



WASATCH
COMMUNITY
GARDENS

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Wasatch Community Gardens' Urban Garden & Farm Tour highlights innovative gardens in Salt Lake Valley

SALT LAKE CITY, UT - Whether you are a budding gardener, a seasoned grower, a backyard poultry keeper, or an urban dweller wanting to learn about small-space gardening, Wasatch Community Gardens' Urban Garden & Farm Tour has something for you. The Urban Garden & Farm Tour highlights unique and innovative gardens and farm space impacting Salt Lake's local food movement while encouraging its residents to grow and eat healthy, organic, and local food.

Date: Saturday, June 25, 2016

Time: 10:00am - 2:00pm

Location: Various sites in Salt Lake City, starting at the Grateful Tomato Garden 800 S 600 E, SLC

Press Pass: Contact Felecia at felecia@wasatchgardens.org

Many of the tour sites embrace the idea of growing food, not lawns, which demonstrates to the community that anyone can grow food, using very little water through drip irrigation, while maintaining curb appeal. One stop on the Urban Garden & Farm Tour is located in the urban heart of Salt Lake City, where the home owners, Kim Meller and Blake Fleischman, both grew up with the long-standing family traditions of farming, gardening, and food preservation. When they purchased their house six years ago, they both knew that they didn't want to waste precious water on grass, so they made the conscious decision to rip out the grass and install garden boxes using untreated redwood and PVC piping to extend their growing season. "We enjoy being able to grow our own food and take pride in cooking meals seasonally. This reminds us that living simply and sustainably is a beautiful and rewarding endeavor," says Meller.

Wasatch Community Gardens' Urban Garden & Farm Tour aims to gather energy, raise awareness, and inspire tour participants to take what they learn and create a unique growing space for themselves. "I love the fantastic energy and buzz around this year's Urban Garden & Farm Tour. Along with some of the tour's old favorites we have featured in past years, we have nine new, exciting, and educational sites, including an urban farm that produces food for farmers markets and local chefs, a unique permaculture forest garden that grows rare plants, a micro-farm full of cool outbuildings made out of repurposed materials, and some great urban front and back yards that feature water-wise and pollinator-attracting perennials, chicken coops, fruit trees, and of course, super creative vegetable gardens," says Marybeth Janerich, tour organizer and Community Education Director for Wasatch Community Gardens.

The Urban Garden & Farm Tour offers 16 stops, and tour participants can expect to see demonstrations of urban chicken-keeping, small-space intensive gardening, water-wise growing, container gardening, composting, permaculture, rainwater catchment systems, beekeeping, small urban farming, season extenders, and much more.

For event information, visit wasatchgardens.org

WASATCH COMMUNITY GARDENS is a nonprofit organization that has served Wasatch Front residents since 1989 with the belief that the quality of a community is directly related to the quality of its food. We offer garden space, educational programs, and community events to empower people to grow, harvest, preserve, and prepare fresh, healthy food. We execute our mission of empowering people of all ages and incomes to grow and eat healthy, organic, local food through four main programs: Community Garden, Youth Garden, School Garden, and Community Education.

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