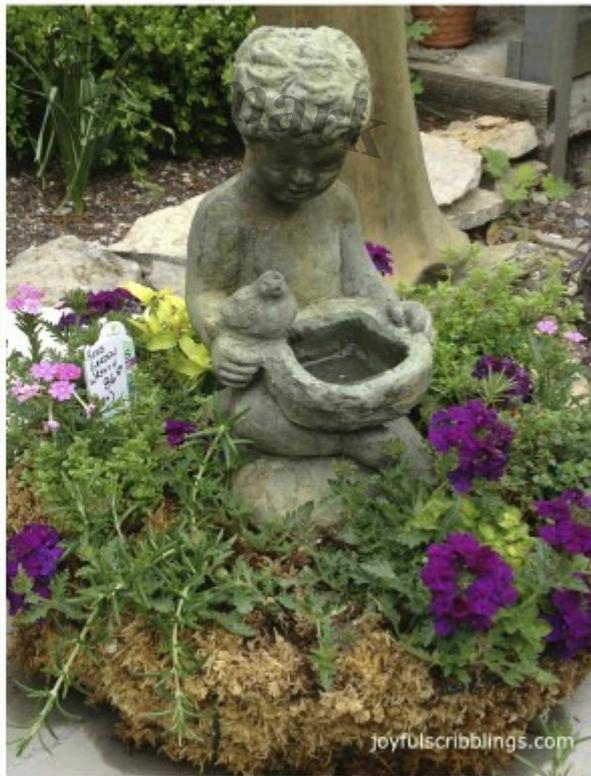




Herb Gardening and Lunch at Red Cedar Gardens

Description



Red Cedar Gardens

I'm pretty sure I've mentioned before how much I love to take classes. I recently had the opportunity to take an herb gardening class at Red Cedar Gardens with two of my good friends. I've written about my love for Red Cedar Gardens in a past post [here](#). This wasn't your run of the mill herb gardening class. We enjoyed a boxed lunch which was cleverly contained in a set of weathered french wooden boxes. The lunch menu consisted of: turkey and spinach wraps with cranberry walnut cream cheese spread, vegetables, chips and coconut cupcakes for dessert. It was delicious. We then used our adorable boxes to plant our herb garden.



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We planted oregano, boxwood basil, parsley, thyme, rosemary, chives, verbena and marjoram. We dampened moss to cover the soil and help keep the moisture around the plants. The moss is one of my new favorite things. You can purchase a big bag of it at Red Cedar for around \$8.00. Iâ€™ve used it in several of my container gardens.



friends Anne and Keri



This is the finished project complete with a little bird snuggled in his nest. I had a wonderful afternoon at Red Cedar Gardens. The staff is so talented and creative that I'm inspired every time I visit this little family owned nursery. They offer all sorts of classes throughout the year so be sure to check their calendar on their [website](#). They also have a [facebook page](#). This Sunday, June 9 they are hosting an event called **Art in the Garden**. Local artists will display their art at Red Cedar Gardens. There will be food, art and all sorts of fun shopping. If you like fairy gardens, they sell all sorts of goodies to go in your garden. Anne and Keri took their fairy garden class as well.



fairy garden at Red Cedar Gardens

I would love to tell you that all of my lovely herbs have survived, but a few of them havenâ€™t. I donâ€™t seem to have much luck when I plant multiple herbs in a container. If anyone has any tips let me know. I would also love to tell you that I regularly clip my herbs to use in the gourmet meals Iâ€™ve been making, but that would be a fairytale. Maybe if I planted some fairies in my herb garden they would make me dinner. I donâ€™t envision that happening either. I still love my box though and if the rest of my herbs donâ€™t make it, I know that [succulent plants](#) will. For those of you that might be interested in attending this class, the bad news is itâ€™s not on the calendar anymore. The good news is Red Cedar shared the recipe for the turkey and spinach wraps which Iâ€™ll share with you as well.

Turkey and Spinach Wraps

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Ingredients

- 1 (8 oz.) pkg cream cheese, softened
- 1 (8 oz.) pkg goat cheese, softened
- 3/4 cup sweetened dried cranberries, coarsely chopped
- 1/4 cup chopped toasted walnuts
- 2 tsp honey
- 1 garlic clove, minced
- 1/2 tsp chopped fresh rosemary

- 1/4 tsp pepper
- salt to taste
- 8 (10 inch) flour tortillas
- 1 pound thinly sliced turkey
- 4 cups fresh baby spinach

Instructions

1. Stir together cream cheese, goat cheese, cranberries, walnuts, honey, minced garlic, rosemary and pepper.
2. Season with salt.
3. You can prepare this mixture up to 3 days ahead if you prefer and cover and chill it in the refrigerator.
4. Spread 2 tbsp cream cheese mixture onto each tortilla, leaving a 1/2 inch border around the edges.
5. Divide turkey and spinach among tortillas.
6. Roll up and cut in half or into slices.
7. The perfect lunch for a picnic!

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