



# GARDEN CLUB OF CELINA 2026 SCHEDULE

**FEB 23**

**10 AM**

## Create Your Own Simmer Pot- The Seasonal Soul

Lisa Shepherd, a fellow club member and the owner of The Seasonal Soul, will be leading us in a beautiful, sensory experience where you'll create your own personal simmer pot. This activity is all about connecting with the seasons, your garden, and your intentions. You'll learn about natural aromatherapy, the symbolic meanings behind herbs and spices—many straight from the garden, and how to blend them into a custom recipe that feels warm, cozy, uplifting, or calming.

There will be a small materials fee of \$10-\$15 (depending on supplies used), and we strongly encourage participation. Supporting this activity is a wonderful way to support one of our own members who is generously bringing her talent and business to our group for us to enjoy.

This will be a relaxed, creative, and meaningful experience—and we would love to see strong participation to show our support for Lisa and make the most of this special opportunity.

**LUNCH:** Board Member Provided

**MAR 23**

**10 AM**

## Planter Design Demonstration

Hands-on demonstration, the experts at Green Acres Nursery will walk us through the art of creating a beautiful, seasonal planter—from plant selection and color combinations to texture, layering, and design balance. You'll gain practical tips and creative inspiration to elevate your own containers at home, just in time for the growing season.

And here's the exciting part...

The planter created during the demonstration will be entered into a raffle giveaway, and one lucky attendee will take it home!

Show your appreciation to Green Acres and do a little shopping - !0% discount will be provided.

**Lunch Optional (member purchase):** Meet at TBD following the meeting

**APR 27**

**10 AM**

## Private Tour N&P Dairy Farm & A Stop At Home Grown Nursery

Special private tour of N & P Farm & Dairy in Farmersville, a family-owned micro-dairy set on 10 beautiful acres. Known for their Grade "A" raw goat and cow milk, the farm is also home to Berkshire pork, beef cattle, and a wide variety of animals.

A highlight of our visit will be their organic garden, where diverse seasonal produce is grown with care as part of their sustainable farm ecosystem. We'll learn how the garden supports the farm's mission of providing fresh, local food to the community.

Come enjoy an inspiring look at small-scale farming, and experience the heart behind this special local farm.

**Lunch:** Provided on site by the club - BBQ

**MAY 18**

**10 AM**

## Private Chef Garden To Table Luncheon

Join us for a truly special experience as our Garden Club hosts a Garden to Table Private Chef Luncheon featuring Chef Jeff Qualls of Rooted Hospitality.

Chef Jeff will prepare a thoughtfully curated, seasonal menu inspired by the garden and highlighting freshly harvested vegetables at their peak. This intimate luncheon will celebrate the beauty and flavor of locally grown ingredients, thoughtfully prepared and artfully presented. Guests will also enjoy a specialty cocktail and a selection of wine.

And as an added highlight of the day, we will be raffling off two tickets to the McKinney Farmers Market Farm to Table Dinner on June 11th, where Chef Jeff will serve as the Lead Chef.

**RSVP IS REQUIRED**