



# GARDEN CLUB OF CELINA 2026 SCHEDULE

**APR 27**

**10 AM**

## Private Farm Tour - Canticle Farm

We will experience a slower, more traditional way of farming with a tour of this sustainable North Texas farm. Guests can see firsthand how produce, flowers, and herbs are grown, and how dairy goats, pasture-raised chickens, and ducks are tended.

The tour also highlights how goat milk is transformed into handcrafted soaps and home and body products, all made from scratch using thoughtfully developed recipes. With a commitment to natural, non-GMO practices and organically approved methods, the farm offers a transparent look at where its products come from and how they are made.

Farmer/owner Heather will have her soaps, home & body products available for sale! Farmer Jim/owner will also be available to sharpen knives, scissors, and garden tools for a fee \$. Bring what you would like sharpened.

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

Lunch: The Red Feather : 2617 Sentinel Way, Ste. 400, Melissa TX 75454 (member purchase)  
RSVP IS REQUIRED

## 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

**MAY 18**

**10 AM**