



**The Public is Invited to Attend our Grain to Oven events at  
The Gardens of Southeastern North Carolina in June 2023**

*The Gardens of Southeastern North Carolina is a non-profit botanical garden dedicated to improving lives, cultivating inspiration, offering a variety of experiences, and generating income for the community.*

Have you ever made pizza from scratch? At Grain to Oven, you will not only make a delicious pizza, but harvest your own grain, mill it into flour, and make your own dough! Together, we have big plans for farm to oven experiences in Summer 2023! Join us for a tasty, fun, and educational experience you'll never forget!

The Gardens of Southeastern North Carolina have planted over 3 acres of four different types of grain - wheat, barley, oats, and rye! During a Grain to Oven event, you will harvest, thresh, winnow and grind the grain into flour. Finally, with your freshly made flour, you will make a delicious pizza using provided toppings in our brick-fired oven! We want you to experience the satisfaction of creating healthy, nutrient rich foods right from the field. This is a great event for the whole family! All food toppings will be provided, alcoholic and non-alcoholic beverages will be available for purchase during the event. Grain to Oven is open to adults and children of all ages! Please note, part of the experience is venturing out into the grain fields; please dress accordingly.

The Gardens of Southeastern North Carolina has partnered with Brie the Plant Lady for this awesome cool season Grain Experience! Learn from industry expert and bestselling author and horticulturist Brie Arthur, who has garnered acclaim for her enthusiastic presentations and practical, out of the box gardening advice. With two decades of experience as a professional horticulturist, propagator, and communicator, Brie shares her expertise with audiences around the country and is a correspondent on the Emmy award winning PBS Television show "Growing a Greener World". Follow Brie's gardening journey through her YouTube channel, Brie the Plant Lady.

Current dates for Grain to Oven events are as follows:

- Friday, June 16 from 4:00 to 7:30 pm with guest lecture from Brie Arthur
- Saturday, June 17 from 4:00 to 7:30 pm
- Sunday, June 18 from 4:00 to 7:30 pm
- Saturday, June 24 from 4:00 to 7:30 pm
- Sunday, June 25 from 4:00 to 7:30 pm with guest lecture from Brie Arthur

Learn where your food comes from and how it's made while creating a healthy, nutrient rich pizza that comes right from the field. And hey, you might find a new passion while you're at it! Get more information and tickets to Grain to Oven by visiting <https://thegardensofenc.com/grain-to-oven>.

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Photos attached