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Bring dinner in from the garden.

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WENDY BOWES
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Kitchen GARDEN®



"I am so excited when I receive* Kitchen Garden. *I find a special place to sit quietly and absorb it cover to cover. It gives me great ideas."

—one happy customer

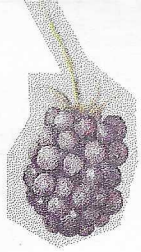
Dear Fresh Food Lover:

Do you delight in discovering ways to prepare fresh fruits and vegetables? Do you seek out advice from seasoned gardeners and cooks? Did you know there's a magazine just for kitchen gardeners like you?

You are about to discover the richest source of food gardening and cooking information—*Kitchen Garden* magazine.

This is the only magazine that combines all the food gardening information you need with all the cooking know-how you crave. The pages of *Kitchen Garden* magazine are filled with delightful advice, suggestions, tips and techniques that help get your kitchen garden up and running. And we stay with you through the whole process, from the day you plant that first seed, to the dinner party you prepare with your harvest.

There is no other magazine that so thoroughly caters to the needs of both the gardener and the cook. You'll certainly savor the elegant, full-color splendor of each new issue. But you'll treasure it for its timely advice.



Once you get a taste of the kinds of useful information we offer, you'll start counting the days until your next issue arrives.

You'll be treated to many different types of articles. You'll find solid, helpful insights in **Plant Profiles**, which spotlight a different fruit, vegetable or herb—from Heirloom Apples to Herbal Tea Gardens. Each profile also includes a **Kitchen Talk** section which offers you luscious recipes and ingenious tips that you can put to use right away.

You'll be invited on a private tour of an exceptional kitchen garden that's open to the public in **Garden Profiles**. We also include visiting hours and travel information so you can visit the garden in person.

If you like to get your hands dirty...

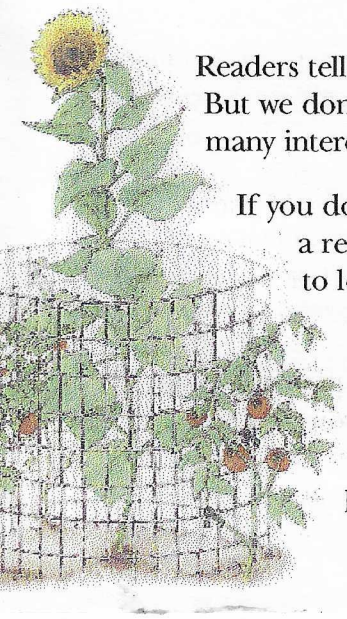
You'll be fueled by our **Project articles**. You'll find out how to make an herb topiary, build raised beds, dye eggs with vegetables and so much more.

If you're looking for specific gardening methods that will save you time, effort and exertion, look in **Techniques**. You'll find suggestions on everything from back-friendly gardening to raising fruit trees without lethal sprays.

When you've got an unlimited supply of **Design Ideas**, you'll have the loveliest kitchen garden in your neighborhood. We offer delightful and interesting solutions that make your garden as productive as it is beautiful.

When you're ready to head into the kitchen, you'll want to take our **Cooking articles** along with you. What makes these recipes and instructions so extraordinary is that they focus solely on meals made with ingredients taken fresh from the kitchen garden.

Our regular departments are anything but ordinary.



Readers tell us the **Tips** and **Q&A** departments alone are worth the price of subscription! But we don't stop there. We provide page after page of hard-to-come-by information, in many interesting departments, all in one compact source.

If you don't know why you'd ever keep a mandoline in your kitchen, or could use a refresher course on knife sharpening, **Kitchen Companion** is a good place to look. We explain several different kitchen tools, techniques and theories in every issue.

When you need a quick and lasting remedy for keeping garden pests in check, you'll find answers in the **Healthy Garden** department. When you want the latest news and commentary on kitchen garden events and hot new kitchen products, turn to **Garden Variety**. And when you come upon a term you're just

not sure about, you need look no further than **Gardener's Glossary**.

And with so many gardening and cooking books on the store shelves, it's nice to have your own personal reviewer to guide you. Our **Reviews** department lets you sneak a peek at the latest titles before you buy them.

Each issue closes with **Gardener's Journal**, a humorous, insightful and often sentimental look inside a gardener's diary.

If *Kitchen Garden* sounds like your kind of magazine, now's a great time to give it a try. Just return the enclosed order card. You need not send any money at this time. Your first issue is risk-free. Read through it. Try some of the tips and techniques. If it isn't everything you hoped it would be, simply write "cancel" on your bill and owe nothing. It's that simple.

Once you start receiving *Kitchen Garden*, your only problem will be getting your issues back from friends who borrow them!

Sincerely,

Mary Morgan
Editor

P.S. Enclosed is a free sample of "Tips From *Kitchen Garden*." Enjoy it with our compliments.

Kitchen GARDEN

63 South Main Street, P.O. Box 5507, Newtown, CT 06470-5507

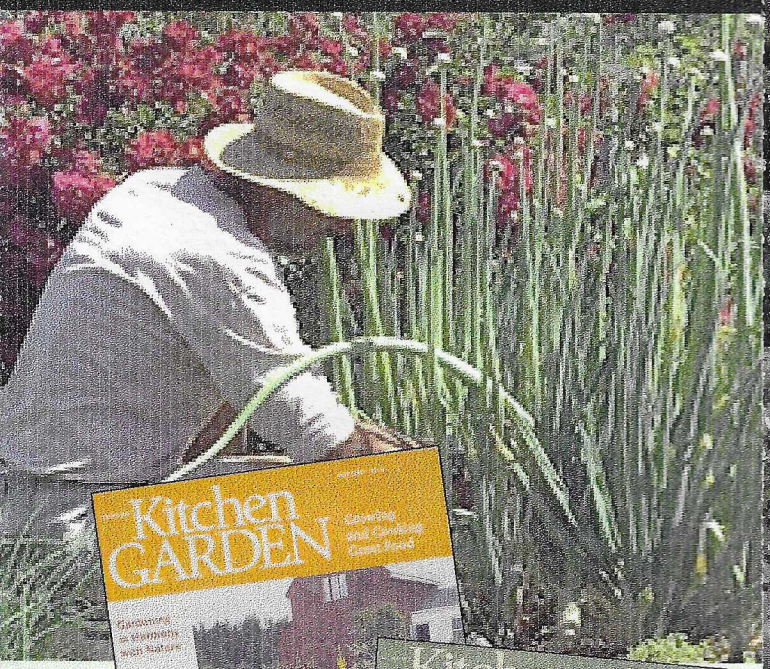
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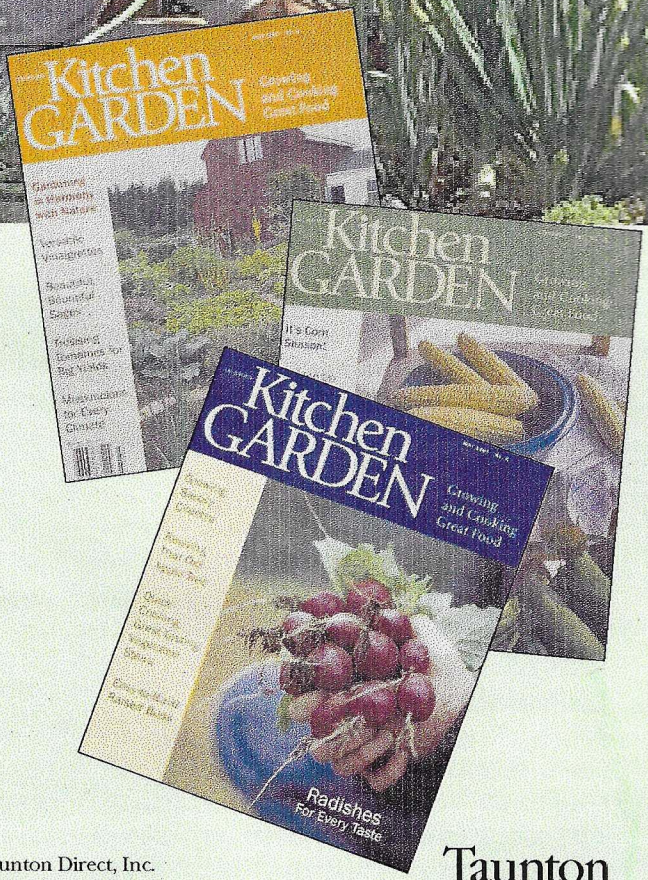


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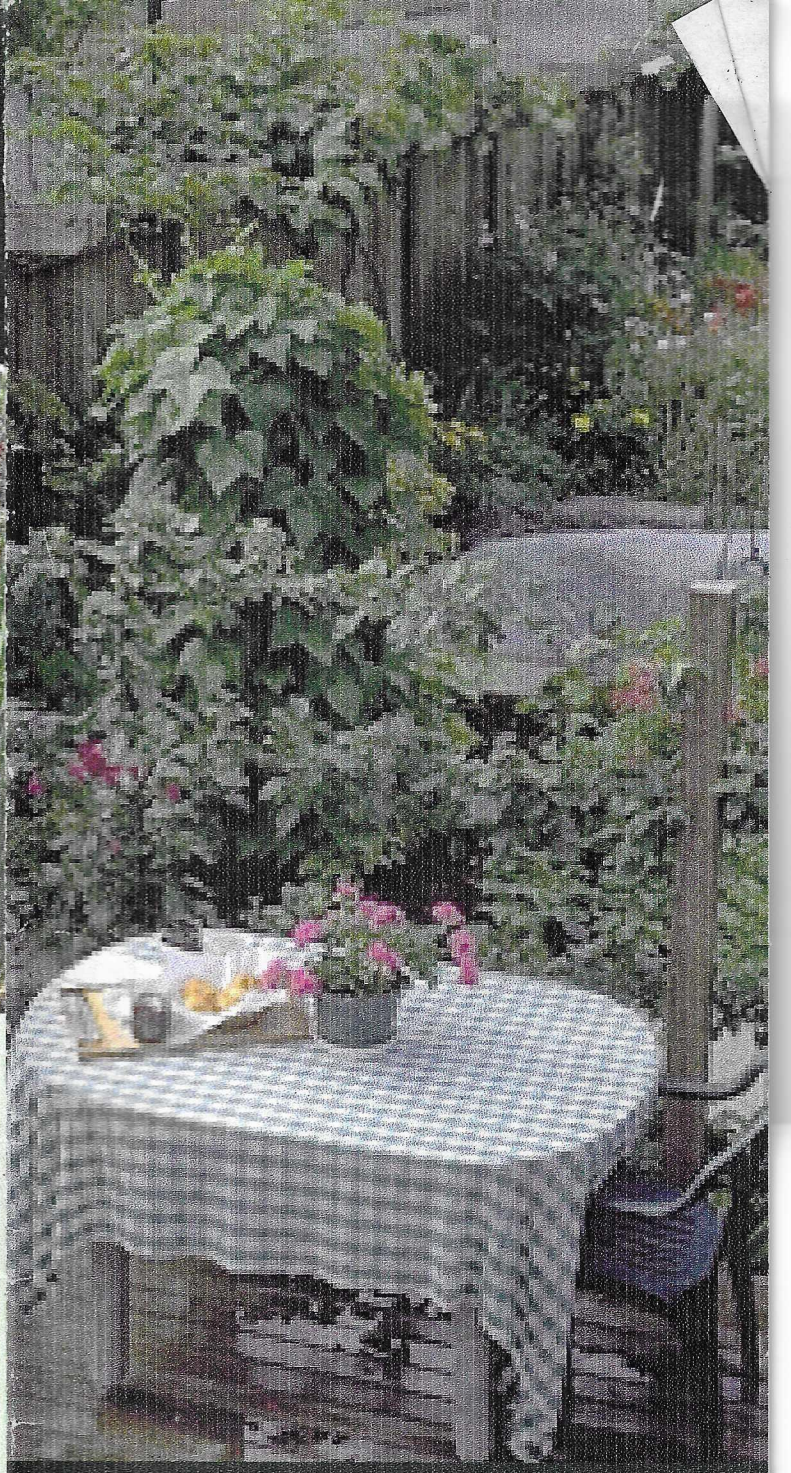
Advice and encouragement for Kitchen Gardeners like you.





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MAGAZINES
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Kitchen Garden:
Where home grown meets home cooking.



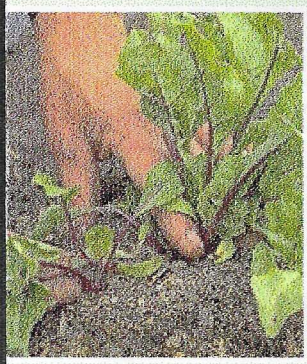
Send for the next issue of Kitchen Garden with no obligation.

Look on the enclosed order form for details.

A little soil and a lot of enthusiasm go a long way!

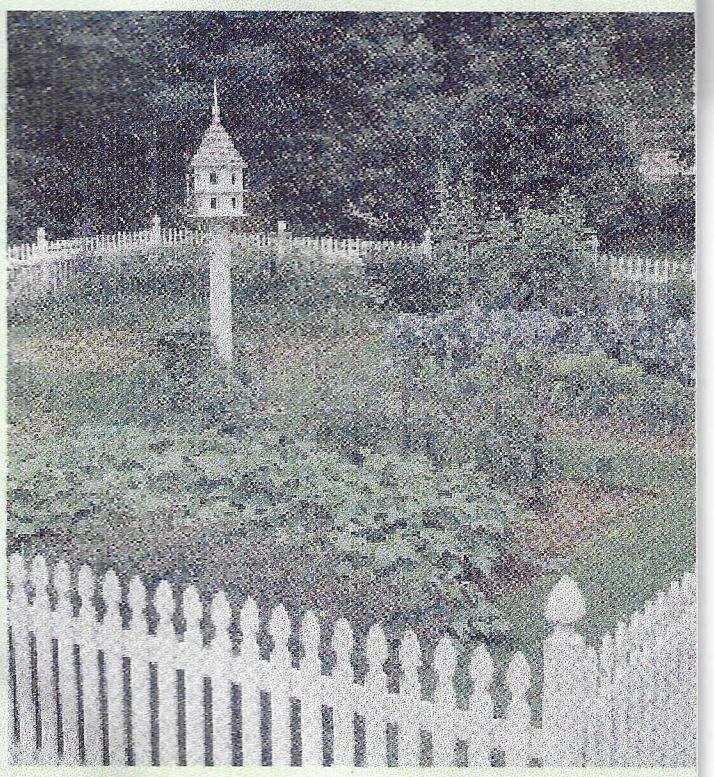
Enjoy rich results from the space you have right now.

Articles like "Rooftop Refuge in the Asphalt Jungle" and "Provence in a Pot" help you make good use of whatever space you have. Many of our successful featured gardeners enjoy rich harvests from terra cotta pots. Apartment dwellers and climate-challenged gardeners love our features like "Three Tiers for Great Vegetables" which explains how to build a simple, space-conscious indoor hydroponics system for growing fruits and vegetables. This magazine is for kitchen gardeners with big dreams, not necessarily big spaces.



You can enjoy Kitchen Garden all year long.

It's a much-needed pick-me-up in the middle of the winter doldrums and a cherished source of ideas in the blooming months of summer. You'll find yourself going back again and again to revisit articles that intrigued you.



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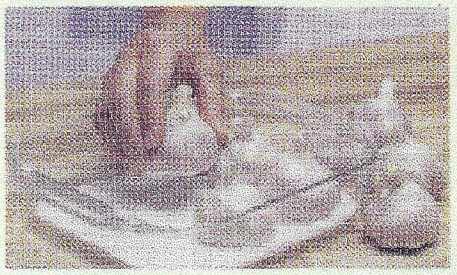


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Tips from *Kitchen Garden*



How *Kitchen Garden* does garlic...

Roasted Garlic (Makes about 2 cups of paste)

9 bulbs fresh garlic
4 cups kosher salt

Preheat oven to 350 degrees. Place 1/8 inch of the salt in the bottom of an 8x8x2 inch baking dish. Put the garlic bulbs on top of the salt. Then fill the dish with salt until only the tips of the bulbs are showing.

Heat the dish in the oven for 45 minutes to 1 hour. When the garlic is done, the tips will ooze with a little oil. Remove the dish from the oven and let it cool for about 15 minutes. Remove the bulbs from the salt, cut them in half horizontally, and squeeze the paste from the cloves.

Garlic Oil is a Good Insecticide

I like being thrifty and making my own household cleaners and sprays. I make a good spray for bugs from garlic. I pack lots of minced garlic in mineral oil and soak it for 24 hours. Then I add 2 teaspoons of the oil to a pint of water, along with 1/4 oz. of liquid soap. I stir the mixture up and strain it into a glass jar to store. This is my concentrated supply of garlic oil.

To make up a batch of spray, I use 1 to 2 tablespoons of the concentrated garlic oil to 1 pint of water. The batch size depends on the amount of spraying I need to do. I use an old spray bottle to apply the solution.

This garlic oil spray kills on contact cabbage moths, cabbage loopers, mosquitoes and their larvae, whiteflies, and some aphids. It slowly kills slugs if you spray them directly. This spray does not seem to work on the Colorado potato beetle, but on the other hand, beneficial ladybugs are not bothered by the spray, either.

–Charlotte Anne Bannon, Cleveland Heights, OH

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