

VINLAND VALLEY NURSERY



785.594.2966

1606 N 600 RD • BALDWIN, KS 66006

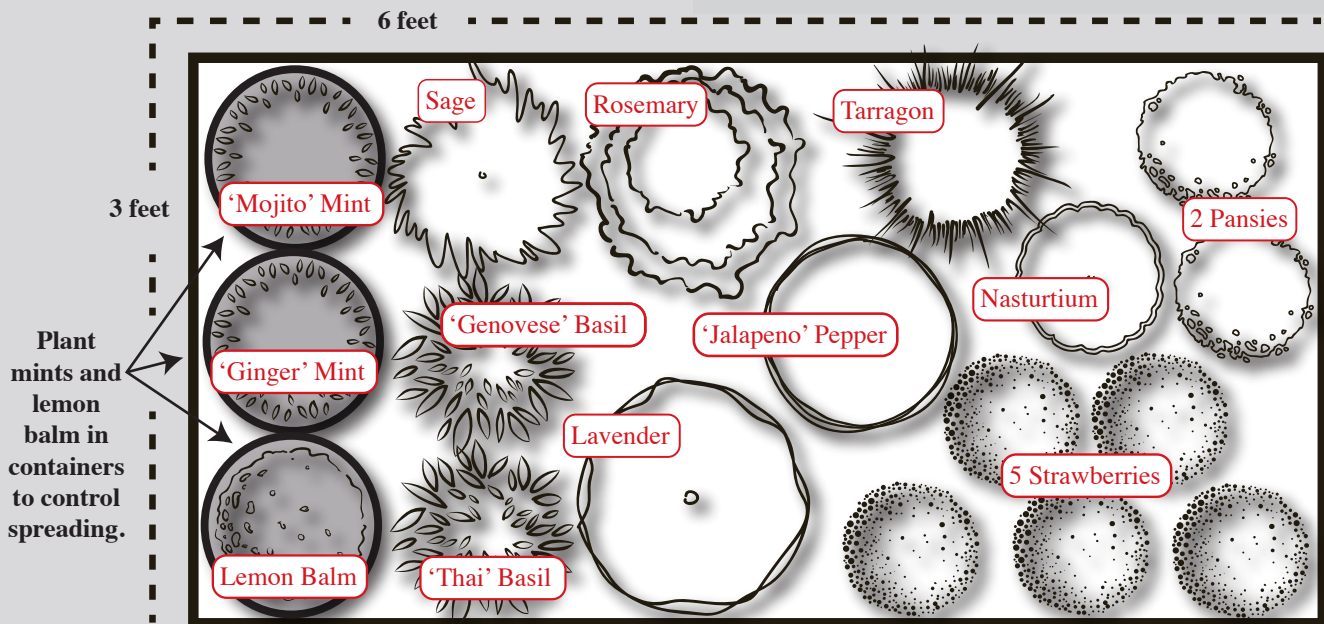
Ready to
plant
garden kits!

PLANT A COCKTAIL GARDEN

This combination will supply you with fresh ingredients to make your own premium craft cocktails.

YOUR TRAY WILL INCLUDE THE FOLLOWING

- 1 'Mojito' mint
- 1 'Ginger' mint
- 1 jalapeno pepper
- 1 'Genovese' basil
- 1 'Thai' basil
- 1 lemon balm
- 1 rosemary
- 1 lavender
- 1 sage
- 1 tarragon
- 5 strawberries
- 2 pansies (garnish)
- 1 nasturtium (garnish)



PREPARE THE GARDEN BED IN JANUARY—APRIL FOR LATE APRIL/EARLY MAY PLANTING.

1. Choose a location that receives at least 6 hours of direct sunlight every day in summer. Remember that trees will leaf out and throw shade in summer.
2. Mark the outline of the bed by stepping off the dimensions shown. Use flags and a hose if needed.
3. Remove existing plants and turf.
4. Add a 1-3" layer of compost — gardens with lots of clay will need 3" while beds with better soil will need less.
5. Arrange a layer of cardboard or thick layers of newsprint over the entire bed. Overlap edges to cover all soil. This will keep weeds down while new plants are growing.
6. Add 3-4" of mulch. Avoid cedar mulch — it repels pollinators and other beneficial insects.
7. Thoroughly water the entire bed to moisten cardboard, then water periodically as needed and when weather allows to soften the cardboard. Then in at planting time ...
8. Pick up your tray of 18 plants at Vinland Valley Nursery!
9. Set out plants according to the map being sure to leave space according to the mature spread of each plant.
10. When plants are set, begin planting by digging through the layer of mulch and cutting through the cardboard to ensure the roots of the plants are in contact with the soil beneath.
11. Water everything in thoroughly.
12. Harvest no more than one-third of herbs until fully grown.

GARDEN-FRESH COCKTAIL RECIPES

FROM THE VVN BOTANICAL COFFEE BAR

LEMON BALM

Honey Lemon Balm Spritzer

INGREDIENTS:

- ½ cup honey
- 2 cups warm water
- ½ cup lemon juice
- 1 cup lemon balm, lightly packed
- 2 cups cold sparkling water
- 1 ounce per serving of St Germaine

INSTRUCTIONS:

In a pitcher, mix honey and warm water until combined.

Add lemon juice, mix well.

Add lemon balm, muddle in bottom of pitcher. Refrigerate until chilled, then strain.

In a glass, add ice and 1 oz. St. Germaine. Add 2 oz. of strained honey and lemon balm mixture. Top with sparkling water. Garnish with a sprig of fresh lemon balm and enjoy.



GINGER MINT

Sparkling Ginger Mint Julep

INGREDIENTS

- 10 ginger mint leaves
- ½ oz ginger simple syrup
- 2 ½ oz bourbon
- Seltzer water

INSTRUCTIONS:

In a small saucepan, stir together sugar, water and sliced ginger for the simple syrup. Bring to a boil over medium high heat. Boil for five minutes, remove from heat, cover and steep for 15 to 30 minutes.

Strain out ginger slices and cool syrup completely in an airtight container. Store in the refrigerator for up to 2 weeks.

In a large glass, muddle mint leaves with ginger syrup. Strain into a julep or rocks glass.

Add crushed ice and pour bourbon over the ice. Top with seltzer water to fill the glass. Stir to combine. Garnish with mint and a slice of ginger, as desired.



ROSEMARY

Rosemary Gimlet

INGREDIENTS:

- Rosemary syrup
- ½ cup water
- ½ cup sugar
- 2 tablespoons fresh rosemary

Rosemary gimlet

- 2 oz gin
- ¾ oz lime juice
- ¾ oz rosemary syrup

INSTRUCTIONS:

In a small saucepan, stir together sugar, water and rosemary for the simple syrup. Bring to a boil over medium high heat. Boil for five minutes, remove from heat, cover and steep for 15 to 30 minutes. Let cool completely, then strain. Refrigerate until ready to use.

Chill a stemmed cocktail glass in the freezer.

Measure the gin, lime juice, and rosemary syrup into a cocktail shaker. Fill halfway with ice, cover, and shake until very cold. Pour into chilled cocktail glass. Garnish with a spring of fresh rosemary and enjoy.

MOJITO MINT

Mojito

INGREDIENTS:

- 5-10 Fresh mint leaves
- 1 oz Lime juice
- ½ oz Simple syrup
- Sparkling water
- 2oz White rum

INSTRUCTIONS:

Muddle the mint in the bottom of a cocktail shaker.

Add the rum, lime juice, simple syrup, and a handful of ice. Shake until very cold.

Strain into an ice filled glass. Top up with soda water and garnish with fresh mint sprigs.

LAVENDER

Lavender French 75

INGREDIENTS:

- Lavender simple syrup
- 1 cup water
- 1 cup sugar
- 2 tsp fresh lavender

For French 75

- 2 oz gin
- ½ oz orange liquor
- 1 lemon, juiced
- 1 oz lavender simple syrup
- Prosecco

INSTRUCTIONS:

In a small saucepan, stir together sugar, water and lavender for the simple syrup. Bring to a boil over medium high heat. Boil for five minutes, remove from heat, cover and steep for 15 to 30 minutes. Let cool completely, then strain. Refrigerate until ready to use.

Chill glasses in the freezer.

In a cocktail shaker, add gin, orange liquor, lemon juice, and lavender simple syrup. Shake until very cold.

Pour into your chilled glass, top with prosecco, and garnish with a fresh sprig of lavender.



JALAPENO

Spicy Margarita

INGREDIENTS:

- ¼ jalapeno pepper, sliced
- 1 oz tequila
- 1 oz orange liqueur like Cointreau or triple sec
- 1 oz fresh lime juice
- ½ oz simple syrup
- Tajin or salt

INSTRUCTIONS:

Prep the rim of your glass by rubbing the rim with a lime wedge. Put either salt or tajin on a small plate. Dip the top of the glass. Fill with ice.

Muddle the jalapeno in the bottom of your cocktail shaker.

To the cocktail shaker, add tequila, orange liqueur, lime juice, and simple syrup. With ice and shake until chilled.

Strain mixture into your prepared margarita glass and enjoy!

GARDEN-FRESH COCKTAIL RECIPES

FROM THE VVN BOTANICAL COFFEE BAR



SAGE Cranberry Sage Martini

INGREDIENTS:

- 1 shot vodka
- 2 shots cranberry juice
- 1 shot freshly squeezed orange juice
- 1 shot Cointreau
- 4 fresh sage leaves

INSTRUCTIONS:

Fill a cocktail shaker with ice, add vodka, fresh orange juice, cranberry juice, Cointreau, fresh sage, and shake.

Strain into a chilled martini glass.

Garnish with orange peel and sage and serve.

BASIL Gin Basil Smash

INGREDIENTS:

- Basil simple syrup
- 1 cup sugar
 - 1 cup water
 - ½ cup fresh basil

- Basil Gin Smash
- 4 basil leaves
 - 2 oz botanical gin
 - 1 ½ oz basil simple syrup
 - 1 oz lime juice
 - 2 oz ginger beer

INSTRUCTIONS:

In a small saucepan, stir together sugar, water and basil for the simple syrup. Bring to a boil over medium high heat. Boil for five minutes, remove from heat, cover and steep for 15 to 30 minutes. Let cool completely, then strain. Refrigerate until ready to use.

Add fresh basil to a cocktail shaker and muddle gently.

Add gin, lime juice, and basil syrup. Shake gently.

Strain into a glass over ice and top with ginger beer.

TARRAGON Tarragon Gin & Tonic

INGREDIENTS:

- Tarragon syrup:
- 1 cup tarragon leaves
 - ½ cup sugar
 - ½ cup water
 - Juice of one lime
- Tarragon Gin and Tonic
- ½ oz tarragon syrup
 - 2 oz gin
 - 2 oz tonic water
 - 4 oz sparkling water

INSTRUCTIONS:

Combine sugar and water and bring to a boil, stirring until sugar is dissolved. Take off heat and set aside to cool.

Boil a pot of water and blanch tarragon for five seconds until bright green. Drain well and cool.

Blend together simple syrup, tarragon, and lime juice. Strain and set aside.

Combine tarragon syrup, gin, and tonic and pour over ice. Top with sparkling water and enjoy.



STRAWBERRIES Strawberry Smash

INGREDIENTS:

- 5 fresh strawberries with leaves removed
- 5 fresh basil leaves
- 1 lemon, juiced
- Drizzle of honey
- 1 ½ oz vodka
- Club soda

INSTRUCTIONS:

In a mixing glass, muddle strawberries and basil.

Add juice of one lemon, a drizzle of honey, and vodka. Stir well.

Pour over ice, top off with club soda, and enjoy.

NOTE: If you don't like pulp, strain before pouring over ice!

Cocktail Glasses

