Secret Garden

Green goodness is sprouting in the neon desert

Lemon verbena

Sage flower

Red shiso

Green coriander seeds

Funnel flower

Borage

Shiso

Sage

Verbena

Lemon thyme

Fennel flower

Coriander seeds

Borage

Verbena
I’m becoming a believer. Carrots to saffron and chives, the part I always toss because offers the thick green base—
spear of asparagus. With an damp earth around a perfect
tongue, natural sugars at their

It is this basic
Exotic produce! Cactus heaven! Badass roses! Plus more wisdom from local green thumbs, only at
on Tonopah Drive just north
nonprofit community garden
mission with Vegas Roots, a
the former school teacher’s
want people to experience
life is. It is this basic

She’s been creative in trying
rent on the office building.
started the latter in September
alized plots). Brooks says she
month for classes and person-
farms and veggies by weight)
fruit trees and a shaded area
mural-covered fence might as
to monetize, hosting movie

But this being a community
growers market doing great
truck is modeled on a mobile

The huge plot behind
Location:
Active season: January to March
Ground: The huge plot behind
doctors a whole healthy garden and
to thrive in various conditions, especially of big and delicious toma-
anyone to have a bountiful harvest,

The huge plot behind
doesn’t lend itself to

A “Viggle” rarity plan, the
track is modeled on a mobile
farmers’ market doing great
in Washington, D.C.
For the June 3 maiden voy-
Bros. will visit the local
offices, and she plans to
low-income senior cen-
tors once the truck is running
days a week. She’s been

To make it possible for
anyone to have a bountiful harvest,
especially of big and delicious toma-
tomato test garden and cooperati

For six years, that has been
the nice area, I can’t believe what

who is that person who

Class: The Test Garden offers
21 classes, from growing basics to
here to combat pests organically.
Casts range from free to $25 includ-

Why check it out? On the cut-
edge of desert gardening, Doyle
offers students her pioneering tech-
tiques that, as she puts it, “allows you
to take all the credit and feel an enor-

Who’s in charge? Looly Doyle,
tomato expert extraordinaire, who
portrait of urban gardening bordering
on high-stress farm.

Who’s in charge? Looly Doyle,
tomato expert extraordinaire, who
portrait of urban gardening bordering
on high-stress farm.

Who’s in charge? Looly Doyle,
tomato expert extraordinaire, who
portrait of urban gardening bordering
on high-stress farm.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.

What grows? Tomatoes (of
course), peppers, eggplant and any
other summer veggies participants
choose for that season, vendors
at the downtown farmers’ market.
**VEGAN CHEESE**

Organic cashew cream might not sound tasty, but try Virgin Cheese and you’ll believe in its antiseptic, plant-based secrecy. From brie and smoked cheddar to bocconcini, there’s a healthy flavor for the carnivore in all. Saturdays at Fresh52, 702-501-5470.

**SUPER SNACK**

For tasty energy on the go, try Almond Chai, with protein powder, maca, chia, cumin, cardamom, ginger, vanilla and more. 2 oz. $3.50, 124 S. 6th St. #160, 702-350-6668.

**HERBS & SPICES**

Herbs, teas, edible flowers—Bloomin’ Desert spices culinary adventure. The smoked sea salt is perfect on grilled fish, steak and vegetables. In the English, rosemary, marjoram and flat-leaf parsley make any dish next-level. Saturdays & Sundays at Fresh52, 702-501-5470.

**GROW KIT**

Local outfit Urban Hydro Greens helps you cultivate nutritious indoor baby plants with ease and minimal mess. Just pick up one of its indoor-friendly grow kits at the Nevada Farmers’ Market or Sunnyside Fresh52 farmers’ market. (And try a sampler!) 225-$50, urbanhydrogreens.com.

**CARNIVOROUS PLANTS**

For 101 years, Mild’s Garden has been growing vast collections of carnivorous and unusual decorative plants. Right now, try Venus flytraps ($6-$10), puffball mushrooms, and carnivorous pitcher plants ($8-$15), which have been known to snack on mice, frogs.com.

**HERBALLY GROUNDED**

For 101 years, Herbally Grounded has been providing locals with organic products and more than 50 locally made supplements. You’re not a green thumb or don’t have a lot of edge and sun, you’ll be on your way to healing health problems and promoting wellness. Visit 558-4372, herballygrounded.com.

**WHY WORMS ARE SUPER**

Worms are like bees and spiders. You probably recoil from them, and from their super-important responsibilities in nature’s grand scheme. For years, folks have had nothing on worms, whose profiles: earth-burrowing allows more water and air to reach both soil and plant roots. And their ravenous appetite results in nutrient-rich fertilizer. Not for nothing is worm poop (or castings) nicknamed “black gold,” as both casual and serious consumers employ the wrigglies—specifically red wigglers—to break down food waste into a lovely composter to enrich soil. Castings are kind of like multivitamins for plants, full of magnesium, calcium, phosphorus and nitrogen.

**PRESERVATION PLANTS**

Our desert vegetation does a body good

By Robin Spear

Did you know that fresh rosemary adorns Las Vegas parking lots? Or that you can get raw protein from crunchy pods straight off the landscape’s beloved smoke bush (Macropia torreyi)?

Nevada is home to many plants you’ve seen a hundred times without realizing they have culinary or medicinal value—and you can cultivate them in your own backyard. With knowledge and a little bit of love and care, you’ll be on your way to home-growing your way to headache, pain, digestive issues, allergies and more. Whether through insects, infused oils, elixirs, potions and teas or just old-fashioned munching, that’s how you’re not a green thumb or don’t have a lot of edge and sun, you’ll be on your way to healing health problems and promoting wellness. Visit 558-4372, herballygrounded.com.

**WILL IT GROW?**

Want more straight talk from state social-horticulture guru Angela O’Callaghan (including the skinny on the best produce to grow)? Visit lasvegasweekly.com! By Rosalie Spear

**Artichoke**

“Oh my goodness, yes. Both regular artichokes and Jerusalem artichokes love it here.”

**Pineberry**

“As long as you protect them from the worst of the sun, and if your soil is really high you’re gonna want to lower it a little bit.”

**Avocado**

“No, our soils are too salty, and it gets too hot. You could grow it in a pot on a bright patio if you are willing to basically be married to the thing.”

**Lychee**

“I don’t think it’ll kill anybody to try it...”

**Coconut**

“No problem.”

**Jicama**

“Not happening.”
GUIDE TO GILCREASE

Buy with the seasons at the 60-acre farm nestled in the city

By Mark Adams

Don't have space for a backyard garden? Didn't inherit your mother's green thumb? Still want to cook with fresh fruits and vegetables? Experience farm-fresh flavors at home thanks to the northwest Valley's Gilcrease Orchard, where you can pick tomatoes off the vine for that summer salad or harvest a medley of root vegetables for a hearty autumn stew. Squash, peas, carrots, beets, greens and zucchini are ripe right now, and the farm stand has green garlic and asparagus. Gilcrease sells produce for eight straight months, so we found out what's in season through the year.

<table>
<thead>
<tr>
<th></th>
<th>MARCH</th>
<th>APRIL</th>
<th>MAY</th>
<th>JUNE</th>
<th>JULY</th>
<th>AUGUST</th>
<th>SEPTEMBER</th>
<th>OCTOBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricots</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
</tr>
<tr>
<td>Arugula</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bok choy</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butternut squash</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cantaloupe</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumbers</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green beans</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green garlic</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green tomatoes</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kale</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lettuce</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>New potatoes</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Okra</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peaches</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pears</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peas</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pumpkins</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spaghetti squash</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Summer squash</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet potatoes</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable amaranth</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Watermelon</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Zucchini</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td>⌂</td>
<td>⌂</td>
<td>⌂</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GILCREASE ORCHARD: Saturday, 7 a.m.-noon (hours change with the harvest). 7800 N. Tenaya Way, 702-409-0655, thegilcreaseorchard.org. For the most up-to-date details on seasonal produce, sign up for Gilcrease’s weekly newsletter.

Intuitive Forager
KERRY CLASBY, curator of the Downtown 3rd & Downtown Summerlin farmers’ markets

Given the flood of organic options at supermarkets, why shop farmers’ markets? There are two categories of produce: organically grown on industrial farms, and organically grown on small family farms where the owners are tender caretakers and shepherds of the land. I’m about the small family farms and bringing vine-ripened, freshly-picked-at-the-height-of-flavor produce onto the table and into the community. It’s a movement. We’re sourcing from Nevada farms all the time, from Pahrump to Las Vegas to Caliente to Jean to Sandy Valley.

Chef
ROY ELLAMAR, mastermind of Bellagio’s seasonally & sustainably focused Harvest

In farm-to-table terms, do you have a favorite season? Every season has its charm and excitement, but if I had to choose one favorite it would have to be spring. Coming out of the cold doldrums of winter, the green of spring vegetables—English peas, fava beans, snap peas—gets me excited to know that soon more fun ingredients are around the corner. Spring also signals longer days, warmer weather and lighter cooking. I look forward to spring every year, but I don’t think my cooks share the same enthusiasm, as it means so many tedious vegetables for them to clean!

DIANE GREENE, founder of Boulder City herb & veggie depot Herbs by Diane

Why should we buy local herbs, and how do you grow in the desert? They’re fresher and they last longer. [Desert gardening] can be done, but you need lots and lots of compost. That’s the main thing, because the soil here is so poor. Other than that, it just takes a lot of time and dedication.

GET MORE DISH For longer conversations with Clasby, Ellamar and Greene—whose fantastic herbs adorn our cover this week—visit lasvegasweekly.com.