



## HOW TO MAKE A PIZZA GARDEN

You will need:

- A sunny 10-by-10-foot flat site
- A stake and a 40-inch length of string
- 2 bales of spoiled hay
- Big rocks for the edge and small rocks for the slices.
- 6 large bags of planting mix (equal parts finished compost and topsoil)

Number of seedlings:

Plum tomatoes (3) Cherry tomatoes (6) Bell peppers (3)  
Zucchini (1) Rosemary (1)  
Oregano (3) Basil (3) Chives (3)  
Garlic (3) Marigolds and Calendula (12 each)  
Eggplants or Spinach (3)

Poke a stake in the center of your plot. Loosely tie the string to the stake. Have your child trace the circle's edge by grabbing the loose end of the string, stretching it till it's fully extended, and walking in a circle. Follow behind and outline the circular bed with a dribble of flour.

If the site is covered in grass or weeds, put down a layer of wet newspaper first. Be sure to tuck in the edges to retain the circle. Break apart bales of spoiled hay and spread them out across the plot. The hay layer should be about 3 inches deep.

Outline your pizza with large rocks to simulate a thick crust. Mark 32-inch intervals along the crust with a handful of flour. Drizzle flour from each of these points to the center stake, defining the slices. Mark the flour lines with smaller rocks. Remove the stake. Remove the hay and newspaper from one "slice" to use as a path.

Plant the slices, starting from the center and working to the edge. For each seedling, pull aside the hay and fill the space with 1 quart to 1 gallon of soil, depending on size. Place the tallest seedlings (tomatoes, zucchini) on the north side of the plot. The marigolds and calendula are the cheese. Scatter them throughout the slices.

Once all the plants are in, water your garden. The hay will help retain moisture. Visit your plants and give them water every day. While you're waiting for the plum tomatoes, bell peppers and zucchinis to ripen, you'll be able to snack on cherry tomatoes and use the herbs for cooking. Soon, your pizza garden will be bursting with ripe produce, and you can start planning your pizza party! Enjoy!