

# Jim Long's

## Programs



*Jim Long is a syndicated newspaper columnist and author of over 2 dozen books on herbs, gardening and health subjects. His columns and articles have appeared in The Herb Companion, Herb Quarterly, Small Farm Today, Edible Austin, The Heirloom Gardener, State by State Gardening and many more.*

*Jim's YouTube channel videos, his garden blogs and his books inspire gardeners around the globe to grow and use herbs and vegetables in exciting and creative ways.*

*These are just a few of the organizations that have sponsored Jim's programs in the past:*

### PROGRAMS

- Mississippi State Master Gardeners Conference
- South Carolina State Master Gardeners Conference
- Alabama State Master Gardeners Conference
- Missouri State Master Gardeners Conference
- Texas Herb Growers Assoc. Conference
- Garden Writers Assoc. Conference, Philadelphia
- Disney World's Epcot Gardenfest
- Herb Society of America Annual Conference Pittsburgh, PA
- Allen Smith Gardens television
- International Herb Assoc. Annual Conference.
- National Heirloom Exposition, Santa Rosa, CA
- Michigan Herb Associates Conference, E. Lansing, MI
- Mother Earth News Fair, Pennsylvania
- Herbfest, Festival Hill, Round Top, TX
- Baker Creek Heirloom Festival, Mansfield, MO
- Maumee Valley Herb Society, Toledo, OH
- Tulsa Herb Society Annual Conference, Tulsa, OK

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# PROGRAMS

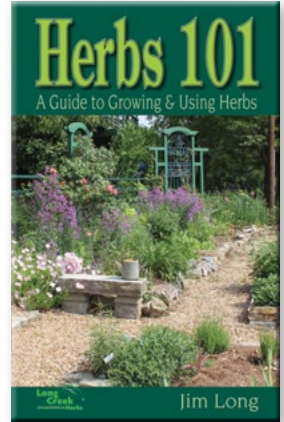
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*Jim's programs are all done with humor and audience participation, along with useful information. Programs that list "slides" refers to KeyNote or PowerPoint and unless otherwise specified, the sponsoring organization will be asked to provide a computer-projector (and screen) that uses either PowerPoint or KeyNote programs.*

## **Herbs 101**

Learn the basics of growing & using herbs. Jim covers how to plan an herb garden, start plants from seed or cuttings and how to harvest and preserve the herbs you've grown. He also covers cooking with herbs and shares some of his favorite recipes & herb uses.

*Slides; 45 min.*



## **The Herb of the Year: (2015 Savory; 2016 Peppers)**

Jim offers an in-depth look at The Herb of the Year, with growing information, recipes and interesting tips and uses.

*Slides; 45 min.*



## Creating Your Edible Landscape

Lawns require fertilizers, lots of water and plenty of toxic-to-wildlife chemicals, and yet they give little back to the homeowner. Learn how your home can look like a million dollars and yet produce food for your table by minimizing useless shrubbery or lawn, and planting edible plants in your landscape. Jim learned about edible landscaping from his grandmother, who taught him how to grow more plants per square inch and more food per month, and he shares both her secrets as well as his own.

*Slides; 45 min.*

## Eat Your Flowers!

Jim began using flowers in his meals in his local 4-H club when he was in his early teens. Over the years as a summer cook in restaurants and at his business, Long Creek Herb Farm, where he has cooked for groups of all ages, Jim has developed a substantial repertoire of delicious and fascinating ways to use flowers for food. Recipes, flower identification and edible flower lists provided.

*Slides; 45 min.*



## Heirloom Vegetables & Herbs, a Beginner's Guide

Confused about the differences between an heirloom, a selection and a hybrid? Why grow heirlooms and what are their limitations and advantages? This program is an in-depth look at each, along with tips to help you choose which to grow in your own garden.

Jim began his current garden back in 1979, on a plot of ground that was mostly clay and rocks. He shows how he built up his soil, chose between raised beds, patio planters and row gardening, and covers the basics of how to start or improve your own garden.

*Slides; 45 min.*





## Art in the Garden

The garden isn't simply functional, it's an expression of the gardener. Ever since ancient Greeks put marble fauns in their gardens, people have been accessorizing their gardens with art. From his world travels, Jim has collected exciting, inspiring, simple (and a few quirky & fun) ways to make your garden a delight. This is

a humorous and interesting program that works well as either a keynote/dinner presentation, or a general gardening audience presentation.

*Slides; 45 min.*

## My Favorite Home Remedies That Work

Jim has been collecting and testing home remedies for nearly all of his life. As a child, Jim recorded the local folk remedies from older folks in his community. His newest book, *Home Remedies That Work*, is the inspiration for this program. He provides lots of simple, inexpensive and safe remedies you can use with your own family.

*Slides; 45 min.*



## Make Your Own Hot Sauce!



Hot sauce can be simple and mild, or complex and sizzling hot. Hot sauce is not the same as salsa and you'll learn why. Jim shows how to make your own hot sauces to fit your own tastes. He covers fermented sauces, cooked and raw sauces, along with ingredient descriptions, as well as the methods for preserving the sauces you make. Recipes and (often, if available) tastes of his sauces.

*Slides; 45 min.*



## Ten Ways to Encourage Kids to Garden

Jim planted his first garden at age 5 and hasn't stopped since. He holds a firm belief that when a child grows up knowing where food comes from and has a connection to the earth, it will serve him or her well for their entire lifetime. Jim brings delightful examples of kids' garden projects from across the U.S., with fun ways to get kids excited about growing their own food, and productive ways to promote kids' gardening.

*Slides; 45 min.*



## Gardening in Small Spaces

What if your group is interested in growing more of their own food but most don't have regular garden space? This program covers the best methods for growing in containers, along with a review of the exciting, new vegetable and herb varieties bred especially for patio containers. It also covers how you can productively grow tiny gardens tucked between shrubbery in the lawn, or from a very tiny, postage-stamp garden in the back yard. Includes recommended plant lists for container gardens.

*Slides; 45 min.*



## Marketing Your Garden

This covers the basics of how to determine what your market is, how to decide what to sell - and what volume you need to make a profit. It takes more than a passion for growing a garden, it also takes the courage and insight into marketing what you grow.

*Slides; 45 min.*





## Scarecrows

Learn why gardeners put scarecrows in the garden with dozens of ideas for fun, exciting and downright crazy ideas for making scarecrows. For adults and children, alike. You may never look at scarecrows the same way again!

*Slides; 45 min.*

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# DEMONSTRATIONS

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*These can be one of the 2 program choices available for your group and are best suited for groups of 30 or less.*

## Make Your Own Hot Sauce

Learn the difference between hot sauce and salsa, along with the basics for making your own sauces. The program covers how to preserve sauces, as well as the different ways to make hot sauce. Requires table, blender, hot plate & pans. Sampling and taste-testing included.

*1 hour*

## Salsas, from Apple to Zucchini

Salsa isn't just tomatoes! Learn how mangoes, peaches, apples and melons are all fair game for outstanding salsas. Tastes, samples and recipes included.

*1 hour*

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# ADDITIONAL PROGRAMS

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- Successful Self-Publishing for the Beginner ~ 45 min.
- Product Development ~ 45 min..
- Finding, Identifying & Eating Native Edible Plants. ~ 45 min
- Native Edible/Medicinal Plant Walk. ~ 45 min
- Growing a Pizza Garden with Kids ~ 45 min.
- How to Market and Sell Anything! ~ 45 min.



# FEES & TRAVEL ARRANGEMENTS

**Programs:** \$950 for either one or two programs - your choice, at the same event. Round-trip travel and lodging during the event are to be covered by the host (with travel details agreed upon in advance).

**Demonstrations** can be one of the two programs chosen by the group, if they wish.

**Travel expenses:** Travel will be by plane or car, depending upon the distance. Jim makes flight reservations in advance so your group will get the best pricing. If traveling by car, mileage is calculated by Mapquest mapping, at the current government reimbursement mileage rate, roundtrip, from Blue Eye, Missouri.

Other expenses included in travel are rental car, *only if required*; lodging & meals enroute are covered by Jim. The sponsoring organization is asked to reimburse travel expenses and any other expenses agreed upon by both parties, upon completion of the programs. (Lodging is to be provided by the host during Jim's stay for the programs).

Because Jim's programs are reserved considerably into the future, we encourage the group wanting to host his programs to make plans and arrangements several months ahead. We request written communication from your group and will provide you with a simple agreement and written confirmation of the date before any publicity is circulated by the hosting organization, to assure the date, program and other details are agreed upon by both parties.

Jim encourages the host organization to promote the event in ways that will bring new members or customers to your organization or event. He encourages the host group to sell tickets or find pleasant ways to make a profit from his appearances. He is willing to give media interviews during the time he is in the host group's area to help promote the event or organization.

Whenever possible, Jim likes to sell his books and products near the time of his lectures and during your event.

## Questions?

Contact Jim directly by email at [LongCreekHerbs@yahoo.com](mailto:LongCreekHerbs@yahoo.com), or by telephone at 417-339-6612.

Also visit his website; [www.LongCreekHerbs.com](http://www.LongCreekHerbs.com).

Jim encourages members of the host group to take a virtual tour of his garden on his website

[LongCreekHerbs.com](http://LongCreekHerbs.com).





## **The gift shop at Long Creek Herb Farm**

*Garden tours and gift shop open to groups, by advance reservation only.*

Jim's gardens have been featured in *Southern Living* (twice), *Garden Gate*, *Garden*, *Deck & Landscape*, *Gourmet*, *Nature's Garden* and many other magazines.

He has appeared on several *Home & Garden* and *Discovery Channel* programs, as well as the *P. Allen Smith Gardens show*, and numerous state and national radio programs.

He has had regular columns in *The Herb Companion*, *The Herb Quarterly*, *The Heirloom Gardener*, *Missouri Gardening* and other magazines. He specializes in culinary and native medicinal herbs, along with rare and unusual vegetables he has collected from around the world.

Visit his garden adventures blog: [jimlongsgarden.blogspot.com](http://jimlongsgarden.blogspot.com)

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**LongCreekHerbs.com**