



Herbal Happy Hour Garden Mixology presented by Robin Haglund

Herbal Happy Hour Garden-to-Bar Teaches 3 Specific Things:

- 1. Common to unusual plants to grow at home.**
 - 2. Back-bar preparations to make from your happy hour garden harvests.**
 - 3. Cocktail & mocktail recipes to craft, sip & savor IN your amazing garden!**
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STEP 1: Begin your Herbal Happy Hour *in your garden!*

Try adding some of our favorite happy hour plants to your garden this spring so you can begin harvesting and crafting drinks this year!

Some of our favorite happy hour garden plants include:

rose, lavender, lemon balm, mint, blueberry, sage, citrus, rosemary, coriander, cherry, chokeberry, ginger

Worried about rough weather or don't have a lot of space?

Many plants do great in a pot. Not only are container gardens great space savers, but you can also move them around to protect them from challenging weather!

STEP 2: Craft delicious back bar preparations.

By crafting homegrown cordials, garnishes, bitters, and boozy infusions, you'll stock your bar right from your garden. And, in the end, your DIY back bar stock will likely cost you less than you'd pay in the store. And, made from tested recipes, they'll taste just as good (or maybe even better!)

One of our favorite back bar preparations: chai tea

Wait? What! Tea?

Yep! Our favorite chai tea is a blend of amazing flavors. It tastes great as a warm sippable. And it's a key ingredient in our **Chai-tini!** (More about that on the next page.)

How can I make this Chai tea? You'll find the [full recipe for our favorite Chai on our website here](https://gardenmentors.com/garden-help/eat-drink-preserve/chai-tea-recipe/) in a printable format you can download and print for FREE! Here's the link again in case you need to type it in:

<https://gardenmentors.com/garden-help/eat-drink-preserve/chai-tea-recipe/>

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Coupon code: **NWFGF23HH** gets you **20% off** until 2/20/2023



HERBAL HAPPY HOUR

20%
Off!

Garden to Glass!



From
Garden



To
Back Bar



To
Glass

Program includes:

- Learn to grow & harvest beautiful, tasty plants
- Master 50+ delicious, printable recipes found nowhere else
- Cocktails, mocktails & more

Extra Bonuses inside!

Garden tools & edible plants
Discounts & more inside!



Tasty Rave Review!

"Robin's herbal infusions are a fun & educational way to experience plants, plus they are delicious to boot!

– Arielle, Organic Farmer

NWFGF 20% Off Special!

- Coupon code: NWFGF23HH
- Sale Ends 2/20/23
- Cocktails, mocktails & more



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STEP 3: Whip up a sippable for your own Herbal Happy Hour!

There's nothing quite so wonderful as celebrating the end of the day with a specialty drink made and grown by you. Plus, you get the added benefit of enjoying it at home in your own garden. And, done right, it'll cost you a lot less than going to a fancy bar that serves drinks made with specialty infusions.

One of our favorite cocktails:

Autumn Chai-tini

What we love about this drink:

Spicy chai herbs, bourbon & tannic-sweet fruits come together beautifully in this tasty celebration of fall.

How can I make this cocktail? You'll find [our Autumn Chai-tini recipe on our website here](https://gardenmentors.com/?fluentcrm=1&route=smart_url&slug=bbfojr5) in a printable format you can download & print for FREE! (Type in: https://gardenmentors.com/?fluentcrm=1&route=smart_url&slug=bbfojr5)

What about a mocktail version?

Well, you could just make that chai tea to sip on. It is delicious! Or try making the cocktail recipe, but just omit the booze!

Step 3+: What about those other recipes you shared on stage?

You probably heard about other delicious sippable recipes when you attended Robin's DIY presentation at NWFGS. Perhaps you heard her mention making **fermented ginger bugs** or a **fig leaf gin martini**. Or, maybe she got you excited about crafting your own bitters or **amaro** from your garden.

Seeking more sippable deliciousness?

The best & only place to get everything is inside the program!

When you sign up for Herbal Happy Hour Garden-to-Bar, you'll find step-by-step instructions for preparing ALL of our published backbar recipes & cocktails. Plus, you'll enjoy loads of plant-by-plant gardening information.

**Step inside TODAY with your NWFGS special discount.
Money back guarantee included!**

Here's that link again:

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- Proven gardening program crafted by award-winning garden designer
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What Our Students are Saying:

"These lessons are things I can put into place in my garden right now!" Jennifer

"Thanks for helping me achieve my gardening goals!" Mari

"You are an incredible teacher & have done so much for me!" Christine

NWFGF 25% Off Special!

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- VIP includes Herbal Happy Hour Bonus
- **Sale Ends 2/20/23**



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