



For more information, please contact:
May Selby, public relations, 970.544.6269
mselectby@thelittlenell.com
thelittlenell.com/the-hotel/news-and-media



THE LITTLE NELL GARDENS ARE GROWING

Aspen, Colo. (July 19, 2016) – The Little Nell Gardens have become a central summer theme for Executive Chef Matt Zubrod and his culinary team who are committed to using locally-sourced, organic ingredients whenever possible.

On property, the herb, organic and edible gardens provide essential ingredients for our kitchens while the cutting garden flowers fill bud vases on the patios. The living wall – the first of its kind in Aspen – sets a relaxing ambiance beside the pool and has become a popular spot for photo ops. Learn more during our [Weekly Garden Tours](#), offered on Fridays at 4 p.m., led by our resident gardener Arabella, co-owner of Busy Beavers Gardening. Tours are limited to ten people and complimentary with the option to order a Mountain Mojito (as a mocktail for \$7 or cocktail for \$10) that's enhanced with freshly cut sprigs of mint from the garden.

Mid-valley in Basalt, Colo., **The Little Nell Gardens at Emma Farms** were introduced just this month with 30 beds custom-built by our engineers and are now filled with fresh produce, vegetables and herbs. The current batch of crops includes broccoli, Swiss chard, red Russian kale, a variety of squash, lettuce, arugula, Italian parsley, rainbow chard, pickling cucumbers, green onions, basil, radish and edible flowers. Forthcoming are watercress, frisée, carrots, beets, green beans, leeks, peppers and tomatoes. Thanks to the generosity and support of Emma Farms owner Tom Waldeck, this pilot program has been a grand opportunity for our chefs from both element 47 and Ajax Tavern at The Little Nell. Together with Busy Beavers Gardening, which oversees both the hotel and mid-valley sites, they have been hard at work. Jason "JC" Lammers, farm manager with Busy Beavers Gardening, notes their focus at both gardens is on organic farming practices in conserving water, utilizing natural soils and strengthening the local food shed.

Patrick Dunn, Chef de Cuisine at element 47, visit the gardens at Emma Farms weekly to select ingredients for his five-course [Chef's Indulgence Menu](#), which highlights the daily foraged harvest.

By spending time onsite, Patrick has been shown the tricks of the trade from JC with learning to harvest

crops and being “able to interact with the farmers and control which food we want to grow.

“It’s a special kind of collaboration that you don’t get with any other food supplier,” he adds. “Working together, we can be as detailed in our efforts as selecting how large or small we’d like the lettuce leaves to be.”

In the future, Patrick plans to compost food scraps in The Little Nell’s kitchen to provide for use at the farm.

Emma Farms is also the location for The Little Nell’s [Ride & Dine Dinner Series](#). Guests embark on a journey by bike from The Nell to the ranch, where they are treated to an al fresco dinner prepared by the element 47 chefs. Arabella is available to lead tours of The Little Nell’s Gardens at Emma Farms at these events.

Next spring, plans are in place to improve infrastructure and potentially build a greenhouse, which “is crucial for success in the valley,” adds Arabella. “In some cases, a greenhouse will provide fresh produce year round, like cut greens, kale, and micro greens, even in January. This would be a fantastic opportunity to expand our growing window.”

Private events at Emma Farms are available by reservation with The Little Nell Events at 970.920.6382 or events@thelittlenell.com.

Images of The Little Nell Gardens at Emma Farms:

<https://aspensnowmass.imagerelay.com/sb/619d1e1d-1259-4b6e-8eb0-e67ab00617f2>

Images of The Little Nell Gardens at the Hotel:

<https://aspensnowmass.imagerelay.com/sb/82952024-a8bb-4437-8ae9-39fb72b60cde>

Images of The Little Nell:

<https://aspensnowmass.imagerelay.com/sb/d671343c-64d8-44dc-930d-a076d5b3b6f7>

About The Little Nell:

Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen’s only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort. For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit www.thelittlenell.com.

Awards, Accolades and Talent

The Little Nell’s culinary team is led by Executive Chef Matt Zubrod and Executive Sous-Chef Keith Theodore with Patrick Dunn as Chef de Cuisine of element 47, J.D Baldrige as Chef de Cuisine of Ajax Tavern. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1997, recognition as one of America’s 100 Best Wine Restaurants from Wine Enthusiast and a Forbes Five-Star rating in 2015 and 2016.

Social:

Follow The Little Nell on Facebook, Twitter and Instagram.

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