

When people come to my cottage in the beautiful Pocono Mountains, they often call it an idyllic "dream cottage." Visitors step back in time, to a kitchen that would have made my Grandma B proud. Today, people might call my life "sustainable," but it has been my way of living since my youth, long before the word became vogue.

Our 50' x 150' garden hosts a wide variety of vegetables, fruit, and herbs that my husband and I freeze, dry, and can. I make bread, sauerkraut and maple syrup; we have chickens for eggs and meat. We harvest venison, and fresh fish from the "Cattail."

My array of flowerbeds, with hundreds of varieties of perennials and annuals, literally stops traffic on our rural road.

And I've become known as...

*The Flower Lady
Sharon Rose*

Mission

To inspire, teach, and show learners of all ages through time spent in positive garden experiences and through hands-on activities.

To foster an awareness of where food comes from, and to gain respect and appreciation for the Earth and environment entrusted to us.

The ROOTS of Sharon Rose



- Childhood memories of meals with fresh garden vegetables and wild game from nearby fields and woods.
- A garden detail professional for 20 years ... designing and tending the gardens of some of the area's finest cottage scapes.
- Mentored by one of the greatest cooks: "my Grandma B".
- A culinary journey beginning as a vegetarian cook at a Franciscan Retreat house, then chef of French cuisine at the historic and beloved Overlook Inn, then a private chef for individuals, including Virginia Waring, Fred Waring's widow.
- Partner to husband, Dale, proprietor of William Price Nursery, started by his father.

Facebook

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Sharon
Rose

DOWN

to earth

Programs for Living
the Good Life



Sharon Rose -- "Good Life" Consultant



Garden

All Organic...

Garden Design

Soil Preparation

Planting

Container Gardening

Raised Beds

Vegetables & Flowers



" Whether baking bread, gardening, canning, preparing wild game, making Christmas wreaths, or jarring homemade saurkraut, we'll have fun while you learn. Many specialty classes can be at my place or yours! "

Sharon Rose



Cottage

Children's Classes

Garden Tours

Cottage Stay-Overs

Specialty Cooking

Christmas Greenery Design

Cut Flower Bouquets