



Jacinda Martinez

Jacinda Martinez is garden grower, designer and educator. She began her journey of growing food in the United Kingdom where she spent time working on permaculture gardens in England, Scotland and Wales. From there she spent the next several years working on 10 to 20 acre Community Supported Agriculture (CSA) farms. Here she learned the value of growing sustainable and organic food in the broader context of bringing people together to celebrate good food and hard work.

Jacinda moved to Maine to work for Crystal Spring Farm in Brunswick raising Katahdin hair sheep. She says, "Maine has an incredible network of food growers and is a great place to set down roots to have your own garden, homestead or farm." In 2012, she moved up the coast to Rockland to become the head farmer for Primo Restaurant and James Beard award winning chef, Melissa Kelly. For the next three years, she was immersed in the fast paced world of farm-to-table growing. She says, "During this time, I began to see the farm as art. Where I chose to grow certain crops had to work in relationship with other crops, as well as, the landscape." Two of her favorite things about growing for Primo Restaurant were giving tours and not only growing the flowers, but decorating the restaurant with them too. Under her leadership, Yankee magazine voted Primo's gardens most beautiful in New England for 2014.

In 2015, Jacinda embarked on her own to start an edible garden design business called Grounded Local. She wants to educate and work with her clients to grow a successful garden. Whether you are a beginner or a seasoned grower, Jacinda wants to meet you where you are in order that you have a better understanding of your outdoor space. Her services include design, installation, education and maintenance. In her words, "being Grounded Local is about slowing down and taking the time to know the space outside your front door. I want my clients to have gardens where beauty and production intersect." She follows a garden-to-table style model that incorporates vegetables, fruit, herbs, and edible flowers. If you are interested in learning more, you can find her at www.groundedlocal.com.