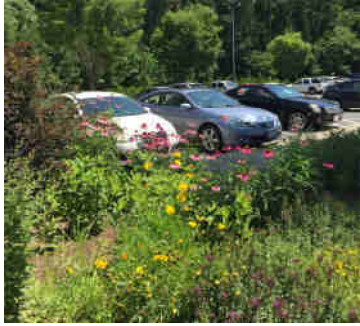


The Pollinator Parking Lot
 Pittsboro, NC




Plant These Now
 Carrots Celery Cilantro Dill Fennel



- Eco friendly
- Resilient
- Water wise

How can it become a source for local food?



Neighborhood Entries:
 a great place to start

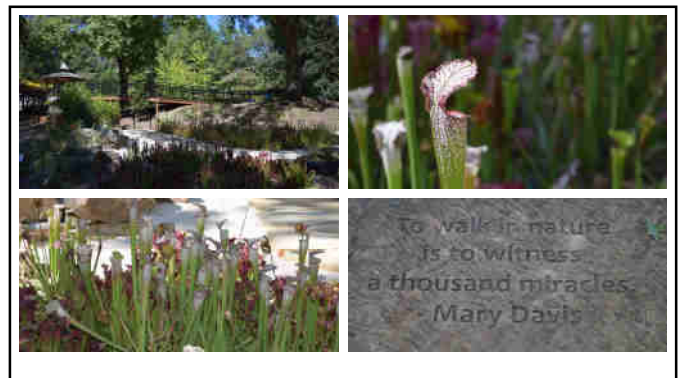


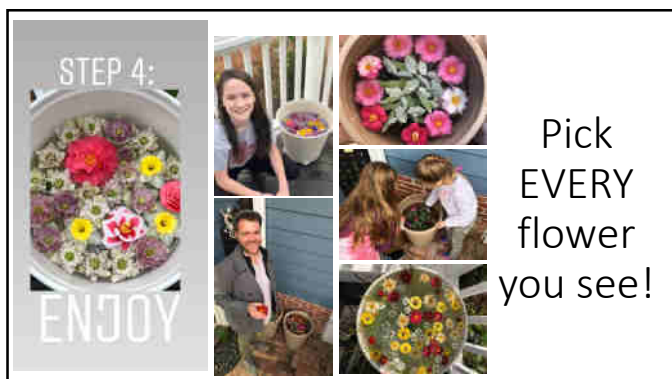
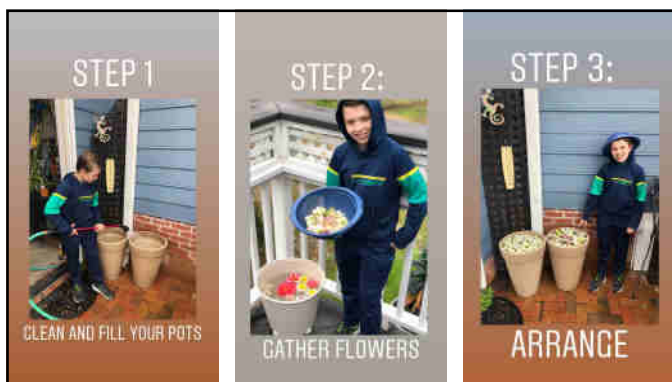
Swallowtail Butterflies

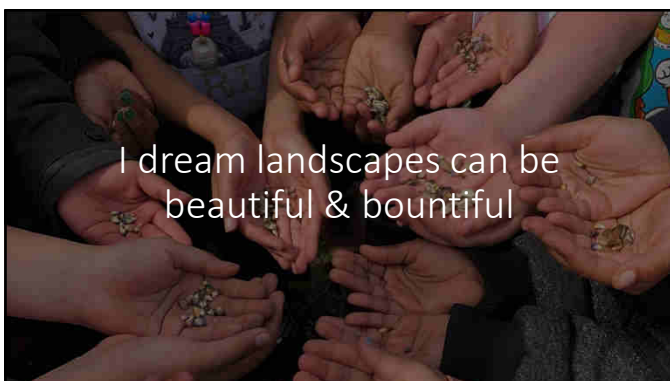
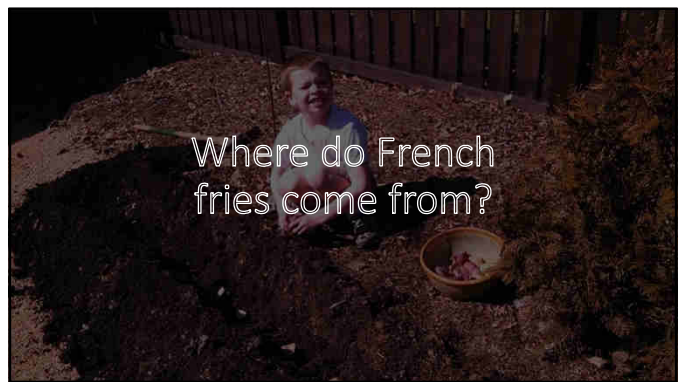


The Edible Entry
 Year round gardening while waiting for the bus

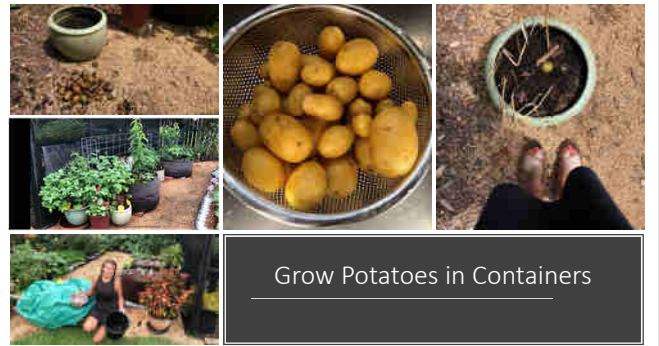








Solanaceae plants have poisonous foliage



Grow Potatoes in Containers



3 months later...

80lbs of potatoes harvested!



What is a Foodscape?



Serving the potatoes at
July 4 Picnic

Garden, Foodscape, Permaculture...
It's all the same concept
"GROW MORE FOOD!"



FOODSCAPING:
Integration of edibles in traditional landscapes & containers

Illustration by Preston Montague

Chanticleer Garden

Ros Creasy

Epcot

Ros Creasy's Edible Landscape

Grow what gets eaten!

- Focus on growing PRACTICAL food crops that are a part of daily cooking
- Grow A LOT of them to help change buying habits
- Cultivate extra to donate



You don't have to grow in straight lines

Spicy Greens Groundcovers

Arugula, Chard, Lettuce, Kale, Mustard, Spinach seed together

Broadcast seed over 1" of Soil3 organic compost
Plant Sept-November
Harvest all fall-spring

Foodscape Design Basics

- Draw a plan to scale
- Select ornamental trees, shrubs and perennials for structure
- Increase landscape beds
- Reduce turf, but do not eliminate it
- Focus on open, sunny areas in existing landscape
- Rotate crops seasonally
- Focus on diversity not monoculture planting
- Devote budget to quality compost- SOIL3

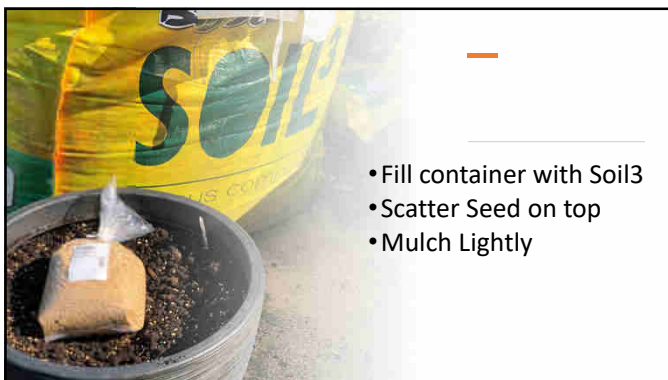
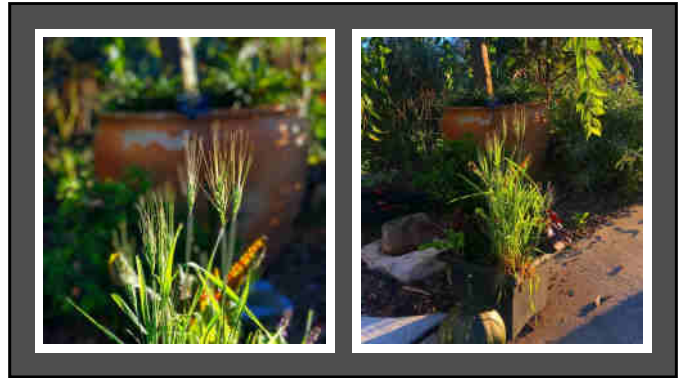
Hanging Salad Baskets

Grow veggies that are PRACTICAL and EASY

- Spicy Greens
- Basil
- Garlic
- Herbs
- Onions
- Peppers
- Potatoes

Root Pouches from Soil3


Planted 29 August
harvesting 2 November



Garlic & Onions deter VOLES!
and other animals

Favorite Onion Varieties

- Onion Sets- red, yellow, white
- Egyptian Walking Onion



Porcelain Garlic Varieties for the South

- Armenian
- Calabria
- Georgian Crystal
- Georgian Fire
- German Extra Hardy
- Italian Red
- Majestic
- Music
- Polish



Want to make a difference in the world?

Just grow Garlic



Thumb garlic cloves into the bed edge



Great Garlic Varieties for the South

- Asiatic: Aomori, Asian Tempest, Japanese, Korean Mt, Korean Red, Pyongyang & Tibetan
- Creole: Rose de Lautrec & Pescadero Red
- Turban: Basque, Chengdu, China Stripe, Chinese Purple, Early Portugese, Lotus, Maiskji, Morado Gigante, Shandong, Thai Purple, Tzan, Uzbek & Xian.




You can eat the foliage and flower scape

Pluck flower scape off to increase bulb production





Ground Garlic Scapes



Cure the bulbs by hanging in area with good air flow



12' bed edge produced 6 months worth of garlic!



Harvest & braid when foliage starts to die back

As of 2012, China is the largest producer of garlic

59 million metric tons annually

66% world production

90% US

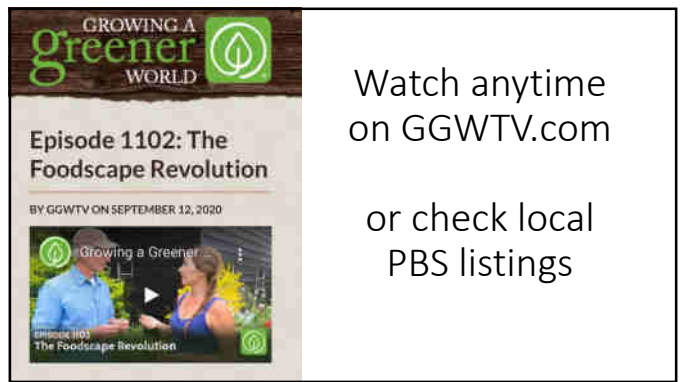
US AVERAGE 2,200 MILES PER PRODUCT

FOOD MILES
 MUST WE TRY AND MAKE IT ALL THE WAY TO WHERE IT IS CONSUMED? THE SMALLER THE BETTER!

Time + distance FROM THE POINT A THING IS PRODUCED TO WHERE IT IS CONSUMED.

production depends on the type of food. For example, produce is produced locally, while meat and dairy are often produced in other parts of the country. Some products, like coffee and chocolate, are imported from other countries.

US AVERAGE 2,200 MILES PER PRODUCT

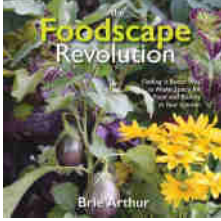
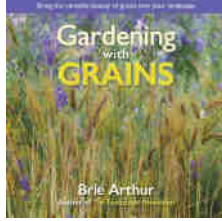





180 MILLION acres
of development in US

Churches, Residential Landscapes,
Entryways, Municipal Buildings, SCHOOLS


Visit BrieGrows.com
Sign up for my monthly newsletter







Foodscaping IS the Future!



BrieGrows.com

 Brie Grows

 BrieThePlantLady

 YouTube
Brie the Plant Lady



Thank you Georgia Master Gardeners

BRIE GROWS

