

EDIBLE LANDSCAPING

Deva Luna EarthCare Landscaping 408-871-2792

Why edible landscaping?

- ~ Health
- ~ Tastier, fresher, less altered food
- ~ Environmental reasons
- ~ As “local” as it gets!
- ~ Satisfying way of life, connected to the Earth

Use the same design principles as with ornamental plantings

- ~ Unity (relationships)
- ~ Order (overall structure)
- ~ Rhythm (time and movement)

Landscaping functions

- ~ Creating outdoor “rooms”
- ~ Screening and directing views
- ~ Providing focal points
- ~ Shade, cooling
- ~ Controlling erosion
- ~ Directing circulation
- ~ Beauty

Favorite trees (Persimmon, Weeping Mulberry, Elderberry)

Edible shrubs (Pineapple Guava, Myrtle, Oregon Grape, Capers)

Notable herbs (Chives, Berggarten Sage, Rosemary, Stevia, Lemon Grass, Amaranth)

Ground covers (Strawberry, Chamomile, Golden Oregano, Thyme)

Gorgeous veggies (Artichokes, Peppers, Rainbow Swiss Chard, Kohlrabi)

Edible flowers (Nasturtium, Borage, Pansy, Daylily, Calendula, Rose)

Roots & tubers (Sunchokes, Yacon, Horseradish, Oca, Burdock)

Vines, Espaliers (Passion vine, Chayote, Kiwi, Grape, Apple & Pear)

- ~ Arbor for shade
- ~ Trellis for screening
- ~ Create a ‘garden room’
- ~ Archway over a gate

Eat the weeds, too (Miner’s Lettuce, Mustard, Purslane, Mallow, Chickweed)

Resources

- ~ *The Complete Book of Edible Landscaping* by Rosalind Creasy
- ~ *Designing and Maintaining Your Edible Landscape Naturally* by Robert Kourik
- ~ Demonstration Garden at Eleanor Pardee Park, Palo Alto
- ~ Rare Fruit Grower’s Society
- ~ Master Gardeners of Santa Clara County