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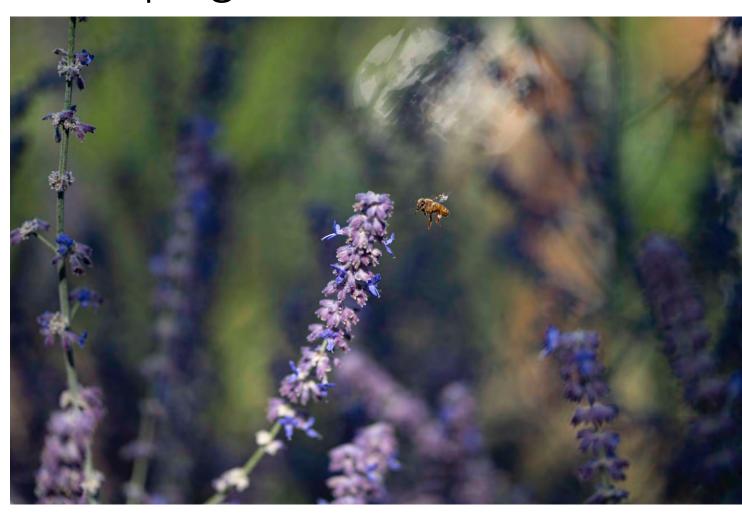
Survey of experience and interests

- What's your favorite vegetable?
- Do you grow some of your own food?
 - a) no b) a little c) a lot
- Experience with gardening?
 - a) no b) a little c) a lot
- Do you know what edible landscaping is?
 - a) no b) I've heard of it c) I've done it
- What are you excited to grow this year?



Foodscaping

- Introduction
- What is foodscaping?
 - ...transforming landscapes to grow food
 - ...transforming landscapes to save water
 - ...transforming landscapes for health
- Foodscaping is sustainable living
- How do I get started?
- Edible ornamentals



...transforming landscapes to grow food

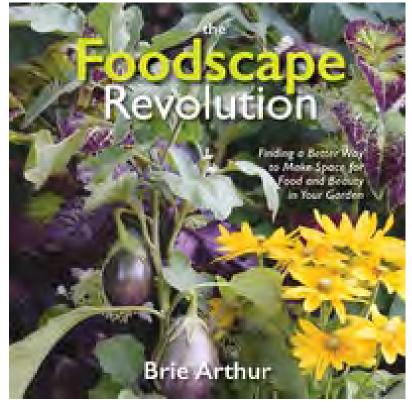
- Edible landscaping versus foodscaping
- Foodscaping puts front and center



Edible landscaping

- Rosalind Creasy Edible Landscaping Now You Can Have Your Gorgeous Garden and Eat It Too!
- Rosalind Creasey Edible Landscaping (1982, 2010)
- Charlie Nardozzi Foodscaping (2015)
- ➤ Brie Arthur The Foodscape Revolution (2017)





...transforming landscapes to grow food

- Food front and center
- > For beauty
- Grow a lot of food



...transforming landscapes to grow food

- Food front and center
- For beauty
- > Grow a lot of food









Vegetables with flowers





Vegetables in raised beds







Squash arbor (pie pumpkins)











Grape arbor









> ...transforming landscapes to save water



F

Save Water





Phase 2 uses 75% less water than grass



Save Water



Phase 1 uses 25% less water than grass

- ...transforming landscapes to save water
 - > Video
 - https://foodscapingu tah.org/2021/06/26/ water-savings-infoodscaping/



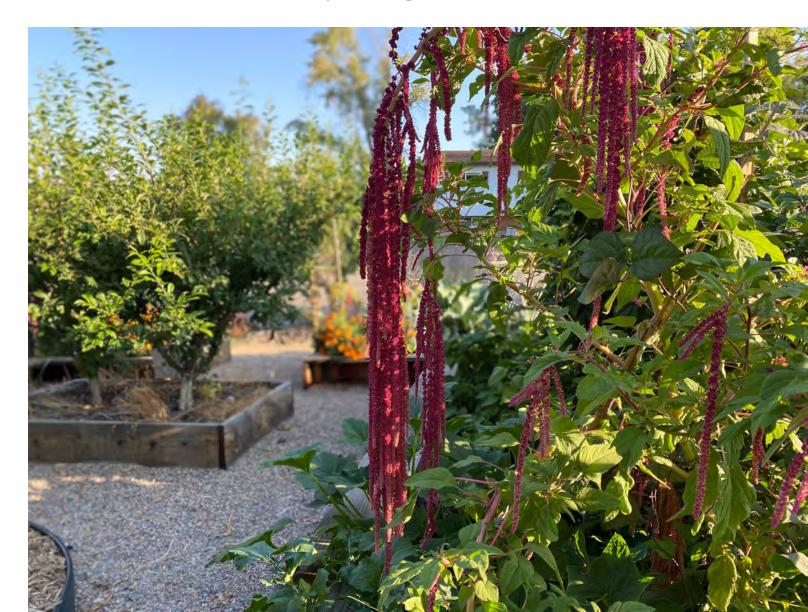
Foodscape design

Foodscape designs

- a. Food bearing plants front and center --think espalier fruit trees, vegetables climbing over arch trellises, grape arbors
- b. Negative space with hardscapes, clear paths
- c. A plethora of beautiful flowers.
- d. View our foodscape as an ecosystem of abundant life and beauty.



Transforming our landscapes to transform our health and our world



HEALTHY PLANTS HEALTHY FOOD HEALTHY PEOPLE

John C Trimble, TEDxOgden 2020





Foodscaping as sustainable living



- Reconnecting
 - With real, healthy food
 - Food production
- Participating in sustainability
 - Steward of the land
 - **Ecosystems**
 - Water conservation
 - Soil regeneration / Carbon sequestration (regenerative gardening)
 - Reduction of emissions
 - Reduce carbon footprint



How do I get started?

- What do you like to eat?
- FOCUS ON HEALTH
- What three things to all plants need to be healthy?
- Soil, sun and water
- Plan for biodiversity
- Make a list of favorite foods



How to grow healthy edibles

- What three things to all plants need to be healthy?
- Soil, sun and water

SOIL

- Soil test
- Add organic matter
- For raised vegetable beds, we prefer 50/50 mix of native soil and compost
- For fruit trees, bushes, perennials, etc, native soil topped with an inch of compost and then 3-4 inches of wood chip mulch on top



Soil Mixes for Vegetables

Left = Mel's Mix (1/3 vermiculite, 1/3 peat moss, 1/3 compost)

Right = gardener's mix (30% mixed compost, 20% peat, 50% local alkaline sandy soil)



Soil (sand/silt/clay) is better at holding water and nutrients than peat moss and other soil media





How to grow healthy edibles

- What three things to all plants need to be healthy?
- Soil, sun and water

SUN

- How many hours are ideal?
- At least 6-8 hours
- More from fruiting crops than leaf crops



How to grow healthy edibles

- What three things to all plants need to be healthy?
- Soil, sun and water

WATER

- Avoid spraying leaves
- We use Netafim dripline in vegetable beds (12" spacing)
- How do we know how much to water?



Be Waterwise

- How much to water?
- Use Drip irrigation
- Use Mulch
 - Compost, leaves and grass clippings in vegetable beds
 - Woodchips/bark (4 inches) everywhere else
- For vegetables
 - During establishment/after planting
 - Every 1-2 days
 - After establishment (~2 weeks)
 - Every 3-10 days depending on soil type and use of mulches



- > Edible ornamentals
- a. Artichoke
- b. Amaranth
- c. Honeyberry
- d. Eggplant and peppers
- e. Garlic
- f. Leafy edibles:
 - a. Rainbow chard
 - b. Multicolored lettuces
 - c. Collards and kale



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What is Foodscaping Utah?

- ➤ Nonprofit organization 501(c)(3)
- Volunteers
 - Foodscaping days in Ogden
- Education
 - Website
 - YouTube
 - Classes



foodscapingutah.org





Questions at the end

Volunteer! **Start a volunteer** foodscaping group!

Thank you!

John C. Trimble

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TEDxOgden 2020 Feature on Modern Gardener Find them both on YouTube