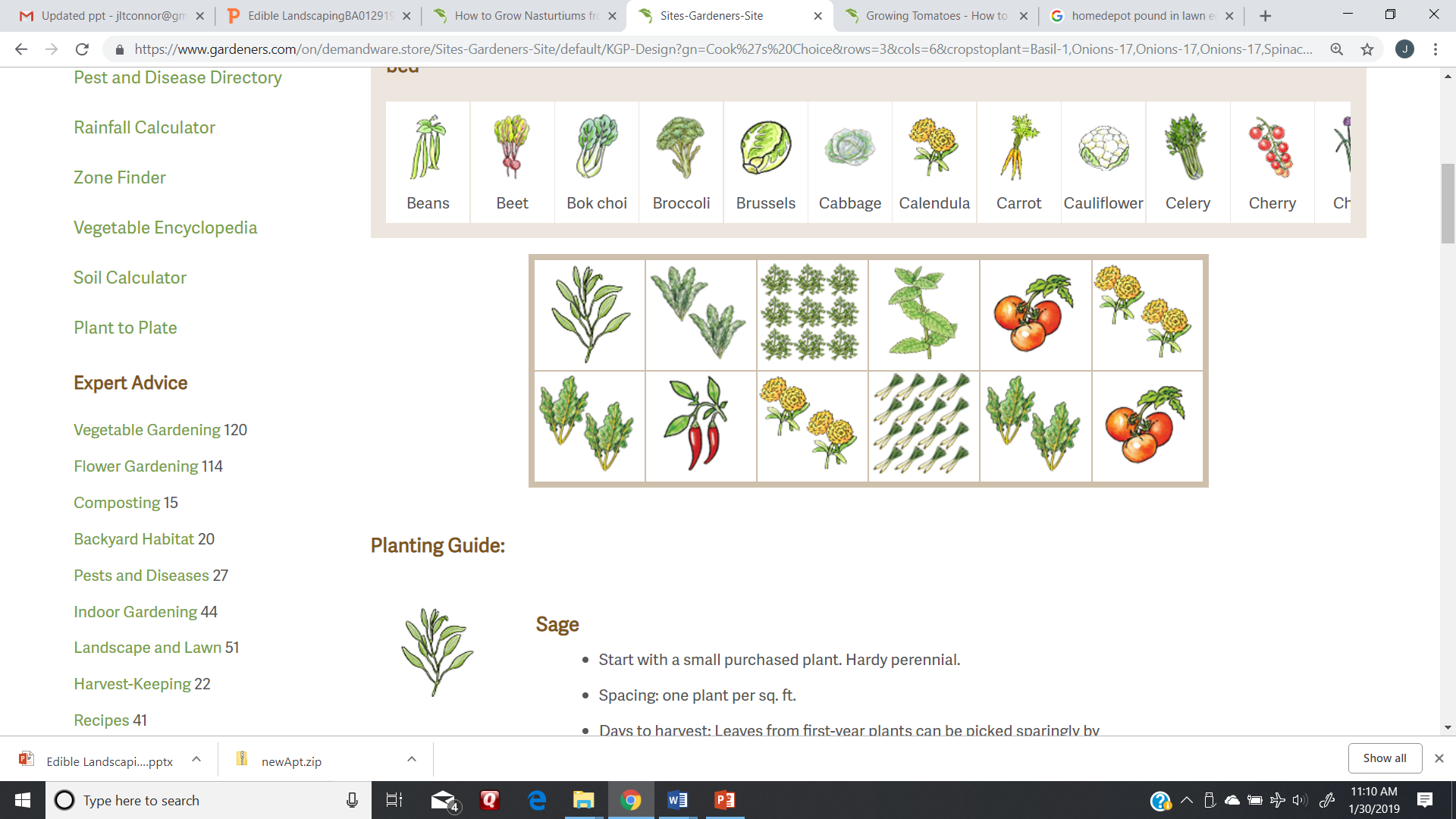
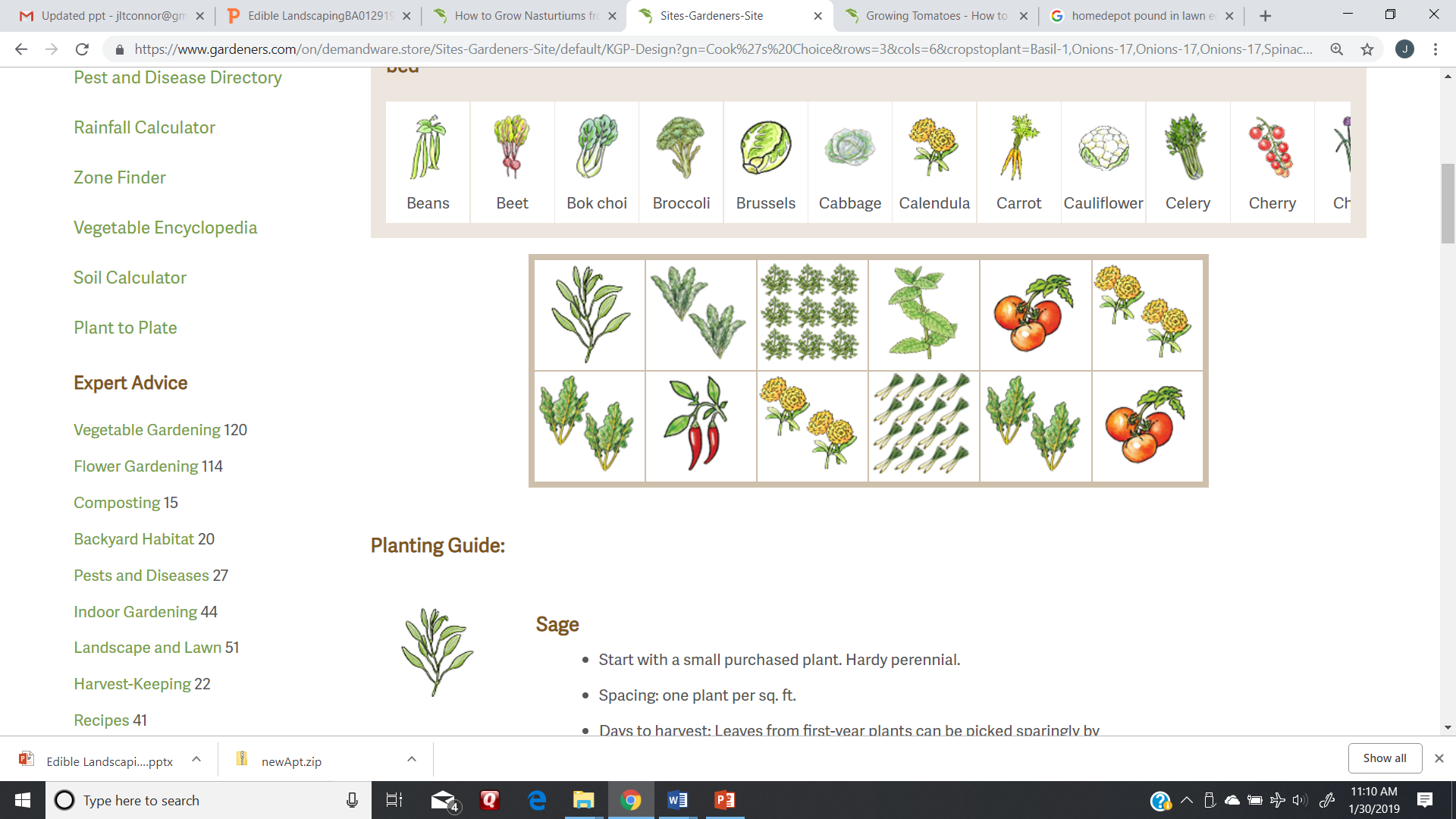
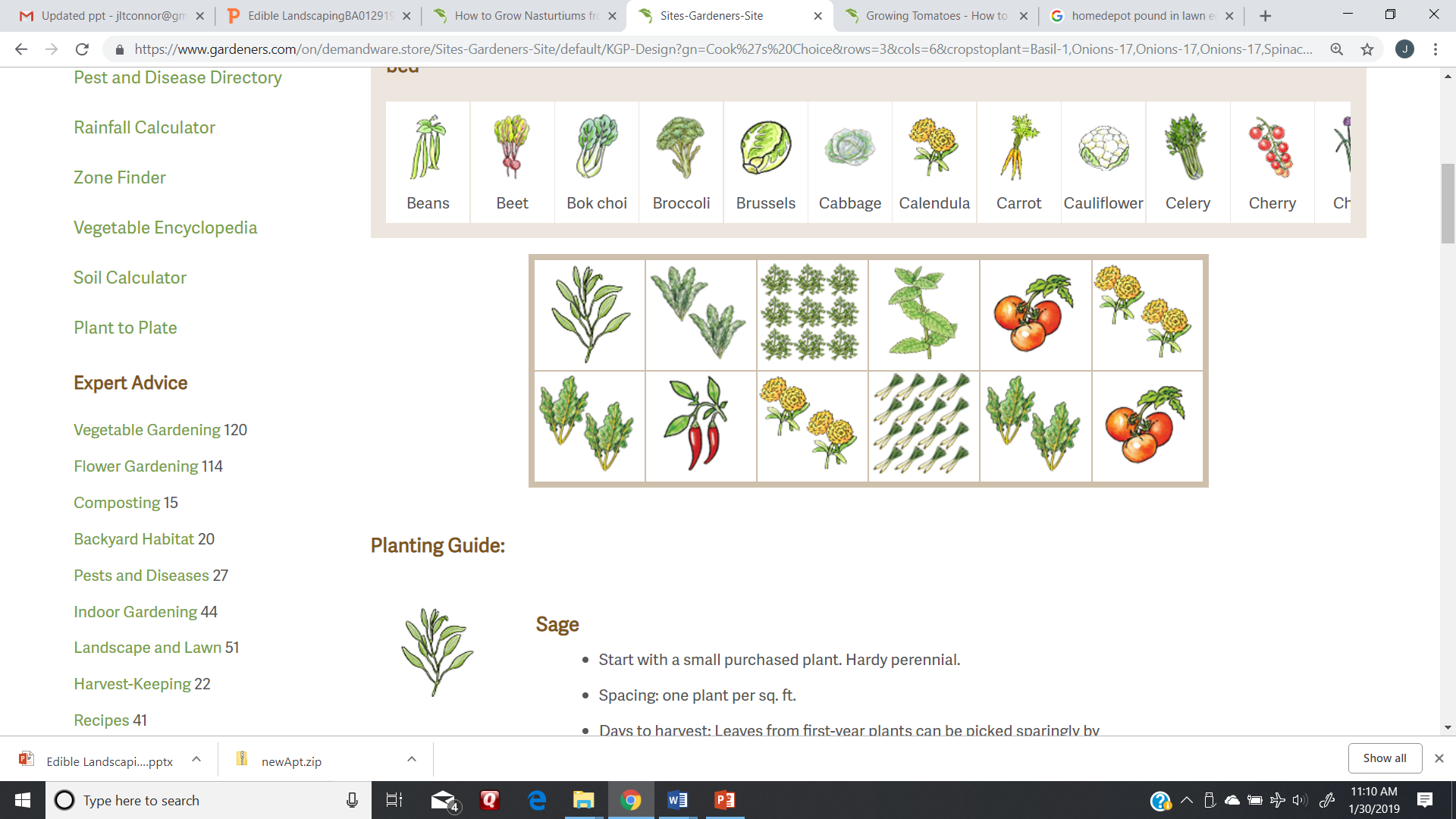
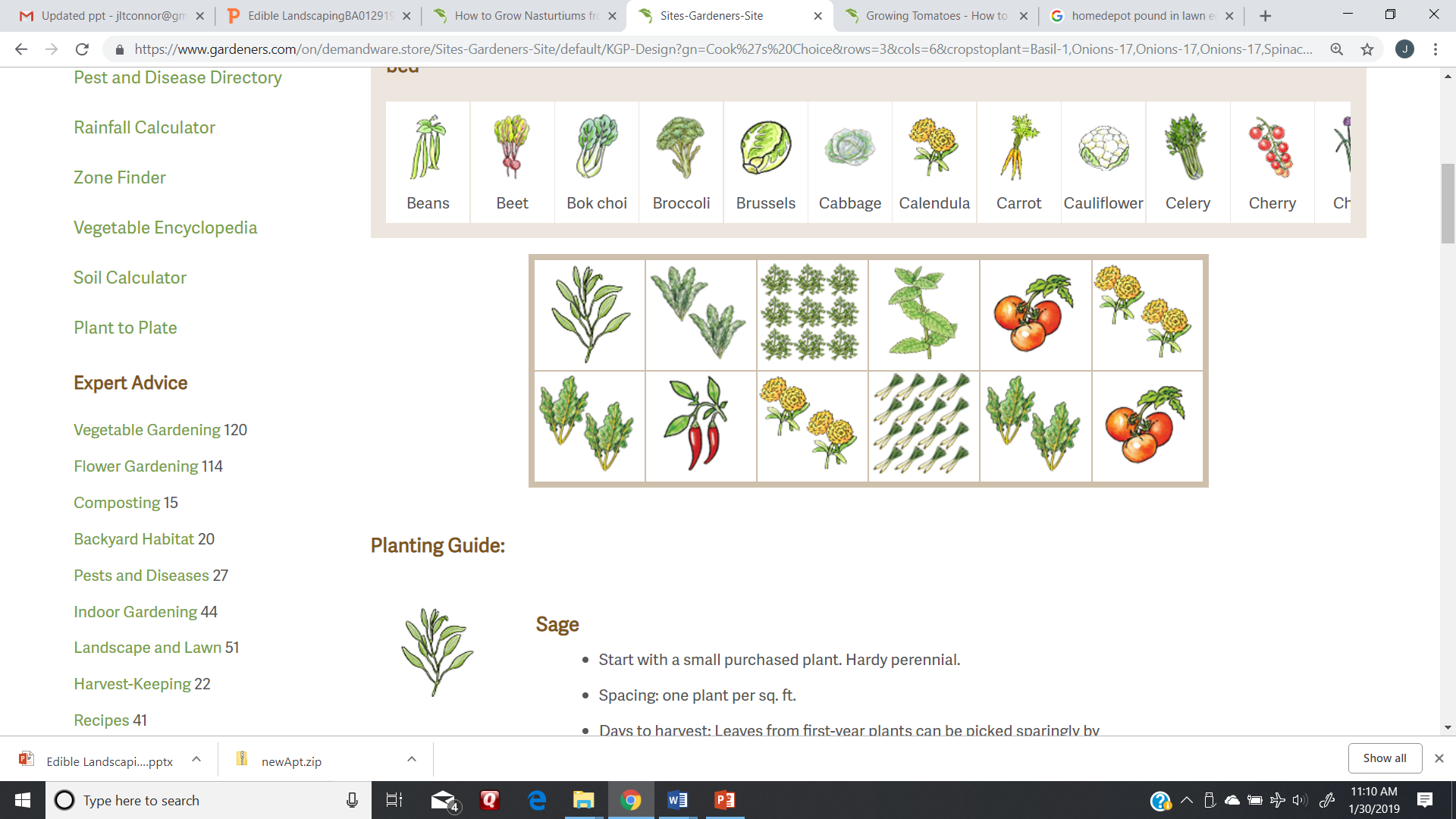
**Introduction to Edible Landscapes (Betsy Allen and Connor)**



**For help (Master Gardeners hotline):** http://mbmg.ucanr.edu/hotline/

**For class handouts, see:** http://mbmg.ucanr.edu/Read\_An\_Article/Class\_Handouts/

**Web tools for garden plan:** <https://www.gardeners.com/kitchen-garden-planner/preplanned-gardens>

http://survivalgardener.com/2014/12/what-is-companion-planting/

http://marinmg.ucanr.edu/Marin\_Master\_Gardener\_Help\_Desk/Leaflet/Companion\_planting\_in\_the\_vegetable\_garden/

**What are your garden goals and budget?**

* Time, money and space
* Grow food you like
* Impress your friends
* Enhance property; provide privacy
* Attract wildlife and discourage pests

**Containers**

* Soil in containers can heat up sooner and cool down faster than garden soil.
* Container’s material affects evaporation and heat retention.
* Wet pots are heavy
* Clean used containers with 10% bleach
* Choose the best size:
  + 24” deep (~10 gallon) for most tomatoes and squash
  + 18” deep (5-gallon) for peppers, eggplants, small tomatoes
  + 12 – 16” pots are fine for herbs, carrots, beets, lettuce

**Consider your site:**

* Orientation: sun and shade
* Microclimates, slopes, wind
* Water availability
* Soil properties
* Drainage
* Hardscape
* Known pests and foot traffic
* Neighbors
* Compatibility with natural landscape

**Betsy Allen’s 100 sq ft garden plan**

A close up of a map

Description automatically generated 