

# attorney / farmer

This 1/2 acre garden is cultivated as much by wind, birds and gravity as it is controlled by people. Chard, arugula, lettuces, onions, oregano, sorrel, fennel, vetch, nasturtiums and calendulas reseed at will and provide year-round greens. In places, neat geometries are cut out of the knee-high leafy carpet of green, and planted with beets, cabbage, tomatoes, basil, beans, or peppers, depending on the season and the whim of the owner. It's a "garden in movement", opportunisticly tuned to the specifics of the place, weather, and who brings what seeds to share.

- +100 fruit trees:
- Avocado Pomegranate
- Apple Fig
- Pineapple Guava Strawberry Guava
- Peach Nectarine
- Almond Cherimoya
- Citrus Pear
- Olive Loquat
- Wild Cherry and other rare/tropical fruits



There are three areas of the garden:  
 a slightly more cultivated space closer to the house - and the hose - with so with more water, more care, more leafy greens, and the seasonal plantings  
 a middle garden where the chickens, compost and more fruit trees are - along with visiting parents and cups of coffee on a sunny terrace  
 and a back garden with bee hives and bees producing dark rich winter honey and soft sweet summer honey and barn owl houses that co-exist with the native canyon landscape



# community activist / farmer



Every neighborhood has vacant lots like the one Sharon Tittle walked by each day - leftover space, either overgrown or barren, maybe in the backyard of a commercial strip. Probably all gardeners see potential gardens in vacant lots, but not all gardeners become community activists and turn that potential into a reality. Sharon approached the property owner about using the land for a community garden and established a rental agreement with him. Starting last September 11th, group of enthusiastic volunteers filled dumpsters provided through Councilman Todd Gloria's office with years of accumulated stuff and mountains of giant reed grass. They've now cleared the site, leveled the ground, repaired the fences and the first planting boxes were built this month.



The next steps for this first community garden in North Park are finalizing non-profit status for the garden (funded through bake sales!), planting fruit trees donated by SDG&E and Urban Corps, constructing a potting table, putting in a children's garden, building a small gathering area, and further into the future, to take advantage of the loosened regulations for local food production and set up a monthly farm stand on the sidewalk to sell their produce and baked goods.

# Altadena Community Pocket Garden at 32nd and Thorn



# the garden in movement

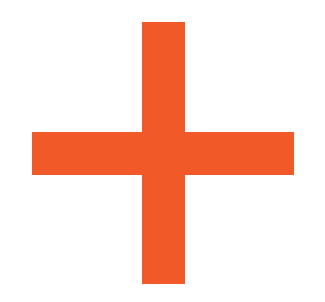
# cultivating the neighborhood

# farmer / *farmer*



Karen Contreras' business began with a small front yard lettuce patch in North Park. As she worked in the yard, neighbors automatically gravitated to the garden, pulled up chairs and asked questions. The co-benefits of local food production are very evident to Karen. Not only is food fresh, tasty and just outside the door, but growing food also builds community, neighborliness and a sense of place. And can also be a thriving business.

She began with helping others transform their own front yards of lawn and shrubs into edible gardens with tomatoes, grapes, greens and herbs. Less than four years later, Urban Plantations employs seven people who help in the design, installation, and maintenance of food gardens and edible landscapes for corporate campuses, resorts, and local chefs who want to know where the food in their kitchens originates.



# growing a local economy



**1/4 acre + 4 months = 1,000 lbs of produce**

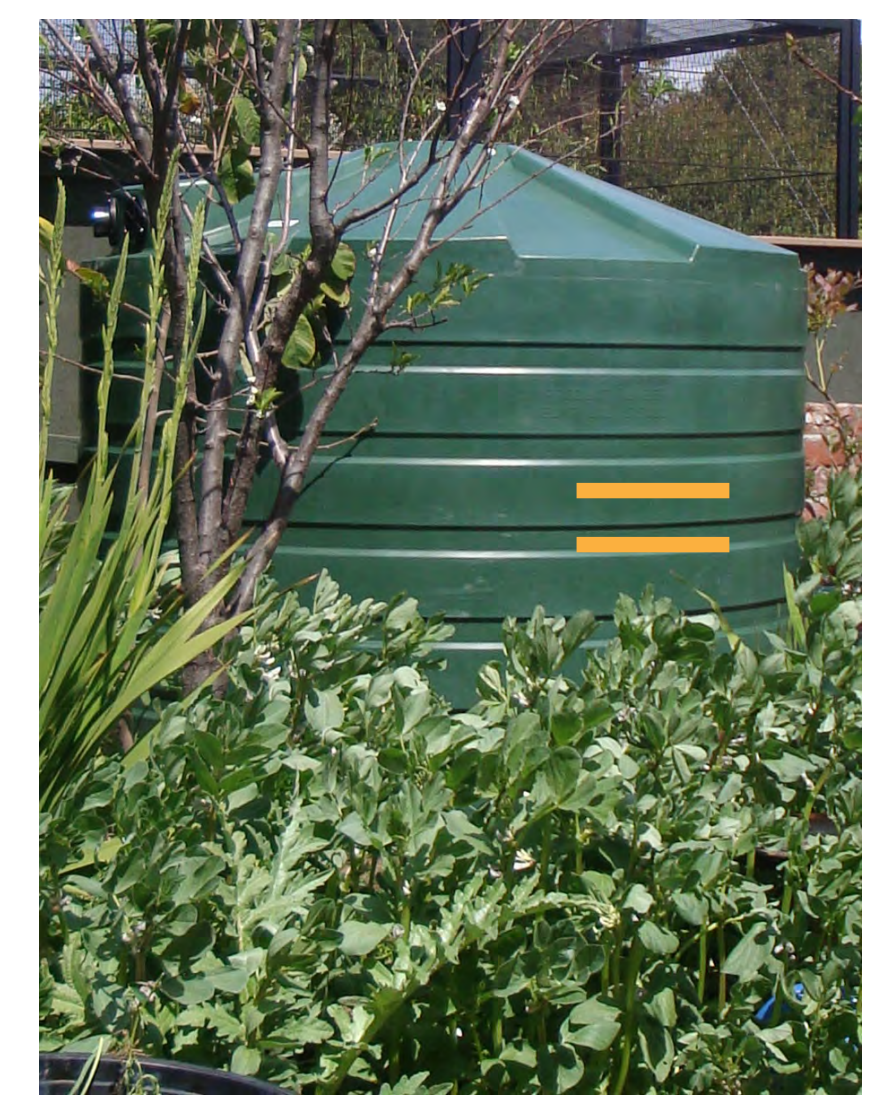


# professor / artist / *farmer*



This garden is a backyard fairytale of a garden: a brick fort, tall grasses mixed with fava beans and artichokes under the fruit trees, a pizza oven made by hand with recycled clay, a passion flower vine so thick it's created its own arbor, chickens who live in a coop that looks like a gingerbread house, and a willow gate leading to an improbable mowed grass alley. As improbable is the peach tree that is grafted with four varieties of peaches so that the harvest - more than 400 peaches last year - is staggered throughout the summer. Or the cistern that will hold more than 13,000 gallons of rainwater and irrigate the garden for much of the dry months in San Diego.

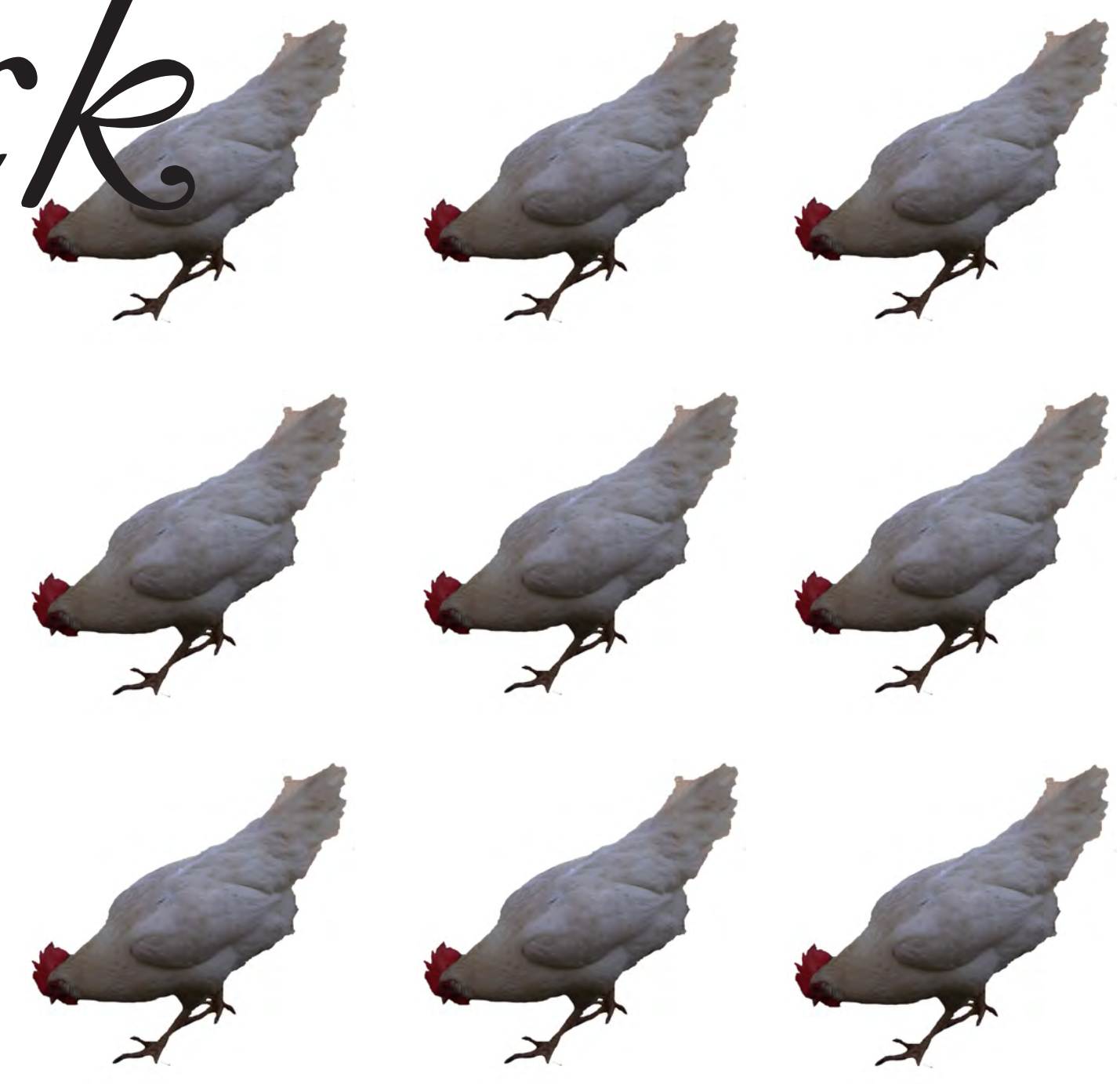
In this typical backyard, there are a dozen fruit trees (the peach, fig, avocado, plum, an apricot that will become firewood for the pizza oven if it doesn't start producing).



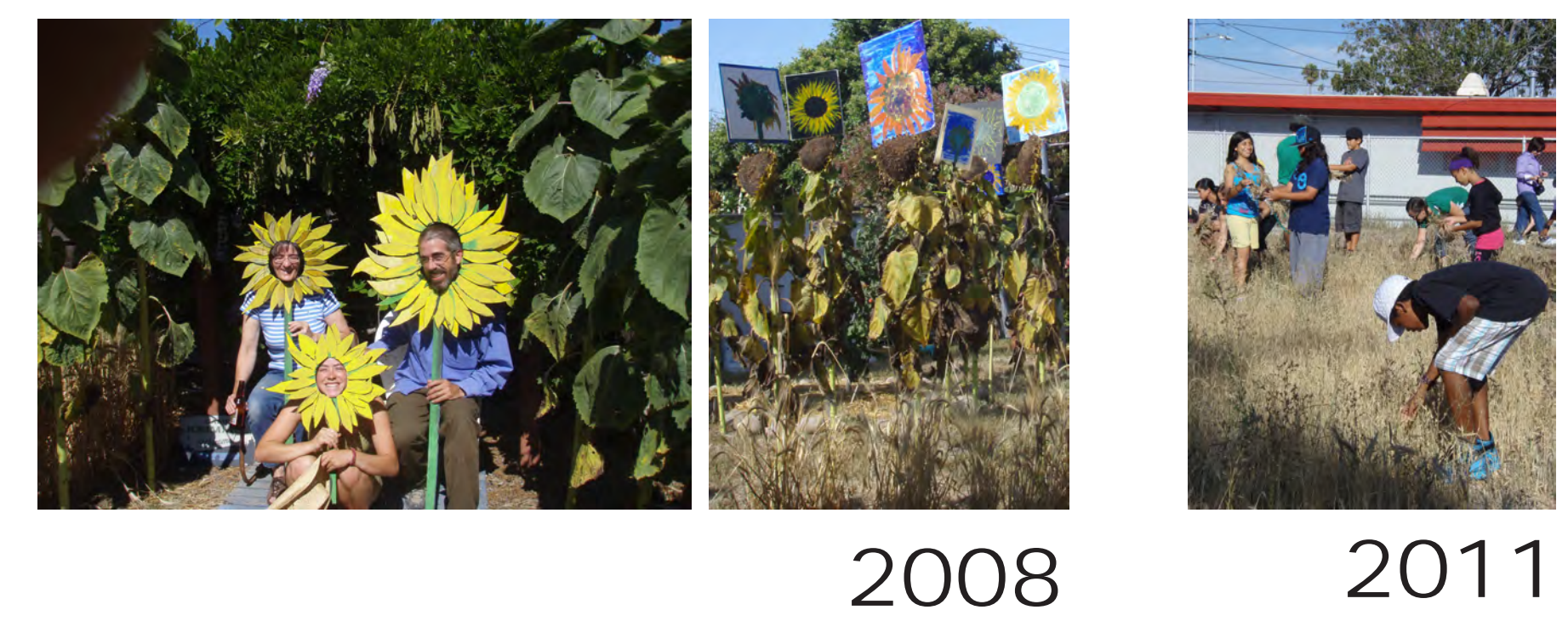
**13,500 gal.**

# growing a family

*flock*

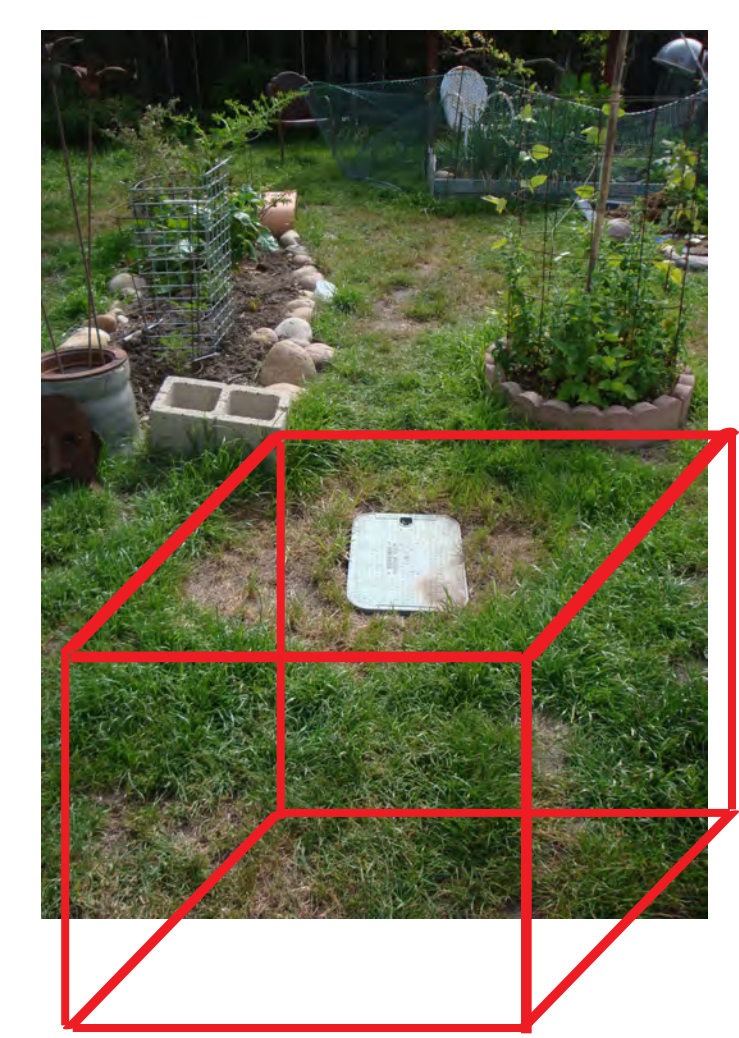


# designer / farmer



For the past 20+ years, artist David Krimmel has been designing exhibits for places like the San Diego Museum of Art, Children's Museum in downtown San Diego, California State Parks system and San Diego Historical Society. He's always gardened - all the children in his family had their own plots of land, selected what would be grown, and then brought it to the table.

David's view of urban agriculture is broad - grow wheat in the city and make your own bread! - and oddly pragmatic - move the worm compost every year and plant in the enriched soil - and maybe eccentric - his upcoming project is a chariot for Demeter, the goddess of agriculture.



Downspouts and drains from the roof and patio lead to a 6' deep, 4'x4' gravel-filled pit in the backyard. A sump pump is inserted into a pipe (covered by the valve box) and the water is used to irrigate the garden when it fills up and in drier months.



1 = 20000  
fig tree



# artist / farmer

Artist Lynn Susholtz can't stop thinking and then can't stop making, which is only good for North Park. The parking lot behind the Art Produce building was the last piece in an artist's puzzle - first a place to work and a gallery to show it in, a cafe for sustenance (when is the wine bar going in?), a meditation center because sometimes it's good to sit, and then - the parking lot. One day, the digging began - asphalt was pried up and the clay gunk below dug up. A couple feet of gravel was laid down to retain rain water, stock troughs were found at feed store in Lakeside, and the crew from Seeds at City College came and prepared the troughs for planting. Now fruit trees - fig, olive, pineapple guava, citrus - share parking space with chard, arugula, lettuce, rosemary, beans and peas, tomatoes, onions and edible flowers.

The space is a community space that is used during the Thursday North Park Farmers Market, for non-profit fundraisers, for making art and music, as an outdoor classroom, a performance space and a food-producing garden.



from parking lot to table

