

## THE EDIBLE GARDEN

*Welcome to my garden.*

I have been working on my garden in Mount Waverley for 30 years! Each year something new is added. I don't feel it is finished. It continues to evolve.

My father tended a very productive garden, so I grew up eating home-grown produce: vegetables, fruits, and eggs. This experience inspired me to do the same. After many years of varying degrees of success, I am now able to say that I live off the produce in my garden. I grow most of my own vegetables (I rarely buy any!) and have eggs in abundance. One year I decided to measure all the produce I harvested from my garden in a three month period (March to June) and it came to 39 kilos!!

I love setting up systems. The systems I've created in my garden involve:

- Generating my own electricity through solar panels.
- Harvesting water - three water tanks with a capacity of 10,000 litres.
- Chickens laying eggs, providing manure and reworking the compost.
- Compost systems where kitchen waste, leaves, lawn cuttings are donated by neighbours.
- Worm farming - an old laundry tub works well.
- Ponds for edible water plants and beneficial insects, frogs that control mosquitos.
- Bees for pollination and honey.
- Seed propagation in old council recycling bins.
- Espaliered trees: apples, lime, pears.
- Other fruit trees: apricot, avocado, nectarine, lemon.
- An extensive vegetable garden - raised beds at the back and no-dig in the front.

My infrastructure (fences, archways, borders, outdoor furniture etc) is made up of discarded items found on demolition sites and hard rubbish. I love the aesthetic of re-using found materials in different ways - saving them from being destroyed and giving them new life (I also save a lot of money).

My garden system is almost fully sustainable. Working in my garden is like play for me. Each morning I let the chickens out to forage. Then I can spend from one to three hours working in the garden. It is a great joy for me to collect from the garden what I need for each meal and know that I am eating delicious and nutritious produce. I also share the abundance with my family, neighbours, and friends. Our local *Harvest Swap & Share* is a great place to share abundant harvests as well as gardening ideas.

## GARDEN NOTES

I have wonderful neighbours and acquaintances who give me a helping hand with jobs and to whom I am indebted. I have recently set up a neighbourhood herb garden. It's a way of sharing with neighbours and building community.

*I hope you enjoy my garden and I am happy to answer any questions.*

**Zofia**

### LIST OF PERMANENT EDIBLE PLANTINGS

Apple Cox's Orange Pippin	Apple Opalescence	Apricot	Avocado Pinkerton	Avocado Lamb Hass
Avocado Bacon	Asparagus	Banana	Blackberry Thornless	Chilli Turk Cap
Kiwi	Lemon Meyer	Lemon Verbena	Lime Tahitian	Mint common
Nectarine white	Oregano	Pear Doyenne du Comice	Pear Beurre Superfin	Plum Mariposa
Plum Santa Rosa	Rosemary	Rhubarb	Sage	Strawberry
Thyme common				

***The Edible Garden is located on the lands of the Wurundjeri people. Open Gardens Victoria wish to acknowledge the Traditional custodians and we pay respect to their Elders, past, present and emerging.***

**These notes can be downloaded from the Open Gardens Victoria website:**

[www.opengardensvictoria.org.au](http://www.opengardensvictoria.org.au)