

Square Food Garden Designs

Commented [1]: @dbrowning@asdevelop.org Here are some garden designs! Let me know if you have questions or want me to simplify/expand on anything. :)

Salsa Garden

9 onion (3 rows of 3)	1 tomato	9 garlic (3 rows of 3)	1 bell pepper
9 onion (3 rows of 3)	1 tomato	1 cilantro	1 jalapeno
9 onion (3 rows of 3)	1 tomato	9 garlic (3 rows of 3)	1 bell pepper
9 onion (3 rows of 3)	1 tomato	1 cilantro	1 jalapeno

Suggested varieties:

Onion - Expression

Tomato - Verona

Garlic - Music

Cilantro - Santo

Jalapeno - Jalafuego

Bell pepper - Islander (purple), Green Machine, Ace (red, orange, green)

Notes:

- Many onions grow better in the spring/fall, but store well. If an early variety is chosen, you can replace onion spaces with new plants (herbs will provide benefits for the other plants in the bed!)
- For full development, garlic should be planted in the fall and harvested in June once the bottom four leaves on the plant have turned brown. Everything else in the garden should be planted in spring/summer
- Cilantro grows better in the spring/fall; harvesting regularly and/or shading it (tomato plants will provide some shade) will result in better quality, longer lasting cilantro in the summer
- This is not set in stone! Change whatever you want to include the ingredients you want to use in your salsa.

Fresh Snack Garden

Snap peas (8 in spring) 1 Cucumber (summer) Trellis needed	1 cherry tomato	Strawberries (4)	1 bell pepper
Snap peas (8 in spring) 1 Cucumber (summer) Trellis needed	1 cherry tomato	Strawberries (4)	1 lunchbox pepper
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Suggested varieties:

Snap peas - Sugar Ann

Cucumber - Dragon's Egg, Katrina, H-19 Little Leaf, Picolino

Cherry tomato - Sunrise Bumble Bee, Citrine, GOld Nugget, Washington Cherry

Strawberry - Alexandria

Bell pepper - Islander (purple), Green Machine, Ace (red, orange, green)

Lunchbox pepper - Lunchbox pepper mix

Notes:

- Snap peas will "melt out" in warm weather, so when the plants start dying, pull them out and replace them with cucumber plants.
- Strawberries produce "runners" and grow new plants (clones). You can thin these out if they get out of hand - a strawberry plant will make a great gift! Strawberries are perennials, meaning they return every year, so use a no-till method if planting strawberries.
- To make sure your garden doesn't get out of hand, choose "determinate" cherry tomato varieties. This will help keep the tomatoes in their place and not grow over everything else!
- Cucumbers, tomatoes, and peppers take a lot of nutrients. Be sure to fertilize this garden! Add compost and/or manure in spring/fall.

Eat the Flowers

3 Zucchini (one hill)	1 Borage	1 Calendula	3 Marigold (cut back mid-summer)
1 Nasturtium	2 Sunflower	4 Arugula	1 Lavender
3 Zucchini	2 Sunflower	1 Basil	3 Marigold (cut back mid-summer)
1 Nasturtium	1 Borage	1 Chives	1 Lavender

Suggested varieties:

Zucchini - Spineless Beauty

Nasturtium - Jewel

Borage - species

Sunflower - Mammoth

Calendula - Alpha, Flashback Mix

Arugula - Astro

Basil - Kapoor Tulsi, Prospera, Aromatto

Chives - Staro

Marigold - Sparky Mix

Lavender - Ellagance

Notes:

- Zucchini blooms are great battered and fried! Let some develop fruit for zucchini fritters and zucchini bread, too.
- Nasturtium has a spice to it. All parts of the plant are edible and make great, flavorful additions to any salad.
- Borage leaves can be chopped up. The flowers and leaves in a salad add a cucumber flavor
- Calendula and Marigolds have a distinct flavor - they are not commonly chosen for their edible traits, but their teas have excellent benefits for our bodies. Calendula also make excellent cut flowers.

- Arugula is a common salad green. The flowers have the same flavor but a new texture and freshness!
- Lavender can be eaten fresh, but also gives a wonderful flavor to cookies, teas, and more. Lavender also makes excellent and fragrant cut and/or dried flowers!
- Chives are commonly grown for their leaves, but the flowers add a slightly sweeter onion-y flavor to anything you use them in. Eat them right out of the garden for a delicious flavor and onion breath for the rest of the day
- Basil leaves and flowers can be eaten straight off the plant, dried, or chopped up and added to any dish to add a pop of flavor. If you choose a purple variety, these can add a delicious scent and pop of color to bouquets, too!
- Sunflower - once the backs of blooms are brown, cut the head of the sunflower 1' below bloom. Let them dry out for a few days (upside down), then soak overnight in salt water. Throw them in the oven on a baking sheet at 325 degrees for 25-30 minutes and enjoy!
- As if eating flowers wasn't exciting enough, these plants are sure to attract TONS of pollinators! Eat as you please while you feed the bees!
- All herbs have edible flowers. Switch up the herbs to get the flavors you like most out of your garden.