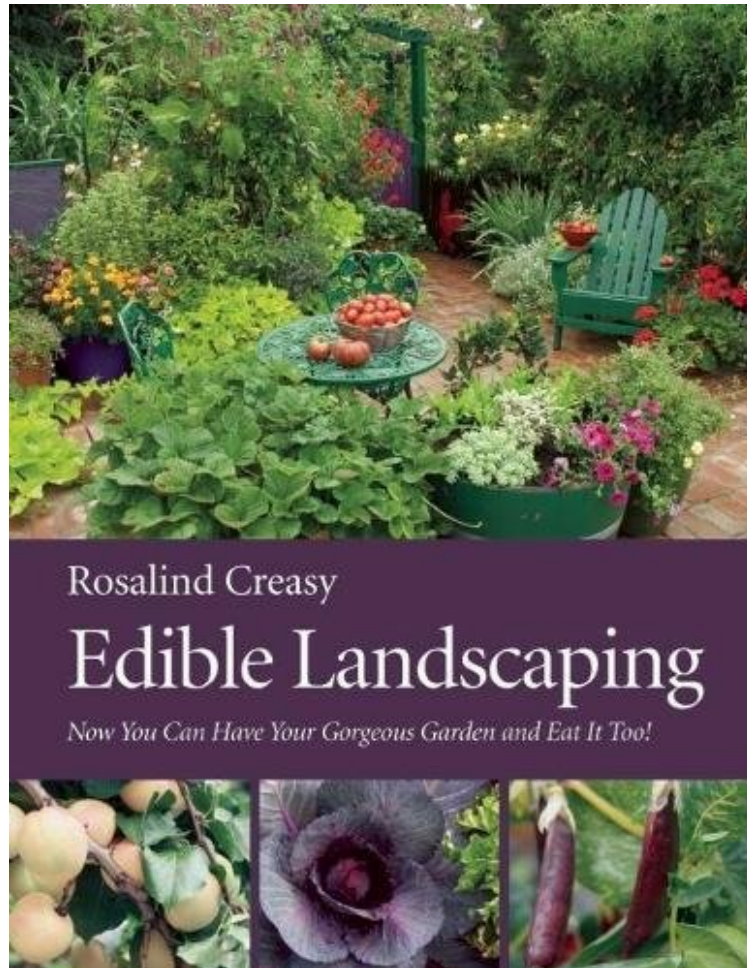


## Edible Landscaping

*From Creasy, Rosalind*  
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**From Creasy, Rosalind : Edible Landscaping** before purchasing it in order to gage whether or not it would be worth my time, and all praised Edible Landscaping:

121 of 123 people found the following review helpful. Beautiful gardens that look good, do good and taste good!!!By FabCookRosalind Creasy is an amazing landscape designer who really shows how to create amazing landscapes with edible plants that look ornamental, provide a wonderful ecosystem and provide plentiful food. She is a very talented photographer and most of the photos in her book are the ones she took and often in her own edible front yard in Los Altos california where she has been growing edibles for over 25 yrs. This is the bible if you want to really enjoy the fruits of your effort in the garden. It is not just a cottagey informal garden you can create but edible plants will work even in formal landscapes. Be inspired to break free from the confines of tucked away out of sight backyard veggie garden!! This is the garden book to get for your foodie friends. The book covers it all- trees, vines, companion planting, herbs, flowers, shrubs. Best of all, it gives very specific advice on the landscape aspect of it -- How to keep

that hedge of variegated basil looking nice, when to harvest your produce and how to (Lettuce and chard is one leaf at a time from each plant) to keep your garden looking good. What plants do better in containers. How to use, color and form and line to make your garden visually stunning. 17 of 17 people found the following review helpful. The best book on edible landscaping By E. Gaye Maral I'm a master gardener with a particular interest in edible landscaping. Creasy's is the third book on the subject I've acquired, and the best. All the basics are here, including preparing the soil and deciding what to grow and how to lay it out attractively, along with copious examples and illustrations, lessons learned from her personal experience, and additional print and Web resources for those who'd like to delve further into particular topics. There's something here for everyone, including techniques for small space gardening and growing edibles in pots on a balcony. Her plant encyclopedia is extremely detailed and helpful about the characteristics and requirements of the plants she recommends (to make her list, a plant must be both edible and beautiful). And the photographs and descriptions of her own garden projects are inspiring and made me want to get right out and start digging. 31 of 32 people found the following review helpful. Practical, beautiful, good for all skill levels By Deb Wiley Rosalind Creasy's nummy new book, *Edible Landscaping: Now You Can Have Your Gorgeous Garden and Eat It Too!* is almost good enough to eat. Ros coined the now-ubiquitous term "edible landscaping" in 1982 when she published her first book on the subject. Thirty years ago, putting swiss chard and tomatoes with the roses in a front yard was considered radical. Now even the White House is doing it. Many of us are adding edibles to our yards for the first time. Ros gives valuable information for experienced gardeners and for beginners. In the chapter devoted to "Designing with Vegetables" she recommends starting small with a 9-foot by 3-foot pine tomato box. A friend of hers in Pennsylvania grew three tomatoes (Ros says there's room for 8 plants): a cherry, 'Celebrity' and 'Early Girl' that yielded 67.5 pounds in one season. Luscious photographs show how veggies can be as gorgeous as flowers. You don't need a lot of space; pages 172-173 show the design for Ros' front-yard edible patio garden in California packed with sesame, edamame, basil, strawberries, peppers, and more. The patio holds nine permanent wine barrel containers and a few permanent beds with a blackberry vine, climbing rose, and annual vines and flowers. She changes the contents of other large decorative containers every year. Common-sense design techniques pepper the book. For example, she mentions that many large homes have tiny garden beds that are out of scale with their surroundings. Although it's a paperback, it's beautiful enough to put on your coffee table. As a reference book, it's invaluable. Disclaimer: Ros is a friend and fellow member of the Garden Writers Association, but she did not ask me to write this, nor did I receive a review copy.

Since Rosalind Creasy popularized the concept of landscaping with edibles a quarter-century ago, interest in eating healthy, fresh, locally grown foods has swept across the nation. More and more Americans are looking to grow clean, delicious produce at home, saving money and natural resources at the same time. And food plants have been freed from the backyard, gracing the finest landscapeseven the White House grounds! Creasy's expertise on edibles and how to incorporate them in beautifully designed outdoor environments was first showcased in the original edition of *Edible Landscaping* (Sierra Club Books, 1982), hailed by gardeners everywhere as a groundbreaking classic. Now this highly anticipated new edition presents the latest design and how-to information in a glorious full-color format, featuring more than 300 inspiring photographs. Drawing on the authors decades of research and experience, the book presents everything you need to know to create an inviting home landscape that will yield mouthwatering vegetables, fruits, nuts, and berries. The comprehensive *Encyclopedia of Edibles* a book in itself provides horticultural information, culinary uses, sources, and recommended varieties; and appendices cover the basics of planting and maintenance, and of controlling pests and diseases using organic and environmentally friendly practices.