



# KITCHEN GARDEN

## Topics We'll Cover

- Kitchen gardens point of difference
- Choosing a location
- Pots and containers
- Soil
- Layouts and planting
- Kitchen Garden plant list
- Key to everyday harvests
- Maintenance and feeding
- Problem-solving and common issues
- Q&A



# Points of difference?

Kitchen gardens are packed full of quick-growing veggies and herbs to use in every single meal.



**Quick growing - or pick and come again**



**Integrated veggies, herbs, flowers and fruit trees**



**Often utilising pots or containers**



**Within eye sight of your kitchen**



**Beautiful and useful**



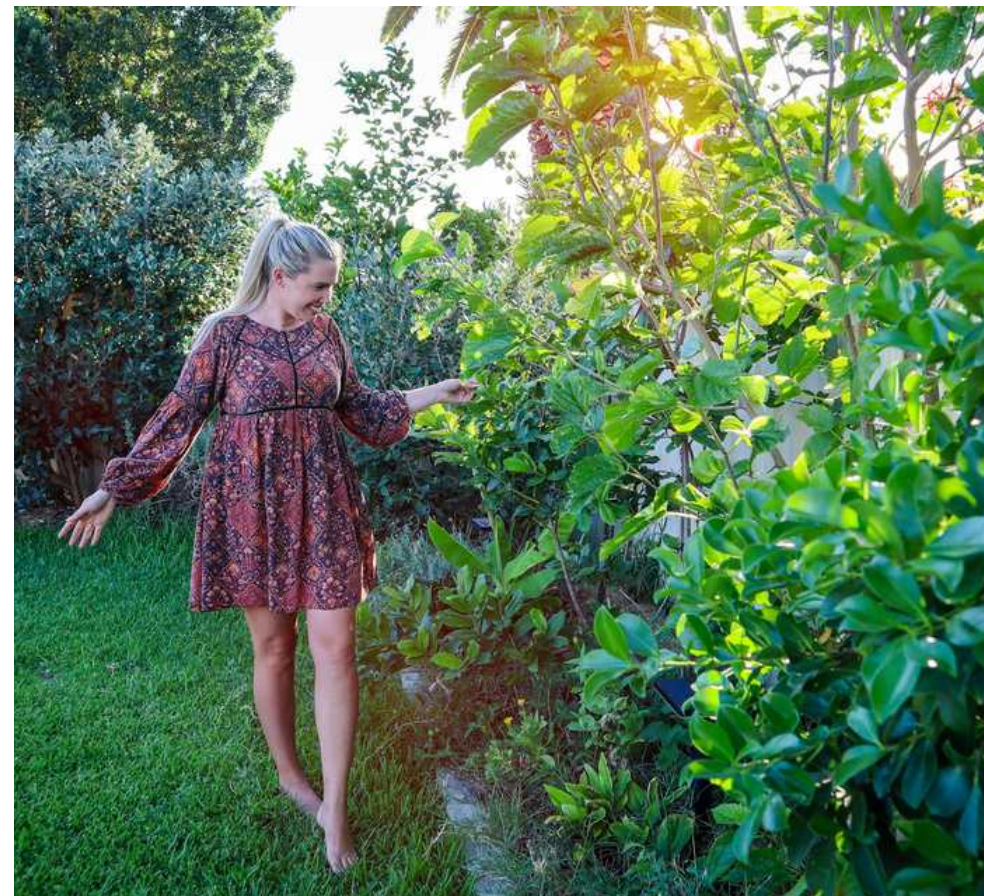
# My garden zones

**Zone 1:** kitchen gardens - Small, quick harvests, pick and come again

**Zone 2:** Raised garden beds - annuals/main veggie patch - Wait and harvest - cabbage, cauliflower, larger tomatoes, zucchini, etc

**Zone 3:** Pumpkin patch/ low maintenance - long harvests

**Zone 4:** Food forest style garden - low maintenance - regular yearly harvests

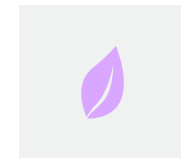


# CHOOSING A LOCATION

KITCHEN GARDENS



Close and convenient is key!



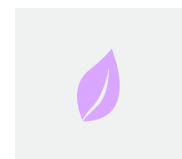
Water source nearby



Adequate sunlight



Keep hydrated



Permanent or temporary?



Moveable?

# POTS AND CONTAINERS

Things to consider with pots and containers:

1. Black plastic heats up a lot in summer. This can cook our plants.
2. Timber can rot if not protected - using a lining can be useful.
3. Do you need them to be moveable? solid casters or pot wheels.
4. Drainage and raising the pots. It's important that water can escape out the bottom.
5. Indoor kitchens gardens and hydroponics
6. Add structures for climbing
7. Add solar lights for evening harvests



# SOIL

LIMITED NUTRIENT SUPPLIES



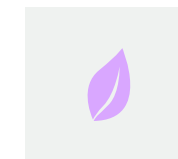
Quality compost



Free draining



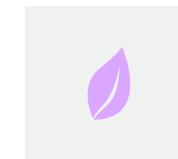
Refresh seasonally or bi-annually



Feed with liquid teas



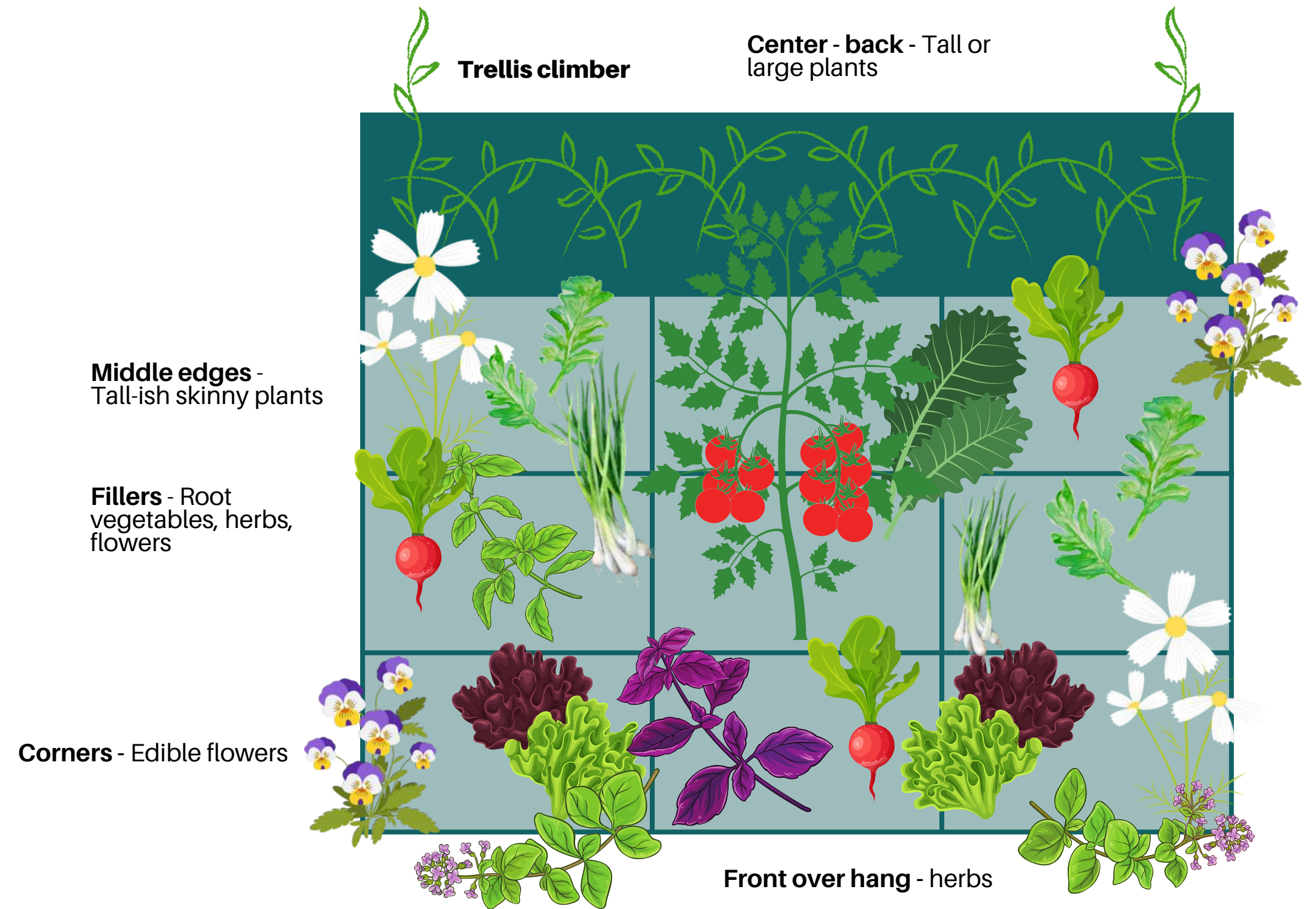
Drainage



Lasange style

# Planning Layouts

## GENERAL GARDEN

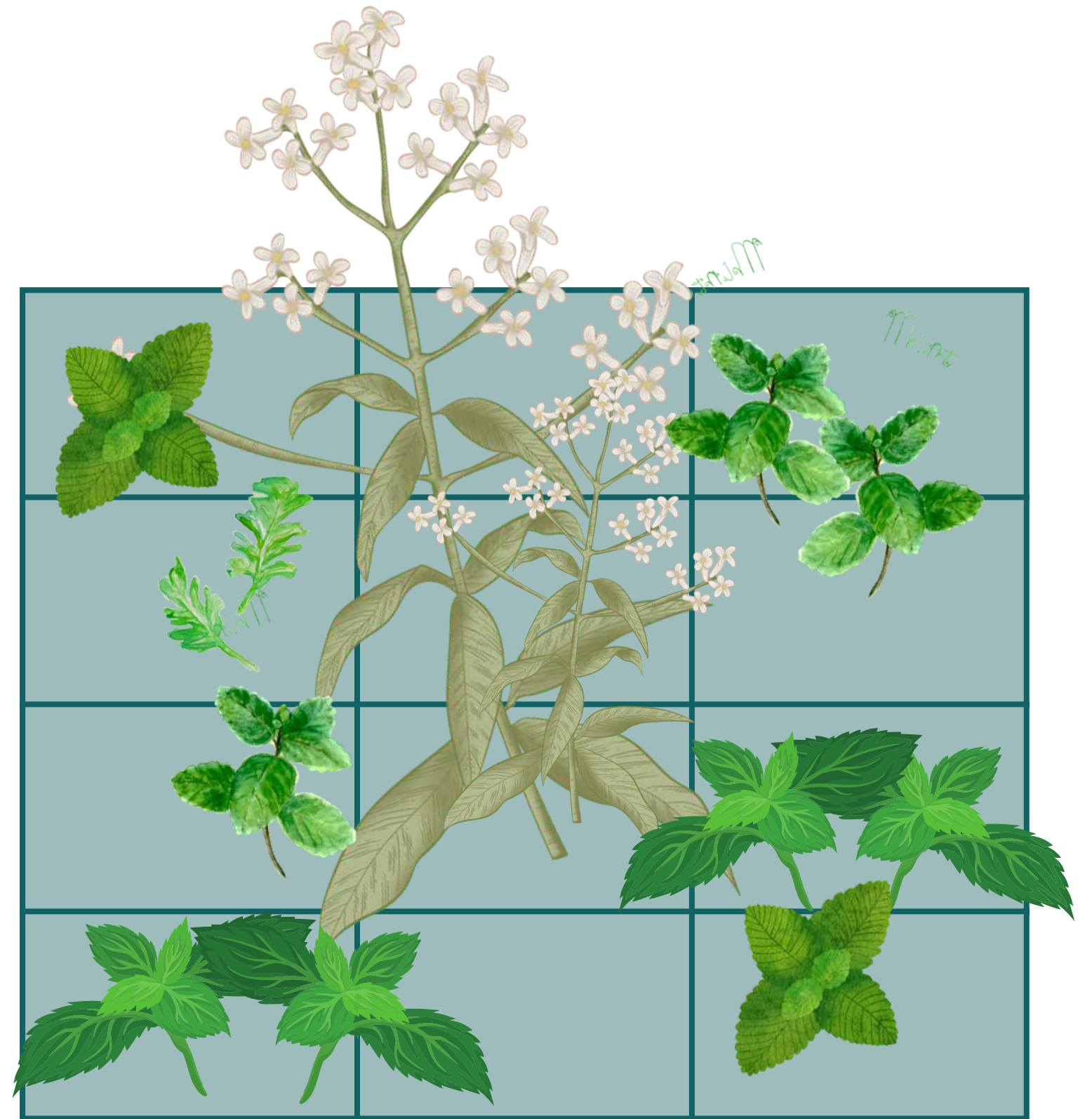


# Planning Layouts

TEA GARDEN

**Edges -**  
Low lying/ ground  
cover plants

**Center -** Tall or large  
plants





## KITCHEN GARDEN PLANT LIST

SALADS, STIRFRIES, FLAVOUR ENHANCES, TEA, AND GARNISH

Dwarf fruit trees  
Berries  
Lettuces  
Kale  
Cherry Tomatoes  
Spring Onions  
Herbs  
Edible flowers  
Radish  
Chard  
Spinach  
Carrots

Sugar snap peas  
Sprouting broccoli  
Mini eggplants  
Chillies  
Asian Greens  
Cucamelons  
Mini cucumbers  
Lemon verbena  
Mustard Greens  
Beetroot  
Capsicum  
Rocket/ arugula



# CREATE THEMED GARDENS

GROUPS PLANTS TO HELP MAXIMISE THE USE

## PIZZA

Thyme  
Basil  
Rocket  
Cherry  
Tomatoes  
Oregano  
Chilli  
Capsicum  
Parsley  
Spring Onion  
Dianthus

## TEA/COCKTAIL

Mint  
Lemon balm  
Chamomile  
Lemongrass  
Lemon verbena  
Lime  
Pineapple Sage  
Ginger  
Echinacea  
Turmeric

## ROAST

Sage  
Thyme  
Rosemary  
Bay  
Carrots  
Potatoes  
Onions  
Beans  
Peas  
Parsley



## KEY FOR EVERYDAY HARVEST

1. Plant multiples in different beds
2. Utilise vertical gardening space
3. Get into a habit of checking the garden for every meal
4. Succession plant by time and variety
5. Continuously harvest and replant

# COMMON PROBLEMS



SUSTAINABLEHOLLY.COM



Bugs



Rodants



Dry out



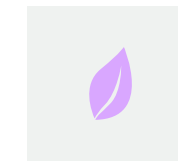
Root rot - poor drainage



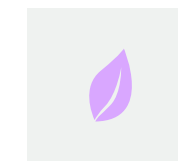
Overheat



Slow growth



Nutrient deficiency



Space



## MAINTENANCE AND FEEDING

1. Top up bi-annually or seasonally
2. Prune and harvest
3. Liquid fertilisers - worm tea, compost etc
4. Empty and clean drip trays
5. Inbed composting or worm systems

# TAKE ACTION

- ADD FRESH COMPOST
- PLANT PICK AND COME AGAIN CROPS
- ADD HERBS AND FLAVOUR ENHANCES
- EDIBLE FLOWERS
- HAVE POTS AND CONTAINERS NEAR YOUR KITCHEN
- ADD STRUCTURES AND SOLAR LIGHTS



# Q & A

