



Edible Landscaping

SPRING SYMPOSIUM

**March 18, 2017
9 a.m. to 3:30 p.m.**



rotarybotanicalgardens.org



Join us as we learn to incorporate edible plants into the home landscape.

Presenters



Rosalind Creasy

Celebrated author, lecturer, photographer, and landscape designer Rosalind Creasy has a passion for beautiful vegetables and ecologically sensitive gardening. Her first book, *The Complete Book of Edible Landscaping*, is considered a classic and coined the term “Edible Landscaping.”



Lisa Hilgenberg

Horticulturist at the Chicago Botanic Garden’s 4-acre Fruit & Vegetable Garden, Lisa designs three seasons’ worth of vegetable display beds and manages two orchards of apples and stone fruits. She is a contributor to WBBM/CBS Chicago radio.



Mark Dwyer

Director of Horticulture at Rotary Botanical Gardens for the past 18 years, Mark directs the continued maintenance and improvement of this 20-acre botanical resource. His true passion is obtaining, growing, observing and photographing all manner of plants.

Registration (Deadline: March 16, 2017) Online registration: rotarybotanicalgardens.org

- \$65 RBG Friends Members* (Exp. Date: _____) or Active Master Gardeners*(County: _____)
- \$75 General Public

GR’s Sandwich Shoppe Boxed Lunch (Choose one, included in price)

- Chicken avocado wrap with coleslaw Veggie wrap with green salad
- BLT wrap with pasta salad

Registration Fee: \$ _____ **Total Amount:** \$ _____

Check (Enclosed) Visa MasterCard Sec. # (3 dig on back): _____

Card #: _____ Exp. Date: _____

Signature: _____

Name: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____ Email*: _____

By providing your contact information, you agree to receive future communications from RBG

Return with payment to: Rotary Botanical Gardens
Attn: Education Coordinator, 1455 Palmer Drive, Janesville, WI 53545

Organic Edible Landscaping, Permaculture Landscape Design, Victoria BC, Regenerative Agriculture, DIY Workshops, Consultation & Design, Install & Maintenance, Beyond Organic Landscaping, Foodscaping, Edible Forest Garden, Food Forest, Veggie Gardens, Medicinal Herbs, Raised Beds, Fruit Tree.Â Feed the Soul. Regenerate the Land. We are a team of passionate professionals helping home-owners, businesses, farms, and diy-ers to design, install, and maintain edible Edible landscaping, also known as foodscaping, brings more homegrown foods into your life while beautifying your home landscaping. And itâ€™s easier than you think! While a lush green lawn is lovely in its own way, edible landscaping is, as gardening expert Rosalind Creasy says, â€œa much more noble use of the soil.â€ What Is Edible Landscaping? Edible landscaping is using vegetables and fruits instead of ornamental plants and grasses to landscape your yard. So, kinda what it sounds like. Edible landscaping has benefits for people, the planet, and pollinators. See how organizations around the world are working to create more of them.Â Edible Landscapes: 15 Organizations Around the World That Are Helping Turn Green Spaces and Yards into Places for Healthy, Fresh Food. Lindsay Oberst Â· Published September 12, 2018 Â· 6 min read. Summary. Edible landscapes turn wasteful lawns and green spaces into places for growing food. Print This Page. Share944.