

How To Do It Yourself

Step 1 Assess your space.

- Consider sun exposure
- Check soil type and pH
- Consider water supply

Step 2 Choose your plants that fit your assessment.

Other considerations.

- Maintenance needs

Tip: Natives are generally less work and more likely to survive.

Step 3 Plant your plants.

- Consider the time of year
- Make sure to amend soil if needed

Tip: Mulch is extremely helpful in preventing weeds and some also add nutrients to your soil!

BLUEBERRY JAM RECIPE

- 1) Mash blueberries in bowl until you have 4 cups of mashed berry.
- 2) In saucepan, mix blueberries, 4 cups sugar, and 1/4 cup lemon juice. Stir over low heat until sugar is dissolved.
- 3) Increase heat to high, bring mixture to full rolling boil. Boil, stirring often, until mixture reaches 220°F.
- 4) Put in container and serve.



How is Edible Landscaping Engineering?

This project was built as a part of the Spring 2014, Engineering, Intro to Design class at Humboldt State University. The class focuses on the design aspect of engineering by assigning real world projects to student groups. To create a successful design an engineer follows a design process. The process begins with problem analysis and background research. This information is then used to create multiple possible solutions. The solutions are analyzed and the best one is chosen and implemented. The Rainbow Walkway was created in just this way.

If you would like more information about this project and/or making your own garden you can find it at :
[http://www.appropedia.org/
Zane_Middle_School_edible_landscape](http://www.appropedia.org/Zane_Middle_School_edible_landscape)



SPECIAL THANKS TO:

SEAN ARMSTRONG
LOST FOODS NURSERY
MILLER FARMS NURSERY
WES GREEN LANDSCAPE MATERIALS

The Rainbow



Walkway

Edible Landscaping
at ZANE
Middle School

Rainbow Walkway Map

CHANDLER/ LEGACY BLUEBERRY

Ripe: July-September
A very healthy fruit, with antioxidants that can benefit brain health.



CHECKERBLOOM

Ripe: March-May
Edible leaves. Native wild flower.



YERBA BUENA

Ripe: All year
Means the 'good herb'. Belongs to the mint family and is used to make tea.

INTERLAKEN/ HIMROD GRAPES

Ripe: August-October
Great for eating raw, as juice, or to make raisins.



ASIAN PEAR TREE

Ripe: August-October
Let these pears get swollen and yellow on the tree for the best flavor.

LIBERTY APPLE TREE

Ripe: September- October
This apple is a hybrid, created for disease resistance.



HUCKLEBERRY

Ripe: September-December
Known for beauty and a bear's favorite.

OREGON GRAPE

Ripe: August-September
This is a shrub, Oregon's state flower, and has red, sour tasting berry.



CHILEAN GUAVA

Ripe: September-October
Great for kids to snack on. Tastes sweet like bubblegum or cotton candy.



COASTAL & WOODLAND STRAWBERRY

Ripe: April-May
Coastal is one of two varieties used to create the domestic strawberry.



RED FLOWERING CURRANT

Ripe: July-September
Can be used in savory dishes. bird favorite.



SALAL

Ripe: August-September
These berries are one of the most valuable to the pacific northwest indigenous peoples.



Ripe: March-September
Edible flowers. Borage is a bee's best friend.



ROSEMARY

Ripe: All year
Belongs to the mint family and the leaves can be used in flavoring foods.

FROST PEACH TREE

Ripe: August
This is the best peach variety when growing this close to the coast.



HONEYCRISP APPLE TREE

Ripe: September
Ranked as one of the highest quality apples in the University of Minnesota sensory evaluations.