

COMING TOGETHER

This garden was the idea of a sixth grader at the school. The student, named Gabby, wrote up the idea and shared it with her parents and her principal, and then was asked to present it to school district leaders. Gabby worked to raise money to start the garden. Community residents, local businesspeople, and even a Marin County supervisor volunteered to help build it.

ALL ORGANIC

The garden is totally organic, which means it doesn't involve the use of pesticides or harmful chemicals. Natural fertilizers, like compost, help the crops grow.

MEET THE DESIGNER

THE MILLER CREEK EDIBLE GARDEN WAS DESIGNED BY THE LANDSCAPE ARCHITECT **APRIL PHILIPS** AND HER FIRM, APRIL PHILIPS DESIGN WORKS, IN SAN RAFAEL, CALIFORNIA.



SMALL IS BEAUTIFUL

Many community vegetable gardens are quite small. The Miller Creek garden is 4,200 square feet, or less than one-tenth of an acre. It has a greenhouse for sprouting seeds, a shed, an outdoor kitchen, compost bins, and a storage cistern that can hold 3,000 gallons of rainwater. The garden needs about 4,100 gallons of water a year to support its crops, so unless there is a drought, most of this water comes from the sky.

CLOSE-BY FOOD SUPPLY

A lot of the food we eat comes from far away, hauled many miles by truck, train, or airplane, which means it contributes to pollution that contributes to climate change. Food gardens like Miller Creek supply people with food that is grown close to where it is eaten. This promotes cleaner air, cuts waste, and, most important, makes the food taste fresher!

MAJOR BOUNTY

The garden has 25 planter boxes in which people grow a feast of different kinds of vegetables and fruits. It also has an orchard of nine fruit trees (including lemon, plum, pear, two kinds of apple, and fig) and a planter for tasty herbs.

Miller Creek Edible Garden, San Rafael, CA
April Philips Design Works