Edible Landscape Garden
Talleyrand Park - Bellefonte, Pennsylvania

What is an edible landscape garden?
It is the application of landscaping design principles to edible plantings to put the land to more practical and beneficial use. As stated by Jackie Bonomo, former greenhouse manager for edibles at Tait Farm and a practitioner of suburban permaculture for 11 years, "Edible landscapes can be just as attractive as ornamental landscapes, while producing fruits, nuts and vegetables for home use, sharing or sale. Edible landscaping combines nut and fruit trees, shrubs, vines, herbs, vegetables and flowers in a diverse, pleasing landscape."

11-12-2010

12-1-2010

When was the garden created?
Planning began in late summer of 2010 and the garden was approved by the Borough in September 2010. Planting was done in phases beginning in May 2011 with additional plants added in June.

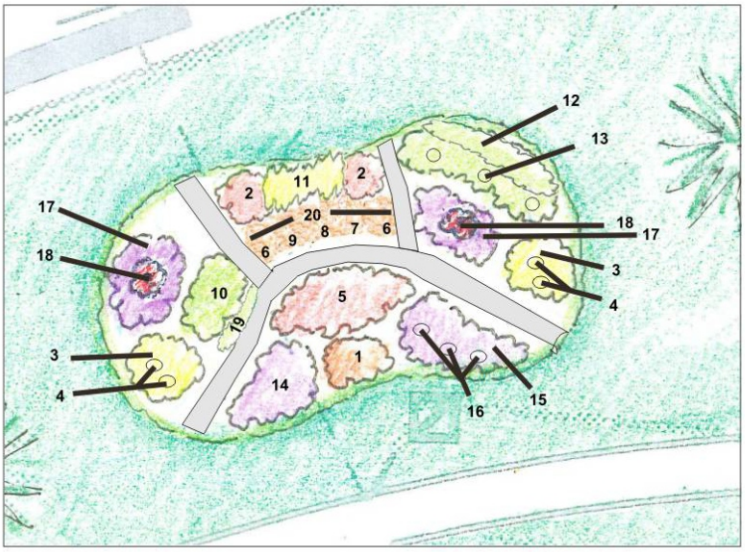
5-26-2011

10-20-2011

Who created it?
Members of the Talleyrand Park Committee who wanted to expand the concept of public and home landscaping. The goal was to create an example of an edible garden that requires little care to encourage home food production, diversify and improve our diets, and move our community closer to sustainability.
The Borough of Bellefonte aided by providing top soil and mulch as well as tilling.

Where is the garden located?
Located in the new section of Talleyrand Park that opened in the fall of 2010. The garden is adjacent to the Park fence along the American Philatelic Society's Match Factory building just off the walkway encircling the Park green.

Edible Landscape Garden Plant Key



1 **Rhubarb** - Used in desserts.
2 **Amaranth** - Cook leaves as greens. Seeds are a grain.
3 **Nasturtium** - Used in pastas and salads, almost like pepper
4 **Red Cabbage** - Cook or use in salads.
5 **Perennial Geranium** - Decorative, attracts beneficial insects. Not edible.
6 **Tarragon -** Herb, used in soups, chicken and fish.
7 **Tabor Thyme** - Herb, used to add spice to dishes.
8 **Lavender** - Flavors shortcake, ice cream, etc.
9 **Sage -** Herb, seasons foods such as gravies, poultry and pickles.
10 **Asparagus** - Can be cooked as side dish, stir fried, used in salads.
11 **Sunflower** - Seeds may be eaten raw, roasted, used for cooking oil.
12 **Scorzonera** - Add to Stew, deep fry or oven fry as a snack.
13 **Sea Kale** - Leaves and roots are edible.
14 **Bright Lights Swiss Chard** - Boil, stir fry, steam, or saute.
15 **Calendula** - Use petals in salads and as saffron substitute.
16 **Tuscan Kale** - Use raw, or cooked as a green.
18 **Sweet Woodruff** - Used lightly in May wine or custard.
19 **Strawberries** - Eaten raw or in baked goods
20 **Parsley** - Used in stews, soups, etc.

This garden was created to show how edible plants can be used decoratively in landscaping. A beautiful garden can also supply food for your table. Together, we can create a sustainable community.

Sign courtesy of the Bellefonte Area High School Agriculture Program

How did we select the plants? What plants are included?
Drawing on the committee's experience, we created a plant palette with a variety of colors and culinary uses. Included are herbs, edible flowers, vegetables (perennial vegetables are emphasized lessening the need for resources), and small fruit. A plant key created by the Agriculture program of Bellefonte Area High School and installed at the garden site lists the location and uses for each plant.

Who benefits from the harvest?
Harvested vegetables are currently donated to the local food bank.

Who sees the garden?

Talleyrand Park provides excellent public exposure for the Garden, situated along a recreational trail. The Park is a popular destination for residents of the community and the region as well as tourists. It is used for festivals including the Bellefonte Arts and Crafts Fair, weddings, family picnics and recreation. There are concerts in the park Sunday evenings from June to September. Train rides originate from the Train Station in the park during the Christmas season and special events. The playground and the ducks attract families with children year round.

Bellefonte Arts & Craft Fair 8-19-2011

Are there plans for the future? Is the project ongoing?
Plans are to continue to improve the garden based on observation, adding more perennial vegetables, and increasing the variety. We hope to offer educational opportunities for the community in the future such as workshops, tours/talks for schools and interest groups to include the use of edibles in the kitchen.

How to become involved/ help?
For more information or to volunteer, call True Fisher, Talleyrand Park Committee chair, at 355-1458.

Bellefonte sets a sustainable example with edible gardens

By Anne Danahy — adanahy@centredaily.com
Posted: 12:01am on Aug 11, 2011; Modified: 7:45am on Aug 11, 2011

BELLEFONTE — If you walk by the new garden in Talleyrand Park and find yourself dreaming about what you're going to cook for dinner or grow at home, you'll probably make the project's organizers happy.

The 15-by-30 foot plot is an edible landscape garden members of the Talleyrand Park committee planned last year and planted earlier this year. Now, they're harvesting Swiss chard, deadheading flowers and watching the ornamental hot peppers turn purple, red and yellow.

The goal through all of that is to cultivate a garden that can serve an example for growing what's edible, nice to look at and sustainable.

Wilda Standfield, of Bellefonte, and Carolyn DuBois, of Bellefonte, work in the new Edible Landscape garden at Talleyrand Park in Bellefonte on Wednesday, August 10, 2011. CDT/Abby Drey

Gay Dunne, of Bellefonte, harvests Bright Lights Swiss Chard from the new Edible Landscape garden at Talleyrand Park in Bellefonte on Wednesday, August 10, 2011. CDT/Abby Drey

Gay Dunne, one of the volunteer gardeners, said the focus is on "people being inspired to try this at their own home." The garden is in the new section of Talleyrand Park, which opened this past fall at a time when volunteers in the committee were thinking about an edible garden. Now, visitors walking through t he park can stop and smell the Swiss chard, lavender and sage. "This was an opportunity that presented itself," said Dunne, whose husband helped come up with the idea. The borough approved the project and provided topsoil and mulch.

Carolyn DuBois, a landscape architect and volunteer, designed the plot to include a variety of textures, colors and flavors, making it both visually interesting and edible. No pesticides or artificial fertilizers are used. The picturesque plot includes nasturtiums, which are edible, along with tall red amaranth, and calendula — known as poor man's saffron. Dunne, a Borough Council member, said asparagus is dormant this time of year, growing fernlike stalks.

An installed key designed by students in the Bellefonte Area High School agriculture program lets visitors find out what's growing. The key can be changed as different flowers and vegetables are planted. So far, the local rabbits and groundhogs haven't found the garden. Instead, veggies are donated to the local food bank.

CDT photos/Abby Drey

Wilda Standfield and Carolyn DuBois, both of Bellefonte, work Wednesday in the new Edible Landscape garden at Talleyrand Park in Bellefonte.

Setting a sustainable example

By Anne Danahy
adanahy@centredaily.com

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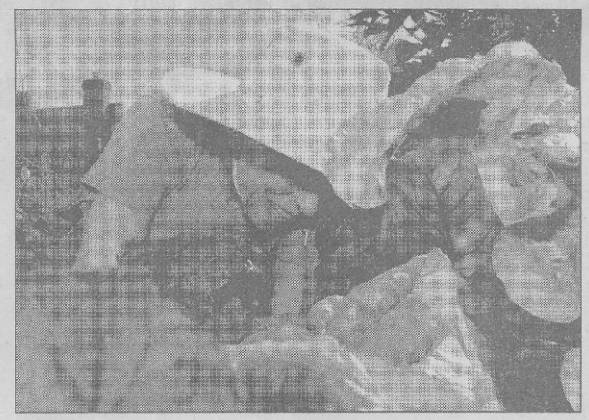

Gay Dunne, a Bellefonte Borough Council member, harvests Bright Lights Swiss Chard from the garden Wednesday.

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Centre Daily Times
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