



edibles

we design
we grow
we educate



www.edgelandscaping.uk

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If you'd like to learn more,
contact us on:

edibles@edgelandscaping.uk

We are a local enterprise spin off from Incredible Edible Oxford – same people, same principles. Having lived in Todmorden (the place where Incredible Edible was created) our founder, Rachel Hammond, set up Incredible Edible Oxford in 2012.

Starting with a number of edible beds in Florence Park, East Oxford, we grew a mix of culinary & medicinal herbs, fruit tree guilds and perennial vegetables.

We now have a full Forest Garden in Florence Park, showcasing medicinal, pollinator and dye plants, as well as perennial salad leaves.

The Forest Garden is used for regular gardening sessions and free workshops, designed to encourage others to grow their own.

We run edible hanging basket workshops at various events, including Oxford's Big Green Week, and work closely with a local secondary school to increase the amount of edible planting on site.



edge

Our name is related to the 11th Principle of Permaculture, “use the edges and value the marginal”.

Edge is also our acronym for what we offer.

edibles

Edibles are simply plants you can eat. We promote, facilitate and educate edibles design, especially along the edges, the areas often overlooked as “useful”.

design

We create detailed planting plans for commercial businesses, local authorities, schools, housing associations and domestic clients which nourish and improve soil health whilst being low maintenance into the future.

grow

We grow edible plants in our nursery for use in our planting schemes and for sale to the general public.

educate

We offer an extensive list of horticultural and food related / sustainability courses and workshops across Oxfordshire and throughout the UK.



Our Mission

Our mission is to get more food growing in urban areas, local to where people live and by the consumers themselves – by designing spaces with edibles, by training people with appropriate skills and by selling good quality local edible plants.

Our charitable activities are funded by our three areas of income generating activity:

design, grow and educate

Our Core Principles

- **Encourage connections with each other and to nature**
- **Design to increase edibles production and/or create wildlife habitats**
- **Grow and value natural resources**
- **Educate others**
- **Reduce waste and recycle/reuse**
- **Inclusivity**





design

We have wide ranging experience working with Local Authorities, Schools and Housing Associations and private clients. We survey sites, create designs and consult on edible and wildlife planting, particularly on social housing estates.

We create planting plans which nourish and improve soil health whilst being low maintenance into the future.

Our designs have been installed by us in Oxfordshire, Berkshire, Somerset and beyond.

We offer Garden Designs at fixed prices for private residences. These can also be bought as gift vouchers, please enquire on our website.

Installation

Once you've decided on the design for you, we can install your dream garden or community space using our team of skilled gardeners and landscapers – from raised beds to pathways and planting schemes, we can create the space you want and need.

Community Consultation

Using the Planning for Real engagement process, we can help you engage with a variety of audiences to explore the best design for your scheme. We can help create healthy and functioning community groups, giving them the skills needed to take a project forward into the future.

Planting Plans

We can provide planting plans for you with various themes: wildlife and pollinator plants, medicinal, culinary, scented, colour, privacy planting, timber yields etc.

Hedging

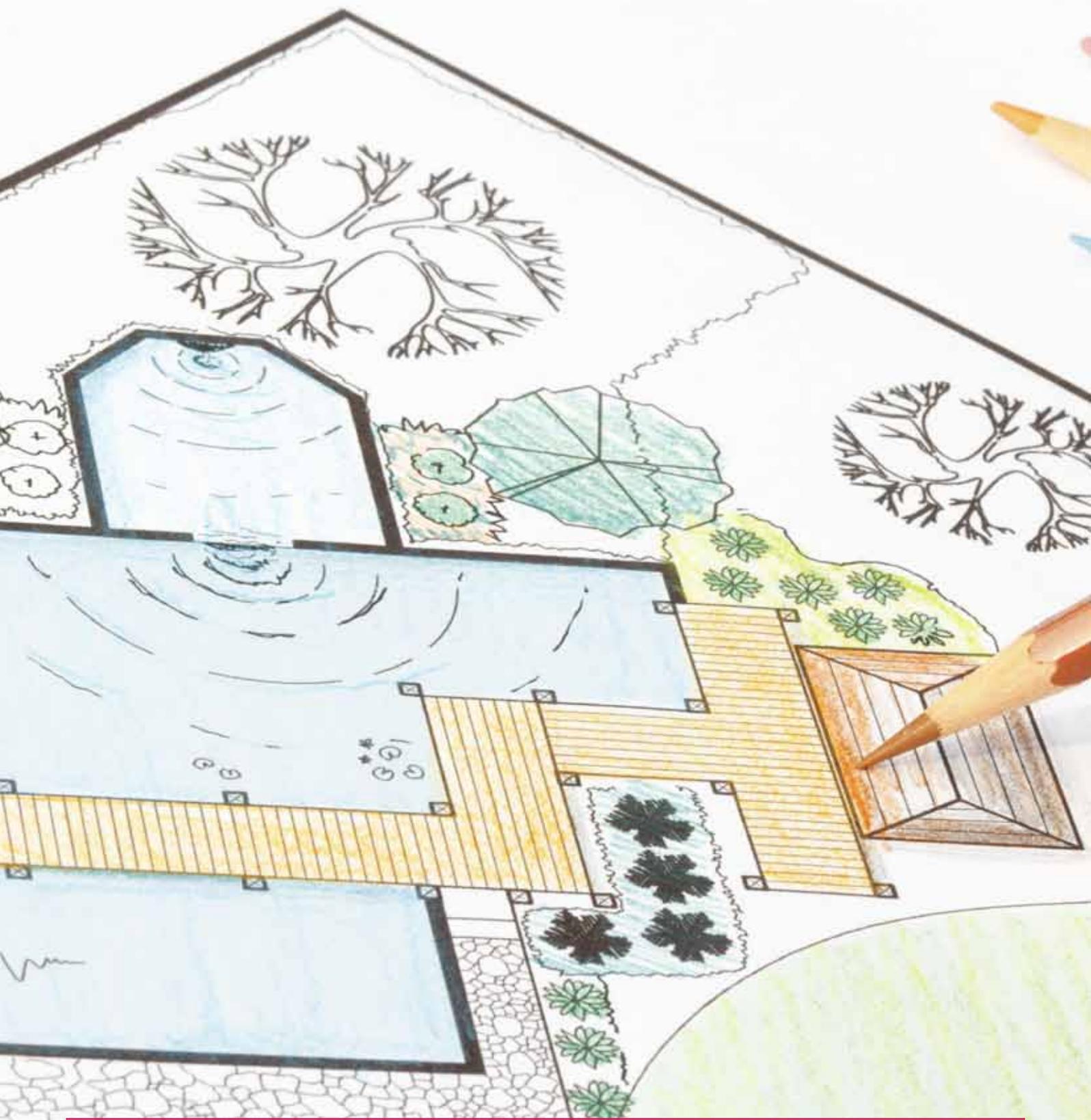
Specialising in edible hedging – hedgibles – we can create beautiful hedges for you acting as windbreaks and shelterbelts, edible yields, defensive hedging and wildlife friendly hedgerows.

Maintenance

Our maintenance team can help manage your site after installation, ensuring low resource use (water, power) and cost efficiency (high yielding plants with minimal maintenance).

If you would like to discuss any of the services above, please email:
design@edgelandscaping.uk





My almond is on the verge of bursting into bloom (it produced 13 almonds last year!) and everything else is budding and thriving. I am SO happy with it.
D. Glass-Woodin

grow

We grow our own edibles in our nursery, for sale and for use in our landscaping/ planting & maintenance contracts. All our plants are grown to the same standard and principles.

- *We grow chemical free and with minimal intrusion.*
- *All our plants are grown without the use of pesticides, herbicides and insecticides*
- *We prioritise heritage and UK varieties*
- *We use named varieties not hybrid seeds*
- *We seed save where possible*
- *We graft our trees with scion wood (cuttings) from local orchards*
- *We grow peat free*
- *We avoid the use of plastic pots where possible*
- *We use efficient watering methods to reduce our water use*

At present we sell:

Fruit trees: Apple, Pear, Plum, Damson, Greengage, Quince, Cherry

Soft fruit bushes: Black, Red & White currant, Gooseberry, Jostaberry, Worcesterberry, Thornless Blackberry

Climbers: Loganberry, Japanese Wineberry, Tayberry

Perennial vegetables: such as Good King Henry, Sweet Cicely, Rhubarb

Herbs: culinary, medicinal and tea varieties of herbs including more unusual herbs such as Lovage, Winter Savoury and a full range of mints – from Lime Mint to Lavender Mint

Edible flower plants: such as Chives, Borage, Calendula and many more – perfect for brightening up a salad!

We sell our plants across Oxford, and use them in our own designs across the year.

**To enquire about a plants order
please email**

grow@edgelandscaping.uk





educate

We offer an extensive list of courses, workshops, team-building and lunchtime talks which can be delivered across Oxfordshire and throughout the UK.

The topics we cover fall into:

Design Skills • Gardening • Food Production

Small scale Agriculture • Cookery and Preserving Food

Eco Building Techniques • Personal Resilience and Self-Care

Social Permaculture and Healthy Communities

We teach individuals and groups of people over 16 in a variety of settings: Colleges, Schools, Workplaces, Community Centres and private venues by request.

Certification & Accreditation

We are working towards full accreditation with Ofqual and have developed certified courses in horticultural, agricultural and sustainability to encourage more people into food production as a career or income stream, and to encourage more food to be produced local to its source.

Learning Style

All our courses are delivered using a mix of discussion, interactive activities, individual, pair and group work, films and practical activities, working to clearly set learning objectives.

We can deliver at your site and leave you with an edible garden to enjoy.

Our trainers are Safeguarding trained, First Aid trained and hold valid DBS checks. Testimonials are available on our website.

Children

We have an experienced childcare specialist within our team who can devise activities and learning experiences for children aged 3-16. Still incorporating the same ecological principles that our Adult courses do, our Children's workshops engage and inspire children with the outdoor world.

There are also opportunities for people to learn as a family with our family sustainability and growing learning experiences.

For more information on our courses and accreditation please email

educate@edgelandscaping.uk





I have had an enormous pleasure doing several courses with the Incredible Edible team, including Eco-building, Agroecology and Advanced Edible Horticulture.

The courses were extremely enjoyable, thought provoking and eye-opening.

We learned and pondered a lot on intricate relationship of humans and nature, and how to work towards restoration of balance of our eco-systems and food growing systems. We looked at ways of community building through local group initiatives.

The combination of fresh air, team work, messy and fun activities was therapeutic and inspiring and gave me confidence to start some of my own growing and building projects. I have since been growing fresh kale and selection of herbs throughout winter in my garden pots and I built a timber bike shed having gained the confidence in working with wood.

Rachel and Joanna are enthusiastic, friendly and very knowledgeable teachers and the wisdom they shared should be part of our school curriculum!

Z. Marceta

Practical Food Growing & Sustainability Course

The following modules are part of our Certified Practical Food Growing & Sustainability Course, designed to prepare any learner for working in the horticultural or agricultural industry to produce food on a domestic or small-scale enterprise basis.

The following accredited modules are certified by LASER Learning Awards and vary from Level 1 to Level 3.

Practical Edible Horticulture

- Organic Gardening
- Composting
- Raised beds
- Herbs and their uses
- Seasonal planning
- Wildlife Gardening
- Ponds and Swales
- Herbal Medicine

Urban and Small-Scale Food Production

- Growing fruit
- Orchards
- Forest Gardens
- Urban food production
- Propagation
- Edible Flowers
- Small scale enterprise

Designing for self-sufficiency

- Designing spaces
- Client work
- Producing designs to a set brief
- Design presentations

Introduction to the theory of Eco Building

- Material choices
- Eco building methods
- Retrofitting
- Energy use and management
- Sustainable cities

Social permaculture & Healthy Community Groups

- Decision making processes
- Permaculture principles and their application in life
- Sustainable Finance and Economic systems
- Community land and spaces
- Healthy Community groups
- Conflict resolution

Personal Resilience, Mindfulness & Self-Care

- Health and Nutrition
- Diet and Exercise
- Optimism
- Purpose in life
- Goal setting
- Mind mapping
- Mindfulness and meditation



Full course list

Horticulture and Gardening

Year-round Crop Planning	Half day or Evening
Wildlife Gardening	Half day or Evening
Natural Pest & Disease management	Half day or Evening
Growing veg: Seed to Harvest	Half day or Evening
Growing Fruit	Half day or Evening
Fruit Tree Grafting	Half day or Evening
Hunger Gap Crops	Half day or Evening
Making Edible Hanging Baskets	Half day or Evening
Introduction to Growing Herbs	Half day or Evening
Growing Edible Perennials	Half day or Evening
Composting at home and work	Half day or Evening
Introduction to Forest gardens/Food Forests	Full day or Evening
Introduction to Permaculture	Full day or Evening
Practical Edible Horticulture	Four day certified
Urban & Small-Scale Food Production	Four day certified

Design

Design Drawing Skills	Half day or Evening
Designing Edible Gardens, Plots & Beyond	Full day or Evening
Introduction to Permaculture Design	Weekend
Designing for self-sufficiency	Four day certified
Permaculture Design Course	15 days or 1 to 2 days at a time

Cooking and Food Preservation

Cooking with Edible Flowers	Half day or Evening
Wild Berry Beverages	Half day or Evening
Sprouting Beans, Legumes & Grains	Half day or Evening
Preserving, picking & drying your produce	Half day or Evening

Individual and Community Health

Herbal Medicine	Half day or Evening
Natural Cleaning & Beauty Products	Half day or Evening
Introduction to Social Permaculture	Full day or Evening
Personal Resilience	Full day or Evening

Eco Building

Green Roofs	Half day or Evening
Cob Pizza Oven Building	Full day
Introduction to the theory of Eco Building	Full day
Practical Eco Building	Weekend

Full descriptions are available on our website. Register your interest in future dates of any of our courses by emailing: educate@edgelandscaping.uk





If you have any questions, no matter how small, why not drop us a line or an email. We'd be delighted to talk with you.

telephone

01235 416651

email

edibles@edgelandscaping.uk

