

PHASE 1: Permaculture Awareness; Initial Investment in a Food Forest

Year 1 - 2009: Emphasis: Conservation / steps toward self-sufficiency; set up of rainwater collection systems; outreach/buy-local; garlic sales

Operations & Infrastructure	Plants & Gardens	Amenities & Fun Stuff	Education & Outreach	Marketing Expenses / Income Streams
Rainwater collection system off barn roof: 2 tanks @ \$275 ea.; storage systems soil and fertilizer. Tools, equipment (used tiller), etc.	Large garlic crop; crop rotation in raised beds; experimented with ways of distributing and holding water in raised beds using furrows	Abundance! Fun times in the garden with grandchildren! Zucchini, berries, corn, peas, garlic - lots to share!	Continue with blog on organic gardening, growing garlic, and the importance of buying local. Blog started in 2008. Served as Friends of the Fields consultant; worked w/Olympic Peninsula Community Kitchen Initiative; served on Sequim Open Air Market Board of Directors; representative to Sequim Chamber of Commerce	Marketing, signage, website stuff (\$150) Garlic, crafts, small business consulting

Year 2 - 2010: Emphasis: Grow your own food, minimize impact & work toward sustainability, buy local, be more self-sufficient. Theme: "Establish boundaries." (ha!)

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Constructed vermiculture bins for composting kitchen waste; successful at raising Red Wigglers. Constructed 1st spiral garden. Collected river rocks for pathways; made stepping stones Purchase of minor equipment, tools, irrigation supplies, etc.	Application of ideas from Gaia's Garden: Spiral garden, berm/bed construction around key areas; water channels constructed within bed (mini-swailes) to hold water; hexagonal plantings (honeycomb pattern) for increased density and ground coverage. Abundant vegetable garden of corn (3 sisters), tomatoes, malabar squash and a few unusual veggies. Planted wildlife corridor: plants from Clallam County Conservation District, both for wildlife and screen of potential neighboring development: primarily cedars and firs.	More art, hiding places, reading nooks. Having fun with unconventional shapes, contours, edges.	Toby Hemenway: "Gaia's Garden"; Sara Pitzer: "Homegrown Whole Grains" Friends of the Fields volunteer work and consulting. Continued with blog on organic gardening, growing garlic, and the importance of buying local. Blog started in 2008. Topics included wild foraging, composting, understanding soil, home canning, using hand tools instead of machines, growing garlic, rural living & traditional skills, things handmade.	Website host renewal, domain names, software (\$450) From yearly review notes: "Blog has helped significantly to increase exposure and garlic sales. New directions will focus on integrated farming. New products will focus more on ecological farming and self-sufficiency, rather than just a garlic crop, which has had good years and bad years and can be limiting (i.e., limited income based on # of bulbs)." Primary income: Garlic, crafts, small business consulting.

Year 3 - 2011: Theme: "This year's garden will support biodiversity and a multitude of ecological functions, build soil rather than take from soil, minimize watering requirements, take advantage of our region's natural amenities/peculiarities, thrive with minimal effort from me, provide food & habitat to humans and wildlife along with an assortment of other useful products, and at the same time, provide a retreat for relaxation and enjoyment."

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Built a small pond to catch runoff from rainwater catchment tank; goldfish & aquatic plants, wetland area, frog habitat. Built keyhole "sunburst" beds radiating from central persimmon tree. Made pathways stand out with bark mulch and stepping stones. Got more creative with trellises. Got much more creative with fall garlic plantings in circles around N-fixing shrubs. Invested in a pile of mulch bigger than a VW bus!	Emphasis: Mulch! Placed cardboard over grass in orchard & covered w/mulch. Initial transformation of orchard to "food forest." Large investments in permaculture plants. Planted canopy layer of useful trees: 3 hazels, paw paws, strawberry tree, cornelian cherry, quince. Planted mid-layer & windbreak of perennial shrubs & berries: Eleagnus/Autumn olives, goji berries, beach plums, Dunbar plums, Manchurian viburnums, aronia, buffalo berries, seaberries, Siberian Pea shrubs, goumi, honeyberries, gooseberries, currants, jostaberries, blackberries, boysen, marion, raspberries, strawberries, lingonberries, wintergreen, groundnuts. Planted native shrubs: saskatoon, rosehips, highbush cranberries, elderberries. Incorporated more vines - sweet peas, red runners, cucumbers. Planted basketry willows.	The beginning of a wondrous food forest! Filling in of a wildlife corridor. Fun things with willows: beginning of the Willow Room and the willow chair. Planted wet-soil loving plants around pond. Created a "sand circle" for stone Buddhas & rock collections - great place for grandkids to play. Memorial garden: a difficult year with the loss of family members and pets	New reference books: "Uncommon Fruits for Every Garden," "Living Willow Sculpture," "Complete Book of Garlic," and "Creating a Forest Garden: Working with Nature to Grow Edible Crops" by Martin Crawford** Blogposts on permaculture and creating ecosystems in our gardens.	Garlic, crafts, small business consulting