

# Re-landscaping Corporate Spaces Into Edible Landscapes







### **Vision**

A renaissance of well-being both ecologically, socially, economically and nutritionally is possible through understanding where our food comes from.



## Need || Problem Statement

*Anna-maya-kosh*/food/body is the foundation of every civilisation on this planet. However, due to industrialised agriculture our relationship with Mother Nature and where our food comes from has been massively compromised.

Industrialised food systems are a main contributing factors of climate change. They have resulted in a massive erosion of nutritional wellbeing that has led to epidemics such as diabetes, hypertension, cancer etc. and has undeniably resulted in a loss of cultural nutritional heritage.

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Local foods are the foundation of entire civilisations. They create a cultural identity and collective values that lead to a cohesive and healthy society.

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The food that is served in corporate canteens has a high carbon footprint, high ecological cost, low social impact and low nutritional, medicinal value.

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## How do you make a change?

“Imagine a corporate space with papayas intercropped with a hibiscus hedge and long black pepper ground cover; moringa intercropped with turkey berry and pineapples, Bananas intercropped with turmeric and wild spinach.”

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Re-landscaping corporate spaces from ornamental to edible landscape and reintegrating local foods into the diet through corporate canteens and community participation and celebration.

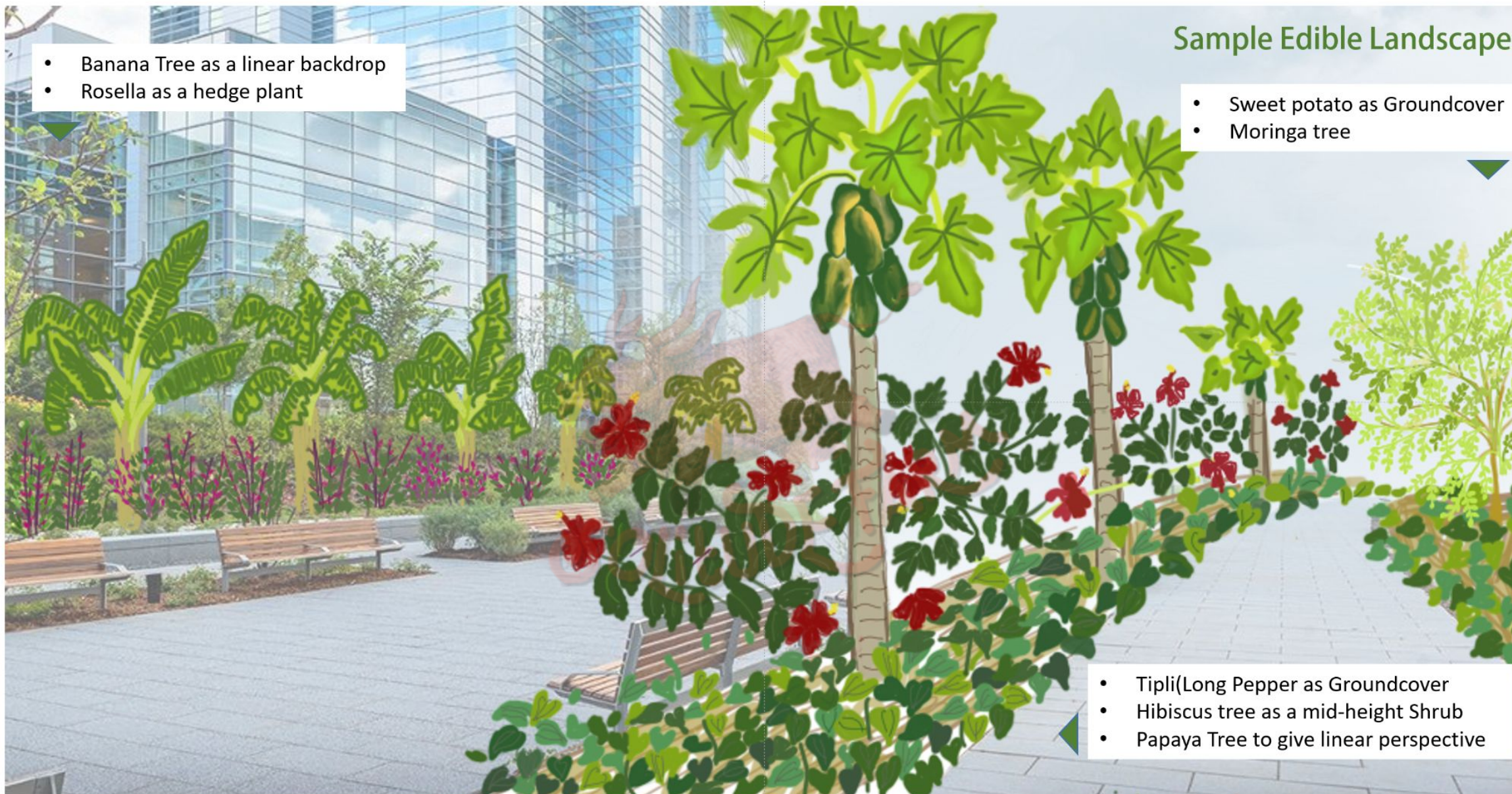
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# Sample Companion Planting Configurations & Hedges







Sample driveway visual of edible landscape with Perennial edible companion plants such as canopy - Banana, papaya, moringa, shrubs - Roselle, hibiscus and ground cover of thipli (long pepper).



# Edible Perennial Hedge

## key

hibiscus

gliricidia

tapioca

sundakkai

drumstick

tapioca

papaya

gliricidia

sitaphal

gliricidia

banana

kandhari chilli

drumstick

tapioca

papaya

gliricidia

hibiscus

sitaphal

tapioca

papaya

gliricidia

kandhari chilli

gliricidia

banana

tapioca

agathi

tapioca

papaya

gliricidia

sundakkai

gliricidia

tapioca

tapioca

coconut

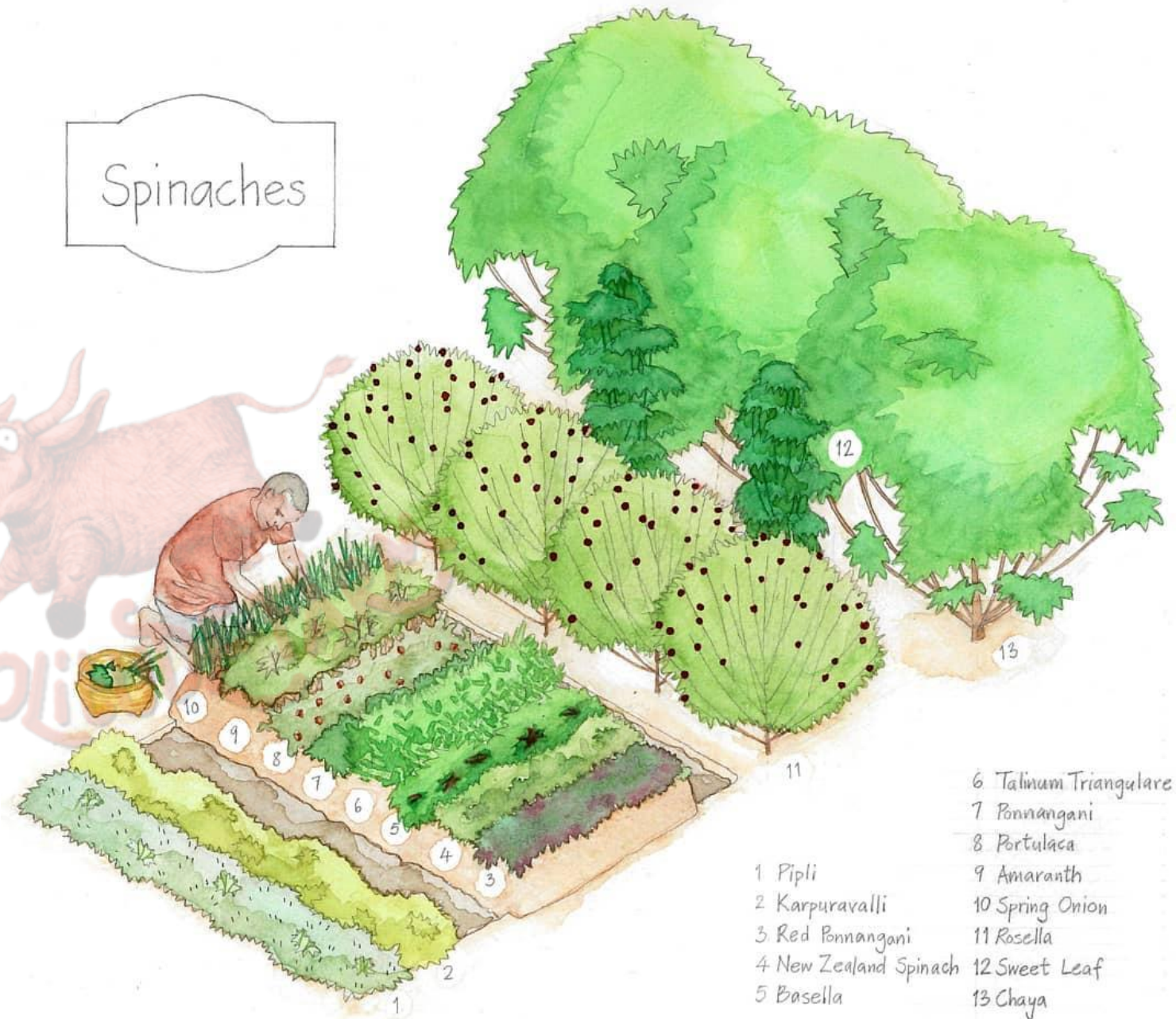




## How?

- Revalue land use and water
- Identify local foods already valued in the local culture.
- Create a landscape that reflects a menu
- Participatory process that involves the community – employees, canteen/kitchen staff, local schools, colleges, farmers and women's groups.
- Create interactive workshops and training sessions
- Celebration with music, food and community

## Spinaches







### **Initial Roadmap**

- People Food Music – Talk and music by Krishna and his band with local food
- Interaction with the community to understand needs/expectations
- Identify landscape and water resources
- Designing the landscape based on permaculture principles

### **Implementing permaculture design**

- Source seeds, plants, soil amendments
- Create nursery
- Planting

### **Developing Human resources // training**

- Garden development, maintenance
- Kitchen - menu creation, recipe designs

### **Participatory Workshops**

**(for employees – families, friends and extended communities)**

- Introduction to permaculture
- Introduction to local foods
- Garden – maintenance and development
- Composting
- Harvesting
- Cooking local foods
- Soap/bio-enzyme making





## A glimpse of the seasonal menu

- \*\*Drumstick Spinach sambar/dal
- \*Red rice/complete/polished rice/millet
- \*\*Green Papaya-coconut milk subji
- \*\*Banana stem subji
- \*\*Long black pepper rasam
- \*\*Mix wild salad
- \*Laddoo/energy balls
- \*Millet roti/dosa
- \*\*Flowers/leaves based coolers such as hibiscus, butterfly pea
- \*\*Fruit sorbet
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- \*locally sourced grains/pulses/millet
- \*\*Sourced from the campus permaculture gardens





## Takeaways

- **Wellbeing**

Addressing our nutritional needs, health as the foundation of our life and its effect on our emotional wellbeing

- **Ecology & Climate Resilience**

Reduce carbon footprint, pioneering an example of a climate resilient local food system within a corporate context

- **Social**

Creating collective values through a common cultural nutritional identity and community synergy

- **Economic**

Investing in wellbeing of the workforce, the land and social cultural identity

- **Educational/unlearning**

The corporate becomes the catalyst for change from family unit to society



# Workshops



Images from Solitude Farm Cafe, Workshops hosted during “People Food Music” festival.

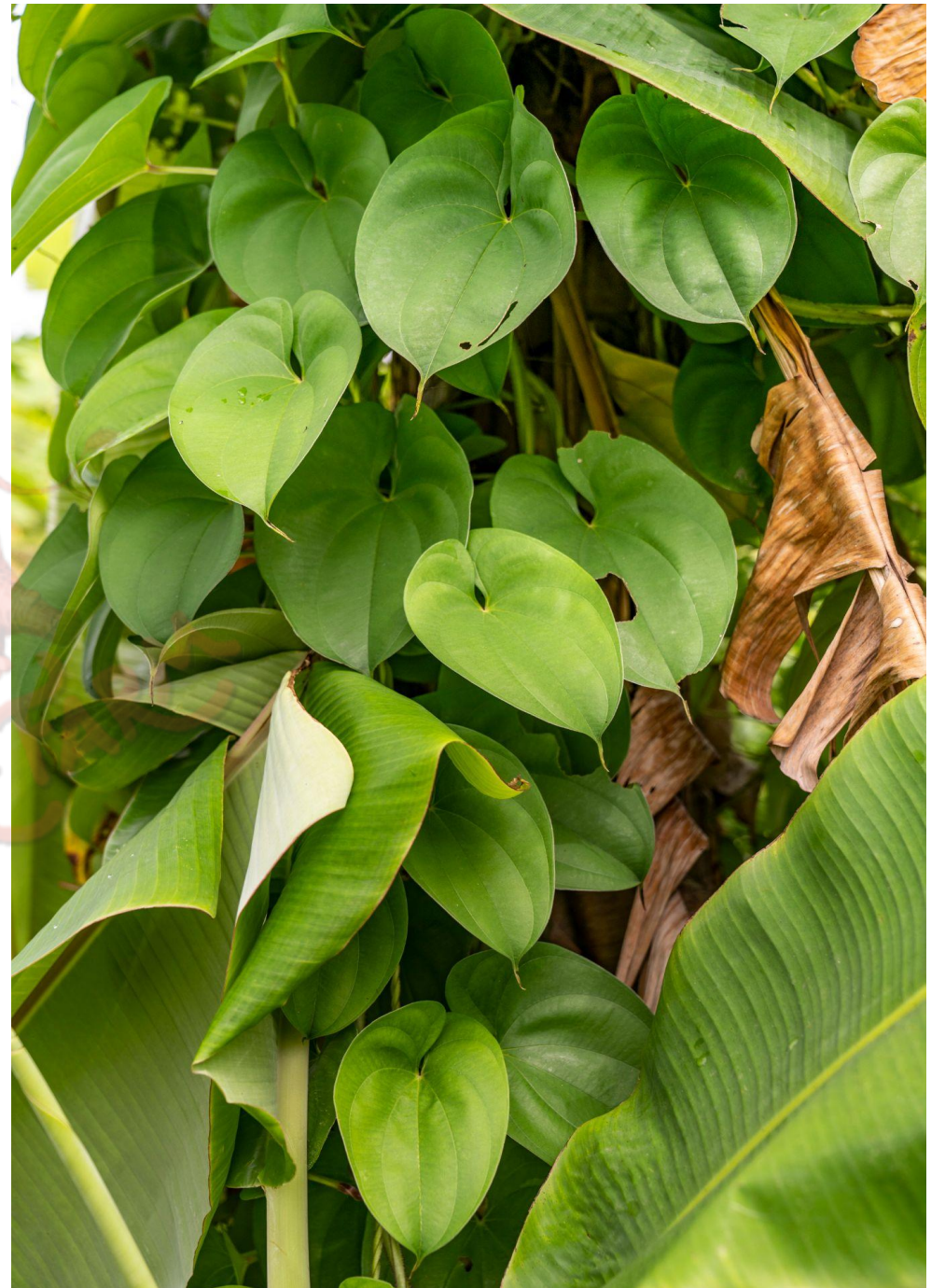


***People Food Music***, is the precursor to getting started with the land and food. Music and food are an adhesive that bring people together. Without community we cannot reclaim our relationship with local foods.

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With *People Food Music*, Krishna and his band - Emergence, illustrate with music and his Ted-talks the importance of a cultural redemption through honoring local foods.

This beautiful celebration leaves the audience inspired and uplifted, ready to work together in rediscovering where our food comes from.





# Celebration



Krishna performing at “People Food Music” Festival at Solitude Farm Cafe.



Get in touch with us to make the change!

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