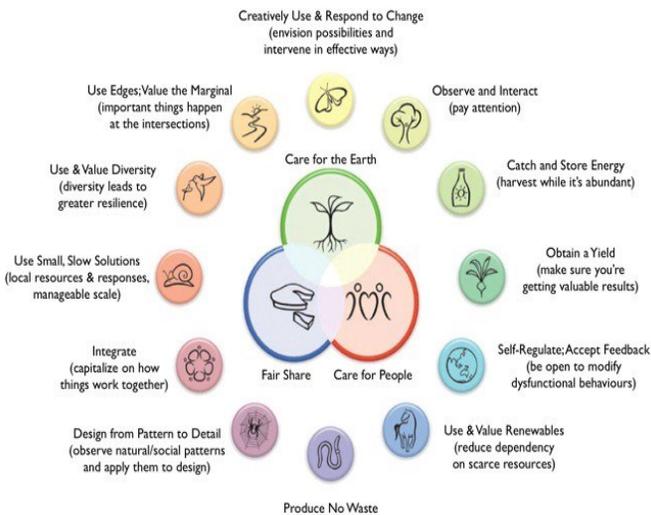


Permaculture

Permaculture is a set of design principles centered around whole systems thinking by simulating or directly utilizing the patterns and resilient features observed in natural ecosystems.

The 12 Design Principles of Permaculture

1. Observe and Interact
2. Catch and Store Energy
3. Obtain a Yield
4. Apply Self-Regulation and Accept Feedback
5. Use and Value Renewable Resources and Services
6. Produce No Waste
7. Design From Patterns to Details
8. Integrate Rather Than Segregate
9. Use Small and Slow Solutions
10. Use and Value Diversity
11. Use Edges and Value the Marginal
12. Creatively Use and Respond to Change



LEARNING LANDSCAPE AND EDIBLE GARDEN

The landscape and garden is a unique educational exploratory lab centered on the concepts of permaculture, sustainable gardening, rainwater management, composting, ecology, biodiversity, economics, health & nutrition, the culinary arts, and social justice.

The landscape includes 40 different varieties of fruit and nut-bearing trees and shrubs as well as over 1,500 sq. ft. of herb and vegetable garden beds and rainwater catch barrels for irrigation. In addition, there are workstations for students to participate in learning and working opportunities around the various spaces in the landscape.

Students are exposed to the concepts in a variety of ways through the science curriculum, co-curricular opportunities in health/nutrition class, and extracurricular experiences after school and on the weekends.



CHRISTIAN BROTHERS
SCHOOL



Learning Landscape and Edible Garden



CHRISTIAN
BROTHERS SCHOOL

In the Dominican and Lasallian
Traditions



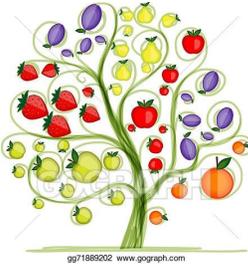
City Park Campus
#8 Frederichs Avenue
New Orleans, Louisiana
504-486-6770

For information on how you can participate via sponsoring or volunteering contact Michael Prat at mprat@cbs-no.org

Edible Trees and Shrubs

Forty Varieties of Fruit and Nut-Bearing Trees and Shrubs

- Black Walnut
- Pecan
- Chinese Chestnut
- Mayhaw
- Fuyu Persimmon
- Suruga Persimmon
- Tane Nashi Persimmon
- Arbequina Olive
- Meyer Lemon
- Eureka Lemon
- Owari Satsuma
- Brown Select Satsuma
- Navel Orange
- Red Navel Orange
- Washington Navel Orange
- Hamlin Sweet Louisiana Orange
- Moro Blood Orange
- Thornless Key Lime
- Kaffir Lime
- Persian Lime
- Gold Nugget Loquat
- Meiwa Sweet Kumquat
- Nagami Tart Kumquat
- Sunburst Tangerine
- Ponkan Mandarin
- Clementine Mandarin
- Red Grapefruit
- Fantastic Avocado
- Joey Avocado
- Lila Avocado
- Celeste Fig
- Brown Turkey Fig
- Pawpaw
- Pineapple Guava
- Bay Laurel
- Mulberry
- Elderberry
- Blackberry 'Navaho'
- Blueberry 'Climax'
- Blueberry 'Premier'



Herb Garden

The 500 square-foot herb garden can contain up to a couple of dozen different species of herbs. Some of the herbs will be used in our on-campus kitchen for the Brothers' and faculty and staff meals. Some will be donated to local shelters. In addition, each students will have the opportunity to sell produce from the garden at local markets to help subsidize the garden itself and the learn the economic component of the process.



Vegetable Garden

There is 1,000 square feet of vegetable garden beds. We plan to grow all sorts of seasonal vegetables including tomatoes, squash, carrots, green beans, radishes, cucumbers, lettuces, and greens—to name a few. The produce will be used in the on-campus kitchen, donated to local shelters, and sold at local market.

Rainwater Irrigation

There are five 1,000-gallon rainwater collection barrels that help irrigate the trees and shrubs. This is enough rainwater to ensure that the trees and shrubs are irrigated entirely by rainwater throughout the year.



Composting

Food scraps from the on-campus kitchen and school cafeteria are mixed with natural landscape materials such as sticks and grass and non-recyclable paper products to create the compost that we use in our gardens. Students learn the value of reusing materials. In addition, we save hundreds of dollars a year in soil and fertilizer products.