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Benicia & Vallejo Food Forest Tours, April 23

By Edible East Bay (<https://edibleeastbay.com/author/nicotiana1321/>) | April 4, 2022



This home garden called Greyhawk Grove surrounds a Benicia home where the family has installed a laundry-to-landscape greywater system to support lush, water-wise gardens with a wide range of fruit trees. (Photo courtesy of Sustainable Solano)

Have you ever seen a food forest? Are you interested in growing your own food or want to replace your lawn with a more sustainable landscape?

Tour several demonstration gardens filled with food-producing plants fed by secondary water (roof water and/or laundry-to-landscape greywater system) in Benicia and Vallejo. You'll learn simple techniques that you can apply to your own yard to create a vibrant, food-producing ecosystem that uses water wisely.

On Saturday, April 23, you'll check in at Avant Garden, corner of First and D Street in Benicia, between 9 and 11am and receive the itinerary. Then you follow the tour to the Benicia gardens (open 10am–1pm) and Vallejo gardens (open 1–4pm), where the homeowners answer questions as you enjoy their gardens and get inspiration and ideas for how you can work these design principles into your own yard.

The organizers strongly encourage carpooling for ease of travel and for the company of new or old friends. Please wear a mask and dress appropriately (close-toed shoes recommended) for walking outside.

Benicia & Vallejo Food Forest Tours

Saturday, April 23, 9am-4pm

Itinerary starts at Avant Garden, corner of First and D Street, Benicia

Cost: \$10 suggested donation at check-in

Info and registration here. (<https://www.eventbrite.com/e/benicia-vallejo-annual-demonstration-food-forest-tour-tickets-275252205757?aff=erelexpmlt>)



These Benicia homeowners will talk about the joy of picking raspberries, strawberries, tomatoes, eggplants, herbs, and flowers, which has transformed their interaction and appreciation of their outdoor spaces. (Photo courtesy of Sustainable Solano)



This Benicia lawn conversion project was a great permaculture learning experience for the homeowners. (Photo courtesy of Sustainable Solano)

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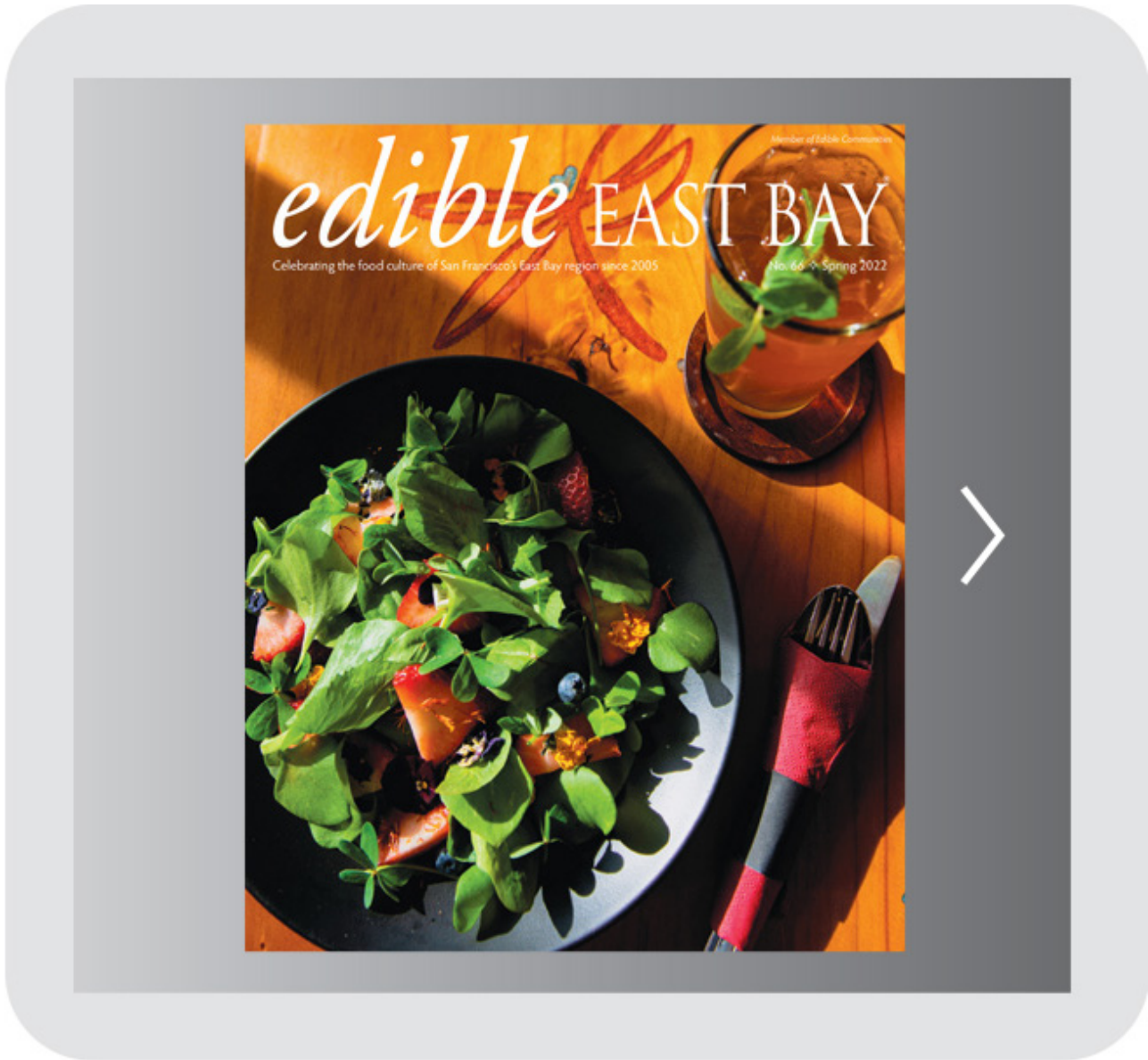


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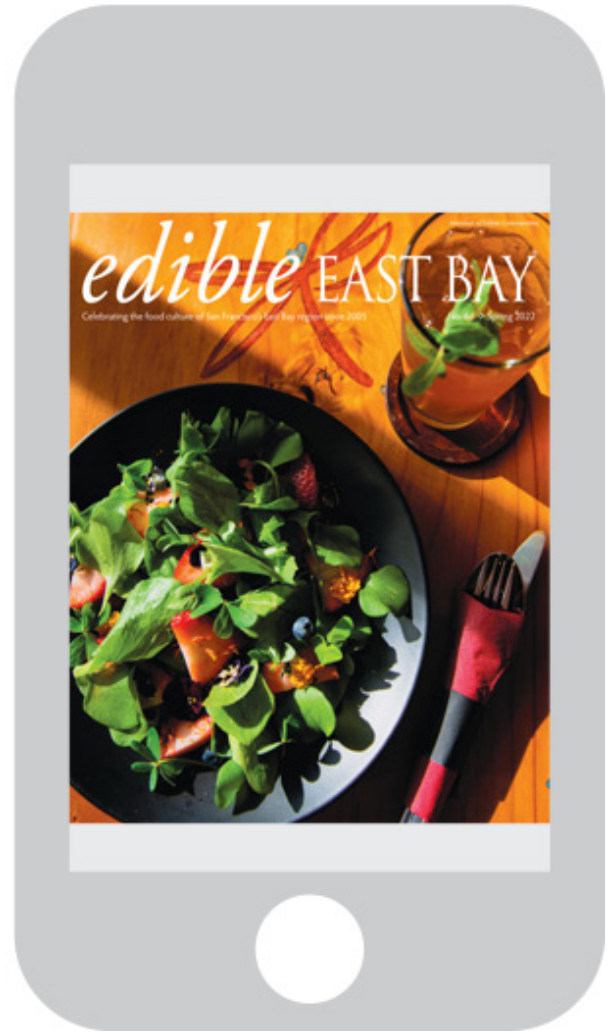
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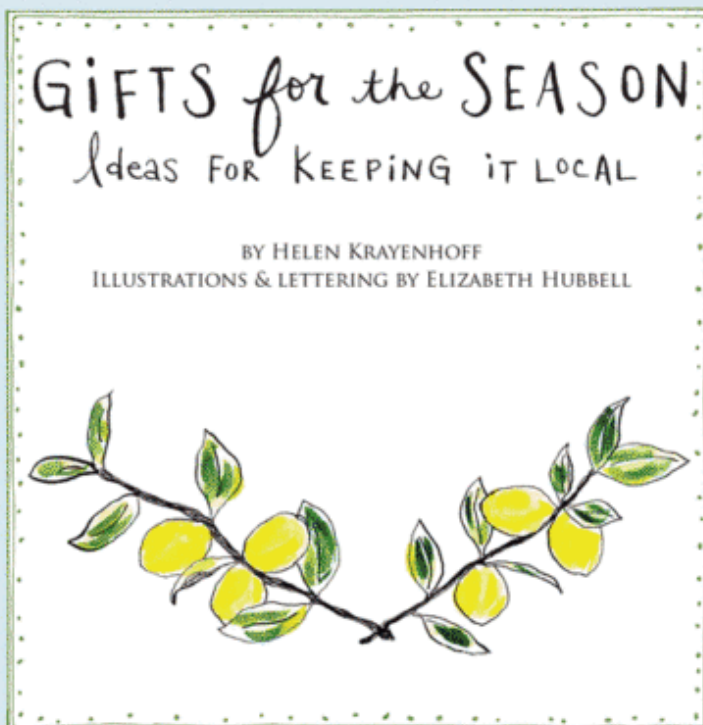
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A SIZZLE OF BURGERS

Recipe book to celebrate the fall 2020 opening of the new Castro Valley Marketplace

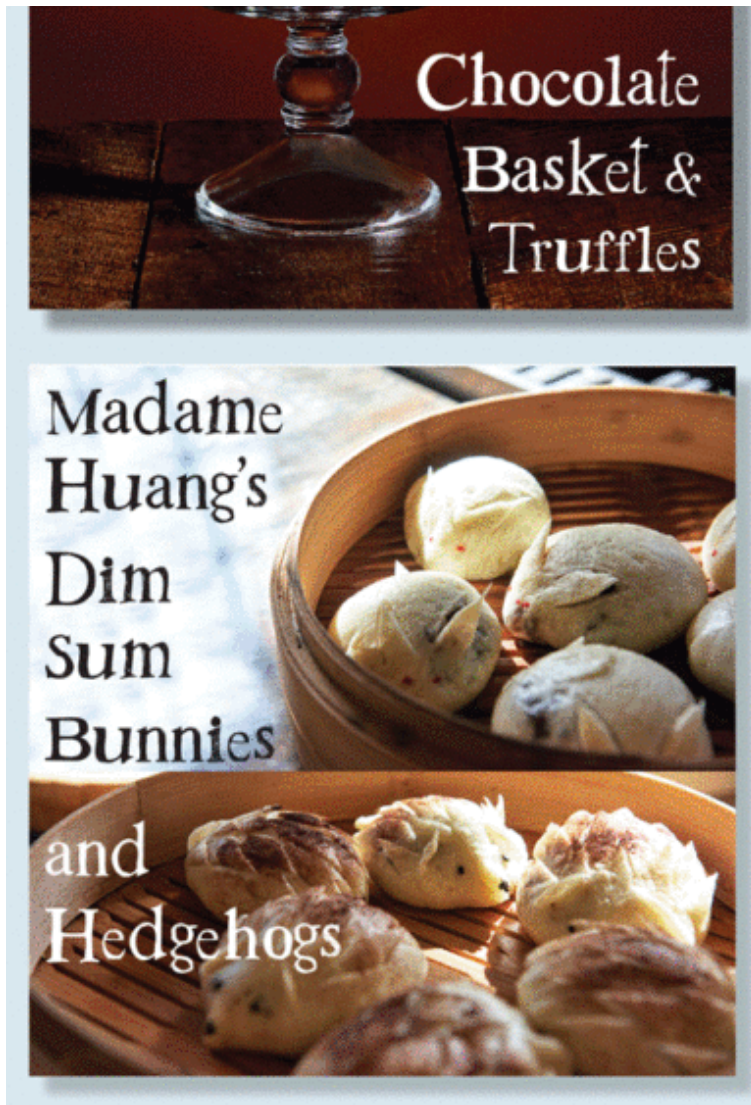
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Alice Medrich's





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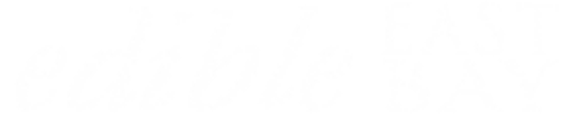


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