Aesthetic Modality of Integrated Edible Residential Landscape Designs in Dayton, Ohio

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Abstract
This thesis project assesses a site in Dayton, Ohio, analyzes the space, and designs it at varying intensities of edible plants to produce a comparative analysis. Sarah Lovell (2010) states that “residential parcels offer a great alternative for expanding urban agriculture; although individually they are small, when considered together, they are among the largest contributors to urban green space” (p. 2510). Additionally, because edible plants can be similarly attractive to ornamental plants, I explore this concept from an aesthetic perspective. Upon completion of this project, the following documents were produced: a set of three comparative designs with varying percentages of edible plants represented (0%, 50%, 100%), a comparative plant study, a set of technical plans, and a set of construction details. Each of these can be found under the ‘Results’ section in the form of a QR code.

Methodology
This is creative scholarship; a comparative analysis of three planting plans was created using typical design methodology. A live site was used. An analysis of the site was produced. After multiple rounds of designs a final concept was finalized. Following this, an index of ornamental plants and their edible counterparts was compiled. This index includes aesthetic comparisons using 11 criteria. These criteria are as follows: height, spread, foliage texture, foliage color, flower color, flower size, bloom time, life cycle, whether it is deciduous or evergreen, whether it is herbaceous or woody, and fragrance. Using these plants, 2 planting plans were produced, one with ornamental plants and one with edible plants. An analysis of the plant cost and production to determine the cost/yield ratio was performed. The cost/yield ratio is based on average plant price as well as average plant yield for each plant. With these numbers, a third, hybrid plan was created. The third design includes 50% ornamental plants and 50% edible plants to optimize both the aesthetics and food production.

Results
Conclusions
Though many edible plants are as attractive as their ornamental counterparts, there are some exceptions. I also found that, as Toby Hemenway, emphasizes, one should focus on using perennials (Hemenway, 2009). Using annuals is not cost-effective as they must be replaced every year. In conclusion, edible plants are as attractive as their ornamental counterparts in most instances and perennial options are preferred. Thus, when the client allows, using perennial edible plants is best as they provide a commodity.

Bibliography