

I am a herb garden.

I'm located at Rowena Parade in the inner city suburb of Richmond, Melbourne.

I replace the existing low rendered wall and dense planting at the front of a nondescript block of six townhouses.

I open up the small front setback of communal space to the street.

I invite the passers by to come and pick my herbs.

I blur the threshold of mine and yours.

I allow trespassing. But its not really trespassing, is it?

I provide a spot to stop and rest.

I provide a place for a friendly chat over the fence, except there is no fence.

I like my neighbours.

Will you take some of my herbs? I can't promise you a connection to place, but I can encourage you to make some friends along the street.

I'm managed by the owner's corporation of the townhouses - they pay for my gardener.

I'm watered by the residents. The rainwater is harvested in three tanks along the common path. The residents then actively water my herbs from this. Its a deliberate conscious act of education, responsibility, ownership and contribution.

What's mine is yours - you don't need to go 100km for your herbs. Just come to me. Makes sense doesn't it?

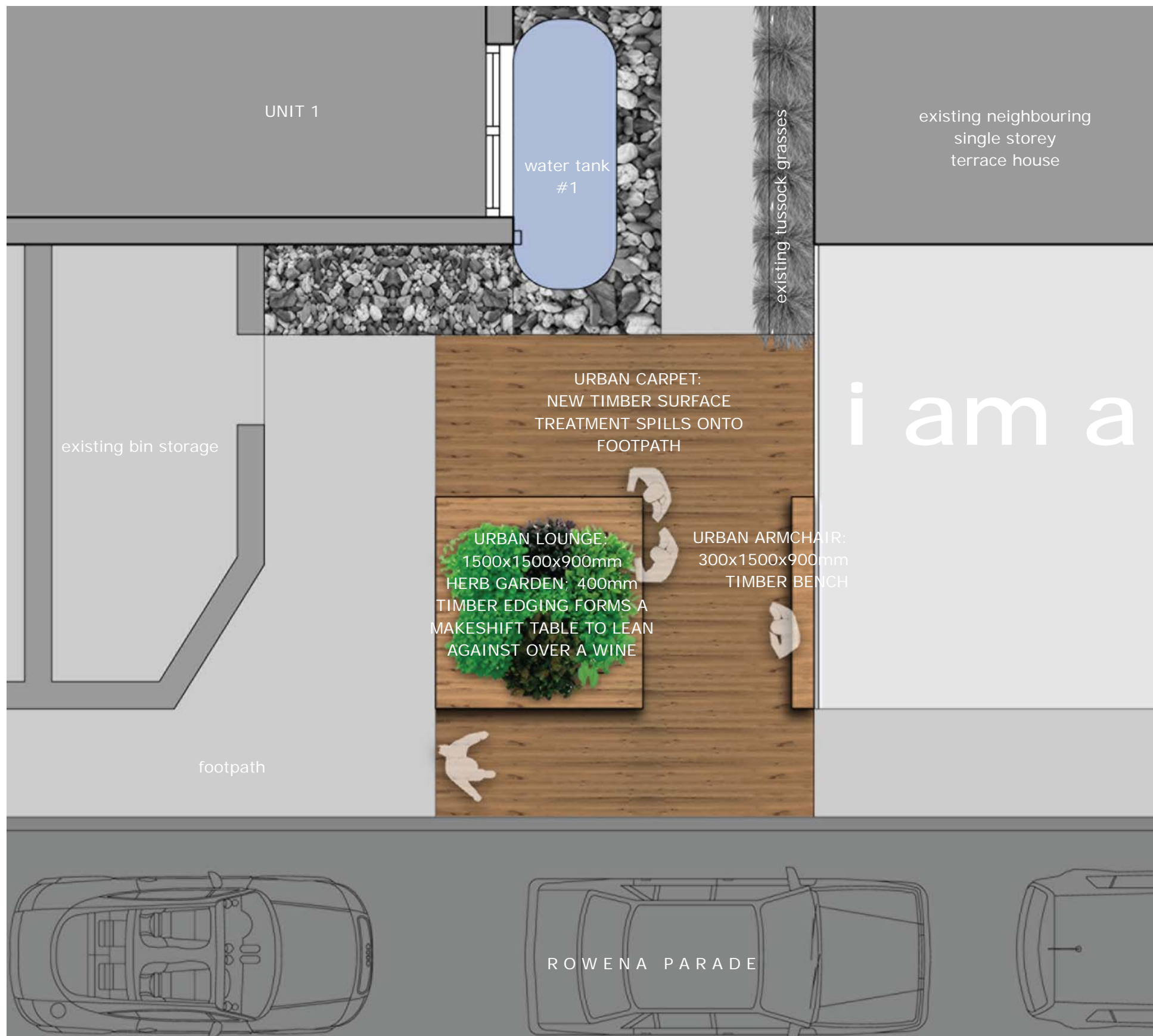


i am a HERB GARDEN



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title: i am a HERB GARDEN
author: Esther Sugihto

Existing Conditions



PROPOSED PLAN scale 1:50



BASIL
Ocimum basilicum
used in Mediterranean cooking

CHEVRIL
Anthriscus cerfolium
used in classic French cooking

CHIVES
Allium schoenoprasum
used with eggs, chicken, vegetable in soups and sauces

CORIANDER
Coriandrum sativum
used in Thai, Mediterranean and South American cooking

HOLY BASIL
Ocimum cannum sims
used in Thai and Vietnamese cooking

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KOHLRABI
Brassica olearacea gongylodes
used in Chinese cooking

LEMON MYRTLE
Backhousia citriodora
used in Australian bush cooking with fish, chicken, seafood and pork dishes

OREGANO
Origanum vulgare
used in Mediterranean foods

PARSLEY
Petroselinum crispum
used in French and Mediterranean cooking

ROCKET
Eruca sativa
salad herb

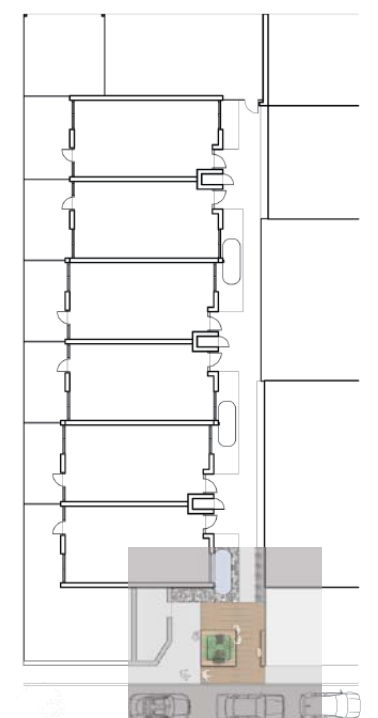
ROSEMARY
Rosmarinus officinalis
used to flavour lamb and other meats and fish

SAGE
Salvia officinalis
used in stuffings for meat

SPRING ONIONS
Allium fistulosum
used in Chinese cooking

TARRAGON
Artemesia dracunculus 'sativa'
used in seafood, chicken, turkey and egg dishes

THYME
Thymus vulgaris
used with red meat and vegetables in soups and sauces



SITE PLAN scale 1:500

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