

Miki Aso Molly Oberholtzer Athina Santaguida

Health Service Innovations Parsons The New School for Design

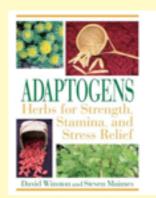
GROW: RESEARCH





- not enough privacy
- more activities while waiting
- positive physical environment
- distractions to alleviate stress
- community is important in building a support system







NEIGHBORING OUTDOOR SPACES & GARDENS

Botanica











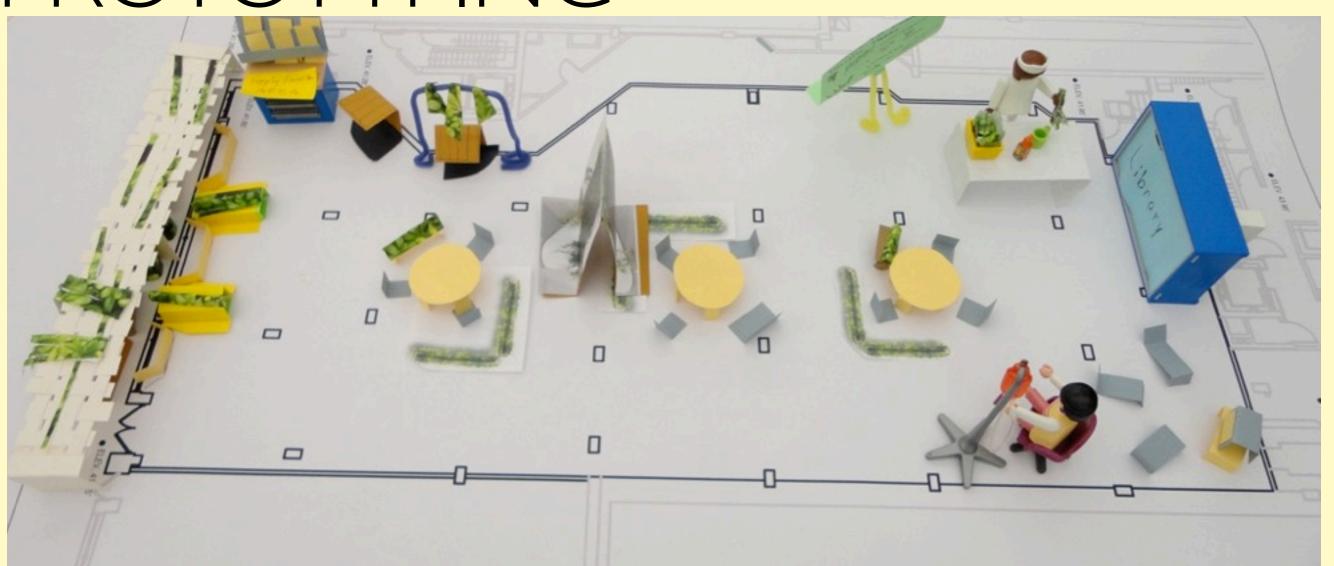






Linger Cafe & Lounge

PROTOTYPING



PROTOTYPING











Sunday, May 9, 2010

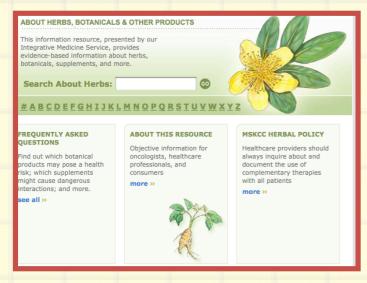








GROV: LIMITATIONS & EVOLUTION



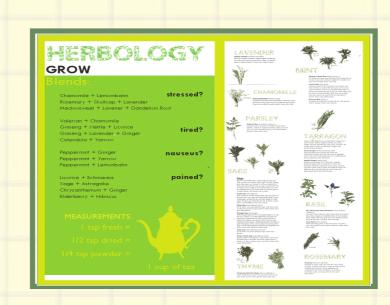
herb interactions with cancer treatments

seasons affecting the garden

cleanliness of inner environment

window grid and hydroponics

cooking and food services



carefully selected herbs and plants

flexability and mobility of garden

fully contained gardens that are easy to maintain

living wall partitions

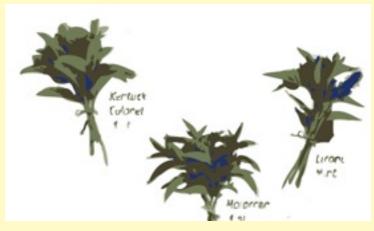
focused our attention on teas

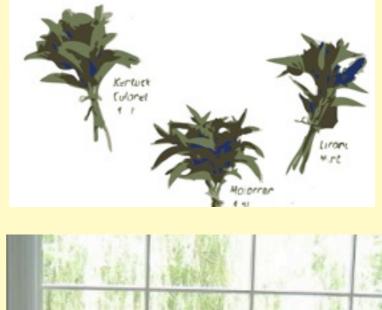


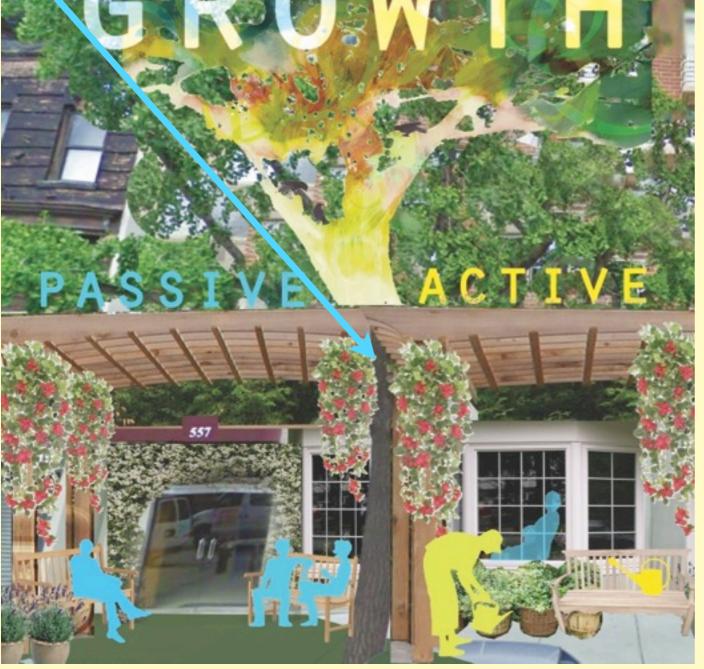
OUTER GARDEN INNER GARDEN

butterfly & bird attracting Trumpet Vine, Trumpet Honeysuckle

sunshine-thirsty herbs in window area anti-bug plants: lavender rosemary, mint, mobile green partitions









basil rosemary lavender cilantro mint lemon verbena peppermint sage parsley thyme



The official mint julep mint! Kentucky Colonel spearmint can be used in any recipe calling for spearmint, including mint sauce and mint jelly. Flower color: lilac

Licorice Mint Anise hyssop

A tasty culinary herb that combines licorice flavor with mint. Its flavor is sweet rather than spicy, and it can be used for desserts or drinks. Try steeping washed leaves in milk prior to adding the milk to your ice cream maker. Leave the flowers for the butterflies. While they can be eaten, they may contain tiny insects that are impossible to remove. Flower color: bluish-purple

Moroccan Mint Mentha cv. A peppermint variety that is perfect for tea. Not typically used in cooking. Flower color: lavender



Rosemary Rosmarinus officinalis Described as piney, sweet, and mint-like, with a finish of ginger. Combines well with a variety of meats and fish. Rosemary also enhances several vegetables and complements other herbs. Excellent in a variety of

marinades, sauces, and soups. Flower color: pale



English Lavender Lavandula angustifolia

Not only is English Lavender a superb fragrant ornamental, but it also has culinary and medicinal virtues. Try lavender leaves in delicate desserts. Flower color: medium purple





SageNative to the Mediterranean, culinary sages are best used fresh, but they can be dried. Sage is good with pork, sausage, lamb, other meats, and cheeses. It is often combined with thyme and used with beans and in soups. Use sage with fruits in vinegars; if the vinegar is a light-colored elixir, try one of the variegated forms. The flowers make an attractive garnisl in salads, butters, soft cheeses, and ice cubes,

Garden Sage Salvia officinalis

Buds reminiscent of oddly shaped Easter eggs; they look as if someone took a wax crayon and made bands, dipped the egg in pale green, removed the wax, and then dipped it in pale purple. Shooting up to three feet tall with its blooms, garden sage is a purple delight. Flower color: purple

Golden Sage Salvia officinalis icterina

Can be used in any recipe calling for sage. Fresh leaves make an attractive garnish for roast chicken or turkey. Flower color: blue. Rarely blooms.

Pineapple Sage Salvia elegans While pineapple sage does have a pineappley fragrance, its only real use in cooking is as a fresh edible flower. The flowers are reminiscent of honeysuckle and make a colorful addition to salads, fruit cocktails, or any garnish. Their vibrant red color complements many dishes—particularly attractive with yellow or green bell peppers. Flowers can be sugared and used to garnish cakes or cookie platters. Great for attracting hummingbirds to the garden. Flower color: bright red. Tubular shape

Purple Sage Salvia officinalis purpurescens Can be used in any recipe calling for sage. Flower color:

Tricolor Garden Sage Salvia officinalis tricolo Irregular pattern of variegation in these leaves is stunning in the garden and on the plate. Use tricolor garden sage as a garnish or in place of garden sage in any recipe. Flower color: purple, Rarely blooms.



Mrs. Burns Lemon Basil (Heirloom) Ocimum basilicum

The truest of lemon herbs, Mrs. Burns Lemon Basil can be used in soups, stews, vinegars, and vegetable dishes. Or cover steamed fish or chicken with a few sprigs as it cooks. The lemon-scented leaves are also great in desserts, drinks, and jellies.

Sweet Basil Ocimum basilicum

Rather than being sweet, as the name implies, this herb is spicy. Very popular for use in pesto. Flowers are edible. Flower



Pensylvania Dutch Tea Thyme Thymus pulegioides cy. Leaves and flowers are used in tea and can be used to cook with. Flowers can be used as garnish. Flower color: pink





Italian Parsley Petroselenium crispum, cv.

Commonly used as a garnish, the edible sprig is high in vitamin C, vitamin A, several B vitamins, calcium, and iron. Due to its high chlorophyll content, it's a natural breath freshener. Flower color: white



Tarragon is commonly known as a flavoring for vinegar and is used in pickles, relishes, prepared mustards, and sauces.

Tarragon also goes well with fish, meat, soups, and stews, and is often used in tomato and egg dishes. Tarragon adds distinctive flavor to sauces.

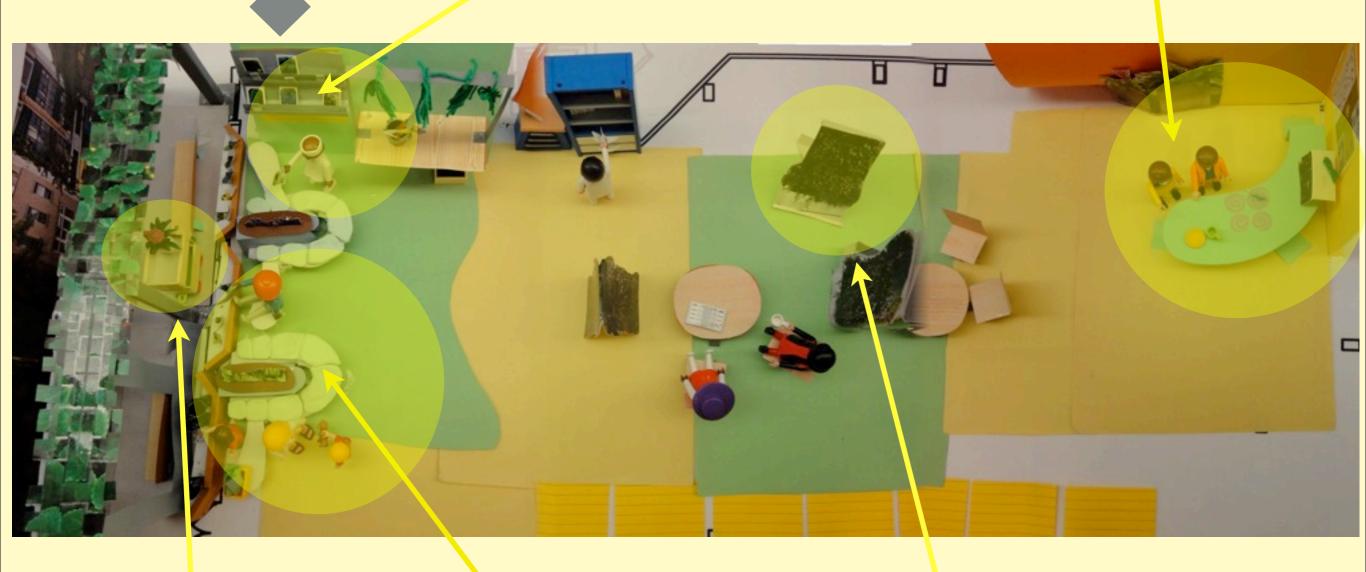
French Tarragon Artmesia dracanculus sativa Spicy anise flavor turns ordinary main dishes into masterpieces. Tarragon goes well with meat and vegetables and is a top choice in any hearty recipe. It is traditionally one of the constituents of the herb blends.

Spanish Tarragon Tagetes lucida Perhaps the best known of the "abnormal" marigolds Deliciously blessed with the sweetness of licorice, this dark-green, herbaceous perennial is easy to grow. It flowers only where winter comes very late. And unlike the leaves, the flowers are of no real value; they are small, single, gold daisy-shaped flowers that taste like grass.



Grow How Station

Grow Brew Station



Mobile Carts

Mobile Green Partitions

Window Garden Seating

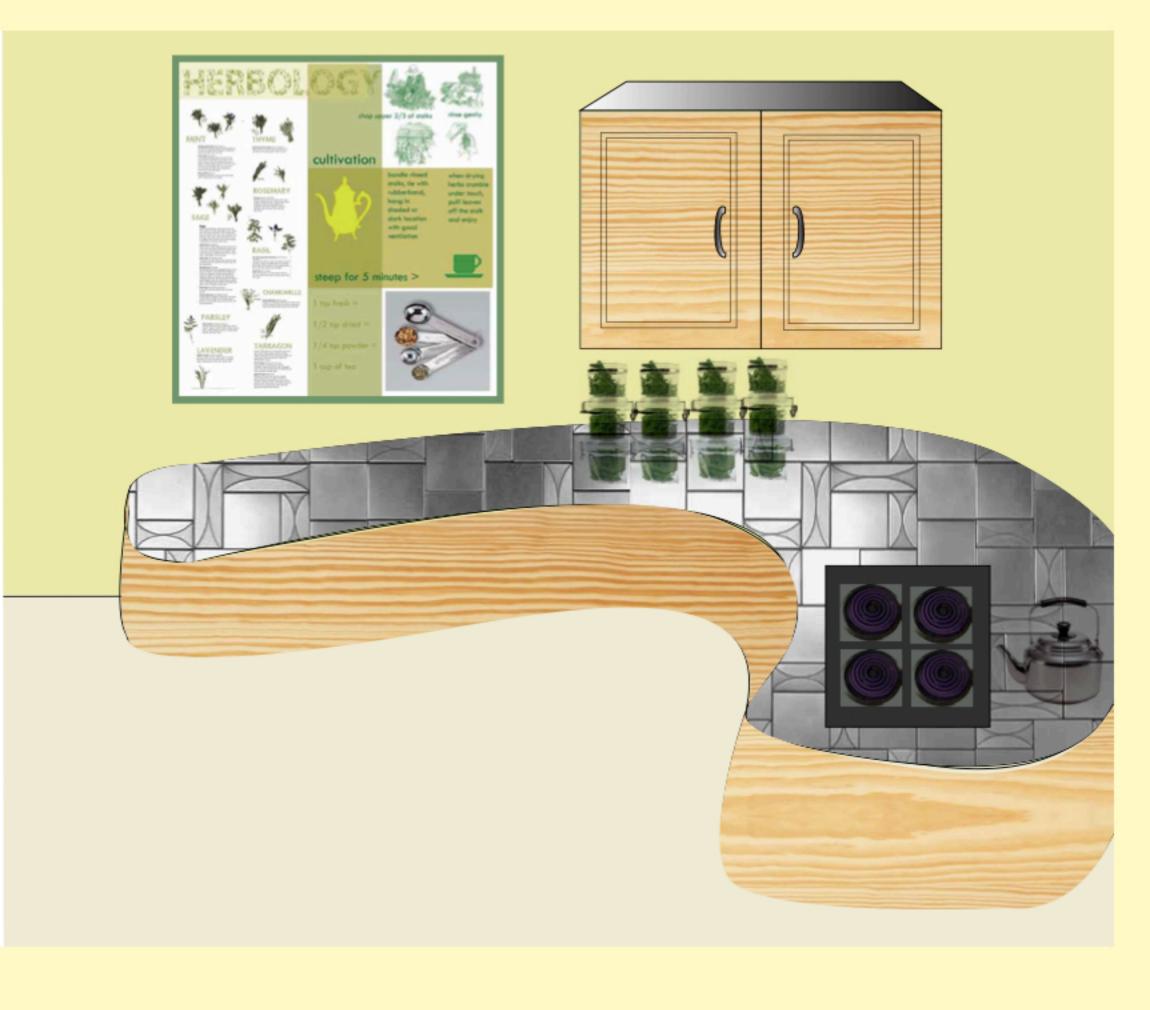
GROW MAKE

•TEA

HERBAL
 CHART

BLEND

BREW







MOVING HEDGE

Greenworks' Moving Hedge is the first self-watering plant wall on wheels – a multi-functional, living piece of furniture.

Benefits

The densely planted Moving Hedge is an effective air purifler for all kind of indoor environments. Plants naturally improve air quality by increasing humidity and boosting oxygen levels, which helps preventing common problems like dry skin and headaches. Also, the four-layered felt gives Moving Hedge signifloant sound absorbing qualities.

Customization

Moving Hedge can be whatever you want it to be: An eyecatching, wild jungle for your conference room or a sober, silver-toned backdrop for your reception. Be inspired by one of the suggested themes or make room for your own ideas.

Flexibility

The smooth running wheels make Moving Hedge a versatile piece of furniture, which quickly changes the function of an indoor space. Put them in a row to screen off a section or place them in an angle to create a refreshing green spot in your room.

Maintenance

Thanks to the integrated self-automated watering and nutrition system you do not need a green thumb to take care of your Moving Hedge. Simply fll the container with water, set the timer and let it take care of itself. If this still sounds too demanding, a service agreement with a Greenworks partner can be arranged.



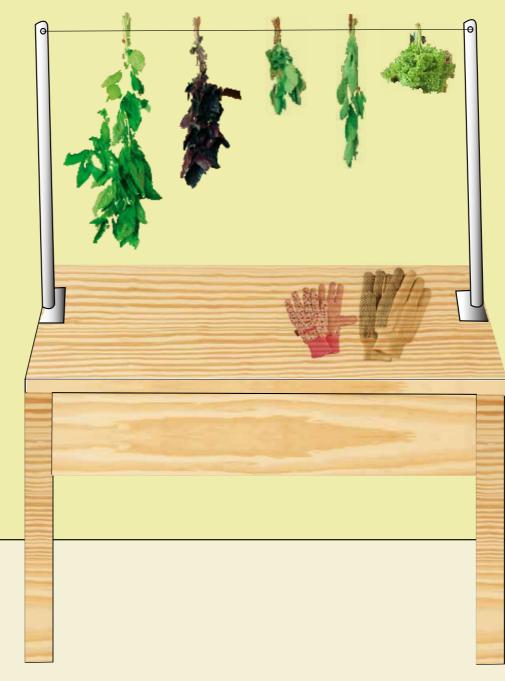
• SEEDS

• DRY HERBS

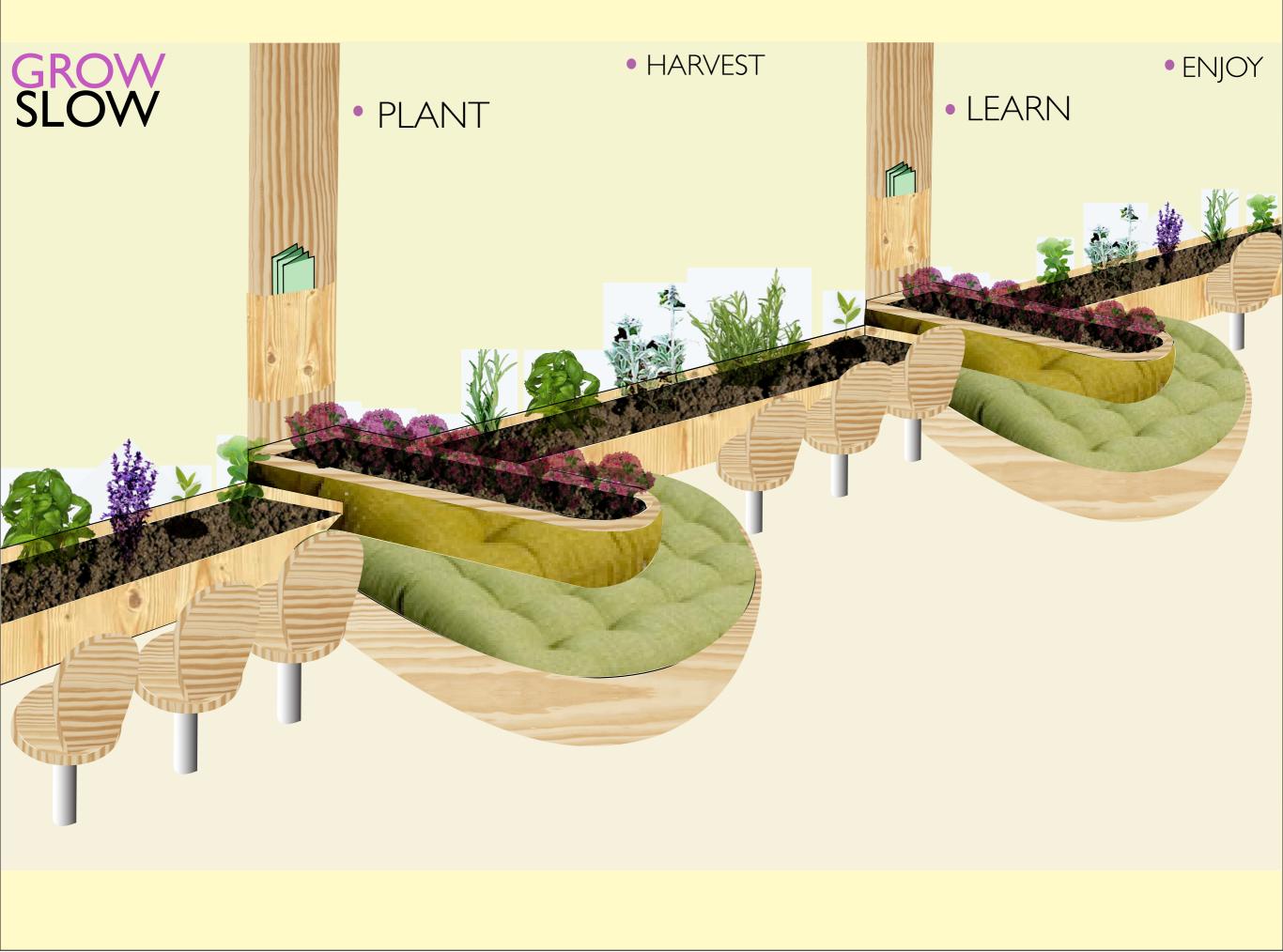
• INFORMATION CARDS

GARDENING SUPPLIES









GROW MOVE

MOBILE

INDOOR& OUTDOOR

COLLECTIVE

SEASONAL

