



Proposal for Olympia Trading Estate Garden and Organic Food Hub

Overview

We will create a stunning garden and community growing hub. Design-wise this is a fantastic opportunity to push the envelope in terms of creative use of materials - we're looking to use low cost materials in innovative ways to maximise the bang for buck factor we deliver (see design note). In terms of planting we're looking to propagate and plant a mixture of food plants and trees and ornamentals to create a garden that's both beautiful and productive. We'll engage the local community in creating and maintaining the gardens through our volunteering programme in partnership with Haringey Time Credits.

Our design concept is loosely based on different rooms in a house – see below. We'll be developing our ground plan over the coming weeks and months in discussion with TMCP.

The Edible Garden

The Garden is where seeds turn to crops, where fruit, vegetables and herbs grow and ripen, where we run workshops teaching local people about growing.

Given the limited space available and lack of access to bare earth, we're going to need to employ innovative growing techniques to maximise the potential of this garden: vertical gardening, clever use of planters.

As well as produce we'll grow a range of ornamental plants to fill out the space and make it look beautiful.

We'll source compost from North London Waste Authority. Hugh is looking into options for planters – skips, gabions, large concrete sections, oil drums, jumbo bags, scaffolding – see design concepts for pictures.

We'll create a space for propagation as well as propagating over at [Wolves Lane Garden Centre](#) and transporting young plants over to OTE.

The Kitchen

This is where the alchemy happens – where produce from the edible garden gets transformed into delicious food.

We want 'the kitchen' to include a number of food offerings, following the same priorities as the project overall – prioritising local food startups which have social impact.

We're especially keen to find a chef/s who are interested in food education. For this ideally they'll need access to a workshop space suitable for running cookery workshops.

The Dining Room

The Dining Room is the place people come to eat. We'll build a range of seating that can be used in all seasons. We're particularly interested to further develop the bench planter design we created for the garden at Green Rooms so that the edible garden and the dining room can overlap. We'll build shelter so that the site is hospitable to visitors in all weathers. We want to build a fire pit for Autumn evenings.

The Gardenmobile

To date we've been organising delivery and transport of materials, tools and plants across our projects without running a vehicle. Zipvan has been very useful but we've been looking into the possibility of running a vehicle of our own. A fully serviced milkfloat with a new set of batteries could well be the most economical and environmentally friendly option.

Working in partnership with other food growing projects

We see this project as an addition to and part of the sustainable food production / community food growing scene in North London. As such we're developing partnerships with other sustainable food production organisations operating in Haringey, including [Crop Drop](#) and [London Grown](#) (both operating out of Wolves Lane). [Karamel Restaurant](#) just opposite the OTE site on Coburg Road is a hub for the North London Vegan community and has a large scale professional kitchen.

Murals

There are some large vertical surfaces at Olympia Trading! We'd like to commission mural artists to make them beautiful.

About GrowN22

Grow N22 exists to transform unlikely, disused and neglected spaces across Haringey into vibrant community gardens and growing spaces made for and by local people.

We're currently managing three projects, with more in the pipeline.

See www.grown22.com.

GrowN22 is an offshoot of **Dukes Gardens**, a gardening and landscaping social enterprise based in Wood Green.