

Advantages:

- Uses minimal water
- Access to good wind & sun
- Less susceptible to pests
- Helps cool spaces beneath
- Joy of growing your own food

3.5 x 2 metres

Types of fruit, vegetables, herbs that's been planted; tomato, brinjal, bottle gourd, lettuce, mint, tulsi, aloe vera, dill, parsley, bitter gourd, ladyfingers etc...

Inspired by Bernard Declercq and Deepika Kundaji (Recipient of Nari Shakti Puraskar 2017) of Pebble Garden, Auroville



- 1 Place a plastic sheet on a leak-proof roof area to be planted.
- 2 Lay dry wooden branches, logs or two layers of bricks – on the perimeter to create an edge. Rain-water will easily escape through them, so no stagnation will occur.
- 3 The first layer is made of dry leaves/twigs in almost decomposed state. Sprinkle with little water to make it slightly moist.
- 4 Spread a very thin layer of sandy soil/topsoil/loose soil collected from surrounding area. above the layer of leaves.
- 5 This should be repeated for 10-12 layers of leaves and soil.
- 6 Some small charcoal pieces (mixed with cow urine, if available) are spread between the layers of the leaves and soil. This will enhance the soil's ability to hold onto the plant nutrients and microbes.
- 7 First seeding is a mix of cereal seeds (navdhan/legumes: peas, beans, wheat, barley, sorghum, green gram, etc...) to produce green manure, which releases nitrogen. When these are high enough, cut and leave them on the surface. Within this sow the seeds of the vegetables.
- 8 Occasionally add charcoal or cow dung. Leave the garden without too much weeding. Plant marigold & other flowers to repel pests.

