

SPECIAL EDITION HOME GARDEN DECORATING SHOPPING STYLE

CONDÉ NAST LIVING

OUTDOOR STYLE

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237

HOME IDEAS FOR SUMMER

THE GARDEN GUIDEBOOK

The best plants, plans, tools,
tips, and sources

THE NEW ESSENTIALS

The latest alfresco chairs, tables,
plates, and playthings

DISPLAY UNTIL AUGUST 25, 2014

\$11.99US

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A CONDÉ NAST SPECIAL EDITION

THE BEST OF

VOGUE

ARCHITECTURAL DIGEST

HOUSE
& Garden

AND MORE!

THE EDIBLE GARDEN

A backyard plot means crisp, fresh greens and herbs for salads, and other vegetables on demand. Even better: no supermarket tomatoes for an entire season.



THE TOOL
A versatile spade for general chores in the garden.

STAINLESS-STEEL AND HARDWOOD SPADE (\$70, PRINCEJARDINIER.FR).



A Connecticut vegetable garden.



SHOP THE CROP
HANDCRAFTED WILLOW. THIS TRUG TRAVELS FROM GARDEN TO KITCHEN (\$18.95, KINSMANGARDEN.COM).



An early lesson in eating local.

FOR MORE INFORMATION

Everything you need to know about saving your own seeds to grow again next year (from a favorite heirloom flower or vegetable in this year's garden) is in the Organic Seed Alliance's free 30-page PDF, packed with botanical science and common sense (seed.alliance.org/publications).

HOMEGROWN FUN FOR KIDS

Children love nothing more than digging in the dirt. Tempt them into the garden with age-appropriate activities.

- Grow plants with almost instant gratification. Lettuces and radishes go from seed to table in just a few weeks. You can also count on cucumbers, peas, and pole beans (Jack and the Beanstalk!) to help with short attention spans.
- Plant big seeds (corn, squash, beans) that don't frustrate small hands.
- Start growing a Halloween pumpkin or some crazy-looking gourds.
- Grow edible flowers (chives, nasturtiums, pansies).
- Try a peanut-butter-and-jelly garden: a row of peanut plants and a row of strawberry plants—if only to show that not everything comes from a jar.
- Create a pizza garden with tomatoes, onions, peppers, oregano, and basil.

COMPOST POINTERS

You can enrich and augment your soil (and raise healthier vegetables) by composting yard and kitchen scraps. The simple guideline: Brown plus green equals black gold, but other ingredients—air, and just enough moisture—are also part of a successful formula. A too-dry, packed-down pile may thwart decomposition. Say yes to nitrogen-rich green matter (grass clippings, cut-back foliage, vegetable plants pulled at season's end). Also yes: a generous

dose of carbon-laden brown stuff (dried leaves, very fine twigs). Always skip oils and animal products (dairy, meat, bones) or anything treated with chemicals (Better yet: Stop using them, especially in an edible garden.) The key is balance, and mixing it up: Never pile up a month's worth of orange rinds, or a foot-thick layer of grass from the mower bag. Experts differ on whether to compost weeds and weed seeds, or diseased plants. If your heap gets to 140 to 160 degrees Fahrenheit in the summer heat, that will probably kill them. And then you have free (and safe) compost.

THE PLANTS

Plant tomatoes and garlic just once, but sow seeds for most crops all season; a short row or small block seeded every two weeks means a long supply of prime produce. Many colorful varieties (the reddest lettuce, for instance) pack even more nutrients in their antioxidant-rich pigments—besides being extra beautiful.

Arugula

Vigorous, broad-leaved 'Astro' is a peppery favorite, but slower, lobed Italian types are even brisker in flavor.



Chard

Some cooks regard the stems of this beet cousin as a separate vegetable.



Cilantro

This herb goes to seed quickly, so sow new seeds frequently for a long supply.



Basil

Summer-sown basil will be in prime shape at tomato time, when spring plantings may be fading.



Beets

Gold, orange, pink, red, and bull's-eye 'Chioggia' varieties are great for roasting.



Lettuce

Choose a range of colors and textures for spring, summer, and fall.



Tomatoes

Staked and pruned, they ripen faster and are less disease-prone than caged.



Garlic

Extend your growing season: Plant in the fall after pulling summer crops.



Bush Beans

Choose flat-podded Italian styles, skinny filets, and purple and gold "green" beans.



Kale

Harvest baby leaves for salads, larger leaves for sautés and steaming.