



Radical Gardening: Edible Estates by Fritz Haeg

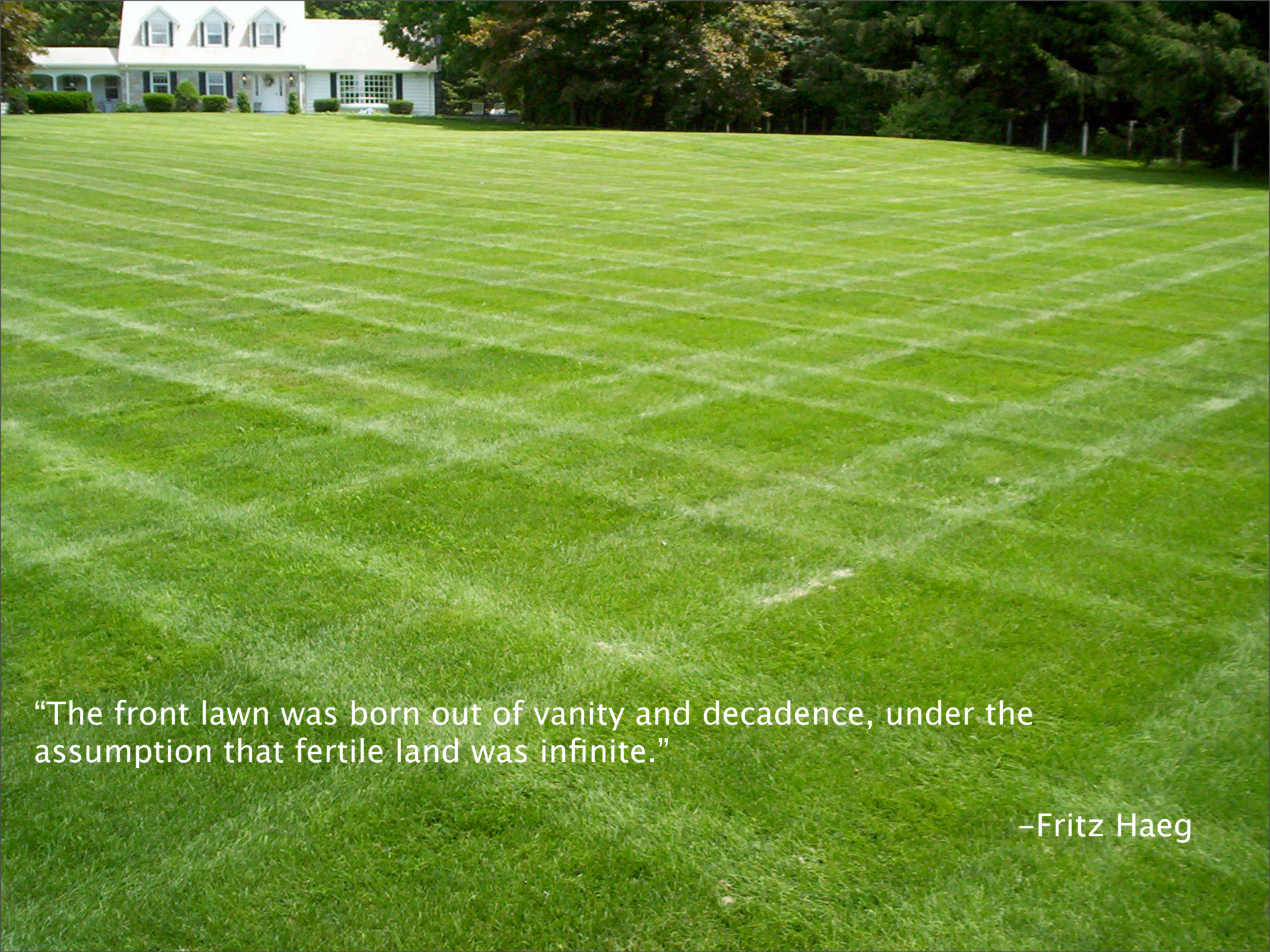


What is an edible estate?



Baltimore, MD

The Edible Estates project proposes the replacement of the domestic front lawn with a highly productive edible landscape.



“The front lawn was born out of vanity and decadence, under the assumption that fertile land was infinite.”

-Fritz Haeg

Sow the seeds of Victory!

plant & raise your own vegetables



WRITE TO THE NATIONAL WAR GARDEN COMMISSION WASHINGTON, D.C. for free books on gardening, canning & drying.

"Every Garden a Munition Plant"
Charles Lathrop Pack, President

"I see we're fighting the war together"



FOOD FIGHTS FOR VICTORY
Victory
PLANT A GARDEN

PENNSYLVANIA RAILROAD

BUY UNITED STATES WAR BONDS AND STAMPS

PLANT A VICTORY GARDEN



OUR FOOD IS FIGHTING

A GARDEN WILL MAKE YOUR RATIONS GO FURTHER

Uncle Sam says-

GARDEN

To Cut Food Costs



Ask the U.S. Department of Agriculture, Washington, D.C.



Planning Your '44 V-GARDEN

by Andrew S. Wing, Secretary-Manager, National Victory Garden Institute

LAST year, challenged by the possibility of the greatest food crisis in history, 20,000,000 American families rolled up their sleeves and planted Victory Gardens. As a result we have had plenty of food this winter for home use and the fighting men on all fronts as well as our gallant allies. Canned goods have recently been so plentiful that a few people, watching the goats go down, have, like the grasshopper in the fable, questioned whether they should work a garden this summer or not.

The answer to these slightly disillusioned persons is that they mustn't be fooled by any temporary signs of a food surplus, for this is more apparent than real. Food officials in Washington and authorities everywhere are really concerned about the needs for food that lie just ahead, after the invasion starts.

The prudent householder will, therefore, garden this year as ardently as in 1943 and on as extensive a scale as his facilities, time and energy permit.

Even if this were not the prudent as well as the patriotic course to follow, millions of Americans, having enjoyed for the first time the flavor and quality of garden-fresh vegetables, would undoubtedly plant a food garden this year just to have their own good food for the table or for canning, freezing or drying.

Garden chairmen and leaders agree that certain lessons were learned last season that all can profit from, even experienced gardeners. Some plots were much too large, but more of them were too small to be given a profitable return on the time and supplies invested. At least 1,500 square feet, that is

Fritz Haeg: Born 1969 in Saint Cloud, Minnesota; lives in Los Angeles, California

He has taught in architecture design, and fine art programs at CalArts, Art Center for College of Design, Parsons, and the University of Southern California.

Other projects: Animal Estates, garden lab, Sundown Salon Schoolhouse, and other projects



The first edition of Edible Estates project was established symbolically over the Fourth of July weekend in 2005, in Salina, Kansas. Its geographic is on the center of the United States.

A large banner for the Edible Estates project. The title "Edible Estates" is written in a large, elegant, cursive font, with the words "a garden lab project" and the website "www.edibleestates.org" in smaller text below it. The banner is decorated with various green silhouettes of plants, trees, and butterflies. In the top right corner, there is a circular logo with the text "Edible Estates" and "a garden lab project".

Sponsored by the Salina Art Center
for the exhibit Eating A Community Project
Exploring What, How and Why We Eat
Created by Stacy Saitze

September 25th - December 31st, 2005
242 South Santa Fe, Salina, Kansas 67401
785.827.3431 www.salinaartcenter.org

Edible Estates - Edition #1
Stan and Patti Cox Residence
712 Custer Street Salina, Kansas

An ongoing project to replace american lawns with edible garden
andscapes responsive to local culture, climate and landscape.
a gardenlab project www.edibleestates.org

Edible Estates Regional Prototype Gardens:

#1 - Salina, Kansas, 2005 / commissioned by the **Salina Art Center**

#2 - Lakewood California, 2006 / exhibited at **Machine Project**,
produced for *Fair Exchange* at **Millard Sheets**

#3 - Maplewood, New Jersey, 2007 / sponsored by **Garden Supply**

#4 - London, England, 2007 / commissioned by **Tate Modern** and
exhibited in the Turbine Hall for *Global Cities*

#5 - Austin, Texas, 2008 / commissioned by **Arthouse** for the exhibit
Fritz Haeg: Attack on the Front Lawn

#6 - Baltimore, Maryland, 2008 / commissioned by **Contemporary
Museum Baltimore** for *Cottage Industry* **Descano Public**

Demonstration Garden, 2008 / at **Descanso Gardens**, La Canada -
Flintridge, California

What is expected of the home owner?

super enthusiastic about the project.

committed and willing to continue the Edible Estate prototype as long as they live in the house.

avid and knowledgeable gardeners.

potential spokespeople, willing to engage others in conversation about the project.

agree to document the project with writing and regular digital photos of the progress and development of the garden throughout the seasons for the first year. We would particularly like to do the Edible Estate prototype on a street where the interruption of the endless lawn would be dramatic and controversial. A monotonous housing development of identical homes and front lawns would be ideal! (but not a requirement).

Work in collaboration to create the layout, design and plant specifications with the team. Install the landscape and all costs associated with establishing the garden for the first season will be covered.



What you need to create your own Edible estate



Baltimore, MD

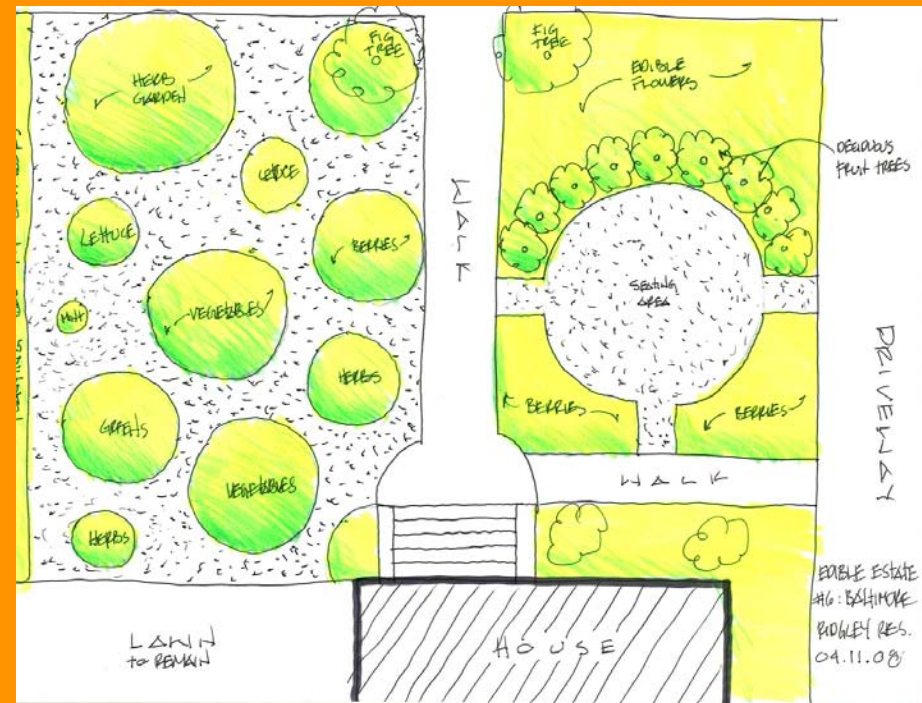
Estate owners: Clarence & Rudine Ridgely

([Clarence Ridgely's blog](#))

plan for garden

Things you may need:

Sod-cutter, rototiler, a truckload of compost (enough to cover your estate), shovels hand trowels, and rakes, friends and neighbors to help, an irrigation system, stakes and string, fencing material, a composting system, mulch material, selected vegetables, herbs, and fruits as seeds, starts or trees for your region



Questions to Consider:

How is my soil?

Where is south? Shady, sunny areas?

Permanent structure: where should tall trees go? Views?

How do you want to move through the garden? Where should paths go?

What kind of mulch?

Is there an area for people?

What do you want to eat from your estate? What can't you get at the grocery store?



Basic Steps



1. Do a soil test to see what sort of amendments it might need, or if it has traces of lawn chemicals.

2. Use a sod-cutter to remove the lawn. Roll it up, give it away or find a new use for it.

3. Use a rototiller to loosen the compacted soil.

4. Spread around two to six inches of compost, earthworm castings, mushroom soil, and any combo of amendments that you may need. Till the soil again to mix in the new compost.

5. Mark out the plan for your edible estate with stakes and tape.



6. Experiment with plant as much as possible the first season. Plant whatever edibles you can find, a little bit of everything. You will learn what works for your yard.

7. Water plants thoroughly and install soaker hoses or drip lines necessary for irrigation.

8. Install fencing as needed to deter local animal visitors.



Baltimore, MD Estate



Edible plants include: Apples, Green Beans, Beets, Blueberries, Red Cabbage, Calendula, Cherries, Broccoli, Fennel, Figs, Grapes, Mustard Greens, Mint, Red Lettuce, Nasturtiums, Onions, Oregano, Parsley, Pears, Peppermint, Green Peppers, Plums, Rosemary, Thyme, Tomatoes, Raspberries, Spinach, Squash, and Strawberries.

Commissioned by
the [The Contemporary Museum Baltimore](#)
for the exhibit
Cottage Industry.
Planted April 11th
– 13th, 2008.





Before



After