Cottage Industry

THE CONTEMPORARY MUSEUM, BALTIMORE, MARYLAND



Edible Estates · Fritz Haeg

EDIBLE ESTATES IS AN ATTACK ON THE FRONT LAWN AND EVERYTHING IT HAS COME TO REPRESENT! Edible Estates is a practical food-producing initiative. a place-responsive landscape design proposal, a scientific horticultural experiment, a conceptual land-art project, a defiant political statement, a community out-reach program and an act of radical gardening! ww.edibleestates.org





The John Erickson Museum of Art

Want to see a little art?
The John Erickson Museum
of Art is a location variable
museum. It does not have a
fixed address and is designed
to be portable and movable.
www.jcma.us



Volksboutique • Christine Hill

Volksboutique. Projects For You! Volksboutique Organizational Ventures are works

- (1) high in administrative content;
- (2) having a familiar aesthetic;
- (3) of an entrepreneurial nature.
- Our motto: Know What You Want
- * Do What You Like.

www.volksboutique.org



Smockshop ~ Andrea Zittel

A SMOCK IS A SIMPLE DOUBLE WRAPAROUND GARMENT.
These versatile garments are both attractive and utilitarian—each garment is one of a kind, and is sewn by an artist who reinterprets the original design based on their individual skill sets, tastes and interests.
www.smockshop.org



The Tract House Lisa Anne Auerbach

Dearest Comrades, Friends, Neighbors, Collaborators, Instigators, Revolutionaries, Evolutionaries, Poets, Pundits, Storytellers, Tastemakers, Traitors, Soldiers, and Spies:
THE TRACT HOUSE IS LOOKING FOR A FEW GOOD WORDS!

Edible Estates Fritz Haeg

An attack on the front lawn and everything it has come to represent!





"Edible Estates reconciles issues of global food production and urbanized land use with the modest gesture of a small domestic garden!" *







Edible Estates Regional Prototype Garden #6, Baltimore, Maryland, 2008 Photo by Leslie Furlong

Edible Estates #6

Apples Green Beans Beets Blueberries Red Cabbage Calendula Cherries Broccoli Fennel Figs Grapes Mustard Greens Mint Red Lettuce Nasturtiums Onions Oregano Parsley Pears Green Peppers Plums Rosemary Thyme Tomatoes Raspberries Spinach Squash Strawberries





In 2000 Fritz Haeg found himself living in a dramatic geodesic dome on Sundown Drive in Los Angeles, California. The house and gardens were simply too fantastic to serve as mere dwelling so Haeg turned the dome into a laboratory of ideas—home to his idiosyncratic architecture practice, the happenings and gatherings of the eclectic Sundown Salon and Schoolhouse, and a long-term series of public and private garden projects, collectively entitled Gardenlab, that are an exercise in ecology as an agent of social change.

If Lisa Anne Auerbach's response to the state of the union in recent years was bike-riding and radical knitting, Haeg's brand of revolution would come through gardening. Since 2005, Haeg's Gardenlab has been producing projects called Edible Estates—a series of prototype gardens that replace suburban front lawns with food-producing plants. Reminiscent of World War II Victory gardens, the Edible Estates engage the otherwise wasteful front yard in the production of food. These projects are a direct commentary on the scourge of the front lawn, an American tradition that for many has come to symbolize an environmental and social curse. As Haeg describes, "Edible Estates is a practical food-producing initiative, a place-responsive landscape design proposal, a scientific horticultural experiment, a conceptual land-art project, a defiant political statement, a community outreach program and an act of radical gardening." ¹ To date, Haeg has completed five Estates across the country—each one is sponsored by an arts organization and is planted with the help of volunteers. In April 2008, as part of Cottage Industry, Haeg and a team of dozens of Contemporary Museum volunteers transformed the lawn of Baltimore residents Clarence and Rudine Ridgley into Edible Estate #6. Over the course of a long weekend, the Ridgley front lawn was replaced with Haeg's garden design incorporating fruit trees and bushes, herbs, and dozens of varieties of vegetables. Not only has the project engaged the extended Ridgley family in new conversations about gardening and how to cook the weekly harvest, it has also





challenged their neighbors to reconsider mowing and fertilizing their own front lawns as they watch Clarence Ridgley tend his front yard vegetable garden each day.

In many ways, Haeg's Edible Estates share a lineage with Joseph Beuys' 7000 Trees project in the 1980s. Organized under the auspices of the (fictitious) Free International University (FIU), Beuys' project called for the planting of seven thousand trees throughout Kassel, Germany, each paired with a four foot high basalt stone column. The first oak tree was planted in 1982 at Documenta VII and the last tree was planted at the opening of Documenta 8 in 1987. Beuys "intended the Kassel project to be the first stage in an ongoing scheme of tree planting to be extended throughout the world as part of a global mission to effect environmental and social change..." ²

Haeg's larger goals for his prototype gardens are similar, he writes, "Edible Estates is neither a commercial business nor a nonprofit organization, but rather an independent art project that is becoming a movement." The EE "brand" creates a system through which various individuals and communities can activate their own garden projects. "Each yard will be a unique expression of its location and of the inhabitant's desires." ³ More importantly, Edible Estates is an intervention that brings people back in touch with the land. It is a communal planting activity that transforms private space into public space, turning each Edible Estate into a neighborhood gathering site, an instigator for conversation, and catalyst for urban renewal, environmental awareness, and social change. •



¹ See www.edibleestates.org

² See http://www.diacenter.org/ltproj/7000

³ Edible Estates p. 22

CLOCKWISE FROM TOP LEFT:

Edible Estates Regional Prototype Garden #6, Baltimore, Maryland, 2008 Photo by Leslie Furlong

Edible Estates Regional Prototype Garden #6, Baltimore, Maryland, 2008 Design drawing

Edible Estates Regional Prototype Garden #6, Baltimore, Maryland, 2008 Photo by Leslie Furlong

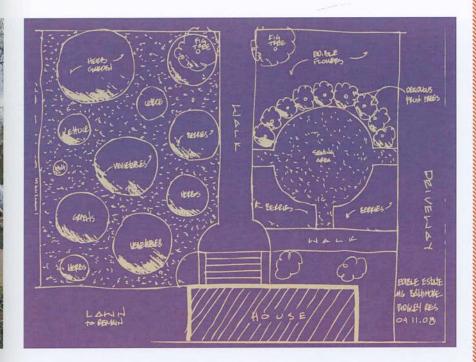
Edible Estates Regional Prototype Garden #6, Baltimore, Maryland, 2008 Estate owners Clarence and Rudine Ridgley Photo by Leslie Furlong















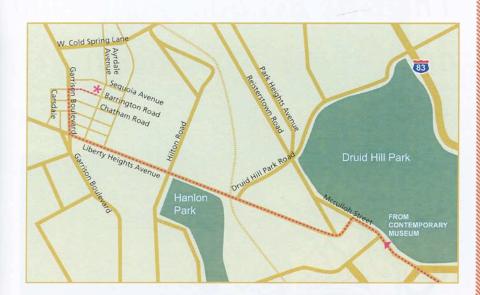


Above:

Edible Estates Regional Prototype Garden #6 April 2008

Edible Estates · Fritz Haeg





Directions from The Contemporary Museum to 3815 Barrington Road, Baltimore, Maryland 21215

- I: Head EAST on W CENTRE ST.
- 2: Turn LEFT onto FALLSWAY
- 3: Merge onto I-83 N/JONES FALLS EXPY
- 4: Take the US-I/NORTH AVENUE / EXIT 6
- 5: Take the DRUID PARK LAKE DR / EXIT 7A on the LEFT
- 6: Stay STRAIGHT, to go onto DRUID PARK LAKE DR.
- 7: Turn SLIGHT RIGHT onto MCCULLOH ST.
- 8: Turn LEFT onto LIBERTY HEIGHTS AVE.
- 9: Turn RIGHT onto GARRISON BLVD.
- 10: Turn RIGHT onto BARRINGTON RD.