

Member of Edible Communities

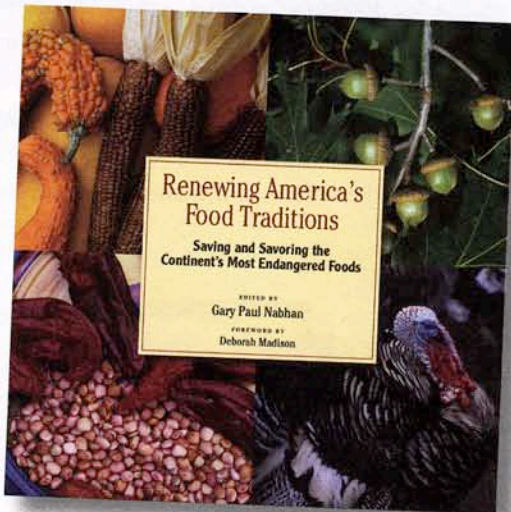
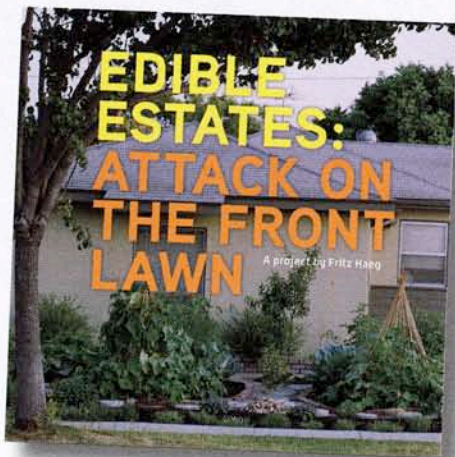
edible SANTA FE[®]

Summer 2008 Celebrating the Abundance of New Mexico, from Albuquerque to Taos

CAMINO DE PAZ FARM SCHOOL • MFK FISHER
SLOW FOOD NATION • RAINBOW GATE POTTERY

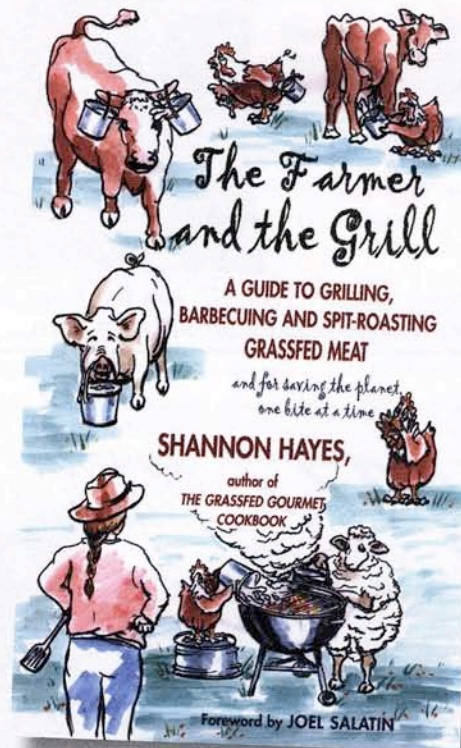
Edible Readables

The Edible Estates Project, started by designer, activist and educator Fritz Haeg, aims to replace the domestic front lawn with “a highly productive edible landscape.” It’s a move that’s beautifully subversive and incredibly practical, and the lessons in the project are applicable no matter where you live. Turn your bland, water-hungry lawn into a garden that feeds you (and your neighbors) and makes a curbside statement about sustainability. The new book *Edible Estates: Attack on the Front Lawn* documents the transformation of gardens across the country with great photography, interviews, essays, tips and detailed garden plans. An essay by journalist Michael Pollan gives us a funny and remarkable ‘Case Against Lawns.’ This book is for anyone interested in food production, social history, environmentalism or community.



Renewing America’s Food Traditions, known as RAFT for short, is a consortium organized through Slow Food USA with the goal of documenting and restoring America’s agricultural biodiversity. There’s a new book out, edited by Gary Nabhan and

with a forward by our own Deborah Madison, that tells the stories of American foods worth paying attention to: *Renewing America’s Food Traditions: Saving and Savoring the Continent’s Most Endangered Foods*. This book is a treasure trove of information. The major chapters are designated by “nations,” such as “Bison Nation” in the Midwest, “Wild Rice Nation” around the Great Lakes, “Salmon Nation” in the Pacific Northwest and “Chile Pepper Nation” (that’s us!). Each chapter focuses on truly local foods—through fascinating food parables, photographs, recipes, histories and suggestions for further reading. There are pages on New Mexico’s El Guique Chile Pepper, Chapalote Popcorn and The Santo Domingo Casaba Melon, just to name a few. More than just a eulogy to lost foods, this book is a catalogue of success stories as well, and a map showing us all how we can participate in the (delicious) recovery of our original edible resources.



Shannon Hayes, known as the Grassfed Gourmet, is back with another cookbook. This one is the invaluable *The Farmer and the Grill: A Guide to Grilling, Barbecuing and Spit-Roasting Grassfed Meat (and for saving the planet one bite at a time)*. Hayes talks us through the nuances of working with all kinds of grassfed meat: the best temperatures, techniques and preparations. Recipes range from the simple, like The Best Steak (hint: it’s more about the technique than the number of ingredients), to the snazzy, like Rack of Lamb with a Spiced Fig Crust. There’s a whole section on sauces, such as Tamarind-Ginger Barbecue and Coffee-Allspice Jerk, and how to use them. With an inspiring introduction by sustainability king Joel Salatin, this book is a delicious resource for socially-conscious cooks. Check out our interview with Shannon Hayes on kitchensyncpodcast.com. e