FOOD&WINE

50 easy + elegant recipes



epicurean AWARDS

From a project that's converting lawns into vegetable gardens to a venture aimed at improving the quality of public-school lunches, the winners of F&W's first-ever Eco-Epicurean Awards are all busy making the world a better—and more delicious—place.



n the hands of artist, designer and architect Fritz Haeg (left), 38, the humble vegetable garden has become a powerful eco-epicurean statement. In 2005, the Salina Art Center in Salina, Kansas, invited Haeg to contribute to its show on food and society. Haeg replaced a local family's front lawn ("an antisocial no-man's-land," he says) with a flourishing garden, growing produce

from corn to okra to herbs—including 10 different kinds of thyme—and named it Edible Estates. Since then, Haeg has installed three more Edible Estates, one in Los Angeles, one in New York City and one in London,

garden activist edible estates commissioned by the

commissioned by the Tate Modern. Over the next few years, he plans to convert a total of nine front yards across the U.S. into prototype gardens, in places where they can provoke the strongest reactions: "There's no point in my putting one in a neighborhood full of hippies who would be totally into it, and already aware of the environmental issues," he says. Arts and community organizations that help financially support the projects will create corresponding exhibits after the gardens are complete. While Haeg still considers his Edible Estates to be works of conceptual art, he wants them to offer concrete lessons. "I want kids to see these gardens and start to ask questions about where their food comes from," Haeg says. A book about Edible Estates will be published in the U.S. in the spring of 2008 (fritzhaeg.com). —*KD*

