

MONDAY, APRIL 9, 2007

## Out with the lawn, in with edibles



PAUL JOSEPH BROWN / P-I

Colin McCrate, owner of Seattle Urban Farm Co., helps Megan Haas get a kitchen garden started in front of her Central District home Thursday.

## Urban growers bringing their own produce to the table

### DIG INTO URBAN FARMING

Seattle Tilth: [seattletilth.org](http://seattletilth.org)

Seattle Urban Farm Co.:  
[seattleurbanfarmco.com](http://seattleurbanfarmco.com)

P-Patch Community Gardens:  
[seattle.gov/neighborhoods/ppatch](http://seattle.gov/neighborhoods/ppatch)

WSU King County Extension:  
[king.wsu.edu/gardening](http://king.wsu.edu/gardening)

P-I garden experts: [seattlepi.com/nwgardens](http://seattlepi.com/nwgardens)

Fritz Haeg's Edible Estates: [fritzaeag.com](http://fritzaeag.com)

BY LISA STIFFLER  
P-I reporter

Gesturing to a patch of dirt lined by rocks and driftwood, Megan Haas proclaims that basil will spring forth from the soon-to-be "pesto section" of her petite front yard.

Where a lawn once greeted visitors to Haas' modest Central District house, hardy oregano, thyme and rosemary already are thriving. Lettuces and chard are sending out tender leaves that unfortunately invite a party of

slugs.

She hopes another squarish bed will sprout one day with Popeye-pleasing volumes of spinach.

But how do vegetables go from dirt to dinner plate?

"If you have the will but not the knowledge, there are so many questions, like, 'Is this thing dead?'" Haas said.

Haas, a 36-year-old entrepreneur and consultant, is not alone in her produce ponderings.

There's a growing interest in turn-

ing lawns and landscapes into pesticide-free, food-yielding gardens. More urban residents are seeing the potential for growing their own fruit and vegetables, but many don't know how to dig in.

"We've seen that growth (in gardening interest) and added so many more programs recently," said Kathy Dang, a teacher at Seattle Tilth, an organic gardening non-profit group founded in 1978.

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