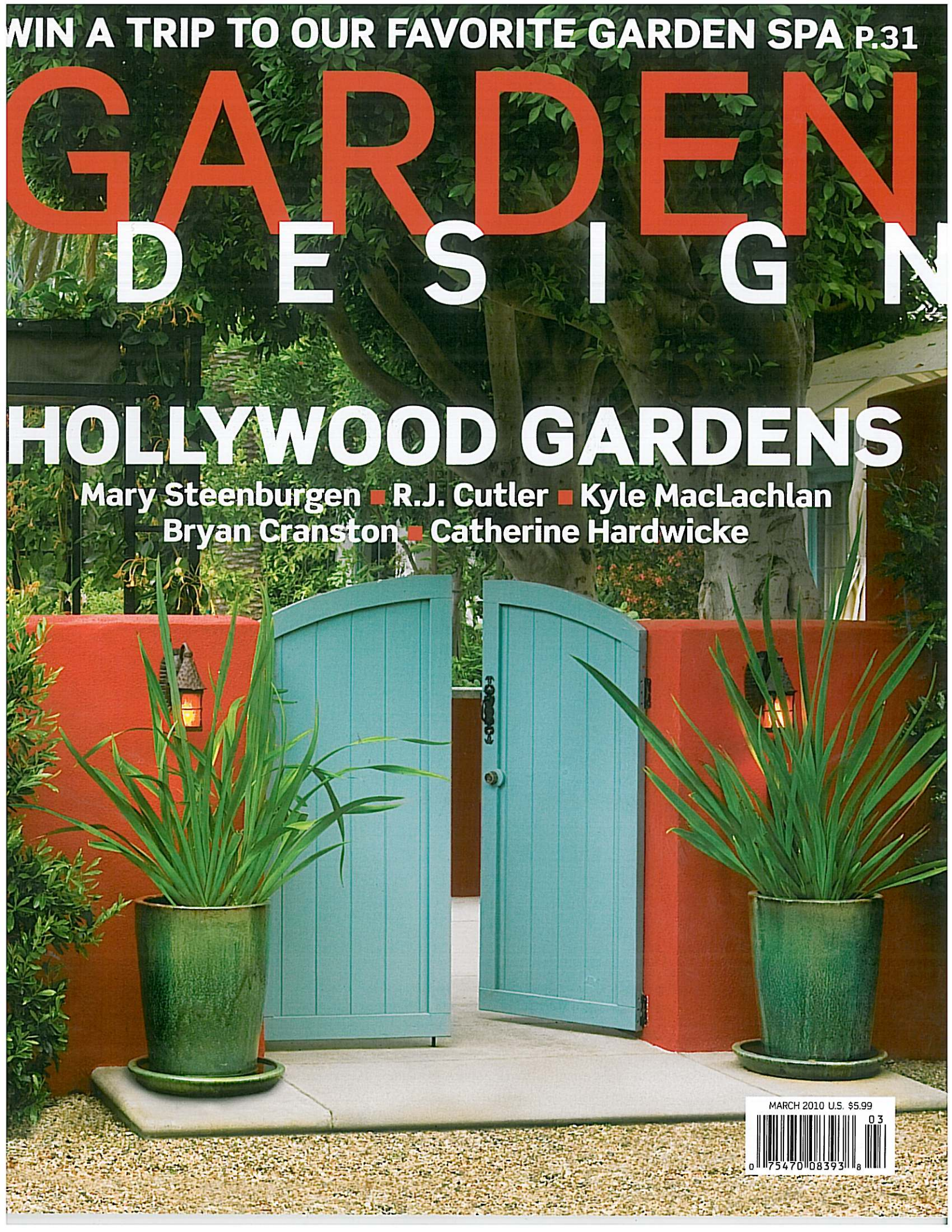


WIN A TRIP TO OUR FAVORITE GARDEN SPA P.31

GARDEN DESIGN

HOLLYWOOD GARDENS

Mary Steenburgen ■ R.J. Cutler ■ Kyle MacLachlan
Bryan Cranston ■ Catherine Hardwicke



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fresh

ROOFTOP EDIBLES ❖ HOLLYWOOD GARDEN DECOR ❖ MODULAR DESIGN ❖ I LOVE THIS PLANT: VIREYAS



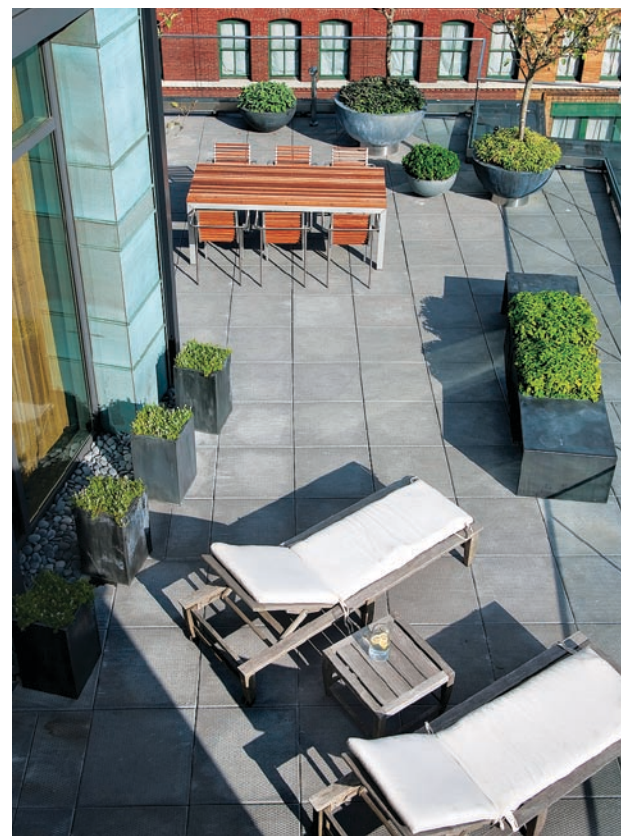
Kate Kennan of Winston Flowers designed this garden of edibles for a “concept” penthouse in downtown Boston on the theme of the “urban potager.” Holding its own aesthetically as well, the garden used a lively mix of foliage textures and colors including basil, peppers, chard, garlic, eggplant, squash, tomatoes and sweet-potato vine.

uptown harvest Wouldn't this have been the perfect solution for Mr. Douglas on *Green Acres*? With a sweet setup like this rooftop edible garden, he could have pattered in his vegetable patch and still kept the penthouse view his missus adored. Created by Kate Kennan of Winston Flowers, the garden was the outdoor component for a concept home in the FP3 condo development in Fort Point, a trendy warehouse district in Boston.

For Kennan — creative director of the two-year-old garden-design

arm of Winston, widely acclaimed for its floral design work — it was a chance to showcase something she is passionate about: productive landscapes. Under Kennan's direction, every project the design team works on gives back to the environment in some way. As she points out, “A garden is more than aesthetic.” FP3 also afforded an opportunity for Kennan to sharpen her rooftop-garden savvy and to test a range of edibles in that unique situation.

For the project, Kennan wanted a singular idea as a guide and,



Above: Arranged among seating and dining areas of Extremis furniture are zinc containers from Domani planted with herbs like sage, parsley, Thai basil, golden marjoram and thyme. Even fruit found a place on the roof, including apple trees and strawberries (above left). **Left:** A custom-made “cage” of supports and cables held up a variety of tomatoes — ‘Sweet 100’, ‘Fargo’, ‘Green Zebra’ and ‘Cherokee Purple’. An underplanting of ‘Blackie’ sweet-potato vine is decorative but also shades the tomatoes’ roots (and the tubers are edible).



connected with the interior by repeating the color palette and offering alfresco spots to lounge and entertain. The penthouse designed by Hacin + Associates, a modern metal-clad addition atop the rehabbed brick warehouse, serendipitously has an angular design that created interstitial spaces ideal for the garden to interface with the home.

Though the garden was dismantled after four months, Kennan says the lessons she learned from the experience will be invaluable in future city projects. For starters, an integrated approach that loops in a landscape architect or designer at the outset of a rooftop project can intercept practical and structural problems (like weight placement) early on.

Also paramount are the environmental factors on a roof — particularly the wind — which are different from those on the ground. Containers need to be heavy enough to stay upright; small-leaved plants are less likely to dry out than large-leaved ones; wind blocks can be plant lifesavers. It’s also hotter on a roof, so slow-bolting varieties of vegetables are the ones to look for. And exposure can be tricky — really bright or really shady, depending on rooftop structures and adjacent buildings. Though edibles typically need full sun, since the FP3 garden faced south, Kennan positioned some in part shade to counter the intensity of light and heat, and she put plants close together so they shaded each other’s roots and needed less watering.

When the garden was being installed, Kennan worried that there wouldn’t even be any vegetables or fruits, since many require pollination by bees, and not only was the garden several stories up, there were no nearby green spaces. But two days after the garden went in, there were bees all over the flowers. Kennan says, “It was a green oasis.” winstonflowers.com — JENNY ANDREWS

inspired by the presence of a new restaurant on the first floor of the building, she landed on the “urban potager,” complete with an “in-ground” veggie garden, and pots of herbs and apple trees.

To create the in-ground section, Kennan worked with a structural engineer to be sure the weight would be distributed properly. A low, bottomless cedar box was then constructed over a graveled area (complete with existing roof drain). Within this were layered a waterproofing membrane, gravel, filter fabric and a soil especially designed for rooftop gardens called Rooflite. For plants, Kennan played with different textures and colors — ‘Canary Yellow’ Swiss chard, leeks, ‘Purple Ruffles’ basil, ‘Sunburst’ summer squash and celery — in a miniaturized abstraction of crop rows.

A wind-blocking wall behind this included a taller planter for tomatoes (‘Sweet 100’, ‘Green Zebra’, ‘Cherokee Purple’ and ‘Fargo’) and ‘Blackie’ sweet-potato vine (usually grown as an ornamental, Kennan says the tubers have a mild, sweet flavor). In modern zinc containers placed throughout the rooftop, she continued the point-counterpoint of color and texture with golden marjoram, sage, curly parsley, strawberries, basil and amaranth (whose leaves can be eaten like spinach; Kennan used cultivars that are also very decorative, like ‘Oeschberg’ and ‘Molten Fire’).

More than edible and functional, the landscape is also chic, and

LUIS BRENS (3); OPPOSITE, TOP TO BOTTOM: COURTESY BURPEE; ROB CARDILLO; COURTESY FLORANOVA; COURTESY ALL-AMERICAN SELECTIONS

Way Hot Plants URBAN EDIBLES

Even gardeners in the city want to enjoy the taste of homegrown fruits and veggies. And they can, by making some careful choices. Look for plants with compact forms, and avoid anything that creates extensive vining stems or oversize fruits. Many vegetables are now offered in “patio” or dwarf versions that are designed for large containers, whether you’re on a rooftop or want to add edibles to your patio or deck. For a skyline garden, also look for smaller-leaved plants and ones that are slow to bolt to pre-empt the windy, hot conditions found on most rooftops. — JENNY ANDREWS

 For more Way Hot rooftop edibles, go to GARDENDESIGN.COM/ROOFTOP

SEE SOURCEBOOK FOR MORE INFORMATION, PAGE 76



▲ Pepper

Pepper plants are the ideal size for gardens with limited space, and they love heat. One of Burpee-owner George Ball Jr.’s top picks is the new hot pepper ‘Piñata Mix’ with its party-colored, 3-inch fruits. Says George, “They’re also stunning, so the plants can be integrated into an ornamental garden.”



▲ Strawberry

Another option for rooftop and patio gardens is planting edibles in hanging baskets and pots, and strawberries are ideally suited for this. Try the heirloom alpine strawberry ‘Mignonette’, which has smaller and fewer fruits, but with twice the flavor as standard varieties.

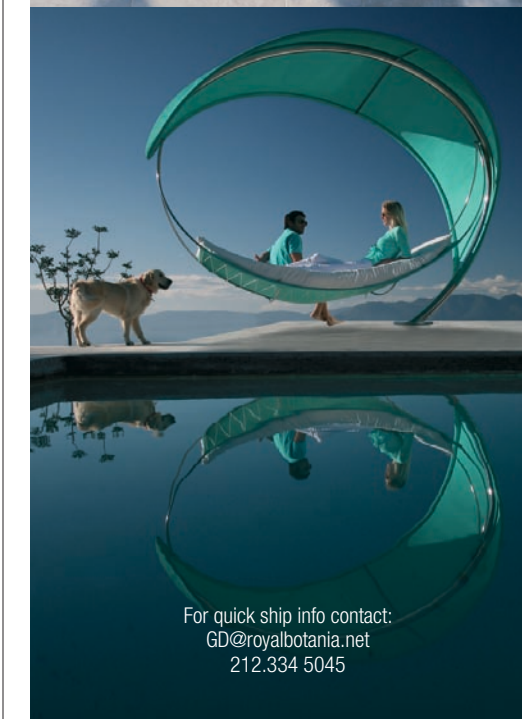
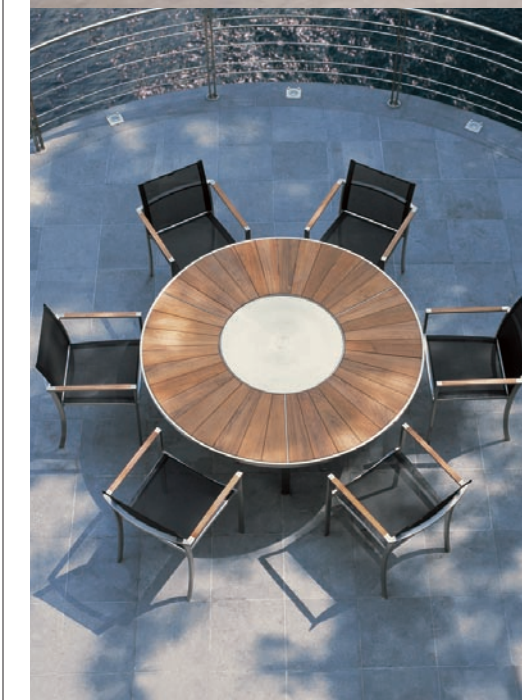
▼ Basil

There are so many varieties, and some don’t even look like basil, such as the tiny-leaved ‘Aristotle’ that could sub for boxwood. Basil also offers foliage color options, from ‘Purple Ruffles’ to vibrant green ‘Summerlong’, which Kennan found is resistant to bolting.



▼ Eggplant

Two All-America Selections winners, white ‘Gretel’ and purple ‘Hansel’, combine high yield with a compact size. The fruits are tender and tasty from the time they’re 3-inch youngsters until they’ve reached their mature 10 inches.



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