



GROUNDSCKEEPING: BRENT'S EYE ON AUSTIN



A LANDSCAPE ARCHITECT DESIGNS FOR THE DROUGHT





EDIBLE CONTAINER GARDENING 101



Edible Container Gardening 101

BOOK REVIEW: FOUNTAINS – SPLASH AND SPECTACLE



FROM YOUR EDIBLE GARDEN: GO FROM TERRACOTTA BOWL TO SALAD BOWL

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Please Note: Prices are subject to change at any time without notice. We do our best to keep prices current and provide accurate information.



1. Pick a bunch of young, black kale (lacinato kale, Tuscan kale, dinosaur kale) from the beautiful Italian terra cotta bowl you so carefully planted. Alternatively, purchase a bunch at your farmers' market.
2. Do the same with a bunch of cilantro. Stem both kale and cilantro and mix together in a large bowl.
3. Douse it with the best tasting olive oil you know. Squeeze a lemon on it. Scatter salt and pepper then toss it all together. Taste it and add more lemon juice if it needs more sparkle.
4. It's so perfect just the way it is, but thin shards of Parmigiano Reggiano only make you want to have a never ending supply of kale and cilantro for this salad.

THE TRUTH BEHIND THE AGED TERRACOTTA YOU BUY

