

As seen in the
May 2006 issue

in my garden

Lucy Yanz is head gardener at coastal Maine's world-famous Primo restaurant, where fresh ingredients spark culinary genius. Here, she offers tips from the organic minifarm that feeds Primo's inventive menu.



expectant gardener
I wear the same clothes to garden that I wear all the time—jeans (overalls when pregnant) and a T-shirt. Men's stonewashed bib overalls, \$34.99 DICKIES.COM



welcome
Primo is in an old farmhouse, and there's a friendly, family feeling when you eat here. OPEN MID-APRIL THROUGH EARLY JANUARY; FOR RESERVATIONS, CALL (207) 596-0770 OR VISIT PRIMORESTAURANT.COM.



from plot to plate
The dining room feels intimate because it's full of nooks and crannies. Our main garden is up the hill from here, but right outside is a small plot we call "the mall" because it has a little bit of everything—herbs, edible flowers, berries. The cooks often run out to cut their own garnishes.



flavor-packed herb
The chef loves small-leaved basil for its intense taste. It stays bright green when heated, so it's perfect for adding whole to a dish at the last moment. Seeds \$2.65/PACKET, GROWITALIAN.COM



easy weeder
This collinear hoe helps you get weeds when they're tiny. It slices them right at the soil. \$33.10 JOHNNYSEEDS.COM





good seeds

Primo is named after the chef's Italian grandfather, and the restaurant is really informed by the cooking and produce of Italy. *Franchi Sementi radicchio 'di Chioggia'* and other heirloom Italian varieties \$2.65/PACKET, GROWITALIAN.COM



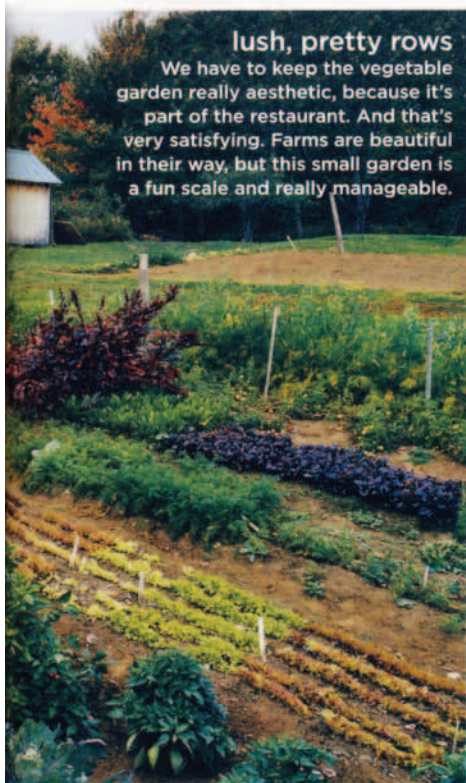
perfect dressing

With any young, tender greens, all you need is a squeeze of lemon, some good olive oil, salt and pepper. *Organic Niñez de Prado olive oil* \$28 DHCCARE.COM



egg

We raise are... one of the English breeds. Favorites of... rant owners... Kelly and... inner), who... e on them.



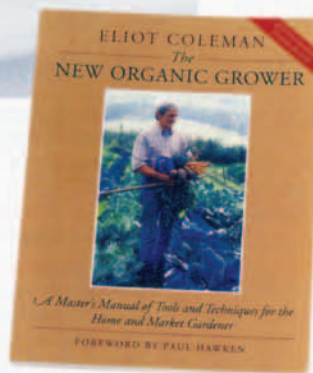
lush, pretty rows

We have to keep the vegetable garden really aesthetic, because it's part of the restaurant. And that's very satisfying. Farms are beautiful in their way, but this small garden is a fun scale and really manageable.



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inspiration

Eliot Coleman, who cultivates year-round in Maine, has been a big influence on my gardening. He has a holistic, plant-positive approach. "The New Organic Grower" \$16.47 AMAZON.COM



fresh pea blossoms

We grow tons of peas, for the tendrils—you can just pinch the tips and eat them—for the peas and for the flowers. 'Dwarf Gray Sugar' pea is my top choice for flowers. Seeds \$2.50/PACKET, SEEDSAVERS.ORG