



Taste

Today's Recipes

Ice cream sauces **C4**
Poached Salmon With Dill
Sauce **C5**
Bean and vegetable salads **C6**



Photos by KEVIN R. WEXLER/Herald News

ANDRIANA AND FRANCESCO BALDINO

Every inch of the couple's West Paterson yard is packed with plants, including tomatoes, oregano, peppers, eggplant, garlic, grapes and a small patch of blackberries in front of the house — grown from seeds imported from their native Italy.

Home Grown

Nurturing fresh produce, culture in backyard gardens

By CAROLINA BOLADO
Herald News

FOOD CAN BE an important link to a person's native culture, and for many in North Jersey, backyard gardens help preserve that culture. From figs and persimmons to sour orange leaves and Korean cucumber, the yield from such gardens enables culinary traditions to be passed on to the next generation. Some people

GARDENS garden for freshness, some cite cost as motivation and still others grow produce that is difficult to find in supermarkets. Here are three stories of North Jersey residents who help keep the "garden" in Garden State.

Francesco Baldino's backyard garden boasts the ingredients for many an Italian meal: tomatoes (140 plants), fennel (for making sausage), figs, oregano, peppers, eggplant, garlic, grapes, and a host of other fruits and vegetables. The one thing he refuses to plant? Basil.

"I don't like basil," Baldino explains, in Italian. "I could never get used to the smell."

So, come summer's end, when they transform those hundreds of tomatoes into sauce, his wife, Andriana, must venture out to buy the basil. The rest of the menu, however, comes straight from the garden — enough to feed themselves, their three children, six grandchildren and all the neighbors.

Please see **GARDENS, C2**



Photos by LESLIE BARBARO/Herald News

CHONG NAM LEE

In the 1970s, Lee and her husband, Hi Ho Lee, owned a restaurant on 30th Street in Manhattan, an area that later became known as Koreatown. Now, at her home in River Edge, she tends a garden that includes Korean radish, blossoms, left; Korean watercress (chrysanthemums); and green and purple perilla (the Korean name for the plant, *khen-neepe*, translates into "sesame leaf" in English, though it's not closely related to sesame). The perilla leaves are used as wraps for rice and meat.



Photos by MICHAEL KARAS/Herald News

JOSE VELEZ AND BETTY DUNN

A variety of peppers, right, are among the plants that reveal an affinity for the Caribbean in this backyard garden off Paterson's Jasper Street, cultivated by Velez, in foreground with his granddaughter Brianna, and Dunn, on the deck with Velez's granddaughter Elizabeth.

