



## ECO-GREENSCAPE Landscaping's Future

Local residents Naomi and Bill Stein design edible environments.

by Lillie Viola

In the wake of area water restrictions, and as we learn more about the importance of eating local and sustainable foods, business owners and homeowners are looking to utilize water-wise growing and maintenance techniques. Today, more than ever, conscientious consumers seek out local businesses, like Claire's on Cedros, who conduct business in ways that protect the environment. Located in Solana Beach, this eco-friendly bakery and café is owned by partners Terrie Boley and Claire Allison, who assembled a bright team of professionals to help them achieve their goal of attaining the highest Leadership in Energy and Environmental Design (LEED) certification from the U.S. Green Building Council.

The team responsible for the success of the project, which is on track to be the first LEED Platinum certified free-standing restaurant facility in the U.S., includes LEED-accredited architect Jean-Louis Coquereau, AIA, and his protégé, Tyler Van Stright, Assoc. AIA, along with interior designer Maura Johnson, ASID, and the landscape design and construction duo of Naomi and Bill Stein, founders of Eco-Greenscape.

While Boley and Allison's goal may have been lofty, it was not their only objective: The partners wanted to provide healthful, wholesome food with the freshest ingredients possible in a family- and pet-friendly environment. They were pleased to learn that their vision

aligned perfectly with the mission of Eco-Greenscape landscaping services, which offers green-consulting services to help homeowners and businesses develop attractive, water-wise landscaping customized to their personal needs and lifestyles.

To create a wholesome complement to Chef Claire Allison's tasty menu items, Naomi incorporated a trend she began to see emerging two years ago—edible landscape. "All our clients were talking about the water shortage and how they wanted to make the most use of their outdoor spaces," says Naomi, president of Eco-Greenscape, "so we began installing more fruit trees, vegetable gardens and drought-resistant plants that could easily be maintained with efficient drip-water systems."

Eco-Greenscape designed an ornamental herb garden for the entire property at Claire's on Cedros so that seasonal menu items could include fresh herbs and greens. Fruit trees also were planted, making the overall landscape 90 percent edible. "Landscape that is edible is an innovative way to create beauty while supplying nutritious foods that can be harvested for the table," advises Naomi, who notes

that growing food at home brings other benefits: lower grocery bills and the peace of mind that comes from knowing where and how one's food is grown.

Eco-Greenscape frequently replaces water-guzzling grass with cutting-edge green technology: 100 percent biodegradable artificial turf that comes with an

eight to 15-year warranty, depending upon the supplier. In Oceanside, Eco-Greenscapes is currently designing and renovating an adult community, replacing a high-maintenance planting with low-growing succulents, decorative rock and decomposed granite. Despite the wildfires in neighboring Rancho Bernardo and their dangerous spread due to poor landscape choices, Naomi found it challenging to convince the homeowners association to approve installing the new alternative. "It was worth persisting," she advises, "because today they have adopted the concepts, and the new installation not only looks great but is environmentally friendly—it saves water and is fire-resistant and easy to maintain."

Boley and Allison have also wholeheartedly embraced the Eco-Greenscape concepts that fill their landscape with nutritious choices like Swiss chard, which happens to be one of Naomi's personal favorites. "My father had a mas-



sive garden on the 10-acre farm where I grew up," she recalls, "and we were eating Swiss chard long before it was fashionable."

An herbalist who once taught classes on medicinal herbs, Naomi muses about the future of greening more landscapes. "To me, a garden and edible landscape are the epitome of using your land completely and prospering from it, something that Claire's customers will see firsthand. It's a wonderful prototype for people to experience."

For more information on Eco-Greenscape, in Vista, call 866-491-2656 or visit [EcoGreenscape.com](http://EcoGreenscape.com). Claire's on Cedros is located at 246 North Cedros Ave., across from the north end of the Solana Beach train station in Solana Beach. Visit [ClairesOnCedros.com](http://ClairesOnCedros.com) or call 858-259-8597. See ad, this page.

**"To me, a garden and edible landscape are the epitome of using your land completely and prospering from it, something that Claire's customers will see firsthand. It's a wonderful prototype for people to experience."**

— Naomi Stein



- Natural approach to pest control, limiting use of pesticides.
- Use of improved solar light fixtures & LED landscape lighting.
- Natural drainage to eliminate storm drain run off
- Lawn and Spray System Removal and Renovation
- Eco-friendly alternatives to concrete driveways, patios and walkways



866-491-2656

M&W Landscaping/ Eco-Greenscape P.O. Box 909, Vista CA 92085  
[mandwlandscaping.com](http://mandwlandscaping.com)