

FEBRUARY 2009

Good Housekeeping

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Make this
Valentine's
nosegay,
p. 84

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\$3.49



ago that is helping to fund the Edible Schoolyard and building a training kitchen for kids with learning difficulties at St. Michael Special School, among other projects. It is as impressive as it is needed; New Orleans is still struggling, post-Katrina.

So here's what we at GH decided to do: Every year or so at the Good Housekeeping Research Institute, we hold a giant charity sale for the things we've tested and accumulated during the year—rain boots, ranges, TVs—you name it. This year, we raised \$5,735 and promptly sent it to the Edible Schoolyard, to help renovate their kitchen (unbelievably, they don't even have a dishwasher). What could be more fitting? From the kitchens of Good Housekeeping to the kitchens of New Orleans, with love.

Happy Valentine's Day,



Rosemary Ellis,
EDITOR IN CHIEF

PS: If you'd like to learn more about Emeril's foundation or to make a donation, go to emeril.org. To find out more about the Edible Schoolyard program, go to esynola.org.



Edible Schoolyard director Donna Cavato, *above, right*, and chef April Neujean, *above, left*, with fragrant rosemary; chef Emeril Lagasse, *below*, with beaming students in the Samuel J. Green Charter School garden

I spent a recent Friday morning poking through perfect rows of lettuces, dewy from a rain shower. Across the way, a satsuma orange tree was in full fruit; down the path, beets grew alongside peas and carrots. It was a garden reminiscent of Peter Rabbit's, and it was growing in a most improbable place: inner-city New Orleans.

Welcome to the Samuel J. Green Charter School, where the Edible Schoolyard New Orleans project has taken root over the past two years and is now feeding more than 400 kids every day. More important, it's teaching them the value of growing and eating healthy food.

When I walked into the school's cheery cafeteria, it was notable for what I didn't see: no chicken nuggets, no french fries, and no kids pointing to vegetables and saying, "I don't eat that." Instead, small arrangements of flowers and herbs (also grown in the school's garden) dotted the center of each table, and children were enthusiastically chowing down on whole wheat grilled cheese sandwiches, vegetable-rich gumbo, and fruit for dessert. As the woman who engineers this daily minor miracle, chef April Neujean, was showing me around, children would lunge across their table, waving wildly and calling out "Chef April! Chef April!" It was a lot like being with a rock star.

The Edible Schoolyard is one of the charitable projects in New Orleans supported by chef Emeril Lagasse. Emeril, known to most of us for his TV shows and BAM!-tastic ways in the kitchen, created a foundation six years

