

BEAUTY & STYLE

Tastemaker



1.

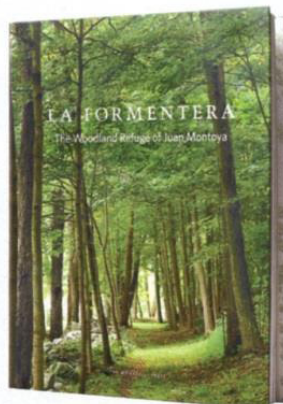


3.

Kranz plants African basil in all her clients' gardens.



4.



5.



2.



7.



6.



8.



9.



10.

Every spring, Kranz looks forward to drinking this summer-only cucumber martini.



HER FAVORITE THINGS

SKIN-CARE STAPLE: Shiva Rose face oil (1). "It's what my skin needs after a day in the garden. I use it nightly and wake up with dewy, glowing skin." \$85, thelocalrose.com.

WALL TILES: Kranz plans to line her shower with this handmade collection by Stitio (2). By *Commune for Exquisite Surfaces*, \$12.50 each, xsurfaces.com.

HERB: African basil's (3) lavender blooms "bring the bees" needed to pollinate gardens.

FRAGRANCE: Escentric Molecules Molecule O2 (4). "It smells unique on each person." \$140 for 3.5 oz., luckyscent.com.

BOOK: *La Formentera* (5). "I seek refuge from the world in the photos of interior designer Juan Montoya's property." By Monacelli Press, \$65, amazon.com.

KITCHEN GADGET: A mini basic copper grater (6) is perfect for ginger and fresh wasabi; Kranz hangs one on her wall. \$40, okthestore.com.

OUTDOOR ACCESSORY: Kranz values ample shade for sun protection. The wide brim of this Kimberly Muller + Tula hat (7) does the trick. \$125, ediblegardensla.com.

COCKTAIL: She is a regular at the Hungry Cat in Hollywood. Her summertime order: the cucumber martini (8).

GARDEN TOOL: The Dutch potting trowel by DeWit Tools (9). "It sees me through countless hours of digging soil." \$20, gardentoolcompany.com.

BAG: Kranz uses the Seil Marshall hiking pack (10) "to carry treasures and necessities when exploring a new city." *In Black*, \$359, kaufmann-mercantile.com.

MOTHER NATURE

Lauri Kranz | Owner, Edible Gardens LA, Los Angeles

► A self-taught gardener, Lauri Kranz builds and nurtures edible landscapes and has become a bit of a grow-your-own guru for discerning clients like Los Angeles chefs Suzanne Goin and Kris Morningstar. After spending her days among plants, Kranz relaxes at home, where she's transported some of the feeling of the great outdoors. "I like to bring in everything I can from the natural world—ceramics, wood, stone," she says. Her online shop (ediblegardensla.com) features specially chosen items such as aprons and granola, created with L.A.-area artisans and chefs. Next up: a line of vegetable seeds from local farmers.