THE EDIBLE GARDEN, A FESTIVAL ABOUT GROWING AND PREPARING GOOD FOOD, CONTINUES AT THE NEW YORK BOTANICAL GARDEN Through October 17, 2010

Mario Batali, Lidia Bastianich, Todd English, Michel Nischan, and Others Headline the Garden-Wide Exhibition About Locally Grown, Seasonal Food With Cooking Demonstrations Every Day

Throughout the summer and into autumn, The New York Botanical Garden presents **The Edible Garden**, an exhibition about growing and preparing good food. Set across the 250-acre Botanical Garden landscape from June 19 through October 17, 2010, **The Edible Garden** features gardens devoted to the favorite edible plants of popular chefs. The exhibition celebrates locally grown seasonal food through demonstrations from food and gardening experts every day, appearances by Mario Batali, Lidia Bastianich, Todd English, Michel Nischan, and others, and programs that demonstrate the bounty, economy, and nutritional value of edible plants. Featuring four spectacular kitchen gardens, **The Edible Garden** teaches visitors how to grow the best food at home. Proceeds benefit the Children’s Gardening program.

Celebrity chefs Mario Batali, Dan Barber, and others narrate **The Edible Garden Audio Tour** through which visitors can discover where their food comes from and how it gets to their table. Recordings provide insight into the local sustainable food movement and give a behind-the-scenes look at growing an edible garden. Listeners can also receive text messages with nutritional information, recipes, tips, and facts about growing food. The Audio Tour, accessible by cell phone, allows listeners to leave feedback, enabling them to share their own tips, recipes, food traditions, and more.

**Celebrity Chefs Share Their Cooking Tips**

During **The Edible Garden**, visitors have the chance to discover the origins of food and learn about the plants and plant parts that they eat every day. Check nybg.org for all the details. Text “NYBG Chef” to 56512 to find out who is cooking each week.

Celebrity chefs are scheduled to appear and present cooking demonstrations during **Fiesta de Flores y Comida**, a celebration of Latin American and Caribbean food and flowers, on September 25 and 26; **Family Harvest** (Columbus Day Weekend), on October 9, 10, and 11; and the **Fall Finale**, October 16 and 17.

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Cooking Demonstrations Every Day

Each weekend during *The Edible Garden* features cooking demonstrations by food experts Gillian Duffy, Culinary Editor of *New York* magazine, and food bloggers Casey Barber and Danielle Oteri in the Conservatory Kitchen with special themes based on seasonal ingredients. Peter Hoffman makes a special appearance on September 12.

Visitors can view cooking demonstrations every day during the exhibition. In addition to the Saturday and Sunday weekend demos, each day will offer something to see: “Cooking for Kids” every Tuesday and Wednesday at 11 a.m., “Cooking for Your Health” every Wednesday at 12:30 p.m., “Cooking for the Season” every Thursday at 2 p.m., and “Whole Foods Market Fridays” every Friday at 2 p.m.

Four Vegetable Gardens including Celebrity Chef Kitchen Gardens

One of last year’s popular attractions, *Martha Stewart’s Culinary Herb Garden*, returns, featuring a display of the finest culinary herbs personally selected by Martha Stewart, whose distinctive design aesthetic has inspired millions of fans through her multimedia ventures. Martha and her team of gardening experts once again bring their ideas to The New York Botanical Garden’s historic Nancy Bryan Luce Herb Garden, exhibiting a rich selection of herbs from common chives to savory curry plants and aromatic artemisia.

In the *Home Gardening Center*, visitors can orient themselves to a broad variety of edible plants and learn how easy it is to grow their own food gardens through a number of display gardens including *Seed Savers Heirloom Vegetable Garden*, one of New York’s best heirloom vegetable gardens, and *Sensory Garden*, with touchable scented herbs.

*Celebrity Chef Kitchen Gardens* include gardens devoted to the favorite edible plants of popular chefs – Daisy Martinez, the host of the Food Network’s *¡Viva Daisy!*; Dan Barber of Blue Hill at Stone Barns; Michael Psilakis of restaurants Kefi in New York and Eos in Miami; and chef, writer, restaurateur, and media personality Mario Batali.

New beds in and around the Home Gardening Center offer visitors an intriguing range of edible plants:

- Chili Pepper Garden
- Eggplant Garden
- Tomato Garden
- Blueberry Garden

A new *Conservatory Container Garden* display will provide an artful combination of interesting exotic plants in containers on the terrace in front of the Enid A. Haupt Conservatory. The display will feature a range of edibles from peppers and tomatoes to gourds and sunflowers.

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Each year 40,000 schoolchildren and families participate in programs at the Ruth Rea Howell Family Garden, which once again is a key destination for visitors during The Edible Garden, enabling children to plant, tend, and harvest fruit, herbs, and vegetables all summer long and harvest them in fall. The Children’s Vegetable Garden includes various display gardens, creatively educating visitors about the ingredients in their favorite meals:

- wheat, oregano, basil, garlic, onions, and tomatoes in the Pizza Garden
- corn, barley, oats, and rice in the Breakfast Bowl Garden

Global Family Gardens at the Ruth Rea Howell Family Garden offer families and children the opportunity to learn about gardening in different cultures, such as Korean, Italian, Chinese, Irish, and Caribbean.

Located across from the Ruth Rea Howell Family Garden, Pumpkin Patch is a new feature to this year’s Edible Garden exhibition, showcasing the best and easiest pumpkins for home gardens in a bed surrounded by sunflowers, gourds, and dinnerplate dahlias.

Complementary Programming

There is plenty more for visitors to experience during the months of The Edible Garden, including:
- Food for Thought featuring the Waterlily Concert Series during three evenings in August (August 5, 12, and 19, 6–9 p.m.)
- the return of the Greenmarket farmers market every Wednesday near Library Allée,
- the Farm-to-Table play station and Flowers-to-Fruit hands-on program for younger visitors in the Everett Children’s Adventure Garden. (Plants used in the Adventure Garden are provided by Burpee Home Gardens®.)
- monthly programs in the Ruth Rea Howell Family Garden, including Herbal Delights, Pickle Me, and Goodnight, Garden.

People interested in vegetable gardening week-by-week can access weekly videos and gardening advice by Botanical Garden experts on the Botanical Garden’s Web site, nybg.org, giving home gardeners plenty of information to keep their gardens lush and productive through the entire growing season. The Web site also includes details about the vegetable gardens featured in The Edible Garden and specifics about the weekly programming during the exhibition, as well as a weekly update of “what’s in season” at the Greenmarket every Wednesday at The New York Botanical Garden. Also, a harvest calendar shows the ideal harvest time for certain vegetables that people can grow in their own gardens, along with recipes and healthful preparation tips.

After exploring The Edible Garden, visitors can enjoy a delicious meal at one of the Garden’s two Cafes and browse through Shop in the Garden, where they can find books for both cooks and gardeners, unique plants, and botanically inspired goods.

For more information, visit nybg.org or call 718.817.8700.

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The New York Botanical Garden is a museum of plants located at Bronx River Parkway (Exit 7W) and Fordham Road. It is easy to reach by Metro-North Railroad or subway. The Botanical Garden is open year-round, Tuesday through Sunday and Monday federal holidays.

ADMISSION PRICES FOR THE EDIBLE GARDEN: Weekends Featuring Celebrity Chefs – Adults $20, Seniors/Students $18, Children $8, Children Under 2 and Members Free; Weekends – Adults $15, Seniors/Students $13, Children $8, Children Under 2 and Members Free; Weekdays – Adults $10, Seniors/Students $9, Children $4, Children Under 2 and Members Free. Proceeds benefit the Children’s Gardening program. Discounts available for groups of 15 or more; contact Group Tours, 718.817.8687. Grounds-only admission is free all day on Wednesdays and from 10 a.m. to noon on Saturdays. For more information, please call 718.817.8700 or visit www.nybg.org.

Read the Botanical Garden’s popular blog, Plant Talk: Inside The New York Botanical Garden at nybg.org/wordpress.

The New York Botanical Garden is located on property owned in full by the City of New York, and its operation is made possible in part by public funds provided through the New York City Department of Cultural Affairs. A portion of the Garden’s general operating funds is provided by The New York City Council and The New York State Office of Parks, Recreation and Historic Preservation. The Bronx Borough President and Bronx elected representatives in the City Council and State Legislature provide leadership funding.

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