

For Immediate Release
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THE EDIBLE GARDEN TO BRING CELEBRITIES AND FOOD EXPERTS TO THE NEW YORK BOTANICAL GARDEN THIS SUMMER

**A Garden-Wide Celebration of Edible Plants Featuring
Six Exhibitions, Including *Martha Stewart's Culinary Herb Garden*;
Two Festival Weekends; Seven Thursday Evening Events; and More
June 27 – September 13, 2009**

During the summer months when people's thoughts turn to picnics, barbecues, and leisurely meals at outdoor parties and cafes, The New York Botanical Garden will present *The Edible Garden*, a campus-wide program celebrating plants and food. From June 27 through September 13, 2009, visitors to the Garden will enjoy six exhibitions, including *Martha Stewart's Culinary Herb Garden*; two festival weekends—one in June and one in September—that celebrate local, sustainable food choices and global cuisine; seven Thursday evening events that include wine and beer tastings, other food-related programming, and more. Set throughout the Botanical Garden's spectacular 250-acre landscape, the celebration of edible plants will inspire visitors to grow, prepare, and eat garden-fresh produce and will offer opportunities for children and adults alike to better understand how plants provide the food and drink that are essential to maintain life and enhance wellness.

The Edible Garden will combine the splendor of summer at The New York Botanical Garden, lauded for its historic landscapes, encyclopedic living collections, and beautiful gardens, with the perspectives of celebrities, gardening experts, and food experts who will share their talents and experience with the public through a variety of programming. Through captivating horticultural displays and engaging programs, the event will demonstrate the bounty of edible plants, teach vegetable growing and garden design, and offer celebrity food presentations. The exhibition will show audiences the broad range of food plants, from heirloom fruits and vegetables to tropical spices and more, on view in the Botanical Garden's collections—from its historic trees to the steamy rain forests and dry deserts in the Enid A. Haupt Conservatory—augmented by a plethora of public programs, lectures, tours, and home gardening demonstrations.

Martha Stewart to Redesign Historic Herb Garden for *The Edible Garden*

One of the highlights of *The Edible Garden* will be *Martha Stewart's Culinary Herb Garden*, 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 will bring their ideas to The New York Botanical Garden's historic Nancy Bryan Luce Herb Garden, redesigning it to display a rich selection of herbs that are perfect for any recipe, from common chives to savory curry plants and aromatic artemisia.

Martha Stewart's Culinary Herb Garden will be both beautiful and informative, with interpretive signage on the herbs' many uses in the kitchen and around the home. Visitors will see a tranquil and fragrant garden full of golden-edged salvia and Mediterranean cardoon set among the double-knot of clipped boxwood that is the Herb Garden's central visual feature. An assortment of herbs from around the world, like French tarragon and sorrel, English thyme, Italian parsley, Mexican cilantro, and Greek oregano, will create a living spice rack to spark viewers' imagination. Beds will brim with dill, lemongrass, fennel, chamomile, mint, rosemary, and more.

Via her expansive multimedia portfolio, Martha Stewart will offer extensive information about culinary herbs including how to utilize herbs in recipes, how to plant and grow herbs, and the benefits of fresh herbs. Ideas and inspiration will be available through her award-winning magazines—*Martha Stewart Living*, *Body+Soul*, and *Everyday Food*; the nationally-syndicated, Emmy Award-winning television series *The Martha Stewart Show*; *Martha Stewart Living Radio* on SIRIUS channel 112 and XM Radio channel 157; marthastewart.com and wholeliving.com; and best-selling books. The Martha Stewart Collection available at Macy's also includes an array of culinary tools that can be used to prepare herbs for cooking.

Six Exhibitions Throughout the Garden Grounds

In addition to *Martha Stewart's Culinary Herb Garden*, *The Edible Garden* will feature five other exhibitions, for a total of six throughout the Botanical Garden. In the landmark Haupt Conservatory, *Tropical Fruits, Roots, and Shoots* will present tropical edibles in lush, elaborate displays. Everyday favorites like coffee, coconut, and cinnamon will grow alongside more exotic fare like passion fruit, tamarind, and açai. For young visitors and their families, *Vegetables and Kids* in the Ruth Rea Howell Family Garden will enable children to plant, tend, and harvest fruit, herbs, and vegetables all summer long.

In the Home Gardening Center, *Seed Savers Heirloom Vegetable Garden*, New York's best heirloom vegetable garden, designed by garden and food author Rosalind Creasy in collaboration with Seed Saver's Exchange, will feature a wide array of gorgeous and delicious heirloom vegetables, herbs, and edible flowers—all grown from seed. In the Bourke-Sullivan Display House of the Nolen Greenhouses for Living Collections, *Be a Seed Saver* will teach visitors how to both grow from seed and help save heirloom species with seedling trays and interpretive signage that explain methods for vegetable seed starting as well as seed saving techniques for the end of the season.

In the Arthur and Janet Ross Gallery, 34 glorious color portraits by Victor Schrager will pay homage to the heirloom tomatoes grown by acclaimed food writer Amy Goldman, in *The Heirloom Tomato: An Exhibition of Photographs by Victor Schrager—Portraits of Historic Tomato Varieties from the Gardens of Amy Goldman*.

Festival Weekends, Cooking Demonstrations, and More

The Edible Garden will begin and end with two exciting festival weekends. The fun will start with *The Edible Local Garden: A Local Food Festival* on June 27 and 28, the exhibition's opening weekend. Visitors will explore the Botanical Garden, where they can discover the origins of food and learn about the plants and plant parts that they eat every day. Experts in the local and sustainable food movements will share information, and Garden scientists will explain their research relating to food plants and healthy living. Celebrity chefs will provide healthy cooking demonstrations, and Garden staff will offer home gardening demonstrations on growing vegetables.

The special festivities will continue Thursdays in July and August with *Edible Evenings: A Celebration of Wine, Beer, and Food*. From cooking demonstrations with local chefs to beer and wine tastings, guests will experience what can only be described as a cross between a friendly neighborhood block party and a sophisticated New York City banquet as they sample culinary delights and discover the ins and outs of beer and winemaking. *Edible Evenings* will take place on July 9, 16, 23, and 30, and August 6, 13, and 20, 6–9 p.m.

Other programming during the four months of *The Edible Garden* will include a number of activities sure to delight anyone with a passion for gardening, cooking, and entertaining, or even the casual summer

visitor. The outdoor Conservatory Kitchen on the Conservatory Lawn will showcase cooking demonstrations by renowned and up-and-coming chefs, lectures, panels, and “Meet Celebrity Chefs” events. In its splendid setting beside the Garden’s iconic Victorian glasshouse, visitors can learn innovative and healthy recipes using a multitude of edible plants from around the world.

Every Wednesday from June 24 through October 28, 10 a.m.–3 p.m., near Tulip Tree Allée, the popular **Farmers Market** will return with the message “Sustaining Farms, Sustaining Nature, Sustaining You,” providing affordable, locally grown produce and fresh, nutritious baked goods.

Visitors will also learn about the Botanical Garden’s **Bronx Green-Up** community gardening program, which enables area residents to turn vacant spaces into lush, productive “urban farms.” On festival weekends, shuttle buses will take visitors from the Garden to a dynamic community garden in a nearby Bronx neighborhood.

In the Everett Children’s Adventure Garden, school groups and families will participate in **Flower Power**, a fun, hands-on program that focuses on how flowers become fruits. Activities will include planting beans to take home, making pollinator puppets, and participating in a plant-part scavenger hunt, all demonstrating the life cycle of a plant and the pollination process.

The exhibition will end with another weekend festival, **The Edible Global Garden: Buy Local, Cook Global**, on September 12 and 13. Visitors will discover new recipes; take part in cooking demonstrations, lectures, and panel discussions with world-renowned chefs; learn about the work of Garden scientists around the world; and taste international food, wine, and beer.

The New York Botanical Garden is home to nearly 30,000 trees, some more than 300 years old. Many produce edible fruit and flavorings. A cell phone tour highlights some of the most important and unusual products that come from trees, including maple syrup, hickory nuts, and acorns. This tour reminds visitors that life-sustaining biodiversity occurs in their own backyards.

After exploring *The Edible Garden*, visitors can enjoy a nice meal at one of the Garden’s two cafes and browse through Shop in the Garden, where they can find cookbooks, plants, and a wide assortment of quality merchandise for any taste.

The Edible Garden will be a four-month long exhibition and celebration that exemplifies the diversity, beauty, and importance of food plants in people’s lives and in cultures around the world. Through horticulture, education, and science programming, it will showcase the essential role that The New York Botanical Garden plays in researching, understanding, and educating the public about the significance of edible plants. 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. The best way to enjoy the Garden is with the *All-Garden Pass*, which includes admission to the grounds as well as to seasonal gardens, exhibitions, and attractions such as the Enid A. Haupt Conservatory, Everett Children’s Adventure Garden, Rock and Native Plant Gardens, and Tram Tour: \$20 for adults, \$18 for seniors and students with ID, \$8 for children ages 2–12, children under 2 are free. A *Grounds-Only Pass* is available: \$6 for adults, \$5 for adult Bronx Residents; \$3 for seniors, \$2 for students with ID, \$1 for children ages 2–12, children under 2 are free. 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

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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