



THE NEW YORK BOTANICAL GARDEN

For Immediate Release
September 1, 2009

**Last Chance to Experience *The Edible Garden* This Year
With Cooking Demonstrations by Emeril Lagasse and Lidia Bastianich
Part of the Finale Weekend Festival Attractions**

Saturday and Sunday, September 12 and 13

All summer long, visitors to The New York Botanical Garden have experienced *The Edible Garden*, multiple exhibitions that have illustrated that gardening with edible plants is economical, nutritious, and good for the environment. Set throughout the Botanical Garden's spectacular 250-acre landscape, the summer-long exhibitions inspired visitors to grow, prepare, and eat garden-fresh produce and offered opportunities for children and adults alike to better understand how plants provide the food and drink that are essential to maintaining life and enhancing wellness. *The Edible Garden* concludes on September 13, but not before a final festival weekend filled with exciting and informative programming, from celebrity cooking demonstrations, to home gardening demos, lectures, tours, and other events. Details are subject to change, so please visit http://www.nybg.org/edible_garden/ for up-to-date information as you plan your visit.



On September 12 and 13, take a journey around the Botanical Garden and around the world with a festival of food and culture. Discover new recipes, take part in cooking demonstrations with world-renowned chefs, find out about the work of Garden scientists around the world, discover how to grow edibles during Home Gardening demonstrations. Visit the Cookbook Collective (a gathering of cookbook authors), taste food, wine and beer from around the world, and more.



Some highlights of the weekend include ***Cooking Demonstrations in the Conservatory Kitchen***, an

outdoor kitchen located on the Conservatory Lawn, provided by Viking and designed by National Kitchen & Bath Association. Celebrity chefs using the latest in kitchenware from sponsor Anolon will entertain visitors with "farm to table" cooking and new, exciting ways of incorporating fresh produce and herbs into everyday meals. 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. **Emeril Lagasse** is scheduled to appear on September 12 at 2 p.m., and **Lidia Bastianich** is scheduled for September 13 at 2 p.m. **Premium tickets are required for seating under the main tent for the 2 and 4 p.m. demonstrations during the weekend. Space is limited and tickets should be purchased in advance.** Additional seating from the lawn is available with a limited number of stools or visitors can bring their own blanket or chair. To purchase tickets visit http://www.nybg.org/edible_garden/index_tickets.html

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Saturday, September 12

Cooking Demonstrations

At the Conservatory Kitchen

Premium tickets are required for seating under the main tent for the 2 and 4 p.m. demonstrations during the weekend. Space is limited and tickets should be purchased in advance.

- 10:30 a.m. Mario Bosquez, Radio Host, Martha Stewart Living Radio
12 p.m. Marco Canora, Chef, *Hearth*
2 p.m. Emeril Lagasse, Chef, Author, TV host
4 p.m. Bill Telepan, Chef and Owner, *Telepan*

The Cookbook Collective

All day

In the Perennial Garden

- 11:30 a.m. Mario Bosquez
12-1 p.m. Weslie Janeway
2 p.m. Patti Moreno
3 p.m. Emeril Lagasse
4 p.m. Connie Rosenblum
5 p.m. Bill Telepan

Café Scientifique

11 a.m.–1 p.m., 3–5 p.m.

In the Conservatory Courtyards

- 11 a.m. A Conversation about Edible Imports with Valerie Imbruce, Garden Ph.D candidate
How does the Chinatown market get stocked with all its goods? Dr. Valerie Imbruce has delved into this question and others in her research.
1 p.m. A Conversation about Coffee with David Latourell of Intelligentsia Coffee
3 p.m. A Conversation about Palms with Dr. Andrew Henderson

Sunday, September 13

Cooking Demonstrations

At the Conservatory Kitchen

Premium tickets are required for seating under the main tent for the 2 and 4 p.m. demonstrations during the weekend. Space is limited and tickets should be purchased in advance.

- 12 p.m. Ariane Daguin, President and Founder, D'Artagnan
2 p.m. Lidia Bastianich, Chef, Author, and host *Lidia's Italy*
4 p.m. Daisy Martinez, Food Network host *Daisy Cooks*

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The Cookbook Collective

All day

In the Perennial Garden

- 12-1 p.m. Weslie Janeway
1 p.m. Ariane Daguin
2 p.m. Lynden Miller
2 p.m. Patti Moreno
3 p.m. Lidia Bastianich
4 p.m. Lee Reich
5 p.m. Daisy Martinez

Edible Garden Lecture Series

In the Conservatory GreenSchool

- 1 p.m. *Doom and Bloom: How Small Gardens Can Help Feed a Big, Hot, and Hungry World*
How do we feed a growing population nutritious, sustainable, and delicious food using a depleted resource base? Roger Doiron, founder of the nonprofit group Kitchen Gardeners International, in an entertaining and provocative multimedia presentation, peeks into the future, to a world dotted with small-scale, highly-productive kitchen gardens, and provides practical advice for starting a garden of your own.
- 3 p.m. *Luscious Landscaping with Fruiting Trees, Shrubs, and Vines*
Lee Reich, avid “farmdener” (more than a garden, less than a farm) who turned from plant and soil research with the USDA and Cornell University to writing, lecturing, and consulting, introduces you to some of the best trees, shrubs, and vines that require little maintenance yet provide stunning flowers in spring, magnificent color in autumn, and intriguing form in winter. For landscaping, the ideal is a plant that is also low maintenance, pest resistant, and requires little or no pruning. Learn how to grow shadbush, gumi, actinidia, medlar, and other ornamental, fruiting plants, and how to use them to beautify your yard.

Café Scientifique

11 a.m.–1 p.m., 3–5 p.m.

In the Conservatory Courtyards

- 11 a.m. *A Conversation about Eggplants*
Graduate student Rachel Meyer has collected about 100 varieties of eggplant (including some eaten raw that are crunchy) during her study of the domestication of eggplant in China and the Philippines. In addition to tracing the spread of eggplant and looking for the possible wild progenitor, she is studying the chemicals that give eggplant both its flavor and its medicinal attributes. Through the genetic study of the eggplant, one day it may be possible to breed eggplants with specific qualities, including pest resistance, which may be more productive for eggplant growers.
- 1 p.m. *A Conversation about Coffee* with David Latourell of Intelligentsia Coffee
3 p.m. *A Conversation about Rice*
Dr. Christine Padoch, the Matthew Calbraith Perry Curator of Economic Botany, has done research on the diversity of rice and of rice production systems in Southeast Asia. She also has studied the fruits of Southeast Asia, Amazonia, and elsewhere.

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Saturday and Sunday, September 12 and September 13

Gardening Demonstrations in the Home Gardening Center

- 11 a.m. *Vegetable Perspectives*
Join Sonia Uytterhoeven, Gardener for Public Education, as she takes you through a tour of the Seed Saver's Vegetable Garden and reviews the successes and the challenges of the gardening year. Basics in vegetable gardening will be covered.
- 1 p.m. *Gardening by Cuisine*
Meals are always delicious with fresh, home-grown ingredients. In this workshop, Patti Moreno, the Garden Girl, (and contributor to *Fine Gardening*, *Organic Gardening Magazine*, and *Farmers Almanac*) shows you how to garden using heirloom vegetables from different cultures and then how to make traditional meals of those cultures. She will introduce you to Italian, French, Asian, Latin/Caribbean, and American heirloom vegetables and will give out heirloom seeds at the end of the workshop. She will also be available for a question and answer period in the Home Gardening Center and will sign copies of her four-hour DVD *Urban Sustainable Living with Patti Moreno, the Garden Girl*, available at Shop in the Garden.
- 3 p.m. *Edible Flower Arrangements*
Join Sonia Uytterhoeven, Gardener for Public Education, for some basic tips on edible flower arrangements. Learn how to artfully combine fruits, flowers and vegetables to create elegant and enticing floral centerpieces.

Tasting Terrace

All day
On the Conservatory Terrace

Vegetable Gardening Q&A

All day
In the Home Gardening Center

Flower Power

All day
In the Everett Children's Adventure Garden

Community Gardens Tours

11:30a.m.–1:30 p.m. and 3:30–5:30 p.m.
Meets at the Reflecting Pool
No additional tickets necessary but space is limited on the shuttle.

Expert Tours

10:30, 11:30 a.m., 12:30, 1:30, 2:30, 3:30, & 4:30 p.m.
Meet at the Reflecting Pool
Discover the edible plants in the Garden's landscape on a guided plant tour of the grounds or the Conservatory's *Tropical Fruits, Roots, and Shoots*.

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The Edible Garden

Summer-long exhibitions and attractions include:

Tropical Fruits, Roots, and Shoots

Martha Stewart's Culinary Herb Garden

Good Food Garden

Seed Savers Heirloom Vegetable Garden

Beginner's Vegetable Garden

Be a Seed Saver

The Heirloom Tomato

Vegetables and Kids

Plants and Fungi: Ten Current Research Stories

Farm to Table

Edible Plant Tour

Edible Plant Tour

Greenmarket

Bronx Green-Up's Urban Farms

The Edible Garden is an 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 showcases 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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Exhibitions in the Enid A. Haupt Conservatory are made possible by the Estate of Enid A. Haupt.

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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 Read the Botanical Garden's popular blog, *Plant Talk: Inside The New York Botanical Garden* at www.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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