



THE NEW YORK BOTANICAL GARDEN

For Immediate Release
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***THE EDIBLE GARDEN BRINGS CELEBRITIES
AND FOOD EXPERTS TO THE NEW YORK BOTANICAL GARDEN
IN A SUMMER-LONG CELEBRATION OF GROWING GREAT FOOD***

**A Garden-Wide Event of Edible Plants and Vegetable Gardening Featuring
Multiple Exhibits, 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, summer-long celebration of growing great food. From June 27 through September 13, 2009, visitors to the Garden will enjoy multiple exhibits, including *Martha Stewart's Culinary Herb Garden*, the *Beginner's Vegetable Garden*, and a flower show in the Enid A. Haupt Conservatory called *Tropical Fruits, Roots, and Shoots*; 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; food-related programming; and more.



Visitors will learn that gardening with edible plants is economical, nutritious, and good for the environment. 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 maintaining life and enhancing wellness. The Edible Audio Tour, narrated by **Mario Batali**, with commentary by James Beard Foundation 2009 Outstanding Chef Award-winner **Dan Barber**, will allow visitors to discover where their food comes from and how it gets to their table.



Through captivating horticultural displays and engaging programs, *The Edible Garden* will demonstrate the bounty of edible plants, teach vegetable growing and garden design, and offer celebrity food presentations. The event 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. Esteemed chefs and television personalities scheduled to appear at The New York Botanical Garden this summer include **Dan Barber**, **Martha Stewart**, **Emeril Lagasse**, **Lidia Bastianich**, **Daisy Martinez**, **Aida Mollenkamp**, **Sunny Anderson**, **Anne Burrell**, and others. (Check the Garden's Web site, nybg.org, for details and updates as the dates approach.)

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Programming during *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. On select days ***Cooking Demonstrations in the Conservatory Kitchen***, an outdoor kitchen located on the Conservatory Lawn, provided by Viking and designed by National Kitchen & Bath Association, will showcase renowned and up-and-coming chefs using the latest in kitchenware from sponsor Anolon to entertain visitors with “farm to table” cooking, new and exciting ways of incorporating fresh produce and herbs into everyday meals, lectures, and panels. 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.

The Edible Garden to Feature Multiple Exhibits Throughout the Botanical Garden

The New York Botanical Garden has a long history of research, education, and horticulture regarding edible plants and vegetable gardening, all of which will be on view during *The Edible Garden*. The exhibits 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.

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 from common chives to savory curry plants and aromatic artemisia.



Tropical Fruits, Roots, and Shoots in the Haupt Conservatory, America’s premiere Victorian glasshouse, will present tropical edibles in lush, elaborate displays. Everyday favorites such as coffee, coconut, and cinnamon will grow alongside more exotic fare such as 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. Various display gardens will creatively educate visitors on the ingredients in their favorite meals. For example, the Pizza Garden will feature wheat, oregano, basil, tomatoes, and more. The Breakfast Bowl bed will display edible plants that provide the ingredients in common cereal such as corn, barley, oats, rice, and wheat. Each month will feature a different programmatic theme: “Herbal Delights, Naturally!” in July, “Global Gardens” in August, and “Lenape Life” in September.

Across from the Family Garden, visitors will discover the ***Beginner’s Vegetable Garden***, a simple and easy-to-build raised bed overflowing with delicious, home-grown vegetables. The garden will prove that vegetables are easy to purchase and easy to maintain, and it will teach visitors how to grow an edible garden of their own.

In the Home Gardening Center, ***Seed Savers Heirloom Vegetable Garden***, one of New York’s best heirloom vegetable gardens, designed by garden and food author Rosalind Creasy in collaboration with Seed Savers Exchange, will feature a wide array of gorgeous and delicious heirloom vegetables, herbs, and edible flowers—all grown from seed.

For many families, fresh fruits and vegetables are expensive and hard to find. *Good Food Gardens*, sponsored by Food Network, uses gardens as a nutrition-education tool that provides kids with affordable access to the healthy food they need to live active, healthy lives. After *The Edible Garden* ends, Food Network will donate the **Good Food Garden** on display in the Home Gardening Center as a teaching garden to continue to educate the public on the importance of fresh foods with the goal of ending childhood hunger.



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. Seedling trays and interpretive signage will explain methods for vegetable seed starting as well as seed saving techniques at harvest time.

In the Arthur and Janet Ross Gallery, 34 glorious color portraits by Victor Schrager 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.***

For the youngest visitors, a **Farm to Table** play station in the Bendheim Global Greenhouse of the Everett Children’s Adventure Garden allows children to pretend to be farmers, growing the fruits and vegetables to serve at a “cafe.”

Plants and Fungi: Ten Current Research Stories, in the Britton Science Rotunda and Gallery, highlight some of the important work being done by scientists at the Botanical Garden’s campus and around the world, including projects involving Brazil nuts, squashes, rice, and others.

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 on seven 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 a summer evening in the Garden with programming that includes demonstrations, lectures, and concerts during four of the seven evenings. *Edible Evenings* will take place on July 9, 16, 23, and 30, and August 6, 13, and 20, 6–9 p.m.

Every Wednesday near Tulip Tree Allée and every Saturday across the street from the Garden’s Mosholu Gate entrance, from June 17 through November 14, 10 a.m.– 6 p.m., 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. The Farmers Market is presented through Greenmarket, the largest and most successful open-air farmers markets program in the country, connecting local farmers with city residents by delivering fresh healthy produce to all five boroughs. Greenmarket is a program of the Council on the Environment of NYC (CENYC), a hands-on non-profit group that has been improving New York City’s environment for over thirty years.

Visitors will also learn about “Urban Farms and Community Gardens” through the Botanical Garden’s **Bronx Green-Up** program, which enables area residents to turn vacant spaces into lush, productive “urban farms.” On festival weekends, shuttle buses will take visitors from The New York Botanical 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 featuring cuisine from around the world, lectures, and panel discussions with world-renowned chefs; learn about the work of Garden scientists around the world; and taste 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. An **Edible Plant Tour** will highlight some of the most important and unusual products that come from trees, including maple syrup, hickory nuts, and acorns. This tour will remind visitors that life-sustaining biodiversity occurs in their own backyards.

Mario Batali will narrate an **Edible Audio Tour** in which visitors can discover where their food comes from and how it gets to their table. Dan Barber, one of *Time* magazine’s “Most Influential People of the Year” and co-owner of Blue Hill at Stone Barns, will provide insight into the local, sustainable food movement. Karen Daubmann, the Garden’s Director of Exhibitions and Seasonal Displays, will give a behind-the-scenes look at growing an edible garden. New with this tour will be the opportunity for visitors to receive text messages with nutritional information, recipes, tips, and facts about growing edibles. The cell phone tour also will allow listeners to receive text messages about *The Edible Garden* and leave feedback, enabling them to leave their own tips, recipes, food traditions, and more.

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.

The Edible Garden will be 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 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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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

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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