



THE NEW YORK BOTANICAL GARDEN

For Immediate Release
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**PROGRAMS AND EVENTS AT *THE EDIBLE GARDEN*,
THE NEW YORK BOTANICAL GARDEN'S SUMMER-LONG
CELEBRATION OF GROWING GREAT FOOD**

June 27 – September 13, 2009

Programming during *The Edible Garden*, the summer-long celebration of growing great food at The New York Botanical Garden, includes two festival weekends featuring celebrity demonstrations, lectures, and more, seven Thursday evening events that include wine and beer tastings, and a farmers market every Wednesday and Saturday. Family programming in the Everett Children's Adventure Garden and in the Ruth Rea Howell Family Garden, as well as weekly home gardening demonstrations, cooking demonstrations, and daily docent tours, promises a great summer experience.

Festival Weekends

The Edible Local Garden: A Local Food Festival

June 27–28

From coffee and chocolate to mint and tomatoes, visitors will learn about the plants and plant parts that we eat. Experts in the local and sustainable food movement and Botanical Garden scientists will discuss sustainable and healthy choices. The weekend will also include cooking demonstrations with world-renowned chefs in the Conservatory Kitchen; food, wine, and beer tasting on the Tasting Terrace; tours of the Garden grounds and local community gardens; Q&As with gardening experts; and the Cookbook Collective – booksignings with cookbook and gardening authors – in the Perennial Garden.

The Edible Global Garden: Buy Local, Cook Global

September 12–13

Take a journey around the 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.

Conservatory Kitchen Demonstrations

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.

– more –

Edible Evenings Feature Food, Music, and More

Edible Evenings: A Celebration of Wine, Beer, and Food,

Thursday Evenings, July 9–August 20, 6–9 p.m.

Celebrity and local chefs prepare innovative cuisine in the Conservatory Kitchen. Discover how to grow your own edibles, sample culinary delights, and learn the ins and outs of beer and winemaking. Thursday nights in August feature the Waterlily concerts with a variety of music genres on the Conservatory Lawn.

July 9: A Taste of Arthur Avenue

July 16: Beer, Wine, and More

July 23: Grilling from the Garden

July 30: Summer Desserts: Berries, Pastries, and Chocolate

August 6: Tea and Coffee (featuring Waterlily Concert)

August 13: Tropical Treats and Tempos (featuring Waterlily Concert)

August 20: Preserving America's Food Traditions (featuring Waterlily Concert)

Other Programs of *The Edible Garden*

Sustaining Farms, Sustaining Nature, Sustaining You

Wednesdays near Tulip Tree Allée and Saturdays across from the Mosholu Gate entrance

10 a.m.–6 p.m.

The New York Botanical Garden's Farmers Market will provide affordable, locally grown produce along with fresh and nutritious baked goods. Visitors will be able to take part in cooking or gardening demonstrations, take a fitness walk around the Garden, and find out about the nutritional and health benefits of gardening and eating locally.

Flower Power

in the Everett Children's Adventure Garden

Tuesdays through Fridays, 1–5:30 p.m., Saturdays and Sundays, 10 a.m.–5:30 p.m.

Children will explore how flowers become fruits at this fun, hands-on children's education program. They will plant beans to take home, make pollinator puppets, and participate in a plant-part scavenger hunt, all demonstrating the life cycle of a plant and the pollination process.

Edible Plant Tour

The Garden's 250-acre National Historic Landmark landscape includes thousands of edible trees and plants. Through signage and some audio interpretation, visitors will learn that maple syrup comes from our native sugar maples and that hickory nuts and acorns were staples of the Lenape Indians who used the Garden grounds for hunting, fishing, and gathering. This tour will remind our visitors that life-sustaining biodiversity occurs in their own backyards.

The Edible Audio Tour

Mario Batali will narrate this tour in which visitors can discover where their food comes from and how it gets to their table. Dan Barber, 2009 James Beard Foundation Award chef of the year and co-owner of Blue Hill at Stone Barns, provides insight into the local, sustainable food movement. Karen Daubmann, the Garden's Director of Exhibitions and Seasonal Displays, gives a behind-the-scenes look at growing an edible garden. New with this tour is the opportunity for visitors to receive text messages with nutritional information, recipes, tips, and facts about growing edibles. The cell phone tour also allows listeners to receive text messages about *The Edible Garden* and leave feedback, enabling them to leave their own tips, recipes, food traditions, and more.

Docent Tours

at various locations daily

Discover the edible plants in the Garden's landscape on daily guided plant tours of the grounds or the Conservatory's *Tropical Fruits, Roots, and Shoots*.

Home Gardening Demonstrations

Saturdays and Sundays, 2 p.m.

Join Sonia Uytterhoeven, Gardener for Public Education, to learn the ins and outs of vegetable gardening during hands on demonstrations in the Home Gardening Center.

Leadership Sponsors

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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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