

NYBG

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NYBG's *Around the Table: Stories of the Foods We Love* Offers Complementary Programming for All Ages, June 4 through September 11, 2022

Black Farming Symposium, Culinary Demonstrations, Artist-Designed Table and Self-Guided Tours, Family Scavenger Hunt, Children's Nature Activities and Story Walk, Themed Weekend Celebrations, and More



Cooking demonstration at the Edible Academy
(NYBG Photo by Marlon Co)



Potting a plant at the Everett Children's Adventure Garden
(NYBG Photo by Ben Hider)

Bronx, NY— A bounty of engaging public programming for all ages complements *Around the Table: Stories of the Foods We Love*, The New York Botanical Garden's institution-wide, multi-faceted exhibition exploring the cultural, horticultural, environmental, and historical significance of what we eat, examining the art and science of foodways and food traditions—many dating back thousands of years—and celebrating plants as foundational to all culinary customs. Programming highlights include cooking and artisan demonstrations, artist-designed table and self-guided tours, themed weekend celebrations, and more.

Symposium: *A Seat at the Table* Saturday, June 18, 10 a.m.–12 p.m.

In the Arthur and Janet Ross Hall

Two compelling sessions explore how Black farming informs American history and culture in New York City and across the country:

- **“Celebrating the African American Farmer”**
Natalie Baszile, author of the 2021 anthology *We Are Each Other's Harvest*, joins Dr. Jessica B. Harris, food historian and scholar, for a conversation in Ross Hall. Their wide-ranging dialogue covers topics from the historical perseverance and resilience of Black farmers and their connection to the American land, to the generations of farmers who continue to farm despite systemic discrimination and land loss.
- **“Stories from the Farm”**

NEW YORK BOTANICAL GARDEN

Farmer, urban gardener, food advocate, activist, and NYBG Trustee Karen Washington moderates a multigenerational panel discussion devoted to stories of Black farmers from many historical perspectives: North and South, Upstate New York and the Bronx, sharecroppers to family growers and urban farmers. Panelists including “chefarmer” Matthew Raiford and farmer/cultural anthropologist Dr. Gail Myers give historical and contemporary context for Black farmers’ contributions to communities and food justice movements in urban and rural America.

NYBG Farmers Market/Wellness Wednesdays
Wednesdays, June 1 through October 26, 2022; 10 a.m.–3 p.m.

At NYBG’s Mosholu Entrance

Each week during *Around the Table*, enjoy a variety of locally grown produce, fresh baked goods, and other specialty items available for purchase at NYBG’s weekly Farmers Market, as well as vendor recipe sharing, food demonstrations, and health and wellness activities.

The Art of the Table
Saturdays and Sundays, 1–4 p.m.

At select artists’ tables

Come and meet the creators of each of the artist-designed tables for *Around the Table: Stories of the Foods We Love*, and get to know them through interactive, entertaining, and celebratory activities ranging from group painting to artist demonstrations that reflect their background and interests.

Tools for the Table: Artisan Demonstrations
Saturdays and Sundays, 12–4 p.m.

Meet at the Leon Levy Visitor Center

The produce and crops we see in this exhibition undergo a major transformation to turn into the foods we love—whether soaked in a pan or ground in a pot, the tools we use to prepare them are an important part of the process from farm to table. Watch as expert local artisans share the tools and techniques necessary for preparing these foods, and how we might give scraps or leftovers a second life.

Edible Academy Weekend Celebrations

At the Edible Academy

Themed weekends at the Edible Academy bring together food innovators, chefs, and farmers/gardeners for cooking demonstrations, tastings, and participatory gardening opportunities. Festivities include live music, storytelling, and hands-on craft activities for the whole family.

- **Juneteenth Weekend**

- **June 18, 19, and 20; 12–5 p.m.**

- Curated by Jessica B. Harris, Ph.D., America’s leading scholar of the foods of the African Diaspora, *African American Garden: Remembrance & Resilience* is a major component of *Around the Table: Stories of the Foods We Love*. Celebrate Juneteenth with a tour of this sequence of plantings that explores African American food and gardening histories and essential contributions to American foodways. Learn about collard greens, which are featured in the Garden, and pot some up to take home along with growing tips and recipes. Head to the

Makers Station to mix and measure herbal tea and decorate a harvest bag, and learn how crops growing in the *African American Garden* were used in everyday life. Don't miss demonstrations by local chefs and culinary educators using seasonal crops that will inspire chefs of all ages, at 12:30, 2, and 3:30 p.m.

- **Pickling Weekend**

July 23 and 24; 12–5 p.m.

Ongoing gardening activities include tending the crops at the Edible Academy and potting up dill, cilantro, and mustard to eat as herbs or to grow for pickling spice-mix seeds. Decorate a garden tote bag. Join the Pickle Parade, exploring the garden using your Pickle Passport and learning all about parts of a pickle recipe along the way. Make your own garden-fresh “flash pickles,” a refrigeration pickling technique. Create Pickle Postcards using pickling ingredients to paint a garden souvenir and put a pickle on a stick to build a Pickle Puppet. Other activities during the weekend include a fermentation lesson; pickling talks to learn about kimchi, sauerkraut, pickled eggs, and other global culinary traditions; face painting, garden yoga; and garden games.

- **Totally Tomatoes Weekend**

August 20 and 21; 12–5 p.m.

Tomatoes and basil taste great together on a plate and grow well together in the garden too. Pot a basil seedling to take home. Decorate an apron with tomato-inspired stamps. At a Bruschetta Blend Station, measure and mix dried herbs for your summer tomato harvest. Craft a tomato story to share. Taste various heirloom and hybrid varieties and learn the difference between them. Learn how to squish and save tomatoes for their seeds.

“Around the Kids’ Table”

June 4–September 11

In the Everett Children's Adventure Garden

Join us at the kids' table to connect with the plants that we eat. Explainers will invite families to reminisce about their favorite food stories. Investigate the edible plants growing in the Everett Children's Adventure Garden, pretend to cook up a meal in our Plant Part Paradise Playhouse, and serve it to family and friends. Pot a herb plant to start your own windowsill garden at home.

- **Story Time**

11 a.m. and 1:30 p.m.

At the Swamp Oak Story Spot

Discover children's books focusing on food and plant themes.

- **Story Walk**

This summer's Story Walk showcases local author Tony Hillery's children's book *Harlem Grown* (Simon & Schuster/Paula Wiseman Books, 2020), about a community garden started with schoolchildren in an empty lot in Harlem, New York, in 2011 that has grown into a network of gardens throughout the city.

- **Table Trail & Scavenger Hunt**
June 4–September 11, 10 a.m.–6 p.m.

Across the NYBG landscape

This fun, self-guided activity takes you and your family on a whirlwind adventure around the Botanical Garden grounds exploring artist-designed tables created for *Around the Table: Stories of the Foods We Love*. Navigate the 30 tables in search of plants and special clues!

Self-Guided Tours

Physical signs at the *Around the Table* displays and digital content on **Bloomberg Connects** and the **NYBG website** engage visitors more deeply in the stories of the exhibition's featured plants and other notable edible plants in global food traditions.

- **Edible Plants in the Conservatory Permanent Collections**

Launching on June 4

Visitors are introduced to the plants behind their favorite foods, including vanilla orchids, breadfruits, cacao, and more, through exhibition display signs in and around the Enid A. Haupt Conservatory.

- **Feast & Famine: Know the Facts**

Launching in July

- **Edible Backyard**

Launching in August

For more information about *Around the Table: Stories of the Foods We Love*, please visit <https://www.nybg.org/event/around-the-table-stories-of-the-foods-we-love/>.

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The New York Botanical Garden is located at 2900 Southern Boulevard, Bronx, New York 10458. For more information, visit nybg.org

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