

Naples Botanical GARDEN



SUMMER 2020

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OUR MISSION

Conserve & Discover.

Engage & Inspire.

To develop and **conserve** collections and habitats representative of the flora and cultures between the 26th latitudes. To **discover**, research, and share knowledge about these plants and their gifts to us of beauty, tranquility, sustenance, and well-being. And to **engage** and **inspire** everyone to care for the plants around them and become stewards of the environment.

ON THE COVER

Ornamental red pineapple (*Ananas bracteatus*)

Photo: Paul Osborn



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MISSING OUT ON THE GARDEN'S E-COMMUNICATIONS?

Send your name and email address to membership@naplesgarden.org to keep up to date with what's "growing on" in the Garden.



Top-rated TripAdvisor Attraction 



Return to the Garden

I have to be honest with you. It's really hard to come up with words to describe the past few months. But two thoughts keep rising to my mind:

1. I appreciate the Garden more than ever. When I was separated from it, I came to realize how much beauty and solace it brings to my life. I know the staff, volunteers, and Members feel the same. The Garden is like mom's kitchen, the place we turn to when emotions—good, bad, or otherwise—run high. I'm more than ready to return to my botanical home!

2. We have an amazing staff. I hope you followed the team's work during our closure. Within days, our Education, Horticulture, and Communications teams began producing reams of lessons, essays, activities, and gardening tips (all from home) to share electronically. Staff who were on site to protect the plants shared photos and videos so that you could enjoy springtime blooms, even from afar. The Operations team tackled repairs and maintenance projects (working either individually or at a great distance from each other). And that's just a taste of the many ways this creative, adaptable team made the best of a challenging situation.

Now, we prepare to reconnect with friends, family, and favorite places. We'll proceed carefully, with enhanced sanitation and other precautions. We hope you'll join us. We have lots in store!

We are marking the second year of an important event: The International Waterlily and Water Gardening Society's New Waterlily Competition, an opportunity for aquatic gardeners from around the world to showcase their best new hybrids. For a behind-the-scenes look at the critical

role the Garden plays in growing these plants to maturity, turn to page 19.

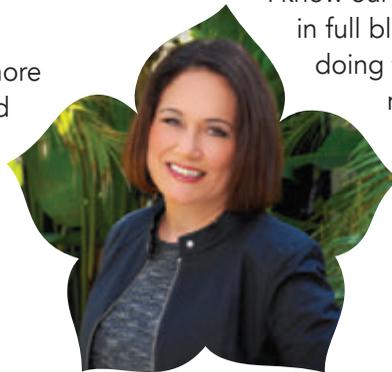
I know our guests appreciate the many beautiful orchids in full bloom throughout the Garden. The work we're doing to grow native Florida orchids from seed may not be as well-known. Director of Collections Nick Ewy takes us into the laboratory on page 13 to reveal how it's done and why the effort is important to the long-term future of these beloved plants.

I'm excited to tell you about a special partnership with the Community Foundation of Collier County. In honor of that organization's 35th anniversary, we're growing and giving away 3,500 trees. Together with our friends at the Foundation, we hope this project will enhance Collier County's beautiful surroundings and improve our environment. For details, see page 7.

And, finally, I have tremendous news about our Horticulture Campus.

Thanks to our generous patrons, we have secured funds to begin construction of the project's second—and most important—phase. The facility will be named the "Evenstad Horticulture Campus" in recognition of Grace and Ken Evenstad's significant gift. Grace serves the Garden on its Board of Directors. See page 24 for more information.

Now more than ever, I'm grateful for your ongoing support of the Garden. Your memberships, gifts, business sponsorships, and other contributions allow our staff to continue working on your behalf, even in the toughest of times. ♡



Now, we prepare to reconnect with friends, family, and favorite places.

We hope you'll join us.

A handwritten signature in blue ink, which appears to be "Donna McGinnis". The signature is fluid and stylized, with a large initial 'D'.

Donna McGinnis

Welcome Back!

It's summer, and the Garden is yours to enjoy.

Get a Breath of Fresh Air

The Garden has plenty of walkable paths and greenspaces for you to take in the view and the flora.



Stay Hydrated

Bring your water bottle! We now feature touchless water bottle filling stations. Look for them along the Smith Entry Prow and outside Fogg Café.



Grab a Bite

Enjoy your fill of summer fare in the Garden. A bountiful assortment of treats, zingy salads, and lunchtime fare comprise this spread. 🍴



Your Garden Visit

What to Know, Before You Go!



Purchase your timed tickets online

To decrease time spent at our ticketing windows, we'll ask that everyone purchase their tickets to the Garden in advance, Members included! While Member tickets will be no cost, they help us control the volume of guests in the Garden at any given time. And who doesn't like a little breathing room?



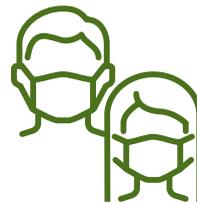
One-way walking path

Meandering in the Garden is one of the best ways to spend the morning. For a little while, at least, the direction you'll go will be pre-set. This is to prevent congestion and allow 6 feet of distance between you and other guests. The Smith Children's Garden, LaGrippe Orchid Garden, and portions of the Lea Asian Garden will be closed, but you'll find there is still plenty to experience.



Abbreviated hours

You'll notice the Garden's new entry times run from 9am-noon. If we keep operations on a smaller scale, at first, we'll be able to ensure the effectiveness of all of our new safety standards before increasing our hours of operation and volume of our guest count.



Masks

Yes, those may just be coverings with printed palm fronds on the faces of all Garden staff! Garden staff wear our masks to maximize safety for guests, and we ask guests to bring them as well to wear in specific zones (think the restroom, indoor spaces, and close walkways at our entry). And while you may not be able to see our complete expressions, know that we have broad smiles upon your return to the Garden. Welcome back!



Please check naplesgarden.org for updates on dog walk days and times. Thank you for your patience as we streamline visits for our two-legged guests! 🐾



4 Things to do in the Garden this Summer



Let your senses be your tour guide.

Allow your five senses guide you through the Garden to discover something new. Look up, and see the royal poinciana in bloom along the Performance Lawn, listen for the bees buzzing around the sky vine in the Kapnick Caribbean Garden, or allow your nose to guide you to one of the many fragrant blooming plumeria throughout the Garden. See page 20.



2 Explore the natural areas.

Take a hike on the 1-mile paved trail around our lakes. Here you'll experience Florida's most prolific ecosystem, the pine flatwoods. Named for its abundance of slash pines (*Pinus elliottii* var. *densa*), this habitat is also home to prickly pear cacti that have magnificent yellow flowers. As you admire the mangroves along the shoreline of the brackish marsh, you'll be hard-pressed to miss the spectacular variety of shapes and colors that the wading birds, ducks, and birds of prey provide. Be sure to wear your walking shoes, and bring a reusable water bottle on your mini-ecosystem immersion!



3 Wave at a wildlife camera!

The Garden has several cameras set up throughout the property to record images of wildlife wandering through our grounds. We've seen all sorts of animals: raccoons, deer, and even bobcats! See if you can find the cameras, which are usually mounted about four feet off the ground. When you do find a camera, try to imagine what that camera sees in the Garden when the visitors are all gone. Then, make sure to wave and smile, because you're on camera!

4 Splash some water on a lotus leaf.

Many folks marvel at the lotus plant's showy flowers and unusual seed heads but overlook its fascinating leaves. Lotus leaves are essentially self-cleaning and stay dirt free—a feat for a plant that dwells in a muddy habitat. The leaves are covered in tons of teeny-tiny bumps. When water strikes the leaf, it quickly forms a bead, which then rolls off, taking any debris on the leaf with it. You can check this out for yourself by splashing water on a lotus leaf in the Marcia and L. Bates Lea Asian Garden! Scientists have used the bumpy terrain of the lotus leaf as a model to create super water-repellant surface finishes for paint, fabric, and more. ♡



Celebrating 35 Years Growing—and Giving Away 3,500 Trees



LEFT: Nursery Manager Andrea Grace tends to seedlings that will be given away as part of the anniversary project.

right here in the Garden. We're planning to distribute them to community members who pledge to plant and care for these young trees on their property for the benefit of the overall ecosystem.

We advocate for the use of native and regionally appropriate trees in the landscaping because trees adapted to our climate don't need as much fertilizer, watering, and other maintenance. And we think property owners "adopting" home-grown saplings will have a much better chance of seeing their trees reach maturity.

Foundation President and CEO Eileen Connolly-Keesler recalls the thousands of trees lost to Hurricane Irma and the resulting environmental harm. This project, she says, will "help restore our delicate ecosystem for years to come."

"At the Community Foundation of Collier County, we are passionate about environmental causes and preserving our natural resources for the next generation," Connolly-Keesler says. "We know Naples Botanical Garden is, too. I can't think of a better partner with more expertise than the Garden for our 35th anniversary project to plant 3,500 native trees that will help preserve the beauty of Collier County, improve air quality, provide shade, and support wildlife." 🌿

"I can't think of a better partner with more expertise than the Garden for our 35th anniversary project to plant 3,500 native trees."

-Eileen Connolly-Keesler, President and CEO,
Community Foundation of Collier County

Nursery Manager Andrea Grace tends to some 5,700 tiny seedlings growing in tiny compartments. We planted them on behalf of the Community Foundation of Collier County and will give away 3,500 trees in honor of the foundation's 35th anniversary (Grace gave herself plenty of wiggle room in case some of those seeds don't sprout). Many of the seeds, such as Casteo boxwood (*Calycophyllum multiflorum*) and native fiddlewood (*Citharexylum spinosum*) were collected

Thank You!



Thank you for helping us #stayplanted. Your support helps ensure another decade in bloom—for you, our staff, our volunteers. Welcome back to the Garden!

Check naplesgarden.org for more resources and ways to experience the Garden at home.

Growth In Tandem



Arsenault has created a new series featuring Naples Botanical Garden for *The Impressionist's Garden: Plein Air Paintings by Paul Arsenault*, presented by BNY Mellon Wealth Management, on display through November 8.

The first works Paul Arsenault painted in Naples were somewhat simple: bold blocks of color, mostly greens, his attempt to capture a lush, verdant landscape so utterly foreign to a 20-something-year-old New Englander.

It is more than four decades later, and Arsenault stands in the Kapnick Brazilian Garden, paint brush in hand, transforming a blank canvas into a rendering of the Burle Marx mosaic. It is detailed and intricate and dense with shapes, textures, and shadows. There's still plenty of green but just as many colors from the rest of the spectrum.

The exhibit celebrates the Garden's evolution from a

community dream to a world-class establishment. It also traces the maturation of an artist, putting never-before-displayed works like those early Naples paintings against his acclaimed, impressionistic landscapes.

"It shows a history of my development as an artist. It shows dimension. Everyone thinks I'm just hanging out drinking cool drinks in Old Naples," says Arsenault, with a quick and hearty laugh. "This shows an artful progression and the lush landscape that I responded to right away."

Arsenault has a love for gardens and got involved in ours back when it was still a community dream. He painted an orchid sale that residents coordinated as a

fundraiser and used it to generate additional money. At the request of early benefactors, he painted his vision of a subtropical garden, another fundraising venture. Over the years, he's wheeled his cart of supplies to the Garden many times to capture its ever-changing vistas. He remains one of our ardent advocates.

For this exhibit, Arsenault went big, producing 10 4-by-6-foot canvases, two panels for each of our cultivated gardens. He'll also show a few smaller paintings depicting other Garden scenes, along with those early works.

"To be witness to such a successful community endeavor is just exciting," Arsenault says. "It means so much to be able to express my feeling for and love for the Garden and how it should be appreciated and honored. That's why I want to make (this exhibit) a very important part of my art and my career. This is a major piece for me."

He sought to capture the "essence" of each garden—the "magnificent color and richness" of the Kapnick Brazilian Garden, for instance, or the "heart" of the Scott Florida Garden in the Smith River of Grass that leads to it.

Arsenault chose to portray the Garden's most iconic features—the mosaic wall, the Pastore Family Caribbean House, the kid-sized cottage in the Smith Children's Garden. With his artist's eye, he also identifies and invites viewers into scenes they might otherwise overlook. In the Kapnick Caribbean Garden, for example, he painted off-the-beaten-path palms lining a strip of sand. In the Kapnick Brazilian Garden, he zeroed in on a winding pathway that evokes a sense of mystery. In the Scott Florida Garden, he positioned his easel on a lakeside walkway below an elevated chickee. As a result, the structure appears to loom over the Garden, a nod to the native cultures that once reigned here.

"It means so much to be able to express my feeling for and love for the Garden and how it should be appreciated and honored."

- Paul Arsenault

"I can't just do 'greatest hits,' front on," he quips. The artist takes some creative license, infusing his paintings with elements that may not be present in reality. He exaggerates the hue of bromeliads in the Brazilian Garden paintings, for example. On one of the Children's Garden panels, he includes a hint of the Gulf. "I wanted to put (the Garden) in the context of where we are in Naples Bay," he explains.

The Garden is thrilled to host this new exhibit, says Erin Wolfe Bell, Director of Exhibitions.

"Paul is fascinated with botanical gardens and has painted them all over the world," she says. "But his deep connection to Naples Botanical Garden is evident in this exhibition; you can almost feel his passion spilling from each scene. When he's in the Garden working, or talking about his Garden paintings, there's a special spark. We're so fortunate to have an artist like Paul to capture the Garden so brilliantly." 🌿

The Impressionist's Garden: Plein Air Paintings by Paul Arsenault, on view in Kapnick Hall, is presented by BNY Mellon Wealth Management and included in regular admission, free for Members.



Steve Tobin: Nature Underground

OCTOBER 1, 2020–SEPTEMBER 6, 2021

In the 2020–21 season, the Garden is proud to present an ambitious special exhibition featuring a collection of monumental works by contemporary artist Steve Tobin.

Tobin has created nature-based sculpture for more than three decades. His famed Roots series, which explores the unseen power of the natural world, seem to dance on the earth, spiraling to create elegant forms and ever-changing shadows. Through this 11-month exhibition, the Garden will explore the theme of roots through Tobin's dramatic steel and bronze sculptures.

This artistic presentation will provide a platform to share the wonderfully complex world that lies beneath the soil and celebrate the importance and often hidden beauty of roots. ♡





"The most important things are not visually apparent."
- Steve Tobin



Orchid Whisperer

Director of Collections Nick Ewy gestures to a row of plants stretching from one end of the Orchid House to the next. There are orchids in various stages of development, nearly all of them native.

"It's not just this row," Ewy says, scanning the greenhouse. "I've got trays all over the place."

For at least four years, Ewy has experimented with propagating and growing orchids from seed. Most commercially available orchids are cloned; Ewy is replicating a more natural process, or at least one that promotes genetic diversity by using seeds from a multitude of plants. The seeds are collected from our natural areas and existing orchid collection or provided by collaborating organizations.

Most of Florida's native orchids are commercially exploited, threatened, or endangered, so seeing them

en masse is reason for optimism. The plants' population had declined due to habitat loss, poaching, changes in hydrology, and related issues.

In truth, even under ideal conditions, the chances of an orchid seed germinating and growing to maturity is "like hitting the lottery," Ewy says. Each plant can produce millions of seeds during its life, "but how many of those seeds land where its fungus occurs and is able to fulfill its entire life cycle from germination to maturity, producing seed for the next generation?" he asks. "We start with a gigantic number of seeds, and the chances for a single seed to go through a whole life cycle are pretty rare," says Ewy, whose work also delves into the symbiotic relationship between orchids and fungus.

In the lab, however, Ewy has been able to sprout thousands of seeds.

Here's more about his process.



LEFT: Thousands of orchid sprouts, mostly native Florida species, line the shelves in a lab we share with Florida Gulf Coast University on the Garden's campus. Ewy monitors their growth in the lab until they are big enough for transport to the greenhouse.

Ewy has seen tremendous success growing seeds in agar, a sterile nutrient medium, and 99% of the orchids sprouting in the lab rely on this technique.



LEFT: Ewy moves thousands of baby orchids from the lab to the Orchid House where they will be separated, potted, and tended.



RIGHT: Eventually, they bloom, like this butterfly orchid (*Encyclia tampensis*). Depending on the species, it takes about three to four years for orchids to grow large enough to be placed in the Garden.

Ewy has big plans for these tiny plants. He hopes to establish the orchids in our natural areas. Ewy wants to replicate

how they appear in their natural habitats, such as the Fakahatchee Strand, where orchids and other epiphytes can grow so thick that you can't even see the trees.

"I'd love to create that habitat out there," he says, referring to the Sonne Family Orchid Boardwalk. He also intends to introduce some populations away from public view for research and monitoring. 🌿



Ghost Orchid

To see a ghost orchid (*Dendrophylax lindenii*) is among the most coveted of botanical prizes, but one typically earned by those who can brave swampy or extended treks. If we're lucky again this summer, our ghost orchids will bloom. We'll be sure to announce its sighting on our social media channels; make sure you follow us! [f](#) [t](#) [@](#) [v](#)

TROPICAL FRUITS

Summer in Florida calls for a celebration of all things tropical — especially our fruit. To get you thinking beyond bananas and oranges, we teamed up with Fogg Café's Chef Jack Raben to inspire culinary creativity in your own kitchens!



COCONUT

(*Cocos nucifera*)

Places of origin: India and Southeast Asia

Uses: Coconut is a staple in Thai cooking, a base for tropical drinks, a rich cooking oil, a favorite addition to candy, a coating for fried foods, a cosmetic moisturizer, and even a flour, made from dried coconut meat.

Jack says: "Here in the summer, we take all of the green coconuts and cut them open to get the water out. We then freeze them and use later in smoothies, cocktail bases, and agua frescas (flavored waters) that are cool and refreshing."

How to choose: Shake it! More water = a fresher fruit. Check the shell for signs of mold. Look for damp areas, a sign that the coconut has cracked and is leaking.

How to prepare: Identify the softest of the three eyes, pierce it with a knife, and rotate the blade to make a small hole. Drain the water. Grab a hammer and hit the center of the coconut repeatedly while turning it. Once the shell fractures, open it, and pry the meat from the shell.

Nutritional benefits: Coconut is packed with minerals, providing 60% recommended daily value manganese; 44% copper; 15% selenium; and 11% iron.

Fun fact: In 1878, the *Providencia*, a merchant ship carrying coconuts from Trinidad, ran aground off Florida's east coast. The coconuts washed ashore, and enterprising crew members salvaged and sold them to local residents. So many germinated, it coined the region's modern-day name: Palm Beach County.

MANGO

(*Mangifera indica*)

Place of origin: India

Uses: Mangos can be enjoyed raw, blended into smoothies, juiced, baked into desserts, added to salsas, relishes, slaws, and salads.

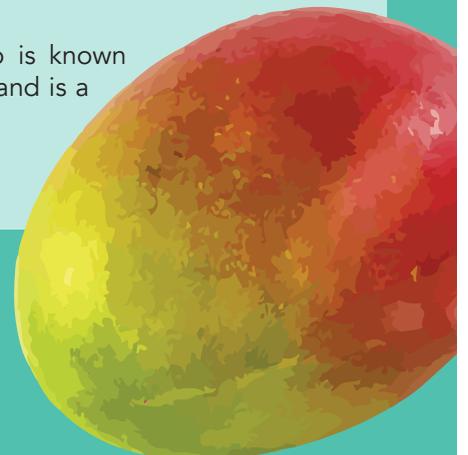
Jack says: "There are so many different varieties of mangos that grow here in Florida. There are many in the Garden, and the flavors and textures are very diverse. There are some cultivars that are better for cooking to bring out the flavor, and others that are better for eating raw or using for sorbets and ice creams."

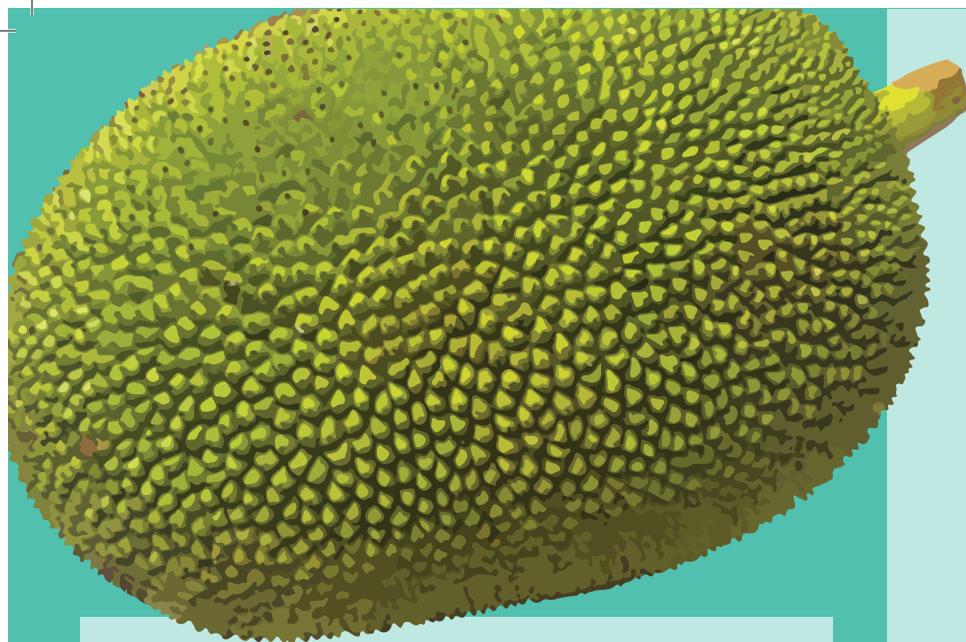
How to choose: Don't rely on color to indicate ripeness. Instead, squeeze the mango gently to identify those that give slightly.

How to prepare: Mango skins are tough, bitter, and contain urushiol, a compound also found in poison ivy. You can use a peeler to remove the skin or cut the mango vertically to the left and right of center, avoiding the pit. Cut a grid on each mango half, taking care not to penetrate the skin. Use a spoon to scoop out the cubes. Enjoy!

Nutritional benefits: A three-quarter cup serving of mango offers 50% of your recommended daily intake of vitamin C.

Fun fact: The mango is known as "The King of Fruits" and is a symbol of love in India.





JACKFRUIT

(*Artocarpus heterophyllus*)

Place of origin: India

Uses: Unripe fruits are neutral in flavor and absorb whatever flavorings you pair it with. Ripe ones are sweet and tasty on their own or folded into baked goods. The seeds can be roasted.

Jack says: “We break down and slow roast the jackfruit we get from the Garden. The pieces are then cut up and used in our scones. Jackfruit may also be used in many savory dishes. The sturdy texture of the fruit resembles pulled pork or chicken and is a great meat substitute. A tip for cleaning these large fruits is to freeze them for 10 to 30 minutes, then cut while cold to keep the latex hardened and much less messy.”

How to choose: A ready-to-eat jackfruit will have a mild, sweet smell and will yield slightly to pressure. It yellows as it ripens.

How to prepare: Oil your knife and hands before cutting into the fruit; it has a sticky latex sap. On a covered work surface, cut the fruit in half lengthwise and then lengthwise again. Cut out the core. Remove the stringy white filaments from around the yellow fruit pods. The pods are now ready for use!

Nutritional benefits: One cup of jackfruit has a whopping 40 grams of calcium.

Fun fact: The world’s largest tree-borne fruit, the jackfruit can weigh up to 100 pounds each (although 25 to 50 pounds is more the norm).

PINEAPPLE

(*Ananas comosus*)

Place of origin: The Caribbean

Uses: This versatile fruit can be used in anything from cocktails to desserts to main courses.

Jack says: “In Fogg Café, we slow roast fresh pineapple for our jerk chicken salad. This not only removes the water content but also brings out the sugars for a sweeter flavor. The Café also grills pineapples for a nice charred, sweet flavor for the Cubano Al Pastor on the menu. The idea is to contrast the acidity of pickles and the spicy aspects of the guajillo chilies in the adobo.”

How to choose: Squeeze the fruit to ensure it is firm but has a little give. Ripe ones emit a slightly sweet odor. Pineapples do not have to be yellow in order to be ripe.

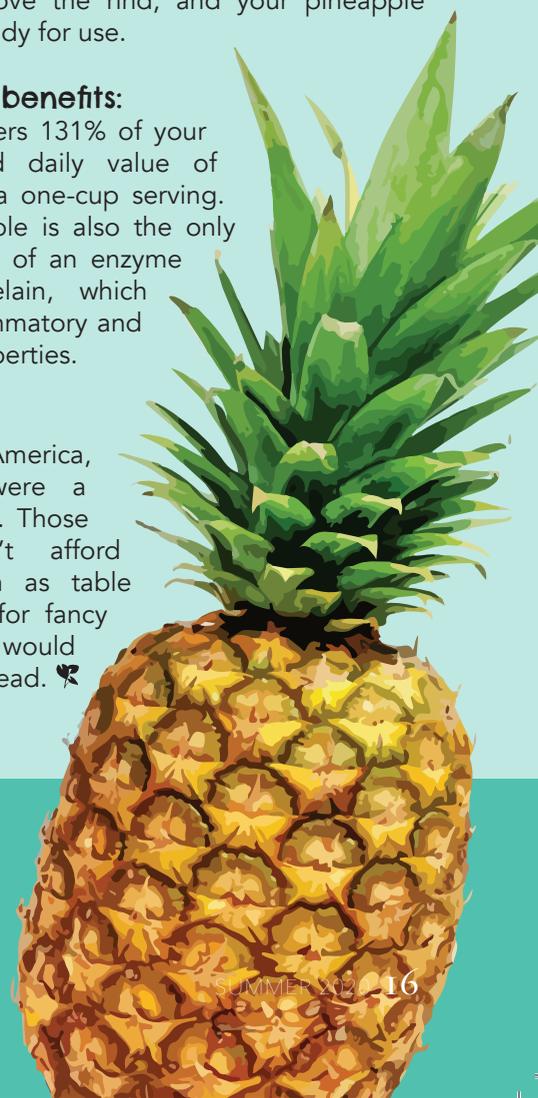
How to prepare: Cut off the ends, stand upright, and then slice it in half down the middle. Remove core. Cut the pineapple halves in half to make quarters; cut small vertical slices on each quarter. Remove the rind, and your pineapple chunks are ready for use.

Nutritional benefits:

Pineapple offers 131% of your recommended daily value of vitamin C in a one-cup serving. Fresh pineapple is also the only known source of an enzyme called bromelain, which has anti-inflammatory and analgesic properties.

Fun fact:

In Colonial America, pineapples were a status symbol. Those who couldn’t afford to buy them as table centerpieces for fancy dinner parties would rent them instead. 🍍



Going Tropical



Tropical fruit thrives in summertime in Southwest Florida—and we thrive on tropical fruit! To get a taste for some of the tropical fruits we grow here in the Garden, see page 15.

Drinks

Mango Passionfruit Lavender Agua Fresca

- 4 cups water
- 1 Mexican cinnamon stick (available in Latin markets)
- 1 cup mango pulp, puréed
- 1 cup passion fruit pulp, puréed
- 1 tablespoon lavender flowers, or ½ tablespoon of lavender buds
- ½ cup sugar (add gradually, and check sweetness; this amount will vary depending on the fruit)

Coconut Pineapple Agua Fresca

- 2 cups coconut water
- 1 pineapple, skin and core removed, cut into 1" pieces
- 2 tablespoons honey or agave nectar
- ½ cup fresh mint
- ½ cup fresh basil
- 1 cucumber peeled and seeded cut into 1" chunks
- 4 cups water

Directions for both:
Purée all together, and adjust sweetness, as desired.
Serve ice cold.





Main Course

Jackfruit Tacos (Vegan)

2 garlic cloves, peeled and chopped
2 pounds jackfruit meat, seeds removed
2 chipotles in adobo sauce, chopped small,
with some of the adobo sauce
1 cup coconut milk (unsweetened)
½ cup yellow onion, chopped small
1 bunch cilantro leaves, chopped

Soft corn or flour tortillas

Sauté the garlic until just golden. Add jackfruit, chipotles, and adobo sauce. Cook until jackfruit is soft and heated through. Add coconut milk and reduce by half. Meanwhile, mix chopped onion and cilantro, and reserve on the side.

Serve with tortillas and cilantro and onion mixture on the side.

Tip: The jackfruit harvested from the Garden is broken down and slow roasted in the oven. A tip for cleaning these large fruits is to freeze them for 10–30 minutes and then cut while cold to keep hardened and not as messy.

Jackfruit holds its own in many savory dishes. The sturdy texture of the fruit resembles pulled pork or chicken and is a great meat substitute.

Dessert

Pineapple Topping

Grilled, brûléed, or roasted pineapples are a great healthier dessert option with little prep time. For a fast treat, slice pineapple in half-inch slices, sprinkle with brown sugar or cane sugar, and caramelize in the oven until slightly brûléed. Let the pineapple cool slightly, and serve over coconut or mango sorbet with fresh mint or basil leaves.



Thanks to Chef Jack Raben for these culinary inspirations. To see a full menu of what Chef Jack and his team are serving up in Fogg Café this summer, visit naplesgarden.org. Members enjoy a 10% discount! 🍷

Life Cycle of a Competition Waterlily

One by one, the waterlilies arrive in packages that utterly belie their beauty. Some are encased in plastic bags. Others are draped in damp paper towels and newsprint, a plastic grocery bag serving as a protective layer.

There are no bright blooms or billowing lily pads at this point. For the most part, rhizomes mere inches long and tiny tubers represent what will grow into the hybrid showstoppers we know as *Nymphaea*. These, in particular, are judged in this annual event, the International Waterlily & Water Gardening Society's New Waterlily Competition. The Garden is the host location for the 2019–2022 competitions.

The waterlilies are first planted in small containers, then transferred to larger pots, where they are grown out in what resemble oversized kids' pools. Once large enough, they are gingerly transported, container and all, from the North Nursery to the Garden's Grove.

Even after more than two dozen entries arrive from hybridizers around the globe, there are no guarantees. Some never grow large enough to become champion waterlilies. Others grow too fast. Still others don't grow at all—stunted into dormancy from which they never emerge.

"Hosting this competition at our Garden is really special. We get to see the newest and greatest waterlilies hybridizers are working on before they are marketed to the public. There is really nowhere else in the world to see a collection like this on display!" says Aquatic Areas Manager Danny Cox, who, together with Aquatic Areas Technician Matt Herrman, grows the hybrids out for the competition each season.

It's part of what makes the competition so unique. The plants' appearance on any given day is not the only characteristic that is judged. It's its overall appearance throughout the different stages of life, starting in the spring and lasting until fall.

The 2020 New Waterlily Competition is no different. While the Garden closed this spring as a result of the COVID-19 outbreak, Cox has tended to the young waterlilies and readied them for viewing in display tanks in the Garden's Grove.

Come see the hybrids in the New Waterlily Competition at Naples Botanical Garden this summer and every year through 2022. 🌸



SUMMER IS THE SEASON FOR plumeria...

... and now you can enjoy the Garden's Nationally Accredited Plumeria Collection in a whole new way! As you stroll the Garden, you'll find precisely 95 of our 490 taxa—or types—of plumeria, showcased in large tubs.

There is a reason for this method, explains Sandra Rigotti-Santos, Curator of Records.

"Growing them in the tubs would start the process of 'dwarfing' the plants, allowing them to display the flowers at eye and nose level—yes, we like to check the fragrance of flowers!" Sandra explains. "The plants in tubs would improve efficiency

for irrigation, pest and disease treatment, fertilization, and overall care." The staff also wants to investigate forcing a winter bloom so that more guests can see the plumeria at their peak, a process easier to perform on smaller, more accessible trees, Rigotti-Santos adds.

To achieve this goal, staff made graftings and cuttings of every tree in what we refer to as our "plumeria hills," in order to back them up in the nursery. Those that succeeded were transferred to their tubs.

With time, we hope to feature 400 of our plumeria trees in this fashion. ♡



Pictured:
Plumeria rubra
"Luc's magnum opus"

What Closure Brought Us

Annual closure? Check. We temporarily halt public visits each year to prep for season. Hurricane-forced shutdown? Check. Hurricane Irma shuttered us for three weeks while we hauled debris and righted trees. Global pandemic? Well ... That's a different story.

We had never anticipated anything like COVID-19.

But our staff doesn't know how to sit idle for long. When life throws a global pandemic and social distancing our way, we adapt—just like our collections. And we may just create something unexpected and altogether inspiring in the process.

What better way to celebrate reopening than with a gift to the Garden?

Thanks to the support of the Garden's Board of Directors, gifts will be matched. Your gift supports the enhancements that are now part of your Garden experience, both on our grounds and online! See the envelope on page 15.



#STAYPLANTED

Ironically, the Garden's closure opened our mission to more people than ever before. By the end of the day March 16, the day we ceased public operations, plans were in the works with one goal in mind: how to bring the Garden to people, when they cannot come to the Garden. Within the week, Education team staff—whose faces are familiar to many from group tours and events—began making cameos in YouTube DIY videos ranging from how to create your own vanilla extract to how to start seeds in toilet paper rolls. Collection updates on our blog, coveted Fogg Café recipes, on-the-ground updates from our Horticulture team, and kid-friendly activities round out the content on naplesgarden.org/stayplanted. **The best part: We expect this digital outreach will become our norm—an avenue to find creative ways to reach audiences both existing and new.**

SAFETY FIRST

When you come back, you'll notice safety and cleanliness have taken center stage. Don't get us wrong: We've always maintained our Garden to the utmost standards. But we have some new, permanent fixtures in place that promise to enhance public safety well after the threat of COVID-19. Upon your return to the Garden, you'll notice plexiglass panels at our ticketing windows, touchless water bottle filling stations, hand sanitizer stations, and you may even catch sight of our Operations staff members spraying a hydrogen peroxide solution. Not only is it effective, but it's also safe for guests, and (of course!) the plants. **An added bonus: These increased health measures will go even further to help prevent the spread of seasonal flu and other contagions.**

YOU BE THE NATURALIST

Ever wonder what are those wiry weeds that push up between sidewalk cracks, or find yourself eyeing those flowers that surface in your neighborhood every spring? Our unexpected closure offered the perfect opportunity to launch Project Stay Planted, the Garden's citizen-science endeavor using the iNaturalist app. **The app allows people to learn more about the plants around them** while collecting data that ultimately helps plant ecologists and researchers. From Earth Day, April 22, through May 25, participants downloaded the app and took photos of the plants they saw. Once subject-matter experts identified the plants, they were catalogued in data sets that reveal plant species range, commonality, and sometimes, unexpected locations.

This summer, we will share different ways you can stay involved in the iNaturalist community and introduce new learning tools within the app. We'll also introduce another avenue to observe plants with Seek by iNaturalist, an app designed for children to observe and identify nature.

TLC FOR OUR COLLECTIONS

Late each summer, the Garden closes so that the Horticulture team members can take on the big projects they're unable to tackle while guests are on site. This year, that annual closure came early, and with it, the addition of new plants—vireya rhododendrons from Hawaii, a *Jatropha* collection, and a number of cycads—just to name a few. Our team seized the opportunity to remove and relocate sick or slow-growing palms and trees, perform renewal pruning to reign in leggy growth, mulch, aerate ... and the list goes on. **The end result: a beautiful and vibrant space to experience upon your return.** 🌿

Frequently Asked Questions

How can I contact the Membership Office?

The Garden's Membership Office is staffed 9am–4pm, Monday–Friday. You can contact the Membership Team at membership@naplesgarden.org, or call 239.315.7293.

Where can I find a schedule of upcoming Member events?

Your best source of information on upcoming Member Events is naplesgarden.org/memberevents, where you will find the schedule of upcoming events and links to register. This page is updated regularly to keep you informed of the many opportunities to experience the Garden as a Member. Check back frequently to see what we have to offer.

I lost my membership card. What should I do?

A replacement card can be obtained at a ticketing window. You will be assigned a new Member number, and your old card will be deactivated. If you would prefer that we send your card in the mail, contact us at membership@naplesgarden.org. Please note this may take 5–7 business days.

Where can I find information on reciprocal garden partners, claim my bonus magazine offer, and find the most recent Garden magazine?

Members can visit naplesgarden.org/membership to find information on benefits at each membership level, and much more. From this page, you can also view a list of reciprocal garden partners across the state, claim your complimentary subscription to *Better Homes & Gardens* or *Martha Stewart Living*, and download the most recent Garden magazine.

How can I locate my Member number?

Your Member number is located on your membership card. If you need your Member number, you can contact the Membership Office at membership@naplesgarden.org, or call 239.315.7293, 9am–4pm, Monday–Friday.

We live here seasonally and would like to update our mailing preferences. How can I do that?

Great question! Our membership database can hold multiple addresses, allowing us to send mail depending on where you are during a specific time of the year. Email us at membership@naplesgarden.org with your mailing address(es) and the specific months you are there, and we will be happy to update your account. Please note that once you make these updates, you only need to contact us should something change.

Can I upgrade my membership?

Yes! Membership can be upgraded simply by paying the difference between levels. If the expiration date is three months away or less, we ask that you renew your membership at the new level. The month of expiration will remain the same, allowing you extra time with your new benefits. Please call us at 239.643.7275, and we will be happy to assist.

I have been a Member in the past. If I renew, am I considered a new Member or a renewal?

If you have been a Member with us in the past, you are still in our system and are considered a renewal. If you are not sure and would like us to check, please contact us at membership@naplesgarden.org.

I'm not receiving Garden email updates. Can you add my email address to my membership account?

Certainly. The Garden's email updates provide announcements on upcoming events and member benefits, so we don't want you to miss out on anything! Please email membership@naplesgarden.org with your full name, address, and email address(es) you would like added. 🌿

Construction Ramps Up for the Garden's Evenstad Horticulture Campus



At its core, the \$13.3 million Evenstad Horticulture Campus is a means to an end. This new research-focused wing of the Garden will enhance crucial components of our mission. At the fore: studying and preserving threatened plants and building upon relationships with gardens in the Caribbean Basin, plus maintaining our display gardens and providing climate- and storm-resilient plants for use in our region.

With a lead gift from Ken and Grace Evenstad, the project's second phase of construction will soon commence. With the 10,000 square-foot Recycling

Center complete, the ability to store gravel, shells, mulch, soil, and other materials in large volume was already a reality for Garden staff. By late 2021, the Garden anticipates completion of an expansive growing facility boasting everything necessary to nurture plants through each stage of their life cycles: a 22,000-square-foot greenhouse complex and 43,000-square-foot Sun Nursery are just a couple notable features.

Phase 3, a 10,800-square-foot horticulture operations center, is next on the horizon. With 5,000 square feet of office space, the Garden's Horticulture team will have a shared workspace just steps from our cultivated collections and natural areas. Every need has been taken into consideration, from office essentials such as desks and staplers to heavy machinery and shovels. ♻️



If you would like to be a part of the Garden's future through a gift toward the Evenstad Horticulture Campus, please contact Cindy Learned at 239.325.1927 or clearned@naplesgarden.org.



Dirty Girls & Bamboo Boys



The nickname is entirely apt.

By the time the group of women is done planting bromeliads in the Kapnick Brazilian Garden, their knees are caked with dirt, arms streaked with the stuff, and their skin glistens from exertion.

That's why they call themselves "The Dirty Girls."

There are five of them, women of retirement age who report to the Garden every Tuesday morning and take to the dirt. They plant, weed, haul, mulch ... whatever the staff needs a hand doing.

"I read something once that you've got to surround yourself with things you love to do," says Jackie Belcher. For her, gardening is one of them.

"And the visitors are so appreciative of what we do," adds Diane Mottola. Mingling with guests is one of their favorite aspects of the job. "We love gardening," says Betty Plum, "and I think we also love the interactions with visitors."

This cadre isn't the only dogged volunteer team. On Mondays, the "Bamboo Boys," Bill Louis and Tony Saldukas, report to the Garden to wrestle with woody stalks.

"I've always loved working outside," Louis says. "I

have my own garden, and I fell in love with this place. Really. And the people are just spectacular."

We have a surprising amount of bamboo, from the collections in the Lea Asian Garden to the thickets along our parking lots, fire lanes, and service roads. This keeps the "Boys" very busy.

"If it's dead, it's outta here. If it's topless, it's outta here. If you look up, sometimes it's broken part of the way up. We'll take those out. And, of course, we remove the real bad leaners," says Saldukas.

The two spent more than a month last winter tending to the bamboo in the parking lot, including a dense, stubborn patch interfering with a gate.

"We're making progress, but it's slow. The bamboo is so intertwined. That's the hardest part of it," Louis says. Ultimately, they prevailed.

There's a satisfaction in seeing the tangible results of a day's labor. That's a big reason why these volunteers gravitate to physical tasks.

"We can go in and work for a few hours and see the transformation. It's very rewarding," says Janet Craft. The volunteers, like the many others who give their time to the Garden, have tremendous impact.

"When I think about the wonderful volunteers who are connected to the Garden, I realize that not only do they help us, but they also help bring our community together through their caring and generosity," says Volunteer Services Manager Karen Pattison. "They have helped to create this amazing place where people can gather to enjoy and be inspired, and they, in turn, inspire the rest of us. I feel proud to know these truly extraordinary individuals."

Sure, these volunteers come to the Garden in order to give back, but they'll be the first to tell you that pulling weeds and slashing bamboo is fun. Especially if you're surrounded with good-spirited companions.

"The best thing, I think, is the laughter," Craft says. ♡

This article was written in late February, just prior to the Garden's closing. Our volunteer opportunities are currently on hold, as part of our COVID-19 safety protocols. If you are interested in volunteering, please email Karen Pattison, Volunteer Services Manager, at kpattison@naplesgarden.org, and we'll be back in touch once all restrictions are lifted.

DONOR HIGHLIGHT | naples botanical garden

The Garden was not even completed when Bill and Marie Pastore first stepped onto our grounds.

"There was no Scott Florida Garden," Bill remarks.

"No, none of that," Marie confirms. "But we just fell in love with it."

The Pastores had bought a winter home in Bonita Springs and befriended another couple, Art and Joan Barron, who were friends of the Garden. The Barrons brought them here for a Sunday afternoon concert, and the Pastores practically never left. A few years ago, they bought a house in downtown Naples to be closer to the Garden and other favorite cultural organizations.

"Bill and I, we just love our flora and fauna," says Marie. "We met (then executive director) Brian Holley, and he showed us the plans for the Garden. We thought, 'We'd love to help.'"

Since 2011, they've made several notable gifts, including helping fund Hurricane Irma recovery. Following their most recent contribution, the Garden will rename the Caribbean House to the "Pastore Family Caribbean House."

Bill, whose career spanned the banking, health care, and tech sectors, remembers early interactions with Holley.

"He told us his plans for the Florida Garden, and honestly, I looked at him like he had two heads when he showed us the timeline." That's pretty aggressive, Bill remembers saying. Holley assured him the Garden would deliver—and it did.

"We walked in, and our jaws dropped," Marie remembers of the Scott Florida Garden's unveiling.

"That's important to us," Bill says. "If somebody says they're going to do something, they do it. That's an organization we want to be part of."



"That's what I tell people when I try to get them to come here: There's something for everybody."

- Bill Pastore

Marie & Bill Pastore

Gardens have been central to their lives. Both grew up in Brooklyn, grandchildren to immigrants from Italy. The Italians had brought seeds from their homeland—figs, hydrangeas, gardenias, roses—and planted them, along with vegetable beds, in miniscule yards.

"We were surrounded by cement, but they planted," Bill remembers. The couple's daughters, Dana and Stacey, both Connecticut residents, carry on the family tradition in gardening and philanthropy alike.

In addition to their financial support, Bill and Marie do what the Barrons had done all those years before—introduce the Garden to friends and neighbors.

"We come for events, but we come more times than not just to meditate, to sit and walk and look and laugh," Bill says. "That's what I tell people when I try to get them to come here: There's something for everybody." 🌸

Unearth Your Garden Impact

Join the Royal Palm Society



As a Royal Palm Society member, you provide the resources necessary to advance our most important projects to their fullest potential. These projects include new partnerships in the Caribbean and Latin America aimed at saving plants and addressing threats to subtropical flora posed by a changing climate. Locally, we have begun educating local governments, HOAs, and citizens on their role and opportunity to positively impact water quality and wildlife habitat.

All Royal Palm Society supporters enjoy the unique combination of delivering vital philanthropic funding and experiencing exclusive benefits. From complimentary general admission for you and all accompanying guests to private receptions celebrating your impact on our projects, you will be among a group of dedicated patrons helping the Garden fulfill its mission of becoming a world-class botanical garden and global leader in plant conservation. 🌿

ROYAL PALM SOCIETY Naples Botanical Garden

ANNUAL BENEFITS:

- Free general admission for you and all accompanying guests
- Four one-time-use guest admission passes
- Invitations to exclusive Garden events
- Royal Palm Society membership card(s)
- Recognition in Annual Donor Listing
- Advanced registration opportunities
- Complimentary use of accessibility scooter
- 10% discount on regularly priced items at Fogg Café and the Berger Shop in the Garden

ROYAL PALM SOCIETY MEMBERSHIP LEVELS:

Bougainvillea: \$1,500–\$2,999

- Royal Palm Society benefits for two adults

Ginger: \$3,000–\$4,999

- Bougainvillea membership benefits, *plus*
- Prearranged private Naples Botanical Garden tour for six
- Two additional one-time-use guest admission passes (6 total)

Heliconia: \$5,000–\$9,999

- Ginger membership benefits, *plus*
- A *Family* level membership to give as a gift (must be a new Member)
- Two additional one-time-use guest admission passes (8 total)

Bromeliad: \$10,000–\$14,999

- Heliconia membership benefits, *plus*
- Invitation to lunch with the President & CEO at Fogg Café
- Two additional one-time-use guest admission passes (10 total)

Orchid: \$15,000+

Our highest membership level, Orchid level members are closely connected to the Garden through philanthropic leadership. Your commitment to the Garden at this level is making a difference to ensure the future of the Garden. Experience all of the above benefits, plus a heightened sense of belonging to Naples Botanical Garden. We are so grateful for your support.

For questions about the Royal Palm Society or to join, please contact Brian Russo at 239.315.7293 or brusso@naplesgarden.org. Contributions are 100% tax-deductible.

Want to ensure the Garden's work for generations to come? Consider a gift in your will or estate.

Making a gift to the Garden in your estate plans isn't merely a future event. The Perennial Legacy Society offers the opportunity to learn and grow now. Experience on an even deeper level the impact of the Garden's community and conservation programs through behind-the-scenes presentations as you get to know fellow Society members.

Be a part of what comes next, and touch the future of the Garden, today.

If you have already included the Garden in your estate plans, simply let us know, so that we may invite you to Society events. To inform us of your future gift intention, or for a free "how to" legacy brochure, contact Cindy Learned at 239.325.1927 or clearned@naplesgarden.org.

**PERENNIAL
LEGACY SOCIETY**



For Goodness' Sake: Giving in Times of Crisis

By Bob Edwards

President, Senior PIM Portfolio Manager | Edwards Asset Management, Naples



In good times, nonprofits rely on the generosity of good donors; in times of great uncertainty, they rely on great donors. Surprise is the mother of uncertainty and panic, and the normal behavioral reaction for humans is to pull back. Thus in times of uncertainty, donations shrink, events are canceled, revenues decline, and endowment funds wither, but expenses to the organization remain predominately fixed. In other words, charitable organizations face a dangerous economic storm.

Donors know the joy and satisfaction they've felt from making a difference by contributing to making their communities better. At the time of this writing, we are all "social distancing." When this passes, we will again reconnect as a community. Beautiful outdoor sanctuaries will be some of the most appealing destinations for people to visit to renew, connect with nature, and spend time with loved ones.

Here's one of philanthropy's secrets: Donating during uncertainty makes you a bigger fish in an abruptly smaller pond. Now is when gifts are most needed, most meaningful, and most appreciated.

Don't miss the opportunity:

- Consider contributing highly appreciated stock, IRA-required minimum distributions (RMDs) up to \$100,000, and corporate matching gifts.
- The Coronavirus Aid, Relief, and Economic Security (CARES Act), signed into law March 27, 2020, may have incentives for charitable giving in 2020 for your situation. Consult with your professional advisors.
- If you're a donor with narrowly restricted endowment funds, consider relaxing the restrictions for this extraordinary period, allowing the charity to use the draws instead for a specific purpose, such as applying them to general operating expenses.
- Speak with your professional advisors to plan, structure, and budget for large gifts in the future.
- Meet with your charity to learn how to leverage the impact of your giving.
- Discuss values in family conversations. Different family members may opt to share multiple charitable gifts whether or not they find complete alignment. Even with young children, there are lessons to share in the joy of doing good. 🌱

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THANK YOU TO OUR GARDEN
FRIENDS WHO SUPPORTED



April Foolin'

IN THE GARDEN

A Caribbean Soirée

While we were not able to celebrate the evening together, your generosity will continue to enchant our visitors through our unique plant collections.

A special thanks to Chair, Christine Williamson
and Honorary Chairs:

Jane Purdy Berger
Leslie and Joe Fogg
Kathleen and Scott Kapnick

Karen and Bob Scott
Vicky and David Smith

With additional thanks to:

The Galliford-Mulard Foundation
Salvatore Ferragamo

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CELEBRATING 16 MAGNIFICENT YEARS OF HATS IN THE GARDEN

While we will not gather for Hats in person this November, its spirit of beauty and camaraderie will persevere in the Garden each day. We will have much to celebrate in 2021!



HATS OFF TO THE DEDICATED WORK OF
THE NAPLES BOTANICAL GARDEN
SUSTAINING LEADERSHIP COUNCIL

SAVE THE DATE

Hats in the Garden

WEDNESDAY, NOVEMBER 10, 2021

Stay tuned for additional Hats in the Garden updates!



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