

NAPLES
BOTANICAL
GARDEN

Cultivate

SUMMER 2023



IN SEASON

See the Garden through the lens of renowned wilderness photographer Clyde Butcher, page 21.

"This, to me, is Florida," Butcher says of this viewshed of Lake Tupke.

Photo by Clyde Butcher

OUR MISSION

Where Plants & People Thrive Together
 Naples Botanical Garden conserves the plants and habitats of the tropics, cultivates beauty, offers knowledge, and inspires the protection of nature.

ON THE COVER

In the absence of color, textures and patterns become the focal points of Clyde Butcher's photography. He credits Garden staff for their "artistry" in layering foliage of different shapes and hues along our walking pathways. "I don't do many abstracts, but this is one I really liked," he says. See more from Clyde's time spent in the Garden, page 21.

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Clyde Butcher's Garden

Discover the Garden in a whole new light through the lens of this renowned Florida nature photographer.



CULTIVATE SUMMER 2023

Editor
 Jenny Fuentes

Graphic Designers
 Kristen Camisa, Ashley McGowan

Photographers
 John Eder, Paul Osborn

Contributors
 Dominique Caruso, Joe Fagnano, Matt Herrman, Darby Kordonowy, Jack Raben, Mary Helen Reuter, Erin White

Editorial Director
 Jennifer Reed

Director, Communications & Marketing
 Renée Waller

Vice President, Development & Marketing
 Andrea Nickrent

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Sponsored in part by the State of Florida, Department of State, Division of Arts and Culture, the Florida Council on Arts and Culture, and the National Endowment for the Arts.

With the publication of this issue, I don't think I'll ever look at the Garden in quite the same way again.

That's because we have the great honor of seeing our property through the lens of renowned nature photographer Clyde Butcher. He and his wife, Niki, a talented artist in her own right, spent a month with us and explored every corner of our 170-acre campus. Clyde's stunning series shows the majesty of Garden vistas and illuminates intimate, almost hidden spots that are easy to overlook.



much deeper purpose. The Garden is a leading force in the conservation of tropical and subtropical plants, an expert in the use of native plants to address environmental challenges, and a foremost provider of environmental education. In this issue, you'll discover how our staff planted a swale to remove pollutants from stormwater and expanded the Foster Succulent Garden, a place that includes species from all over the world, including those that are threatened and endangered.

fruits to grow on palm trees). This reminds me: We have plenty of activities in store for you this summer, including Tasting the Tropics on July 1. During that event, you can sample some of the wild and wonderful tropical fruits growing in your Garden and elsewhere in Southwest Florida. Also coming up September 2 and 3: Waterlily Weekend, two days of tours, demonstrations, and more, to celebrate these aquatic plants at their peak.

We're humbled that Clyde chose us as a subject and so generously provided his Garden collection to share with you. We selected our favorites for this special edition of *Cultivate* and have posted additional photos at naplesgarden.org.

Clyde uses his art to inspire the protection of nature, and he understands the Garden does the same. We have created a botanical wonderland that attracts people for its beauty yet serves a

This issue also spotlights our ever-expanding tropical fruit collection (you might be surprised to learn that coconuts aren't the only edible

Clyde told us he loved being in the Garden during the summer because the crowds thin, and he could enjoy nature's solitude. We hope you, too, will take advantage of this quieter time of year, emulate Clyde, and explore every nook and cranny of our 170 acres.



Donna McGinnis
 President & CEO
 Naples Botanical Garden

✉ Questions and letters to the editor may be sent to email@naplesgarden.org.

What's happening



SUMMER HOURS

June 1–September 30

Experience the beauty of the Garden during this time of year when the tropics shine!

We are open daily, 9am–2pm 8am early entry for you, our Members

MAKE IT A STAYCATION SUMMER

Residents of Collier, Lee, and Charlotte counties are in for a treat, with discounted admission from June 1–September 30. Discover the Garden’s tropical collections, see multiple art exhibitions, and replenish at Fogg Café for brunch or lunch.

\$12 – Adults
\$3 – Children ages 4–17 (Children 3 and under are always free.)
\$8 – Dogs (During Sunday and Tuesday dog walking days, 9–11am)
Members enjoy free Garden admission every day!



Photo by John Eder



TASTING THE TROPICS

July 1 | 9am–2pm
Included with Garden admission

Savor the flavors of the tropics in all their bountiful forms. Learn about the incredible diversity of tropical fruits, discover how to crack into tough-shelled varieties, and, best of all, partake in tastings of these tropical treasures. Plus, join our staff experts for more lively tours and demonstrations than ever before.

Supported by: Collier Fruit Growers



Ehren Fritz Gerhard, "Paradise Birds," 2019

EHREN FRITZ GERHARD: UNDERSTORY WONDERS

July 15–October 29 | Kapnick Hall

Working somewhere between scientific observation and romantic idealism, Ehren Fritz Gerhard creates moments filled with vibrant beauty and childlike wonder. Using playful rhythms found in the natural world, his intense compositions seem to breathe and move, imbuing energy that is both elevating and deeply calming.

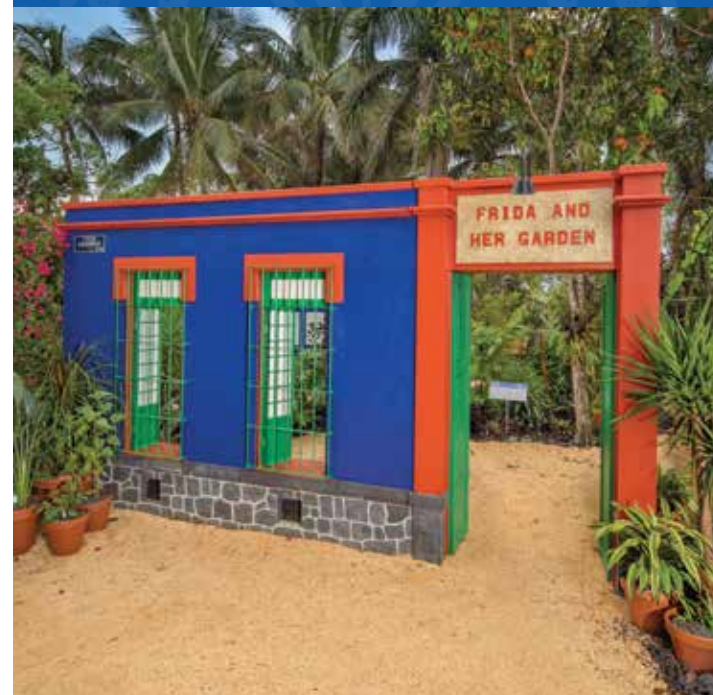
WATERLILY WEEKEND



September 2 & 3 | 9am–2pm

Tropical waterlilies steal the show during this two-day festival. Dive into the world of these aquatic gems with guided tours, demonstrations, family activities, and more.

FRIDA **AND HER** **GARDEN**



Photos by John Eder

FRIDA AND HER GARDEN

Through September 10

Last chance to experience this spectacular re-creation of *La Casa Azul* (or the Blue House), the creative refuge of renowned Mexican artist Frida Kahlo. Stroll the exhibition and discover courtyard vistas, colorful animal sculptures, and the plants that inspired her iconic works.

Supported by:



Special thanks to Banco de México Diego Rivera and Frida Kahlo Museums Trust.



W.O.N.D.E.R.

Wednesdays–Sundays at 10:30am

Dive into learning all summer long with activities just for the kids.



June: Popular Pollinators

July: Floating Flora

August: Art Naturally

September: Stormy Weather & Mangroves

Take the experience with you throughout the Garden and at home! Pick up your W.O.N.D.E.R. Activity Pack at Ticketing—available in English, Spanish, and Haitian Creole.

Included with Garden admission



DIG DEEPER

Daily, 11:30am & 1pm

Get to the bottom of the botanical world with these interactive staff-led chats. Whether it's a deep dive into air plants or a crash course on herbs, you'll leave with enhanced knowledge of the possibilities of plants. Topics and locations change daily. Check the Garden schedule at Ticketing, and then look for the Dig Deeper cart as you explore the Garden!

DAILY TOURS

The learning continues all summer long! Join us as we journey through the Garden and explore the tropical plants and distinctive features of these 170 acres. Look for tour topics and schedules daily at the Smith Entry Prow.



Photos by John Eder

Now Through September!

Take the *Mexico: A Celebration of Plants & Culture* audio tour.

Discover additional audio tour options plus our GPS map to guide your way through the Garden.



Supported by:



Sponsored in part by the State of Florida, Department of State, Division of Arts and Culture, the Florida Council on Arts and Culture, and the National Endowment for the Arts.



NEW WATERLILY COMPETITION

June–September | Included with Garden admission

Summer means prime growing season for waterlilies, and for the fifth year, the addition of novel aquatic marvels. The Garden will grow several waterlily hybrids for the New Waterlily Competition's tropical categories. Expect to see tropical day bloomers with petals unfurled during your visit; others, tropical night bloomers, will reveal a simplistic beauty during Garden operating hours. (Arrive early during your exclusive Members-Only hours from 8–9am, and you may catch sight of some of them before they close for the day!)

Hardy waterlilies in the competition will simultaneously be grown and tended at Denver Botanic Gardens, with a cooler climate conducive to their growth.

Stop by the Grove to see these tropical waterlilies from around the world, and watch them grow all summer long.



GREENHOUSES TAKE SHAPE

The Evenstad Horticulture Campus is on track for its anticipated summer 2023 completion, despite a global pandemic and Hurricane Ian's impact this past fall. By late March, Prospiant, the Garden's greenhouse builder, had started on metal framing for one of the four greenhouses, plus roof panel installation. Meanwhile, Manhattan Construction placed exterior metal wall panels on the office building. Once finished, the Horticulture Campus will feature 66,000 square feet of state-of-the-art greenhouses, shadehouses, a potting area, nurseries, offices, storage, and recycling center.



Photos by John Eder



NATURAL WATER FILTER: HAMILTON AVENUE SWALE

Naples Botanical Garden uses nature-based solutions to ensure that stormwater from our region's urban areas is treated and that pollutants are removed before water enters the Gulf of Mexico. While algal blooms are a naturally occurring phenomena, nutrients infiltrating the water from the land stimulate algae growth and exacerbate harmful algal blooms, such as red tide. Recently, a collaboration between Collier County and Naples Botanical Garden allowed the Garden to construct a massive bioswale that will take on and naturally purify water runoff from the newly expanded streetside parking along Hamilton Avenue. Located on the western side of the Garden near Hamilton Avenue, the swale is now home to approximately 2,500 native plants. As a result, road runoff is treated through our planted wetland and lake system before it reaches the Gulf of Mexico.

Check out the swale and stay up to date on how the Garden is making strides to clean Southwest Florida's waterbodies, one project at a time: naplesgarden.org/swale

DESERT-INSPIRED DESTINATION

BY DOMINIQUE CARUSO

PHOTOS BY JOHN EDER

Immerse yourself in a cacti and succulent paradise.

This spring, the Garden embarked on elaborate enhancements to the Foster Succulent Garden. A number of tropical plants were rehomed, offering breathing room for several new desert-dwelling species. Watch the progress in this area, and over the next several months, expect to traverse an entirely different landscape. Look for the addition of boulders, hills, cacti, distinctive *Sansevieria*, and rare succulents. Plus: Delight in Australian flowering trees and shrubs accenting the new cacti and succulent collection. Discover this newfound Garden destination this summer, centrally located between the Lea Asian Garden and Scott Florida Garden.

Special thanks to Edward and Judith Bergauer for making this project possible.



SANSEVIERIA

Ever popular indoors, the snake plant (*Sansevieria*), can be spotted in many a living room or doctor's office, but these plants are also extremely hardy. The Garden received a generous donation of unidentified *Sansevieria* originating from Juan Chahinian, known for penning multiple books devoted to this very plant. The Garden's horticulturists are working to label the specimens, most of which are from Africa and South Asia. Once identified, many will be relocated from the Nursery to their new home in the Succulent Garden.

HANGING HOYAS + DISTINCTIVE CACTI

If you look closely, you'll catch a glimpse of popular hanging succulents. Prime among them is *Hoya*. Varieties abound among this epiphytic plant, so be on the lookout for features ranging from heart-shaped leaves to vibrant pink and white star-shaped flowers. Plans are in the works to include rare *Hoya* species. If you're a cacti lover, you're in luck, as the new area across from the Naples Garden Club Idea Garden is home to columnar cacti several feet tall.

POTTED PLANTS GALORE

Expect to see more pots dotting the Succulent Garden. Potting allows us to showcase these gorgeous plants, especially when in bloom. It also allows for maximum flexibility to account for Southwest Florida's wet and dry seasons. Some spectacular potted plants you won't want to miss: *Euphorbia*, *Echinopsis*, and *Epiphyllum*.

Dominique Caruso is the Garden's Content Associate.



Photo by John Eder

The Voice Behind the Audio Tours

Mary Helen Reuter,
Curator of Education &
Visitor Experience

How do you bond with nature?

If you are Mary Helen Reuter, Curator of Education & Visitor Experience, you use your own love of the outdoors to spark a passion for it in others. Accomplishing this feat lies at the core of her current job duties. One means to this end is the Garden's audio tours, which Reuter narrates and produces. A certified interpretive guide and trainer for the National Association of Interpretation, Reuter shares more about the making of our audio tours and why we create them in the first place.

It was 2019. Audience research for the Garden had identified a group of visitors who might not want to take a guided tour, but still wanted to learn more, called “individual adventurers.” The Education and Visitor Experience Department was in the process of researching audio tour platforms. Would we outsource a project like this, or could we do it ourselves?

Of course, 2020 hit, and that expedited the process. At the height of the pandemic, a lot of museums were “DIYing” their own virtual experiences. We soon realized an audio tour is something we could produce. The pandemic started in March 2020, and we launched our

first audio tour in August, so finding and learning how to use the Engage by Cell platform, writing the script, recording, and then launching the first tour took several months; I had never done anything like that before.

My recording studio is my home office, using a simple Snowball Mic and Adobe Audition to record and mix audio. For better acoustics I lay a bunch of overstuffed floor pillows out and draw heavy velvet curtains over the window to dampen the noise, and I also have a cloth tapestry hanging on the wall that helps reduce echo.

On site, I've gotten to interview several artists to enhance the interpretation of our special exhibitions, including Steve Tobin

and Carmelo Blandino. Talking to different artists and learning about them on a personal level has been a unique experience. It facilitates connections between our Garden and visitors in a way they can't get in other avenues or that the daily tours don't cover. (Fun fact: Reuter studied art and biology at St. Edward's University in Austin, Texas. She's traveled with artists throughout the U.S. installing their exhibitions.)

For culminating exhibits of the Garden's nature journaling program (geared toward adults 55+), I interview the nature journalers and post a link to their interview next to their artwork. It makes the artwork so much more accessible when



you can hear the artist's voice behind the artwork. We record those conversations outside in the Garden, so you can hear birds, or people walking outside, crunching on the gravel. It accents the natural space.

Every year, we plan to create new audio tours for our annual theme as another layer of interpretation. We also add audio tour stops whenever there is something new to interpret, like sharing the impacts of Hurricane Ian in the Journey of a Raindrop audio tour or interpreting the prescribed burn unit in the natural areas. We have been considering adding some audio stops that highlight specific parts of our collection.

The Education & Visitor Experience Department's mission is to educate visitors and our community about plants' value to all life on Earth. We want to show people that plants' value isn't just because plants are our food or because they look pretty, but because they have

“We want to show people what they can do to benefit plants.”

their own inherent value and purpose in the environment. Hopefully, guests knowing this and being inspired by how we are engaging with them will result in measurable behavior change in some way, whether that's advocacy, daily behavior changes, or becoming a Member.

Interpretation is the bridge between a site's mission and visitors. The bridge between the person and the concept. How can someone care about plants if they don't even know they exist? How can people feel a connection with a place they don't even know about? What's in between that? What's between the Garden and the community?

We know our programs help people think and feel, but we also want to show people what they can do to benefit plants. We've piloted some programs this year that we love and have gotten some great feedback, and you will continue to see that next year. You'll always see us pushing our boundaries and doing more; we love to grow! We want to make sure we are impactfully interpreting our site—that people have a connection to us, know our mission, and see that plants are important.

“How can someone care about plants if they don't even know they exist? How can people feel a connection with a place they don't even know about? What's in between that?”



Photo by John Eder



Explore the Garden's audio tour offerings at bycell.co/bsgit

Special thanks to Marilyn and Brit Barter for making our audio tours possible.



Tickle Your Taste Buds With These Mexican Herbs

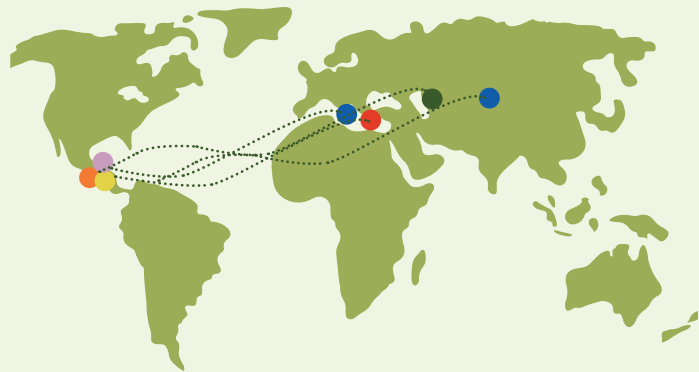
How to cultivate and cook with these flavorful plants



There are a bevy of herbs synonymous with our favorite Mexican cuisine. What might surprise you is their origin. While some are native to the

Central American country—one of the most biodiverse in the world—others were brought to the region over the centuries, popularized by Mexico’s indigenous peoples. Here, Garden Educator Joe Fagnano shares more on cultivating and cooking with Mexican herbs—plus other invaluable contributions of these flavorful plants.

Above: Cilantro and blooms of Mexican mint marigold (*Tagetes lucida*)



NATIVE MEXICAN HERBS:

- **Epazote** (*Dysphania ambrosioides*)
- **Mexican oregano** (*Lippia graveolens*)
- **Mexican mint marigold** (*Tagetes lucida*)

HERBS INTRODUCED TO MEXICO:

- **Cilantro** (*Coriandrum sativum*)
Southern Europe and Asia
- **Cumin** (*Cuminum cyminum*)
Western Asia
- **Marjoram** (*Origanum majorana*)
Mediterranean region



HERBS VS. SPICES

An herb is the leafy part of a plant, whereas a spice comes from other plant parts, such as the root, stem, seed, fruit, flower, or bark. Some plants, like cilantro, can be both an herb and a spice. The foliage of cilantro is an herb, and the seeds are a spice, known as coriander.

GROWING TIPS

Most herbs do well in full sunlight. The addition of organic matter to sandy soils can be beneficial, especially in the low nutrient sandy soil that can be found in many parts of Florida.

- 1 Herbs can be grown indoors and outdoors, in the garden, or in pots.
- 2 You can use one large container to house all your herbs with similar water needs or separate each into its own pot.
- 3 Remember: Some herbs are annuals, while others are perennials.

MEXICAN HERBS AND THE DISHES THEY FLAVOR

Epazote: soups, stews, and teas

Mexican oregano: pozole, black beans, meat dishes, herbal teas

Mexican mint marigold: soups, chicken salad, tossed green salads—even fresh pesto sauces over tacos!

Cilantro: enchiladas, salsas, tacos, soups, and stews

Cumin: chili con carne, fajitas

Marjoram: meat and fish marinades, roasted vegetables



Epazote tea

CULTURE & MEDICINE

Herbs not only flavor our favorite dishes, but they also have extensive cultural and medicinal purposes. In Mesoamerica, herbs are essential to indigenous medical systems. These herbs and their uses are considered part of a culture’s traditional knowledge. Epazote, for example, is used in soups, stews, and teas, and to relieve flatulence, treat parasites, and alleviate abdominal cramps.

Marigolds (*Tagetes* spp.) hold great cultural significance, as they are a significant part of *Día de los Muertos*, or Day of the Dead, a Mexican holiday where the living honor their deceased loved ones. It is believed that souls follow the pungent aroma of marigolds back to the land of the living, guiding them to *ofrendas* (home altars) created by family members.

See these herbs and other delectable plants in the *Frida and Her Garden* exhibition, nestled in the Kitchen Garden bed. Learn more on page 7.

It's Fruiting Season!

The Garden is home to dozens of fruit-bearing trees. Join us as we explore a select few of these delicious specimens.

By Jennifer Reed

Come smell this," invites Matt Herrman, Tropical Fruit Specialist. "The flowers smell like bacon."

We're standing by a dwarf grumichama tree (*Eugenia itaguahiensis*) located between the Chabraja Visitor Center and the Kapnick Brazilian Garden. I am skeptical as I approach the white bloom and inhale.

Bacon, indeed! The flower has a slight, smoky fragrance like the lingering aroma of Sunday morning breakfast.

The Garden's tropical fruit collection is filled with such wonders. It is one of our largest and fastest-growing collections, thanks largely to staff fruit aficionados, including Herrman and Vice President of Horticulture Brian Galligan, both of whom tend groves at home. The collection, which

includes nut trees such as cashews, appears throughout our cultivated gardens.

"Any view that you take in will have a fruit tree," Herrman says. The fruits are so unfamiliar, however, that you may not realize what you're looking at. And so Herrman and Galligan offer a tour of these tropical treats, although, frankly, not everything falls into the "treat" category.

"There's edible," says Galligan, referring to those things that most people would consider tasty. "And there's eatable."

That's his fun way of alluding to what I'll say more bluntly: Please look, but don't touch! We have plenty of *inedible* plants interspersed among the eatable and edible. We'll provide samples aplenty at the upcoming Tasting the Tropics on July 1. (See page 6 for details.)

Jaboticaba: So abundant the branches can't hold them!

Most of us are accustomed to seeing fruits affixed to tree branches, or in the case of grapes, dangling from vines in clumps.

Jaboticaba berries grow directly on the trunks of *Plinia cauliflora* (a cauliflorous tree is one whose fruit grows on its trunk). A tree along the "S" curve of the Brazilian Garden is fruiting, and we pause to examine the purplish-black, marble-size berries.

"In its prime, (a jaboticaba) would probably have hundreds of pounds of fruit on it," says Galligan. "We theorize that it grows on the trunk because



tough and a little astringent. Jaboticabas are also known as Brazilian grapes, and the applications are similar: cooked into preserves, syrups, and wines or eaten out of hand.



the fruit load is so massive a limb couldn't hold it."

The flesh is white and slightly sweet; the outer skin

Apples from Asia? Cherries from the Caribbean?

Well, not exactly. When the explorers of yesteryear "discovered" tropical fruits, they named them after familiar foods from back home.

Malay apples (*Syzygium malaccense*) are one such example. The Southeast Asian fruits are the color of a Red Delicious and resemble the shape of a pear. It's a good-looking fruit, although the tree's showstopper is the blooms, which cover seemingly every square inch of the tree.

"Then it drops them, and it's just like this carpet of pink under the tree," Herrman says.



Malay apples have a firm texture and mild, slightly sweet flavor. Because their taste is so subtle, they are frequently augmented with spices and cooked.

You can see a malay apple in the Lea Asian Garden across from the Dewi Sri Shrine. It blooms twice a year, in winter and summer.

In the Kapnick Caribbean Garden, you'll find *Malpighia emarginata*, a tropical shrub dubbed "Barbados cherry." It grows small, bright red fruits that indeed resemble the cherries we know from the *Prunus* genus. Barbados cherries pack a nutritional wallop. A single one, Herrman says, has more Vitamin C than an entire orange.



These plants are a great option for a South Florida landscape, he adds. They grow well in our climate conditions and are drought resistant.

Produce from palms

Everyone knows coconut, the fruit of the coconut palm (*Cocos nucifera*), but that's not the only palm to produce something consumable.

Now, in truth, many palm fruits are more “eatable” than “edible.” The jelly palm (*Butia capitata*) is among the more palatable varieties, if you can forgive the fibers (some people extract the juice and flesh and spit out the fibrous remnants). The tree's common name alludes to its culinary potential. The sweet-tart fruits contain a significant amount of pectin, the natural thickener used to create jelly.

You've probably seen jelly palm fruits without realizing it. They are a sunny yellow-orange color and grow in giant clumps



Jelly palm (*Butia capitata*)

that dangle from trees. These palms fruit in fall and spring. In the Garden, you can spot them between the base of the Burle Marx Plaza and the Kapnick Caribbean Garden entrance.

We continue walking, and Galligan pauses as we enter the Kapnick Caribbean Garden, pointing to a Central and South American species of palm, *Bactris gasipaes*.

“This is one of my favorite edible palms right here,” he says. “Peach palm. Again, it's back to those goofy names. It looks like a peach, but it's actually a palm fruit. You boil it, and it tastes like the best potato you've ever had in your life.”

“It looks exactly like chocolate pudding,” Herrman says. It has notes of cocoa, too, but lacks the sweetness you'd associate with a dessert. The fruit, Central American in origin, forms the base of smoothies and baked goods, similar to how you might use ripe bananas.

Our black sapote tree is in the Kapnick Brazilian Garden on the side closest to the Caribbean Garden.

Nearby, you'll find another Central and South American native, *Pouteria campechiana*, aptly dubbed “eggfruit.”

“When you open it, it looks like egg yolk,” Galligan says. The color and texture are virtually indistinguishable.

In the Lea Asian Garden, you can spot a spiny palm tree, *Salacca zalacca*, in a thicket by the stream. It is called salak or “snake fruit” because of the peel, which is brown and scaly like snakeskin. Popular in its native Malaysia, the interior of the fruit is white, and the flavor has been described as a blend of pineapple, citrus, and honey.

“It's a super, interesting funky fruit,” Herrman says. “It's crisp. There's not a lot of crisp-like-an-apple tropical fruit.”

Our snake fruit tree has flowered but not yet fruited. Herrman says it's a tricky species: You generally need a male and a female plant to initiate fruit production. He is growing a few trees in the nursery and plans to introduce them to the Asian Garden, and he hopes to acquire self-pollinating varieties from other parts of the world.

But the fruit's taste does not mimic a poultry product. “It tastes like a sweet potato,” Galligan says. It reminds him of holiday casserole, the one with the mini marshmallows on top. Eggfruit is used in milkshakes, puddings, ice creams, and other sweet treats.



Eggfruit (*Pouteria campechiana*)

Fruity masquerades



We have a few fruits that look like other foods in disguise. Around Thanksgiving, a tropical treat interjects itself among cold-weather pumpkin and apple delicacies. It is black sapote or chocolate pudding fruit (*Diospyros nigra*).

Mad for mangos

If you've tried a mango from a supermarket in Florida, chances are you've had the ‘Tommy Atkins’ or ‘Haden’ cultivars, both of which originated in the Sunshine State and dominate the domestic market.

But there are hundreds of varieties of mangos with flavors as distinct as their places of origin. According to the National Mango Board, a U.S. trade group, the fruits were first grown in India over 5,000 years ago. Around 300 to 400 A.D., they traveled with humans from Asia to the Middle East, East Africa, and South America. The University of Florida reports that mangos

reached the Americas in the 18th century and were first recorded in Florida in 1833.

In recent decades, fruit growers have crossbred mango varieties to come up with all sorts of delights, such as cultivars dubbed ‘cotton candy’ and ‘lemon meringue.’ Herrman is doing his own experimenting. In the Lea Asian Garden, Herrman tends a few non-domesticated, wild mango species. Increasingly, horticulturists, agriculturists, and other plant professionals are introducing wild genes into cultivated crops to improve heat tolerance, disease resistance, and other conditions.

Herrman is tinkering with other kinds of fruit, too, as the Garden is as much a laboratory as it is a botanical display. As the region's average

temperatures increase, he's investigating how ultra tropical fruits, like purple mangosteen (*Garcinia mangostana*) and durian (*Durio zibethinus*) perform.

But mostly, the tropical fruit collection is about drawing people into the world of plants—whether piquing their curiosity about fruits they've never experienced or invoking memories of home for those who hail from other parts of the world.

“You connect people with plants in an instant,” Herrman says.

Jennifer Reed is the Garden's Editorial Director.



Growing the “King of Fruits”

By Matt Herrman

Photo by John Eder



The mango, *Mangifera indica*, is perhaps one of the most iconic and delicious of all the tropical fruits. Luckily for us in

Southwest Florida, mangos thrive here, and with little effort, you can easily have an abundance of them. Some homeowners shy away from planting a mango tree because of its eventual height and expansive canopy. But a mango can be pruned and maintained as a compact small tree that still provides as much fruit as a large one. In fact, I recommend containing its growth even if you have a spacious yard. Doing so makes it easier to harvest fruit and treat pests. In addition, smaller trees are less prone to hurricane damage.

If you want to plant a mango tree, taste as many mango cultivars as

possible and find one you really enjoy. There are dozens of cultivars readily available in Florida. Some people enjoy the spicy and resinous notes in a cultivar that originated in India, while others prefer the sub-acid, citrus flavor of a Southeast Asian cultivar, and for some the clean, classic mango flavor of a Florida cultivar can't be beat.

There are other considerations besides flavor. Research the cultivar's growth habit and disease resistance. Mangos will produce fruit at different

times during the mango season, so consider whether you want an early, middle, or late season crop. You could even plant one of each to get an extended harvest from May through August.

With proper pruning, these cultivars can be maintained as compact, easily managed trees, about eight to 10 feet tall and wide. At the nursery, select a small tree in a 3- or 7-gallon container as it is less likely to be rootbound and will establish more quickly than a larger potted plant. Once planted, the tree should be topped to remove the growing tip, encouraging lateral branching and horizontal growth.

For more on maintaining compact trees, go to YouTube and watch Fairchild Tropical Botanic Garden's “Mango Pruning-Tipping” and “Pruning Young Mango Trees.” For more information on mango cultivars and planting, consult the UF/IFAS Gardening Solutions website.

Matt Herrman is the Garden's Tropical Fruit Specialist.

HERE ARE A FEW OF THE MANGO CULTIVARS I RECOMMEND:

- ‘Pickering’ – Dwarfish tree, excellent flavor, coconut notes
- ‘Rosigold’ – Good choice for seasonal residents, slow-growing with classic mango flavor, fruits may ripen by April
- ‘Carrie’ – For those who prefer the stronger Indian mango flavor
- ‘Fairchild’ – Small tree, Indochinese hybrid with a citrusy, zesty flavor and excellent disease resistance



“I was walking down a boardwalk, and, all of a sudden, the Everglades came up. I was able to get this infinity look ... you get this picture that just goes on and on and on. And you’re starting to feel the Everglades.”

It’s not surprising that Naples Botanical Garden reminds Clyde of the Everglades. We have almost two acres of water gardens. At the heart of our property is a miniature version of the Everglades ecosystem in the Mary and Stephen Byron Smith River of Grass, designed to purify stormwater before it flows into our lakes. You can see it off in the distance here; the foreground features an abundance of waterlilies, one of our most important collections.

“I picked this photo as No. 1, and so it’s probably the one I love the best. I was walking down a boardwalk, and, all of a sudden, the Everglades came up. I was able to get this infinity look, as the Everglades is all about ... you get this picture that just goes on and on and on. And you’re starting to feel the Everglades. That’s because of the expansiveness of it with the water, the lilies, the textures, and the trees.”

“I want people to see the Everglades as being a beautiful place. It’s not just a swamp. In fact, the Everglades is not really a swamp. It’s a river.”

Clyde Butcher’s Garden By Jennifer Reed

“It was like going out to the Garden of Eden.”

That is the highest of praise for any botanical garden employee, especially when the compliment comes from eminent Florida nature photographer Clyde Butcher. Clyde and his wife, Niki, spent a month at Naples Botanical Garden in August 2021, exploring the cultivated gardens and the 90-acre Preserve that is more akin to Clyde’s usual subjects, Florida’s swamps and wildlands.

He loved both kinds of spaces, those designed by landscape architects and our staff and those sculpted by Mother Nature.

“I could tell there was a lot of effort putting the plants to work together to create artistic representations of nature,” Clyde says.

Unsurprisingly, Clyde, renowned for his photographic exploration of the Everglades, gravitated to the water. The Garden was built

around water features. They serve as showcases for our robust aquatic plant collection, as panoramic viewsheds, and as a stormwater management tool.

“One of the things that I thought was really exciting was the use of water to connect everything,” he says. “To me, that was important because Florida is all about water.”

Clyde’s Garden collection, like his other works, is in black and white. He valued his extended stay because it allowed him to study and photograph various light conditions.

“Photography is all about light. ‘Photo’ is light. ‘Graphy’ is recording. So it was really important to have all the different lights—morning light, afternoon light, overcast light. I’m not looking for beautiful sunsets and sunrises because it’s black and white. Black and white is about composition and texture.”



If you are unaccustomed to it, Florida’s wilderness can be frightening. Endless grasslands look as if they’ll swallow you whole. Gators lurk beneath freshwater pools, canals, and streams. They’re as wary of us as we are of them, but still ...

We at the Garden love wild Florida and hope guests will grow to love it, too. Our 90-acre Preserve offers a wilderness experience, with civilization’s security just around the bend. Clyde has a similar mission. He believes people must see the Everglades in order to advocate for their protection. But he knows most people won’t—or can’t—follow him into the swamp. Through the use of a wide-angle lens and oversized prints, Clyde immerses viewers in scenes like this one. “It’s that feeling of being there. That’s what I try to do with my work.”

In the absence of color, textures and patterns become the focal points of Clyde's black-and-white photography. He credited the staff for their "artistry" in layering foliage of different shapes and hues along the pathway.

"I don't do many abstracts, but this is one I really liked," he says.



"The light was just perfect. It's one of the fascinating things about Florida. It can rain, and 20 minutes later, bright sunshine. I love the sun, but I also love the rain."



Our founders wanted guests to feel transported to other parts of the tropical world without leaving Naples. Clyde confirmed that we succeeded. He was captivated by the Candi Sukuh temple ruin in the Lea Asian Garden.

"You look at this spot and say, 'Man, am I in South America?'" In actuality, this feature replicates a 15th-century Indonesian temple, but Clyde is right: You indeed feel you've stumbled upon some ancient secret place.

On this day, storm clouds gathered and added to the mystique.

"The sky is moody and that gave a mood to the whole picture," he says.

Clyde rounded the corner of the lakeside trail and was captivated by the scene before him.

"There's just something about this photograph. To me, it's very intriguing, very mysterious. It's like it's leading you into the jungle."

A rainstorm approached, but lingering sunlight illuminated the palms.

"The light was just perfect," he says. Clyde pushed the shutter button in the moment so familiar to Floridians—the last breath of calm before the sky opens. "It's one of the fascinating things about Florida. It can rain, and 20 minutes later, bright sunshine."

"I love the sun," he adds, "but I also love the rain."





Water quality in South Florida is a growing issue. Rainwater picks up toxins as it flows over the land and carries them into waterbodies. Nature has its own cleaning mechanism: plants! They help to absorb substances that can harm water. Clyde spent years living in and photographing Big Cypress National Preserve, which has “millions of acres of grass to clean water.” But that’s not the case in residential areas, where paved surfaces send dirty water gushing down storm drains. The Garden was designed around a stormwater

management system that uses Big Cypress and other wetlands as a model. Clyde recognized our efforts and celebrated them in this photograph.

“The water is circulating all the time through the (Garden),” he says. “They’ve discovered ways of keeping it clean. I think that’s one of the important things we have to learn in Florida: how to keep our water clean. The botanical garden is helping with that research.”



Clyde began his career as an architect, and that sense of structure is evident in the image of the Scott Florida Garden, page 27, top right.

“I think my work in architecture gave me a keen eye to how things move. In architecture, you’re trying to get people into your building. So, you have to keep the eye moving. I’ve reflected that in my photography ... I’m basically creating spaces so you’re going from one space to another space.”

The Florida Garden is our property’s highest point, and from its peak, guests enjoy a sweeping view of both the cultivated gardens and the Preserve. They might also follow Clyde and Niki’s example and enjoy the shade of the chickee where a breeze from the nearby lakes is practically a guarantee.



Look for hidden gems during your Garden visit. Clyde examined every nook and cranny, discovering pockets of beauty that guests might overlook.

“This is a small, little pond, and most people probably don’t even see it,” Clyde says. In fact, when he set up his shot (it’s opposite the Chabraja Visitor Center), a volunteer peered over his shoulder and asked what he was photographing. He loves the intimacy of the pool and returned to it many times. On this day, a slightly overcast sky rendered a soft light.

“This tree belongs in Dr. Seuss,” Clyde declares of the screw pine (*Pandanus utilis*). There are several throughout the Garden, but Clyde liked the “architecture” of this one near the Chabraja Visitor Center. This show-stopping evergreen is neither pine nor palm. Its name derives from the spiraling leaves that wind around its trunk, like the threads of a screw, and its fruits, which resemble pineapples.

“Is it gonna rain? Will I meditate about that or am I going to flee the scene? I think we got wet.”



Clyde had been out with Natural Resources Director Eric Foht one afternoon, hunting for pine trees to photograph, when Eric rounded a corner, and the pair came across this gnarled, stunted oak tree.

“I love that little tree,” Eric told Clyde. To Foht, it felt old and wise.

The tree’s position in relation to the path made it difficult to photograph; Clyde, however, was undeterred. He stuck his camera amid nearby branches and pressed the shutter.

“Now that was a real point and shoot!” he says. He photographed the image at a 110-degree angle, making the tree appear much bigger than its actual 7 to 8 feet, but allowing Clyde to capture its twisting branches, surrounding plant life, and the strands of Spanish moss dangling from its limbs.



Clyde focused his lens on the Dewi Sri shrine in the Lea Asian Garden. Dewi Sri is the Indonesian goddess of fertility. Our shrine, like many throughout Southeast Asia, sits opposite the rice paddies, safeguarding the crop. Clyde imagines visitors crossing the stepping stones (which we allow, by the way) and meditating in the structure’s shadow. The sky was about to unleash a summer afternoon rainstorm.

Clyde muses what might go through people’s minds: “Is it gonna rain? Will I meditate about that, or am I going to flee the scene?” As for him and Niki, “I think we got wet.”



If you know Clyde’s work, this image may remind you of his famous ghost orchid photo, a shimmering white bloom set against a near black backdrop. This one is a different orchid, the funnel-shaped angraecum (*Angraecum infundibulare*), which grows in parts of Africa.

“It’s just a gorgeous flower,” the photographer says.

See more from Clyde’s time in the Garden at naplesgarden.org/clydes-garden

Special thanks to Clyde Butcher for this unique and thought-provoking look into the Garden.

Jennifer Reed is the Garden’s Editorial Director.



Flower Syrups

Spritz up your summer with these floral elixirs. Enhance mocktail refreshers and tasty cocktails or add a boost of flavor to your teas and sodas. Choose from an array of tropical flavors, including hibiscus, prickly pear, and jasmine. Get creative and garnish with a bright flower or herb to enhance the aesthetic of your drink. Cheers!

Floral Elixir Co. syrup, 2 ounce bottle – \$13
 Floral Elixir Co. syrup, 8.5 ounce bottle – \$28

Summer Sweets

By Darby Kordonowy
 Photos by John Eder

Summer is here, and with it, the chance to treat ourselves with these nature-inspired refreshers.

During your summertime visit, take advantage of your 10% Member discount in Fogg Café and the Berger Shop in the Garden.

Seed-Bearing Lollipops

Kids and adults alike will love these lollipops and their special surprise: a biodegradable stick embedded with seeds. Made with natural, plant-based ingredients and organic sweeteners, these lollipops come in a bevy of flavors—including lemon and thyme, sage and marshmallow, blood orange and elderflower—crafted to complement the type of seed embedded in the stick.

Once you have enjoyed the lollipop, plant the stick in soil and watch as the seeds sprout. The biodegradable stick decomposes, nourishing the seeds and encouraging growth. Savor this eco-friendly way to enjoy a sweet treat while giving back to the planet.

\$4.50 per lollipop; \$10 pack of three



Darby Kordonowy is the Garden's Content Coordinator.

Ingredients

- 1 **green papaya**, skin and seeds removed, julienned on a Japanese mandoline slicer with medium teeth, or by hand
 - 2 large **carrots**, julienned
 - 7 stems **mint**, picked
 - 5 stems **Thai basil**, picked and torn (Note: Sweet basil is a fine substitute.)
 - 12 **shrimp**, cooked, split, and tail removed
 - ¼ cup roasted **peanuts**, chopped or crushed
- Nước chấm** (Use enough to coat the herbs and vegetables lightly.)
- Mix all ingredients in a bowl; season very lightly with salt to soften the vegetables.
- Serve chilled for up to 24 hours.

For the Nước chấm

This Vietnamese sauce or dressing is bright and aromatic.

- ¼ cup **fish sauce**
 - ¼ cup fresh **lime juice**
 - 2 tablespoons **sugar**
 - 1 tablespoon **fresh ginger**, minced
 - 2 **Thai chilis**, minced
- Combine all ingredients and reserve.

Tips:

To make this salad vegetarian, replace the shrimp with tofu or tempeh and use a vegetarian fish sauce alternative for the Nước chấm.

Recipe: Jack Raben, Senior Director of Café & Catering

Introduction: Darby Kordonowy, Content Coordinator

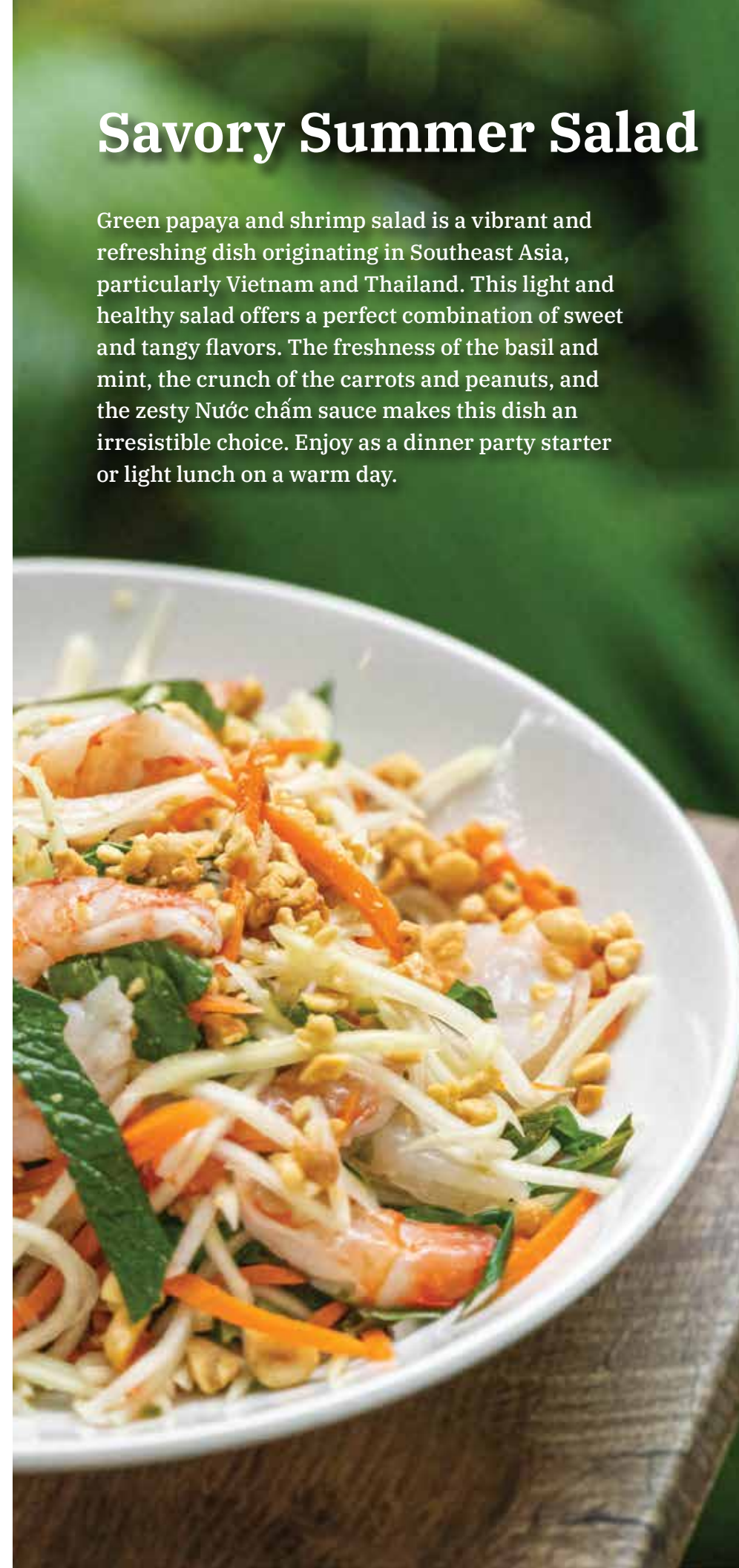


Photo by John Eder

Member News



Celebrating Two Years of Digital Membership Cards

In May 2021, the Garden implemented digital membership cards as part of its commitment to a sustainable future. Since then, you, our Members, have partnered with us to positively impact the environment by reducing the consumption of single-use plastics.



By the Numbers*

In 2022, the Garden:



Distributed **11,060** digital membership cards



Offset **1,075** pounds of carbon dioxide



Saved **thousands of dollars**, thanks to our Members who engaged in digital adoption! The cost to create a digital membership card is substantially less than printing and mailing a physical card.

*Estimates provided by CUSEUM, the Garden's digital membership card provider

Funds saved are used in direct support of the Garden's mission to conserve plants and habitats, cultivate beauty, offer knowledge, and protect nature. If you have not already joined us in this effort, we encourage you do so today!

Need help getting started? Review these FAQs.

How do I find my membership ID number?

You can find your membership ID number in several places:

- Listed at the top of your New Member Welcome email
- At the top of our monthly Members-Only email
- Your membership card
- Call Visitor Services at 239.325.1354 or stop by a ticketing window next time you're in the Garden, and they will write it down for you.
- It's only an email away! Reach us at membership@naplesgarden.org.

How can I request a membership card?

How do I download it?

- You now receive digital membership card links in our New Member Welcome email and in a quarterly Members-Only email. An email address is required to issue a digital card.
- If you don't have the link to your card, please ask Visitor Services next time you come to the Garden, or email membership@naplesgarden.org.
- We can email the link or text it right to your phone—your choice (please provide your cellphone number if you want it texted).
- If you need help getting the card onto your phone, or if you think you have already downloaded it but cannot find it, you can ask for help at Visitor Services next time you come to the Garden. Our agents are happy to assist!

How many guests can I bring with my membership?

That depends on your membership level. Guests beyond what the membership level admits will pay Garden admission.

- *Individual* – one named adult Member
- *Family* – up to two named adult Members, plus the Member's children/grandchildren under the age of 18
- *Family & Friends* – up to two named adult Members, plus two additional adults, and the Member's children/grandchildren under the age of 18
- For additional levels, visit naplesgarden.org.

Do I need an extra ticket for exhibitions and events?

Members enjoy many exhibitions and events included with Garden admission, which is free with an annual membership. Other events, such as Johnsonville Nightlights in the Garden and Blooms & Brews, are not included with membership and require additional purchase. In these cases, exclusive Member discounts and often presales apply. When in doubt, please consult naplesgarden.org, talk with Visitor Services next time you come to the Garden, or email us at membership@naplesgarden.org.

Do I get free admission to other gardens?

Naples Botanical Garden offers Members reciprocal discounts at a number of other gardens as well as select local retailers. We do not currently offer partnerships outside the state of Florida. To see a current list of our reciprocal partners, please visit naplesgarden.org/membership.

Celebrate & Remember
Mark milestone occasions or create an enduring memorial with these unique gift opportunities.

Explore our commemorative giving options to discover how you can make a lasting impact in the Garden for years to come.





Shelly Stayer, 2023 *Hats in the Garden* Chair and member of the Garden's Board of Directors



Shelly and her husband, Ralph Stayer, are owners of Johnsonville, LLC, title sponsor of Johnsonville Night Lights in the Garden.



Photos by Gulfshore Life/Anna Nguyen

A Day to Celebrate

On March 29, 2023, *Hats in the Garden* attendees celebrated the event's 19th anniversary, themed Paris in the Springtime.

With dynamic host Shelly Stayer as chair, the event welcomed a record-breaking 700 guests and raised over \$2.65 million. The Sustaining Leadership Council, a group of nearly 50 women dedicated to the Garden's mission and growth, help to underwrite and support the event each year.

It's all in the details

The longevity of *Hats* can be attributed to years of dedicated chairwomen, sponsors, guests, and of course, hats! While each year is different and exciting in its own way, Shelly Stayer's creative flair thoroughly engaged the audience. Highlights included a promotional video for the Fund-a-Need and first-ever table filled with gentlemen! Shelly's efforts were a success; over \$1 million was raised in support of *Protecting Paradise*, an effort which will further the Garden's ability to plant a more storm-resilient community. A tremendous Oscar de la Renta runway show capped off the event. Hats off to Shelly and all who supported the Garden!



Please save the date!

Hats in the Garden will take place on March 20, 2024.

Consider the Impact of a Royal Palm Society Membership

Your gifts of \$1,500 or more as Royal Palm Society members aid in the Garden's conservation, horticulture, and education initiatives.

When you make a gift to the Garden at this level, you increase our ability to guide our community in creating storm-resistant, drought-tolerant landscapes and to collaborate with partners throughout the Caribbean. These and related efforts help threatened plants thrive in the Garden and strengthen vital connections between plants and people.

To learn more about becoming a *Royal Palm Society Member*, and the exclusive events and behind-the-scenes educational opportunities that await, please visit naplesgarden.org/membership, or email development@naplesgarden.org.

ROYAL PALM SOCIETY
Naples Botanical Garden

Grow the Garden's Future Through the Perennial Legacy Society

Including the Garden in your estate plans is a vital step to connect people with the plant world, both now and for generations to come. If you're interested in including the Garden in your estate plans, we encourage you to speak with your financial advisor, and access our planned giving resources at naplesgarden.org/support/donate.

To inform us of your future gift intention and become a part of the Perennial Legacy Society, contact Rhea Merrill, Director of Development, at 239.571.3806 or rmerrill@naplesgarden.org.



Hats in the Garden 2023 Paris in the Springtime

Congratulations and thanks to *Hats in the Garden* Chair, Shelly Stayer, along with the Sustaining Leadership Council for hosting this record-breaking fundraising event in March. Hats off to our sponsors and guests who are protecting our shared paradise through their support.

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2023 HATS IN THE GARDEN CHAIR, SHELLY STAYER

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Eric Foht, Director of Natural Resources

“I look forward to continuing to work with fire, as an ally, to help restore this land and make the Garden and surrounding community safer from wildfires. This is just the beginning.”

— Eric Foht, Director of Natural Resources, on how the Garden’s February 2023 prescribed burn boosts resiliency within the Preserve and beyond

Read more at naplesgarden.org/prescribed-burn



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