MAKING BIGGER BIGGER PICTURES



Connecting Collections with Contemporary Culture

David Bryant | Loraine Washburn, PhD Rancho Santa Ana Botanic Garden



Who we are:

Rancho Santa Ana Botanic Garden is the largest garden dedicated to the research, conservation, perpetuation and public display of California native plants.













California is a biodiversity hotspot - our mission is to keep it that way.

- California has more than 5000 native plant species - more than any other state
- ⅓ of these are only found in California
- > ⅓ are rare/ threatened
- Southern California plants face many threats, including habitat loss and degradation, invasives, increased fire frequency and climate change



We know we're relevant.

How do we convince an ever-evolving public?



"Audiences nationwide are breaking down cultural norms and redefining them... Now culture can mean Caravaggio, Coachella, Tannhäuser, or taco trucks."



Maggie Hartnick
Managing Director of LaPlaca Cohen Marketing Firm



ORIGINAL EXHIBITIONS

- Attract new audiences
- Provide fresh perspectives for returning guests
- Boost attendance
- Provide incentives for membership
- Energize the heartbeat of the Garden
- Keep the Garden's mission relevant









OUR (FUN) CHALLENGES

Particular Focus

Garden dedicated entirely to California native plants

Audience Diversity

Attract and speak to broad demographic.

Geography

Location, Location, Location.

Limited palette.



OUR (FUN) CHALLENGES

BIGGER



Once again, Nigel had failed to capture the zeitgeist.



OUR APPROACH

The Exhibition as a Bridge

- 1. Siting the Bridge
- 2. Drawing up the blueprint
- 3. Construction





OUR APPROACH

The Exhibition as a Bridge

- 4. Opening the Bridge
- 5. Evaluate the bridge









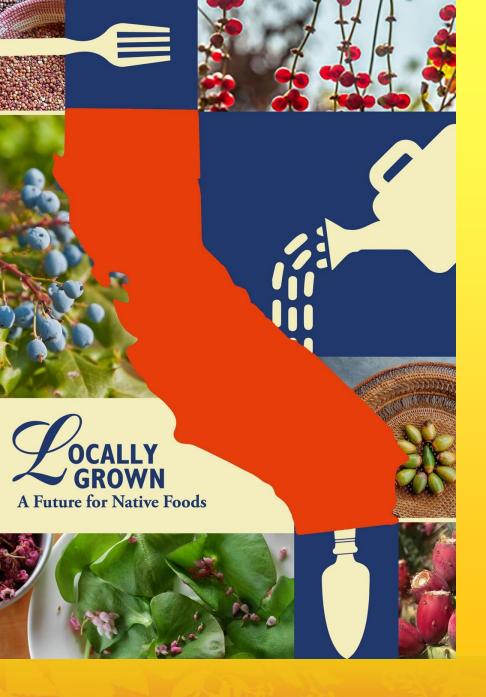




CONCEPTION

- Trendiness of Locally Grown Food
- Showcasing a Farmer's
 Market of the Future
- Capturing the flavor of California





WHY?

- Popularity of previous RSABG events and exhibits focused on food.
- Everybody loves food.
- Flourish of press on native plants in food and foraging.





PLANT SELECTION

- Meet the exhibition theme
- Plants need to survive in containers in the duration of the exhibit
- Ideally plants that visitors can grow themselves
- Available in our Garden
 Production Nursery or through an outside vendor









DESIGN

Graphics

Carbs of the

- Farmer's markets as guide
- Americana colors
- Fruit and other roadside vendor graphics
- Wooden materials





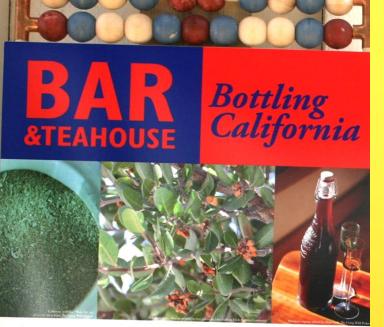


DESIGN

Layout

- Arranged by food groups with diverse visual schematics
 - O Bar (beverages)
 - o Fruit
 - Vegetables
 - o Roots & Tubers
 - o Herbs & Spices





Complex aromas and flavors enrich our lives, whether used in food or in drink. There's an excitement that wine enthusiasts know from the pleasure of sipping a prize vintage; a similar pleasure can be found at this California native plant bar. As we imbibe a complex beer, gin, or herbal tea, the taste may evoke images of landscape and place or spark a long-lost memory. The recent growth in local microbreweries and distillers of spirits that incorporate California native plants represents this thirst for evocative local flavors and scents.

The plants of California have always been used and infused, juiced, fermented, or distilled to make teas, ciders and beverages that are tasty and healthy. Today, we can make tasty brews from local species grown in our gardens. Try quenching your thirst with lemonade from Lemonade berry (Rhus integrifolia), manzanita cider (Arctostaphylos spp.), grape juice from native grapes (Vitis californica or V. girdiana), toyon cider (Heteromeles arbutifolia), or fermented beverages infused with a rich palette of flavors from the wilds. Ailments also can be treated with medicinal teas from many native plants.



INTERPRETATION

Research

- Ethnobotanical uses of CA native plants
- Edibility <--> Deliciousness
- Potential toxicity
- Are restaurants / breweries using these plants?
- Conservation Concerns





Sage Shortbread 32 servings

naredients

- 3 cups white whole wheat flour, sifted
- 1 cup powdered sugar
- · 1 teaspoon sea salt
- · 2 tablespoons chopped fresh sage (such as Salvia clevelandii 'Winifred Gilman')
- · 2 lemons, zested
- · 1 cup extra virgin olive oil

Instructions

- 1. Preheat the oven to 325° F.
- In a medium-sized bowl, whisk together the flour, powdered sugar, salt, sage and lemon zest. Pour in the olive oil and stir until it is incorporated.
- Transfer the dough to a greased 9 X 9 inch baking dish and press into an even layer. Prick the surface of the dough all over with a fork.
- Bake for about 45 min until the surface feels firm to the touch and is lightly golden around the edges.
- Remove from the oven and let the pan cool for 20 minutes. Then, using a very sharp knife, slice shortbread into squares or rectangles.
- 6. Let the cookies cool before removing them from the pan using a small spatula.











HABIT: shrub 4-5' tall & wide, leaves finely divided, aromatic when crushed: flowers inconspicuous

CARE: full sun, good drainage, drought tolerant once est.

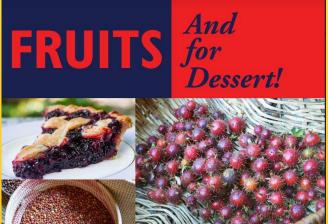
TRY: California IPA with California Check our nursery for this plant!

Sage

Inventory does vary.







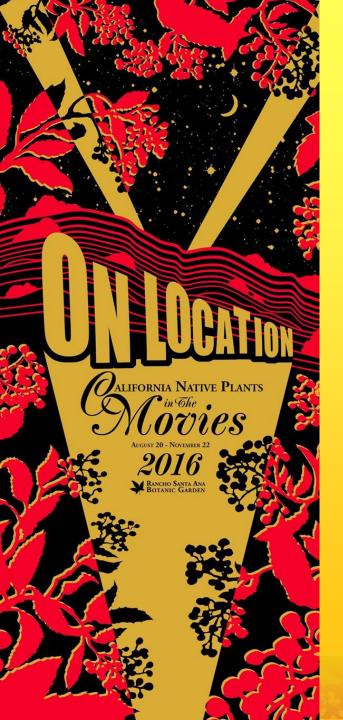
Fruits evolved to satisfy the sweet tooth of animals (including Homo sapiens), to trick them into dispersing seeds away from Mama Plant. Yes, plants are parents, too. Here's the dilemma: how do you keep the kids home long enough to teach them all they need to know, and then get them out of the house when the time is right? For a plant, this means you need to hang on to your fruits while the seeds develop and mature, and then to get your offspring out of your own shadow. One solution: have a fruit that tastes bad, if not outright poisonous, until the seeds are mature – then turn into something that birds and mammals will seek out for lunch.

INTERPRETATION

- Broad brush overview of each exhibit section
- Recipes
- Suggested dishes
- Availability in our Nursery



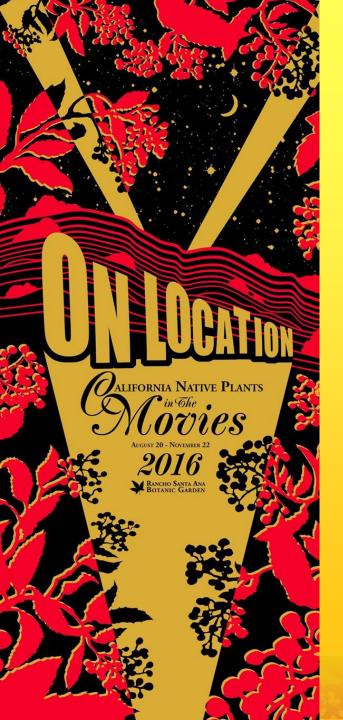




CONCEPTION

- Heteromeles & the Hollywood Myth
- Hollywood at our Doorstep
- Bringing California Native Plants out of the Background
- Revealing subliminal messaging of plants in the movies





WHY?

- Movies are an integral American pastime and far-reaching art form
- Examining Hollywood's environmental impact
- Collaboration with the Academy of Motion Picture Arts and Sciences
- Plants are local and specific, setting a mood in our lives as well as in the movies







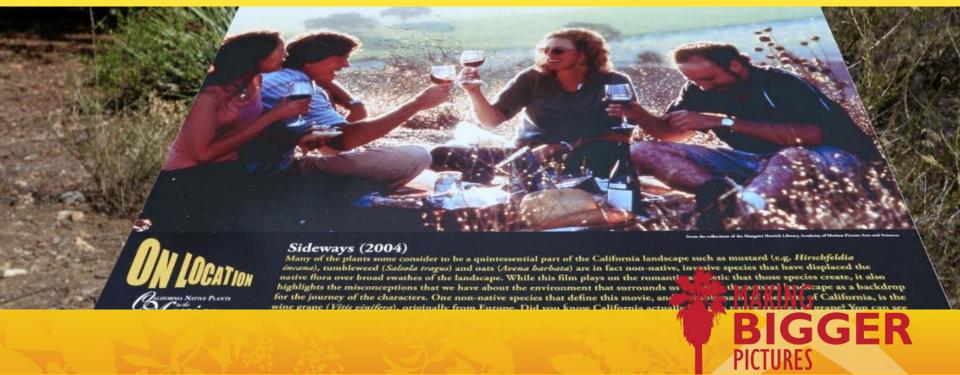
DESIGN

- Linked the Art Gallery and Outside Exhibit
- Animating plants and landscapes in the Garden















DESIGN

Style Guide

The exhibition space was painted like a Golden Age Hollywood theater, including golden pillars and red velvet benches.







INTERPRETATION

Collaboration

- Academy of Motion Picture Arts & Sciences
- Film industry professionals and scholars
- Botanists, Botanizing the Movies









INTERPRETATION

Exhibit Elements

- Chronology
- Interactivity
- Movie Scripts
- Plant Tropes
- Dramatic Roles of CA Native Plants

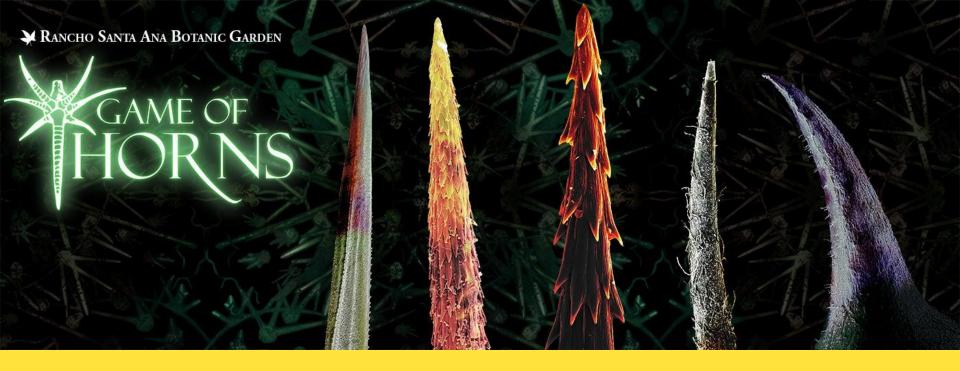












CONCEPTION

Synthesis of Diverse Sources of Inspiration

- New Scanning Electron Microscope
- Popular interest in dangerous plants
- Trendiness of Cacti and Succulents
- Personal Inspiration from Samurai Sword Exhibition at the MET



WHY?

- Game of Thrones: Cultural Phenomenon
- Oddly fun to talk about pain caused by plants
- Cacti and succulents have garnered quite a following in recent years and this was a great way to showcase them.
- (And by the way, this was easy to maintain)





DESIGN

Layout

- Major and Minor Plant Houses
- The Armory: types, aspects and uses of plant weaponry
- Hall of Pain: testimonials of painful plant encounters
- Aesthetic Components









BIGGER





DESIGN

Materials

- Gabions
- Crushed landscape glass
- Tapestries
- Painted containers
- Spiked signage
- Banners for signs







INTERPRETATION

Research

- Plant defenses
- Evolutionary backstory of plant weaponry
- SEM revelations





INTERPRETATION

- Setting the Voice
- Making Science Fun
- Developing a mythology for each of the Houses
- Making each species special
- Collaboration and review/ editing





INTERPRETATION





- Minor Houses
- The Hall of Pain
- The Armory
 - Stealth Attack
 - Biological Warfare
 - Accessories to Murder





DESIGN

The Grove of Thorns

- Showcase plant weaponry at massive scales
- Tie in to the aesthetics of Game of Thrones
- Funded by Kickstarter
- Integration of SEM imagery, 3D printing and Glass Casting









Spiked Fridays





So what are the best practices we have learned from putting together these original exhibits?



Generating Ideas

Spinning all of that straw into some type of precious metal





Media Sources We Use

Buzzsumo





The New York Times

INLAND EMPIRE

Los Angeles Times



Functional Ecology



Functional Ecology 2016, 30, 181-187

doi: 10.1111/1365-2435.12495

REVIEW

Tougher and thornier: general patterns in the induction of physical defence traits

Kasey E. Barton*

Department of Botany, University of Hawai'i at Manoa, 3190 Maile Way, Room 101, Honolulu, Hawai'i 96822, USA





Perspectives in Plant Ecology, Evolution and Systematics ■ (****) ■1-****

Perspectives in Plant Ecology, Evolution and Systematics

www.elsevier.de/ppees

Plant structural traits and their role in anti-herbivore defence

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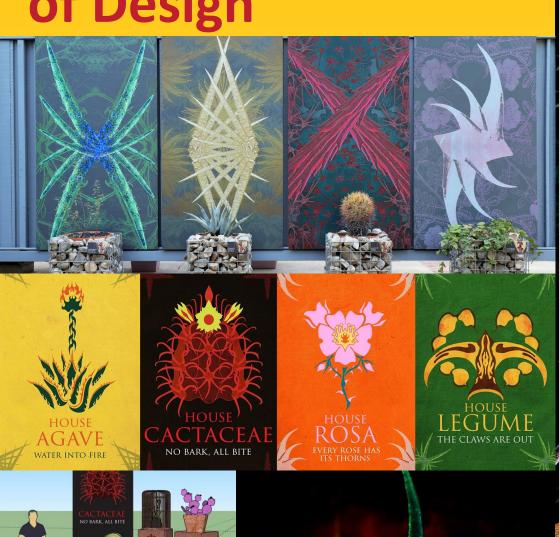


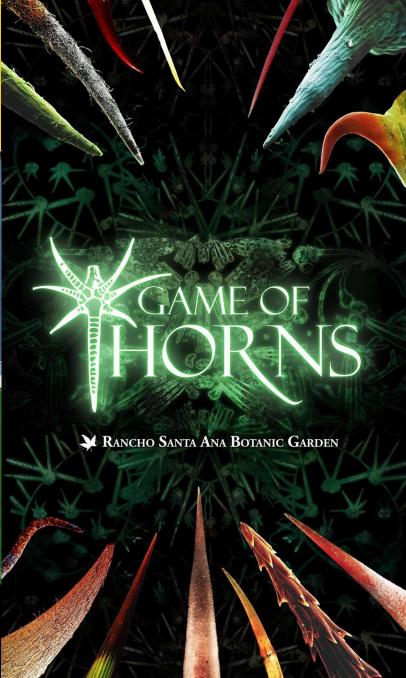
Knowing the Cultural Landscape

Visiting (both physically and digitally) other botanical gardens and cultural institutions.



The Importance of Design





Crafting Language to meet the Zeitgeist



SOUP'S ON! Á TABLE! MANGIAMO! BUEN PROVECHO! COME AND GET IT!

In all languages, in all cultures, throughout human history, friends and families have gathered at the table to enjoy life over food and beverage. Food sustains us and is our celebration.

And plants are the foundation of our feasting.

Once upon a time, all of our food plants were wild - weedy bit players in the epic of evolution. But as people came on the scene, they soon figured out how to make plants better for themselves. Some of our plants have been domesticated for millennia (wheat, rice, corn, millet), and others have only been "tamed" in the last couple of centuries (blueberries, kiwifruits). We are now at a threshold of potential for the domestication, expanded cultivation, and promotion of California native plants.









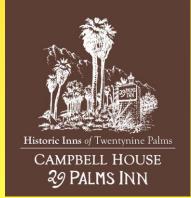
Collaboration & Partnership

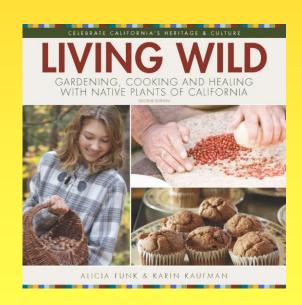


ACADEMY
OF MOTION PICTURE
ARTS AND SCIENCES



MUSEUM OF ART







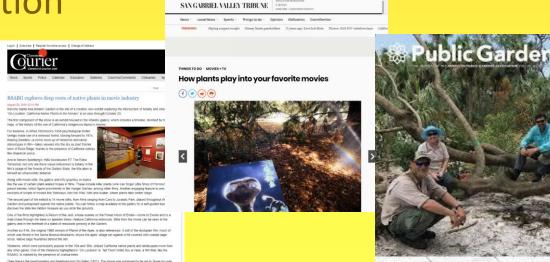
Measuring Results

 Claremont Graduate University -Evaluation Program

Evaluating impacts on attendance

Documenting press and media about the exhibition









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