



Press Release

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FOR IMMEDIATE RELEASE

San Antonio Botanical Garden Donates Fresh Food to Help Families Impacted by COVID-19

Fresh produce donated included kale, lettuce, cabbage, celery, leeks and kohlrabi to the San Antonio Food Policy Council

SAN ANTONIO (March 26, 2020) – With the unprecedented temporary closure to help reduce the transmission of the COVID-19, the [San Antonio Botanical Garden](#) was left with fresh produce grown in The Zachry Foundation Culinary Garden. While the produce cannot be harvested by guests, the Botanical Garden decided to repurpose the winter and early spring produce and help provide access to fresh produce to communities with support from the San Antonio Food Policy Council.

Some of the fresh food that was donated included kale, lettuce, cabbage, celery, leeks and kohlrabi. The produce is pesticide free using organic chemicals to grow them. The Botanical Garden's Culinary and Wellness team provided information on how to wash and prep the vegetables, as well as cooking ideas for each of the vegetables, including using the produce in soups, sauces, rice and pasta dishes, egg scrambles, smoothies, tacos and salads.

The Zachry Foundation Culinary Garden is a one-acre garden where vegetables, herbs and fruits are grown year-round. Nestled in the center of the culinary garden is the Goldsbury Foundation Pavilion and CHEF Teaching Kitchen, where visitors of all ages harvest, practice cooking skills, and taste delicious, healthy foods, and learn about plants as a primary food source for healthy living.

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