



14 October 2011

Continue the celebration of spring at the Australian National Botanic Gardens

As Floriade 2011 draws to a close, Canberrans are invited to come and see the Australian National Botanic Gardens' gold medal winning display garden at Floriade before it's put to bed.

Ending this Sunday 16 October, the *Food and Flavours of the Australian Bush* display garden highlights the foods and flavours of the Australian landscape with a beautiful array of Australian native plants including the gynea lily, chef's cap correa, lemon myrtle and the iconic waratah.

"The *Food and Flavours of the Australian Bush* display garden is just a taste of what people can see at the Australian National Botanic Gardens," David Taylor, Curator of Living Collections said.

"Even though Floriade is nearly over, people can still enjoy a celebration of spring here at the Gardens. Now is a great time to visit as there is so much in flower and visiting the Gardens is a great way to get some inspiration for your own backyard Aussie garden."

For those who want to venture further into the Gardens, there is so much to see and explore. There is a spectacular display of native orchids in the Display Glasshouse, the Grassy Woodlands garden is currently maturing and coming to its peak and the top end of the Sydney Region Flora garden is flourishing with spectacular waratahs.

"I encourage the community to come and see our fantastic range of native plants – some are unusual, some are rare and they are all so beautiful this time of year," David said.

"You could spend a whole day here just wandering through the different garden paths. What a great way to spend a warm spring day!"

The Australian National Botanic Gardens is the world's most comprehensive display of living Australian native plants. With over 6,000 species representing one-third of known Australian plants, the Gardens is the only place in the world you can see this diversity of Australian native plants in one location.

Media note: Interview and photo opportunities available

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