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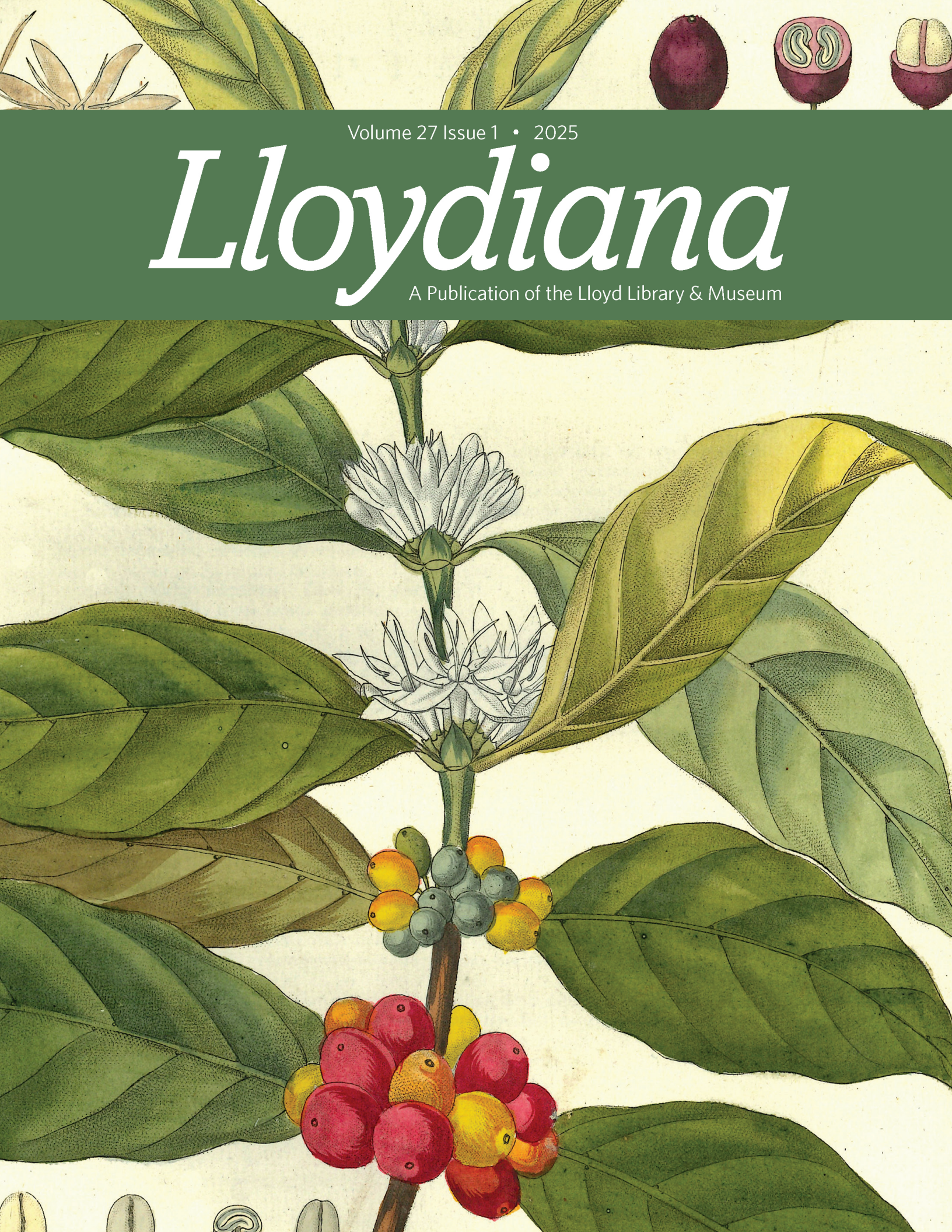
Lloydiana

A Publication of the Lloyd Library & Museum



Message from the Executive Director

Since its founding nearly 150 years ago, the Lloyd Library's reach has extended far beyond the limits of Cincinnati. One of our founders, Curtis Gates Lloyd, traveled nearly 40,000 miles at the turn of the twentieth century collecting books for the library's collection. Mycologists from around the world sent specimens to the Lloyd Library & Museum, while botanists, pharmacists, and scientists consulted Lloyd publications, among them *Lloydia* and *Mycological Notes*, for their research. Historically, the Lloyd also had a local reach, as nearly every pharmacy student passed through our doors.

Today, we measure "reach" differently: through engagement on social media, visits to our website, requests for scans, and partnerships with local and global organizations. People of all ages and interests make up our ever-widening community. Webinars allow us to extend our educational mission, reaching viewers from around the world and across the street. This year's exhibition and programming for *The Enduring Impact of the African Plant Diaspora* brought national and international speakers to the Lloyd, while fostering meaningful connections with our neighbors. Our events and resources are valued by diverse, often intertwined audiences who care about health, the environment, community, history, and the arts.

About a decade ago, the Lloyd Library & Museum decided to no longer be one of Cincinnati's "hidden treasures" and to become something far greater. Join us as we continue to reach, to grow, and to make a difference.

Patricia Van Skaik

Patricia Van Skaik, Executive Director
Lloyd Library & Museum

In this Issue:

By the Numbers

2 Years to complete medical school education at Eclectic Medical Institute in 1847

19 Surviving plants in Wardian Case maiden voyage

44 African plants represented in *The Enduring Impact of the African Plant Diaspora* exhibition

60 Lloyd YouTube video lectures

103 Programs offered by the Lloyd in 2024

1845 Year Eclectic Medical Institute opens in Cincinnati

2,822 Lloyd exhibition visitors in 2024

4,000 Coffee beans in one plant

12,000 Lloyd Instagram followers

Lloydiana

Lloyd Library and Museum
917 Plum Street
Cincinnati, OH 45202
(513) 721-3707
www.lloydlibrary.org

Lloydiana Vol. 27 was produced by:

Executive Director
Patricia Van Skaik

Staff
Erin Campbell, Reference Librarian
Adrienne Cruise, Gift Entry and Data Manager
Patrick Ford, Reference and Cataloging Librarian
Alex Herrlein, Reference Librarian
Marta Hewett, Executive Assistant
Christine Jankowski, Archivist
Emily Little, Outreach and Marketing Specialist

Editor
Julie Coppens

Graphic Designer
Lynette Schmitt

Our Mission
We are a knowledge bridge, uniting our rich historical and contemporary nature-based collections with global and local learners.

Our Vision
To catalyze nature-based knowledge, inspire innovation, and enhance communities.

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Front Cover: *Getreue Darstellung und Beschreibung der in der Arzneykunde gebräuchlichen Gewächse* (1805-1856) by Friedrich Gottlob Hayne

Back Cover: *Naturgeschichte des Pflanzenreichs in Bildern* (1854) by Gotthilf Heinrich von Schubert

Standing Tall, Reaching Wide

The Lloyd Library & Museum is in the midst of a growth spurt rooted in a remarkable legacy. What began in the late 1870s as a single bookcase in John Uri Lloyd's home has grown into a world-renowned collection of rare medical and botanical works. Fueled by the Lloyd brothers' ambitious vision, the collection evolved alongside their pharmaceutical enterprise, eventually surpassing 250,000 items. Today, the Lloyd is both a local and global destination for researchers, artists, and curious minds drawn to the intersection of science, nature, and history.

This past year, we continued a decade-long trend of increased engagement. In 2024, we served more than 4,000 attendees through 103 free events. In-person attendance reached record levels, with a 43 percent increase over 2023, and 75 percent over 2022. Our exhibitions drew nearly 3,000 visitors. This fall we serve as co-host for three national conferences on history and medicine.

Over the past five years, more than 30,000 viewers have watched at least one of our sixty webinars. Another 12,000 followers regularly engage with our Instagram account. Last year, we supported more than a hundred libraries, hospitals, parks, and research labs worldwide with scanned materials. We added digital access to more rare books. Thousands of visitors to the Toledo Museum of Art's internationally acclaimed exhibition, *Rachel Ruysch: Nature into Art*, experienced the rare 1705 edition of *Metamorphosis Insectorum Surinamensium* by Maria Sibylla Merian, on loan from the Lloyd.

The Pinetum Britannicum by Edward Ravenscroft, 1884.

There's more to come! In addition to a robust exhibition and program schedule for 2026, a new website with improved navigation, better integration with our digital partners, and enhanced support of video content is in the works. Simultaneously, this year we migrate to a new online catalog with a modern look, streamlined searching, and better integration with the network of Ohio academic libraries. Starting this fall, visitors can explore our collections through an ADA-compliant touchscreen system of videos, images, and stories from our collection, funded by the Library Services Technology Act.

We have made significant progress, too, towards our renovation and expansion. As this issue goes to press, we are wrapping up the Design Development phase of the architectural drawings. While the renovation designs are beautiful and inviting, the functionality of the new space will help us meet LEED Gold Standards and maintain environmental conditions to preserve our collections, provide book storage for forty to fifty years of collection growth, and expand program space.

These are exciting times at the Lloyd. With each new initiative, we are not only preserving the past, we're actively shaping the future. From expanding our digital reach and modernizing our infrastructure to welcoming new audiences and scholars from around the world, the Lloyd is poised to make its greatest impact yet. We're honored to continue the Lloyd brothers' legacy of curiosity, innovation, and public service, and we invite you to be part of what comes next.

The Wardian Case: A Transcontinental Terrarium

The glass box that revolutionized international plant culture was discovered accidentally. The air in physician Nathaniel Bagshaw Ward's London neighborhood was so polluted that his attempts at indoor gardening consistently failed. However, one day in 1829, a fern spore sprouted inside a bottle he was using to hatch a moth chrysalis. As he watched the plant develop, it struck him that airtight glass cases could regulate moisture and air to sustain plants for long periods of time. Thus, the Wardian case—a compact, moveable greenhouse—was born.

The Australian tall shrub *Callicoma serratifolia* arrived in Britain for the first time in the initial shipment of Wardian cases. *Curtis's Botanical Magazine* (1816).

Transporting live plants by sea had been in practice by Europeans as early as the seventeenth century. Plants would be packed tightly with dirt and moss into wooden cases secured with nails. However, most plants would die in transit due to salt air, pests, and lack of light or fresh water. Fortunately, the early nineteenth century proved to be a fertile period of experimentation in transporting plants, as reflected in publications by John Lindley and Robert Farquhar, who set the stage for Ward.

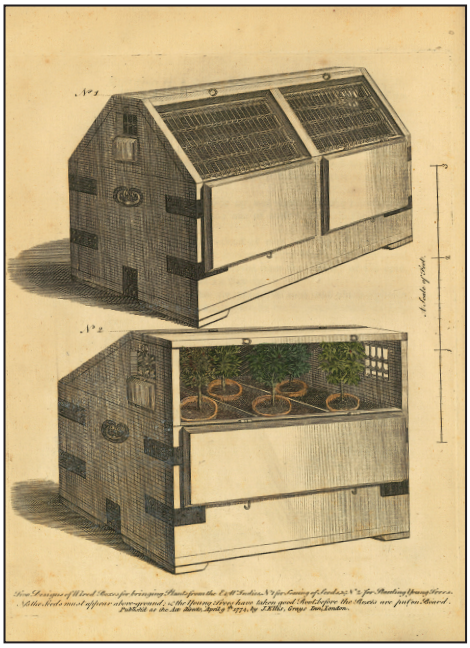
So, how did we get from Ward's errant fern spore to tropical flowers in Victorian parlors? Luckily, Ward was the right person at the right time. Through his memberships in scholarly societies, news of his discovery quickly spread. He partnered with George Loddiges, owner of the most fashionable hothouse in London. In 1833, Ward and Loddiges put the cases to the test by shipping twenty plants—ferns, mosses, and grasses—from London to Sydney, Australia. The cases were kept on deck to expose the plants to sunlight while the glass protected them from saltwater and sea air; condensation kept them moist. On November 23, 1833, Ward received a letter from the ship captain who reported that nineteen of the twenty plants had survived the journey. When the returning ship containing replenished cases arrived in London the next year, Ward and Loddiges went aboard to find a full load of healthy plants, including Australian specimens never seen before in Britain.

Wardian cases soon transformed plant exploration, international trade, and the living rooms of everyday plant lovers. By the late 1830s, Ward had grown more than thirty species in his London home, which one visitor called "the most extraordinary city garden we have ever beheld." The cases helped Loddiges and other commercial businesses obtain plants from Asia, Africa, and the Americas. By the time Ward published his landmark book *On the Growth of Plants in Closely Glazed Cases* in 1842, he and many botanists and horticulturists had shipped the cases around the globe many times over. Eminent botanist John Dalton Hooker used Wardian cases to ship plants from New Zealand to England in 1841. By 1847, the case was in regular use by Kew Gardens, with a standard size holding twenty-eight plants. Wardian cases were used extensively by the British Royal Navy, the French government, the Royal Horticultural Society, and the Arnold Arboretum.

The Wardian case also fueled the Victorian-era houseplant craze. Fragile exotic plants, once only the domain of specialists and the wealthy, could now be grown at little cost, and decorative, domestic Wardian cases could keep them alive year-round. Houseplants and Wardian cases provided a respite from urban bustle and grime in nineteenth-century Europe and North America. As

art historian Lindsay Wells has written, Wardian cases preserved "the splendor of nature … from the ravages of modern industry."

The revolutionary advancements of the Wardian case came at a cost. Its role in the transfer of countless plants to non-native environments had lasting negative effects. In 1924, Beverley Galloway of the U.S. Department of Agriculture wrote that the case "has probably been the means of scattering more dangerous pests over the earth than almost any other form of carrier." Scottish tea smuggler Robert Fortune used the cases to import Japanese chestnuts to the United States, which led to chestnut blight in the early twentieth century.



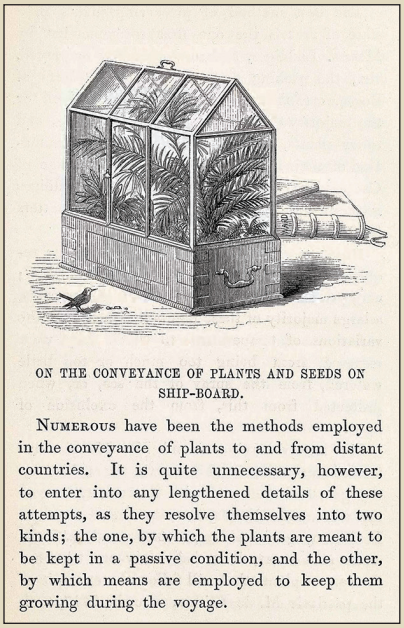
Two pre-Wardian plant shipping cases. John Ellis, *A Description of the Mangostan and the Bread-fruit* (1775).

By the mid-twentieth century, the Wardian case became outmoded due to air transportation and quarantine rules that restricted the movement of plants to limit the spread of diseases and pests. Cargo planes were far more efficient than ships and offered temperature-controlled environments to improve the chances of plant survival. Glass cases were replaced by far lighter polyethylene bags. Kew Gardens, the last bastion of Wardian cases, retired its final case in 1962 after shipping ornamental plants from Fiji. Only nineteen original Wardian shipping cases are known to exist today.

The Wardian case propelled a staggering migration of plants across the globe and major shifts in how people engage with plants, bridging global economics and home gardening. Plant trade networks established by the case remain in use today. The low-maintenance appeal of domestic Wardian cases lives on in terrariums, which remain popular among indoor gardeners. Reproduction Wardian cases with Victorian aesthetics are produced for a niche consumer market today—and one now decorates the reading room of the Lloyd Library & Museum.

Patrick Ford, Reference and Cataloging Librarian

George Loddiges, London's Premier Nurseryman



ON THE CONVEYANCE OF PLANTS AND SEEDS ON SHIP-BOARD.

Numerous have been the methods employed in the conveyance of plants to and from distant countries. It is quite unnecessary, however, to enter into any lengthened details of these attempts, as they resolve themselves into two kinds; the one, by which the plants are meant to be kept in a passive condition, and the other, by which means are employed to keep them growing during the voyage.

A shipping Wardian case. Nathaniel Bagshaw Ward, *On the Growth of Plants in Closely Glazed Cases* (1842).

George Loddiges (1786–1846), a business associate of Nathaniel Bagshaw Ward, owned a fashionable London nursery that played a central role in Europe's exotic plant trade during the mid-nineteenth century. Building on the foundation laid by his father Conrad, a German émigré who founded the Hackney Botanic Nursery in the 1770s, George elevated the nursery's status to international renown. His affiliations with the Linnean Society, Royal Horticultural Society, and Royal Microscopical Society, along with the construction of the world's largest hothouse—an artificially heated greenhouse—all burnished the nursery's prestige. By the late 1830s, Ward's namesake cases helped Loddiges obtain plants from Brazil, Ceylon, Egypt, Gambia, South Africa, and throughout the Caribbean. His hothouse innovations inspired the iconic Palm House at Kew Gardens and the Crystal Palace of the Great Exhibition of 1851. Loddiges helped fuel "fern fever" in England by claiming that collecting the plants boosted intelligence and mental health—a view supported by botanist Edward Newman in his 1840 best-seller, *A History of British Ferns*, which helped inspire the Victorian trend of adorning homes with ferns as decorative and intellectual symbols. Loddiges' father also launched *The Botanical Cabinet* (1817–1833), essentially a plant catalogue of particular beauty, featuring more than 2,000 color plates illustrated principally by George himself. A full run of the catalogue is preserved at the Lloyd.

The Eclectics: A Local Legacy

Eclectic physicians called Cincinnati their home for almost a hundred years. Between 1845 and 1939, thousands of students attended and graduated from the Eclectic Medical College, located at the intersection of Court and Plum Streets. The school's origins, though, can be traced to more than a hundred miles away, just north of Columbus, Ohio. Who were the Eclectics, and how did they make their way down to the Ohio River?

It began with Dr. Wooster Beach, creator of the Reformed Medicine movement in 1820s New York. The practice focused on treating patients with non-invasive methods: instead of bleeding or purging, students learned about herbal remedies as treatment. Carrying Dr. Beach's desire to spread westward, colleague Dr. John J. Steele scouted Worthington, Ohio. Determined to make Worthington an epicenter of modern medicine, he chartered Worthington Medical College in 1830. This was the precursor to the Eclectic Medical Institute in Cincinnati.

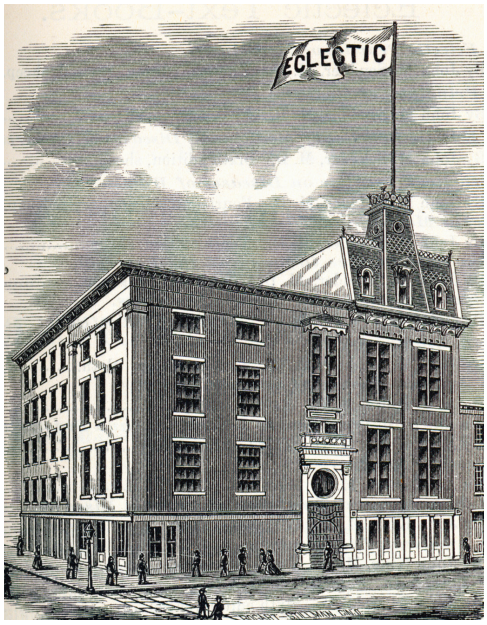
At Worthington, students learned many subjects like botany, chemistry, surgery, and physiology. They were taught by Drs. Steele and Thomas V. Morrow, and others with nearby practices. Attendance steadily grew, averaging 88 students by 1838. The college produced its own monthly publication, *The Western Medical Reformer*, where professors and students described their methods, and it was used to entice prospective students to enroll.

But their fortunes would soon turn for the worse. In 1837, a national depression caused many businesses and banks to fail. This event negatively affected the attendance and finances of Worthington Medical College. To make matters worse, a rival movement known as the Thomsonians was gaining popularity and practitioners nearby, and they were looking towards Worthington. Like Eclectics, they used plant-based medicines. But unlike them, the Thomsonians did not study physiology. They sparred through local newspapers and their journals, accusing each of plagiarism and crude science.

Portrait of Dr. Thomas Vaughan Morrow, founder of the Eclectic Medical Institute in Cincinnati and the former president of the Worthington Medical College.

Finally, a more macabre incident occurred in 1839. While the use of cadavers in medical education was commonplace, ethical standards were not yet established, and Worthington fell under public scrutiny, causing rumors to spread. When a body went missing from a pauper's field in December 1839, the townspeople immediately blamed the students. Accusations of grave-robbing caused a riot and damage to the campus, culminating in the discovery of another body on the property of college president Dr. Morrow. This horrible incident was the last straw for the college's operations, and their charter was revoked in March 1840.

Dr. Morrow rebranded the school as the Reformed Medical School, which operated until 1845. By then, he relocated to downtown Cincinnati, and his newest school was chartered on March 10, 1845: the Eclectic Medical Institute. The subjects were the same, many taught by past instructors. They even revived their journal, renamed *The Eclectic Medical Journal*. The Institute continued to evolve and had thousands of graduates through its doors. Later known as the Eclectic Medical College, they held classes until 1939 before closing in 1942.



The Eclectic Medical College, 1890.

The Lloyd Library still holds most of the Eclectic Medical College's records for the curious to learn more about this historic medical movement.

Christine Jankowski, Archivist

An 'Eclectic' Chat with John S. Haller, Jr.

Lloyd Library & Museum archivist Christine Jankowski sat down with Eclectic-physician expert John S. Haller, Jr., to hear about his experiences researching Eclecticism and Thomsonian medicine at the Lloyd.

Christine Jankowski: How did you first learn about the Eclectic physicians, and what drew you into researching them?

John S. Haller, Jr.: I was living in Los Angeles and visiting one of my favorite bookstores when I came across The Eclectic Medical Journal. I didn't think anything of it—I took it home, put it on my shelf, and it stood there for eight years. When I moved to Colorado in 1987, I found the entire series and realized they were a separate school. I was blown over by that and became rather interested.

In 1990, I moved to Illinois. I was at a meeting at Miami University [of Ohio], and during the break we were talking about each other's research. I mentioned the journal and the Eclectic Medical Institute and asked if anybody knew about it. They said, "Oh, yes, everything's at the Lloyd Library." I had no idea that the Lloyd existed! I began visiting during holidays and vacation time and discovered how extensive and unique it was.

CJ: What was it like researching these materials at the Lloyd?

JH: The Lloyd was, and is, just fantastic—it's a treasure trove of information. The staff has always been wonderful to me. I remember early directors and librarians who were terrific at helping me find things.

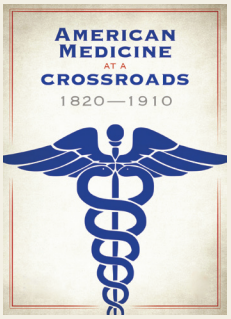
CJ: You also found materials on the Thomsonians at the Lloyd.

JH: I found so much material on them—all of what Samuel Thomson had written, all editions of his *New Guide to Health*, and all the material of their medical colleges.

CJ: Tell me more about Thomson.

JH: He never went to school. During his younger years, he followed a country doctor on her rounds. His family tried to apprentice him out, but they didn't have the money to do it. He eventually married, had children, and learned to treat them. In 1805, he became an itinerant healer and worked on his medical theory. He was an entrepreneur!

Learn more about the Eclectics, Samuel Thomson and his medical movement, and homeopathy from John's webinars presented by the Lloyd Library, debuting Fall 2025. See the Lloyd's events calendar and YouTube Channel for details.



American Medicine at a Crossroads, 1820-1910

The nineteenth century was a time of chaos and transformation in American medicine. Antiquated treatments such as bloodletting and purging persisted even as fresh approaches abounded, all competing for patients and power. Reform sects like homeopathy and Eclectic Medicine, which offered gentler, plant-based care, gained in popularity … alongside a lot of quackery and pseudoscience. The Civil War marked a turning point, as battlefield medicine exposed the limits of existing practices, and by the late-nineteenth century, germ theory and other advances further reshaped the profession. The push for higher training standards brought rigor, but also sidelined alternative traditions—creating a more consolidated, though less inclusive, medical landscape. Through books, pharmaceutical implements and more, the Lloyd's fall 2025 exhibition, *American Medicine at a Crossroads*, explores this turbulent era of innovation and reform.

Dr. John Haller, emeritus professor of medical humanities and the history of ideas, has authored more than thirty books on subjects ranging from race and sexuality, to medicine, pharmacy, biography, religion, spirituality, war, and philosophy. He is a former editor of *Caduceus* and served as vice president for academic affairs for twenty years at Southern Illinois University. His most recent books include *Fictions of Certitude: Science Faith, and the Search for Meaning, 1840-1920; Swedenborgs' Principles of Usefulness: Social Reform Thought from the Enlightenment to American Pragmatism; Michael A. Musmanno: Lawyer, Legislator, Judge, and Showman;* and *Religion after the Gods: Edwin H. Wilson and the American Humanist Association* (forthcoming).

Growing Food, Sowing Freedom: African Plants in the Atlantic World

Hoppin' John is a traditional dish of the Southern United States. It brings together rice and black-eyed peas, often with a side of collards, and is served every New Year's Day to bless those who partake of it with health, prosperity, and good fortune. But there's more to this holiday meal than meets the mouth: each of its main ingredients originated in Africa (yes, rice can also be African—keep reading!). This consideration, in turn, raises the question of how foods native to the continent came to define a celebratory dish in a region of the Americas dominated by the colonial cultures of Europe. The answer takes us back in time to the transatlantic slave trade, which over four centuries forced the migration of some 12 million Africans to the Americas.

"Their humble gardens became engines of liberatory practice and resistance, in the long struggle for autonomy"

As revealed through archival records of the period, slave ship captains relied considerably on African foods to provision captives during the harrowing monthslong Atlantic passage to New World plantation societies. Galleys were stocked with sorghum, millet, yams—all crops originating in Africa—and African rice, a separate species from Asian rice, which had been independently domesticated in West Africa more than 3,000 years ago. Ship captains also purchased African domesticates such as black-eyed peas, okra, hibiscus, melegueta pepper, the kola nut, palm oil, sesame, and other tropical food and medicinal plants previously unknown to Europeans.

Occasionally, slave ships bound for New World plantation societies arrived with unconsumed provisions. Leftover food stores from Africa, having served the slavers' purpose, held little interest for colonists. But these inadvertent introductions proved consequential for the enslaved, who were able to access the seeds and rootstock of familiar foods to grow them again. African agency in establishing these foods in the New World (and the dishes incorporating them) is little acknowledged, but implicitly recognized in colonial lexicons, which to this day retain many of the African names for them. Examples in English include gumbo, fufu, callaloo, okra, yams, benne (sesame), bissy (kola), and bissap (hibiscus). Though the migration of Africans to the Americas was forced, the enslaved—no less than other migrants—were able to reestablish the foods and food traditions from their homelands, here on foreign ground.

How did enslaved Africans achieve this? They were brought to New World plantation societies to produce commodity export crops such as sugar, cotton, tobacco and indigo, and fed meager rations. To forestall starvation, the enslaved planted subsistence staples in the small yards adjoining their dwellings and on land unsuited to the commodity crop. Crop introductions from tropical Africa fueled their survival.

A few introductions, such as rice, unexpectedly made the jump from food crop to commodity. Slaves from rice-growing societies planted African rice for subsistence in marshy wetlands. In the Carolina colony planters took notice, recognizing the grain's potential as an export crop that could turn unproductive swamplands into profitable paddies. By appropriating both the knowledge and labor of enslaved African rice growers, owners made rice a lucrative plantation crop. The Carolina rice economy reached its apogee in the eighteenth century when higher-yielding Asian rice, more amenable to mechanical milling, replaced the less productive African rice.

African Rice. Photo by Judith Carney.

Foods introduced from tropical Africa thrived in the New World tropics, whereas staples from temperate Europe (wheat, rye, oats, barley) typically failed. By adding to their subsistence repertoire

cultivars of Amerindian origin, the enslaved forged an agrobiodiverse strategy that stood in stark contrast to the plantation monoculture.

Paintings from the plantation era reveal this countervailing food order. On some plantations the enslaved were able to secure from planters the right to independent food plots on throwaway parcels. Slaves then assumed full responsibility for growing their own food in exchange for being released a half-day each week from plantation labor. Significantly, the convention allowed them to own the product and value of their work and the right to sell surpluses in regional markets. In addition to serving as sources of income, these markets functioned as communication hubs where the enslaved could exchange information, plan escapes, or organize resistance. In such settings, their humble gardens became engines of liberatory practice and resistance, in the long struggle for autonomy and freedom.

These gardens also produced the food crops plantation runaways carried with them when they fled bondage. When fugitives (known as Maroons) banded together in clandestine communities, success depended on a reliable food supply. African crops figured prominently in the "escape agriculture" they practiced, and many of their descendants cultivate those same crops to this day. In Suriname, South America, for instance, African rice is still a dietary staple, as well as a ceremonial offering. These communities have passed down an oral history that recounts how an ancestor—always female—concealed seeds of African rice in her hair as she disembarked the slave ship and fled the plantation, enabling her people to sow this life-giving crop wherever freedom beckoned.

Vigna unguiculata (Black-Eyed Pea), illustrated in *Curtis's Botanical Magazine*, Plate No. 2232 (1821).

When people the world over sit down together to eat the foods they cherish, each bite is a symbolic act of caring and kinship. Hoppin' John is but one example. It emerged in the South from the foods grown by enslaved gardeners; in plantation kitchens, enslaved cooks confected a dish that would find a place of honor on planters' holiday tables. With a deeper understanding of this history, let's savor how this New Year's celebratory meal—an annual bowlful of hope, resilience and promise for so many—carries the taste of freedom.

By Judith Carney and Richard Rosomoff

Slave quarters with surrounding food forests are portrayed behind the sugar mill and amid the expansive monoculture of Montpelier Estate, Jamaica. James Hakewill, "A Picturesque Tour of the Island of Jamaica," from *Drawings Made in the Years 1820 and 1821.*

Judith Carney is Distinguished Research Professor of Geography and Environmental Studies at UCLA. She has published more than 100 research articles and two award-winning books, *Black Rice: The African Origins of Rice Cultivation in the Americas*, and *In the Shadow of Slavery: Africa's Botanical Legacy in the Atlantic World*, which received the Frederick Douglass Book Prize. Professor Carney is an elected fellow of the British Academy of Sciences and the American Academy of Arts and Sciences.

Richard Rosomoff is an independent writer and senior research fellow at the UCLA Center for Tropical Research. He writes about environmental and conservation issues in sub-Saharan Africa. His recent publications examine human use of the mangrove ecosystem in West Africa and the changing patterns of forest coverage. As the co-author of *In the Shadow of Slavery: Africa's Botanical Legacy in the Atlantic World*, he continues to research the history of African crops in tropical America.

2025 Curtis Gates Lloyd Fellowship & Artist-in-Residence

The Lloyd Library and Museum announces the 2025 recipients of the Curtis Gates Lloyd Fellowship and Artist-in-Residence. These programs support research that offers fresh insights into the history and uses of plants and nature.

Michael Coppage is a Cincinnati-based conceptual artist originally from Chicago. Using an interdisciplinary approach, he explores race and language. His work has earned grants from ArtsWave, the Ohio Arts Council, and others. In 2021, Coppage gained international attention for his *"BLACK BOX"* project, while his TEDx Talk on everyday racism has reached thousands of viewers. Coppage's project is the creation of an artist's book inspired by Black poets from 1882 to 1959, focusing on themes of nature, Blackness, and the Black gaze. Drawing from the Lloyd's collections, he considers symbolic, scientific, and ethnobotanical meanings in these works, highlighting Black excellence and resilience.

Sara Torgison is an interdisciplinary artist, working in ceramics and fiber to explore fragile surfaces and marginal spaces. She teaches at Miami University and works at the Contemporary Arts Center in Cincinnati. A 2023 Penland Fellow, she received awards including the Ohio Arts Council Creative Excellence Grant and the Michael Aurbach Fellowship. Torgison looks at how plants and animals support human health, in both traditional medicine and modern research. Using the Lloyd's collections, she studied interspecies roles in healing and created written and visual maps that reveal these complex connections, set for exhibition at the Lloyd Spring 2026.

Dr. Kimberly Gwinn, a professor at the University of Tennessee, researches natural compounds in human, animal, and environmental interactions. She focuses on biopesticides from agricultural waste and microbial toxins in plant products. A nationally recognized advocate for undergraduate STEM research, she also teaches courses on plant-based medicines and biopesticides. Gwinn works with the Lloyd's Eclectic medical texts—pre-twentieth-century writings about cannabis, ergot, and various spices, along with botanical illustrations—to develop curriculum for her course, *Medicine and Drugs from Plants and Microbes.*

Meghan Henshaw and **Julia Orquera Bianco** will create a limited-edition zine featuring medicinal plants that thrive in the Cincinnati area. Henshaw draws on the Lloyd's collections to investigate traditional and current cultivation methods and use of medicinal plants, with a focus on Eclectic physicians, female herbalists, and conservation issues. Orquera Bianco studies botanical illustration with a focus on nature printing to create artwork to accompany each entry. The zine will be digitized and available through the Lloyd's website.

Meghan Henshaw is a Cincinnati-based herbalist and educator with degrees in Herbalism and Ethnobotany. She focuses on social equity and sustainability in the herbal supply chain and works as an editor for the American Botanical Council and educator for Herb Pharm. Julia Orquera Bianco is an Argentine-born artist who has lived in Mexico and the U.S. She holds a BFA from Universidad del Museo Social Argentino and an MFA from USC. Her studies include sustainability and permaculture, and she interned with United Plant Savers' Medicinal Plant Conservation Program in 2022.

Board Spotlight: Niqué Swan

For Niqué Swan, a lifelong maker (and re-maker) of spaces, questions are like building blocks.

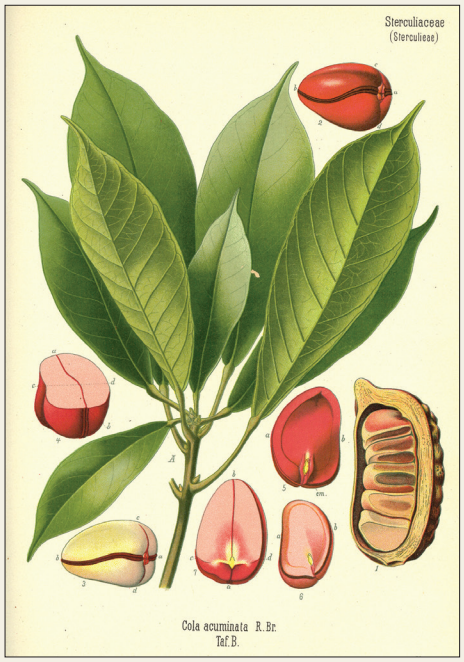
"I always ask, *why*?" says Swan, a Lloyd Library & Museum Board member since 2023. A trained architect and urban planner with degrees from Florida A&M and the University of Westminster, London, Swan is also a Realtor, business developer, entrepreneur... and at heart, still the kid who coveted Lego sets, growing up in his native Bermuda. He found an irresistible challenge in the Lloyd's planned renovation and expansion.

"Seeing the existing building, and what was proposed—that was enough to intrigue me," he says. "How do you open this building up and make it more inviting? How does it become an asset? We want to be the jewel in Cincinnati's crown that's not hidden anymore."

Practice in martial arts, global travel, and the study of architectural greats all have deepened Swan's understanding of how environments shape the way people feel, move, and connect. A stroke, also in 2023, forced Swan to slow down physically; his curiosity, though, never takes a rest, and it finds endless inspiration at the Lloyd.

"When I think about the Lloyd brothers, and look at what they started here," Swan says, "I wonder, what was their ultimate vision?" In other words, how can a building express the Lloyd's eternal "why," remaking this historic institution as a living, breathing resource?

"It's not a problem to solve," Swan says. "It's a puzzle to explore."



Cheers, Salute, and Sláinte to The Botany of Beverages

Coffee, tea, cocoa, cola, wine, beer, tequila. What do these satisfying sips have in common? They all come from plants! Beverages are inextricably linked to botany, and those that aren't directly plant-derived feature significant botanical elements for flavor, color, and even stimulating or medicinal properties.

Herb-infused drinks were commonly prescribed in early apothecaries, serving both culinary and healing purposes. The history of how and what we sip reflects dynamics of power, economy, and cultural identity.

The Lloyd's winter exhibition, *The Botany of Beverages*, explores the plants used in making beverages, their properties, and how they contribute to the final product's flavor, aroma, and health benefits. Featuring a 1774 history of coffee, critical texts on fermentation by Pasteur and Lavoisier, and a dazzling array of plant illustrations, *The Botany of Beverages* will examine how we have cultivated and ritualized these palatable plants across centuries and continents. An accompanying programming schedule is destined to be as informative as it is refreshing. Join us as we explore the plants behind the pour!

Kola nut. Hermann Köhler, *Köhler's Medizinal-Pflanzen* (1883).

The Enduring Impact of the African Plant Diaspora

In April 2025, the Lloyd presented a groundbreaking symposium and exhibition, *The Enduring Impact of the African Plant Diaspora*, where scholars, artists, and community members engaged in a profound exploration of the intersection of African heritage, colonialism, and the plants that shaped the Americas. Co-coordinated and co-curated by 2023 Curtis Gates Lloyd Artist-in-Residence, Mark Harris, these activities brought the Lloyd Library to the international stage in a new way.

Mark Harris, *Jamaican Breakfast–Mackerel Stew*, 2025, watercolor on paper.

The symposium was sponsored by the Carol Ann and Ralph V. Haile, Jr. Foundation, ArtsWave, the National Endowment for the Arts, and the University of Cincinnati. The day featured thought-provoking conversations and presentations on topics ranging from ethnobotany and the medicinal practices of the enslaved to colonialism and cultural geography. Speakers emphasized how African plant knowledge both survived and flourished in the Americas despite centuries of suppression.

Rounding out the day's events, the Lloyd hosted a community dinner in collaboration with Cincinnati's Wave Pool, where we served peanut soup, fufu, coconut rice, and more, honoring the rich traditions of African foods. Diners shared recipes, family traditions, and stories while celebrating African culinary art and exploring the *African Plant Diaspora* exhibition.

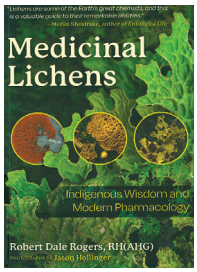
The exhibition showcased Mark Harris's original artwork alongside rare eighteenth-century botanical books from the Lloyd Library's extensive collections. These books—key to the colonial plant trade—have long overlooked the contributions of enslaved and indigenous peoples to botanical studies. Harris's artwork highlighted these often-unseen contributions and offered a contemporary perspective on African plant legacies that have been concealed or erased by colonial narratives. Accompanying the exhibition was Harris's film *Predatory Botany,* a further review of his research with four rare books.

The symposium and exhibition had significant reach and impact. More than 200 participants attended the in-person events during the opening weekend. The Lloyd offered five more African-themed programs along with the exhibition, and by the show's closing, it drew more than 600 visitors. The symposium and programs live on and can be viewed on the Lloyd's YouTube channel.

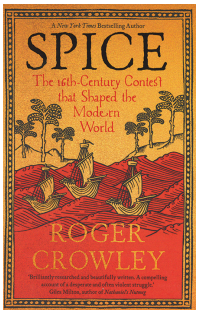
Lively conversation and opportunities for connection between presentations.

Chandra Frank presents *Conjuring Other Ways of Knowing: Plants as a Site for Healing and Change.*

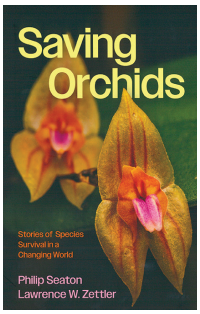
Book Notes



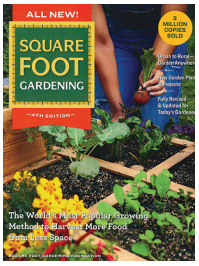
Medicinal Lichens: Indigenous Wisdom and Modern Pharmacology
by Robert Dale Rogers.
As compound organisms emerging from a symbiosis of both fungi and plants, lichens are true survivors found in an astounding range of environments. But did you know they also have a long history of, and show great promise for, medicinal use by humans? Herbalist Rogers uses a field guide format and plenty of color photographs to explore hundreds of North American species, including research and ethnobotanical or Indigenous use details for each lichen.



Spice: the 16th-Century Contest that Shaped the Modern World
by Roger Crowley.
Long before they were relegated to little jars on the supermarket shelf, spices fueled the drive by world powers to launch ships and cross oceans in search of them. Beyond nutmeg, sandalwood, and cloves, colonial trade of all kinds defined this pivotal century—at great cost to human life and the environment. In this detailed and fascinating narrative, historian Crowley traces the friction between empires in a largely unmapped world of exploration, commerce, and exploitation.



Saving Orchids: Stories of Species Survival in a Changing World
by Philip Seaton and Lawrence W. Zettler.
Orchids are perhaps the most mesmerizing of flowering plants—and as the source of vanilla, they have long had a unique relationship with people. With that popularity has come the threat of extinction, whether from habitat disturbance, climate change, or overcollection. Biologists Seaton and Zettler take readers on a global trek in this impressive work packed with photography and rich with science, history, and a cast of many characters. From seed banks to cloud forests, it's not just scientists working to save orchids, but educators and nature lovers as well.



All New Square Foot Gardening
by the Square Foot Gardening Foundation.
More than four decades ago, Mel Bartholomew cultivated a revolution in home growing with his square foot gardening (or SFG) concept. Today, countless gardeners use this system of raised beds divided into grids, combined with a DIY growing mix to maximize yields. This updated edition covers everything from layout and planning to composting and attracting pollinators. If you've always wondered about square foot gardening, or just want to grow your own produce in a modest footprint, this accessible, illustrated resource may be all you need.

Staff Spotlight: Emily Little, Outreach and Marketing Specialist

Emily Little has a message for all the nerds out there: "You're in good company!"

Before joining the Lloyd Library & Museum staff last fall, Little had no idea just how many smart, curious, fascinating people there were here in Cincinnati. Now, as the Lloyd's Outreach and Marketing Specialist, she gets to geek out with her fellows on the daily, over everything from priceless rare botanicals to the ubiquitous dandelion. She captures videos of the Lloyd's live events, as well as some behind-the-scenes happenings—the library's YouTube channel and Instagram feeds are an enthusiast's delight—and she helps to develop new programs, to keep that audience growing.

"Researchers come in from all walks of life," says Little, whose own background as an herbalist (local fans of natural products might remember her Queen City Alchemy shop) sets her apart even in this niche crowd. She studied environmental health and safety in college, building on the traditional "plant wisdom" picked up from her Appalachian elders as a child. When Little's 14-year-old daughter complained of a spider bite, she recalls, "I told her to go out and pick some plantain and put it on her foot. I don't know what normal people do."

The leadership and staff at the Lloyd, Little says, "really value education in all forms. They want to empower people to use this collection," she adds, wherever their interests lead.

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- American Chemical Society, Cincinnati Chapter charter, awards and plaques
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2025 Exhibitions:

April 25

The Enduring Impact of the African Plant Diaspora
Intertwined histories of African horticultural knowledge and the transatlantic slave trade accompanied by original artwork by 2023 Lloyd Artist-in-Residence Mark Harris (see page 12)

August 8

American Medicine at a Crossroads, 1820-1910
The evolution of American medicine from its early foundations to the transformative movements that helped usher in modern medical science, with a special emphasis on Eclectic Medicine (see page 7)

December 12

The Botany of Beverages
An exploration of plants used in making beverages, their properties, and how they contribute to the final product's flavor, aroma, and health benefits (see page 11)

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