

18 June 2025

Versailles Buffet, Ballroom & Bistro



Welcome to *Versailles*, it will be the most beautiful & decadently delicious gourmet French Buffet, Ballroom & Bistro in America ~ paired with art, film & fashion incubators on the 3rd, 4th & 5th floors at the Clearwater Main Library

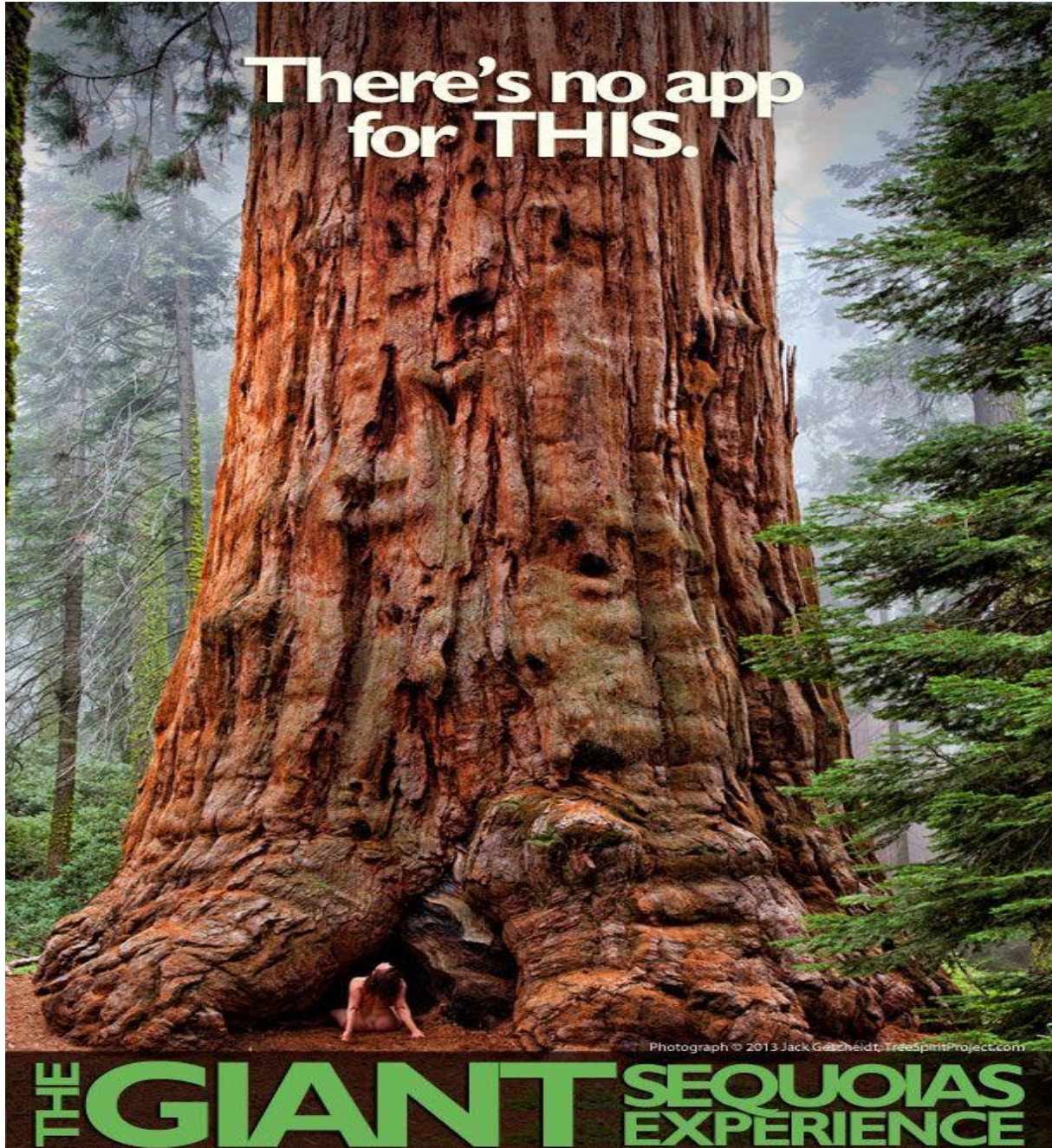
Tampa Bay Tourism Stats: in 2023, the Tampa / St. Petersburg / Clearwater (MSA) had a total GDP of \$243B USD with about 8.8 million residents living within 100 miles of Clearwater ~ and 27M tourists visiting the Tampa Bay area (not including Orlando with 75M visitors per year). *Versailles & Botanica* will be HUGE tourist draws.

Versailles History: located on 2,014 acres, the actual Palace of *Versailles* was originally built by Louis XIII in 1623 as a hunting lodge, 18 miles west of Paris. The palace saw extensive renovations and additions over the next 155 years. In general, the palace today is unchanged from 1715. Recent studies have suggested that the construction of the *Versailles Palace* cost France over \$2 billion USD in today's value. In total, the palace has over 700 rooms, 1250 fireplaces and over 700,000 square feet in size ~ [Palace of Versailles: History and Major Facts - World History Edu](#)

and the proposed

Botanica Giant Sequoia Groves Vertical Farms

at Coachman Park & Chi-Chi Rodriguez Golf Course



Botánica and City of Clearwater: we propose to develop a world-class *Versailles Buffet Gallery* at the Main Library in Clearwater (1st Floor) paired with a *French Bistro wine & espresso bar & gallery* (2nd Floor) all ensconced in a duplicate of the main gallery at the Palace of Versailles near Paris ~ 3rd, 4th & 5th Floors will be the *Arts Alive Incubators* in supporting local artists, painters, fashion designers, sculptors, photographers, film makers, musicians, etc. ~ and a 100% sustainable *Botanica Giant Sequoia Groves* at Coachman Park and Chi-Chi Rodriguez Golf Course ~ we have our own renewable energy & fresh water systems. (See page 77 for preliminary financial projections).

~ Executive Summary ~

Botánica is the year-round **indoor Regenerative Agriculture** system of the food growing & distribution of our national organic food supply chain network ~ from farms & ranches, wineries & vineyards, golf courses & resorts, etc. to retail consumers & commercial customers such as national grocery chains, restaurants, coffee shops, universities, etc. we will reinvent year-round "farm to fork" processes by combining all growing & post-production operations at "one location" onsite in our Giant Sequoia's, enabling true vertical integration and full "chain of custody" from seed to ripened crop to state-wide distribution, reinventing "localized" supply chains that we can distribute across the city from "one location", with a MASSIVE **positive environmental impact** while maximizing **transparency** of how & where your water, energy & food is produced ~ the ultimate organic nexus ~ the future of food is **Botanica**.

Botánica Food: in the next 30 years, the US will need to grow as much food as was produced in the last 10,000 years of human history. Investing in agribusiness is long term, high risk, high reward if you're Big Ag ~ the little farmers get screwed ~ **we MUST do things differently as the wholesale cost of conventional farming skyrockets** ~ Feeding a growing population & enhancing food, energy & water security is our mission with a positive social & economic impact. With agriculture **employing 22M people** in the US, investing in a way to improve food production safely while creating a more resilient food system across America for generations to come ~ food & Ag @ **\$1.5Trillion / year**.

Botánica Energy: as Bitcoin, AI & Data Centers create huge energy demands, if the **OBSOLETE national power grid** is disabled for ANY reason (**EMP, Cyber-Attack, Terrorist-Attack, Hurricane, Earthquake**) then you're screwed unless you have Botanica Energy ONSITE ~ no cell phones, no landline phones, no internet, no stock market, no bank accounts, no fuel, no air conditioning, no food, no water ~ **a scary reality** ~ Botanica LN2G energy is the only solution, **not if but when** something bad happens ~ BE PREPARED ~ we can build a 1 Megawatt LN2G power plant in a 4,000 sf space (1/10th acre) ~ you need 6 acres of land for a 1 Megawatt SOLAR farm (with staggering maintenance costs).

Botánica Water: the US is facing a freshwater crisis, with **some sections of the country already running out of clean drinking** water. The EPA has proposed standards to make drinking water safer from PFAS. However, the NRDC suggests that more expansive testing would show even more widespread contamination. A class of chemicals known as "forever chemicals" are present in at least **45% of the nation's tap water**. PFAS have been used in many everyday items since the 1940s, including cosmetics, rain jackets, and nonstick cookware. Exposure to PFAS can lead to life threatening diseases & cancer ~ paired with Fluoride, it's a chemical shit storm ~ bottled water @ **\$44.6B/year**.

Botánica Farms, Ranches & Military Bases: our **national supply chain strategy**: we will identify and acquire one large legacy farm or ranch (2,000 acres or more) in every state, accessible to large metro areas that will be our base of operations for that state to eventually be the ultimate year-round food supply chain network ~ as part of our national **Botanica Food Supply Chain Network** to grow & supply year-round organic food and supply national grocery store chains, colleges & chefs ~ our farms will be dedicated "food hubs" and "food cooperatives" in joint partnership with applicable small & medium sized farms "in that state". Botanica will be dedicated to the purpose & passion of organic food production, a haven for mentoring camps, a resource for feeding those in need, and a hub for agricultural growth.

Botánica Golf: In a post-pandemic world, it's not just the game of golf that saw an upswing in 2020, but also **memberships** at Golf & Country Clubs as they continue to offer a safer environment, higher levels of personalized hospitality, and cater to diverse tastes & preferences of the member families ~ In the US, the golf industry generates **\$102B** in gross revenue ~ we seek world-class established golf resorts while adding **Versailles Pro Shops & Buffet** ~

Botanica Grove: (1) 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre. We can build 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of conventional farming. Thus:

- 1 acre of 5-story Giant Sequoia's produces the equivalent of 50 acres of conventional farming.
- 10 acres of 5-story Giant Sequoia's produces the equivalent of 500 acres of conventional farming.
- 100 acres of 5-story Giant Sequoia's produces the equivalent of 5,000 acres of conventional farming.
- 1,000 acres of 5-story Giant Sequoia's produces the equivalent of 50,000 acres of conventional farming.

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Versailles Buffet & Bistro: 1st & 2nd Floors: dining in the great French tradition ~ we invite the public to experience the revival of what had been a dying tradition : the classic feast à la française, in the form of buffet tables filled with an array of exceptional dishes ~ Our formula, which is **unique to America**, brings together all the treasures of our gastronomic heritage: foie gras in any number of ways, lobster grilled or à l’américaine, slow-cooked tripe, calf’s head brawn with gribiche sauce, cassoulet, old fashioned veal blanquette, bone marrow with fleur de sel, etc. **Homage to the art of fine dining** ~ at Versailles Buffets our « revival » of the classic French feast is not just about the food it is also a homage to the traditional arts of fine dining. Immersed in the reverie of a sophisticated and elegant table laid with proper table linen. Each table sets the scene for the true ceremony of a classic French cuisine. (see pages 5 to 32)

Art & Food Incubator: 3rd Floor will create **design & food incubators** committed to solving the challenges of social issues in food, art, music, fashion, affordable housing, environment, conservation, etc. especially for late teens & young adults. By helping blossoming Chefs, Artists & Social Entrepreneurs transform their audacious ideas & visions into scalable & sustainable works of food & art ventures, the Incubators act as a catalyst for needed **artistic growth & evolution**. In start-up lingo, “**incubators**” refers to companies that help brand new start-ups by providing services for management training & workspace, while “**accelerators**” take established start-ups to the next level. Our Incubators will offer artists a community of peers who will see & challenge them, support & empower them. (33 & 34)

Film & Music Studio Incubator: 4th Floor a state-of-the-art media & AI production studio / incubator (similar to James Cameron hi-tech studios in New Zealand) for serious storytelling, concentrating on the development of independent & featured films, sitcoms, videos & web series. Will include workshops in writing, poetry, photography & videography. Potential Joint Ventures with local independent film production companies. We’ll host the new annual Clearwater Film Festival to compete with “Sundance & Tribeca” festivals ~ www.creativeworkers.net/

Fashion Design Incubator: 5th Floor creating an intensely fun environment for talented fashion designers that will feature clothes & accessories representing designers exploring & reclaiming their “independence” through fashion style while applying detailing to the 18 primary styles of the fashion industry. **Arts Alive** will host monthly “fashion, food, films & fun events” to showcase our talented fashion designers, chefs, musicians & artists and “fashion weeks”

Botánica Golf @ Chi-Chi Rodriguez Golf: In a post-pandemic world, the US golf industry generates **\$102B** in gross revenue ~ Eventually, we propose to acquire large, world-class established resort communities while adding our food, energy & water components onsite and building our **Botanica Pro Shops** ~ (see pages 35 & 36)

Botánica ~ will be a vertically integrated, supply chain network of indoor, state-of-the-art **sustainable precision agriculture, energy & water** with wholesale & retail components ~ scalable & duplicatable ~ (see pages 37 to 46)

Botánica Food: our Giant Sequoias are indoor, sustainable organic food production farms ~ we cultivate any variety & healthiest **fruit, veggie, herb & spice** while creating the **optimum grow environment** inside (pages 47 to 58)

Botánica Bamboo: currently, the global bamboo products market **\$75B**, projected growth to **\$132B** by 2033 not including revenue from structural bamboo to replace wood as a construction material ~ (see pages 59 to 61)

Botánica Spa, wellness spa, weddings & **sanctuaries of silence** with our own Tyee King Salmon (see pages 62 to 68)

Botánica Water & Energy: we have energy-efficient Atmospheric Water Generators ~ 1 unit can produce **1,000 gallons** of clean drinking water per day and our proprietary LN2G energy systems which are **85%** efficient, **100%** renewable energy, **zero** carbon footprint, scalable sizes from **300kW to 3mW, hacker-proof & EMP proof** ~ (page 69 to 72)

Botánica Ark: underground storage ark for food, energy & water ~ it will be 100% hurricane resistant. (see page 73)

Botanica Sandcastle Competition & Botanica Dinosaur Experience @ Coachman Park ~ (see pages 74 & 75)

Botánica @ Military Bases: we’re talking with the Pentagon to supply food to all applicable bases (see page 76)

~ Proposed **Versailles Buffet, Ballroom & Bistro and Incubators @ Clearwater Library** ~



~ Clearwater Main Library, The BayCare Sound Amphitheatre & Coachman Park ~

Proposed Spectacular Interiors @ Versailles Buffet & Ballroom @ Clearwater Library (1st Floor)

The ceilings & walls will be inspired by the inner galleries of the Palace of Versailles in France



When you think of classic France, do singing waiters, frescoed ceilings depicting war and love, and ornate gold gilding come to mind? If so, *Versailles Buffet & Ballroom* will cover you on all accounts. As shown, the ornate interior depicts the late 19th and early 20th century, transporting you into a bygone era with depictions of historical Aristocracy, French history and geography painted on the ceiling. With my world-class chefs directing the kitchen, the dishes will be opulent as the décor, taking inspiration from classic French cuisine and the best of in-season ingredients. Thus, Versailles will be the ultimate destination to wine, dine & dance for friends & family of Florida residents & tourists. There is NOTHING in America that comes close to Versailles, from Las Vegas to Disneyland to Disney World.

~ Proposed **King Louis XVI Royal Throne** @ Versailles Buffet ~



Prior to losing their heads in 1793, *King Louis XVI and his bride the Archduchess Marie Antoinette* held court on this spectacular Throne ~ we will re-create their Throne Room at Versailles Buffet to provide photo ops for our VIP customers & guests, brides & grooms, politicians & government officials and Santa Clause during Christmas.

~ Proposed **Decadently Delicious Beef, Pork, Poultry & Seafood @ Versailles Buffet** ~



Versailles Buffet: dining in the great French tradition ~ we invite the public to experience the revival of what had been a dying tradition : the classic feast à la française, in the form of buffet tables filled with an array of exceptional dishes ~ Our formula, which is **unique to France & Italy**, brings together all the treasures of our gastronomic heritage: foie gras in any number of ways, lobster grilled or à l'américaine, slow-cooked tripe, calf's head brawn with gribiche sauce, cassoulet, old fashioned veal blanquette, bone marrow with fleur de sel, etc.

At Versailles Buffet, there will be a dizzying choice of foods, popular regional dishes stand side by side with the essential dishes of traditional French gastronomy. Give your appetite free rein and put together your ideal menu. Start your gastronomic journey by stopping at the amazing hors d'œuvres, check out the sea foods, and then make your way to the rotisserie, finally let yourself go with our spectacular artisan cheese selection. All you need now to conclude your banquet is a taste of our countless cakes and pastries and a visit to our client-favorite copper pot ice cream salon. To accompany you as you make your way round the tables savoring all they have to offer, choose from our wine list with most of them offered by the glass ~



Wood-smoked, dry-aged, grass-fed Tomahawk Steaks, Racks of Venison, Bison, Elk, smoked Pheasant & Duck

~ Proposed **Decadently Delicious Beef, Pork, Poultry & Seafood @ Versailles Buffet** ~



Versailles Buffet: the greatest culinary theatre in the world ~ 11am to 11pm ~ we'll offer beautiful displays of gourmet food @ \$100/customer (costs includes sales tax & 10% TIP distributed to servers, bartenders & chefs) of rare & unique varieties of delicious delicacies of seafood, poultry, dry-aged & smoked beef, pork, wild game, fruits & veggies paired with tantalizing desserts, bottled water & gourmet coffees ~ all alcohol beverages will be a la carte ~ We believe that gastronomy is suffering from globalization: everything is the same everywhere, and even the most creative cuisine has lost its national identity. Our discreet customers want a resurrection of the authentic French & Italian cuisine.

Projected Financials: 100 customers/hr @ \$100 each = \$10,000/hr x 12 hours = \$120,000/day / \$3.6M/mo / \$43.2M/yr (does not include beer & wine sales on the 2nd floor bistro & special events (wedding receptions, corporate events, art & fashion shows, or the Art, Food & Fashion Incubators on floors 3, 4 & 5).

Versailles Food Raves: eventually, one weekend a month @ \$100/customer (includes tax & TIP), we'll expand food service to include food rave buffets, we'll host a different taste of the world with authentic cuisines from around the world by inviting award winning chefs that specialize in those foods to plan a spectacular& authentic buffet feast ~ ie: Taste of Africa, Taste of Asia, Taste of Australia / New Zealand, Taste of South America, Taste of Western Europe, Taste of Eastern Europe, etc. <https://myadventuresacrosstheworld.com/countries-with-the-best-food/>



~ Proposed **Decadently Delicious Hors D'oeuvre's & Cheeses @ Versailles Buffet** ~



Homage to the art of fine dining ~ at *Versaille*, our « revival » of the classic French feast is not just about the food it is also a homage to the traditional arts of fine dining. Immersed in the reverie of a sophisticated and elegant table laid with proper table linen. Each carefully laid table, sets the scene for the true ceremony of classic French cuisine: stem glasses, wines decanted into carafes, doilies and embroidered napkins, fish knives and forks etc.

History of Buffets: Food historians trace the origins of the modern buffet to the 17th century, when *Louis XIV* entertained at *impromptus & soirées*, his servants quickly dressing tables with silver torches, pyramids of flowers, and filigreed baskets heaving with oranges, lemons, and candied fruits. This aristocratic habit was eventually codified as *service à la française*, distinguished by the practice of putting multiple dishes on the table at once ~ “*La Buffet*”



~ Proposed **Decadently Delicious Desserts** @ Versailles Buffet ~



~ Proposed **Decadently Delicious Jamon Iberico de Bellota Ham** @ Versailles Buffet ~



Though Jamón Serrano and Jamón Ibérico are still fantastic Spanish products, the Jamón 100% Ibérico Bellota (Pata Negra) has unmatched quality, flavor, and texture. You'll notice a distinct marbling and a creamy rim of ivory white fat that glistens as it comes up to room temperature ~ This Reserve **ham** by Fermin is intensely flavorful, and each slice is marbled with that golden fat that literally melts in your mouth ~ Free-range & acorn-fed pork.

~ Proposed **Decadently Delicious Lobster-gasm BLT Sliders** @ Versailles Buffet ~



Lobster-gasm: when you take that perfect bite of fresh Maine Lobster and it arouses more than your taste buds 😊 one of our signature dishes, succulent Maine Lobster, crispy aged smoked applewood Pancetta, sliced fresh Monte Carlo Lettuce, sliced fresh San Marzano Tomatoes, creamy Chardonnay Lime & Cilantro gourmet Butter, all sandwiched in between a grilled Brioche Bun freshly baked onsite daily at Cannes Buffet.

~ Proposed **Decadently Delicious French Pancetta-wrapped Seafood @ Versailles Buffet** ~

Pancetta is an Italian bacon made from salt-cured pork belly that's seasoned with fresh herbs and spices. It's sold in slabs or rolls, and then sliced into thin rounds. Pancetta's high-fat content & curing process gives it a robust flavor.



Pancetta-wrapped fresh Maple Salmon



Pancetta-wrapped fresh Albacore Tuna



Pancetta-wrapped fresh Cajun Shrimp



Pancetta-wrapped fresh Cajun Bay Scallops



Pancetta-wrapped fresh King Crab & Jalapeno



Pancetta-wrapped fresh Langostino

~ Proposed **Decadently Delicious French Sushi & Sashimi** @ Versailles Buffet ~



~ Crusted fresh Salmon Sashimi ~



~ Tuna Carpaccio ~



~ Crusted fresh Lobster Rolls ~



~ Crusted fresh Calamari Rolls ~



~ Crusted fresh Mika Sushi ~



~ Crusted fresh Abalone ~

~ Proposed **Decadently Delicious Lobsteria** @ Versailles Buffet ~



Lobster: there's a reason lobster is the most expensive thing on the menu. The tender, juicy meat of a fresh lobster dipped in hot butter is one in a million. Although it wasn't always a meal for the rich & fanciful, lobster has become a genuinely expensive & [posh](#) dish * questions: is it the freshest lobster? Is there a difference distinguishing type, taste, price? What is the best tasting lobster? www.robustkitchen.com/types-of-lobsters/

Fun Facts: A lobster may live 100 years, grow to 4 feet long & weigh as much as 45 pounds. Officially, the largest lobster ever caught weighed 44 pounds. A lobster's age is approximately his weight multiplied by 4, plus 3 years. Thus, in the wild ocean, a lobster is about 7 years old before it is legal to harvest & it will weigh about 1 pound * one 5-lb female lobster (any variety) can lay up to 50,000 eggs per year ~ but only a tiny fraction survives in the wild.

~ Proposed **Decadently Delicious Oysteria** @ Versailles Buffet ~



Coffin Bay King Oysters ~ the grand-daddy of them all ~ with its strong aroma of the rugged southern-ocean, this goliath from the sea has got to be seen to be believed. With its firm tender texture, this grand old oyster is the oyster steak of the ocean. It has an incredible array of complex aromatic flavors & a strong oceanic, sweet flavored & malt aftertaste that only comes with age * The aroma of this king oyster is likened to a fresh coastal sea breeze. Its size & firm texture makes for an incredible eating experience that is life changing * We will cultivate & serve these “Kings of the Oyster World” exclusively at Marseille Buffet ~ www.tasteatlas.com/coffin-bay-king-oysters

~ Proposed **Decadently Delicious Scalloperia** at Versailles Buffet ~



Sea scallops are up to 3 times larger in size than bay scallops, with some super-colossal reaching up to 2.5” in diameter
* Peruvian Dry Scallops are the best, most delicious & delectable. Considered golden nuggets of the sea, these scallops are of the highest quality. Dry is the seafood industry term for natural scallops, which have not been treated with phosphates or given extra water weight. Peruvian scallops are tasty, tender & sweet. Even so, the meat is still quite enjoyable & has a sweet flavor. Peruvian Scallops are often referred to as the candy of the sea this is because of their mild, sweet flavor for which they are highly prized, We will cultivate these “Kings of the Scallop world” exclusively at Marseille Buffet ~ <https://beyondmeresustenance.com/peruvian-scallops/>

We can also cultivate shellfish from all over the world that are currently not available in America to maximize the scope of quality & variety of our seafood delicacies that we can offer to our customers & chefs across America

~ Proposed **Decadently Delicious French Escargoteria** at Versailles Buffet ~



The Wild Burgundy Snails has long been a culinary delight of famed restaurants and gourmands around the world. The *Helix Pomatia* Linne is famed as the highest quality escargot of the 116 varieties and is now available exclusively from Sarl Henri Maire and La Maison De L'Escargot. **Snail caviar**, also known as escargot caviar or escargot pearls, is the fresh or processed eggs of land snails. It is a luxury gourmet speciality produced in Austria, Czechia, France and Poland. They were also a delicacy in the ancient world, also known as "pearls of Aphrodite" for their supposed aphrodisiac properties. We will serve the finest premium brands in North America.

~ Proposed **Decadently Delicious French Foie Gras-eria** @ Versailles Buffet ~



Foie gras literally means “fat liver” in French and it’s pronounced “frwah grah”. Foie Gras is a delicacy made from the fattened liver of a duck or goose. It’s incredibly rich and buttery and it can be eaten in many ways, either whole, as pâté, or as a mousse. Fresh Foie Gras must have a uniform color, without spots or bruises, varying from beige to ivory through rosé, depending on the animal’s diet. To the touch, it must be neither too firm nor too soft: supple and resistant at the same time. *Foie Gras & Caviar* is spectacular. We will serve the finest Foie Gras in America.

[Types of Foie Gras you should know. Know more about Foie Gras in House of Caviar.](#)

~ Proposed **Decadently Delicious (deconstructed) French Onion Soup @ Versailles Buffet** ~



Baked French onions, organic beef stock and garnish with Gruyere tuille and the baked tarragon stems.

[Paris Street Food!!! 10 CHEAP EATS Locals Can't Live Without!!](#)

~ Proposed **Decadently Delicious French S’more Sundai’s @ Versailles Buffet** ~



Because it wouldn't be a summer vacation without ice cream. And s'mores. So today we have a perfect combination of the two: **S'more French Vanilla Sundaes** with Nutella. You don't need a fire to toast these marshmallows and you can sub in hot fudge sauce if you prefer, but the chocolate hazelnut flavor of Nutella makes these S'more Sundaes paired with French graham crackers a little extra special.

~ Proposed **Decadently Delicious Mini Bespoke Charlottes** @ Versailles Buffet ~



Charlotte cakes are elegant desserts traditionally made with a mold lined with ladyfingers and filled with fruit mousse. These mini Charlotte cakes are a tiny version

[10 Traditional French Desserts for Bastille Day - Molly J Wilk](#)

~ Proposed **Decadently Delicious Crème Brûlée** @ Versailles Buffet ~




Crème brûlée has been traced back in French cooking books as far as 1691. That said, if anything says classic French Dessert, it's a fabulous Crème Brûlée ~ Organic Vanilla Bean Crème Brûlée with a caramelized topping creating a simple yet delightful dessert paired with fresh mint & fresh fruit ~ Baking the custards in a water bath ensures even, gentle cooking that reduces the risk of overcooking your crème brûlée. Using a blowtorch to caramelize the raw sugar topping results in an evenly caramelized crust. Delightful! One of our signature desserts.






~ Proposed **Decadently Delicious French Mother Sauces** @ Versailles Buffet ~






French cuisine features a diverse array of sauces, many of which are based on five foundational "*mother sauces*." These include Béchamel, Velouté, Espagnole, Sauce Tomato, and Hollandaise, each acting as a base for numerous variations and flavor profiles. Mastering these sauces opens up a world of spectacular culinary possibilities.

Mother Sauces

BY CHEF AUGUSTE ESCOFFIER 




BÉCHAMEL



 FLOUR
  BUTTER
  MILK
  SALT
  PEPPER

 NUTMEG
  ONION
  BAY LEAF
  THYME
  PARSLEY





STUDDED WITH CLOVES

SERVED WITH




 MORNAY SAUCE
  SOUBISE SAUCE
  NANTUA SAUCE



 MOUSSAKA
  LASAGNE ALLA BOLOGNESE

VELOUTÉ






 LIGHT ROUX (FLOUR, BUTTER)
  STOCK (CHICKEN, FISH, OR VEGETABLE)
  SALT
  PEPPER





SERVED WITH

 ALLEMANDE SAUCE
  NORMANDE SAUCE
  SUPRÊME SAUCE




 BLANQUETTE DE VEAU
  KÖTTBULLAR



ESPAGNOLE

 ONION
  CARROT
  CELERY
  BACON
  THYME




 BEEF STOCK (BROWN)
  DARK ROUX (FLOUR, BUTTER)
  BAY LEAF
  PARSLEY




SERVED WITH

 DEMI-GLACE
  BIGARADE SAUCE
  MADEIRA SAUCE




 CANARD À L'ORANGE
  BEEF WELLINGTON



HOLLANDAISE

 EGG YOLK
  CLARIFIED BUTTER
  LEMON JUICE





 WATER
  SALT
  PEPPER





SERVED WITH





 BÉARNAISE SAUCE
  NOISETTE SAUCE
  MOUSSELINE SAUCE

 EGGS BENEDICT
  CHÂTEAUBRIAND




SAUCE TOMAT



 BUTTER
  CARROT
  ONION
  BAY LEAF

 FLOUR
  GARLIC
  THYME
  TOMATOES

 SALT
  SALT PORK BELLY
  VEAL STOCK (WHITE)
  SUGAR

SERVED WITH

 CREOLE SAUCE
  SPANISH SAUCE
  PROVENÇALE SAUCE

 HARICOTS À LA BRETONNE
  MEATLOAF (PAIN DE VIANDE)

www.tasteatlas.com/sauces
tasteatlas

[The 5 Mother Sauces of French Cuisine ~ A guide to French sauces | Taste of France](https://www.tasteatlas.com/sauces)

~ Proposed **Decadently Delicious Dom Perignon & Cristal Champagnes @ Versailles Buffet** ~



Dom Perignon, The ‘Father of Champagne’, Dom Perignon was a 17th century monk and cellar master at the Benedictine abbey in Hautvillers. He helped to pioneer the development of sparkling wines, with the Champagne brand named in his honour creating its first vintage in 1921. Since then, the label – produced by Moët & Chandon, has become synonymous with top quality vintage Champagne.

Louis Roederer, One of the few remaining independent, family-run Champagne houses in France, Louis Roederer was founded in 1776. Today, the Reims-based producer makes a number of Champagnes, including its multi-vintages and unique ‘Brut Nature’ expression. However, its best-known label is undoubtedly Cristal– a blend favoured by rockstars and nobility alike. Its Cristal Vinotèque price blend builds on the classic with additional ageing, allowing the wine to develop a more complex bouquet and even more evolved flavours. (all alcohol sales are extra costs)

[The top 10 most popular Champagne brands | Cult Wines United States](#)

~ Proposed **Delicious Chateau Margaux & Chateau Lafite Rothschild @ Versailles Buffet** ~



Château Margaux, archaically **La Mothe de Margaux**, is a wine estate of Bordeaux wine located in Margaux-Cantenac, France, and was one of five wines to achieve *Premier cru* (first growth) status in the Bordeaux Classification of 1855. The estate has been occupied since at least the 12th century and produces spectacular wines.

Château Lafite Rothschild is a French wine estate of Bordeaux wine, located in Pauillac in France, owned by members of the Rothschild family since the 19th century, and rated as a First Growth under the 1855 Bordeaux Classification ~ Lafite was one of five wine-producing châteaux of Bordeaux originally awarded First Growth status in the 1855 Classification. Since then, it has been a consistent producer of one of the world's most expensive & spectacular red wines. A bottle of 1869 Château Lafite Rothschild holds the world record for the most expensive bottle of wine sold at auction for \$233,973 in 2010. (all alcohol sales are “a la carte / extra)

[French Red Wine from Every Region in 2024](#)

~ Proposed **Decadently Delicious French Artisan Compound Butters** @ Versailles Buffet ~



Compound Butter: so easy to make, compound butter is a classic French accompaniment that combines an ingredient – truffle, basil, garlic or mushrooms, for example – with creamy butter. Compound butter is good to have handy in the refrigerator to impart depth of flavor to grilled steak, pork, lamb, veal chops & more. That melty butter will add a special something as it mingles with the natural juices, making an instant sauce on your plate. All you need are simple ingredients & basic kitchen tools & you'll be rolling logs of buttery goodness in no time.

www.savoryexperiments.com/flavored-butters/ * www.dartagnan.com/how-to-make-compound-butter.html

Organic Butter is living fat French style: https://www.youtube.com/watch?v=b--l_0eMbo8

Sweet Compound butters - on scones, pancakes, waffles, French Toast, biscuits, corn bread, croissants, bagels.

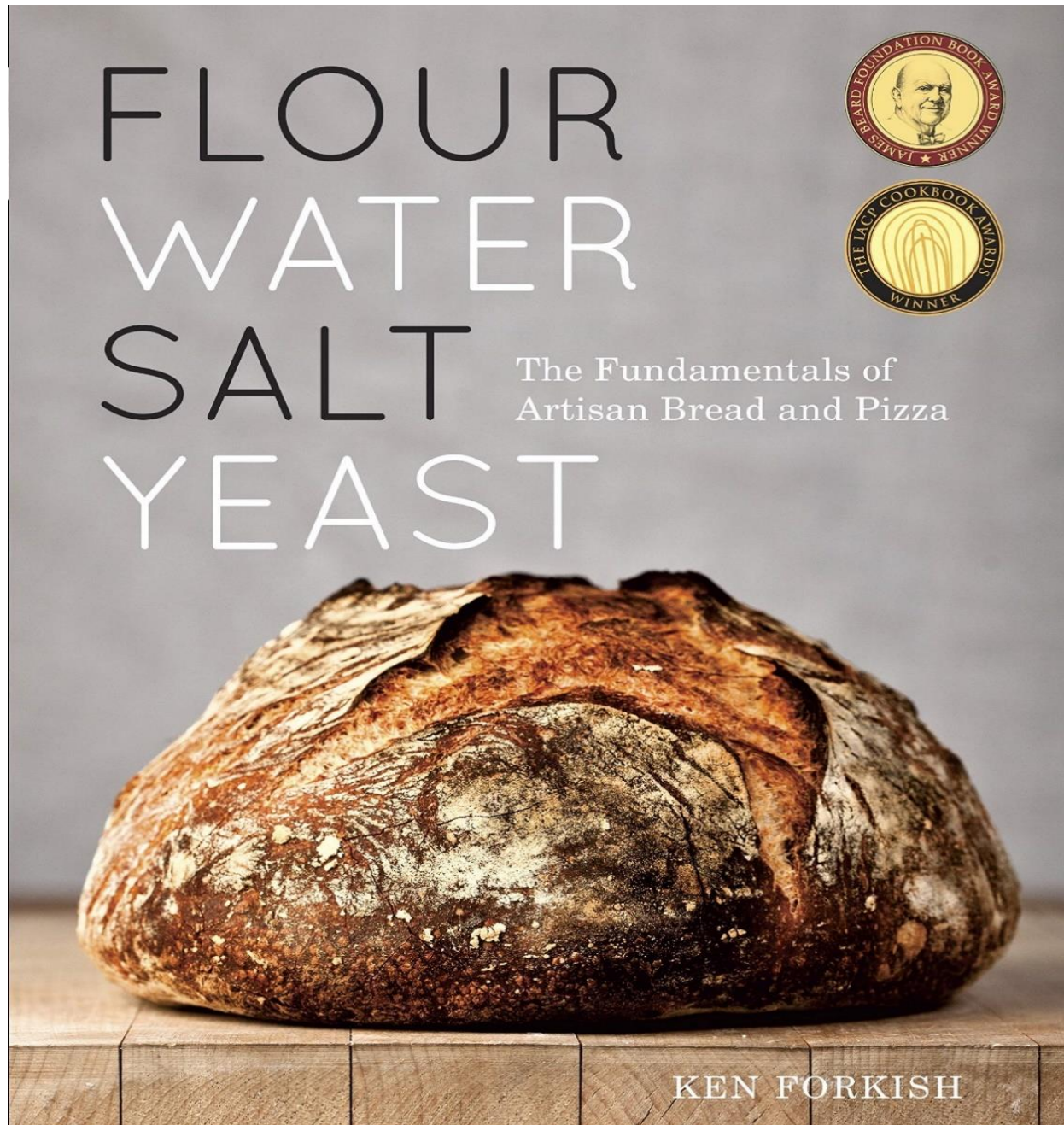
- **Fig, cinnamon, and honey butter-** Combine 1/2 c. (8 tablespoons) **unsalted** softened butter with 1/4 cup [Cherchies Fig Preserves with Cinnamon](#), and 1 Tablespoon honey.
- **Strawberry honey butter-** Combine 1/2 c. (8 tbsp) **unsalted** softened butter with 1/4 cup [Cherchies Strawberry Butter Spread](#), and 1 Tablespoon honey.
- **Cranberry Butter with Champagne-** Combine 1/2 c. (8 tbsp) **unsalted** softened butter with 1/4 cup [Cherchies Cranberry Preserves with Champagne](#), and 1 teaspoon (tsp) orange zest.
- **Blackberry Bourbon Butter-** Combine 1/2 c. (8 tbsp) **unsalted** softened butter, 1/4 cup [Cherchies Blackberry Seedless Preserves](#), 2 teaspoons (tsp) honey, and 2 teaspoons (tsp) Bourbon (optional).
- **Cherry Vanilla Butter-** Combine 1/2 c. (8 tbsp) **unsalted** softened butter, 1/4 cup [Cherchies Cherry Butter Spread](#), and 1 teaspoon (tsp) vanilla.
- **Apple Cinnamon Honey Butter-** Combine 1/2 c. butter (8 tbsp) **unsalted** softened butter with 1/4 cup [Cherchies Apple Butter Spread](#), and 1 Tablespoon honey.
- **Strawberry Lemon Butter-** Combine 1/2 c. (8 tbsp) **unsalted** softened butter, 1/4 cup [Cherchies Strawberry Butter Spread](#), and 1 Tablespoon (Tbsp.) lemon zest.
-
- **Savory Compound Butters** - add to meat, pork, poultry, seafood, breads, vegetables, popcorn & pasta.
- **Blackberry Champagne Butter-** Combine 1/2 c. (8 Tablespoons) **unsalted** softened butter, 1/4 cup Cherchies® Blackberry Preserves and 2 Tablespoons [Cherchies® Champagne mustard](#). This sweet and savory combination is absolutely fantastic on salmon!
- **Chardonnay Lime & Cilantro Butter-** 1/2 cup (8 Tablespoons) **unsalted** butter, 1 Tablespoon (Tbsp) [Cherchies® Chardonnay Lime & Cilantro Seasoning Blend](#).
- **Garlic, Herb and Parmesan Butter-** 1/2 cup (8 Tablespoons) **salted** butter, 1 Tablespoon (Tbsp) [Cherchies® Garlic'n Herb Seasoning Blend](#).
- **Champagne Herb Butter-** 1/2 cup (8 Tablespoons) **salted** butter, 1-2 Tablespoons (Tbsp) Tarragon and 2 Tablespoons [Cherchies® Champagne Mustard](#).

~ Proposed **Decadently Delicious French Pot Artisan Ice Cream & Sorbets @ Versailles Buffet** ~



The French pot is filled with cream, sugar, eggs (egg custard base) and flavor ingredients. Spinning the pot in -14°F saltwater forces the product to the sides & it freezes, the frozen parts are scraped off the walls of the French pot with a corkscrew blade by hand, with a paddle until it all comes together into a frozen mass producing denser than average ice cream ~ in our unique French Pot freezers, high butterfat is frozen with very little trapped air, yielding irresistibly indulgent ice cream * After pasteurization, the flavorings are added. The custard & flavoring mixture is placed into 2-gallon French pots, then hand-packed into cartons resulting in an ice cream that is super thick, with almost twice the weight of other ice creams. With 14% milk fat & high-quality ingredients, our ice cream falls in the super-premium segment of the ice cream & sorbet markets ~ <https://www.listchallenges.com/50-best-ice-cream-flavors>

~ Proposed **Decadently Delicious French Artisan Bakery & Pizzeria** @ Versailles Buffet ~



Bakery: there are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker **Ken Forkish**, well-made bread is more than just a pleasure ~ it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart ~ www.kensartisan.com/

~ Proposed **Decadently Delicious French Artisan Breads & Cheeses** @ Versailles Buffet ~



French Artisan bread is a term for bread made by hand using traditional methods and high-quality ingredients. The bread is made by skilled bakers who use their knowledge and hand skills to create a delicious loaf. Artisan breads are often characterized by **Ingredients:** made with a few simple ingredients like flour, water, salt, and a leavening agent. Artisan breads often use less processed flour, have little sugar, and use sea salt; **Fermentation:** Artisan breads are fermented for longer than commercial breads, which allows for complex flavors and aromas to develop; **Texture:** Artisan breads have an open crumb structure with evenly distributed air pockets; **Shaping:** Artisan breads are often shaped with an emphasis on shaping ~ varieties include Brioche, Challah, Ciabatta, Focaccia & Couronne.



French Artisan cheeses are cheeses made by hand using traditional techniques and high-quality ingredients, made solely from the milk of animals on the cheesemaker's farm ~ **Production** Artisan cheeses are made in small batches using traditional techniques by hand; **Ingredients:** Artisan cheeses are made with natural ingredients like milk, salt, and rennet, and no additives. They can be made from a variety of milks, including cow, goat, sheep, or water buffalo; **Flavor:** Artisan cheeses are often more complex in taste and variety than mass-produced cheeses. They can incorporate flavorings like herbs, fruits, spices, and nuts; **Aging:** Artisan cheeses are often aged and ripened to develop flavor and texture; **Techniques:** Artisan cheeses are made using labor-intensive techniques like forming natural rinds or binding in cloth; **Probiotic:** Many artisan cheeses are fermented with beneficial bacteria that act as probiotics. Cheeses like Gouda and Blue Cheese are known for their probiotic content ~ only at Marseille Buffet.

~ Proposed **Versailles Retail Shop & Bistro @ (2nd Floor)** ~



Versailles Shops: thinking differently is what makes the world fun, and in the world of designer fashion, uniqueness is everything. What one person would easily overlook, another person might covet, which is why the spectrum of [luxury](#) fashion brands that populate the \$350 billion per year US clothing industry are so much fun to look at and shop ~ we'll re-invent the fashion customer shopping experience ~ Ready to wear, Handbags & Shoes, Fragrances & Beauty, Accessories & Jewelry and men's watches: Patek Philippe, Breguet, Rolex, Vacheron, and other brands.

There are labels built to be timeless and bring historic simplicity into the present; take [Chanel](#), one of the most-famous fashion brands in the world, or [Dior](#), which has honed a special kind of elegance since it was founded in 1947, fundamentally modernizing how women dressed in the second half of the 20th century.

Then, there are the risk takers, who create clothes with a dare factor for intrepid wearers. In 2024, luxury fashion houses like Alexander McQueen, Miu Miu, Balenciaga & Loewe are forging a path forward through experimentation; Miu Miu's [cropped sets](#) & underpinnings come to mind, as well as Balenciaga's ironic hoodies and shield sunglasses.

We'll carry the latest in Christian Dior, Chanel, Louis Vuitton, Saint Laurent, Ralph Lauren Polo, Fendi, Gucci, Giorgio Armani, Coach, Prada, Loewe, Michael Kors, Valentino, Ferragamo, Burberry, Hermes, Miu Miu, Versace, Dolce & Gabbana, Max Mara, Cristóbal Balenciaga, Tom Ford, Alexander McQueen & Vera Wang for weddings.

3D Body Scanner: the scanners make a full circle around a person to capture the exact shape of their body from all angles. Getting precise measurements of the body makes it possible to replicate even the smallest details from the person's body (head to toe) in creating an exact fit their clothes every time ~ <https://www.styku.com/productvideo>

3D Digital Screens: for the ultimate state-of-the-art e-shopping experience linked to fashion designer's websites ~ essentially a “digital fashion shopping mall” for men, women and kids' apparel ~ our golf & country club Members & Guests will love it, so while the men are golfing, the women are shopping & sipping margarita's ~ happiness!

What's the common denominator for ALL golf club members? Serious financial security with lots of disposable cash.

~ Profession Artist Workshop & Incubator @ Versailles Incubators ~



We'll invite amazing, seasoned professional writers & artists like Ewa Hutton to advise & mentor our blossoming inhouse artist, writers, photographer's, writers, poets, etc ~ <https://www.galleries-bartoux.com/en/artists/hutton-ewa/>

~ Arts Alive eZine @ Versailles Incubators ~

The vision is to embrace the storied past & look ahead into the future while exploring & showcasing "what's happening" events & festivals occurring at the Incubators * Enjoy lively & informative writing, beautiful photography, modern typography, captivating art & an elegant design ~



www.en.wikipedia.org/wiki/Bradley_Cooper Bradley Cooper * Bruno Mars
www.en.wikipedia.org/wiki/Bruno_Mars

Potential Arts Alive Partner * Peter Hernandez known professionally as Bruno Mars, is an American singer, songwriter, record producer, musician and dancer. He is known for his stage performances, retro showmanship, and for performing in a wide range of musical styles, including pop, R&B, funk, soul, reggae, disco, and rock. Mars is accompanied by his band, the Hooligans, who play a variety of instruments, such as electric guitar, bass, piano, keyboards, drums, and horns, and also serve as backup singers and dancers * he was born & raised in Honolulu, HI, has sold over 130 million records worldwide & has over 15.2 billion views on youtube * <https://www.brunomars.com/>

Potential Arts Alive Partner * Bradley Cooper is an American actor and filmmaker. He has been nominated for various awards, including 8 Academy Awards and a Tony Award, and has won 2 Grammy Awards and a BAFTA Award. Cooper appeared on the Forbes Celebrity 100 three times and on Time's list of the 100 most influential people in the world in 2015. His films have grossed \$11 billion worldwide and he has placed four times in annual rankings of the world's highest-paid actors * sits on the Board of Directors of "The Hole in the Wall Gang" Camp as he supports many charities that help fight cancer * https://www.youtube.com/watch?v=O3mf_ewjc7s

We'll support The BayCare Sound Amphitheatre while every month, a new cover & centerfold section will be designed by a different "Artist of the Month" showcasing his/her talents & art profile from Arts Alive ~ each cover will be unique & captivating ~ while showcasing other "Arts Alive" designers & writers *

~ Proposed Botanica's **Giant Sequoia Groves** @ Coachman Park & Chi Chi Golf Club ~



Botanica Grove: besides growing food, we can also use our trees for vertical & natural organic dorms, farmers market, R&D labs and live / work / play studios for artists, musicians & entrepreneurs, etc.

Where can we build Botanica's: we can build our own Giant Sequoia Forests used for **indoor food, energy & water production & outdoor recreational purposes** ANYWHERE ~ no cars, trucks or trains, except electric golf carts ~ walking, hiking, camping & exploring will be strongly encouraged for our customers & guests to come & experience the ultimate **Giant Sequoia Experience** in any urban or rural area ~ we estimate we can build 20 Giant Sequoia Trees per acre that will **last for centuries** ranging in height from **2 to 30 stories** above ground & **1 to 2 stories** below ground that will withstand Cat 5 Hurricanes or 9.0 Earthquakes ~ we have lots of different locations including the following:

~ Proposed Botánica @ Chi Chi Rodriguez Golf Club Clearwater Florida ~



In a post-pandemic world, it's not just the game of golf that saw an upswing in 2020, but also **memberships** at Golf & Country Clubs as they continue to offer a safer environment, higher levels of personalized hospitality, and cater to diverse tastes & preferences of the member families ~ In the US, the golf industry generates **\$102B** in gross revenue.

This golf course is a well-manicured par-69 course. It features more than 70 sand traps, water hazards on 12 holes, grass bunkers, two-tiered greens, and fairways covered with Bermuda grass to challenge golfers of all playing abilities.
[Chi Chi Rodriguez Golf Course Clearwater, FL | Youth Golf Academy](#)

Strategy: with Botanica, we will create additional revenue streams of organic food sales, freshwater sales, electricity (savings / sales). We will upgrade the existing golf course & country club (with existing infrastructure & improvements) & re-purpose it * we'll cluster & hide our grow trees within the existing clusters of existing forest trees around the perimeter onsite. Thus, retaining the golf course component & revenues (including golf operations, agronomy, retail food & beverage, events, etc.)

Our Giant Sequoia “Vertical Farm” Trees are designed to withstand a Cat 5 hurricane, 9.0 earthquake, wildfire, etc.

We can **increase EBITDA by 5x** or more by adding **Versailles Shops & Farmers Markets**, with our onsite food, energy, water & bamboo components while keeping the primary golf, hotel, food & beverage revenues intact.

Botanica Grove: (1) 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre. We can build 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of conventional farming. Thus:

- 1 acre of 5-story Giant Sequoia's produces the equivalent of 50 acres of conventional farming.
- 10 acres of 5-story Giant Sequoia's produces the equivalent of 500 acres of conventional farming.
- 100 acres of 5-story Giant Sequoia's produces the equivalent of 5,000 acres of conventional farming.

We estimate construction costs at \$500,000 / 5 story Giant Sequoia Tree ~ with projected gross revenues in the \$1M to \$2M / year / tree EBITDA not including HUGE food, energy & freshwater savings onsite.

Financial Projections: 10 acres x 20 trees/acre or (200) 5 story Giant Sequoia's = **\$100M estimated construction costs** ~ with projected gross revenues at **\$200M to \$300M per year EBITDA** of year-round, fresh, organic fruits, veggies, herbs & spices ~ the investment pays for itself relatively quickly ~ we will also have an onsite Farmers Market for locals and will have an onsite livestock component (dry-aged beef, pork, lamb, poultry, bison, venison) and a seafood component as well while creating a SPECTACULAR Giant Sequoia Forest for eco-tourism.

~ Botanica’s **Proposed Supply Chain** for the State of Florida ~

Florida Financials: there are **23.4 million hungry residents** in the State of Florida (and growing) ~ Florida travel & tourism generated **\$131 Billion** from 141 million tourists in 2023 ~ the State’s GDP was about **\$1.7 Trillion** in 2024 with the total value of food (retail, wholesale, catering, agriculture, etc) at about **\$170 billion / year**.

Supermarkets: as of November 2024, there were **19,972 grocery stores** in Florida, which has the third highest number of grocery stores in the United States, after New York and California ~ Publix is the largest grocery chain in Florida, with 898 stores, Walmart @ 403 stores, Costco @ 34 warehouse, Aldi @ 222 stores, Whole Foods @ 34 stores and Winn Dixie @ 460 stores (but Aldi has agreed to purchase 400 Winn Dixies & convert them to Aldi’s soon)
<https://www.scrapehero.com/location-reports/top-grocery-chains-in-florida-usa/>



Food Service: the State of Florida has about **244,631 restaurants** that serve food, including bars, fast food chains, coffee shops, and other restaurant categories across the state that we can supply.

Universities: When it comes to college student enrollment, Florida ranks 4th in the nation among states with the most college students. With over **850,000 hungry students** getting their degrees in the Sunshine State, Florida boasts some pretty impressive numbers when it comes to student population (**those numbers do not include faculty & staff onsite**). Several of the largest schools in the country can be found nestled in the Miami suburbs in South Florida and close to the white sand beaches of the Gulf Coast. <https://www.bestcolleges.com/united-states/florida/largest-universities/>

School Districts Each of the following parallel the boundary of one of the counties of Florida. These districts are all counted as separate independent governments as per the U.S. Census Bureau. Florida has no school systems dependent on another layer of government ~ in Florida, there are **69 school districts**, with 4202 schools, with **2.8M hungry students** and **163,558 hungry teachers** attending. https://ballotpedia.org/List_of_school_districts_in_Florida

Prisons: Florida Dept of Corrections (FDC) manages 143 State Prisons with about **157,000 hungry inmates** and **22,000 hungry correctional officers**. There are 9 Federal Prisons in Florida. <https://www.prisonpolicy.org/profiles/FL.html>

~ As we build the Botanica Brand, we can “duplicate” this business model in EVERY state across America ~

~ Proposed **Giant Sequoia Cross Section @ Botánica** ~



Our proposed artificial General Sherman Grow Tree

The real General Sherman Tree (280 ft high)

Botánica Grove: all of our Giant Sequoia Trees will be designed to last for 100's of years and will be able to withstand Cat 5 hurricanes, 9.0 earthquakes, landslides, fires and the worst applicable snowstorms in the winter months.

Botánica Bark: the US produces **40M metric tons of plastic waste** per year ~ 5% is recycled, 10% ends up in the oceans & 85% to landfills ~ by 2030, 70M metric tons, by 2040, 150M metric tons ~ we'll use ALL of it to make our bark & floor slabs.
www.innovationnewsnetwork.com/harnessing-the-potential-of-mixed-plastic-waste-through-mechanical-recycling/54373/

~ Made in America ~ All materials (including steel) will be purchased from American-based Companies ~

~ Proposed Giant Sequoia Tree **Super Structure & Soils** at Botánica ~



Our Giant Sequoia Trees will be 2 to 30 full stories above ground (depending upon the local zoning codes) and 2 to 4 stories below ground with similar structural design as shown above & maximum water proofing of course.

Vertical Farm: above ground floors will be climate-controlled creating the optimum grow environments for ALL organic fruit & veggies while utilizing our proprietary hydroponic, aquaponic & aeroponic technologies ~ underground floors will have hi-tech water & energy storage systems with seed banks ~ we'll use proprietary technology to create organic thermal energy & indirect natural lighting ~ **for holistic & natural healthcare thru food.**

Methodologies: will eliminate bugs & animals, pesticides & herbicides, viruses, air & water pollution, weather & climate change 100% out of the equation by creating an airtight / watertight pressurized environment while creating a sustainable food, energy & water supply while creating 100's of year-round, full-time jobs & re-define & elevate the principles & elements of Agroecology to a whole new level.

Superstructure will be as shown above with a **35ft diameter base, 20ft diameter trunk** & applicable diameter canopy at the top & 5ft diameter elevator as the center core. Our revolutionary & proprietary exterior bark (w/amazing insulating values) will be 24" thick at the base & 12" thick at the canopy for incredible insulating values.

Soils: with proper management, imported **volcanic ash soils** are capable of “high productivity & long-term agricultural & environmental sustainability” focused on precision agriculture & controlled-release fertilization for climate-controlled indoor organic hydroponics, aquaponics & aeroponics and traditional outdoor agricultural sustainability.

Electro-Agriculture is a proposed method that could allow plants to grow in the dark, potentially reducing the amount of land needed for agriculture by up to 94% by **replacing photosynthesis** with a solar-powered chemical reaction that converts CO2 into an organic molecule that plants can consume; essentially enabling food production in controlled indoor environments without sunlight ~ <https://www.sciencedaily.com/releases/2024/10/241023131024.htm>

<https://agris.fao.org/agris-search/search.do?recordID=FR1998004671> * Rare Earth Elements – Salitre

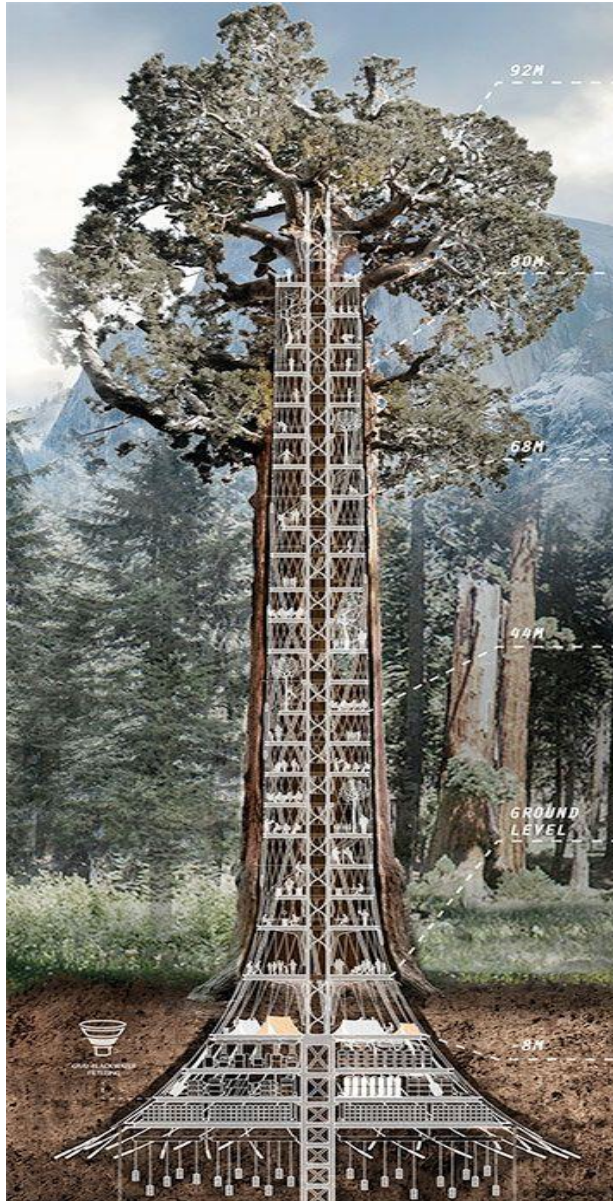
~ Proposed Giant Sequoia Tree **Super Structure** @ Botánica ~



The Super Structure of ALL our Vertical Grow Trees will be similar to the Eiffel Tower ~ 100% Steel and designed to last 200 years or more ~ with all components “prefabricated” in our factory ~ **thus fast & easy “assembly” onsite** ~ we can duplicate the structure millions of times ANY WHERE in America at golf courses, parks, farms, ranches, corporate campuses, etc. ~ Our structures will be designed to easily withstand Cat 5 hurricanes & Tsunami's, 9.0 Earthquakes, Wildfires, Landslides, Terrorist attacks (think 9/11) and so much more.

~ Made in America ~ All materials (including steel) will be purchased from American-based Companies ~

~ Proposed Giant Sequoia Tree **Super Structure** @ Botánica ~



Our proposed artificial General Sherman Grow Tree

The actual General Sherman Tree

One 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre farmland ~ we can develop 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of outdoor farming ~ **1 acre of (20) 4-story Giant Sequoia's equals 40 acres ~ 1 acre of (20) 6-story Giant Sequoia's equals 60 acres ~ 1 acre of (20) 8-story Giant Sequoia's equals 80 acres and 1 acre of (20) 10-story Giant Sequoia's equals 100 acres of farm land.**

10 acres of 5-story Giant Sequoia's equals the equivalent of 500 acres of conventional farmland production, etc.

Botanica Forests: besides growing food, we can also use our trees for student dorms & apartments, condos & offices, hotels & shopping centers, labs & small shops live / work / play studios for artists, musicians & entrepreneurs, etc.

~ Made in America ~ All materials (including steel) will be purchased from American-based Companies ~

~ Proposed Giant Sequoia Tree **Super Structure Cross Section** @ Botánica ~



Proprietary organic food production on “above ground” levels * state-of-the-art seed banks, water & energy storage on “underground” levels ~ ALL proprietary food, water & energy technologies controlled by “state of the art” AI (Artificial Intelligence & Automated Systems) thus we do not need human labor except for controlled harvesting.

Botánica Bark: the US produces **40M metric tons of plastic waste** per year ~ 5% is recycled, 10% ends up in the oceans & 85% to landfills ~ by 2030, 70M metric tons ~ we’ll use ALL of it to make our bark & floor slabs.
www.innovationnewsnetwork.com/harnessing-the-potential-of-mixed-plastic-waste-through-mechanical-recycling/54373/

~ Made in America ~ All materials (including steel) will be purchased from American-based Companies ~

~ Proposed Giant Sequoia Tree **Interior Spaces** @ Botánica ~



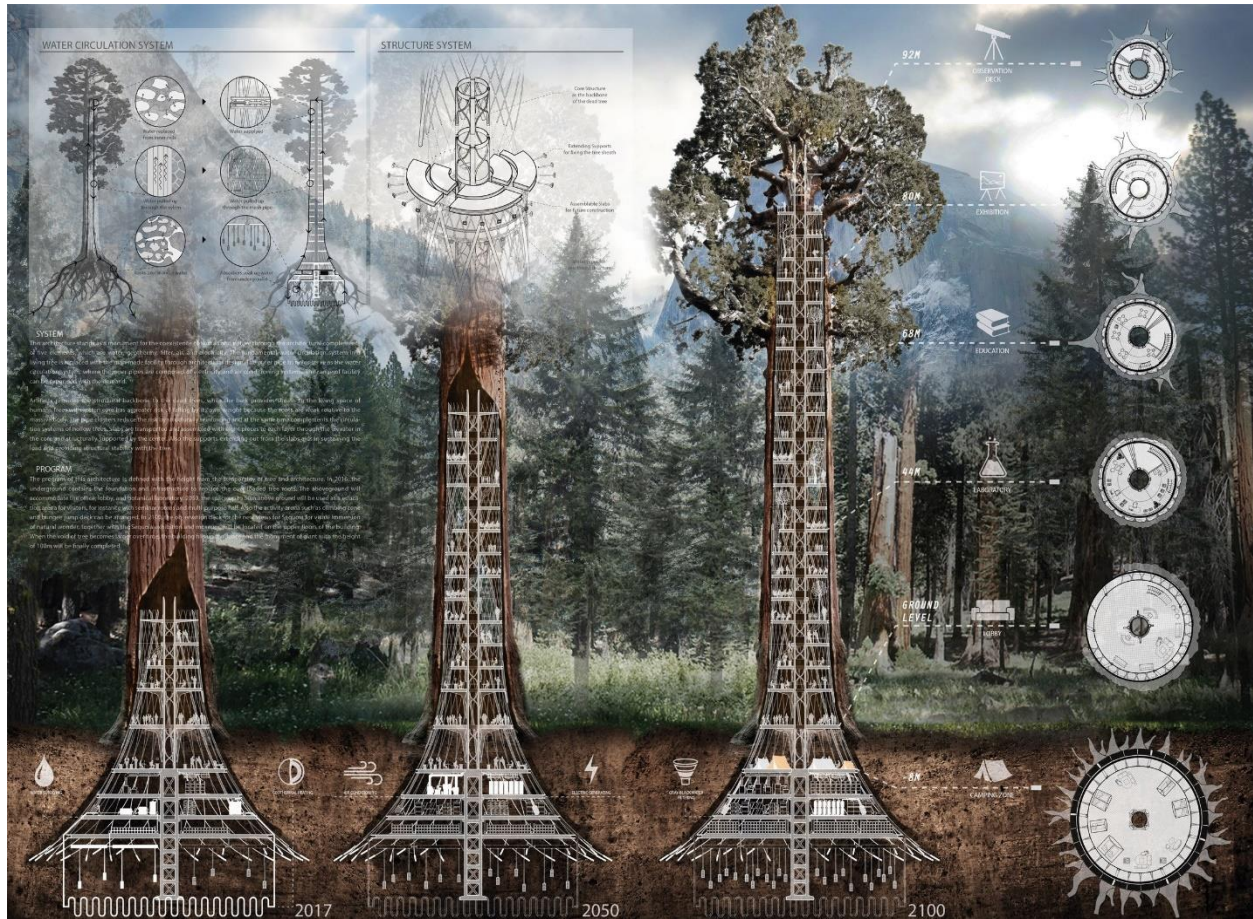
Botanica Forests: besides growing food, we can also use our trees for student dorms & apartments, condos & offices, hotels & shopping centers, labs & small shops live / work / play studios for artists, musicians & entrepreneurs, etc.



Inside the steel towers, a structural core (with elevator) will run up the center and an additional lattice-like cage would form an outer casing behind the thick, prefabricated light-weight proprietary plastic bark ~ Additionally, all floor systems will be prefabricated, reinforced, lightweight of the same proprietary material as our bark.

~ Made in America ~ All materials (including steel) will be purchased from American-based Companies ~

~ Proposed Giant Sequoia Tree **Super Structure Cross Sections** @ Botánica ~



The actual General Sherman Giant Sequoia Tree is the world's largest living tree by volume, standing 275 feet tall, with a 36ft diameter base & 20ft diameter trunk, and weighs 2.7 million pounds and is over 2,200 years old.

This project attempts to show a new architectural approach to human coexistence with nature, in harmony with nature's temporality ~ tree heights will vary depending upon local zoning codes especially in Urban environments.

The non-invasive architecture quietly takes place in the empty void of the sites, without hindering the breathtaking landscape surrounded by the giant trees. It then becomes active as an artificial organ to replace fertile farmland.

Proprietary organic food production on "above ground" levels * state-of-the-art seed banks, water & energy storage on "underground" levels ~ **ALL proprietary food, water & energy technologies controlled by "state of the art" AI and Automated Systems** thus we do not need human labor except for controlled harvesting.

One 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre farm land ~ we can develop 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of outdoor farming ~ **1 acre of (20) 4-story Giant Sequoia's equals 40 acres ~ 1 acre of (20) 6-story Giant Sequoia's equals 60 acres ~ 1 acre of (20) 8-story Giant Sequoia's equals 80 acres and 1 acre of (20) 10-story Giant Sequoia's on 1 acre equals 100 acres of farm land.**

Botanica Forests: besides growing food, we can also use our trees for student dorms & apartments, condos & offices, hotels & shopping centers, labs & small shops live / work / play studios for artists, musicians & entrepreneurs, etc.

~ **Botánica is Sustainable Precision Agriculture, Renewable Energy & Fresh Water** ~



The Food Supply Chain: Hunter-gatherer cultures forage or hunt food from their environment. Often nomadic, this was the only way of life for humans until about 12,000 years ago when archaeological studies show evidence of the emergence of agriculture ~ fast forward up to a few hundred years ago, EVERYONE grew their own food via a backyard garden for themselves and/or their community ~ fresh, organic, healthy, clean, allowed to RIPEN ON THE VINE with an EXPLOSION of flavors & nutrients when eaten ~ hence the term **MOUTH-GASM**

The standard American diet is wrecking your body, energy and mental health. Ditch excuses and fuel your transformation with our delicious, high protein meal plan options 75% of American's are overweight, 40% are obese, 95% of people who start a diet fail ~ We see that low-to-mid-income people are exposed to, and consuming, more and more unhealthy **ultra-processed foods** because of changing lifestyles, as well as the increased availability and marketing of these often-inexpensive foods. In contrast, nutritious expensive foods are out of reach for too many people. <https://www.youtube.com/watch?v=KJjTpNrGna4> **The Corrupt US Food System.**

The Chemicals Poisoning Our Food Systems the FDA is Allowing in Your Food:

<https://www.youtube.com/watch?v=mNpaKgepL0> ~ <https://www.youtube.com/shorts/8IpybFpms3s>

Forever chemicals tainting food supply, destroying US farms <https://www.youtube.com/watch?v=LIdCgjDoB1U>

Agriculture is BROKEN in the US: <https://www.youtube.com/watch?v=mO6qszTWtqs>

Hidden Toxic ingredients in your food: <https://www.youtube.com/shorts/SNctwZtQZiQ>

The Perfect Storm of problems for Florida's Agriculture Industry: Disease, Hurricanes & Market Swings:

<https://farmonaut.com/usa/floridas-citrus-industry-transformation-overcoming-greening-and-hurricane-challenges-with-innovative-agriculture-solutions/>

Why are there so many food recalls happening: is our current food supply safe? ~ NOPE!

www.today.com/health/recall/food-recalls-2024-rcna177622 ~ www.fda.gov/safety/recalls-market-withdrawals-safety-alerts

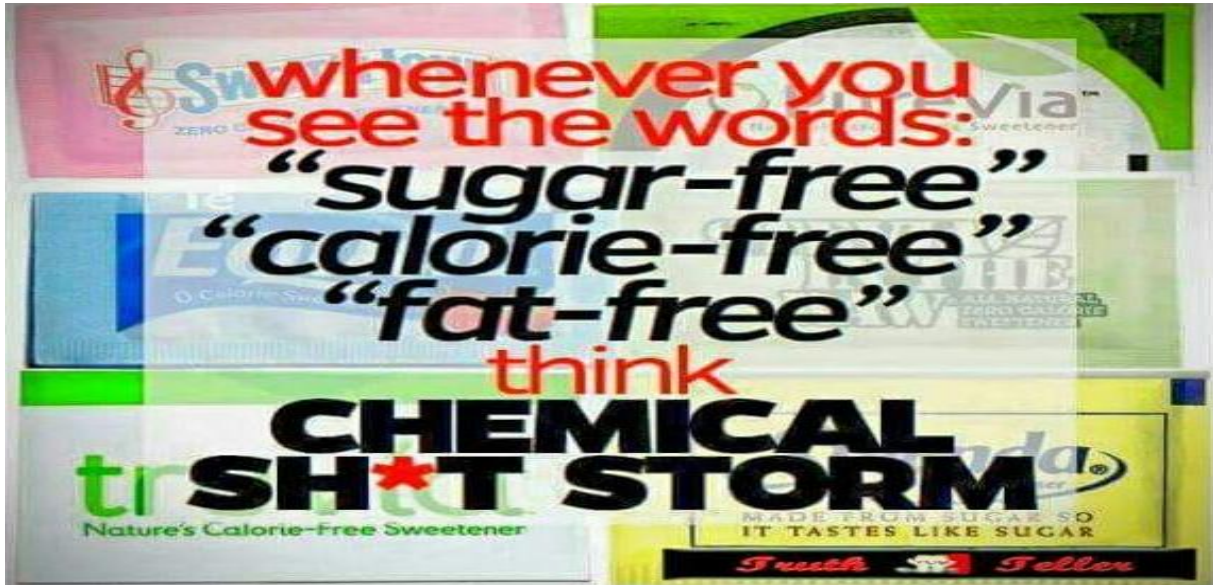
NASA satellites show a massive drop in global freshwater levels ~ <https://www.livescience.com/planet-earth/rivers-oceans/a-harbinger-of-whats-to-come-nasa-satellites-show-massive-drop-in-global-freshwater-levels>

Agro-Terrorism is a real threat to America's food supply:

<https://www.farmprogress.com/management/officials-warn-that-agroterrorism-threat-is-real>

Before Bobby Kennedy, the FDA was poisoning you: <https://www.youtube.com/watch?v=VA3csj4Ws6Y>

You'll NEVER have to read the labels @ Botánica Food because there are NONE ~



Food Safety & Health: when consumers purchase food from their local grocery store, they don't often think about how it got there. As food travels longer distances from all over the world, the responsibility for keeping those supply chains safe and accountable falls to the food producers themselves. **Well-functioning supply chains** allow farmers and manufacturers to ensure food is delivered safely to grocery stores sustainably.

According to the World Economic Forum (WEF), **food supply chain transparency** is vital, as almost one in 10 people suffer from **foodborne diseases** annually. The same WEF study estimates that these diseases **kill nearly 500,000 people** a year. Improved traceability allows food producers to act quickly to stop contaminated food from reaching consumers.

Unfortunately, because of corruption, negligence and/or greed, poison & diseases in our food supply are increasing.

~ YOU eat added SUGARS ~ CANCER eats THAT sugar to GROW ~ CANCER eats YOU ~ YOU die ~

~ Isn't YOUR **health & life** and YOUR FAMILY'S **health & lives** worth it? ~ eat healthy ~

Traceability of the food from field to factory and beyond is essential. Not only is it important on the rare instance where unsafe food makes it out of the factory and can be recalled quickly and efficiently, it also allows food producers to make sure the product is as fresh as possible when it reaches the consumer.

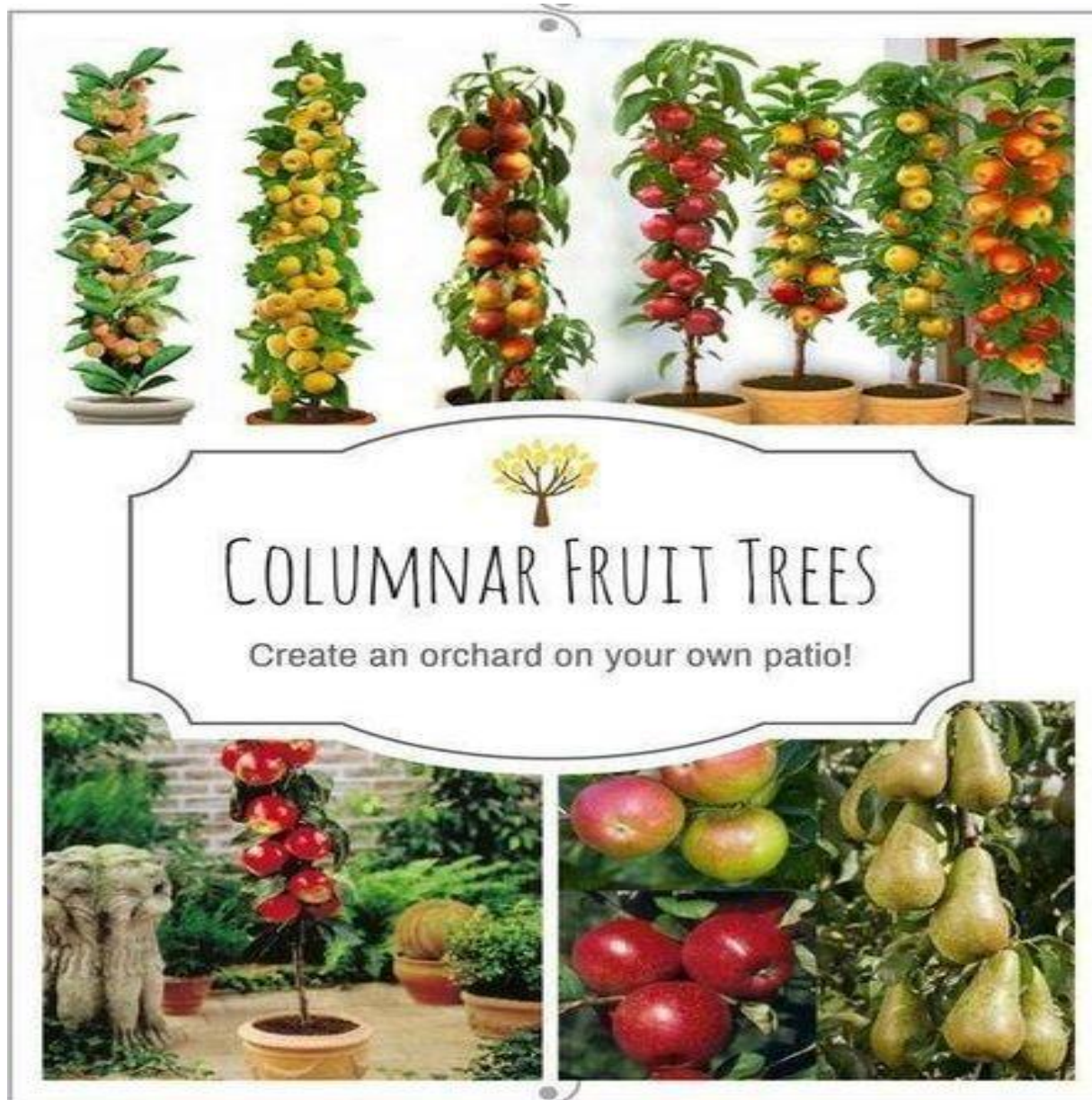
Food retailers use a **controlled atmospheric room with ethylene gas** to induce **ARTIFICIAL RIPENING** once the fresh produce reaches the distribution center, allowing them to harvest produce **while still green**, ensuring longer shelf life during transport. However, this is why, especially during the winter months, **ALL** your fruit & veggies have no taste because they are **NOT ALLOWED TO RIPEN ON THE VINE** organically as God & Mother Nature intended.

New Tech Drives Progress, **Data Collection** Drives Safety, & **Traceability** Matters to Serve Our **Sustainability Goals**.

Eventually, all our **healthy, ripened-on-the-vine food** will be cultivated & distributed within **50 miles** of a given Botanica, allowing our customers to eat our safe, healthy & ripe organic food within **48 hours** AFTER harvesting.

Fed Gov't spends \$166B / yr to feed Soldiers & Prisoners & \$20B for Big Pharma Chronic Disease Epidemic
https://www.youtube.com/watch?v=dGES-D_74eY ~ <https://www.youtube.com/watch?v=OkaVUTTjRj0>

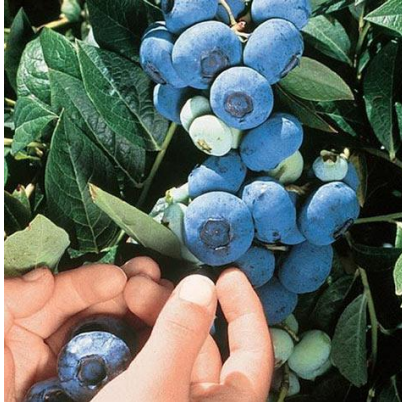
~ Proposed **Hydroponic Organica Fruit Trees cultivated @ Botánica Organics** ~



www.pinterest.com/pin/606860118519332995/ * https://www.youtube.com/watch?v=TQ_IxcUj7Vw
<https://www.delish.com/food-news/g43430295/most-expensive-fruits-in-the-world/?slide=2>

Our Giant Old-Growth Trees are designed to last minimum 200 years, and designed to withstand a Category 5 Hurricane or 9.0 Earthquake and are 100% sustainable and fully automated to create the ultimate & most prosperous & sustainable organic food production operation ~ paired with state-of-the-art hydroponic & aeroponic indoor food growing technology systems www.youtube.com/watch?v=HJRxA8RLYQc * we can cultivate ANY variety (from all over the world) of fruit or vegetable grown in a tree, on a vine or under soil * ALL fruits & vegetables are primary revenue streams year-round * quality vs quantity * we grow ONLY the **healthiest fruits & vegetables** in the world.

We can also produce fresh fruit, veggies, beef, poultry and hi-protein pre-made meals for busy, health conscious kids & adults whether you're at work, home or school: similar to: www.nutritionolutions.com



Giant Chandler Blueberries



Giant Semikeya Queen Strawberries



Giant Dekopon Oranges



Giant Sekai Ichi Apples



Giant Emperor Pears



<https://www.youtube.com/watch?v=jUQ866PUlj4> Giant Almafai Coast Lemons



**ENORMOUSLY
DELICIOUS®**

Sumo Oranges ~ normally available from January to April ~ *we can grow them year round* ~ Sumo citrus, also known as Sumo oranges or [Dekopon](#), are large citrus fruits that are a hybrid of mandarins, sweet navel oranges, and pomelos. They are particularly known for their incredibly sweet taste ~ **Hybrid Fruit:** Sumo citrus is a hybrid, combining the traits of mandarin, navel orange, and pomelo ~ **Sweet and Juicy:** They are known for their high sweetness and juicy texture ~ **Easy to Peel:** The peel is loose and easy to remove ~ **Topknot:** A distinctive feature is a protruding bump, often called the "topknot," on the stem end ~ **Seedless:** They are largely seedless ~ **Unique Appearance:** They are larger than average oranges and have bumpy, uneven skin.



Giant Tamara Cherries



Giant Willamette Raspberries



www.youtube.com/watch?v=FGAfZ-PTaNU * Giant Ruby Roman Grapes *
www.youtube.com/watch?v=EE7NqzhMDms

~ Proposed **Artisan Fruits & Veggies** @ Botánica Organics ~



Artisan fruit is fruit grown without using synthetic chemicals such as pesticides & artificial fertilizers. They do not use genetically modified organism's (GMO's) or expose food to irradiation, They are eaten whole or used in a variety of products, including jams, butters, and spreads: **Heirloom fruits:** Fruits that are generally free of edible coatings or films; **Artisan fruit:** Fruit products made from fruit that is picked at its peak flavor and used to make butters, sauces, and dried fruits; **Artisan fruit spreads and jams:** Spreads and jams made from fresh, natural fruits and without artificial additives or preservatives @ Versailles Buffets & Farmers Markets.

Artisanal vegetables are grown using traditional methods and organic & sustainable practices. They are often grown by hand and use natural alternatives to pesticides and herbicides. Artisanal veggies are often considered desirable by consumers because of their local and sustainable nature; **Traditional methods:** Artisanal vegetables are grown using traditional methods; **Heirloom varieties:** Artisanal vegetables may be heirloom varieties, which existed before commercialization; **Ethical farming:** Artisanal vegetables are grown with consideration for environmentally healthy, ethical, and equitable farming @ Versailles Buffets & Farmers Markets.



~ Proposed Gourmet **Mushrooms, Saffron & Fennel** @ **Botánica Organics** ~

www.wealthygorilla.com/most-expensive-foods/ * www.youtube.com/watch?v=C_SkujcDE0M *

World's Most Expensive Foods: to have all the money in the world & to spend on the most luxurious things that would be more than any of us can dream of. In addition to gourmet staples such as tomatoes, lettuce, peppers, onions, and all fruits, here are some of the most expensive foods in the world that we will produce to satisfy our affluent customers:



Organic Matsutake Mushrooms

Priced at \$1,000 per pound, this special species of fungi is so expensive because it is very rare. The Matsutake or Mattake type of mushroom originates from Japan and a non-native insect has destroyed the tree species under which these mushrooms normally grow, so these little guys are few and far between. Despite the worldwide availability of most mushrooms with over 14,000 varieties, several remain rare and very expensive which will be our focus at 100% Organic Gourmet Mushrooms * **additional primary revenue streams**

www.youtube.com/watch?v=X_zjCBjkj6w



Organic Saffron

Priced at \$1000 per pound, saffron is the most expensive spice in the world. It is grown worldwide and derived from the stamen of the saffron crocus flower. Herbs and spices, common in modern kitchens, have a history that dates back thousands of years. Despite the worldwide availability of most herbs and spices, several remain rare and expensive which we will focus on at "100% Organic" Gourmet Spices * **additional primary revenue streams**

<https://www.youtube.com/watch?v=a2uqhCs-PcA>



Wild Fennel Pollen (Spice of the Angels)

has a flavor that is intoxicating - a pure, sweeter version of fennel seed, pungent, yet delicate all at once. The process to harvest this light, fluffy seasoning is pain staking. The pollen is hand-harvested from the Fennel plant as the flower booms. Luckily, a little goes a long way!

Try mixing with salt and sprinkling over everything - fish, meat, especially pork (porchetta), roast chicken, vegetables and even desserts (imagine grilled peaches with mascarpone, or an buttery apple cake) - you only need a pinch to create dishes that will transport you to the tables of Tuscany for exceptional flavor. \$500 / lb * **additional primary revenue streams.**

<https://www.spicesinc.com/p-6605-organic-fennel-pollen-1->

We estimate (1) 2-story Giant Sequoia Tree can hydroponically grow the same quantity of food as 1 acre of land. We can build 20 trees on one acre: thus 20 trees can yield the equivalent of 20 acres of land, organically year-round.

~ Proposed Gourmet **Wasabi & Ginseng** @ Botánica Organics ~



Wasabi is a spice traditionally prepared from a plant from the cabbage family. Its root is used as a spice and has a very strong flavor. The root is smashed up into paste and used as a condiment. Its hotness is more like hot mustard or horseradish than chili pepper, because it irritates the nose more than the tongue. Eating too much wasabi can cause a very painful feeling in the nose. The plant grows naturally in Japan. It is often eaten with sushi. Wasabi needs clean water and a cool climate. It is difficult to grow wasabi. There are two ways to grow wasabi. One way is to grow wasabi in water. The other way is to grow wasabi in a field. Because the wasabi plant is so hard to grow, real wasabi is very rare and expensive. Most wasabi is a green paste that is really made from horseradish, mustard and food coloring. Real wasabi is purple, not green. <https://firstwefeast.com/eat/2014/09/real-wasabi-is-one-of-the-most-expensive-crops-on-the-planet> * www.youtube.com/watch?v=CkkD-FtXdZI Wasabi growing operation in Half Moon Bay, CA * current prices are \$250 / kilo * additional primary revenue stream.



American Ginseng (*Panax quinquefolis*) is a herbaceous perennial plant in the ivy family, commonly used as Chinese or traditional medicine. It is native to eastern North America, though it is also cultivated in China. Since the 18th century, American ginseng has been primarily exported to Asia, where it is highly valued for superior quality and sweet taste. The plants root and leaves were used in traditional medicine by Native Americans. Since the 18th Century, the roots have been collected by "sang hunters" and sold to Asian traders who pay high wholesale prices especially for older roots with wholesale prices in the \$600 to \$800 / lb range with the best quality roots retailing for \$6000 / lb in Hong Kong, Japan & China. www.healthline.com/nutrition/ginseng-benefits * additional primary revenue stream

We estimate (1) 2-story **Giant Sequoia Tree** can hydroponically grow the same quantity of food as **1 acre of land**. We can build 20 trees on one acre: thus 20 trees can yield the equivalent of **20 acres of land**, organically year-round.

~ Proposed Gourmet **Vanilla, Cinnamon & Truffles** @ Botánica Organics ~



Organic Vanilla & Cinnamon

The 2nd most expensive spice following saffron is Vanilla. The extensive period of fermentation & ageing that is required to bring out the vanillin flavor in these orchid pods could take about 2.5 years all together, hence the price. The orchid flower that produces vanilla pods bloom & die within a few hours, creating a precious small window for natural pollination to occur. Pure organic Vanilla retails for up to \$200/lb. It is grown worldwide has a history that dates back 1000's of years. Of the 150 varieties of Vanilla, only 3 are raised commercially but several remain rare & expensive which we want *

<https://www.spicesinc.com/p-296-madagascar-vanilla-beans.aspx>

Ceylon Cinnamon Bark ~ www.youtube.com/watch?v=uoxg5FjHJWk



Organic Truffles: Just like caviar, no expensive food list will be completed without Truffles making it. Black & White Truffles from Alba, Italy, are the most prized of the bunch: because of shortages this year, Alba Black Truffles are running around \$4,000/lb. Alba White Truffles are running around \$6,000/lb * we'll partner with the "Truffle Queen of Italy" using EXCLUSIVELY Alba truffle spores *

<https://hospitalityinsights.ehl.edu/what-are-truffles-why-are-they-expensive>

<https://www.usatoday.com/in-depth/news/world/2019/03/16/truffles-why-so-expensive/3161242002/>

<https://nypost.com/2021/11/15/giant-white-truffle-sells-for-118k-at-mushroom-auction/> *

<https://moneyinc.com/five-expensive-truffles-ever/>

<https://recipes.howstuffworks.com/truffles.htm>

Infamous for its rich, earthy aroma and distinct taste, the Périgord truffle lends tangible hints of freshly dug earth and spice, creating inimitable flavors. Additional truffle products will include the following:

Truffle Oil is often used as a lower cost and convenient substitute for truffles, to enhance the flavor and aroma of truffles in cooking. All existing truffle oil on the market does not even have any actual truffles in it. Ours will be 100% organic truffle oil * additional primary revenue stream

Truffle Honey: truffle honey will be a blend of the finest all organic, locally produced honey infused with black Perigord truffles to create the most amazing honey primarily used by chefs to flavor dishes & cocktails. With 200 varieties of Truffles, only 6 are farmed commercially but several remain rare & expensive which we will focus on with 100% organic truffles * additional primary revenue stream

<http://mentalfloss.com/article/71055/10-worlds-most-expensive-ingredients>

We can grow them all 24/7: www.youtube.com/watch?v=tV-k_jV-VtY

We can grow them all 24/7: <https://moneyinc.com/the-five-most-expensive-mushrooms-in-the-world/>

The world's most expensive cultivation of Truffles: www.youtube.com/watch?v=kXqgOioxI1I

We estimate (1) 2-story Giant Sequoia Tree can hydroponically grow the same quantity of food as 1 acre of land. We can build 20 trees on one acre: thus 20 trees can yield the equivalent of 20 acres of land, organically year-round.

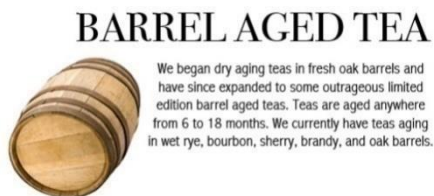
~ Proposed Gourmet Tea & Coffee @ Botánica Organics ~



Organic Gourmet Tea is the **most popular beverage in the world**. I mean really popular. It's consumed more than ALL other manufactured drinkings - that means soda, alcoholic drinks, and even coffee - combined. Why? Mainly the rich aroma, the health benefits (it's practically 99.9% water), the stress reduction, and - best of all, it helps in weight control. the most expensive teas in the world. Why do we care? Well, maybe you'll be entertaining a Chinese government official one day, and they'll ask you for a spot of tea. You could give them just any old tea - but why not pander them with a \$200 cup *

<https://senchateabar.com/blogs/blog/most-expensive-tea>

Barrel Aged Tea ~ Find the 5 most expensive teas in the world: <http://www.top10zen.com/top-5-most-expensive-teas-in-the-world-574>. Of the thousands of varieties of teas, many affordable varieties are raised commercially but several remain rare and expensive which we will focus on at 100% Organic Gourmet Teas. Stats of the global tea industry: <http://www.teausa.com/14655/tea-fact-sheet> * additional primary revenue stream



BARREL AGED TEA

We began dry aging teas in fresh oak barrels and have since expanded to some outrageous limited edition barrel aged teas. Teas are aged anywhere from 6 to 18 months. We currently have teas aging in wet rye, bourbon, sherry, brandy, and oak barrels.



We will barrel age all teas for at least 3 years to guarantee the finest quality tea flavors and varieties. Also, similar to Maury Island Gourmet Foods, we will have our own brand of natural gourmet and organic Jams & Jelly, Honey & Salts, Mints & Melons, Salsa & Cucina Fresca Sauces, and many more brands.

<http://mentalfloss.com/article/71055/10-worlds-most-expensive-ingredients>

www.rareteacellar.com/ ~ they specialize in the finest & rarest teas & ingredients available on planet earth. For over 20 years they have supplied top chefs, hotels, restaurants & mixologists with unique ingredients ~

~ Proposed Gourmet Jamaican, Columbian & Kona Coffee @ Botánica ~



Organic Gourmet Coffee ~ Arabica and Robusta beans are the most well-known species of coffee grown commercially for consumption. Robustas are hearty plants that are grown at lower elevations. They are much higher in caffeine content and are used mainly for commercial grade coffee that you'll find in grocery and convenience stores. Arabica's are high grown (usually 3000 feet and up) with a much wider range of taste and are considered to be much better in quality. Most specialty coffee shops use exclusively Arabica beans (You know, the stuff in the fancy valve bags) with the possible exception of the addition of Robustas in some espresso blends. thus, you see that the world's best coffee is the Arabica. This wondrous coffee can be found in mountainous growing regions all over the world * <https://wealthygorilla.com/most-expensive-coffees/>

One 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre farm land ~ we can develop 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of outdoor farming ~ **1 acre of (20) 4-story** Giant Sequoia's equals 40 acres ~ **1 acre of (20) 6-story** Giant Sequoia's equals 60 acres ~ **1 acre of (20) 8-story** Giant Sequoia's equals 80 acres and **1 acre of (20) 10-story** Giant Sequoia's on 1 acre equals 100 acres of farm land.

~ Proposed Gourmet **Dark Chocolate** @ Botánica Organics ~



Gourmet Cocoa Beans ~ The cocoa bean is the dried and fully fermented fatty bean of *Theobroma cacao*, from which cocoa solids and cocoa butter are extracted. They are the basis of chocolate, as well as many Mesoamerican foods such as mole sauce and tejate. A cocoa pod (fruit) has a rough and leathery rind about 1.2 in thick. It is filled with sweet, mucilaginous pulp (called 'baba de cacao') enclosing 30 to 50 large seeds that are fairly soft & white in color. While seeds are usually white, they become violet during the drying process. The exception is rare varieties of white cacao, in which the seeds remain white cultivated in Nicaragua.

www.foodandwine.com/articles/the-worlds-best-chocolate



Gourmet Chocolate ~ it takes about 200 roasted beans to make 1lb of chocolate as the beans are cracked and de-shelled resulting in pieces of beans are called nibs. Nibs are sold in small packages at specialty stores and markets to be used in cooking and snacking. Most nibs are ground into a thick creamy cocoa paste. This "paste" is then further processed into chocolate by mixing in cocoa butter, sugar and sometimes vanilla. You can only make the best chocolate by starting with prime cacao with amazing quality and character that will set SIC apart from other candy makers. We will create the very best gourmet chocolate in the world similar to the Amedei of Tuscany, Italia *



And we'll figure out a way to build THE LARGEST chocolate waterfall in the world per Willy Wonka!

One 2-story Giant Sequoia Tree can hydroponically grow the same amount of food grown on 1 acre farm land ~ we can develop 20 Giant Sequoia's on 1 acre producing the equivalent of 20 acres of outdoor farming ~ **1 acre of (20) 4-story Giant Sequoia's equals 40 acres ~ 1 acre of (20) 6-story Giant Sequoia's equals 60 acres ~ 1 acre of (20) 8-story Giant Sequoia's equals 80 acres and 1 acre of (20) 10-story Giant Sequoia's on 1 acre equals 100 acres of farm land.**

~ Proposed **Artisan Medicinal Herbs @ Botánica Organics** ~

<http://naturalon.com/giant-list-of-basic-herbs-and-their-typical-uses/view-all/#ixzz40lls3B6P>

Herbal Medicine: if you have ever had a sore throat, nagging cough, or relentless back pain and wondered which herb would work best for you, this is the list you have been needing. Although [herbal medicine](#) is a complex science, this doesn't mean you can't use common herbs to treat common problems. Of course, always use common sense and know when something is seriously wrong or when something isn't working for you and that you need to seek medical help. Most of the [herbs](#) on this list have a long, documented history of working effectively for certain problems. From the Native Americans to the Ancient Egyptians, herbs have been a source of healing ~ www.NaturalON.com



<http://naturalon.com/giant-list-of-basic-herbs-and-their-typical-uses/view-all/#ixzz40lls3B6P>

Anti-Cancer Herbs: the idea that simple plants, herbs, and foods can have anti-cancer effects is sometimes controversial. Although many people have experienced their benefits, there are still a great many skeptics. For every person who believes that herbs & plants can slow or even kill cancer cells, there is another who will only believe in the merits of chemotherapy. There is still work to do in the area of herbal scientific research.

Immunomodulators: studies show that all herbs work in different ways. Some herbs have **immunomodulators** which means that they stimulate your own immune system to fight cancer cells. Others have cytotoxic action, where they do kill cancer cells, but they can also kill healthy cells and should only be used under the supervision of a doctor or herbalist. Still others, such as **Milk Thistle**, have been found by studies to kill only cancer cells which are the most desirable. The term Anti-cancer can be broken down into 3 parts: **#1. Anti-tumor** – shown to be toxic to tumors in animal studies; **#2. Cytotoxic** – shown to fight tumors in laboratory cell cultures; **#3. Anti-cancer** shown to fight tumors in humans. Cancer can take years to develop, so prevention is preferable to any treatment. Avoid all known carcinogens such as tobacco, excessive alcohol, processed foods & exposure to chemicals. A non-GMO, organic plant-based diet can help protect you from cancer as plants are rich in antioxidants & anti-inflammatories

The oral-brain axis: New research uncovers surprising links between the bacteria in your mouth and mental health symptoms and gut bacteria ~ <https://www.psypost.org/the-oral-brain-axis-new-research-uncovers-surprising-links-between-the-bacteria-in-your-mouth-and-mental-health-symptoms/>

Xylitol's Dental Health benefits and for gut & brain: A Comprehensive Review <https://www.mdpi.com/2072-6643/11/8/1813#:~:text=Xylitol%20has%20been%20shown%20to,limited%20to%20specific%20patient%20groups.>

~ Proposed **Giant Grande Red Roses** @ Botánica Organics ~

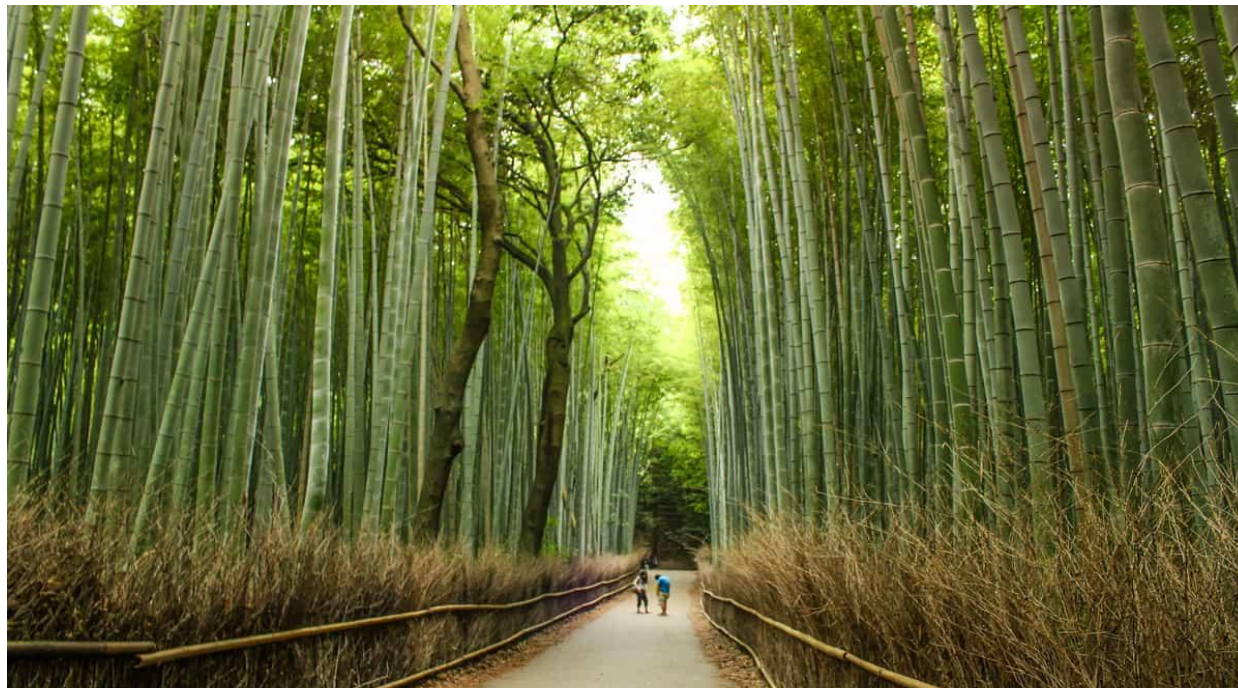


~ The most spectacular **Valentines Day gift, I Love You Just Because gift, Happy Birthday gift, Happy Anniversary gift or Sorry I'm an A-hole gift** @ \$500/dozen w/vase & delivery ~

Flowers are one of nature's most beautiful creations, with a seemingly endless variety of different species, colors, and patterns ~ we can grow 24/7 ~ www.youtube.com/watch?v=M2WhS2JVVB0

~ Proposed **Bamboo Forests** @ Botánica Bamboo ~

Bamboo Groves: In addition to 100's of different **consumer products**, bamboo can also be utilized as a **building material for scaffolding, bridges, buildings and houses**. Bamboo, like true wood, is a natural composite material with a high strength-to-weight ratio useful for structures. Bamboo has a higher compressive strength than wood, brick or concrete and a tensile strength that rivals steel. Bamboos are some of the fastest-growing plants in the world, due to a unique rhizome-dependent system. Certain species of bamboo can grow 20 inches within a 24-hour period ~ a growth of approximately 1 millimeter every 2 minutes. In its natural form, bamboo as a construction material is traditionally associated with the cultures of South Asia, East Asia, South Pacific, Central and South America, and by extension in the aesthetic of Tiki culture. In China & India, bamboo is used to hold up simple suspension bridges, either by making cables of split bamboo or twisting whole culms of sufficiently pliable bamboo together.



Bamboo has also long been used as scaffolding; the practice has been banned in China for buildings over six stories, but is still in continuous use for skyscrapers in Hong Kong. In the Philippines, the nipa hut is a fairly typical example of the most basic sort of housing where bamboo is used; the walls are split and woven bamboo, and bamboo slats and poles may be used as its support. In Japanese architecture, bamboo is used primarily as a supplemental and/or decorative element in buildings such as fencing, fountains, grates and gutters, largely due to the ready abundance of quality timber. <https://www.youtube.com/watch?v=GUrXoYMh8oE>

Bamboo can be cut and laminated into sheets and planks. This process involves cutting stalks into thin strips, planing them flat, and boiling and drying the strips; they are then glued, pressed and finished. Long used in China and Japan, entrepreneurs started developing and selling laminated bamboo flooring in the West during the mid-1990s; products made from bamboo laminate, including flooring, cabinetry, furniture and even decorations, are currently surging in popularity, transitioning from the boutique market to mainstream providers such as Home Depot.

The global bamboo goods industry (which also includes small goods, fabric, etc.) is expected to be worth **\$132 billion by 2032**. The quality of bamboo laminate varies among manufacturers and varies according to the maturity of the plant from which it was harvested (six years being considered the optimum); the sturdiest products fulfill their claims of being up to three times harder than oak hardwood while others may be softer than standard hardwood * <https://www.grandviewresearch.com/industry-analysis/bamboos-market>

For structural purposes, Bamboo is stronger than steel or concrete "per square inch" at a fraction of the cost

Bamboo Designs: https://www.pinterest.com/theticket_z/bamboo-architecture/ *
www.youtube.com/watch?v=kPMgiRMwk7I

Amazing Bamboo: www.guaduabamboo.com/construction/advantages-of-building-with-bamboo *
www.youtube.com/watch?v=eycXhMp7UIY

Bamboo Super Material: <https://phys.org/news/2012-08-bamboo-super-material.html> *
www.youtube.com/watch?v=2FcYget8aJ8

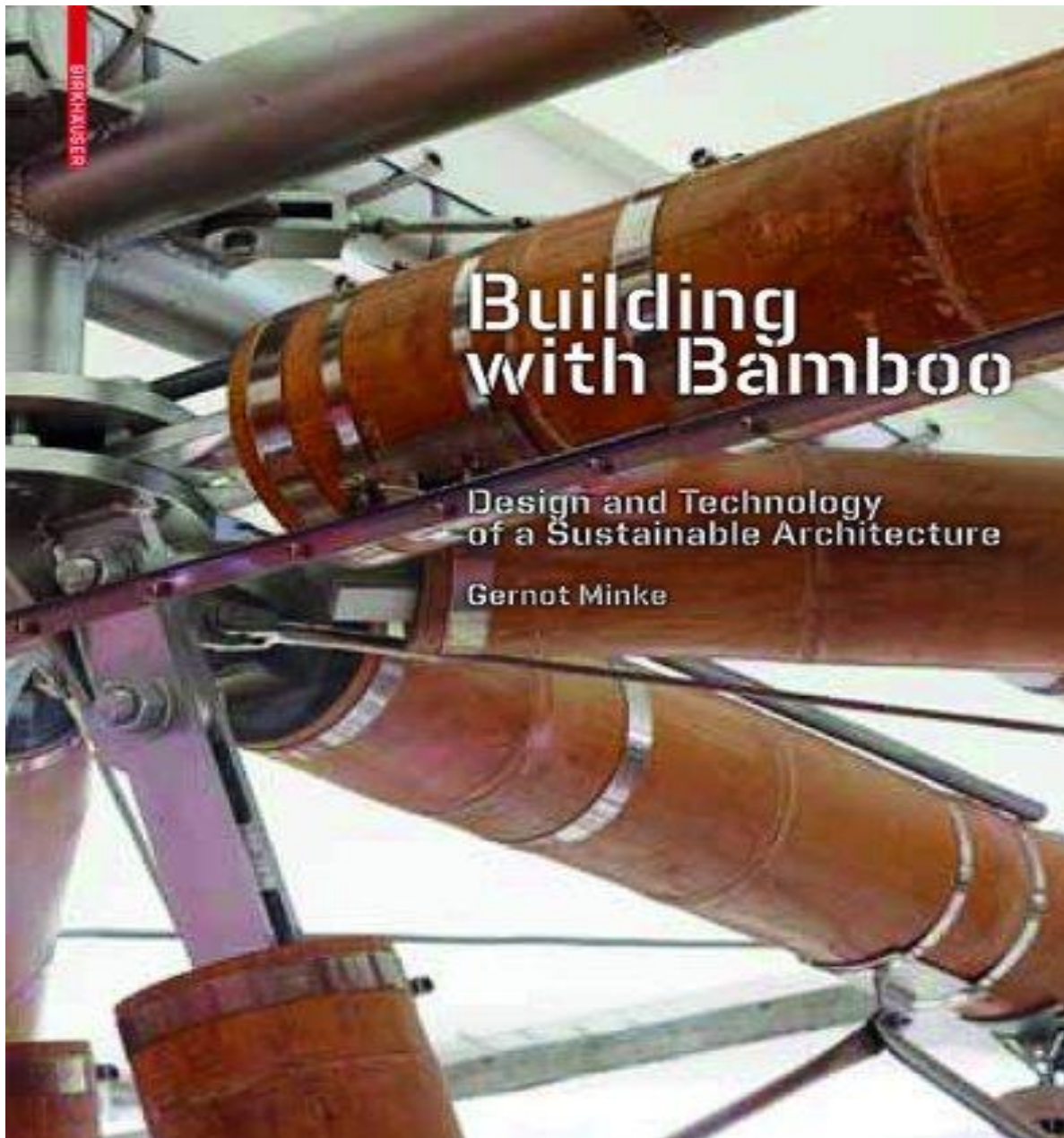
Spectacular bamboo building designs: <http://edition.cnn.com/2013/12/16/world/asia/bali-green-village-bamboo/>

Bali Bamboo Green Village: <http://greenvillagebali.com/visit/> *

Ibuku bamboo Architecture: www.pinterest.com/pin/323485185711852197/

Bamboo Long Bows: www.youtube.com/watch?v=E1uhKOKRx-4 *

Bamboo Wood Chess Set: www.youtube.com/watch?v=-Tg9xiJ6D6k



~ **Proposed Bamboo Products created @ Botánica Bamboo** ~
<https://www.alibaba.com/showroom/bamboo-products-wholesale.html>



Bamboo Coffee/Tea Jars



Bamboo Coffee/Tea Mugs



Bamboo Salad/Soup Bowls



Bamboo Reusable Straws



Bamboo Toilet Paper



Bamboo Cutlery Set

Cariloha ~ sustainable bamboo bedding, bath and apparel products, made of viscose from bamboo, not only provides luxury comfort for you, but it helps save the environment, too... by turning self-replenishing bamboo fields into luxuriously soft bamboo-viscose fabrics, they offer an extensive collection of **bedding, bath and apparel** made from Soft, Cool, Clean, and Green fabrics ~ www.cariloha.com We will add Cariloha to our sustainable product division ~ **bamboo is the sustainable future of consumer products to replace plastic** ~ www.SimpleOrganicBamboo.com



Organic Wool

The most expensive wool of the world comes from Vucana sheep of Peru because the sheep can only be shorn every three years. The Vucana wool range up to \$3,000 per yard ~ Cashmere is another expensive wool <https://www.alpacacollections.com/vicuna-the-worlds-finest-natural-fiber>

Organic Silk

Mulberry silk, Muga silk, Spider silk, velvet and Charmeuse silk are the most famous and royal silk fabrics. Mulberry silk is the finest and soft silk which is the most expensive silk fabric in the world!
<https://www.silkpillowcase.co.uk/blogs/news/why-is-mulberry-silk-so-expensive>

~ Proposed **Sanctuary Spa, Wellness Center & Arts Alive** @ Golf Course ~



Botanica Sanctuary Spa & Wellness Center: will be a secluded & environmentally conscious bastion of indoor, state-of-the-art **sustainable precision agriculture, renewable energy (nitrogen) and freshwater vertical farming** with wholesale, retail & hospitality components. It is a shining example of an amazing sustainable experience, from construction & materials to operations. A sanctuary of eco-friendliness, it is a lush haven of unspoiled natural splendor & serenity where all guests will be delightfully pampered with organic food & hospitality ~ Serenity intuitive, soul healing & spiritual awakening ~ www.serenityintuitive.com ~ www.youtube.com/watch?v=uFNYunnRHYg

Art & Food Incubator: will create **design & food incubators** committed to solving the challenges of social issues in food, art, music, fashion, affordable housing, environment, conservation, etc. especially for late teens & young adults. By helping blossoming Chefs, Artists & Social Entrepreneurs transform their audacious ideas & visions into scalable & sustainable works of food & art ventures, the Incubators act as a catalyst for needed **artistic growth & evolution**. In start-up lingo, “**incubators**” refers to companies that help brand new start-ups by providing services like management training & workspace, while “**accelerators**” take recently established start-ups to the next level. Most of all, the Incubator will offer artists a community of peers who will see & challenge them, support & empower them.

Film & Music Studio Incubator: a state-of-the-art media & AI production studio / incubator (similar to James Cameron hi-tech studios in New Zealand) for serious storytelling, concentrating on the development of independent & featured films, sitcoms, videos & web series. Will include workshops in writing, poetry, photography & videography. Potential Joint Ventures with local independent film production companies. We’ll host the annual Botanica Film Festival to compete with “Sundance & Tribeca” festivals ~ www.creativeworkers.net/

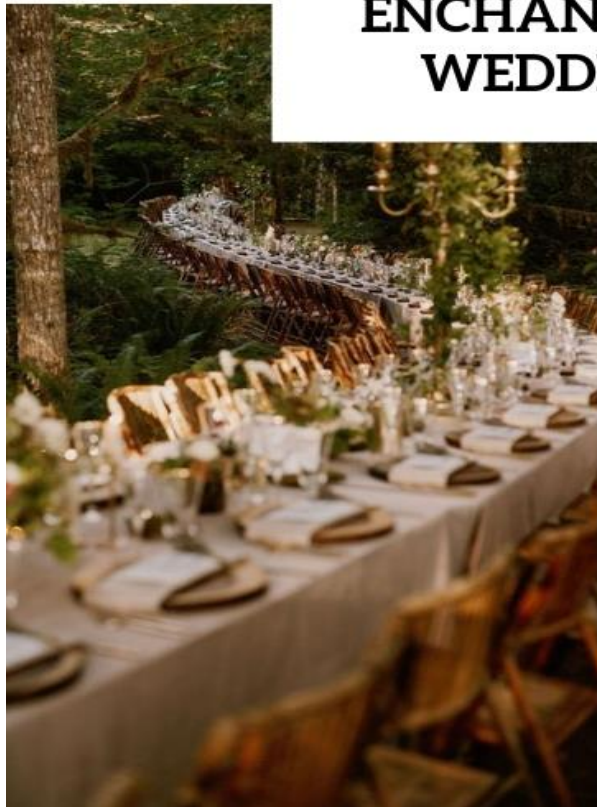
Fashion Design Incubator: creating an intensely fun environment for talented fashion designers that will feature clothes, shoes, boots, hats, jewelry, textiles & accessories representing designers exploring & reclaiming their “independence” through fashion style while applying detailing to the 18 primary styles of the fashion industry. **Arts Alive** will host (3rd weekend of every month) “fashion, food, films & fun events” to showcase the efforts of our talented fashion designers, chefs, musicians & artists and “fashion weeks” during the summer. We will invite seasoned professionals to mentor & inspire our artists, designers, chefs, writers, musicians & film makers thru daily workshops.

Fine Art: the biggest legal tax scam ~ hmmm ~ https://www.youtube.com/watch?v=p_7ndRU6Ho

~ Proposed **Enchanting Outdoor Weddings & Events @ Botánica Groves** ~



25 BEAUTIFUL ENCHANTED FOREST WEDDING IDEAS



~ Proposed **Eternal Love** @ Botánica Groves ~



Giant Sequoia Weddings: we propose to build 3 Giant Sequoia Tree's clustered together in Coachman Park near the waterfront & re-create the spectacularly beautiful wedding tree scene area in the movie *Twilight* featuring the following flowers & plants: Wisteria, Delphinium, Sweet Pea, Viburnum, Mosses & Ferns ~ creating one of the most spectacular wedding venues in America ~ Brides & Grooms will come from all over the country and **gladly spend LOTS of their parents' money** to share in one of the most important moments of their lives with us.



['Bella & Edward's Wedding' Scene | Twilight: Breaking Dawn Part 1 \(2011\)](#)

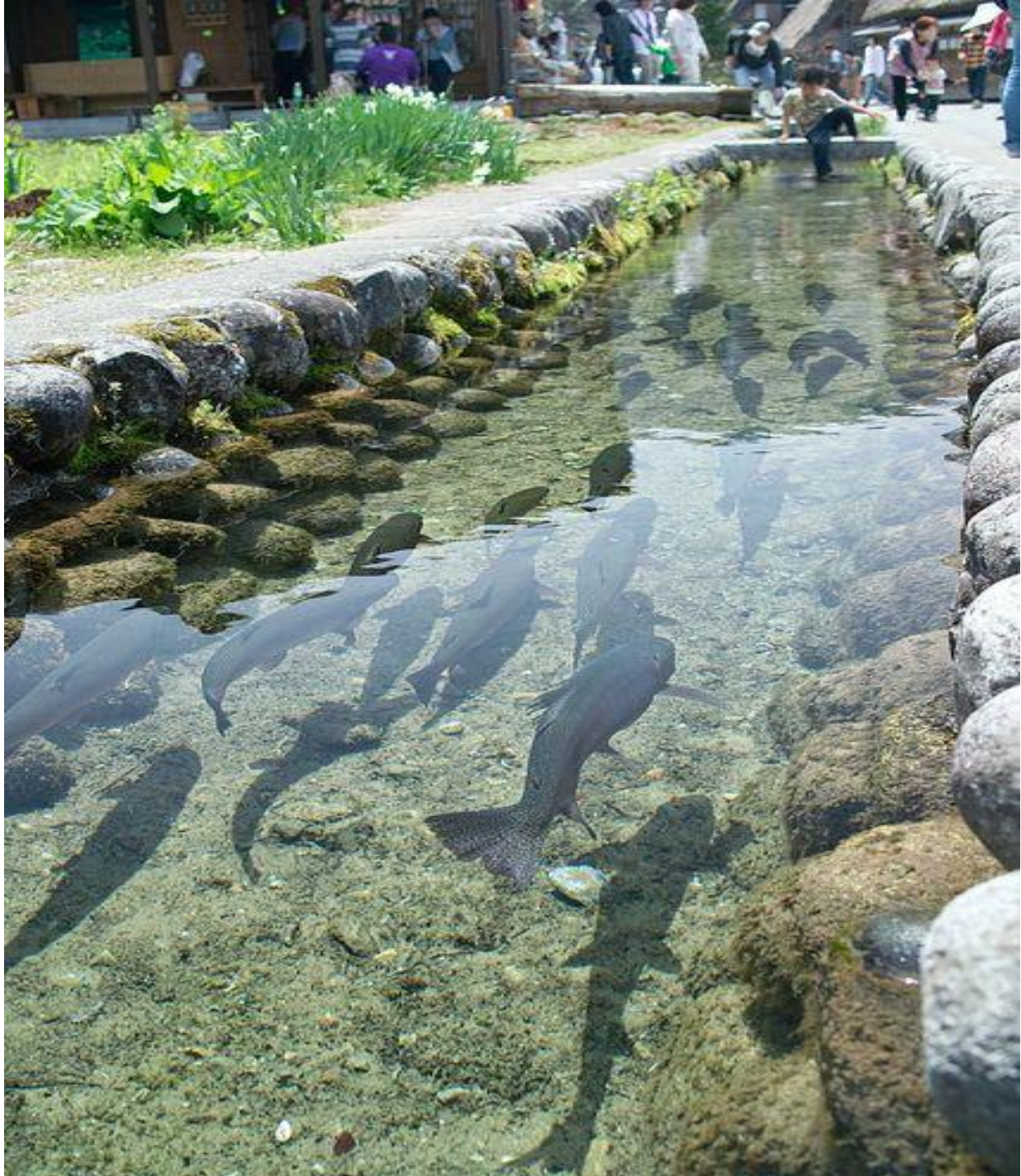
~ Proposed **Sanctuaries of Silence** @ Botánica Groves ~



at **Botanica Forests**, we'll also create beautiful waterways for rainwater detention for our wild Tyee King Salmon, wild geese, ducks, turkeys, pheasants & birds to play in while creating beautiful & peaceful vistas for our guests to enjoy called **Sanctuaries of Silence** - silence just might be on the verge of extinction and I believe that even the most remote corners of the globe are impacted by noise pollution ~ our forests can be spectacular **Sanctuaries of Silence** for all guests that are artists, poets, writers, photographers, nature lovers that seek inspiration ~ while growing the best organic & affordable food in our own backyard across America ~ www.youtube.com/watch?v=69sr8wr7ZPY

The Ancient Story of Giant Sequoia Trees: <https://www.youtube.com/watch?v=9a0e0TLpDUM>
Hiking the Giant Sequoia Forests: <https://www.youtube.com/watch?v=WWorX7kqC9g>

~ Proposed **Ōra Tyee King Salmon** at Botánica Groves ~



Onsite at Botanica, we'll create **continuously free-flowing, filtered, clean freshwater shallow streams** around our Botanica Forest campus to cultivate Giant Ōra Tyee King Salmon in our waterways. There are unique characteristics within the breed, that when combined with the ideal natural & organic farming environment at Botanica, will enable these monster salmon to grow to over 120-lbs. Ōra King Tyee is an extremely premium, world-class product ~ besides salmon filets, is also best suited for sushi dishes and sushi preparation ~ www.orakingsalmon.co.nz/tyee

~ Proposed **Freshwater Ōra King Tyee Salmon** at Botánica Groves ~



Ōra King Tyee Salmon are grown & cultivated for about 4 years before they are put up for sale, however the usual Ōra King Salmon lifecycle is two years. An extended lifecycle promotes “a more developed flavor and oil profile * The flesh is refined with dramatic white marbling and the natural oil content in the belly is notably high, drawing comparisons to bluefin tuna * We’ll supply to chefs who have experienced the Ōra King Tyee with a great opinion on the Tyee’s delicate flavor & clean, herbaceous palate ~ www.youtube.com/watch?v=DXZAYKP6A7A&t=3s

~ Proposed **The Bear Necessities** @ Botánica Groves ~



Oh, come on, that's funny ~ but, THANK GOD there are no bears in Florida ~ But wait!
<https://climateadaptationexplorer.org/species/mammals/116> ~ there is but not quite in the Clearwater area!

A Food Web shows how different plants and animals in an ecosystem are connected by what they eat. Unlike a simple **food chain**, which follows a single path, a food web shows an entire ecosystem's many overlapping food chains. This helps us understand how energy flows from one organism to another and how they all depend on each other to survive. For example, in the **Everglades National Park**, the food web includes plants & herbs, herbivores & carnivores, omnivores & decomposers and scavengers of all kinds, and giant jumbo-sized Pythons.

Apex Predators located in the **Everglades National Park** include Black Bears & Black Panthers, Coyotes & Bobcats, Pythons & Rattlesnakes, American Alligators & Crocodiles ~ and Angry Militant Weaponized Radical Liberals afflicted with Trump Derangement Syndrome (lol - joking) ~ you WILL NOT have a good day if you cross paths with ANY of these Apex Predators.

~ **Proposed Small-Scale Atmospheric Water Generators @ Botánica Water** ~
(for all our agricultural, commercial & industrial needs)



<https://us.watergen.com/commercial/gen-m/> ~ <https://www.youtube.com/watch?v=VG7C9HosSTk>
<https://www.youtube.com/watch?v=YmqUQM5wpOA>

The new Industrial-size GEN-M Pro can produce up to **1,000 gallons** of pure drinkable rainwater per day. 1 unit = **1,000 gallons/day** * 10 units = **10,000 gallons/day** * 100 units = **100,000 gallons/day** pure drinking water ~ thus, **100,000 gallons/day x \$3/gallon retail = \$300,000/day or \$9M/mo or \$108M/yr at one location.**

GEN-M Pro is the ideal solution for farms, ranches, corporate & university campuses, hospitals, parks, resorts, construction sites, temporary localities and residential buildings seeking a safe, clean and off-grid new water source. GEN-M Pro doesn't require any infrastructure besides an electrical socket and works independently from existing piping while using its patented energy-efficient GENius technology which makes it highly efficient to operate. The device uses innovative purification technology, which includes sediment, active carbon and NanoCeram® filters. Following the purification process, essential minerals such as Calcium & Magnesium are added. Water quality is ultimately safeguarded by a germicidal UV-C ~ <https://aquaria.world/> is a good brand as well ~ Water production process is suitable for a wide range of climate conditions and starts from **+60F @ 20% humidity.**

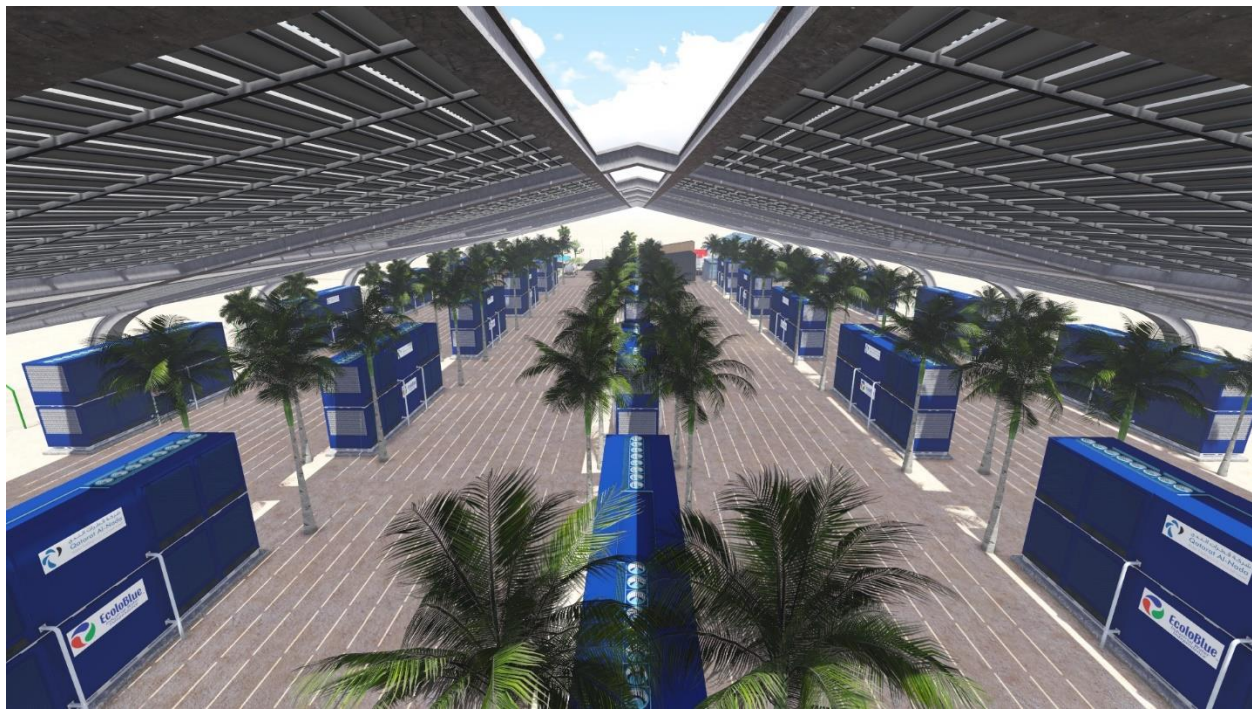


Botanica Bottled Water: large capacity 5-gallon capacity ~ **Easy carry:** sturdy built-in handle makes this bottle a perfect travel or camping companion ~ **Worry-free:** **100% free of BPA and other potentially harmful chemicals** ~ **Wide mouth:** large opening can fit ice cubes ~ **Sustainable:** reusable water bottle that helps users eliminate waste from single-use plastics ~ basic base unit @ \$300 each, 5-gallon jugs @ \$15 each ~ <https://briowater.com/>

~ Proposed **Large-Scale Atmospheric Water Generation @ Botánica Water** ~



Large-scale Atmospheric Water Generator Station @ 300,000 gallons/per day ~ Not only can WaterGen or Aquaira atmospheric water generators be used individually for smaller water needs, but these water stations are also intended for areas where the need for water is greater, especially in large Urban cities. This is just showing an example of how the machines can be bundled together to create more water than a single machine. In addition to solar roofs, we'll use our 2-Megawatt LN2G Energy Systems as primary energy source. As shown, this project requires about 1 acre of land (a football field) but its scalable to make the project smaller or larger depending upon freshwater demand.



~ 300,000 gallons of fresh water / day x \$3.50/gallon = \$1M/day or \$30M/mo or \$360M/yr for one station ~

~ Proposed **Small-Scale Solar Power Generation @ Botánica Energy** ~



Smartflower was founded in Austria, a country steeped in a heritage of design, innovation, and manufacturing excellence. Energy Management Inc. (EMI), a Boston, MA corporation with over 43 years of experience developing large energy projects, acquired Smartflower in 2018 ~ www.smartflower.com

Their vision is to make the world a greener place, to bring solar to new heights of technological innovation, and to offer an elegant option to those who believe in sustainability for a better energy and environmental future. SmartFlower uses advanced robotics and automation to intelligently track the sun, making up to 40% more energy than traditional stationary solar panels.

Every day at sunset, Smartflower will automatically fold up & clean itself to maintain peak solar utilization ~ Sunflowers open, close & follow the sun for optimal energy conversion, Smartflower does exactly the same thing ~ HUGE energy cost savings & revenue streams ~ www.youtube.com/watch?v=WuZFG1R0hyY

Smartflower ~ solar re-invented ~ is the world's only solar solution to use an all-in-one, sculptural design and intelligent solution to produce clean, sustainable electric energy for your home, car, business or ancient rainforests & vertical farms ~ www.youtube.com/watch?v=1SqdsSINiM

In just hours, Smartflower can be delivered, installed & connected to your home, providing clean energy from one simple, stand-alone device ~ Standing as a monument to iconic design, the sculptural form moves throughout the day, dynamically interacting with light and shadow. You'll never have to choose between beauty and performance again * HUGE energy cost savings & primary revenue streams (selling back to the local utility company).

~ These are really cool, efficient portable solar units that our customers will love and embrace ~

~ **Proposed Large-Scale LN2G Power Generation @ Botánica Energy** ~
(Liquid Nitrogen Power Generation ~ the future of distributed power generation & microgrid's)

The LN2G Liquid Nitrogen Generation Plant can best be described as a collection of industry standard electric power generation components (roughly 95% in total) coupled with a proprietary "Compressed Gas Drive" unit whose continued operation is reliant on the proprietary process of re-circulation of the gas through the "closed loop systems" facilitated by a reasonable resource of heat energy in the form of thermal BTU's ~ we can build these ANYWHERE **on or off the grid** ~ while creating a localized **Microgrid or Nanogrid**: <https://en.wikipedia.org/wiki/Microgrid>

1 Megawatt (1-Mw) is equal to 1,000 kilowatts ~ a 1-Mw LN2G power plant is enough electricity to power about 1000 average-sized homes or a Super Walmart Store 24/7 per year ~ 100% renewable energy with zero carbon footprint ~ Scalable LN2G Plant sizes from **300kW to 3mW** or arrayed together for larger deployments of **10Mw to 100Mw** ~ All components are **tried & true** and **off the shelf** including our proprietary LN2G Tank System



Basic Design: The primary power plant design is comprised of industrial / commercial grade and proven 20-year life cycle components that are integrated together to produce reliable and consistent renewable power. The sustainability and overall operational aspect of the LN2G Power Plant has been 3rd party verified and certified by Intertek for ETL Certification as repeatable & scalable utilizing available components ~ **the essence of distributed generation.**

The LN2G Power Generation Plant utilizes the captured pressure and inherent characteristics of liquid nitrogen created by the expansion of liquid nitrogen to gas and maintaining the required pressure in a closed loop system to produce sufficient renewable energy to drive a flywheel. The flywheel runs an industrial/utility grade electric generator to provide consistent power output that as part of the plant design, **utilizes the Liquid Nitrogen produced onsite** during off peak hours to replenish the planned system losses as needed. The result is a Power Plant & Microgrid that:

1. Provides Standby power for peak demand or power outages.
2. **Provides "Base Load levelling" and/or storage for other renewables as a companion.**
3. Can be placed strategically to take pressure off the Grid.
4. **Provides truly Sustainable Renewable Energy through the expansion of Nitrogen.**
5. Non-Hazardous (no combustible materials required to power the Plant).
6. **Requires minimal space compared to Solar & Wind (3,000 sf / Mw).**
7. Reliable power not given to outages based on weather or rolling blackouts / brownouts.
8. **Minimal maintenance (3 to 5 days / year) due to sealed Nitrogen atmosphere & related components.**
9. Self-sustaining Plant equipment installed has 20-year or greater year life cycle.
10. **Total System efficiency 80% based on power plant components selected.**
11. Plant performance does not diminish over time life ~ classified Solar Thermal.
12. **Provides 85% usable power of the rated electric Generator output (24/7 - 365) less any scheduled maintenance.**
13. No carbon footprint, harmful emissions, non-hazardous, minimal noise less than 70dB.
14. **Highly cost effective with rapid ROI due to no fuel costs, standard maintenance and operating expenses.**
15. Average operating cost (once capital requirements are satisfied) including maintenance is less than \$0.002kWh.
16. **We can build Systems to be "anti-cyber hack" proof and "anti-Electro-Magnetic Pulse" (EMP) proof.**

~ Proposed **Hurricane & Storage Ark** @ Botánica Arks ~

Storage Ark: in addition to providing seed, food, water & energy storage, we have envisioned concrete “arks” built like a bunker for enduring the **unpleasant surprises** that may await in the post-pandemic world ~ we believe the global COVID-19 crisis was the trigger for visualizing underground bunkers & shelters for survival ~ we realize that the world has many more unpleasant surprises for us (AI) so even the most highly developed environmentally & technically savvy countries are not ready <https://mahno.com.ua/en/interior-design/view/underground-house-plan-b>



The underground storage ark will be round and will have a minimum 10ft “compacted” layer of soil with 10,890sf (1/4 acre) to 21,780sf (1/2 acre) of usable floor space. The above-ground portion & below is made from reinforced concrete with the flat top serving as a helipad. The other volume would be rectilinear, partially cut away to form a curving entrance our Giant Trees will surround the Storage Arks and have underground tunnels connecting each Tree around the perimeter to the Storage Ark itself for additional underground access to recreate a full life for long-term underground living, where, in addition to being able to take cover from any cataclysm & virus, the underground Storage Ark can preserve our families, values, hobbies & way of life ~ **we’ll put our LN2G energy systems here.**



~ Proposed semi-annual **Sandcastle Competition** hosted by Botanica @ Coachman Park ~



~ Work hard, play hard & have fun hard ~ residents & tourists will love this ~ cash prizes for best in class ~

Proposed Executive Summary for Versailles Buffet, Ballroom & Bistro & Art Incubators at Clearwater Library
by Anthony Russo, Botanica USA, 1500 Stickney Point Road, Sarasota FL 34242 ~ "Food not Pharma"
Proposed Executive Summary for Giant Sequoia Groves at Coachman Park & Chi Chi Rodriguez Golf Course

~ Proposed **Walking with Dinosaurs** hosted by Botanica @ Coachman Park ~

www.youtube.com/watch?v=5q22act50Eg ~ <https://www.youtube.com/watch?v=EtHsk4dzfDg>
www.youtube.com/watch?v=0VUB_Fo4baQ ~ <https://www.youtube.com/watch?v=EtHsk4dzfDg>

Tantalizing Tourist Attraction ~ to the delight of all our guests (young & old), we'll scare the hell out of them and they'll love it ~ we'll provide museum quality life-sized T-Rex dinosaur animatronics & Velociraptors (men in suits) for an exhilarating pre-historic experience ~ We can hide the T-Rex & Velociraptors in our Giant Sequoia Grove ~ Walking with Dinosaurs outdoor show will be at 12noon everyday ~ HUGE food, drink & merchandise revenue stream



~ Proposed Botánica @ Military Facilities & Bases across America ~



The Pentagon is the headquarters building of the US Department of Defense, in Arlington, Virginia ~ The Pentagon is the world's 2nd-largest office building, with 6.5 million sq feet of floor space. It has 5 sides, 5 floors above ground, 2 basement levels, and 5 ring corridors per floor with 17.5 mi of corridors. It sits on a 583-acre campus with a central 5.1-acre central courtyard with 26,000 very hungry military and civilian employees / registered voters onsite daily.



Military Bases: DOD manages land consisting of military bases, training ranges, and other assets. While security constraints limit access to some assets, DOD manages a global real property portfolio consisting of over 568,000 facilities on nearly 27 million acres at over 4,790 sites worldwide with about 27.4 million hungry armed forces personnel / registered voters worldwide with 16.2 million hungry military veterans / registered voters in USA

5 largest Army bases in US with 2.48M acres: <https://simpleflying.com/worlds-top-5-largest-us-army-bases-airfields/>

We estimate (1) 2-story Giant Sequoia Tree can hydroponically grow the same quantity of food as 1 acre of farmland. We can build 20 trees on 1 acre: thus 20 trees can yield the equivalent of 20 acres of farmland.

Fed Gov't spends \$166B / yr to feed Soldiers & Prisoners & \$20B for Big Pharma Chronic Disease Epidemic
https://www.youtube.com/watch?v=dGES-D_74eY ~ <https://www.youtube.com/watch?v=OkaVUTTjRj0~>

We will own/operate Botanica at EVERY applicable Military Base across America ~

Botánica & Humanitarian Projects: (existing & improved applicable parks) ~ because we can produce organic food, energy and freshwater year-round in any environment, we will also have a **Non-Profit component** to provide said organic food, energy, water & jobs to poor and impoverished communities throughout Florida & America. There are HUGE **homeless & elderly populations** in EVERY city in the US ~ we can help them very easily once operational.

Botanica & Technologies: we are a "boutique" development firm with proprietary, modular sustainable precision agriculture, organic vertical farms, forests & eco-retreats with **tried & true proprietary** state-of-the-art hydroponic food, renewable energy (nitrogen) & freshwater generation technologies that also support our innovative Arts Alive & Sanctuary Spa at our Eco-Retreats. We have strong innovative entrepreneurial backgrounds in design & planning, construction & development, food / energy & freshwater production. We are technology futurists & sustainability entrepreneurs and have assembled a world-class team of professional architects, engineers & general contractors.

The bottom line: a smart, careful investor will easily identify and leverage our unique, long-term, strong investment opportunity. Our business plans and goals are authentic, solves lots of current & future problems (food, energy & freshwater), will be incredibly profitable on all levels, with a seasoned management team ready to get to work and disrupt each of those industries **localized supply chains** of food, energy & freshwater security that does not exist.

Financial Projections for Versailles Buffet: at full build-out, 100 customers/hr @ \$100 each = \$10,000/hr x 12 hours = \$120,000/day / \$3.6M/mo / \$43.2M/yr EBITDA ~ does not include beer & wine sales on the 2nd floor bistro & special events (wedding receptions, corporate events, art & fashion shows, or the Art, Food & Fashion Incubators on floors 3, 4 & 5) ~ All Buffet staff (servers, chefs, bartenders) will split 10% of the gross sales as their tip per 6 hour shift ~ we also propose to supply 3-course gourmet meals to all applicable schools (K-12) at affordable prices.

Simply stated, we propose to "negotiate" a fair, long-term, percentage-based lease (10 years plus (4)-10 year options to renew) for both the Library building and Golf Course ~ subject to industry standard terms & conditions.

Giant Sequoia Cost Estimates: we estimate construction costs at \$500,000 / 5 story Giant Sequoia Tree ~ with projected gross revenues in the \$1M to \$2M / year / tree EBITDA not including energy & freshwater savings onsite.

Financial Projections for CCR Golf Course: 10 acres x 20 trees/acre or (200) 5 story Giant Sequoia's = **\$100M estimated construction costs** ~ with projected gross revenues at **\$200M to \$300M per year EBITDA** of year-round, fresh, organic fruits, veggies, herbs & spices, coffee & tea ~ the investment pays for itself over 5 years ~ we will have an onsite Farmers Market for locals and will have an affiliated livestock component (dry-aged beef, pork, lamb, poultry, bison, venison) and a seafood component as well while creating a SPECTACULAR Giant Sequoia Forest for eco-tourism.

The Shocking Truth about Food, Farming & Your Health ~ The \$1B / Day lie (\$400B diabetes industry)
<https://www.youtube.com/watch?v=vbbOFqZy9o> ~ https://www.youtube.com/shorts/OxmEo_0kqCM

~ Thank you for your time & consideration ~

~ Kindest personal regards ~



Anthony Russo, Founder & CEO, Botanica USA
1500 Stickney Point Road, Sarasota FL 34243
GiantSequoiaGroup@gmail.com ~ (305) 317-6919