A Delicious Revolution
By Alice Waters

Alice Waters is the owner of Chez Panisse Restaurant and founder of The Edible Schoolyard

Learning to make the right choices about food is the single most important key to environmental awareness—for ourselves, and especially for our children. Until we see how we feed ourselves as just as important as—and maybe more important than—all the other activities of mankind, there is going to be a huge hole in our consciousness. If we don’t care about food, then the environment will always be something outside of ourselves. And yet the environment can be something that actually affects you in the most intimate—and literally visceral—way. It can be something that actually gets inside you and gets digested.

How can most people submit so unthinkingly to the dehumanizing experience of lifeless fast food that’s everywhere in our lives? How can you marvel at the world and then feed yourself in a completely un-marvelous way? I think it’s because we don’t learn the vital relationship of food to agriculture and to culture, and how food affects the quality of our everyday lives.

To me, food is the one central thing about human experience that can open up both our senses and our conscience to our place in the world. Consider this: eating is something we all have in common. It’s something we all have to do every day, and it’s something we can all share. Food and nourishment are right at the point where human rights and the environment intersect. Everyone has a right to wholesome, affordable food.

What could be a more delicious revolution than to start committing our best resources to teaching this to children—by feeding them and giving them pleasure; by teaching them how to grow food responsibly; and by teaching them how to cook it and eat it, together, around the table? When you start to open up a child’s senses—when you invite children to engage, physically, with gardening and food—there is a set of values that is instilled effortlessly, that just washes over them, as part of the process of offering good food to one
Gaffield Children’s Garden Grand Opening, Sunday, September 13, 1-4 pm

We’ve been gearing up all summer getting the Gaffield Children’s Garden ready for the grand opening. So save the date: Sunday, September 13.

This very special garden blends learning and discovery experiences for children, acquainting them with the plant life, birds, animals, and insects of our region in a fun setting. We promise all who visit a more meaningful connection to the natural world and a greater appreciation of the importance of nature in our daily lives.

Gaffield Children’s Garden features a variety of spaces. Here’s a sample of the more than dozen spaces within the larger garden:

**Growers Garden of Fruits and Vegetables**
Let it grow! Jack and his beanstalk might live here. Gardening at a kid’s-eye view, including areas where they can dig and water and get in among the plants.

**Little Builder’s Garden**
Kids can satisfy their urge to build—for wildlife, imagined friends, or themselves. Natural materials such as sticks, bark, grasses, stones, and pinecones will be provided.

**Secret Spaces**
Every child needs a secret space they can call their own. This area of the garden allows kids free rein to discover or create their own magic worlds where they can imagine becoming a scout or spy, or find a place of quiet.

**Sense-ational Garden**
Plant Textures, Sounds, and Smells
This garden highlights the amazing range of sensory experiences offered by plants and natural materials.

**Wayfinder’s Maze**
Which way is out?
Kids love a puzzle, and the maze will challenges them to find their way through the shrub hedges on a journey of discovery.

**Fairy & Troll Knoll**
Rumor has it that fairies live in the trees of our Children’s Garden. To make them feel at home, we’ve created a shaded space where kids can build gardens for these miniature woodland inhabitants. Visitors can use materials set out in small bins to craft tiny tea parties or adventure grounds for the fairies and trolls.

**Nature Art Gallery Garden**
Have a seat at the little project centers and create something from the natural materials on hand, such as corn husks, pine cones, bark, seed pods, string, and such. Projects can be displayed on the display panels that help enclose the area.

**Hillside Amphitheater Classroom**
All the world’s a stage. The amphitheater will provide a meeting space for groups of children visiting the garden and serves as a place to sit, read, talk with friends, or plan their next performance.

---

**MBGNA Lecture Series**

This fall, we’re bringing back our special series of lectures sponsored in part by your member dollars. Expect timely—and lively—talks on a wide range of topics like nature and the environment, led by a diverse group of speakers, including U-M faculty, landscape designers, environmental-education experts, and others. Most lectures are free; for more information call 734.647.7600 or visit our website: [www.mbgna.umich.edu](http://www.mbgna.umich.edu).

**Mon., Sept. 14, 7-9 pm, Auditorium, Matthaei Botanical Gardens**
**Food Unincorporated—What Does it Take?”**
U-M professor Catherine Badgley talks about how we can change the food system to one that provides healthy, local food; protects biodiversity and water quality; and provides good livelihoods locally and globally. $20 ($16 members).

**Wed., Sept. 16, 7:30-9:30 pm, Matthaei Auditorium**
**Landscapes and Gardens with a Sense of Place**
Well-known landscape architecture professor Darrel Morrison looks at ways in which we can use naturally evolving landscapes of a region to inform and be reflected in designed landscapes, with case studies in New York, the upper Midwest, and the Intermountain West. Co-sponsored with the Ann Arbor Wild Ones, Michigan Botanical Club-Huron Valley chapter, and the Washtenaw Audubon Society. Free.

**Thurs., Oct. 15, 6:30-9 pm, Ann Arbor Downtown Public Library**
**Asparagus! Stalking the American Life**
This film screening is part of the “University-Community Social and Environmental Justice Film and Discussion Series” and is cosponsored by the Michigan Community Scholars Program, the Ann Arbor District Library and MBGNA. A discussion by the film director will follow the screening. Free.

**Fri., Oct. 16, 4 pm, 1040 Dana Bldg., U-M Ann Arbor Central Campus**
**Joseph Cornell on Education and Nature**
Joseph Cornell, renowned nature educator and author of the groundbreaking book *Sharing Nature with Children*, talks about his work and about deepening your connection with nature. Tonight’s lecture is part of a weekend-long workshop conducted by Cornell. Free.
**Arb & Garden Updates**

**Shadow Pavilion**
The overlook on Sam Graham Trees Trail at Matthaei is the site this fall of the “shadow pavilion,” so named for the play of light and shadow created by the placement of its aluminum cones. A team from U-M Taubman College of Architecture and Urban Planning, led by Associate Professor Karl Daubmann, were challenged by Dean Monica Ponce de Leon to design a structure around a set of aesthetic, conceptual, and practical elements. We also think it’s quite a nice piece of sculpture, too. Your comments are welcome; please direct them to michener@umich.edu. This project was made possible by a Research-through-Making grant from Taubman College at the University of Michigan.

**Joseph Cornell Workshop**
Renowned nature educator Joseph Cornell, author of *Sharing Nature with Children*, will present two teacher/youth leader workshops at Matthaei Botanical Gardens on October 17 and 18. The workshops are designed for teachers, youth group leaders, and informal educators. Cornell is also giving a free public lecture Friday, October 16, 4 pm in Room 1040, Dana Building, on the U-M’s Central Campus in Ann Arbor. For more information and to register, visit our website or see the education section of this newsletter, pages 13-16.

**New Tribute Finder Tool**
We recently launched a new online tool that will make searches for all our physical tributes such as benches, trees, etc. much easier. To view the tool visit the following web address: [www.lsa.umich.edu/mbg/give/tributes/](http://www.lsa.umich.edu/mbg/give/tributes/). If you find any errors please email the details to Gayle Steiner: gayles@umich.edu.

**Museum Theme Semester Open House**
The University of Michigan is celebrating its diversity of museums this fall with a museum theme semester. The Arb and Gardens, a living museum, is participating with an open house on Friday, October 9, from 5-8 pm and Saturday, October 10, from 10 am-2 pm. For more information call 734.647.7600 or visit our website: [www.mbagna.umich.edu](http://www.mbagna.umich.edu).

**Harvard Drain Project**
The City of Ann Arbor and the U-M are partnering on an innovative project to reduce erosion in the Arb’s Main Valley resulting from runoff from adjacent neighborhoods and streets. Drainage structures in Harvard Place will slow down the velocity of water in the pipes and a series of stepped pools in the Arb will further moderate the water’s speed, encouraging much of it to infiltrate into the sandy soils. Most of the project will be completed this fall with the final phase and tree plantings to be completed in the spring. More tree plantings will continue for several years.

**Gaffield Children’s Garden Grand Opening**
Don’t miss the grand opening of the Gaffield Children’s Garden, Sunday, Sept. 13, 1-4 pm. This eagerly awaited garden, built with kids in mind, will be a place for discovery, education, and just plain fun. The garden features kid-friendly zones with more than a dozen themes. The grand opening is free and open to all.

**Greening the Membership Program**
In keeping with our mission of environmental sustainability and stewardship, the Development Team is excited to announce changes to our mailing process that will reduce both waste production and our demand for natural resources. Beginning in September, members will receive their cards in a new compact mailer that will trim our paper usage by about 87% for renewing member packets and 98% for new member packets. The renewal reminder letter will also be scaled back, thereby lowering the paper usage for this mailing by about 83%. All in all, these efforts will save an estimated 261 pounds of paper every year!

The *Friends* newsletter and all membership information will now be available as online documents and links at: [www.lsa.umich.edu/mbg/give/membership](http://www.lsa.umich.edu/mbg/give/membership), as well as emailed to members who provide an email address. As always, the paper mail we do send will continue to be of the highest recycled content with non-oil based inks. Be sure to sign up for the monthly e-newsletter to stay up-to-date on all the “green” happenings at MBGNA.

**Welcome Project Grow**
Earlier this summer *Project Grow* moved from its previous headquarters at the Leslie Science Center into office space at Matthaei. Project Grow, which provides Ann Arbor-area residents with the space, know-how, and inspiration to grow their own fresh, organic food, will remain an independent nonprofit but will be seeking opportunities to collaborate with us in many different ways. Welcome, *Project Grow*!

**Staff Farewells**
*Joan Wolf*, a development officer with MBGNA for eight years, left last June for a position with the U-M History Department as the events and communications coordinator. We’ll miss Joan’s deep grasp of the fine details of membership, her pitch-perfect way with guests and members, and her warm smile and calming presence.

*Dorothea Coleman*, who had made so many contributions to numerous departments here, including serving as the newsletter editor and resident historian, left MBGNA last July. Dorothea’s command of office details and MBGNA history, and the depth of her knowledge in all things horticultural and botanical, will be missed. We wish her good luck.
A Delicious Revolution, continued

Alice Waters is the owner of Chez Panisse Restaurant in Berkeley, California, and founder of The Edible Schoolyard. Author of several cookbooks, Waters has served on the boards of The Land Institute, National Committee for Mothers and Others for Pesticide Limits, and as an advisor for Public Voice on Food Safety and Health. For her efforts in establishing The Edible Schoolyard, Alice Waters has been awarded a John Stanford Education Heroes Award, the Excellence in Education Award, and the James Beard Humanitarian of the Year Award.

“A Delicious Revolution” by Alice Waters is taken from Thinking Outside the Lunchbox, an essay series of the Center for Ecoliteracy. © Copyright 2004 Center for Ecoliteracy. Reprinted with permission. All rights reserved. For more information, visit ecoliteracy.org.

There is nothing else as universal. There is nothing else so powerful. When you understand where your food comes from, you look at the world in an entirely different way. I think that if you really start caring about the world in this way, you see opportunities everywhere. Wherever I am, I’m always looking to see what’s edible in the landscape. Now I see Nature not just as a source of spiritual inspiration—beautiful sunsets and purple mountains majesties—but as the source of my physical nourishment. And I’ve come to realize that I’m totally dependent on it, in all its beauty and richness, and that my survival depends on it.

We must teach the children that taking care of the land and learning to feed yourself are just as important as reading, writing, and arithmetic. For the most part, our families and institutions are not doing this. Therefore, I believe that it’s up to the public education system to teach our kids these important values. There should be gardens in every school, and school lunch programs that serve the things the children grow themselves, supplemented by local, organically grown products. This could transform both education and agriculture. A typical school of say, one thousand students, needs two hundred and fifty pounds of potatoes for one school lunch. Imagine the impact of this kind of demand for organic food!

There’s nothing new about these lessons. In a pamphlet published in 1900, a California educator argued for a garden in every school. School gardens, he wrote, will teach students that “actions have consequences, that private citizens should take care of public property, that labor has dignity, that nature is beautiful.”

They also teach economy, honesty, application, concentration, and justice. They teach what it means to be civilized.

I’ve seen all this happen at The Edible Schoolyard Garden at Martin Luther King Middle School in Berkeley. I’ve seen the kids sitting around the picnic tables in the schoolyard, eating salads they’ve grown themselves with the most polite manners. They want these rituals of the table. They like them. I’ve seen troubled kids who’ve been given a second chance and allowed to work in the garden be so transformed by the experience that they return to King School to act as mentors to the new students. The Edible Schoolyard creates that kind of clarity—and its potential lies in the multiplication of these epiphanies of responsibility, at school, two or three times a day.

What we’re doing now is building models and demonstration projects, such as The Edible Schoolyard, to prove that this kind of experiential education is truly a viable initiative. In Berkeley we’re about to transform the school lunch program of an entire school district, with over seventeen schools and over 10,000 students, in collaboration with the school board, Children’s Hospital Oakland Research Institute, the Center for Ecoliteracy, and the Chez Panisse Foundation. This is a revolutionary way of thinking about food in schools—it’s what I call a Delicious Revolution.

Wendell Berry has written that eating is an agricultural act. I would also say that eating is a political act, but in the way the ancient Greeks used the word “political”—not just to mean having to do with voting in an election, but to mean “of, or pertaining to, all our interactions with other people”—from the family to the school, to the neighborhood, the nation, and the world. Every single choice we make about food matters, at every level. The right choice saves the world. Paul Cézanne said: “The day is coming when a single carrot, freshly observed, will set off a revolution.” So let us make our food decisions in that spirit: let us observe that carrot afresh, and make our choice.
Director’s Letter—Arb & Gardens Top 10

As director I’m frequently asked to describe the unique features and qualities of Matthaei Botanical Gardens and Nichols Arboretum. Inspired by these requests, I compiled a Top-10 List of factors that make the Arb and Gardens a true treasure. While putting together the list, however, I quickly realized it could easily include far more than ten things. To keep the list to a manageable ten the emphasis here is on features that are particularly special during the fall. As you read through the list, think of how you might catalog a personal Top-10. Then come out to explore this fall and put together your own list!

Bob Grese, Director
Matthaei Botanical Gardens
& Nichols Arboretum

10 Bonsai Collection
MBGNA's bonsai collection is a stunning assemblage of miniature trees—carefully managed by the Ann Arbor Bonsai Society—many of which turn brilliant colors in the fall and evoke rugged landscapes where trees are naturally dwarfed.

9 Gateway Garden of New World Plants at Matthaei
During the late summer and early fall, the Gateway Garden at Matthaei Botanical Gardens reaches its full glory. The flowers put on a dazzling color display and the insects sing a frenzied fall chorus. Soak in the colors for the coming winter!

8 The Arb’s Topography
The glacial features that make up the Arb’s hills and valleys stand out as signature characteristics. As most local runners know, these hills are good for endurance testing. They’re also great for getting lost—mentally and physically—in the Arb.

7 Gaffield Children’s Garden
The eagerly anticipated Gaffield Children’s Garden is a place for children (adults, too!) to connect with nature in a fun and educational way through a series of special spaces designed from a child's perspective.

6 Horner/McLaughlin Woods
Horner/McLaughlin Woods is one of our properties you might not have heard of. Located north of Matthaei and accessed through Washtenaw County’s Goodrich Preserve, Horner is a treasure trove for studying our native flora.

5 Huron River
Our stretch of the Huron River is one of the most dramatic and popular features of the Arb. Sitting and enjoying the river at the River Landing is a peaceful escape from the stress of city and campus life.

4 Heathdale
In the quiet Heathdale area of the Arb, you’ll forget that just steps away team one of the largest college campuses and busiest medical centers in the country. Heathdale is a beautiful place to visit when the sassafras trees turn color in the fall.

3 Fleming Creek
Fed by many springs and seeps, the clear, cool waters of Fleming Creek are home to a wide variety of native creatures, including the redside dace, a fish species listed as “threatened” in Michigan. Walking along the creek and listening to its gentle sounds makes a great escape.

2 Dow Field Prairie
For years, I’ve studied the patterns of vegetation in the prairie here, and getting lost in its tall grasses and brilliant autumn flowers is one of my annual fall rituals. Here, imagine yourself an early pioneer discovering the prairie for the first time.

1 People—Staff, Student Interns, and Volunteers
One of the most defining aspects of MBGNA is our dedicated staff, volunteers, and student interns. I am continually impressed and deeply thankful for all the folks who unflaggingly help to run our programs and care for our properties and collections. We couldn't do it without you!
Love the Gardens? Love the Arb? So do I! I’m a native Midwesterner, have lived in four Great Lakes states, and have been raising funds for icons such as the Michigan Theater and the historic Michigan Daily building since 1990. Like you, I know what treasures we have here, ranging from micro-deserts and micro-tropics right in the Conservatory to native prairies, bogs, gardens, trails, landscapes, and displays, all managed for the enjoyment and appreciation of nature.

I will champion the Gardens and Arb by focusing upon major gifts and personal estate plans that enable us to move forward with preserving biodiversity, demonstrating sustainability and conserving resources, sharing knowledge and promoting learning, and improving accessibility. Our most immediate funding priorities will support work on the Gaffield Children’s Garden, Peony Garden restoration, native Great Lakes Garden, Bonsai Garden, and Natural Areas endowment.

Nearly 2,000 individuals and families commit to membership, and those with a particular passion for our environmental and educational mission are looking for ways to make an even more lasting difference. We will work together to make that happen.

From the New Director of Development, Gayle Steiner

Become a Member Today!

As a member of MBGNA you’ll become part of our family of friends dedicated to supporting our message of “caring for nature, enriching life.” Plus, you’ll receive exclusive members-only benefits:

- Free Conservatory admission all year round
- Subscription to our newsletter, Friends
- Free entrance to over 200 reciprocal gardens
- 20% off all MBGNA educational classes
- Invitations to members-only events
- Special discounts on ticketed events and bulbs
- 10% discount at the Spring Plant Sale and Gift Shop

Your contributions help us continue to care for gardens and plant collections, restore ecosystems, create public access and natural-areas interpretation, and offer more exciting arts and educational program opportunities.

Membership Opportunities

- Student (please include photocopy of ID) $20—Basic Benefits
- Individual $45—Basic Benefits
- Family (2 adults, plus children under 18, living in the same household) $55—Basic Benefits
- Sustaining $100—Basic benefits + invitation to Curator’s Tour
- Sponsor $250—All benefits above plus perennial plant from Spring Plant Sale
- Benefactor $500—All benefits above plus 2 free tickets to a ticketed event
- Director’s Circle $1,000—All benefits above plus invitation to Director’s Evening

If your company matches gifts, please include their form. Memberships are tax-deductible as allowed by law.

Become a Member Today!

Name: __________________________________________
2nd Adult’s name (Family or higher levels):
____________________________________________
Address: _______________________________________
City: __________________________________________
State: _______ Zip: _______
Phone: __________________________
Email: __________________________

Total $_____

Payment: □ Check made payable to: MBGNA
□ Visa □ MasterCard □ Discover □ American Express
Card # __________________________ Exp. Date ____________
Cardholder Signature ____________________________

Mail to: MBGNA
1800 N. Dixboro Rd.
Ann Arbor, MI 48105
Fax credit card orders to: 734.998.6205
Order by phone: 734.647.7600

For University Use Only

□ Check 310447 □ Cash AG □ Credit Card BGA

Amount: $_____
Premium Value: $_____
Gift Amount: $_____
EID __________________
Date ___________________
Curator’s Corner
The Unintended Consequences of Tea and Spices
How exotic ingredients from far away transformed cultures and economies
David C. Michener, Associate Curator

Given the current trend toward local food production and sourcing, it’s worth recalling that the plants sources for most spices and caffeinated beverages are not native to the cold climates of northern Europe or North America, and that their importation fundamentally transformed the entire world: economically, politically, and socially. Visitors to our Conservatory can see two plants that did just that, with lessons that reverberate to this day: pepper and tea.

Though pepper, tea, and many other spices and flavorings are taken for granted today, these so-called ‘Marco Polo’ spices were just as the name implies—rare and sublimely expensive treasures grown in places obscure, prepared by processes unknown, and marketed after perilous journeys. Indeed, it would be centuries after Marco Polo before any European even visited a tea plantation or learned how tea was made. Yet once introduced to new ingredients, Europeans demonstrated an insatiable demand for novel flavors. By the late 1500s, European traders and speculators would fund voyages for pepper, nutmeg, and ginger and share in the profits. The problem for successful voyages was their seasonality, since shipping depended on cyclical global weather patterns, which caused the price to fluctuate too much for all but the first, most lucrative, arrivals.

What we now call cartels formed to control supply and guarantee profits. The East India Company (in London) and the Dutch East India Company were founded within two years of each other, and in 1602 the Dutch concern became the first company to issue stock for international venture. For almost the next two centuries, the Dutch East India Company provided a steady return—up to 18%—to its stockholders. Talk about a driving change agent—such riches simply couldn’t be ignored. Yet it was the lowly plants that created the miracle of wealth and the horrors of the colonial system that sustained it.

What made these spices—and ultimately tea in particular—so transformative? It wasn’t just the high culture of tea and changing social norms in Europe as “tea time,” nor the demand for novel porcelains to serve and savor tea as demonstrated in “teacups”. No—far more significant was paying for the prized tea. Since the Chinese court held the tea monopoly, it could dictate the payment—silver and gold with no exception. Over time, the growing English and Dutch empires couldn’t generate enough trade to earn the needed precious metal. The “solution” came by the late 1700s, following the conquest of India. Opium could be grown on industrial scale in this new colony, and though a capital offence to smuggle into China, it could become a stable income stream, with payment solely in the same silver and gold that paid for the tea. Soon over 900 tons of opium a year were being smuggled into China, growing to over 1,400 tons a year in the 1830s. The trade balance shifted. Paying for the benign drink (in Europe) plunged China into economic and political chaos over the decades, and some historians root the Communist revolution in this ugly chapter of food history that created the notorious “opium dens”.

As you move to supporting local food production—as have I—pause to reflect that we are the market force that is shifting an entire economy with unforeseen manifestations worldwide. While reflecting, come to the Conservatory and pick up a “Crossroads of Nature & Culture” guide. Pepper is the green vine cascading over the wall near the sausage tree (#10), while tea is the small shrub in the Camellia collection (#15) near the bonsai. From such modest plants grew unimaginable extremes in the human condition. If you’d like to know more about the social history of the spice trade, an excellent place to begin is with Charles Corin’s 1998 book, The Scents of Eden. There is an insightful review of it in The Economist shortly after its publication.

Did you know?
Some facts and figures about world spice markets.*

- In 2004, world trade in spices consisted of 1.547 million tons valued at US$2.97 billion
- The major markets in the global spice trade are the United States, the European Union, Japan, Singapore, Saudi Arabia and Malaysia
- World trade in capsicum (which includes chilies, pimento and paprika) during the period 2000-2004 grew on average by 15% annually, both in volume and value terms
- China and India are the principal producers and suppliers of chilies to international markets
- In 2004, the United States accounted for 24% of the total value of capsicum imports
- With a 20% share in the total spice import trade in 2004, capsicum has become the leading commodity
- On average 260,000 tons of pepper are imported yearly into the global market
- Japan is the number one importer of ginger in the world

* Source: International Trade Centre report (2006), Geneva, Switzerland
Get Involved—Volunteer!

We welcome volunteers to get involved in every season at MBGNA. Please contact the Volunteer Coordinator at 734.647.8528 to request a volunteer application and to learn more about current opportunities. New volunteers will be asked to participate in a phone interview and orientation before volunteering regularly. Additional training may be required depending on assignment.

Conservatory Ambassador Orientation
Sat., Oct. 10, 9 am-noon,
Matthaei Botanical Gardens, Room 125

After the blossoming glory of the display gardens has faded our visitors can find a welcome botanical retreat in the Conservatory. During the late fall and winter months, Ambassadors move indoors and greet visitors in the Conservatory and related exhibits. As an Ambassador, you’ll learn the basics about the tropical, temperate, and arid biomes and the many fascinating plants that are found in each. Ambassadors commit to two shifts per month (2 hours) and attend ongoing educational sessions regarding exhibits.

Preregistration is required. Returning volunteers are only required to attend the tour portion of the orientation from 11 am-noon.

Prescribed Burn Volunteer Orientation
Thurs., Oct. 22, 1-3 pm,
Matthaei Botanical Gardens, Room 125

Our Natural Areas Manager Jeff Plakke is all fired up about fall burn season! Jeff is looking for new recruits to join the volunteer burn team so if you enjoy the natural areas at MBGNA and would like to help maintain them this is a great service learning opportunity. Volunteers are on call for weekday, afternoon burns (1-4 pm) during the spring and fall. The orientation will provide basic information about the use of prescribed fire as a restoration tool and the basic volunteer duties. A tour of past burn sites and hands-on demonstration will be provided, weather permitting. Preregistration is required.

Eco-Restoration Workdays
Enjoy and learn about the beautiful natural areas at MBGNA as you contribute to our restoration efforts. Groups are welcome to join a public workday with advance notice or schedule a special service event. Public workdays are scheduled from 9 am-noon unless otherwise noted.

Arb workdays: second Saturday of every month; Reader Center, 1610 Washington Heights.
Matthaei: third Saturday of every month; West Lobby of Matthaei, 1800 N. Dixboro Rd.

Additional Workdays led by our Natural Areas Stewards

Horner Woods—Michigan Botanical Club
Sat., Oct. 17, 1-4 pm
Join Dr. Sylvia Taylor and members of the Michigan Botanical Club for trail maintenance and buckthorn removal in this wildflower sanctuary and old-growth forest. Horner Woods is located on the south side of M-14 between Domino Farms and Dixboro Rd. Meet in the west lobby at Matthaei for directions and/or carpooling to site.

Oak Openings Garden at the Arb—Wild Ones
Wed., Sept. 9, 5-8 pm
Sat., Oct 24, 1-4 pm
Join Rick Meader and members of the Ann Arbor Chapter of the Wild Ones as they tend this collection of plants common to the oak openings habitats in the Ann Arbor area. The term oak openings refers to the name given by early European settlers to the semi-open woodlands and prairies found in Southern Michigan and other Midwestern states. Meet at the Reader Center.

It Takes a Village (of volunteers)
Special thanks to over 1,354 volunteers who contributed nearly 13,000 hours to our events, educational programs, visitor services, natural areas restoration, garden maintenance, collections, and behind the scenes activities in FY 2009. We’re very fortunate to have so many dedicated individuals and groups who help bring our mission to life!
Vinyasa Yoga at the Gardens
Mondays, Sept. 14-Nov. 30, noon to 1:00 pm

For those who enjoy a flowing sequence of sun salutations and postures coordinated with music. This class is moderately paced, with emphasis on the integration of breath and movement to increase strength and flexibility. For students with an understanding of yoga fundamentals. Please enter at the west entrance; bring a yoga mat and bath-sized towel. Preregistration required.
Instructor: Janine Bennett.

Session II (6 weeks) Mon. October 26 through Mon., Nov. 30 09-AE-35
Fee: $48 members & U-M students; $60 nonmembers

The Mushrooms of Michigan
Lecture: Tuesdays, Sept. 15, 22, 29; also Oct. 6, 7:15-9:15 pm (Matthaei) Field Trip: Saturdays, Sept. 19, 26; Oct. 3, 10 9 am - noon (var. locations)

Wild mushrooms are studied through slide lectures that concentrate on natural history, identifying characteristics, and edible or toxic qualities. Course also includes field trips to collect mushrooms. Each trip ends with display, identification, and discussion of the morning's finds, plus cooking and tasting some of the edible varieties. Instructor: Robert Shaffer, Ph.D., Curator Emeritus of Fungi, Herbarium, U-M; and Jocelyn Shaffer. Former students may register either for the complete course or for the field trips only.

Fee: Lectures and Field Trips $152.00 members and U-M students; $190 nonmembers.
Field trips only $96.00 members and U-M students; $120 nonmembers
09-AE-28 Lecture
09-AE-30 Field trip

Wednesday A.M. Fall Hike
Sept. 16, 23, 30; also Oct. 7, 14, 21 9 am - noon, various locations

Weekly hikes, led by Ellen Elliott Weatherbee, take the inquisitive plant seeker to the more remote habitats of woods and wetlands. Edible plants and mushrooms, as well as the interesting plants and intriguing habitats of out-of-the-way places, are emphasized in our usual academic but playful atmosphere. Wear long pants, long-sleeved shirt, and sturdy shoes. Last day: potluck lunch.

Fee: $144 members and U-M students; $180 nonmembers 09-AE-29

Marilyn Bland Prairie Birthday Celebration
Sun., Sept. 20, 1pm to 3pm
Matthaei Botanical Gardens (held at the Prairie; follow signs to the event)

Join us in celebrating the MBG prairie birthday celebration. Planted 40 years ago by Marilyn Bland and others this demonstration planting has thrived and delighted plant enthusiasts. Guided walk. Free, but preregistration required.

09-AE-31

Arb Prairie Talk and Walk
Sun. Oct. 4, 1-3 pm
Join Aunita Erskine as she leads an informative, amusing, and engaging walk and talk in the Arb’s Dow Prairie.

Free, but registration is required. (Meet at the Washington Heights entrance/Reader Center) 09-AE-46

Any Day You Take a Walk in the Woods is a Good Day!
Fri., Oct. 2, noon to 1:30pm, Nichols Arboretum
(begins at the Washington Heights entrance)

Join us for a casual walk through various areas of Nichols Arboretum with staff member April Pickrel, who knows and loves the Arb well. Free but preregistration requested.

09-AE-32

Cool Threads from Plastic Bags: Refashion, Reuse, Recycle
Wed., Oct. 7, 4-5 pm, Matthaei

Try as we might to return those piles of plastic grocery bags to the store for recycling, we’re often left with many of them lurking in cupboards or basements. This informative demo will show you how to turn your plastic bags into usable yarn that you can knit or crochet into a reusable and durable bag! Lead by MBGNA staffer Linda Neely. Please bring your own plastic bags and dry cleaner bags for starting your own ‘yarn’ ball. Free, but preregistration requested.

09-AE-33

Indoor Bulb Forcing
Wed., Oct. 21, 6:30-8:30 pm, Matthaei

With their springtime colors and fragrances, bulbs that bloom in winter help combat cold-weather blues. Learn how easy it is to grow perfect pots of flowers. Several pots of bulbs will be planted including amaryllis, daffodils, hyacinth, paper whites, and tulips. Bring a box to take home the pots; everything else is supplied. Lead by Adrienne O’Brien, MBGNA staff member who coordinates plants for the seasonal Conservatory exhibits.

Fee: $48 Members and U-M Students ($60 nonmembers)

09-AE-34

‘Tween the Holidays Wednesday Walks
Wednesdays, Oct. 28; also Nov. 4, 9 am – noon, various locations

Take a relaxing break from holiday preparations to keep botanically sharp and in shape for holiday “pig-outs.” These field trips feature invigorating hikes to little-known nature areas, state land, or turn-of-the-century classic botany locales. Plants, habitats, and people encountered will be identified and enjoyed. Come dressed for the outdoors for both sessions. Stay the last day for a potluck lunch. Hikes led by Ellen Elliott Weatherbee.

Fee: $48 members and U-M students; $60 nonmembers

09-AE-36

Introduction to the Art of Pressed Flower Cards
Saturday, Nov. 7, 10 am-noon, Matthaei

The old-fashioned craft of pressing flowers helps preserve memories and connect others to our love of nature. Rekindling a tradition, Beth Gilford teaches the art and skill she learned from beloved Garden volunteers Maxine Miles and Catherine Belknap. Beth demonstrates how to create greeting cards with pressed flowers and shares her knowledge of pressing flowers. Participants will take home at least four cards created in class. Preregistration required.

$8.00 members and U-M Students; $10 nonmembers 09-AE-37
Joseph Cornell Weekend Workshop

Joseph Cornell, renowned nature educator and author of the groundbreaking nature education book *Sharing Nature with Children*, is offering this fall a free public lecture and two teacher/youth leader workshops at U-M Matthaei Botanical Gardens. The all-day workshops are designed for teachers, youth group leaders, parents, and informal educators. Guiding participants into an increased awareness of nature, Cornell uses interactive games and activities. Most of the workshop takes place outdoors; please dress appropriately. Coffee, tea, and water will be available; please bring your own lunch and snacks. “The same workshop is offered Saturday or Sunday; each is designed as a one-day stand-alone event. Because space in these workshops is limited advanced registration is required.

Joseph Cornell Free Public Lecture:
Fri., Oct. 16, 4 pm, 1040 Dana Bldg. on the U-M Central Campus in Ann Arbor

Joseph Cornell Workshops:
Sat., Oct. 17, 9 am-5 pm
$72.00 for MBGNA members; $90.00 for nonmembers; $30.00 for current U-M students. Full-time non-U-M university or college students can receive a special enrollment rate with proof of current enrollment. 09-AE-44W
Sun., Oct. 18, 9 am-5 pm
$72.00 for MBGNA members, $90.00 for nonmembers; $30.00 for current U-M students. Full-time non-U-M university or college students can receive a special enrollment rate with proof of current enrollment. 09-AE-45W

Here’s How to Register for Classes (see registration form below):

Phone: 734.647.7600 (During Conservatory hours: Tues & Thurs.-Sun., 10am-4:30pm; Wed., 10am-8pm.)
Fax: 734.998.6205. Send completed registration form with credit card information.
Mail: MBGNA - University of Michigan
1800 N. Dixboro Road
Ann Arbor MI 48105
On-line: www.mbgna.umich.edu
In Person: Stop by the front desk at Matthaei during Conservatory hours: Tues & Thurs.-Sun., 10 am-4:30 pm; Wed., 10 am-8 pm.

Make checks payable to “MBGNA.”

Name: ____________________________ Phone: ____________________________
email: ____________________________ Parent’s name (if student is under 18): ____________________________
Address: ____________________________ City: ____________ State: ________ Zip: ____________

- [ ] Member of Friends of MBGNA (Member Exp. Date ________________ )
- [ ] Non-member
- [ ] U-M student: (Student ID Number ____________________ ) Is this your first class? [ ] Y [ ] N

<table>
<thead>
<tr>
<th>Student’s Name</th>
<th>Class Code</th>
<th>Also attending (if family class)</th>
<th>Member Fee</th>
<th>Nonmember Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>__________________</td>
<td>__________</td>
<td>________________________________</td>
<td>_________</td>
<td>__________</td>
</tr>
</tbody>
</table>

List additional classes on a separate sheet and include with original form.

Payment: [ ] Check made payable to: MBGNA
[ ] Visa [ ] MasterCard [ ] Discover
[ ] American Express

Card # ____________________________ Exp. Date ________
Cardholder Signature ____________________________
Fall 2009 Community Education

The Local Table
Classes, Field Trips, Workshops, and Events that Encourage Us To Rethink Where Our Food Comes From

Food Unincorporated—
What Does it Take?”
Mon., Sept. 14, 7-9 pm
U-M professor Catherine Badgley talks about how we can change the food system to one that provides healthy, local food; protects biodiversity and water quality; and provides good livelihoods locally and globally. Matthaei Botanical Gardens auditorium.

09-AE-38L  $16 members & U-M students; $20 nonmembers

The Art of Canning
Thurs. Sept. 17, 7-9 pm, Downtown Home & Garden (Ashley & Washington streets)
Ever wondered how your grandmother made her strawberry preserves and how she created that exquisite “June in a jar” flavor? Learn how as Nancy Shore, local canning expert, demonstrates the art of canning and preserving. Downtown Home and Garden has all of the equipment you need, also available for purchase following the presentation. Location: Downtown Home & Garden.

09-AE-39L  $16 members & U-M students; $20 nonmembers

Field Trip to Sandhill Crane Vineyards
Thurs., Sept. 24, 7-9 pm
Tour the beautiful grounds and facilities of Sandhill Crane Vineyards, enjoy a wine-tasting, and learn how this family-owned establishment has perfected the art of wine-making. Location: Sandhill Crane Vineyards.

09-AE-40L  $16 members & U-M students; $20 nonmembers

Loop de Coop: Tour of Local Chicken Coops
Sat., Oct. 3, 11 am-3 pm
This self-guided tour directs participants to five local chicken coops where they can check out coop designs and learn how to build their own chicken houses. Location: offsite. Cost: Free.

(Rick Richter of Ann Arbor City Chickens.)
Cost: free 09-AE-44L  Map provided upon registration

Asparagus! Stalking the American Life
Thurs., Oct. 15, 6:30-9 pm, Downtown Public Library
This film screening is part of the "University-Community Social and Environmental Justice Film and Discussion Series" and is cosponsored by the Michigan Community Scholars Program, the Ann Arbor District Library and MBGNA. A discussion by the film director will follow the screening.

Cost: free

Stocking the Michigan Pantry
Thurs., Oct. 22, 7-9 pm
Join the farmer’s market expert Kim Bayer as she demonstrates the hows and whys of buying local produce and meat and how doing so helps support your local farmers and Michigan’s economy, too. Location: Matthaei Botanical Gardens auditorium.

09-AE-41L  $16 members & U-M students; $20 nonmembers

Apples, Peas, and Pumpkin Pie:
Where on Earth Does Our Food Come From?
Fall Exhibit at the Conservatory,
Matthaei Botanical Gardens
Sat., Oct. 24 through Sun., Nov. 29
This interactive exhibit answers the questions: “What parts of plants do we eat?” And, “Where in the world do they come from? Included in the exhibit will be activities for kids and adults plus a display in the Conservatory. Cost: $5 for adults; $2 for children (5-18); free for children under 5. Wednesdays noon-8 pm: free admission.

Edible Garden Planning & Design
Mon., Oct. 26, 7-9 pm
Most of us think of a garden as a place to grow flowers, shrubs, trees, and other plants of beauty and sensory interest. But there’s more to gardening than pretty flowers. You can create an edible garden, too! Join Erica Kempter of Nature and Nurture, LLC, and learn how to create a landscape both bountiful and beautiful.

09-AE-42L  $16 members & U-M students; $20 nonmembers

The 100-Mile Holiday Dinner
Mon., Nov. 9, 7-9 pm
Join Susan Lackey of the Legacy Land Conservancy (formerly the Washtenaw Land Trust) and learn how to prepare a delicious holiday meal created with ingredients collected or grown within 100 miles of Ann Arbor. Location: Room 125 at Matthaei Botanical Gardens.

09-AE-43L  $20 members & U-M students; $25 nonmembers
Fall 2009 Children’s Programs & Events

**Homegrown Festival: Farmers Market at Kerrytown**  
Sat., Sept. 12, 5-8 pm (Matthaei table open from 5-8; festival from 5-10)  
If you’ve ever asked yourself what puts the “whole” in whole-wheat, why we use seeds as food, and wanted to learn how to grind grains into flour for whole-grain bread, visit MBGNA's table at the Homegrown Festival at the farmers market in Kerrytown from 5-10 pm. Free. For more information call 734.647.7600.

**Gaffield Children’s Garden Grand Opening**  
September 13, 1-4 pm, Matthaei Botanical Gardens  
Join us for an afternoon of fun, discovery, and learning as we officially open the Gaffield Children’s Garden. In this special garden you can explore secret spaces, build a troll or fairy house, taste vegetables fresh from the grower’s garden, learn about the flowers that butterflies and moths visit, and much more.

**Prairie Pioneers at Nichols Arboretum**  
Sat., Sept. 26, 10am-noon 09-YE-21

**Prairie Pioneers at Matthaei**  
(in conjunction with Girls Scouts Heart of Michigan)  
Sat. Oct. 10, 10am-noon 09-YE-22  
Become a prairie explorer. What kind of plants, animals, and insects live here? Hunt for plants with furry leaves or grasses that grow taller than your big sister or brother. Search for “Prairie Gold”—you might even spot a katydid or a praying mantis! Ages 7-10 years old. Registration required, class limit 30. $6.00/person. Scouts may register through [www.gshtm.org/ProgramIndex.pdf](http://www.gshtm.org/ProgramIndex.pdf) or find more info in the Scout Source book.

**Apples, Peas, and Pumpkin Pie:**  
Where on Earth Does Our Food Come From?  
Fall Exhibit at Matthaei Conservatory  
Sat., Oct. 24 through Sun., Nov. 29  
This interactive exhibit answers the questions: “What are those plants on your plate?” and “Where on earth do they come from?” Included in the exhibit will be activities for kids and adults plus a display in the Conservatory. For the classes and programs listed below, those who register and pay for the classes get into the Conservatory free! Conservatory admission: $5 for adults; $2 for children (5-18); free for children under 5. Free drop-in activities for kids at opening with cost of admission to Conservatory. Wednesdays noon-8pm: free admission.

**Build-Your Own Scarecrow:**  
Fall Exhibit Opening Event  
Sat., Oct. 24, 10 am-noon 09-YE-23  
Bring your used children’s clothes, hat, gloves, and other materials you’d like and make your own kid-sized scarecrow. We’ll provide the straw and other necessary materials. Take your “kidcrow” home or enter it in our Scarecrow Contest! Registration required. Ages 6-10; class size limited to 25 kids. Materials fee $5 per participant.

**Halloween Spooktacular Workshop**  
Sat., Oct. 31, 10am-12noon 09-YE-24  
Decorate a jack-o-lantern and learn how to make your own pumpkin seeds, decorate cut-out bats, and vote for your favorite scarecrow! Plus, learn what vegetables kids in other countries use to make jack-o-lanterns...? What local veggies could we decorate? Registration required. Ages 6-12, class size limited to 20. Materials fee $5 per participant.

**What Do We Do With All These Apples?**  
Sat., Nov. 14, 10 am-noon 09-YE-25  
There’s more than one way to eat an apple—and there’s more to apples than Red Delicious! Taste apples that are different from any you’ve ever had and learn what apples were like when your grandma was a kid! Make a garland of dried apples and cranberries to hang in your yard for the birds this winter. Registration required. Ages 6-12; class size limited to 20. Materials fee $5 per participant.

**Kids Are Chefs, Too! Thanksgiving Harvest**  
Sat., Nov. 21, 10 am-1noon 09-YE-26  
Create a beautiful Thanksgiving-table bouquet from dried flowers and seeds, and find out why seeds aren’t just for the birds. Whip up your own special fruit sauces from local fruits. Grind Michigan wheat or corn and learn to make rolls for dinner. Make and take home your own recipe book using locally grown fruits and vegetables. Registration required. Ages 6-12; class size limited to 20. Materials fee $5 per participant.

**The Wonder of Winter: Solstice Celebration**  
Sat., Dec. 12, 1-4 pm 09-YE-27  
What does “solstice” mean and why does winter begin here in December? Celebrate the beginning of winter and the change of seasons with games from around the world and make garlands to take home. Registration required. Ages 6-12; class size limited to 20. Materials fee $5 per participant.

**Winter Conservatory Exhibit: Winter Here, Summer There—It’s Not Winter Everywhere!**  
December Winter Exhibit, Dec. 3-Jan. 3, 2010  
When it’s winter here, summer’s just starting way down below the equator. Discover what’s happening at the opposite end of the Earth, and explore what December is like in Australia, Chile, and other places “down under.” Create a travel diary for travelling from the North to the South pole.
<table>
<thead>
<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The Local Table program begins. Pick up LTL passports at Matthaei</td>
<td></td>
<td></td>
<td></td>
<td>Ann Arbor Garden Club 7th Annual Flower Show, noon-4:30 pm</td>
</tr>
<tr>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Huron Valley Rose Society – tentative-7:30 pm</td>
<td>Arb Oak Openings Maintenance, 5-8 pm</td>
<td></td>
<td></td>
<td>Homegrown Festival at Kerrytown Farmers Market, 5-10 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Cacti and Succulent Society Show &amp; Sale, 11 am-4 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>restoration Workday at Nichols Arboretum, 9 am-noon</td>
</tr>
<tr>
<td>13</td>
<td>14</td>
<td>15</td>
<td>16</td>
<td>17</td>
<td>18</td>
<td>19</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The Mushrooms of Michigan (lecture), 7:15-9:15 pm</td>
<td>Wednesday A.M. Fall Hike, 9 am-noon</td>
<td>Junior Master Gardener Harvest Party, 6:30 pm</td>
<td>Local Table workshop: The Art of Canning, 7-9 pm, Downtown Home &amp; Garden</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sierra Club, 7:30 pm</td>
<td>Darrel Morrison free public lecture (MBGNA Friends, Audubon Soc., Mich. Bot. Club, Wild Ones, sponsors), 7:30-9:30 pm</td>
<td></td>
<td></td>
<td>Ecosystem Wrkdy, 9 am - noon</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>The Mushrooms of Michigan (field trip), 9 am-noon</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Great Lakes Orchid Judging, 10 am</td>
</tr>
<tr>
<td></td>
<td>20</td>
<td>21</td>
<td>22</td>
<td>23</td>
<td>24</td>
<td>25</td>
</tr>
<tr>
<td>Marilyn Bland Prairie Birthday Celebration, 1-3 pm</td>
<td>Yoga at the Gardens, noon-1 pm</td>
<td>The Mushrooms of Michigan (lecture), 7:15-9:15 pm</td>
<td>Wednesday A.M. Fall Hike, 9 am-noon</td>
<td>Local Table Field Trip: Sand Hill Crane Vineyards, 7-9 pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>26</td>
<td>27</td>
<td>28</td>
<td>29</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Yoga at the Gardens, noon-1 pm</td>
<td>The Mushrooms of Michigan (lecture), 7:15-9:15 pm</td>
<td>Wednesday A.M. Fall Hike, 9 am-noon</td>
<td>Conservatory free Wednesdays noon-8 pm; closed Mondays. Admission: members &amp; U-M students free; adults $5; children 12-18 $2; under 12 free</td>
</tr>
</tbody>
</table>

**KEY**

- **Adult activity**
- **Youth/Family activity**
- **Class/event by outside organization**
- **Volunteer event**

**See listings in education brochure for complete descriptions**
<table>
<thead>
<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>A Walk in the Woods, Arboretum, noon-1:30 pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Yoga at the Gardens, noon-1 pm</td>
<td>The Mushrooms of Michigan (lecture), 7:15-9:15 pm</td>
<td>Wednesday A.M. Fall Hike, 9 am-noon</td>
<td>Cool Threads from Plastic Bags workshop, 4-5 pm</td>
<td>The Mushrooms of Michigan (field trip), 9 am-noon</td>
<td>Chicken Coop Tour, 11 am-3 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>12</td>
<td>13</td>
<td>14</td>
<td>15</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Ann Arbor Orchid Society Meeting, 2 pm</td>
<td>Yoga at the Gardens, noon-1 pm</td>
<td>Huron Valley Rose Society: 7:30 pm</td>
<td>Wednesday A.M. Fall Hike, 9 am-noon</td>
<td>The Local Table film showing: Asparagus, AA Downtown Library, 6:30-9 pm</td>
<td>Apples Peas &amp; Pumpkin Pie fall exhibit opens at Matthaei Conservatory</td>
<td>Fall exhibit, Conservatory</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>19</td>
<td>20</td>
<td>21</td>
<td>22</td>
<td>23</td>
<td>24</td>
</tr>
<tr>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>yoga at the Gardens, noon-1 pm</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Conservatory</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>25</td>
<td>26</td>
<td>27</td>
<td>28</td>
<td>29</td>
<td>30</td>
<td>31</td>
</tr>
<tr>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
<td>Fall exhibit, Matthaei Conservatory</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>32</td>
<td>33</td>
<td>34</td>
<td>35</td>
<td>36</td>
<td>37</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sunday</td>
<td>Monday</td>
<td>Tuesday</td>
<td>Wednesday</td>
<td>Thursday</td>
<td>Friday</td>
<td>Saturday</td>
</tr>
<tr>
<td>--------</td>
<td>--------</td>
<td>---------</td>
<td>-----------</td>
<td>----------</td>
<td>--------</td>
<td>----------</td>
</tr>
<tr>
<td>1</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>2</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>3</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>• Hosta Hybridizers, 9:30 am</td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
<td>• Tween the Holidays Wednesdays Walks, 9 am-noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Volunteer Appreciation Event, TBD</td>
<td></td>
<td>• Herb Study, 7 pm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>7</td>
<td></td>
<td>8</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Herb Study, 7 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Arbor Bonsai Society Banquet and Meeting, 6 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• The 100-Mile Holiday Dinner, 7 pm</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>13</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>14</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Arbor Restoration, 9 am-noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• What Do We Do With All These Apples?, 10 am</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Ann Arbor Bonsai Society Banquet and Meeting, 6 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Kids Are Chefs, Too! Thanksgiving Harvest, 10 am-noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Great Lakes Orchid Society Banquet and Meeting, 6 pm</td>
<td></td>
</tr>
<tr>
<td>22</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>23</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>24</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Arbor Restoration, 9 am-noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• What Do We Do With All These Apples?, 10 am</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Ann Arbor Bonsai Society Banquet and Meeting, 6 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Kids Are Chefs, Too! Thanksgiving Harvest, 10 am-noon</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>• Great Lakes Orchid Society Banquet and Meeting, 6 pm</td>
<td></td>
</tr>
<tr>
<td>29</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>30</td>
<td>• Fall exhibit, Matthaei Conservatory</td>
<td>31</td>
<td>Thanksgiving – Conservatory closed</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
<td>• Yoga at the Gardens, noon-1 pm</td>
<td></td>
</tr>
</tbody>
</table>

**Conservatory free Wednesdays noon-8 pm; closed Mondays. Admission: members & U-M students free; adults $5; children 12-18 $2; under 12 free.

** See listings in education brochure for complete descriptions.

** KEY **
- Adult activity
- Youth/Family activity
- Class/event by outside organization
- Volunteer event
- ** See listings in education brochure for complete descriptions
<table>
<thead>
<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Winter Display goes up in the Conservatory today, through January 3, 2010</td>
<td>Conservatory Winter Display (through January 3, 2010)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>❑ Ann Arbor Women’s Farm &amp; Garden Greens Market, 9 am-5 pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
<td>12</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>❑ Conservation Winter Display (through January 3, 2010)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>14</td>
<td>15</td>
<td>16</td>
<td>17</td>
<td>18</td>
<td>19</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>❑ Sierra Club Potluck, 6:30 pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20</td>
<td>21</td>
<td>22</td>
<td>23</td>
<td>24</td>
<td>25</td>
<td>26</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>27</td>
<td>28</td>
<td>29</td>
<td>30</td>
<td>31</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Summer Pesto Sauce
Submitted by Larry Miller, Ann Arbor
Yield: about 3 cups
A robust, summery flavor and rich, emerald-green hue. Freezes well.

2 bunches fresh basil, leaves removed and stemmed (about 5 cups loosely packed leaves)
2 ½ cups extra-virgin olive oil, plus more as needed
1 cup shelled walnuts
1 to 2 cloves garlic or to taste
1 cup finely grated Italian Parmesan cheese
Juice of 1 lemon
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 9-ounce bag spinach leaves, stemmed, washed, and lightly patted dry (optional)
½ cup vegetable oil such as corn, peanut, or safflower

Puree basil leaves in food processor with enough olive oil to create a mixture the consistency of loose oatmeal (about 6 tablespoons oil). Scrape mixture into large stainless steel bowl with spatula. Wipe processor bowl with a dry paper towel. (Pureed basil can be frozen in lidded plastic container for up to 1 year. Thaw before use.)

Place walnuts in bowl of food processor with garlic and grind to a texture that resembles bread crumbs. Empty ground walnuts into bowl with basil puree. Add grated Parmesan cheese to bowl. Pour in ¼ cup olive oil. Stir mixture to blend. Add lemon juice, salt, and pepper. Stir in remaining olive oil plus more as needed to create a sauce the consistency of cooked oatmeal.

Place spinach leaves in large pan, cover, and cook over medium heat until spinach is thoroughly wilted. Remove spinach from pan, place in colander or sieve, and press spinach firmly all over with wooden spoon to remove as much water from the leaves as possible. Puree spinach in food processor with ½ cup vegetable oil to the consistency of a smoothie. Pour pureed spinach into bowl with basil, cheese, and nuts and stir to blend well.

Taste sauce for salt and pepper; add more if desired. Refrigerate sauce in tightly sealed container up to 5 days or freeze, well sealed in plastic container, up to 1 year.

Chrysanthemum Soup
Submitted by Helen Bosley, Bloomfield Township, Michigan
Yield: 6 servings
Our thanks to longtime MBGNA member Elizabeth N. Graham for this easy-to-prepare recipe.

6 cups canned chicken broth
1 small can water chestnuts sliced wafer thin
2 large scallions chopped fine
Peel of 1 lemon, sliced matchstick thin
6 large spinach leaves, shredded
2 slices cold boiled ham, cut in strips
1 tablespoon sherry
1 tablespoon soy sauce
1 large chrysanthemum, petals removed and reserved

Heat chicken broth to boiling; add all ingredients except chrysanthemum petals. Bring mixture to a second boil; transfer to serving tureen. At the table just before serving, scatter chrysanthemum petals over the hot soup. Serve immediately.
About a mile north of Matthaei off the west side of Dixboro on a narrow path strewn with boulders through an ancient woods festooned with shagbark hickories lies Horner Woods.

Horner Woods is less well-known than our other properties but definitely worth a casual visit or a serious hike in the fall. This approximately 23-acre remnant of a much larger high-quality woods was added in 1965 as a natural area preserve and wildflower sanctuary through the combined efforts and generosity of Professor Alex Smith and his wife Helen V. Smith, Russell Pelton, and the Michigan Botanical Club.

A walk through Horner helps leave the traffic behind, both human and automotive, and reminds us, if only for the time we’re there, of the magnificent solitude and peace to be found in the pockets of nature that surround a busy urban area.

Can you Get Lost?

Can I save the seeds of the vegetables and herbs in my garden for next year?

Yes, if they’re heirloom varieties or, if newer, open-pollinated or non-hybrid. Heirlooms are simply open-pollinated varieties that have been sold for more than fifty years, while hybrids probably won’t produce plants identical to their parents.

It can be as simple as picking the dried heads of dill and other herbs you’ve allowed to flower. Peas and beans need to be left on the plant until the pod dries and the seeds can be extracted. Allow peppers to turn red then remove the seeds and dry on paper towels. For broccoli and cauliflower, let the flower go to seed and make pods. Harvest the pods when they’re fully dried, then extract the seeds. Carrots, parsley, and some other common crops are biennials. Let them overwinter in the garden and next year they will produce flowers and then seeds.

Tomatoes are a bit trickier. Remove the seeds and surrounding jelly, place in a jar with a bit of water in a warm place, and wait three days. A fungus will grow, eating the gelatinous seed coat that would otherwise prevent germination and producing antibiotics that will help control diseases. After three days, fill the jar with water, let the contents settle, then slowly pour the water and floating seeds and pulp off. Repeat until only heavy viable seeds remain in the bottom of the jar. Strain and allow to dry on paper towels.

You can also save the seeds from heirloom varieties of tomatoes you purchase at farmers markets, or even the grocery store. Just be sure the fruit is fully ripe and proceed as if you picked it yourself.

In all cases, store the seeds, labeled, in an airtight container (except beans which need to "breathe") in a cool, dark, low-humidity location. Next spring, you’ll be ready to grow your own.

For more complete information on storing many kinds of seeds, see: http://www.seedsave.org/issi/issi_904.html
Autumn Offerings

What’s your favorite season? For many, it’s fall. People return from summer vacations to school and work, the summer gives way to cooler temperatures and golden days, the mosquitoes disappear, and the trees begin a new show of bright, vivid colors.

This fall, take your pick of the many activities at Matthaei Botanical Gardens & Nichols Arboretum—workshops, events, classes, exhibits, tours, and more. Following is just a small sampling of our many programs and events. To learn more, see the education section of this newsletter, visit our website: www.mbgna.umich.edu, or call 734.647.7600.

The Local Table

New program inspires us to think globally, act locally

September 1 marks the launch of The Local Table, a new program of events, field trips, classes, and workshops that encourages us to make better choices about the food we eat.

If you’re wondering “Why local?” there are lots of good reasons. When you buy local you know who grew or raised your food and what production methods they used. Plus, in an increasingly global economy, purchasing food from area producers and growers helps keep them in business—and your dollars stay in the local economy. It’s also a matter of environmental sustainability: buying food from local sources or growing it yourself decreases your energy use and carbon footprint. And thinking locally helps us to better understand our region’s rich food heritage and history.

The Local Table has two components: The Local Table passport and the program of classes, workshops, and events. The passport is a coupon book which is stamped by local growers and vendors when you visit them. Collect enough stamps and receive a nifty Local Table T-shirt (details on our website). Examples of the program include the Home Grown Festival at the Ann Arbor Farmers Market in Kerrytown to celebrate September; Local Food Month in Michigan; a field trip to and wine-tasting at a local winery; lectures by area experts; a tour of Ann Arbor-area chicken coops; learning how to can and preserve food; stocking the Michigan pantry; the 100-Mile Holiday Dinner; and much more. For more information and to register see the education section of this newsletter or visit our website: www.mbgna.umich.edu.

We look forward to seeing you at The Local Table—we’re saving a seat for you!

Marilyn Bland Demonstration Prairie Birthday Celebration at Matthaei (Sept. 20)

Arb Prairie Talk and Walk (Oct. 4)

A prairie is today a rare and magnificent thing, sporting towering grasses and multitudes of native plants in hues of purple and yellow into September when they reach peak bloom. The prairies are also important because they represent ecosystems in Michigan as they were around the time of settlement. Many of the prairie species found here have been eliminated elsewhere in the region. Prescribed fire is used to combat invasive species and encourage native species as part of our work in restoration ecology. Join us as we celebrate the Arb and Gardens prairies.

NEW LEAF PAPER®

ENVIRONMENTAL BENEFITS STATEMENT
of using post-consumer waste fiber vs. virgin fiber

Matthaei Botanical Gardens & Nichols Arboretum saved the following resources by using New Leaf Reincarnation Matte and New Leaf Opaque, made with 100% recycled fiber and an average of 85% post-consumer waste, processed chlorine free, and manufactured with electricity that is offset with Green-e® certified renewable energy certificates:

<table>
<thead>
<tr>
<th>trees</th>
<th>water</th>
<th>energy</th>
<th>solid waste</th>
<th>greenhouse gases</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 fully grown</td>
<td>2,432 gallons</td>
<td>4 million Btu</td>
<td>289 pounds</td>
<td>555 pounds</td>
</tr>
</tbody>
</table>

Calculations based on research by Environmental Defense Fund and other members of the Paper Task Force.

www.newleafpaper.com

friends

Fall 2009

Matthaei Botanical Gardens and Nichols Arboretum Newsletter
Joseph Mooney, Editor
jmooney@umich.edu

Matthaei Botanical Gardens and Nichols Arboretum
University of Michigan
Robert E. Grese, Director
Karen Sikkenga, Associate Director

© 2009 Regents of University of Michigan
For permission to use, contact Matthaei Botanical Gardens and Nichols Arboretum.
Your will is a unique document. During your life it lies dormant. You change it as needed and it has no immediate effect on your financial, business or social situations. Later, your will becomes tremendously important—a permanent reflection of your life values and your love and concern for family, friends and community.

Please consider giving back to Matthaei Botanical Gardens & Nichols Arboretum through your will or estate plan.

To remember us while providing the greatest personal satisfaction and tax and financial rewards, call or write Gayle Steiner at 734.647.7847 • 1800 N. Dixboro, Ann Arbor, MI 48105 • email: gayles@umich.edu. Or visit www.giving.umich.edu.

The charitable IRA legislation is back for a repeat performance—good news for individuals aged 70 1/2 or older who must take IRA distributions and do not need the money for personal use. You may contribute funds this way if your IRA gifts total $100,000 or less each year in 2008 and 2009 and you transfer funds directly from an IRA. Call Gift Planning at 734.615.2022 or 866.233.6661 or email giving2@umich.edu.

Printed on 100% recycled fiber, with 50% / 100% (inside / covers) post-consumer content. Processed chlorine free, using non-oil-based inks.