



FRIENDS

for friends of the University of Michigan's
Matthaei Botanical Gardens and Nichols Arboretum

Fall 2006 / Vol. 3, No. 1 Food Issue

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Food for Thought: Slow Food

Dorothea Coleman

Remember when that first ripe tomato plucked from the garden exploded with flavor in your mouth? When your mother cutting onions brought tears to your eyes, and you were across the room? When asparagus and strawberries could only be eaten in the spring? The Slow Food Movement began in 1986 to counteract the increasing uniformity of food world-wide due to the growing role of agribusiness and convenience food in determining what is readily available to eat.

Slow Food seeks to protect the biodiversity of our food supply in many ways. It encourages the growth of heirloom varieties of plants. It supports farmers who grow animals on small independent farms where they forage for their own natural diet. It offers support to artisans who make foods and beverages (such as bread, cheese, sausages, beer, and wine) in traditional methods. It educates consumers to shop locally as much as possible. It introduces people to the countless cuisines developed by diverse cultures around the world. It exhorts people to take time to savor and enjoy their food, especially in the company of others.

Slow Food also works with farmers to develop sustainable agricultural practices. Organic agricultural practices are encouraged. However, Slow Food has reservations about large-scale organic operations, because they are often



monocultural and lack sustainable crop diversity. In *The Omnivore's Dilemma*, a farm is described in which cows are moved systematically through the pastures so that each area is grazed only for a few days with a two week interval between grazings to allow the grasses and forbs to regrow, meanwhile chickens follow the cows about three days later and feast on the grubs in the cow patties and add their own fertilizer to the land. As a result, both animals and land benefit. The Junior Master Gardener and **c**ultivating **c**ommunity programs that you've read about in previous issues of this newsletter are examples of how MBGNA, by providing the host site, helps further research and practice in local sustainable gardening/food production efforts.

Over the last century, the industrial model has been applied to agriculture with some dismaying results. Increasingly, fruits and vegetables are not selected because they are nutritious or taste good, but because they can be planted, cared for, and harvested by machine and then survive in marketable condition a journey of thousands of miles from farm to market.

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Director's Message

Collaborating Then and Now for a Better Future

Bob Grese

"Simonds is here" boomed the *Ann Arbor Daily Argus* headline on August 16, 1906. Ossian Cole Simonds, U-M alum (1878) and well-known landscape gardener from Chicago, was in town to begin "laying out the new city park and University botanical garden and arboretum." The partnering of the City of Ann Arbor with the University and the generous gift of land by Walter and Esther Nichols enabled this to occur. Behind the scenes, Professors George P. Burns and Frederick C. Newcombe worked tirelessly to assemble additional lands and to hammer out agreements between the University's Board of Regents and City's Park Commission.

As the city engulfed the Botanical Gardens site on Iroquois St., Director A. Geoffery Norman facilitated a gift of both land and money from Frederick C. and Mildred Hague Matthaei. Noted Midland architect Alden B. Dow designed the complex of greenhouses, laboratories, classrooms, and offices that were constructed between 1959 and 1965. Director Norman orchestrated funding from University sources, private gifts, the sale of the Iroquois Street site, and grants from the National Science Foundation.

What is clear throughout our history is the need for creative partnerships, collaborations, and approaches to

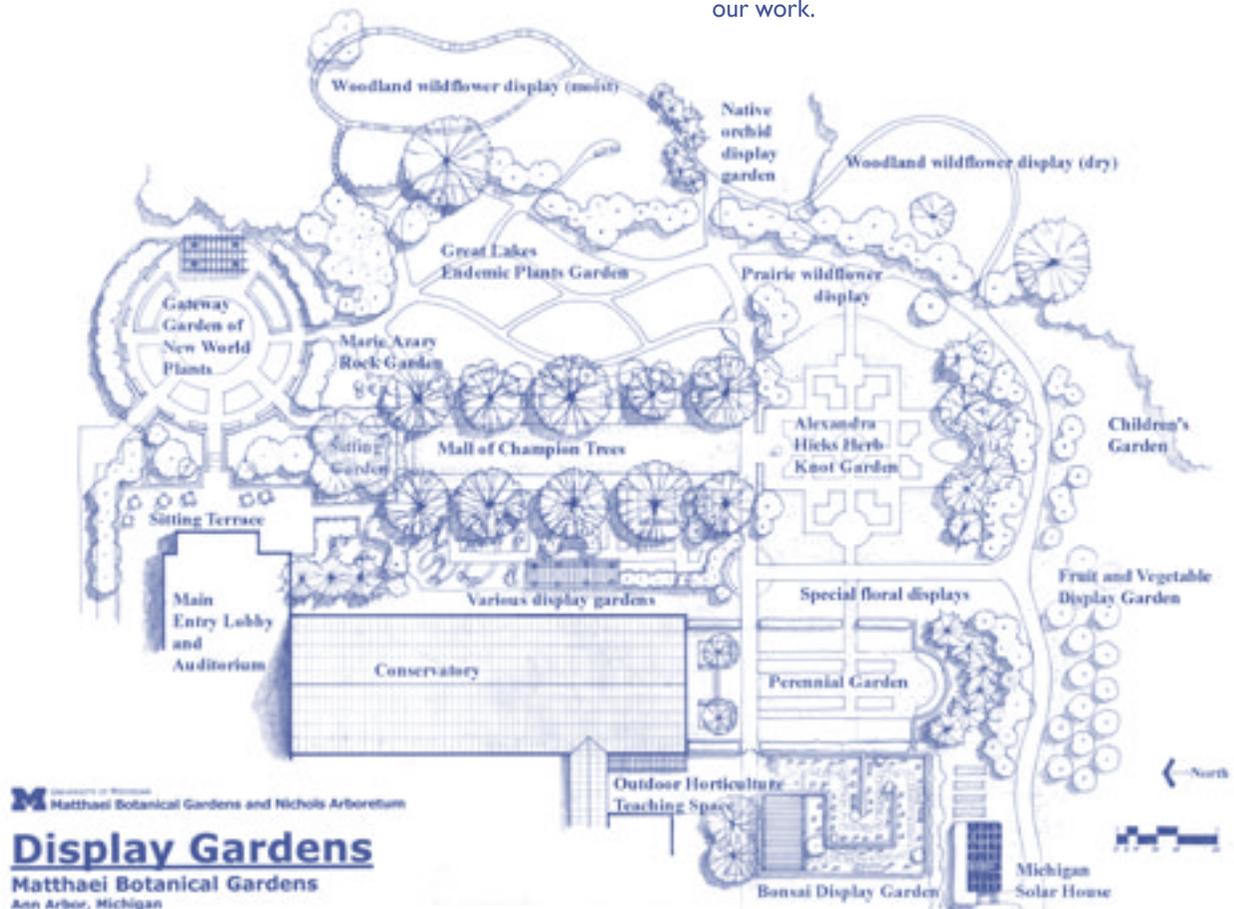
funding to make things happen. Today is no different. Consider our recent Riverfront improvement project in Nichols Arboretum. It included funds from private gifts, state and federal grants, and partnerships with the Southeast Michigan Resource Conservation and Development Council, the USDA Natural Resource and Conservation Service, the City of Ann Arbor, the Washtenaw County Road and Drain Commissions, and the Huron River Watershed Council and technical assistance from Environmental Consulting & Technology, Inc., Professor Emeritus Donald H. Gray, and the University's Department of Occupational Safety and Environmental Health. Private contractors, donated equipment and operators from our various partners, our own staff, and hundreds of volunteers provided the labor.

This approach also provided opportunities for hands-on learning by students and volunteers, for testing new methods of management and construction. It supports our goals of teaching future stewards of the earth and using our

resources to demonstrate new ideas about sustainability.

Other recent projects at Matthaei Botanical Gardens have engaged student interns and volunteers in their planning, design, and implementation. The Sue Reichert Discovery Trail, Sam Graham Trees Trail, and MISO House have all involved students in their design and construction. Demonstrating a "closed-loop" system for composting food scraps then growing more food with the compost, **cUltivating coMmunity** has brought together the University's Grounds, Waste Management, and Dining Services, the Michigan Union Food Service, community supporters, as well as faculty, staff, and students. Landscape architecture students are developing designs for our new Display Gardens (see below).

While planning projects in this way takes considerably more time and oversight, it also broadens the base of support and deepens a sense of ownership for those involved. As we build upon the foundations laid by the partnerships of the past century, I like to think that future partnerships will build upon our work.



CURATOR'S NOTES: Ancient "New" American Foods

David Michener

Imagine Indian curries without hot peppers, Chinese dishes without peanuts, Italian cuisine without tomatoes, or Irish fare (let alone Slavic vodka) without potatoes. You've just begun to imagine the impact food plants of the Americas had on world cultures. Indeed, many culturally self-aware people can not imagine "their" cuisine was missing these once-exotic foods before the early 1500s. In this issue of Friends, we're celebrating food from plants – and where better to begin than with the great foods domesticated millennia ago by Native Peoples throughout the Americas? Lets take a short 'tour' of New World food plants beginning with some now of world-wide significance (see sidebar on page 13 for more), and end right at home in the Great Lakes region with those that are less well known.

Mexico is home of the most important New World grain – "corn," or "maize" (*Zea mays*) as it is known throughout much of the rest of the world. Maize was domesticated in central Mexico at least 7,000 years ago, and became the staple crop for Native Americans wherever it could be grown – including southern Michigan. Most ethnobotanists who work with corn domestication consider "pop corn" to be an ancestral kernel condition – yet now we consider it a mere novelty. Our preference for the very sugary "sweet corns" (the result of hybridizations in the last century)

reflect our culture's distinctive fixation with extremely sweet foods.

I put "corn" in quotes for linguistic reasons – "corn" originally meant (and in some places still means) the primary grain of a region. So, "rice is the corn of China" makes perfect sense. In North America "maize" became "the" corn. To add to the confusion, some European botanists called it Turkish Corn! To this day in Italy, it is "granturco."

Sunflowers (*Helianthus* species) are the quintessential native crop of the Great Plains. *Helianthus* is endemic to North America (including parts of Mexico). The wild forms were grown for their seeds, and domestication is thought to have begun more than 4,000 years ago with the plants being classic "camp followers" thriving on the human-caused soil disturbances. All the modern forms we see from Russian Sunflowers to the 'Chianti' selections are Euro-centric ones. The Jerusalem Artichoke (*Helianthus tuberosus*) is an American endemic and Michigan native grown for its edible roots – which were said to taste like artichokes, while Jerusalem derives from the Italian, "girasole," meaning "turning towards the sun."

The Native Peoples of the Great Lakes region were long-familiar with growing corn, beans, and squash. In addition, they relied on a great number of other edible plants. Most important were chokecherry (*Prunus virginiana*), serviceberry (*Amelanchier alnifolia*), raspberry (*Rubus idaeus*), thimbleberry (*Rubus parviflorus*) and cattail (*Typha latifolia*).

The misnamed "wild rice" (*Zizania aquatica*) was an important grain, and its distribution through Michigan may well represent echoes of where it was cultivated by the Anishinaabe. Other recorded plants

used for food in the Great Lakes region include milkweeds (*Asclepias*), asters (*Aster*), marsh marigold (*Caltha*), hazelnuts (*Corylus*), native melons (*Curcubita*), hawthorn (*Crataegus*), beech (*Fagus*), strawberries (*Fragaria*), huckleberries (*Gaylussacia*), waterleaf (*Hydrophyllum*), black walnut (*Juglans*), American lotus (*Nelumbo lutea*), fern fiddleheads (*Osmunda*), Virginia creeper (*Parthenocissus*), oaks (*Quercus*), gooseberries (*Ribes*), sumac (*Rhus*), arrowhead (*Sagittaria* species), elderberry (*Sambucus*), blueberries (*Vaccinium*), and Viburnum (*Viburnum*).

The domestication of fruit trees and vines (think Eurasian apples, cherries, grapes, etc.) is a lengthy process – their generation times are so much longer than annual crops for the impact of selective breeding to show. Tree crops of avocados and chocolate were domesticated in the American tropics, while in the temperate zone it seems likely that both maples and hickories were undergoing this process, too. That early European explorers noted sugar maple groves elsewhere in eastern North America makes me suspect that some early domestication was underway with these trees, even if there is no written history of it. Certainly the early pioneers didn't "invent" sugar mapling from stands of just co-incidentally established groves, any more than they domesticated maize. South of our region, pecans reflect human interactions with what any botanist knows to be just another hickory. Think about it – the sweet meats and thin shells of hickories were selected by... squirrels? For those who think this is a stretch, explore the likely history of the Cahuilla peoples of California, and their relationships with their main starch source – acorns. The oak groves of the Californian foothills will never look the same to you again – and oaks (for their acorns) may not seem so strange in

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Friends of Matthaei Botanical Gardens and
Nichols Arboretum Newsletter
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Matthaei Botanical Gardens and
Nichols Arboretum
University of Michigan

Robert E. Grese, Director
Karen Sikkenga, Associate Director

UPDATES: Display Gardens Developing Quickly

New sights and sounds are popping up daily in the Display Gardens (east of the Conservatory). In the Gateway Garden of New World Plants, the new Steiner Fountains draw children and adults alike with interesting stone work, the sound of water, and varied water plantings. MiSo House is fully installed after a summer of hard work, with architecture and engineering students beginning to monitor its ecofriendly systems. The green roof demonstration garden offers a hint of different possibilities for your green roof, including everything from sedges to herbs. Coming soon: interpretive signs in the Alexandra Hicks Herb Knot Garden, a new network of paths, and the first stages of the new children's garden.

Arboretum Riverfront

We were proud to dedicate the Arboretum Riverfront on Huron River Day, July 9, 2006. Thousands of visitors are enjoying the benches, canoe landing, steps, and picnic tables at the newly restored riverfront. This collaborative project by the University of Michigan, Southeast Michigan Resource Conservation and Development Council, the City of Ann Arbor, the Washtenaw County Road Commission, the Washtenaw County Drain Commission, the Huron River Watershed Council and others was a tremendous accomplishment, replacing unsightly concrete blocks with erosion-preventing, beautiful native landscapes. Congratulations to all involved and many thanks to the donors who made this possible.

Have a Picnic!

Come join us at the Botanical Gardens site for a picnic at the Norman Memorial Grove next to Willow Pond. Or relax on the terrace next to the Gateway Garden. The new picnic tables and outdoor dining sets are made from durable recycled plastic. Enjoy your lunch in the beauty of a clear and crisp September day at the Gardens.



Provost Terry Sullivan (right) joined us for the Riverfront Dedication

Arboretum Visitor Services

If you're a frequent visitor at the Arboretum, you'll notice that our visitor center, the Reader Center, is now open daily: 8:30 am to 4:30 pm, Monday through Friday. Stop by to see our gift shop, use the rest room, or browse in our botanical library next time you're in the Arb. The Reader Center is located next to Ronald McDonald House at the Washington Heights entrance to the Arboretum.

Sam Graham Trees Trail and Sue Reichert Discovery Trail Dedication

The Sam Graham Trees Trail and Sue Reichert Discovery Trail are open to the public this September. The Sam Graham Trees Trail features leaf rubbings and demonstration native Michigan ecosystems such as an oak opening. Our Sam Graham Trees Trail coloring book, available in the gift shop, gives kids and adults a chance to make a leaf rubbing in a fun, fact-filled booklet that you can take home with you. The Sue Reichert Discovery Trail is a great spot for kids where you can explore a rooted willow igloo, touch animal and leaf print cement castings, and look at wildlife through spotting scopes. Best of all, both trails are now wheelchair accessible turf, so if you're in a chair and longing to get away from the pavement, come on down to the Gardens.

Summer Interns a Great Success

This summer, we tried something new: more than doubling our staff with 30

student interns. The result has been *fantastic!* With such a dramatic increase (our previous record was a dozen student interns), nobody knew how the experience was going to unfold. Would the students enjoy their work? Would they learn good things? Would staff spend too much time managing students, to the detriment of our gardens? In fact, our students have accomplished tremendous, high quality work, completing everything from a virtual bonsai museum on our web page to helping build the Sam Graham Trees Trail. And best of all, the students have brought terrific life to the hallways of the Gardens and Arb. Their energy, enthusiasm, competence, intelligence, and flexibility have been a joy to all. The program has been such a success, we plan to formalize it next year.

Events and Classes

Our education theme this semester will please even the most discriminating palate: food. You'll notice that we've picked up the same theme in the newsletter. We'll be using the same theme for our newsletter and education classes over the next year. One new initiative is a series of classes on food and culture offered by faculty and staff from the U-M International Institute. An exciting new event is a flora and fauna juried art show slated for the last weekend in September. The show will include booths by 75 artists, a U-M student art area, and good food and drink aplenty. There'll be a

Development Matters

Budge Gere



Everywhere I look at both the Matthaei Botanical Gardens and the Nichols Arboretum, I see the results of cultivation. Sometimes this is

in the form of a designed and planned garden. At others, it is an area humans have restored to a more natural form. The results of these acts of cultivation are beauty, inspiration, serenity, and greater knowledge and appreciation of the natural world.

When the human element is infused into well thought out cultivation, we can say that stewardship—the act of caring for something—is embedded in the effort. In the world of development, cultivation and stewardship are partners. The end result, if the growth is fruitful, is philanthropy.

Recently, the idea of philanthropy has been brought to center stage by Warren Buffett's announcement that he is giving away the staggering sum of \$37 billion to charitable causes, with the bulk of the donation (\$31 billion) going to the Gates Foundation. I realize that when conversation surrounds someone who has control over such an extraordinary amount of money, it takes a bit of imagination to

equate our situation with theirs. Yet, in my mind, several aspects about Buffett's gift are instructive for all people with a philanthropic impulse.

I am impressed by the fact he has no desire—in fact, he has an aversion—to perpetuating dynastic wealth through his family. Buffett's way of handling this feeling is to set up foundations tailored to his children's passions so they can pour themselves into running them. Nor does he have any need to have a foundation named after himself, even though the amount he is giving away would allow his foundation to be named in the same breath as the Gates Foundation and other foundations founded decades ago by industrialists and entrepreneurs with names such as Carnegie, Rockefeller, and Ford.

Perhaps underlying Buffett's actions is that he also seems to know that “enough is enough” in life. He still lives in the same house he bought for \$31,500 in 1959, something few of us can say. He also has the good sense of knowing his own passions and skills. He would rather continue running his company and let someone else with more patience than he has work out the details of spending his money on behalf of humanity.

As with all true philanthropy, Warren Buffett's gift is fueled by a passion—to further improved health and education worldwide. Holding this hope in common with Bill and Melinda Gates, he sees a

way to make a real impact in these areas though leveraging his money with that of others he trusts.

From all accounts the Gates-Buffett relationship has grown over a 15-year period. All these factors suggest that this joining of forces is the result of one's stewardship of personal wealth coupled with the cultivation of a relationship. The result is this extraordinary example of philanthropy.

Your life and my life can also exemplify extraordinary stewardship. Of course the sums of money we can and will give away to further the betterment of the earth and all with whom we share it will not be of Warren Buffett's proportions. But that should not stop us from having the same impulses he has or sharing what we do have with a philanthropic spirit.

To foster the philanthropic spirit of all who appreciate and are nurtured by Matthaei Botanical Gardens and Nichols Arboretum, we look forward to joining with you in seeking ways of deepening our relationship with those who value the Gardens and the Arboretum. Listed elsewhere in this issue of the newsletter is a list of improvements presently being made at both sites. In large measure these upgrades and additions are the result of people acting on a philanthropic impulse to share of themselves and their resources so countless others might find something special here as well. May we join them as we are able.

Updates, continued from page 4

member pre-show with silent art auction, so if you're interested in getting in ahead of the crowds and aren't yet a member, send in the member envelope at the center of the newsletter. Check out our calendar for more details about these and other classes and events.

Staff Transitions

With great sadness, we announce the departure of our education coordinator, Linda Cody. Linda is leaving for new

adventures with her husband in Minneapolis/St. Paul. Linda's contributions to the organization, first as a docent and then as a staff member, have been many. The Landscape Explorers project is a lasting legacy. As education coordinator, she has launched the team's emphasis on interpretation with new interpretive signs throughout both properties. Under her direction, the community and school education programs are taking a strategic turn, including theme-based classes and the inception of school curriculum-based

field trips. We will miss Linda personally and professionally. Good luck and thank you, Linda!

Centennial

Plans for the Centennial continue, including events at the Gardens & Arb, history exhibits, speakers and docent walks. Contact Karen Sikkenga (ksikkeng@umich.edu) if you'd like to help with the planning.



Deeper Class Fee Discounts for Members

You'll notice that members now receive a 20% discount on community education classes instead of 10%.

If you are already a member, it's our way of saying, "Thanks for your continuing support."

If you enjoy the classes we offer, but have not yet become a member, consider joining and saving, too! Just fill out the envelope you'll find in the center of this issue.

FROM THE GIFT SHOP

The Gardens Gift Shop has a great selection of books on finding, identifying, growing, and using herbs, spices, mushrooms, edible wild plants, and garden vegetables. Suggested titles include *From Pest to Pesto*, a chef's collection of recipes using the invasive, but edible, garlic mustard; *The Michigan Herb Cookbook*; and *Edible Wild Plants: a Guide to Collecting and Cooking* by our own Ellen Elliott Weatherbee and James Garnet Bruce.

On a sweet note, we're carrying several different flavors of organic chocolate from the Endangered Species Chocolate Company in both bite size pieces and bars. The dark chocolate is the best! And finally, for the coffee lover, we have added organic, fair trade coffee from Brewing Hope to the items we carry in the store. Watch the member list serve and stop in to see more items like these being added to the offerings soon!

Congratulations, Bob

On April 5 Bob Grese received an Advisor of the Year Award from the U-M Office of Student Activities and Leadership for his support of cUltivating coMmunity. He was the only faculty member to be

acknowledged in this way. Bob was cited for the individual attention he gave to each student and for his aid in implementing the project.



GET INVOLVED... For The Joy Of It!

As a docent or garden ambassador

Support our mission to connect people with nature. Share your botanical or gardening knowledge with student groups or the general public and promote good stewardship practices. *"I find this job very rewarding. It brings me joy to see the excitement in a child's eyes when they learn or see something new," – Judithann Smith.* Fall training is planned for our docent program. Please call if interested.

As an ecological restoration volunteer

Work with our natural areas specialists in our efforts to care for our natural heritage by removing invasive plants and/or helping with trail and stream stabilization projects. *"What enjoyment I get out of digging up spotted knapweed and plucking out pesky garlic mustard!" – Aunita Erskine.* Workdays are scheduled each month at both locations.

As a garden assistant

Work with our horticultural staff to propagate plants, transplant seedlings, or maintain our display gardens and Conservatory. Many helping hands make light work of fall clean-up in our gardens. There are many wonderful changes on the horizon to expand and showcase good management practices. What a great feeling to know that people will enjoy and be refreshed by the beauty of our surroundings. *Bev Mosely shares, "I volunteer to have my*

spirit renewed, to learn, and to have fun being with people who share a similar interest." Ellie Cox says, *"I know that here people understand and appreciate me."*

On the book store committee

Are you a true bibliophile? Do you know the latest and greatest books about gardening and nature? We are forming a book store committee to take full responsibility for ordering and monitoring books for the gift shop.

As a special event volunteer

Contribute your ideas for showcasing our heritage as we celebrate our Centennial year. Enjoy the glitter of our Members Only Holiday Night in December and help with gift-wrapping, refreshments, or choosing that special gift for friend or family!

Whatever your talents, there is a place for you at MBGNA. Contact Barbara Major, Volunteer Coordinator at 734-647-8528 or bamajor@umich.edu



Beth Badger Bandy provided music at the Riverfront Dedication

Matthaei Botanical Gardens and Nichols Arboretum trails and outdoor gardens are open every day from 8:00 am to dusk. Admission to the grounds is free.

Matthaei Botanical Gardens Conservatory* and gift shop hours:

Monday: closed

Tuesday: 10 am to 4:30 pm

Wednesday: 10 am to 8 pm

Thursday - Sunday: 10 am to 4:30 pm

*Admission

Adult: \$5; Student (5-18): \$2; Children under age 5, U-M students with ID, and Friends: Free

Free Public Admission to the Conservatory: Fridays: 12:00 pm to 4:30 pm

The Reader Center at Nichols Arboretum is open weekdays from 8:30 am to 4:30 pm.

All events, meetings, and classes are held at Matthaei Botanical Gardens and are free and open to the public except as noted. Classes have fees. For full descriptions of the classes and instructors please consult your Community Education Brochure or the website www.mbgna.umich.edu. To register for classes, please call 734-647-7600.

● Events in blue are events sponsored or run by Matthaei Botanical Gardens and Nichols Arboretum.

● Events in light blue are hosted by other organizations.

**2nd Annual
Buy Fresh,
Buy Local -
Select Michigan
Day**

September 14, 2006 has been named **Buy Fresh, Buy Local - Select Michigan Day** by our House of Representatives to encourage us to choose local food in our communities. Michigan Food & Farming Systems and the Michigan Department of Agriculture are the day's co-sponsors.

For a list of Farmers' Markets in Michigan visit:

www.miffsmarketline.org

[Editor's Note - this list is missing the new Westside Farmers' Market, Thursdays, 3-7 pm at Zingerman's Roadhouse on W. Maple in Ann Arbor]

September

Inspired By the Outdoors:

Plein Air Painting* (ADULT EDUCATION)

7, 14, 21, 28, October 5 and 12, Thursdays, 1 - 3:30 pm

Learn to paint outdoors with the medium of your choice: oil, acrylic or watercolor.

Fee: \$120 (Non-members: \$150) #06-AE-35

Botanical Illustration in Graphite (ADULT EDUCATION)

8, 15, 22, 29, October 6, 13, 20, and 27, Fridays, 9:30 am - 12:30 pm

Develop your skills in drawing accurate plant portraits with graceful composition. Materials list will be sent with registration.

Fee: \$120 (Non-members: \$190) #06-AE-36

Arboretum Restoration Workday

9, Saturday, 9 am - 12 pm

Join MBGNA staff in working to remove invasive plant species from the Arb to promote native plant growth. We typically mix a little bit of hard work with education about the Arboretum and restoration ecology work here and in the local area. Dress to work outside! Snacks and tools provided, but you are welcome to bring your own loppers or pruners. Locations vary from month to month, so call 734-647-7600 or email Arb@umich.edu for more information. If you would like to join our email listserve for workday information, send a note to arbworkdays-request@umich.edu with the word "subscribe" in the subject line of the message.

Art Inspired by Nature for Ages 8-11* (YOUTH AND FAMILY)

9, 16, 23, 30, October 7, and 14, Saturdays, 10 am - 12 pm

Projects in this class will be inspired by and derived from nature.

Fee: \$95 (Non-members: \$120) #06-YE-12

Art Inspired by Nature for Ages 12-15* (YOUTH AND FAMILY)

9, 16, 23, 30, October 7, and 14, Saturdays, 1 - 3 pm

The projects are similar to those in the previous class, but explore concepts in more depth.

Fee: \$95 (Non-members: \$120) #06-YE-13

Ann Arbor Orchid Society Meeting

10, Sunday, 2 - 4 pm

Yoga At the Gardens (ADULT EDUCATION)

11, 18, 25, October 2, 9, and 16, Mondays, 12 - 1 pm

Hatha Yoga at a moderate pace with instruction in postures. Open to all levels.

Fee: \$95 (Non-members: \$120) #06-AE-37

Ohara Ikebana (ADULT EDUCATION)

11, 18, 25, October 2, 9, and 16, Mondays, 7 - 9 pm

An introduction to this Japanese style of flower arranging. Floral materials will be provided for each session (One time materials fee of \$30).

Fee: \$95 (Non-members: \$120) #06-AE-38

Series: Planting Traditions Around the World: The Culture of Horticulture (ADULT EDUCATION)

11, 18, 25, October 2, 9, 16, 23, 30, and November 6, Mondays, 7 - 9 pm

MBGNA in collaboration with the U-M International Institute is hosting a series of classes this fall relating plants and their use in various cultures. Enjoy as many as you like. Travel the world with us!

Fee: Free (Non-members: \$10/lecture) #06-AE-39

Friends Evening Herb Study Group Meeting

11, Monday, 7 - 9 pm

Huron Valley Rose Society Meeting

12, Tuesday, 7:30 - 9:30 pm

Michigan Mushrooms - Section I (ADULT EDUCATION)

12, 19, 26, and October 3, Tuesdays, 7:15 - 9:15 pm (Lectures) and

16, 23, 30, Oct. 7, Saturdays, 9 - 12 pm (Field Trips)

Class combines lectures, slides and field trips to discover the mushrooms of this region.

Fee: \$148 (Non-members: \$185) #06-AE-40-I

Wild Ones Meeting

13, Wednesday, 7 - 9 pm

A fall walk - location to be determined.

Check this website for details:

www.for-wild.org/chapters/annarbor

Michigan Prairies (ADULT EDUCATION)

13, Wednesday, 7 - 9 pm and **16 and 30,** Saturdays, 8 am - 5 pm

Learn about the different types of prairies in Michigan in class and 2 all day field trips. Must be able to hike.

Fee: \$80 (Non-members: \$100) #06-AE-41

September, continued

Walk to Remember

14, Saturday, 1 – 3 pm

This gathering commemorates the preemies and newborns who died in the past year at U-M Hospitals. Sponsored by the Holden NICU Bereavement Support Group, it is held in U-M Lot 29 and the Arboretum.

2nd Annual Buy Fresh, Buy Local – Select Michigan Day

14, Thursday, see sidebar on previous page for more information

This event occurs elsewhere but is included here due its relevance to our Fall theme.

Michigan Mushrooms - Section II (ADULT EDUCATION)

16, 23, 30, and Oct. 7, Saturdays, 9 – 12 pm (Field Trips)

Former students of Section I may join the field trips.

Fee: \$95 (Non-members: \$120) #06-AE-40-2

Great Lakes Judging Meeting

16, Saturday, Lecture at 11 am; Judging 1 – 4 pm

Ann Arbor Garden Club Flower Show: Celebrate Michigan!

16, Saturday, noon – 4:30 pm

Contact Bonnie Ion at bion@umich.edu for more information

Insects, Spiders and Slugs...Oh, my!: Fall Invertebrates (ADULT EDUCATION)

17 and 24, Sundays, 12 – 4 pm

Enjoy the afternoons on the trails at the Gardens looking for “bugs” of all sorts. Ages: middle school through adult.

Fee: \$64 (Non-members: \$80) #06-AE-42

Michigan Botanical Club Meeting

18, Monday, 7:45 – 9:30 pm

Sierra Club Meeting

19, Tuesday, 7:30 – 9:30 pm

Friends Herb Study Group Meeting

20, Wednesday, Potluck at 12:30 pm; Program at 1 pm

Intro to School Gardening (ADULT EDUCATION)

20, Wednesday, 6:30 – 9 pm

If you are interested in basic information on how to teach gardening to children, this is the class for you.

Fee: \$20 (Non-members: \$25) #06-AE-44

Audubon Society Meeting:

20, Wednesday, 7:30 – 9:30 pm
A Novice Birder Lost in Africa

Animal Tracking (ADULT EDUCATION)

21, Thursday, 7 – 9:30 pm and
23, Saturday, 9 am – 1 pm

Learn basic animal track I.D. and how to interpret those tracks.

Fee: \$50 (Non-members: \$65) #06-AE-43

Taste the Diversity (ADULT EDUCATION)

21, 28, October 5, 12, and 19,
Thursdays, 6:30 – 9 pm

Learn and taste your way through the flavors and travels of some of our favorite veggies and herbs with Growing Hope’s Executive Director, Amanda Edmonds.

Fee: \$100 (Non-members: \$125) #06-AE-45

Natural Landscape Living: Bringing Nature Back Home (ADULT EDUCATION)

21, Thursday, 7 – 9 pm and
23, Saturday, 9 am – 3 pm

Learn how using native plants can bring a whole new dimension to your garden.

Fee \$64 (Non-members: \$80) #06-AE-46

Ecosystem Restoration Workday at the Gardens

23, Saturday, 9 am – 12 pm

Join MBGNA staff in working to restore our various ecosystems at the Gardens by removing invasive species. We’ll mix hard work with education about the Gardens, its ecosystems, and the focus and reasons for our restoration work. Dress to work outside! Use our tools or bring your own. Please call Connie Crancer at 734-647-8084 for details and to sign up for workdays.

Intro to Fall Birds (ADULT EDUCATION)

23, Saturday, 10 am – 2 pm and
30, Saturday, 8 am – 2 pm

Start the morning with a brief lecture on fall birds followed by a walk along the garden trails looking for ‘fall migrants’. The next week we will venture to a site of the participants’ choosing.

Fee: \$80 (Non-members: \$100) #06-AE-47

Capturing the Light & Life of Landscape* (ADULT EDUCATION)

26, October 3, 10, 17, 24, and 31,
Tuesdays, 1 – 3:30 pm

Paint the landscape in the medium of your choice.

Fee: \$120 (Non-members: \$150) #06-AE-48

Wed. A.M. Hiker, Fall (ADULT EDUCATION)

27, October 4, 11, 18, and 25,
Wednesdays, 9 am – 12 pm

Weekly hikes to botanize in little known and out-of-the-way places.

Fee: \$120 (Non-members: \$150) #06-AE-49

Ann Arbor Bonsai Society Meeting

27, Wednesday, 7 – 10 pm

Flora and Fauna Art Show

A juried art show featuring flowers and animals.

Members Preview

29, Friday, 5 – 8 pm

Open to the Public

30, Saturday, 10 am – 4 pm and

October 1, Sunday, noon – 4 pm

9th Annual Evans Scholars Trail Race

30, Saturday, 10 am

Beginning and ending in U-M parking lot M29, this 5K Trail Race and 1 Mile Walk to benefit the local Ronald McDonald House, organized by the Michigan Evans Scholars Chapter, travels through the Arb.

For information regarding time and fees, contact Sara Pilon at 734-718-3234 or sepilon@umich.edu or Stephen Doyle at stdoyle@umich.edu

Curator’s Tour for Members Only

30, Saturday, 10 am – 12 pm

David Michener will lead a tour of the exciting changes that are happening on the Sue Reichert Discovery Trail (formerly the Green Trail) for members at the Sustaining Level and above.

Michigan African Violet Society’s Show and Sale

30, Saturday, 10 am – 4:30 pm
October 1, Sunday, 11 am – 2 pm

● Events in blue are events sponsored or run by Matthaei Botanical Gardens and Nichols Arboretum.

● Events in light blue are hosted by other organizations.

October

The 4th Annual MI Big 10K Run

1, Sunday, 7:30 am

Starting and ending at the Diag, this is a challenging 6.2-mile run through the scenic Nichols Arboretum.

Fee: \$25 (for complete information see: www.twodogsrunning.com/bigten.html)

There is an associated Kids Dash (100 yd) at 9:30 on the Diag. Fee \$5, no pre-registration necessary.

Proceeds from both benefits the Nichols Arboretum.

Prairie Walks (ADULT EDUCATION)

1, Sunday, 10 am – 12 pm

At the Gardens. #06-AE-50-1

1, Sunday, 2 – 4 pm

At the Arboretum. #06-AE-50-2

Free to All. But please register since space is limited.

Friends Evening Herb Study Group Meeting

2, Monday, 7 – 9 pm

Spice of Life (ADULT EDUCATION)

3, 10, 17, and 24, Tuesdays, 7:30 – 9 pm

Taste, smell and learn about a variety of spices from around the world.

Fee: \$48 (Non-members: \$60) #06-AE-51

Trackin' with Tom O'Dell (ADULT EDUCATION)

5, 12, 19, and 26, Thursdays, 9 am – 12 pm

Head out on the trails and see what you can track.

Fee: \$95 (Non-members: \$120) #06-AE-52

Annual Statewide Meeting of Michigan Botanical Clubs

8, Sunday, 10 am – 4 pm

Huron Valley Rose Society Meeting

10, Tuesday, 7:30 – 9:30 pm

Ann Arbor Garden Club Meeting

11, Wednesday, 7:30 – 9:30 pm

Forest and Landscape Ecology (ADULT EDUCATION)

12, Thursday, 7 – 9 pm (lecture);

15, 22, and 29, Sundays, 1 – 4 pm (field trip)

Learn about the ecology of forests both old growth and second-growth in a variety of habitats.

Fee: \$95 (Non-members: \$120) #06-AE-53

Arboretum Restoration Workday

14, Saturday, 9 am – 12 pm

Please see September's listing for complete details.

Catch a Falling Leaf!: Fall Color Walk at MBG (ADULT EDUCATION)

14, Saturday, 10 am – 12 pm

Enjoy a guided tour on the trails at the Gardens to experience the brilliant fall colors. Please register as space is limited.

Free to All. #06-AE-54

Wild Ones Meeting

14, Saturday, 10 am

On Nature

Burt Barnes, U-M Forestry

Professor leads a field trip. See website

www.for-wild.org/chapters/annarbor

Ann Arbor Orchid Society Meeting

15, Sunday, 2 – 4 pm

Michigan Botanical Club Meeting

16, Monday, 7:45 – 9:30 pm

Sierra Club Meeting

17, Tuesday, 7:30 – 9:30 pm

Audubon Society Meeting

18, Wednesday, 7:30 – 9:30 pm

Friends Herb Study Group Meeting

18, Wednesday, Potluck at 12:30 pm;

Program at 1 pm

Ecosystem Restoration Workday at the Gardens

21, Saturday, 9 am – 12 pm

Please see September's listing for complete details.

Indoor Bulb Forcing (ADULT EDUCATION)

Learn how easy it is to force bulbs into bloom during the winter. Two sections are offered to accommodate your schedule.

Fee for each: \$44 (Non-members: \$55)

Section 1: **October 21**, Saturday, 10 am – 12 pm, #06-AE-55-1

Section 2: **October 23**, Monday, 7 – 9 pm, #06-AE-55-2

Great Lakes Judging Meeting

21, Saturday, Lecture at 11 am; Judging 1 – 4 pm

Ann Arbor Bonsai Society Meeting

25, Wednesday, 7 – 10 pm

Michigan Ash Trees: Past, Present and Future? (ADULT EDUCATION)

26, Thursday, 7 – 9 pm and

28, Saturday, 9 am – 12 pm

Learn about ashes and hopes for the future after the emerald ash borer. All participants will take home a pumpkin ash seedling.

Fee: \$48 (Non-members: \$60) #06-AE-56

FLORA AND FAUNA ART SHOW

*Celebrating the Art
of Nature and the
Nature of Art*

Friday, September 29, 5 – 8 pm

Members Only Gala Preview and
Silent Auction

Saturday, September 30, 10 am – 4 pm

and Sunday, October 1, Noon – 4 pm

Open to All

This juried Art Show will showcase the nature art of over 75 artists and U-M students. Many different media and styles will be on display so there will be something for everyone's tastes. Browse, enjoy and buy from this exciting collection of art with an animal and flower theme.

This show is run in partnership with Integrity Shows.

November

In-Between Seasons (ADULT EDUCATION)

1 and 8, Wednesdays, 9 am – 12 pm

A brief appearance of the Wednesday Morning Hiker serves as an antidote to holiday preparations.

Fee: \$48 (Non-members: \$60) #06-AE-57

Friends Evening Herb Study Group Meeting

6, Monday, 7 – 9 pm

Ann Arbor Garden Club Meeting

8, Wednesday, 7:30 – 9:30 pm

Wild Ones Meeting

8, Wednesday, 7 – 9 pm

“Tools of Destruction: Gardening Tool Show and Tell”

Arboretum Restoration Workday

11, Saturday, 9 am – 12 pm

Please see September’s listing for complete details.

Ann Arbor FiberArts Sale

11, Saturday, 10 am – 4 pm

Ann Arbor Orchid Society Meeting

12, Sunday, 2 – 4 pm

Huron Valley Rose Society Meeting

12, Sunday, 2 – 4 pm

Wild Ones

13, Wednesday, 7 pm

Annual Potluck and Members’ Slide Show

Friends Herb Study Group Meeting

15, Wednesday, Potluck at 12:30 pm;

Program at 1 pm

Audubon Society Meeting

15, Wednesday, 7:30 – 9:30 pm

Urban Birding

Habitat for Humanity Fun Run

17, Friday, 2:30 pm

● Events in blue are events sponsored or run by Matthaei Botanical Gardens and Nichols Arboretum.

● Events in light blue are hosted by other organizations.

Ecosystem Restoration Workday at the Gardens

18, Saturday, 9 am – 12 pm

Please see September’s listing for complete details.

Great Lakes Judging Meeting

18, Saturday, Lecture at 11 am; Judging 1 – 4 pm

Michigan Botanical Club Meeting

20, Monday, 7:45 – 9:30 pm

Sierra Club Meeting

21, Tuesday, 7:30 – 9:30 pm

Ann Arbor Bonsai Society Meeting

22, Wednesday, 7 – 10 pm

Holiday Sale

24 – December 23, 10 am – 4:30 pm

Daily specials throughout the store

Spinners Flock Holiday Fair

25, Saturday, 10 am – 4 pm

December

Members Only Holiday Extravaganza

1, Friday, 3 – 7:30 pm

Arboretum Restoration Workday

9, Saturday, 9 am – 12 pm

Please see September’s listing for complete details.

Winter Solstice Walk (YOUTH AND FAMILY)

9, Saturday, 1 – 4 pm

Learn about the changing seasons and how wildlife prepares for winter. Complete with an activity booklet and snacks. An adult must accompany children.

Fee: \$4.50 each attendee (Non-members: \$6 each attendee) #06-YE-14

Wild Ones Meeting

13, Wednesday, 7 – 9 pm

Ecosystem Restoration Workday at the Gardens

16, Saturday, 9 am – 12 pm

Please see September’s listing for complete details.

Great Lakes Judging Meeting

16, Saturday, Lecture at 11 am; Judging 1 – 4 pm

Sierra Club Meeting

19, Tuesday, Potluck at 6:30 pm; Meeting 7:30 – 9:30 pm

Friends Herb Study Group Meeting

20, Wednesday, Potluck at 12:30 pm;

Program at 1 pm

Christmas Eve and Christmas Day

The Conservatory will be closed.

New Year’s Eve and New Year’s Day

The Conservatory will be closed.

AUTHOR, AUTHOR!

Ellen Elliott Weatherbee, former Adult Education Coordinator, has written a new book, *Guide to Great Lakes Coastal Plants*. It focuses on sixty-seven of the most interesting plants to be found along the shores of the Great Lakes. Color photographs and line drawings of each plant aid in their identification. Ellen also provides maps and fascinating information about them, such as their importance to wildlife and the ways humans have used them, including for food.

It will be available for sale in the gift shop. We’ll send a message letting you know of its arrival via the list serve, so be sure to sign up (see From the Editor, page 12, for instructions).

Join us in congratulating Ellen on this wonderful accomplishment.



Get Lost! Between the Old and the New

Many visitors delight in seeing new and exciting plants, gardens, and enhancements at the Gardens and Arboretum. For others glimpses of the old tried and true make MBGNA a special place. Whichever you prefer, bring a picnic basket full of this autumn’s harvest to the Gardens this fall and find a lovely spot like one of these two. One is close at hand, but easily overlooked. The other, along a well-used trail, is almost overgrown. Can you Get Lost?



Slow Food works with artisanal producers to change laws that adversely affect them. Can you imagine the world without Parmeggiana Reggiana, Rouquefort, or Emmenthaler? These are a few of the many cheeses world-wide that are made with raw milk. When this is done on a small scale using techniques of good hygiene, both in the raising of the dairy cows and in the processing of milk to cheese, it is completely safe and healthy. There are breads whose unique flavors are a result of local yeasts – the dough is left uncovered for some period of time to collect these yeasts (they are borne by air currents) before rising, shaping, and baking occur. Ditto for some fine beers – they are inoculated in the open air – but under roofs.

Many laws on food production are directed to the special needs of the industrial-style production of food: the dairy that processes thousands of gallons of milk each day from hundreds of cows from many farms; the slaughterhouse that dispatches hundreds of animals an hour. When production is slower and on a smaller scale, these rules are often unnecessary and sometimes counterproductive.

Slow Food works with consumers (and we are all consumers of food) to educate us about the rich variety of raw ingredients that should be available, to educate us about the wealth of cuisines from around the world, and to encourage us to slow down from the fast paced life we now lead in order to enjoy and savor our meals, whether they are in restaurants, at a friend's house or in our own homes. (I wonder if the flip side of fast food, beyond its high fat and calorie content, is that it is consumed so quickly that the communication between stomach and brain is short-circuited. Every diet, no matter what foods are recommended nor in what quantities, always has the advice to eat slowly so that the consumption of food can register with the satiety center of the brain.) We are guided to Farmers' Markets, local bakeries, cheese shops, etc. where we can buy fresh, local foods.

Slow Food has initiated programs in schools to educate students about food, how to grow it, and eat and savor it. Some pilot programs have grown large enough to supply the entire cafeteria with fresh produce during the growing season, others supplement the cafeteria offerings, and they've found that students are much more willing to eat healthy foods when they've helped to grow it. Alice Waters, VP of Slow Food International and owner/chef of Chez Panisse Restaurant, has spearheaded the effort to build edible schoolyards in this country. If you are interested in starting one in your child's school, you might like to take the Community Education class, Introduction to School Gardening, on September 20 (see calendar).

"The food we eat should taste **good**; it should be produced in a **clean** way that does not harm the environment, animal welfare or human health; and its producers should receive **fair** compensation for their work." That's the Slow Food Philosophy, and we couldn't agree more.

For more information about Slow Food and its programs:

<http://www.slowfood.com>

http://www.slowfood.com/eng/sf_cose/companion/Companion_ENG.pdf

<http://www.slowfoodusa.org>

Petrini, Carlo. *Slow Food: The Case for Taste* Columbia University Press. 2003 (cloth). 2004 (paper).

<http://www.edibleschoolyard.org>

http://www.edibleschoolyard.org/alice_message.html

Further reading on food and agriculture:

Pollan, Michael. *The Omnivore's Dilemma: A Natural History of Four Meals*. Penguin Press, 2006.

Schlosser, Eric. *Fast Food Nation: The Dark Side of the All-American Meal*. Houghton Mifflin, 2001.



From the Editor

Would you like to receive more frequent updates as to what's happening at the Arb and Gardens? We have a list serve which is sent out every Wednesday with the latest news. This may be a reminder of a scheduled event or class (or of a brand new one), the newest items available at the Gift Shop, the sighting of a rare plant or animal, or the fledging of our red-tailed hawks. If you are not already getting this email from us and would like to, please send a message to mbgna-friends-request@umich.edu with the word "subscribe" in the message line and we'll add you to the list.

With the Centennial approaching, we are looking for your favorite stories and photos of the Arb, Gardens, or the Iroquois site of the Gardens. Did he propose on our grounds? Did you say "I do" in some favorite place? Do you remember bringing Grandma to the Lilac Collection at the Arb on Mother's Day? Did you attend the Chrysanthemum Show on Iroquois Street? Whatever memories you have, we'd love to hear from you. Please send to mbgna.editor@umich.edu or to Dorothea Coleman, using the Gardens' address (see back page). The Centennial Committee is eager to read your stories. Thanks.

Note: As we went to press, the slogan for the Centennial was announced: "A Century of Growing."

Beginning with the next issue, there will be a new format for *Friends*. The Community Education brochure will be part of the newsletter, allowing us to save printing and mailing costs, and putting all the MBGNA information in your hands at one time. The Calendar will be revised, too, to make it easier for you to see at a glance what's happening at the Gardens and Arb. We hope you will like these changes.

Photo credits:

Bill Coleman, cover, pages 4 and 6;
April Pickerel, page 11;
Julie Cotton, page 13;
Jennifer Dowdell, page 14

the Great Lakes list above. If you'd like to learn more, explore web sites such as:

<http://herb.umd.umich.edu/>

<http://www.nativetech.org/recipes/index.php>

Come to the Gardens and Arboretum to see many of these plants in both garden and natural settings. Take some of our classes and learn more about the underappreciated cultural richness of our flora and to become a better steward of an ancient patrimony – our edible native flora.

Great Lakes Cultural Centers:

<http://www.nokomis.org/>

<http://www.glifwc.org/>

Books for our region:

Meeker, J. E., J. E. Elias and J. A. Heim. *Plants Used by the Great Lakes Ojibwa*. Odanah WI: Great Lakes Indian Fish & Wildlife Division, 1993.

Moerman, D. *Native American Ethnobotany*. Portland OR: Timber Press, 1998.

Weatherbee, E. E and J. G. Bruce. *Edible Wild Plants: a guide to collecting and cooking*. 2nd Edition. Ann Arbor MI, 1982.



A 'Roll Call' of Familiar American Food Plants

South America is home to the largest number of now-familiar New World foods. The roll call is impressive.

Avocados (*Persea americana*) representing an early domesticate have been dated from 8 millennia ago in Central America. The wild species are thought to be Guatemalan.

Pineapples (*Ananas comosus*) were domesticated in the Andes several millennia ago. Some were used for dried foods, others for a fermented drink, yet additional forms for their blistering agent as a poison for arrows.

Chocolate (*Theobroma cacao*), the Queen of New World foods in my book, was domesticated in the Amazon and introduced to Central America at least two millennia ago where it became a luxury beverage – flavored, of course, with the New World vanilla and hot peppers! (Cane sugar, being from India, arrived in the New World with the Europeans.)

Potatoes, tomatoes, and chilies

(*Solanum tuberosum*, *Solanum lycopersicum*, *Capsicum* species) are native to the Andean region, and there are hundreds to thousands of selections of each. Domestication began at least 7 millennia ago. This great store of culturally-generated biodiversity is one of the world's significant resources.

Peanuts (*Arachis hypogaea*) are Brazilian in origin, but significant domestication occurred at least 3,500 years ago in what is now Argentina and Bolivia.

Lima beans, among many beans (*Phaseolus* species), are also New World natives, and multiple domestications began up to 7,000 years ago. How many of us have considered where either the concept or word "succotash" (lima beans and corn) originated?

These are only some of the native plants domesticated by indigenous peoples. Other food plants are not commonly encountered in Euro-centric North American cooking. For the latter, have some fun at these web sites and their links:

<http://www.nativeweb.org/>

http://en.wikipedia.org/wiki/Native_American_cuisine

<http://www.embaperu.org.au/culture/gastro.html#inc>

<http://www.npr.org/templates/story/story.php?storyId=5058472>

[Dates from Smart, J. and Simmonds, N. *Evolution of Crop Plants*. Harlow: Longman Scientific & Technical, 1995.]

cUltivating coMmunity (CC), a student group working to create a closed loop food system, has created three urban gardens on U-M central campus. The pictured garden, next to the Dana Building, features the Native American Indian triumvirate of corn, beans and squash along with sunflowers, a traditional seed and oil crop. Another complementary partnership between the Ginsberg Center for Service Learning located at Hill & East University and CC has produced the largest campus garden yet!

PROFILE: Mary Walton

Karen Sikkenga

“The cool thing about this project is helping kids have the experience of being outdoors, digging in the soil, enjoying the outdoors.” The outdoors is what Mary Walton remembers best about her own childhood. She grew up in a rural community in Maryland with a farm in her backyard. She believes that this experience is what led her to her present career path. “Even if the kids don’t choose an environmental career, I’d like this garden to be a way for them to be involved in nature.”

My own children, aged eight and nine, participated in Mary’s children’s garden focus group. They tell me it was a lot of fun. “The kids selected ‘Secret Spaces’ and ‘Treehouses’ as their favorite themes,” Mary tells me, showing me a series of photos peppered with the bright stickers the kids used to cast their votes.

Mary Walton is one of thirty interns at Matthaei Botanical Gardens and Nichols Arboretum this summer. She is a landscape architecture master’s student who is helping to design the new display gardens outside of the Conservatory. Working with her on this project are interns Jennifer Austin, who is helping to design the wildflower and endemics garden, and Eric Bauer, who is working on the new bonsai garden.

“I majored in Environmental Sciences as an undergraduate at the University of Virginia.” Mary spent time studying abroad in Australia, where she learned about ecological restoration. “Like us, Australia has experienced habitat destruction. Northeastern Australia has small rainforest fragments, and I was involved in a restoration project there.” After graduating, Mary worked as an environmental regulatory consultant for Booz Allen Hamilton, with the U.S. Navy as her major

Mary Walton in Radrick Fen



client. “I learned a lot from that experience, but I wanted to do something more hands-on. Landscape architecture has the perfect combination of creativity, design, and science.”

For her master’s project, Mary is helping the Allegheny Land Trust with a passive groundwater treatment system to deal with iron and pollutant contamination from abandoned mines in Pittsburgh, Pennsylvania. “The water is bright orange because of iron contamination. Running it through the wetlands filters the water and allows the particulates to settle out. The system doesn’t make great habitat, but it does ameliorate the problem of water contamination.” As well, the iron is saleable once it has been separated from the water. The 80-acre site will include 20 acres for water treatment, and 60 acres of public trails. That’s where Mary comes in, along with two other students, Joel Perkovich and Brian Chilcott (both also MBGNA interns). They’re designing and developing a master plan including a restoration plan,

a natural areas trail system, stormwater management program, and an educational and interpretative component, as well as researching grants for the project.

Mary will finish the master’s program at the end of the coming academic year. She has two older sisters, each five years apart. Christine is in computer programming. Jennifer is a new mother, planning to become a real estate agent when she gets settled in her new West Virginia mountain home. The young women’s parents are retiring and moving to the same mountain community as Jennifer and her family. “All three sisters are different, but we get along well. When I finish the program, I’d like to move a little closer to home.”



Welcome, New Members

March 1 – June 30, 2006

Tom & Marsha Abendroth
Susan Absher
William & Donna Anthony
Jennifer Armstrong
Jennifer Austin
Dirk & Naomi Avery
Barb & Randy Avery
Robert Ayotte
Don & Patty Baker
Kae Baker
Kristen Baker & Jay Flynn
Jeffrey & Adrienne Bates
Eric Bauer
Steve & Mary Bauer
Ron & Annette Bennett
Steve & Karen Berger
John & Nancy Birkmeyer
Jerry & Dody Blackstone
Jonathan Blakey & Nanci Cartwright
Ann Bommarito & Allen Marlow
Randy & Sandra Borsh
Bruce & Kathy Bradley
Catherine Brennan
Linda Briggs
Randall & Jill Brown
David & Susan Burke
Karol Butcher
Claire Cabrera
Cynthia Carnevale
Kay Cease
Anne Chase
Kathy Clark
Lance & Marcie Clark
James & Kimberly Clarke
David & Anya Cobler
Elizabeth Colburn
Kathryn Coon
Suzanne Copey & Joe Grengs
Jean Corpe
David Lorimer Craig
Cynthia Crane
James Crowfoot & Ruth Carey
Amy Davila
Charlotte Davis
Michele Deatrick & Steven Przybylsk
Maureen Delaney
Andrew & Diann Dincolo
Krishna-Vinod Domala
Liana & Monica Dong
Greta Dongvillo & Joe Gebott
Tim & Irene Eiseman
Mark & Elizabeth Erskine
Erin Evenhouse
Jessica & Brent Feeman
Carolyn Ferrell
Jacquelyn Filbey
Lydia Fischer
Terre Fisher & David Atkin
Gloria Fitzpatrick
Ruth Foti
Zach Fried

Keith & Larisa Gall
Gail Gentes & Phil Hanlon
Bonnie Gilroy
Jane Glass
David Gunter & Angie Musiel
Agnes Hannahs
Bridget Hanser
Gillian Harris & Will Cowan
Diana & Karen Helinski
Paul & Kathleen Henchey
Steve & Margaret Hendel
Thomas Herbst
Jacqueline Heubel
H. Mark Hildebrandt
Elizabeth Hillgren & Mark La Rowe
Lance & Sandy Hilton
Carol Holland
Maria Hooper
Sally Howell
Elizabeth Huck
Malcolm & Mary Hudson
Mark & Mary Carol Hunter
Heather Hurlburt & Darius Sivin
Robert & Sandra Jackson
Jack & Sharon Kalbfleisch
Steven Katz & Johanna Epstein
Connie Kelly & Mark Saur
Amelia Kesling & David McPhee
Rodger Ketchman & Jamilla Meskidi
David & Virginia Kingsley
Harriet Kinney
Anna Kirkland & Ben Hansen
Valerie Kivelson & Timothy Hofer
Pam Knickerbocker & Linda McCrea
Patricia Koman
Mary J. Kosinski
Martin Kriegel & Suzan Williams
Kiran Krishnapur
Martin & Karen Kuhn
Kathleen Laycock
Joe Lechanski
Marta Lee-Perriard
Cynthia Leidal
Vivian Lin & Jamie Riddell
Klee Loskill
Paul & Stacia Lyon
Barry MacDougall & Robert Scherlee
Deborah Malamud
Greg & Candace Marker
Pat Martz
Frances Marz
Raymond & Katherine McCarthy
Jackie McGee
Lavelle McGovney
Barry McKenna
Robert & Kathleen McMahan
Kathy McMann
Kerry & Phyllis McShane
Kathy Meyer & Claude Faro
John Miller
Susan R. Miller

Patrick Murdock & Colleen Sherman
Barbara & Mark Naess
Dennis & Constance Nagle
Bob & Dawn Needham
Hilary Newman
Laura & Manya Newton
Hoa Nguyen & Nga Ngo
Steven & Lynda Norton
Christine Notis
Irvin & Donna Nussdorfer
Karen O'Connor
Sunil Parapuram & Sreeja Pavithran
Alex & Rachel Parker
Josie Parker
Heather Payea & Luke Alphonse
Janice Pearson
Charles & Diane Peirce
Joshua Peirce
Larry Peters & Eve-Marie Morrissette
Cindy Pettigrew & Megan Young
Terry Platchek & Kirsten Salmeen
Shelley Poliner
Sally Pollock
Paul & Rebekah Pott
Peter & Antoinette Prawdzik
Barbara Prusak
Robert & Lynn Raade
Laura Ramirez & George Lockett
Jeff & Sarah Rassoul
Paul & Janet Reed
Thomas Reynolds
Douglas & Barbara Richstone
Douglas & Cindy Ritz
Leslie Roberts & Galen Woods
Barbara Robeson
Patricia A. Rose
Thomas & Marcia Rose
Shirley Ross
Deborah Ruf
Parisa Saxena
Cindy Schmid
Marcella Scholz
Kirk & Linda Schueler
Angela Shurmur & Gary Hartman
Robert & Lisa Siebelink
Laura-Jean Siggins
James Simpson & Alex Pratt
Thomas Sirounian
Annette Smith
Therese Stacy & Gary Familian
Suzi Stefl
Melissa Strahley
Paul Straka
Dion Sullivan & Melissa Peet
John & Susan Sullivan
Becky Swank
James & Ruth Tabelaing
Jim Toppin & Janet Traub
Hans & Chris Ullmer
Tanya Ullmer
Brad VanDerWege & Sherry Mueller

Joseph Velez & Shannon Murphy
Thomas & Rhona Veling
Sandra Vencil
Teresa Voegeli
Cam Vozar
John & Jill Wagner
Ann Walton
Mary Walton
Elizabeth Watd
Sarah & John Weiss
Robert & Jennifer Wertheimer
Brian White & Win Pinelt
Carolyn Wieneke
Brook & Emily Wilke
Cathy Wilkinson
Tony & Beth Winkler
Max & Beth Winsten
Robert & Beverly Wozniak
Naomi Wright
Paul & Jeanne Yhouse
Shannon Zachary
Tim & Terry Zaleski
Britt Zimmerman

MAY 2006 PLANT SALE BROKE ALL RECORDS FOR MEMBERSHIPS!

Was it the enthusiasm of volunteers encouraging people to join? Was it the desire to be part of a dynamic and growing organization devoted to the environment? Or was it the great discount on beautiful plants and other benefits of membership? Whatever the reason, we're delighted to report 296 memberships were sold at the annual plant sale.

Our Friends membership gifts provide discretionary funds that help wherever the opportunity or need is greatest. Thank you.



For information:
734-647-7600
www.mbgna.umich.edu

Matthaei Botanical Gardens
1800 N Dixboro Rd
Ann Arbor, MI 48105

Nichols Arboretum
1610 Washington Heights
Ann Arbor, MI 48104

U-M Regents

David A. Brandon
Laurence B. Deitch
Olivia Maynard
Rebecca McGowan
Andrea Fischer Newman
Andrew C. Richner
S. Martin Taylor
Katherine E. White
Mary Sue Coleman (*ex officio*)

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100% post-consumer content,
processed chlorine free, using soy inks

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Ann Arbor, MI
Permit No. 144

DATE SENSITIVE MATERIAL

ASK THE EXPERTS: Extended Harvest

Q: How can I extend the harvest season in my vegetable garden?

A: There are several ways in which you can do this. One is to plant NOW. Most leaf lettuces, spinach, radish, carrots, beans, beets, and other cool season, quick growing crops (60 days or less to maturity) can be planted in late summer for harvesting into October. The other way is to protect your crops as the days become cooler and frosts threaten. Plastic can be wrapped around tomatoes and peppers, lightweight fabric row covers and plastic sheets can be laid over many shorter crops. These coverings will offer

protection for temperatures in the mid-20s. Root crops can be heavily mulched before the ground freezes so that you can enjoy harvesting them in January and February. Similarly, salad greens planted in late September or early October can be covered with a fabric row cover and then mulched. The mulch can be removed in early spring and you can start enjoying fresh greens before the ground is ready to be worked.

Fall Gardening Tips

Don't apply winter mulch to your perennial beds until the ground has frozen. This prevents voles and mice from burrowing around the plants and keeps

the ground frozen so that losses due to heaving (freezing and thawing cycles) are minimized.

Clean the beds of leaves, especially if you have mold or fungal problems, to prevent reinfestation in the spring by spores overwintering on them.

Do not prune trees or shrubs from August on. Any resulting new growth will not have hardened enough to withstand the winter weather.

Continue to water – especially new plantings – until the ground has frozen. The roots remain actively growing even when the leaves have fallen.

