



# THE TURK'S

Volume 11, Number  
3

THE NEWSLETTER OF THE DELAWARE NATIVE PLANT SOCIETY

## IN THIS ISSUE

- Page 1** ■ *Natural Quotes*  
■ *New Members*  
■ *DNPS Vision*
- Page 2** ■ *Thoughts From The Edge...*  
■ *Gardening With Native Plants cont.*  
■ *Resources and Reviews*
- Page 3** ■ *Feature Article*  
■ *Resources and Reviews*
- Page 4** ■ *Gardening With Native Plants*  
■ *Resources and Reviews*
- Page 5** ■ *Feature Article continued*  
■ *Resources and Reviews*
- Page 6** ■ *Out Of The Wild & Into The Kitchen*  
*Plant sale announcement*
- Page 7** ■ *Upcoming Events*

## HOW CAN I GET INVOLVED?

The Delaware Native Plant Society is open to everyone ranging from the novice gardener to the professional botanist. One of the primary goals of the society is to involve as many individuals as possible.

The DNPS is working on some significant projects at this time. We have completed four reforestation projects in the Prime Hook area, at Blackbird Creek in New Castle County and Cedar Creek in Sussex County where we have installed tree tubes around newly sprouted seedlings, and are performing annual management of the sites. Help is also needed at our native plant nursery at the St. Jones Reserve with the monitoring and watering of plants along with many other nursery activities.

For more information, visit our website at [www.delawarenativeplants.org](http://www.delawarenativeplants.org). Our website was just recently upgraded, and has all the contact information for the Society, along with a section on native plants, volunteering, and links to other environmental and plant related organizations.

## NATURAL QUOTES

"If I knew I should die tomorrow, I would plant a tree today."

Stephen Girard

## A HAPPY PUMPKIN FACE WELCOME TO OUR NEWEST MEMBERS

### July through September

Evelyn Burnam  
Susan Fisher  
L. K. Geiger  
Daniel Hudson  
Andrea Illig  
Ingrid Jackoway  
Sarah Knight  
Pat McElwee  
Bill & Joyce Monaghan  
Ron & Patti Roman  
Robin Snow



## The DNPS Vision

The purpose of the Delaware Native Plant Society (DNPS) is to participate in and encourage the preservation, conservation, restoration, and propagation of Delaware's native plants and plant communities. The Society provides information to government officials, business people, educators, and the general public on the protection, management, and restoration of native plant ecosystems. The DNPS encourages the use of native plants in the landscape by homeowners, businesses, and local and state governments through an on-going distribution of information and knowledge by various means that includes periodic publications, symposia, conferences, workshops, field trips, and a growing statewide membership organized by the DNPS.





**THOUGHTS FROM THE EDGE OF THE GARDEN****NURSERY UPDATE**

The nursery is gearing for our annual plant sale, held on the first Saturday of every November. We've caught up with the repotting and general grounds maintenance that we got behind on from the construction of the new greenhouse and things are looking good. We have some great plants growing and the misting/sprinkler system that was installed in the new greenhouse is doing it's job perfectly. Our repotting for the year is completed and we have some pretty nice plants. We'll soon be going on a trip to purchase some more plants to bulk up our inventory a little for the sale. Our seed stratification bench got a make over to make it stronger and more durable and this year we are determined to make it absolutely squirrel and mouse proof! We hope everyone can make it out to the plant sale.

**WEBSITE UPDATE**

Our website is just humming along and being as informative as can be. Eric has gotten some additional training on some of the more details aspects of ftp use from the folks at Delaware.net, so his ability to update the site is even better now. Our original intention for the site was to be a repository for all the information that anyone would want to know about the Society, and it is well on its way to being just that.

**OFFICERS UPDATE**

Our Annual Meeting on September 16th was well attended, and we had some great food. Our President, Bill McAvoy gave a very interesting presentation on his recent vacation to Florida and showed up some photos of some truly spectacular plants. Lynne Staube, who works with the Landowner Incentive Program (DNREC, Div. of Fish and Wildlife) gave a presentation on the program and all of its benefits to landowners.

We also elected new officers. The only change we had was the position of Vice-President.

President: William McAvoy  
 Vice-President: John Harrod  
 Treasurer: Eric Zuelke  
 Secretary: Nancy Davis

There is a list of current and past officers on our website if you're interested in the history of these positions. It still isn't complete yet, but will be finished this winter.

**GARDENING WITH NATIVE PLANTS**

*Continued from page 4*

purposes, thus spreading the plant far beyond its native range. Leaves are spine tipped with numerous long, curly, fibrous threads peeling back along the margins. Fibers were used to make rope, rough textiles, and paint brushes. The thickened root, a rhizome, was beaten into a lathery pulp, to be used for soap and shampoo. American Indians used the root in salves and poultices for sores, skin diseases and sprains. Pounded roots were put in water to stupefy corralled fish so they would float to the surface for easy harvesting. The flowers of many yucca species are edible and used raw in salads or cooked. Some are said to taste like Belgian endive, others complain of some bitterness – like hot peppers, I guess that's a matter of personal preferences – personally, I'd rather leave the flowers to the moths! Enjoy your yucca!!



■ *Bob Edelen, DNPS Member*



Ted Bodner. Miller, J.H. and K.V. Miller. 2005. *Forest plants of the southeast and their wildlife uses*. University of Georgia Press, Athens. Courtesy of University of Georgia Press.



Jeff McMillian. Courtesy of Almost Eden. United States, LA.

**Resources & Reviews*****The Forager's Harvest: A Guide to Identifying, Harvesting, and Preparing Edible Wild Plants***

Authored by Samuel Thayer. A practical guide to all aspects of edible wild plants: finding and identifying them, their seasons of harvest, and their methods of collection and preparation. Each plant is discussed in great detail and accompanied by excellent color photographs. Includes an index, illustrated glossary, bibliography, and harvest calendar. The perfect guide for all experience levels.



## Resources & Reviews

### *Edible Wild Plants: A North American Field Guide*

Authored by Thomas Elias, and Peter Dykeman. Season-by-season guide to identification, harvest, and preparation of more than 200 common edible plants to be found in the wild. Includes jelly, jam, and pie recipes, a seasonal key to plants, and a chart listing nutritional contents.

### **FEATURE ARTICLE**

#### **SUN GROWN COFFEE ALTERNATIVES**

Coffee plants (*Coffea* spp.) but particularly *Coffea arabica* is a plant that is native to Ethiopia and Yemen, but because of its popularity, it was spread throughout the world and is grown in many countries now. However, conventional, "modern" coffee plantations are replacing wildlife habitat at an alarming rate, and the population of songbirds across North and South America is in significant decline. "Shade grown" coffee, the traditional method of farming, is a promising alternative.

Traditionally, all coffee was shade grown. Most varieties of coffee are naturally intolerant of direct sunlight, and prefer a canopy of sun-filtering shade trees. The trees not only protect the coffee from direct sun, they also mulch the soil with their fallen leaves which helps retain soil moisture. The nitrogen-fixing shade trees enhance the soil, and also provide habitat for birds. The birds in turn provide natural insect control with their constant foraging. This sustainable method of farming uses little or no chemical fertilizers, pesticides or herbicides.

In 1972, new hybrid varieties of coffee were developed to help increase production of the valuable crop. These new varieties produced significantly more coffee beans, were smaller and easier to harvest, and produced best in direct sun.

Many growers cut their shade trees and switched to the new varieties. Of the 6 million acres of coffee lands, 60% have been stripped of shade trees since 1972. Only the small, low-tech farms, often too poor to afford chemicals, preserved their shade trees.

Unfortunately, the new varieties of "sun" coffee came with an additional cost: the hybrids were dependent on high doses of pesticides and chemical fertilizers. Soil erosion, water runoff and soil depletion caused producers to clear vast tracts of rainforest for new soil to plant, and it became apparent that this new method of growing coffee was unsustainable.

The loss of the shade trees on such a large scale also caused an estimated 20% decline in migratory bird populations in the last ten years, due to habitat loss. The diminished songbird population has been noted as far away as 1500 miles from the coffee growing regions. In 1996, the movement to support shade grown coffee was sparked by the Smithsonian Institute's Migratory Bird Center, which gathered environmentalists, farmers and coffee companies to address the problem and promote awareness of shade coffee. Today, sales of organically grown, shade coffee represent about 1%, or \$30 million, of the U.S. market for coffee beans.

How to know if your coffee is shade grown:

Look for coffee plantations which state in their literature, or on their website, that they produce "shade-grown" coffee and use no pesticides or herbicides.

Country of origin is an indicator. While there are exceptions, coffee produced from southern Mexico, El Salvador,

Peru, Panama, Nicaragua and Guatemala are primarily shade grown. Also, coffee from Sumatra, Timor, New Guinea and Ethiopia are mostly shade grown. Coffees from Colombia, Brazil, and Costa Rica are more likely to be "sun" coffees, although there are some shade producers from these regions.

Cost: Shade grown coffee ranges in price from \$8 - 12 per pound for roasted blends. Although more expensive than regular coffee, there is far less cost to the environment.

The only way to encourage shade grown coffee farming is to buy the product. Production follows demand, and many farmers are switching back to shade grown methods as consumer awareness increases.

But, there are times when our bodies want something else—something warming and filling, but with none of the "speed" of coffee. Fortunately, there are many coffee alternatives. You can drink them straight or with honey or cream or both. Some you can buy, while others you have to make yourself.

By sampling as many of the following as you can find in your area, you'll come to know their individual flavors and aromas. Once accustomed, you may want to try some in combination or experiment with lighter or darker roasts. Just about everyone who makes his or her own "backwoods coffee" eventually settles on a favorite blend and recipe.

#### ACORNS

Acorns grow worldwide, falling from oak trees (*Quercus*) in the autumn. They tend to be most abundant during September and October. Acorns are bitter when raw and so must be peeled and then "leached"—boiled or soaked to remove the tannic acid. Once the bitterness is gone, your options are many.

If you want to use processed acorns in your "coffee" blend, grind it coarsely. Roast the acorns as dark or light as you generally like your coffee. Keep in mind, however, that in all cases, the darker roasts (those that are nearly black) can be borderline carcinogens, the level of risk depending on the material being roasted. This is due to the fact that you are nearly burning the material; excess heat causes a change in the oils that makes them detrimental—even possibly cancer-causing—if consumed. We generally roast to a brown color, sometimes dark brown, but never let it approach black.

#### BURDOCK

Burdock root (*Arctium minus* and *A. lappa*) also makes a delicious coffee substitute. And, as an added bonus, it's well-known for its medicinal uses. Herbalists have long used burdock as a blood purifier, as well as to soothe the symptoms of rheumatism.

For coffee, we generally prefer the first-year root, though the tougher second-year root may also be used. Wash the burdock, then grate it or cut it into slices. Slowly dry it in your oven and then grind coarsely. Roast the ground burdock to

*Continued on page 5*

***GARDENING WITH NATIVE PLANTS******COMMON YUCCA (YUCCA FILAMENTOSA)*****NATURAL HISTORY**

I never cease to be amazed at the resiliency of nature and her ability to rebound when given the opportunity. Such was the case recently when Nan & I walked down the rural road that fronts our home to a field that had been farmed for decades and was recently put into wildlife preservation and planted with grasses attractive to wildlife. In addition to the ubiquitous alien invasive Autumn Olive and Multiflora Rose that seemingly sprout everywhere, there are a large assortment of native plants repopulating what was a few years ago a marginal corn or soybean field. Loblolly and Virginia Pine, oaks and maples, Wax Myrtle, Joe Pye Weed, Tall and Swamp Sunflowers appeared everywhere, and there in the middle of the field, several tall flowering spikes of *Yucca filamentosa* or common yucca. Obviously this new vegetation found its way to this field by way of the wind or bird droppings and it piqued my curiosity about the yucca that I was most accustomed to seeing along the seashore. Common Yucca, also known as Adam's Needle looks a little like a small palm, but is actually more closely related to the lilies. The 2 to 3 ft. sword like leaves all originate from one point, taking the form of a rosette and their succulent appearance is reminiscent of its agave relatives of the deserts of the southwest and Central and South America. A 6 ft. flowering stalk rises above these rosettes of blue-green leaves hosting perhaps dozens of cream colored 2 inch nodding, bell shaped flowers that are popular with insects, bees, butterflies, moths and humming birds.

*Yucca filamentosa* was spread widely by Native Americans for its many and varied uses, so there is some debate as to its original native range. Today, Common Yucca grows in a wild state in dry soils and sand dunes in coastal regions from southern New York south to Florida and west to Texas and is cultivated in flower gardens throughout the eastern states. In Delaware, it is commonly found in southern coastal areas. The yuccas only known pollinator is the Yucca Moth. Yuccas depend on the Yucca Moth for pollination, and the moths and larvae depend on yuccas for food. The female yucca moth has specialized mouthparts for collecting pollen. She lays her eggs in an ovary of the yucca flower and then packs the hole with a ball of pollen, thus ensuring pollination and subsequent development of the seeds. As the seeds enlarge, they become the food source for the moth larvae that require these nutritional seeds for growth and development. Many of the seeds remain uninjured and are eventually dispersed, potentially producing new plants. The yucca can also regulate the percentage of seeds eaten by the moth. If seed consumption is high, yuccas will selectively drop severely affected fruit, ending seed and larval development. In this highly specialized system, each species has

evolved adapting to the other, back and forth in a see-saw fashion. (Riley, 1892; Ramsay & Schrock, 1995) Each species relies on the other for successful maturation of offspring.

**WHERE TO GROW**

If you live in coastal Delaware, then Common Yucca is the plant for you! As a bold evergreen focal point in the landscape, either in group plantings or solitary, its tolerance to dry sandy soils, maritime environments, drought and heat make it the perfect plant for the beach. Don't live at the beach? Not to worry! Like the plants growing wild in the fields near our home in Harbeson (where?), Common Yucca is adaptable to a wide range of soils, lighting conditions and pH. Perhaps the only environments to avoid would be wetlands and heavy shade where flowering is unlikely to occur. Use yucca at entrance-ways, mixed borders, rock gardens, island beds, natural areas or as a specimen accent. If you are limited in space and time to care for your plants yuccas will do well in an outdoor container even without supplementary irrigation. Though Common Yucca is relatively slow growing, be forewarned, once it is established, it can be difficult to remove without the use of herbicides.

**PROPAGATION AND CARE**

Common Yucca are not fussy when it comes to propagation, they can be propagated from seed, root cuttings, offshoots and division. A single seed capsule can contain up to 100 seeds. Seeds can be collected in late August, into September when ripening occurs, sewn directly into the soil or preferably in a cold frame for later transplanting (remember they are slow to develop). Germination will be aided by presoaking in water for 24 hours and will usually occur within 1 to 12 months. Prick out the seedlings into individual pots when they are large enough to handle and grow them on in the greenhouse or cold frame for their first two winters.

After the yucca plant flowers it will produce a series of small plantlets/suckers around the base. Once these plantlets develop their own small roots, they are easily broken free and transplanted. Larger divisions can be planted out direct into their permanent positions, but it is best to pot up smaller divisions and grow them on in light shade in a greenhouse or cold frame until they are growing well. Plant them out in the following spring. Finally, when you dig up an entire yucca plant to transplant, about a year later you often find the site ringed with baby yuccas growing from pieces of root left behind! Thus root cuttings in late winter or early spring are also a viable alternative.

**LORE**

Native Americans found many uses for yucca. They grew this plant near settlements for fiber, soap, food and medicinal

**Resources & Reviews*****Agaves, Yuccas, and Related Plants: A Gardener's Guide***

Authored by Gary Irish, and Mary Irish. A wealth of information on the cultivation and gardening uses of Agave and Yucca. Useful for botanists as well as gardeners and horticulturalists. Extensive collection of photos of each species.



## Resources & Reviews

### *A Field Guide to Edible Wild Plants: Eastern and central North America (Peterson Field Guides)*

Authored by Lee Allen Peterson, and Roger Tory Peterson. More than 370 edible wild plants, plus 37 poisonous look-alikes, are described here, with 400 drawings and 78 color photographs showing precisely how to recognize each species. Also included are habitat descriptions, lists of plants by season, and preparation instructions for 22 different food uses.

#### **FEATURE ARTICLE**

*Continued from page 3*

desired darkness, then mix in your coffee blends.

#### **CALIFORNIA COFFEEBERRY**

Collect coffeeberry fruits in the fall when they will have turned nearly black. Remove all of the seeds; this is most easily done by simply rubbing the fruits between your hands in a dish pan, then washing away the pulp (the pulp can then be put into your compost pile).

When you're down to just seed, let them dry, then roast them until brown. Grind the roasted seed and percolate as you would ordinary coffee.

Though a bit on the weak side, the flavor and aroma of coffeeberry is very much like traditional coffee and, with some honey and cream, it really can pass for the old familiar—but without the caffeine. Note that, despite the name, California coffeeberry (*Rhamnus californica*) is not related to regular coffee at all. Rather, it is a relative of the highly prized cascara buckthorn (*Rhamnus purshiana*).

#### **CAROB**

The carob pod grows on a large tree native to the Mediterranean (*Ceratonia siliqua*). The pods mature brown and can be eaten right off the tree. They are sweet and rich in calcium and B vitamins.

When ground, roasted and percolated into a coffee-like beverage, carob pods will have a sweet and heavy aroma and flavor. The brew from the carob pod will be only slightly reminiscent of regular coffee, but is pleasing nonetheless. Before grinding the pods, be sure to break them open and remove all of the hard seeds.

#### **CHICORY**

Chicory root (*Cichorium intybus*) has long been used in the South as a coffee substitute. While many people like chicory, others find it too bitter. It's a matter of personal taste, of course.

Ideally, the roots should be dug before the plant flowers. Wash the roots and let them dry. Then, break up the roots or grind them coarsely and roast them. The dark French roast is very popular for chicory, but we find it quite acceptable when roasted to a mild brown. Percolate as you would ordinary coffee grounds and serve with raw, unheated honey and cream.

Chicory is also commonly added to regular coffee grounds as an extender. In fact, you can extend regular coffee with any of the alternatives mentioned here.

#### **DANDELION**

Dandelion (*Taraxacum officinale*) is second only to chicory as a coffee substitute. To prepare the dandelion root, follow the instructions for chicory. Though it is somewhat better to collect the dandelion roots before the plants flower, as a practical matter it is easier to locate the plants when you can see the yellow tops. Either way, the roots make a good coffee—with even more flavor, in our opinion, than the chicory blend.

#### **GRAINS**

Various grains have long been roasted and percolated like coffee or added to different coffee blends. Barley and wheat are popular and can be found in several commercial alternative coffees.

Most of the wild grass seeds will work as coffee alternatives as well. Experiment to discover which ones you prefer. Keep notes as you try the various wild grasses in your area, so you can repeat any recipes you find to your liking.

#### **SOW THISTLE**

Sow thistle (*Sonchus*) is a common plant with worldwide distribution. Its roots tend to be smaller and more tender than those of its cousin, dandelion. Nevertheless, treat these roots as you would dandelion, and either use them alone or mixed with other wild plants as a coffee substitute or extender.

These are by no means the only roots and seeds you can use to make your backwoods coffees. You can also of course buy coffee alternatives at the market. But by learning to collect our own foods, our own herbs, our own "coffees," we become more attuned to the wild bounty of the natural world, a necessary step on our journey toward self-reliance.



#### **REFERENCES**

- 1) An article in the August/September 1999 issue of Mother Earth News
- 2) [http://www.eartheasy.com/eat\\_shadegrown\\_coffee.htm](http://www.eartheasy.com/eat_shadegrown_coffee.htm)
- 3) Wikipedia



# 8th Annual Native Plant Sale

When: Saturday, 1 November 2008, 10:00 AM – 3:00 PM

Where: DE Native Plant Society's native plant nursery.

Directions: The nursery is located at 818 Kitts Hummock Road, at the St. Jones Research Reserve in Dover. Take Route 113 to the Dover Air Force Base. Kitts Hummock Road is directly at the southern border of the air base at the three way intersection of 113, Route 9, and Kitts Hummock Road. Kitts Hummocks Rd. only goes east, and if you go almost one mile you'll see a large sign for the St. Jones Reserve. Turn right onto the gravel road and the nursery is all the way in the back to the left of the parking lot.

What's for sale: Hundreds of trees, shrubs, herbaceous species, ferns, vines and grasses will be available at very reasonable prices. An inventory list will be posted on our website.

Come early, some quantities are limited!

For more information: Call 302.735.8918, email [ezuelke@juno.com](mailto:ezuelke@juno.com), or on the web at [www.delawarenativeplants.org](http://www.delawarenativeplants.org).

We had a great sale last year and hope to have an equally great sale this year.

So come out and join the fun!

---

## ***OUT OF THE WILD & INTO THE KITCHEN***

At the suggestion of Bill Pike who successfully made Autumn Olive Jam, I found this recipe via a link from the website of the Indiana Nature Conservancy. If you try the recipe, bring a jar to the next meeting to share.


### Autumn Olive Jam

8 cups ripe autumn olive berries  
1 cup water  
3 1/2 cups sugar  
1 package of "no sugar-needed Sure-Jell"

Wash berries. Place in large pot and add the water. Bring to boil and simmer for 20 minutes. Run the resulting mash through a sieve which will yield about 5 cups of fruit puree. Mix 1/4 cup of sugar to the package of Sure-Jell. Mix this with the fruit and heat to boiling. When mixture boils, Add remaining sugar to fruit, return to boiling and boil for one minute. Process according to hot pack directions.

Although the directions say nothing about stirring the mixture, I suspect that the jam mixture would benefit from stirring and will be best prepared in a heavy pot.

Share your recipes. Win a lovely gift; the work of a renown local artist—by submitting a recipe for the next newsletter.

If you have a recipe you would like to share, please contact Flavia Rutkosky at 302.653.9152, ext. 111. 



# Upcoming Events

**SATURDAY, 18 OCTOBER 2008**—NATIVE PLANT SALE AT HERRING RUN NATIVE PLANT NURSERY FROM 9 AM TO 2 PM. HERRING RUN WATERSHED ASSOCIATION CARRIES A WIDE ARRAY OF TREES AND SHRUBS NATIVE TO MARYLAND AND THE MID-ATLANTIC REGION. THIS ALLOWS US TO PLANT AT SCHOOLS, PARKS, AND OTHER PUBLIC SPACES, AND ALLOWS HOMEOWNERS TO PURCHASE TREES FOR THEIR YARDS KNOWING THAT THEIR EFFORTS WILL HELP THE ENVIRONMENT AND PROVIDE HABITAT FOR NATIVE WILDLIFE. FOR MORE INFORMATION CALL 410-254-1577, OR ON THE WEB AT [HTTP://HERRINGRUN.ORG/HOMesection](http://herringrun.org/homesection).

**THURSDAY, 23 OCTOBER 2008**—GARDEN DESIGN AND AUTUMN COLOR LECTURE AT ADKINS ARBORETUM FROM 1 PM TO 2:30 PM. AUTUMN COLOR, SO BEAUTIFUL IN THE WOODS, CAN ALSO BE BROUGHT TO YOUR HOME LANDSCAPE WITH THOUGHTFUL DESIGN. CAPTURE WHAT MAKES FALL COLOR HAPPEN—THE SCIENCE OF WHEN AND HOW THESE CHANGES OCCUR—AND COME AWAY WITH SOME NEW IDEAS FOR INCORPORATING THE COLORS AND TEXTURES OF AUTUMN INTO YOUR OWN LANDSCAPE. MOTHER-AND-DAUGHTER TEAM JULIANNA PAX AND CHRIS PAX WILL LEAD THIS COURSE ON GARDEN DESIGN AND AUTUMN COLOR. CHRIS PAX IS A LANDSCAPE DESIGNER SPECIALIZING IN NATIVE PLANTS AND JULIANNA PAX IS A CHEMIST. BOTH ARE TRAINED AS ARBORETUM DOCENTS. COME PREPARED FOR A WALK. LIMIT 25 PARTICIPANTS. MORE INFORMATION ON THE WEB AT [HTTP://WWW.ADKINSARBORETUM.ORG/CALENDAR.HTML](http://www.adkinsarboretum.org/calendar.html).

**SATURDAY, 1 NOVEMBER 2008**—DELAWARE NATIVE PLANT SOCIETY ANNUAL PLANT SALE. SEE DETAILS INSIDE THIS NEWSLETTER ON PAGE 6.

**TUESDAY, 18 NOVEMBER 2008**—FERNS AND FERN RELATIVES OF THE DELMARVA PENINSULA AT ADKINS ARBORETUM FROM 5 PM 7 PM. THE DELMARVA PENINSULA SUPPORTS A DIVERSE COLLECTION OF FLORA, INCLUDING 58 VARIETIES OF FERNS AND FERN RELATIVES. JOIN BILL McAVOY, BOTANIST WITH THE DELAWARE NATURAL HERITAGE PROGRAM, TO LEARN ABOUT THE TRUE FERNS AND RELATED PLANTS, SUCH AS CLUBMOSES, SPIKEMOSSES, AND QUILLWORTS, FOUND IN OUR REGION. THIS PROGRAM INCLUDES A WALK AND AN INDOOR PRESENTATION. MORE INFORMATION ON THE WEB AT [HTTP://WWW.ADKINSARBORETUM.ORG/CALENDAR.HTML](http://www.adkinsarboretum.org/calendar.html)

**SATURDAY, 18 OCTOBER 2008**—CENTER FOR THE INLAND BAY'S ANNUAL BBQ TO BENEFIT THE JAMES FARM FROM 12 NOON TO 4 PM AT THE JAMES FARM ECOLOGICAL PRESERVE ON CEDAR NECK ROAD. ALL YOU CAN EAT PORK, CHICKEN, SIDES, AND DESSERT. CATERING BY BETHANY BLUES! COLD BEVERAGES PROVIDED ALONG WITH MUSICAL ENTERTAINMENT FROM STAC'S VERY OWN SCOTT ANDRES AND THE BAY GRASS BOYS. \$25 TICKET, KIDS 10 AND UNDER EAT FREE. TICKETS ON SALE NOW. FOR MORE INFORMATION CALL 302-226-8105, OR ON THE WEB AT [HTTP://WWW.INLANDBAYS.ORG/CIB\\_PM/CIB\\_EVENTS.PHP](http://www.inlandbays.org/cib_pm/cib_events.php)

**AUTUMN AND WINTER 2008**—CONTINUING EDUCATION AT MT. CUBA CENTER. THIS NON-PROFIT ORGANIZATION HAS A FANTASTIC EDUCATION DEPARTMENT. THEY OFFER DOZENS OF CLASSES AND SYMPOSIA THROUGHOUT THE YEAR. FOR MORE INFORMATION CALL 302.239.4244, OR ON THE WEB AT [HTTP://WWW.MTCUBACENTER.ORG](http://www.mtcubacenter.org).

**DNPS BI-MONTHLY MEETINGS FOR 2008**—ARE CURRENTLY SCHEDULED FOR 15 JANUARY, 8 MARCH, 20 MAY, 15 JULY, 16 SEPTEMBER, 1 NOVEMBER (NOT A MEETING, BUT THE ANNUAL PLANT SALE) AND 18 NOVEMBER. ALL MEETINGS ARE ON THE THIRD TUESDAY OF EVERY OTHER MONTH AT 7 PM, UNLESS OTHERWISE NOTED. THE MEETING WILL BE HELD IN 3 LOCATIONS AROUND THE STATE. THE KENT COUNTY LOCATION IS AT THE ST. JONES RESERVE, THE NEW CASTLE COUNTY LOCATION IS AT THE NEW CASTLE COUNTY CONSERVATION DISTRICT OFFICE AT 2430 OLD COUNTY RD., NEWARK, DE, 19702, AND THE SUSSEX COUNTY LOCATION IS AT THE REDDEN STATE FOREST EDUCATION CENTER AT 18074 REDDEN FOREST DR., GEORGETOWN, DE, 19947. SEE OUR WEBSITE FOR MAPS AND DIRECTIONS TO EACH MEETING LOCATION. SEE OUT WEBSITE ([WWW.DELAWARENATIVEPLANTS.ORG](http://www.delawarenativeplants.org)) FOR MORE DETAILS, AND FOR DETAILS ON UPCOMING FIELD TRIPS.

# Membership Application

## DELAWARE NATIVE PLANT SOCIETY

### Member Information

Name:

Business Name or Organization:

Address:

City and Zip Code:

Telephone (home/work):

E-mail address:

" Full-time Student \$10.00

" Individual \$15.00

" Family or Household \$18.00

" Contributing \$50.00

" Business \$100.00

" Lifetime \$500.00

" Donations are also welcome \$\_\_\_\_\_

Membership benefits include:

- \* The DNPS quarterly newsletter, The Turk's Cap
- \* Native plant gardening and landscaping information
- \* Speakers, field trips, native plant nursery and sales

**Total Amount Enclosed: \$**

**Make check payable to:  
DE Native Plant Society  
P.O. Box 369, Dover, DE 19903**

---



---

**DELAWARE NATIVE PLANT SOCIETY  
P.O. BOX 369  
DOVER, DELAWARE 19903**

---



---



**COMPLIMENTARY COPY**

