

Founded in 1997.  
Logo art of Tall Goldenrod,  
*Solidago altissima*,  
by Nat Cleavitt, 2006.



# Solidago

## Newsletter of the Finger Lakes Native Plant Society

Volume 16, No. 1



March 2015

### REVIEW

## If You Missed the January Members' Night...

by Rosemarie Parker


**...YOU MISSED A GOOD TIME.** We started with a sing-along of "Goldenrod, the Flower of Our Nation," written in 1907 and sung by Mabel McKinley, a niece of President McKinley, and writer of many songs. **Val Ross** arranged for an accompanying slide show of historical and contemporary images while we learned the tune, then led us as her mom played the piano! We ended with an evocative poem and slides by **Bob Dirig**, extolling the virtues of nettles as hosts for butterflies, while acknowledging the sometimes-irritating nature of the plant (*see pages 6-9*).

And in between, a host of interesting short topics! We *ooohed* and *aaaahed* over exquisite miniature buildings made of acorns, bark, and other plant matter at the New York Botanical Garden's annual holiday train show, courtesy of **Anna Stalter**. We learned from **Arieh Tal** of the hard-to-view pollination of *Lechea* (the pinweeds, Cistaceae), one of those plants that rewards close viewing. We marveled at **Gin Mistry**'s handiwork on a lovely (and scientifically accurate!) butterfly quilt (*see below*).

**Krissy Boys** briefed us on the best fall grasses, asters, and goldenrods to grow; then read Robert Frost's poem "The Tuft of Flowers." **Nancy Richards** highlighted problematic invaders in her garden, but followed with a heartwarming story of her trillium. **Susan Larkin** had us guessing the species of her wonderful close-up images. **Robert Wesley** had us all longing to be outside again, with his lovely photos of spring flowers and scenic views. **Rosemarie Parker** explained the new page of seedling images on the FLNPS website ([flnps.org](http://flnps.org), then click on PLANTS & PLACES, and SEEDLING ID). And **Rick Lightbody** had us all thinking about the intricacy of the landscapes we explore – what we see, what we miss – with a pair of poems (one by Rick, the other, "When I Am Among the Trees," by Mary Oliver).

The "silent auction" included art works and many books, and netted FLNPS over \$100! The display table featured photos of unusual plants, an antique botanical article, and a cartoon.

Written feedback from those who attended shows a strong desire to make this an annual event, so the Steering Committee will give this serious consideration. People loved the variety, and would like to see even more. Many attendees highlighted the opportunity to learn more about fellow plant lovers, especially those who haven't presented at prior FLNPS meetings.

Thanks to **Rick Lightbody** for organizing the evening, and to all the presenters for accepting the challenge. 



**GIN MISTRY (left)** interprets her quilt with life histories and foodplants of butterflies, including the American Lady (lower) and Baltimore Checkerspot (right).



# *Solidago*

Newsletter of the  
Finger Lakes Native Plant Society

Volume 16, No. 1

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To receive a colored version when *Solidago* is published, please ask Rosemarie Parker to join our e-mail distribution list. Each colored version will also be posted on our website ([www.flnps.org](http://www.flnps.org)) after the next issue is produced.



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## THE FINGER LAKES NATIVE PLANT SOCIETY STEERING COMMITTEE

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Robert Wesley: Outings & Education



## Please Contribute to *Solidago*

WE WELCOME CONTRIBUTIONS THAT FEATURE WILD PLANTS OF THE FINGER LAKES REGION OF N.Y. We include cryptogams (bryophytes, lichens, fungi, and algae) as "flora," and recognize that green plants provide habitats and substrates for these and many animals, especially insects. We are interested in zoological associations as long as plants are an integral part of the story.

We can use a wide spectrum of material in a variety of writing styles. Our regular columns include the **NAME THAT PLANT CONTEST** (identifying a mystery plant from images), **LOCAL FLORA** (plant lists from special sites), **OUTINGS** (reports of FLNPS-sponsored excursions), and **PLANT PROFILES** (on specific local plants). We also occasionally publish **APPRECIATIONS** (memorials to local botanists and naturalists), **CHARISMATIC PLANTS** (stories about formative early encounters with flora), **REVIEWS** (of books, talks, workshops, nurseries), **LETTERS** (commentaries and letters to the editor), **ESSAYS** (on botanical themes), **VERSE** (haiku, sonnets, and poems of less formal structure), **ART** (botanical illustrations, plant designs, pencil sketches, decorations), and **PHOTOGRAPHS** (stand-alone images, photo essays, and full-page composite plates, or originals that can be scanned & returned). We also can always use **FILLERS** (very short notes, small images, cartoons) for the last few inches of a column.

Colored images in the online version will be converted into black and white before printing paper copies for mailing.

Please send *Solidago*  
contributions & correspondence  
to Robert Dirig, Editor,  
at [red2@cornell.edu](mailto:red2@cornell.edu).

Deadline for the June 2015 issue  
is May 15<sup>th</sup>!



## Name That Plant Contest

The photo from last issue's NAME THAT PLANT CONTEST [Solidago 15(4), p. 8] was of the fruits (acorns) and leaves (in the background) of **Northern Red Oak (*Quercus rubra*)**. I couldn't resist using the Northern Red Oak as the contest image, since this past fall, the oaks had a *mast year* (i.e., they produced a bumper crop of acorns). Oaks, as well as many other species, have a mast year periodically, followed by years when they produce less or no fruits. Get ready for an increase in the populations of animals (such as Gray Squirrels) that use acorns as food. White-tailed Deer and Wild Turkeys also relish acorns, and have been having a field day. I too enjoy eating acorns, and have a nice cache saved up for the coming year. Thanks to all who entered the contest, and congratulations to the winners: **JENNIFER EDMONDSON, HAL GARDNER, SUSANNE LORBEER, ROSEMARIE PARKER, VAL ROSS, & DOROTHY STIEFEL.**



**THIS ISSUE'S MYSTERY PLANT IS SHOWN ABOVE.** It is a late-winter challenge. I will accept both the general group (or genus), or the specific species. Hints and suggestions are often provided to contest participants who try. Common and/or scientific names are allowed. Please submit your answers to

**David Werier** [redacted]

Images of the leaf and flowers were taken on 6 August 2004 in Seneca Co., N. Y., and the one of the fruits was taken on 31 August 2004 in Schuyler Co., N. Y., all by **David Werier.**

~~~~~

## LETTERS

Bob,

Thank you for bringing new joy to me during this busy holiday season. I kept the recent FLNPS newsletter [15(4), December 2014] on my desktop, and read little bits of it whenever I needed a burst of energy.... While on shopping excursions, Sumac fruits brightened the trip along the secondary road from Apalachin to Owego. They were most likely more noticeable after reading your delightful accounts, and when the sun did shine, the backlit furry twigs also caught our attention. By impurities, do you mean moth caterpillars that woodpeckers reportedly collect from the fruits? What an important plant. Thank you for such a thorough account. I will find a way to expand my coverage of this species in my upcoming presentations.

I am so thankful that Akiva continues to educate people about our native trees and the impact we can have through our choices. The general public hears terms like "grass-fed," but has no idea about most of the benefits.

Thank you for introducing me to the intriguing world of *Elvenscript*, and sharing all the beautiful work of others. Another job well done!

**Colleen Wolpert**

Apalachin, N.Y.

*email of 28 December 2014*

[Thanks very much, Colleen. The "impurities" I found in Sumac fruits were stray leaves, pieces of twig, etc., i.e., anything that was not a drupe. I didn't specifically *mean* caterpillars, although I probably would have picked any out if I found them. I've watched Pileated Woodpeckers eating Staghorn Sumac fruits (or so I thought), but maybe it was *insects* inside the panicles, like they do with ants inside dead trees? Thank you for a possible alternate explanation! — R.D.]

~~~~~

Hi Bob,

I really liked your article on Staghorn Sumac. One of my favorite uses of Sumac is to eat the young shoots in spring. While the growth is still tender near the tip, I snap off the end and peel the bark off with my thumbnail. The fleshy shoot is really green, sweet, and tasty. Something to look forward to.

**Akiva Silver**

Spencer, N.Y.

*by email, 18 December 2014*

~~~~~

Dear Rosemarie,

"...Even if I hardly make meetings, Bob's newsletter is a treasure!"

**Steve Daniel, Pittsford, N. Y.**

*email while renewing membership, 1 February 2015*

~~~~~

## WILD FOODS

## Eating Chestnuts

by Akiva Silver

**CHESTNUTS ARE NOT A NORMAL NUT.**

They are low in oils and fats, and extremely high in carbohydrates and minerals. On a nutritional level, chestnuts are more similar to brown rice than to a walnut. Because of their high starch content, chestnuts have been a staple in the diets of people wherever they have grown.

They can be eaten and prepared in so many different ways, I can only hope to illuminate a few of them here. The possibilities for chestnuts as a food are totally endless. In the kitchen, chestnuts are as versatile as corn.

**Curing:** When chestnuts first fall from the tree, they can be quite bland, and need to be cured to sweeten up. If chestnuts are stored in plastic bags in the fridge, curing takes a couple of weeks. As time goes on, the nuts will get sweeter and sweeter until late winter, when they start to sprout. If stored at room temperature, chestnuts will cure within a few days. There is no harm in eating chestnuts right off the tree, but their true flavor will not come out until after being cured.

**Storing:** It is essential to keep chestnuts that you want to roast from drying out. They can be stored in plastic bags in the fridge. Check to make sure that excessive moisture does not build up in the bag, and vent the bag if necessary. Fresh chestnuts can also be packed in moist sawdust in a root cellar. Thus stored, they will keep for months, until they begin sprouting in early spring.



**2. A DAVEBILT nut cracker** is a hand-cranked device used for shelling thin-shelled nuts like pecans, hazels, and acorns. We have experimented with using it on dried chestnuts. Here we are shelling chestnuts after cracking them in the DAVEBILT.

**1. Roasting chestnuts.** The single slit across the middle makes for easy peeling.



Freezing chestnuts will kill the nuts and alter the flavor. It is not horrible, and they are still edible, but it is less than ideal.

If chestnuts are to be dried or ground into flour, they can be hung in onion sacks and stored at room temperature indefinitely.

**Roasting:** Roasted chestnuts are a great treat during fall and winter. There is no reason why American city streets could not be full of vendors pushing carts of hot roasted chestnuts. My family particularly enjoys eating roasted chestnuts in the woods, cooked on a bed of hot coals. At home, we set chestnuts on top of the wood stove for about 5 minutes on each side. It is okay if the shells burn a little, the nut is usually fine inside. I prefer them slightly over-cooked.

Recommended cooking times and temps vary, but there is no wrong way to roast a chestnut. Cook it less and it will be crunchier, longer and it'll be softer.

The shell needs to be sliced, otherwise the nut can sometimes explode as steam inside is trying to escape. Slicing the shell also makes peeling a lot easier. Many people slice an "X" shape into the shell, but all that is necessary is one slice across the middle (**Fig. 1**). Try not to cut through the whole nut, just through shell. A very sharp knife helps, and a **chestnut knife** is very safe and useful. (A chestnut knife is curved like a hook, and is specifically made for cutting rounded nuts.) Chestnut knives are inexpensive and readily available online.

**Drying and Peeling:** Drying chestnuts allows them to be used in so many different ways, from soup thickeners, to stuffing, to a versatile flour. I have found the easiest way to dry chestnuts is in the shell, by hanging them in onion sacks over the wood stove. It can take a few weeks of hanging for the nuts to be totally dried, at which point the shells will be very brittle.

Once the in-shell nuts are dry, I run them through a **DAVEBILT nutcracker** (**Fig. 2**). This is a small hand-powered device made for shelling hazelnuts and pecans, but it works well on dried chestnuts and acorns. You can also crack open the shells by simply crushing the dried nuts with a wooden stomper. Either way, you will have to separate out the shells and *pellicles* (the skin between the nut and the shell), either by



winnowing or by picking out the nutmeats by hand.

An alternative method is to peel them and then dry the nut meats. Cut the chestnuts in half and steam them for about one minute. While they are still hot, they will pop right out of the shell by squeezing them with a pair of pliers or with your fingers. This method easily removes the pellicle. The peeled chestnuts can then be dried for later grinding, or they can be ground up while still wet, and the meal then dried.

**Flour and Meal:** There are flour mills specifically made for handling chestnuts, but they are generally a sizable investment. You can grind up chestnuts in an ordinary *corn meal grinder* (Fig. 3). If the resulting meal is then sifted, you will have a pile of fine flour and one of coarse meal.

The coarse meal is an excellent soup thickener, or can be boiled just like grits or oatmeal. Chestnut meal can also be mixed into any stuffing recipe, and adds so much to it.

The flour is an excellent ingredient for so many baked goods. It does wonders for the consistency of cakes, particularly. Chestnut flour is also great in cookies (Fig. 4), biscuits, and breads (Fig. 5). It will not rise like wheat, so in many recipes, chestnut flour replaces 50% of the wheat flour, instead of 100%. Experimentation is highly encouraged. Chestnut flour is sweet and delicious by itself. It holds together when wet, so it can turn into dough.

I have not yet tried chestnut flour pasta, but it is a real product that I would love to learn more about.

**Livestock and Wildlife:** Roughly 90% of our corn and soy fields exist to feed livestock. We could cut the need to grow feed by planting chestnut trees in and around pastures. The animals can harvest the mast with no work or processing on our part. Livestock can also be rotated through chestnut orchards after harvest to clean up any leftovers, thereby significantly diminishing pest populations.

Commercial chestnut varieties are easy for pigs, sheep, and cows to eat, but they are too big for poultry. Allegheny Chinquapins (*Castanea pumila*) are much smaller, and can be harvested by most poultry without any processing.

Chestnut trees attract and feed a lot of wildlife, including highly valued game animals like turkeys and deer. Every year, hunters grow food plots of alfalfa, clover, and turnips to attract deer, but a few established chestnut trees would accomplish the same goal without the need for replanting.

Chestnuts can be turned into meat, just like corn and soy. They are a staple crop in every sense of the word.

**WHEN PROPERLY HANDLED AND PREPARED, CHESTNUTS ARE DELICIOUS.** Right now they are a highly priced specialty item, but that is only because more people are not yet growing and eating chestnuts in large quantities. We can actually accomplish amazing goals, like reversing climate change, improving wildlife habitat, protecting watersheds, and increasing biodiversity, simply by eating

**3. Sifting chestnut flour.** Notice the cornmeal grinder in the back.



more chestnuts. There is no good reason for our city streets, parks, yards, hedgerows, and farms not to be filled with chestnut trees. Every fall, kids and growers of all scale could be busy filling bins with the fruits of these generous trees.

*Akiva Silver, Twisted Tree Farm, 279 Washburn Road, Spencer, NY 14883. ☎(607)589-7937, [www.twisted-tree.net](http://www.twisted-tree.net)*

✂

Directions in this article apply to North American chestnuts as well as Old World species.

The nuts of American Chestnut (*Castanea dentata*) are generally smaller and sweeter than those of their Asian and European relatives.



**4. Chestnut cookies** baking in the oven.

**5. Chestnut bread** has the consistency of moist corn bread.







# Nettles

by Robert Dirig



## Beware of me!

I grow in rank companies,  
bristling with spears —  
Nature's scar tissue,  
binding the land,  
my roots in rich soil  
beside the ruined barn.



Stinging Nettle, *Urtica dioica*



## Beware of me!

In riverside marshes  
I arch toward the light,  
among the tall grasses  
and midsummer blooms,  
a stately Blue Heron  
my daily companion.







*Beware of me,*  
for my lovely paired leaves,  
deeply furrowed by veins,  
are protected by hairs —  
my *wonderful* stings  
that keep monsters at bay.



*Beware of me:*

For I wear on my shoulder  
a sparkling brooch  
of faceted emeralds,  
soon to transmute  
into orange-and-brown angels,  
fanning their wings,  
revealing their bracelets  
of cornflower blue.



Milbert's Tortoiseshell, *Aglais milberti*





*Beware of me —*  
for some of my leaves  
are rolled into lairs  
for the white, spiny young  
of the tawny-orange Commas;



Eastern Comma,  
*Polytonia comma*



in others the larvae  
of Admirals Red,  
using my leaves  
as their safe palisade.



Red Admiral, *Vanessa atalanta*





*BEWARE OF ME,*  
for I bear a harsh label,  
“despicable weed,”  
yet I bring many miracles  
into this world.



Eastern Comma, Milbert's Tortoiseshell, Red Admiral



If you cut me or kill me  
or plow my feet under,  
my lifeblood will leak,  
no longer to nurture  
these bright-winged children  
that gladden the garden,  
lend grace to the meadow,  
and hourly justify  
all of my care.

✽



Milbert's Tortoiseshell,  
Red Admiral



Poem & photographs  
Copyright © 2015  
by Robert Dirig





## WILD GARDENING

Photo provided by  
Ganondagan State  
Historic Site.

## Spreading the Natives

### Sharing Seeds and Plants for Education

by Rosemarie Parker

**OVER THE YEARS FLNPS HAS DONATED SEEDS AND PLANTS** to deserving public gardens or schools as part of our educational mission — “to provide the public with information about this [native plant] heritage.”

In May of 2014, FLNPS donated leftover plants from the May sale, and some additional seedlings from members’ gardens, to two native plant efforts. The **Cayuga Nature Center** opened a refurbished butterfly garden, including many native plants, and the sign thanks FLNPS for help. The site is adjacent to a large field with wonderful habitat, but the garden includes both native and non-native nectar plants to attract a concentration of butterflies. The colorful area also attracts human visitors, providing the opportunity to educate with signage and larval plants.

The **Ganondagan State Historic Site** also took many seedlings to help with restoration efforts after removal of invasives. Ganondagan is in the town of Victor, near Rochester, and marks the site of a large Seneca Nation community that was destroyed in 1687. With over 250 acres and several trails, including ethnobotanical trails and gardens, it is a wonderful use of spare seedlings. One of the species requested was Jewelweed (either *Impatiens capensis* or *I. pallida*), which has seeds that are difficult to collect. As it happened, Krissy Boys had a great crop of seedlings that appeared in a lathhouse bed, probably carried in with a plant rescue. They were transported in a jar of water, and the top photo shows them being planted on the site.

FLNPS donations have helped in public gardens at the **Wayne County Historical Society**, the **Museum of the Earth**, and the **Finger Lakes Land Trust** office, at **Earth Day** events, and **elementary school seed-starting projects**. Keep this in mind as you decide what you can donate for the spring plant sale — no plant will go to waste. *And if you are associated with an activity aimed at educating people about native plants, especially through a public garden or park, maybe FLNPS can help with seeds or plants?*



**A Ganondagan Conservation Steward planting Jewelweeds along the “foraging trail,” replacing invasives.**



**FINGER LAKES JEWELWEEDS:** The larger, yellow-flowered **Pale Jewelweed (*Impatiens pallida*)** of shady sites (↑), and the smaller **Orange Jewelweed (*Impatiens capensis*)** of sunnier habitats (↓).





## POET'S CORNER

## Sycamore on Six Mile Creek

by Kenneth Hull

Is there anything more gnarled and deformed than roots of an aging sycamore on the edge of a stream; a stream that has eroded the rocks and soil around it,

It's as if it was meant to be hanging on for dear life, while these tentacles dig deeper, spread wider, to defy God's powerful water on a rampage.

This is the ghostly sycamore with the mottled white bark and massive size, experience with the elements to harden its character, to bolster its strength.

As I stand at its base and look up at its bleached branches against a blue sky, the sheer beauty of abstract design causes me to stare in awe at its splendor.

## Other Activities &amp; Programs

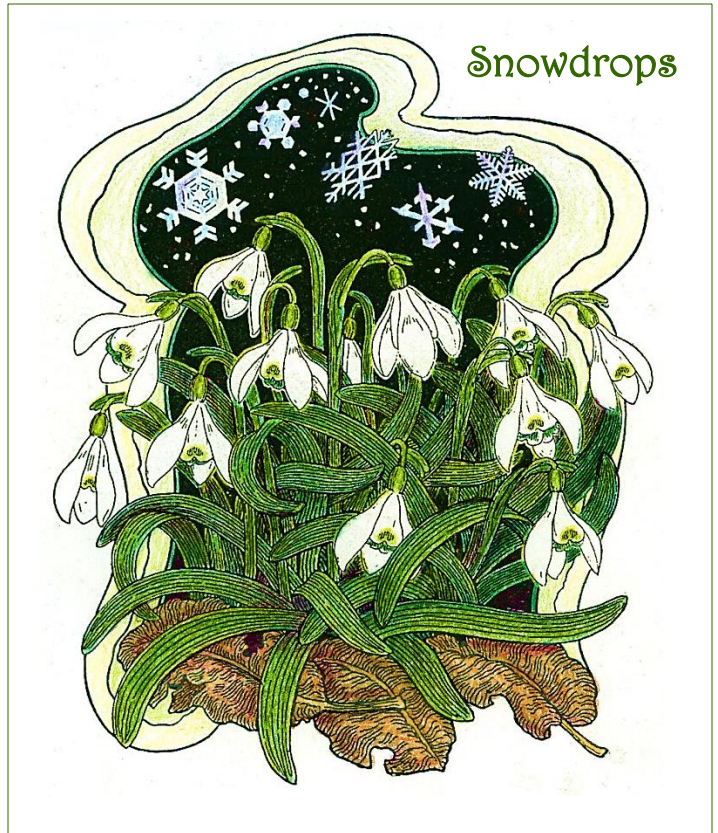
**March 6-7 (Friday & Saturday):** Registration for the seventh **Ithaca Native Landscape Symposium** is open, and the full schedule is online. There are great speakers, both days, including a return of **Larry Weiner**, **Steve Young** (New York Natural Heritage Program and FLNPS member), **Robin Kimmerer** (remember her great moss talk?), and many more. All talks are focused on using native plants in the Finger Lakes Region. CEU credits available. See <http://www.ithacanativelandscape.com/>.

**March 16 (Monday): Natives that Nourish: Planting an Edible Landscape**, the Native Plant Center Spring Landscape Conference 2015, with **Lee Reich**, **Eric Sanderson**, **Dave Jacke**, & **Ellen Zachos**; 8:30 a.m. to 3:30 p.m.. Westchester Community College, Valhalla, N.Y. CEU credits available. See <http://www.sunywcc.edu/cms/wp-content/uploads/2012/02/Spring-Conference-2015npc.pdf> for details.

**March 11<sup>th</sup> to May 2<sup>nd</sup>: Go Native University**, a series of 1-day classes at Westchester Community College, sponsored by the Native Plant Center. CEU credits available. See details at <http://www.sunywcc.edu/cms/wp-content/uploads/2012/09/npcSpring-2015/>.

**June 5-7 (Friday to Sunday):** Celebrate the **NEW ENGLAND BOTANICAL CLUB's** 120<sup>th</sup> anniversary at this historic Research Conference. Held at **Smith College** in Northampton, Massachusetts, there will be talks, exhibits, and a botanical foray. Co-sponsored by Smith College, the registration is *free*! See a call for abstracts and preliminary schedule at <http://www.rhodora.org/conference 2015/>.

Snowdrops



## Thank You!

**MANY THANKS** to all who contributed to this issue of *Solidago*! We thank **WRITERS** Steve Daniel, Kenneth Hull, Rosemarie Parker, Akiva Silver, David Werier, & Colleen Wolpert, whose contributions made this issue special. **CALENDAR ITEMS** and **ANNOUNCEMENTS** were compiled by Rosemarie Parker & Anna Stalter. **ILLUSTRATIONS** were loaned by Rosemarie Parker (p. 1), David Werier (p. 3), Akiva Silver (pp. 4-5), the Ganondagan State Historic Site (p. 10, *top*), and Robert Dirig (pp. 2 [Hemlock, *Tsuga canadensis*, cones] & 6-10). The Ginkgo-leaf banner design (p. 12) was adapted from an unattributed black-and-white drawing in *Art et Decoration*, published in Paris between 1896-1911; and the pen-and-ink rendering of Snowdrops, by **Ernst Koie** (*above*), appeared in *The Studio* #14 between 1894 and 1920 (both colored by the Editor). **LAYOUT & DESIGN** by R. Dirig; **PROOF-READING** by Rosemarie Parker & Scott LaGreca; **PRINTING** by Gnomon Copy, Ithaca, N. Y.; and **MAILING** by Rosemarie Parker & Susanne Lorbeer.

**BEST WISHES to FLNPS members (and all others in our reading audience), in anticipation of a joyous spring, vibrant with unfurling flora!**





**\*March 18 — Wednesday — 7:00 p.m. FROM COLTSFOOT TO ASTER: A VISUAL GUIDED TOUR OF OUR NATIVE AND NATURALIZED SUNFLOWER FAMILY SPECIES (ASTERACEAE), by Arie Tal.**

Species of the Sunflower family are everywhere, on every continent except Antarctica. With over 23,600 species worldwide, the sunflower family (Asteraceae) is arguably the largest plant family on Earth. Within eastern North America, Asteraceae can be found in nearly all habitats, from our highest peaks to our coastlines, and from unspoiled wilderness areas to the cracks in urban pavements. This photographic presentation will lead you on an informative, colorful overview of some of the amazingly diverse, beautiful, and intriguing sunflower family species of northeastern North America. *[AS A FOLLOW-UP TO THIS PRESENTATION, in late May or early June, Arie Tal will offer a 2-hour indoor session, followed by a field trip (same day), and three additional field excursions throughout the season, to study local Asteraceae. Handouts will be provided. Pre-registration is recommended. Please watch our website for updates.]*

**March 21 — Saturday — 10:00 a.m. WINTER TREE WALK, led by Akiva Silver (NOTE STAGGERED MEETING TIMES, depending on location).**

Join Akiva for a walk in the woods, as we hike through the spectacular **Danby State Forest** (walking in a different direction than last year). We will be working on winter identification of trees and shrubs, by looking at bark, buds, and form. Akiva will also be talking about survival uses of trees and shrubs, as well as their natural history. The State Forest is home to a wide diversity of trees, as well as a massive and surreal wetland. Meet at CCE at 10:00 a.m. to carpool; or at 10:30 a.m., at the site: Take Rt. 96b south to Danby, turn right on Michigan Hollow Road (which soon becomes Bald Hill Road). Follow Michigan Hollow Road for approximately 3 miles. A parking area is on the right. Look for signs for the Finger Lakes Trail.

**\*April 15 — Wednesday — 7:00 p.m. CATERPILLAR GARDENING: THE PLANTS THAT BUTTERFLIES AND MOTHS NEED TO COMPLETE THEIR LIFE CYCLES, by Colleen Wolpert, a Lepidoptera enthusiast and educator from Apalachin, N.Y.**

*[Details to follow, closer to the date. Please watch our website at [flnps.org](http://flnps.org).]*

**April 26 — Sunday — 1:00 p.m. SPRING FLORA WALK at UPPER BUTTERMILK FALLS STATE PARK, led by Robert Wesley (NOTE STAGGERED MEETING TIMES, depending on location).**

A walk along the **Bear Trail**, rich with Spring Flora! Meet at the upper entrance at 1:00 p.m. (or at the **Ithaca High School Parking Lot** at 12:30 p.m. to carpool). Parking fees (\$7.00/car) may be in effect at the Park.

**May 2 — Saturday — 1:00 p.m. SPRING FLORA WALK, led by Susanne Lorbeer & Arie Tal.**

*[Location to be determined. Meet at Cornell Cooperative Extension on Willow St. at 1:00 p.m. to carpool. Questions? Contact Anna at 379-0924, or [ams15@cornell.edu](mailto:ams15@cornell.edu).]*

**\*May 20 — Wednesday — 7:00 p.m. THE GILBOA FOSSIL FOREST, by William Stein, Binghamton University.**

The **Gilboa Fossil Forest**, near Schoharie Dam in New York, has been known for some time. A few years ago, new excavations allowed much more insight into this Middle Devonian forest of giant cycads. Remember, the definition of "native" requires not only a place, but a time period. So come and hear about a much earlier native flora of New York!

*[Please see **Other Activities & Programs** in the box on page 11.]*

**\*FLNPS talks are held on the third Wednesday of the month at the Unitarian Church Annex (second floor) in Ithaca, N.Y., beginning at 7:00 p.m. The entryway is on East Buffalo Street. An elevator is available.**

**Please watch our FLNPS website ([www.flnps.org](http://www.flnps.org)) for updates and summaries of talks and upcoming outdoor walks.**