



UNIVERSITY of CALIFORNIA

# BOTANICAL GARDEN

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## Garden Docents Visit Moorea

In April, sixteen Garden docents made a week-long trip to Moorea, one of the Society Islands in French Polynesia, at the invitation of Dr. Vincent Resh, Director of the Gump Research Station in Moorea and Professor of Entomology at UCB. Mary McCarthy, chair of Docent Continuing Education, arranged the details of the trip. Prior to our departure, Dr. Resh and Dr. Brent Mishler, Director of the University and Jepson herbaria, educated docents about the development of volcanic islands and their reefs, the flora and fauna found on such islands, and the changing Western perception of Polynesia since Capt. Samuel Wallis on the HMS Dolphin discovered Tahiti in 1767. We had additional lectures while on the island from two former students at the Station who subsequently have lived on Moorea for many years. Frank Murphy spoke to us about the geomorphology of Moorea and how the Society Islands were settled by Polynesians. Michael Poole, an accomplished nature photographer, presented a slide show on spinner dolphins, local inhabitants of the lagoons.

Our first glimpse of Moorea, only 10 miles from Tahiti, was from the airport in Papeete, the capital of French Polynesia. Rural and tranquil, encircled by a 37 mile two-lane road, Moorea is a striking contrast to

urban Papeete. One immediately understands why the island was the setting for such movies as "Mutiny on the Bounty" and "Blue Lagoon." Hotels and tourism have reached Moorea, even in the form of a Club Med; however, we stayed at the Gump Research Station, adjacent to the perimeter road and directly on Cook's Bay. The 30-acre property was a gift from the late R.B. Gump to the University of California, Berkeley, and has functioned as a research station since 1984. Cal students study the biology and geomorphology of the island and spend 8 weeks on Moorea doing independent research, during which time they live at the Station. When students are not in residence, it is sometimes available for special group visits such as ours. The Station offers dormitory-style rooms with snorkeling only a few feet away in Cook's Bay. We also had the use of a modern kitchen and consequently feasted on local fruits and vegetables—fresh Tahitian pineapple is incredible. One memorable meal featured shrimp purchased from the aquaculture station at the head of Opunohu Bay. We discovered that the preparation of breadfruit is not at all difficult, although not everyone was equally enchanted with the taste. If you wish to try Capt. Bligh's introduction to the western world, simply parboil one large breadfruit for about 15 minutes, and then char it

*The Gump Research Station in Moorea is an ideal place to study the biology of tropical islands. (Photos by docent Carol Foster.)*



*Irma, employed by the Gump Research Station, uses a machete to help develop the nature trail.*





Left, Brush-like blossoms of *Barringtonia asiatica* open in the evening and fall the next morning. The fruit is about 4 inches long at maturity. Right, The nono fruit, white when ripe, has many medicinal uses.



evenly over an open flame. Cut open and serve. Hint: This tastes better drenched in butter. Every morning at 6:00, a band of hearty hikers led by June Cheit and Cecile Weaver left for the one and one-half mile trek to the local market where they purchased baguettes for breakfast at a cost of only 40 cents each—the result of a government subsidy. This walk introduced us to the wonderful possibilities for botanizing that lay just outside the Station. As Ellen Rosenau wrote in her journal, “Walking to the store for my morning bread supply, we find small fragrant yellow fruits on the roadside. None of us knows this fruit, this tree. We use all the clues we can think of, the leaves, relationship of fruit to seed; it’s another of our mini-botanical conferences that spring up at any moment, one of the joys of being in this special docent community.” One of the objectives of our trip was to help design and provide signage for a nature path on Gump Research Station property with the purpose of educating visitors to Moorea about the flora of the island. Docents worked with Gump Research Station employees Irma and Jacques, both native Mooreans, and Station Manager Steve Strand and his wife Pat to solve many botanical puzzles. On the Cook’s Bay side of the road, adjacent to the water, plants such as Alexandrian laurel (*Calophyllum inophyllum*), beach hibiscus (*Hibiscus tiliaceus*), and beefwood (*Casuarina equisetifolia*) grew in an orderly, almost park-like setting. However, on the side of the road adjacent to the interior of the island, plants grew in a great tangle. The botanical discoveries we made once we penetrated the tangle reinforced the romantic idea that some tropical islands abundantly provide everything necessary for clothing, food, medicine and shelter; they are really paradise.

### An Abundance of Riches

Some of the plants on the nature trail are indigenous to Moorea. An example is the fish poison tree (*Barringtonia asiatica*), the seed of which contains saponins. Polynesians crushed the seed and used it to stupefy fish and shrimp. Coconut (*Cocos nucifera*) may have arrived on the island via its buoyant seed, as did the fish poison tree or it may have been transported by

the Polynesians. Today coconuts are found throughout the island. Wide metal strips encircle many cultivated trees about 5 feet off the ground. They prevent rats from harvesting the fruit, eating a portion of it and leaving behind a wonderful incubation site for mosquito larvae. When Polynesians arrived on Moorea at least 1200 years ago, they brought many useful plants of Indo-Malay origin with them. We found many such plants on the jungle portion of the nature trail. Examples are banana (*Musa × paradisiaca*), breadfruit (*Artocarpus altilis*), Indian mulberry or nono (*Morinda citrifolia*), Malay apple (*Syzygium malaccense*), and ti (*Cordyline fruticosa*). Polynesians regarded ti leaves as a symbol of divine power; priests wore them around their necks. Because the leaves contain many flexible fibers, are odorless and tasteless, and are not readily decomposed, they have many uses in food storage and preparation. A single root can weigh 300 pounds and contains 20% sugar. When baked underground it forms a type of candy. A high grade brandy is made from the fermented, mashed root. Similarly, the other Polynesian-introduced plants have multiple uses; one in particular, the nono, is extensively marketed today for its antibiotic properties.

A major influx of plant material has occurred since 1797, as Europeans introduced plants for various purposes. We found two with succulent fruit, mango (*Mangifera indica*) and what Tahitians refer to as “pistach” (*Eugenia brasiliensis*), on the jungle side of our nature trail. Mari Mari Kellum, a resident of Opunohu Bay, Moorea, is knowledgeable about botany and archaeology and provided us with personal tours of her own garden and nearby areas, as well as a copy of “Kellum Stop,” in which she explains the origins and uses of more than 60 plants found on her estate. This booklet is the source for some of the ethnobotanical information in this article and on our signs. Mari Mari and her son have formed an association to create a Garden of Polynesian Medicinal Plants and intend to provide plant material for propagation to interested people.

One of the highlights of the Kellum Stop garden tour was an enormous banyan (*Ficus prolixa*). According to Bougainville's 1776 account of Tahiti, only kings could plant the banyan near their dwellings. Trees were also used for secondary burials and tapa cloth was made from the bark of young shoots and descending roots. Our education was further enriched by Loana, a native Moorean who was formerly employed by the Gump Research Station and now assists at the French Agricultural School in the Opunohu Valley. One day we toured her extensive garden where she grows vanilla, mango, papaya, plantain, banana, pineapple, tarua, taro, sweet potato, breadfruit, coconut and other tropical crops. The evening prior to departure, she and her family hosted us at a gala traditional Polynesian dinner featuring crops she grew. We were greeted with leis of the national flower of Tahiti, the incredibly fragrant *Gardenia tahitensis*. An outdoor seating area, where Loana's family entertained us after dinner with Tahitian dancing, was decorated with brilliant red torch ginger. The evening was a memorable example of the fabled Polynesian hospitality. After we returned to our Garden, docents developed labels for the Gump Research Station nature trail which features 20 plants of ethnobotanical importance. We were assisted by UCBG Education Director, Dr. Jennifer White; Curator, Holly Forbes; and Dr. Mishler. We hope you will have the opportunity to visit Moorea and the Gump Research Station, enjoy the nature trail, and experience a lovely Polynesian island, as was our privilege.

—Kathy Welch

*Garden docents stand in the shade of the banyan at Kellum Stop, Moorea.*



## FROM THE DIRECTORS

It is our pleasure to announce that the search for a permanent director for the Botanical Garden is underway. We are delighted that our new director will have a 50% faculty position in the Department of Integrative Biology. This will ensure that the Garden is in the same playing field with the Jepson Herbarium and other natural history museums on campus. The Garden needs, and deserves, an advocate that is part of the Academic Senate and can take our causes into the fray with tenured faculty status. The job description is on our web site. Brent Mishler, chair of the search committee, welcomes any names you think appropriate. Interviews begin later this Fall. It is hoped that our new director will be here by July 1, 1998.

We are appreciative of the continued strong support from our fabulous Garden volunteers. Our volunteers average 1,416 hours logged in the Garden each month as well as many, many more at home and in the schools. The Volunteer Propagators have been incredibly productive and the Fall Plant Sale again will offer you a splendid array of unique plants from the Garden's collection. The Plant Sales Deck at the Garden Shop contains a wonderful profusion of plants available on a daily basis.

Surveys of visitors underscore how important the volunteers in the Garden Shop are to their enjoyment of their visit to the Garden. While docent tours for school groups have been light during the summer months, docent tours for the general public significantly added to the visitors delight with their visit. And we are delighted that so many of you enjoyed the extended visitor hours in the Garden this past summer. The experiment to be open daily until 7 p.m. from Memorial Day through Labor Day was so successful that will put the same program in place next year.

An exciting multi-week program for school children and for families has been developed by Kathy Welch, Alison Mills, Jan Vargo and Emily McKibben. Foods of the Americas runs October 4th through the 19th. Be sure to visit the colorful and educational marketplace being created in the Conference Center and partake in special family programming on the weekends. Special docent tours are being presented during the week for children and adult groups.

As we enter this special time in the Garden, you can see that there is much going on. If you are missing your own backyard hummingbirds they can probably be found dining on the nectar feast in the Mesoamerican Area. We hope you will visit the Garden soon to participate in many of the splendid programs, as well as to enjoy the magnificent Fall colors. Do stop by and say hello.

—Ian Carmichael, *Acting Director*

—Jennifer White, *Associate Director for Education*

## THE DOCTOR SAYS

Available this year is a *Woody Plant Photo Library* CD-ROM with over 8000 shrub and tree images, according to the *Pacific Coast Nurseryman* 56(6):59-60.

There are too many new and interesting annuals and perennials listed in *Greenhouse Grower* 15(6):22-28 to include here, but some should be mentioned. Available as cuttings are a new series of impatiens hybrids in colors of yellow, tangerine, papaya, apricot, passion and peach. Also included is *Nolana* which has a morning glory like flower, blue with a white center (possibly a little difficult to grow) and a cultivar of a very blue *Anagallis* named 'Sky Lover'.

What's in compost? In Maine, the Wild Blueberry Company combines sawdust with blueberry residues and cuts of herring to form compost. New Milford Farms makes compost of coffee grounds. Anheuser-Busch uses spoiled beer to moisten its compost piles. A recycling center in Southwest Harbor Maine composts crab residues with sawdust. A compost made in North Carolina includes eggshells because of the acidic soils in that state. The interesting fact is that all the finished composts are quite similar. *Horticulture* 44(6): 14.

Now available in garden centers and from garden catalogs are flame throwers for use in home garden weed control. Portable ones attach to a small propane tank. Those using a larger tank need a long hose or a way of moving the tank. The size of the burning tip is important depending on the type of weeding to be done. The weeds need not be burned but just heated (at 2000° F it takes 1/10 of a second to bring the water in a plant to boil and rupture its cells). Perennials with fleshy roots may have to be retreated if new growth appears. Flaming also can be used for pre-emergence control because the seeds about to germinate are very near the soil surface. Because of fire danger, check with local authorities before investing in equipment. *National Gardening* 20(3):68-70.

The sunset foxglove, *Digitalis obscura*, is a sun-loving, drought tolerant plant with flowers that combine a blend of brown and orange tinged with gold. It is a perennial, grows to 2 feet across and 18" high with about 20 flowering stems and blooms all summer. *Fine Gardening*, July-August 1997:14-15.

Colored cotton, which has natural colored fibers in shades of green and brown, has been banned from being grown in California by the San Joaquin Valley Cotton Growers because of its possible genetic contamination of white cotton, even though it constitutes only

20% of the organic cotton market which is only 1/2% of the total cotton market. *Farm Journal* February 1997:CT 6.

Presently advertised is a sonic mole chaser which claims to target sensitive hearing of moles, gophers ground squirrels, pocket mice, etc. and drives them away. Several types are available. Some come with a plug-in transformer and a low voltage cord. Another runs on 4 batteries (D) which last 4-6 months. *Fine Gardening*, July-August 1997:23, *Plow and Hearth*, Summer 1997: 43 and *Gardener's Supply*, Summer 1997: 45.

Look up a picture of rainbow chard in garden magazines, catalogs or even on calendars. It is one of the winners in the All American Awards Trial and the colors are striking. *The Garden* 122 (5): 306.

According to *The California Mango Grower* 1 (1):2, color is one of the less important factors in selecting a mango. Taste is the best and it is necessary to know the cultivar name because taste varies with the season. In spring, get 'Hayden', in summer get 'Kent' or 'Manila' and in fall, get 'Keitt'.

Christmas tree fanciers know that in the western area, red fir, white fir, noble fir and grand fir are better at holding their needles than other trees. Giant sequoia and Colorado blue spruce also are good but, because they are prickly, they are not as easy to trim. It is known that trees exposed to 120 hours below freezing will hold their needles better than trees with not that much chilling. Things to check before buying a tree include the kind of tree, how long it will be left standing after it is trimmed, when the tree was cut and the elevation and the latitude where it was grown.

An Alabama survey, where the traditional Christmas tree is the Virginia pine, showed that a pruned Leyland cypress or a holly (cvs. Martha Perry or Nellier R. Stevens) were almost as acceptable as the pine and that a pruned magnolia or an Arizona cypress could be considered in the running.



A new dwarfing cherry rootstock now is being marketed. Called the Gisela series, forms are available that produce trees 40-70% smaller than standard trees. Previously sweet cherry dwarfing rootstocks not only dwarfed the trees but also the fruits. This is not true with the Gisela rootstocks. In addition, fruit is produced earlier, even with the first and second years. A 3-4 year old tree on Gisela can produce 44 pounds of cherries. *California Farmer* 280 (9): 28-29.

## Historical Note

The Botanical Garden was established on campus in 1890 at a site near the present location of Haviland Hall. The Garden then was dominated by an elegant Victorian greenhouse, much like the conservatory in Golden Gate Park. That greenhouse was demolished at the time the Garden moved to Strawberry Canyon in the 1920s. It is often said the Garden's move to its present location was to make room for buildings on campus. This may be true, but the idea of a canyon location for the Garden apparently originated with botanist Harvey Monroe Hall, who became an instructor in Botany and in charge of the Botanical Garden in 1902. Hall was a member of the botany faculty until 1919, when he resigned to accept a position with the Carnegie Institution of Washington, which ultimately established its Division of Plant Biology on the Stanford campus.

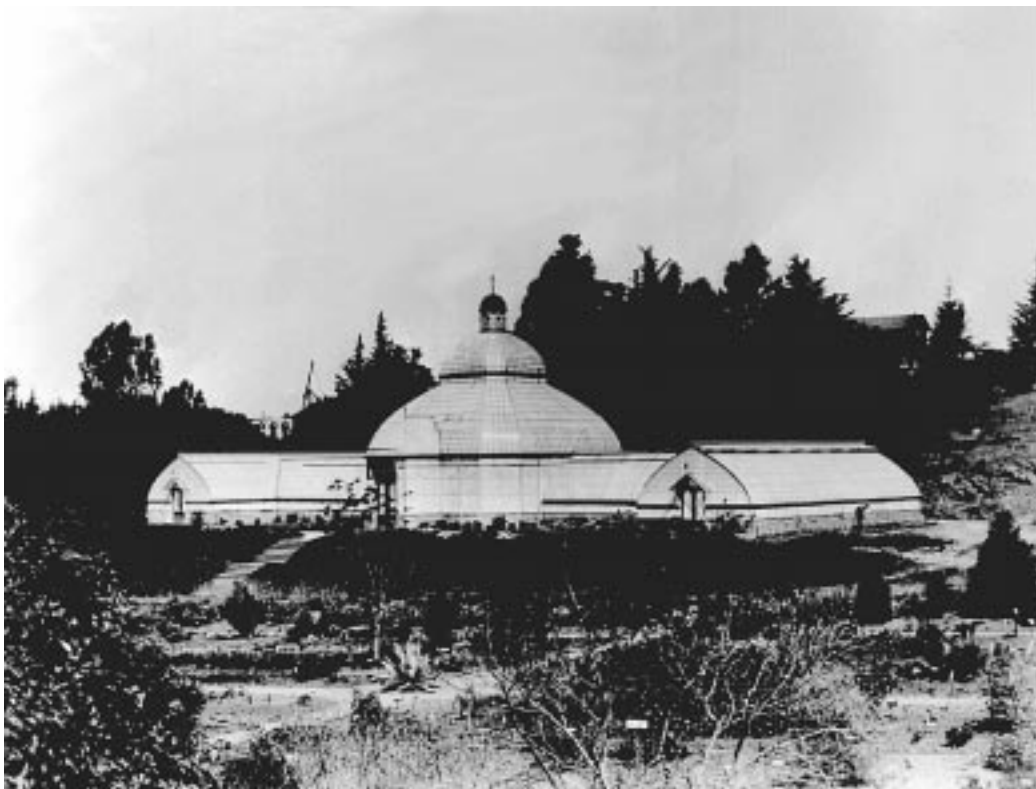
I have been preparing a short biographical sketch of Hall for the proposed *Plant Hunters of the Pacific Northwest* book to be published by the University of Washington Press, and found Berkeley geneticist E. B. Babcock's 1934 obituary of Hall interesting from the standpoint of Botanical Garden history. According

to Babcock, "Hall became keenly interested in botanical gardens and came to think of them as an important part of the working equipment of every botanical institution...in 1911, when he wrote to President Wheeler about the proposed garden in Strawberry Cañon, he was thinking in broader terms than a garden, for he dwelt on 'the importance of looking forward to a time when a botanical garden operated in connection with botanical laboratories, libraries and herbaria, where far-reaching studies in plant genetics, systematic botany, dendrology, plant pathology, and physiology may be pursued'." Babcock wrote that "Hall proposed the site occupied by the present botanical garden in Strawberry Cañon. Although the Board of Regents officially set aside this area for botanic garden development...no funds were made available during Hall's connection with the university."

Despite the arguments that were later offered for moving the Garden to its canyon site in the 1920s, it is clear that this site was one already approved for the Garden long before building pressures may have forced its move.

—Robert Ornduff

*The first Garden conservatory, situated on campus and modeled after the famous London Crystal Palace, circa 1904.*



## The PLAIN TRUTH about seeds that grow

Several years ago I taught a course in Cal's now defunct Department of Botany called "Practical Botany" (Botany 3). The course, designed for non-biologists, employed diverse horticultural practices as a means of introducing students to the principles of general botany. The cover of the course syllabus reproduced the cover of Burpee's 1914 seed catalogue illustrating a luscious-looking crimson tomato called Burpee's 'Matchless' and carrying the words "The PLAIN TRUTH About Seeds That Grow." I still have that catalogue and during a recent idle moment compared its offerings with the 1997 Burpee catalogue.

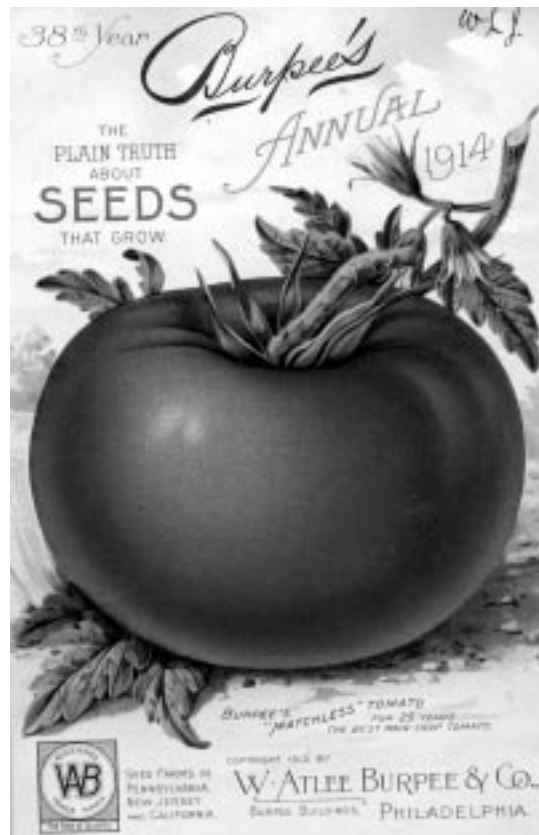
In 1914, by which time Burpee's had been in business almost 40 years, Americans apparently grew more vegetables at home than we do today. At least that's the conclusion I drew from scanning the 1914 and 1997 catalogues of one seed company, since my gardening career began somewhat after 1914. One-hundred six pages (58%) of the 182-page 1914 catalogue and 50 pages (41%) of the 123-page 1997 catalogue were devoted to listings of edible or forage crops. Surprisingly, the number of named varieties of most vegetables offered in 1914 was greater than that offered in 1997. In 1914 27 varieties of tomato were available (at 5 or 10 cents per packet); in 1997 20 tomato varieties are offered (at \$1.45 to \$2.45 per packet). The sole tomato variety listed both in 1914 and in 1997 is 'Yellow Pear'. Six bush lima bean varieties were offered in 1914; only two were offered in 1997 (both also available in 1914). Fifteen beet varieties were listed in 1914 and seven are listed in 1997: only 'Detroit Dark Red' has survived in the catalogue over the 83 years. A surfeit of cabbages was available in 1914. Twenty-seven varieties were available then; three are listed for 1997. No cabbage varieties are shared between the two catalogues, but I suspect that some cultivar names have been changed to make them more marketable. The 1914 'Ballhead', 'Stonehead', and 'Early Baseball' might not sound appetizing to today's brassicophiles. Carrots seem to have bucked the trend toward decreased variety of offering. Seven carrot varieties were available in 1914

and eight are listed in 1997. While gourmet ghettos scarcely existed in 1914, it was nevertheless possible to buy seeds of endive, corn salad, cress, water cress, dandelion, nasturtium, sorrel, salsify, and an assortment of culinary herbs. Garlic was apparently too outré in 1914—onion but not garlic sets were listed then.

Sweetpeas were the ornamental rage in 1914. Over 150 named varieties were offered that year—only four are listed in 1997. The names of the 1914 varieties commemorated many notables, including Florence Nightingale, Marie Corelli, Melba, St. George, Othello, and virtually everyone in the British royal family from Queen Victoria down. The garden ornamentals that we treasure today were mostly available in 1914, but there were some curiosities offered then as well. Ice-plant (*Mesembryanthemum crystallinum*), now a widespread weed in parts of California, was said to be "fine for vases, hanging baskets, or rockeries." Likewise, Garland Daisy (*Chrysanthemum coronarium*), now a common and established escape in California, was offered. Some California natives were listed, including sand verbena (*Abronia umbellata*), *Phacelia campanularia*, and eight varieties of California poppy (*Eschscholzia*), including white, red, and yellow strains, and a mix of "all colors." Two of these were attributed to Luther Burbank. Ask any native-born Californian under 30 years of age to identify Luther Burbank and most likely you will be met with a blank stare.

Ornamentals that we now consider to be old-fashioned or heirloom and which are not favored today were popular in 1914. These include mignonette, available in eight versions, *Cleome*

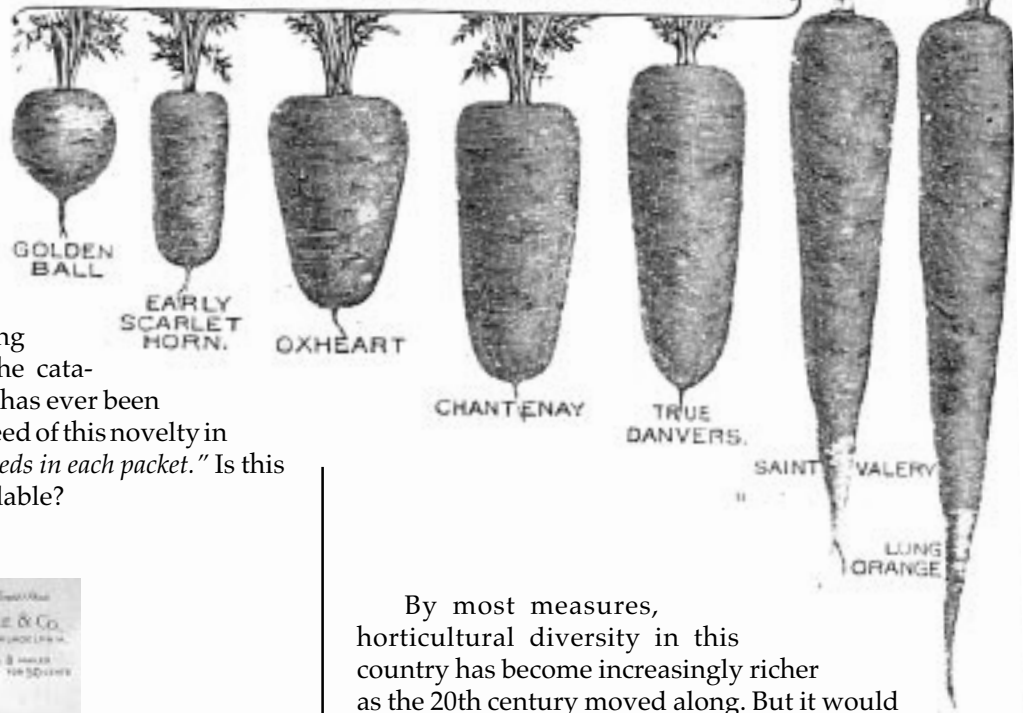
*spinosa*, feverfew (*Chrysanthemum parthenium*), baby's breath (*Gypsophila paniculata*, now a noxious weed according to the 1993 *The Jepson Manual*), heliotrope (*Heliotropium*: "on one mammoth flower head we counted twelve thousand nine hundred and seventy-five flowers"), love-in-a-mist (*Nigella*), castor bean (*Ricinus*), and balloon vine (*Cardiospermum*). Some oddities were offered as well: the legume *Medicago scutellata*, otherwise called "Snails," was offered for its "curiously shaped seed pods." Immature seed pods of the peculiar unicorn plant (*Proboscidea*) could be pickled and eaten. Sensitive plant (*Mimosa pudica*), which continues to amuse adults and children in our



Tropical House when it folds its leaves on being touched, was described as “chaste and elegant in foliage.” Seeds of opium poppies (*Papaver somniferum*) were available at 90 cents per pound. Several of the “ornamental grasses” sold have, alas, become serious weeds in California. I was intrigued by the otherwise unidentified double white morning glory newly offered in 1914. The catalogue states that “Nothing like it has ever been known before!...there is so little seed of this novelty in existence we can put only seven seeds in each packet.” Is this interesting annual vine still available?

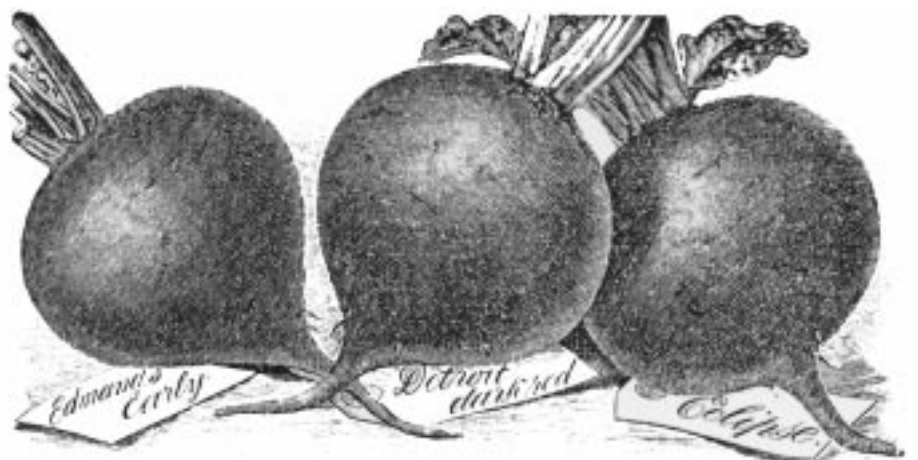


## Best Garden CARROTS



By most measures, horticultural diversity in this country has become increasingly richer as the 20th century moved along. But it would be wrong to believe that those gardening in 1914 had only a restricted selection of cultivars for their vegetable and flower gardens. In fact, if your gardening interests center around either cabbages or sweet peas, the 1914 offerings were opulent compared with the scanty selection available in 1997. Readers who have access to the Internet and are interested in locating sources of ornamental plants and seeds that are no longer available from the usual commercial sources can search for “heirloom seeds” or “heirloom plants” and find commercial sources as well as individuals who maintain and offer many delightful old-fashioned strains.

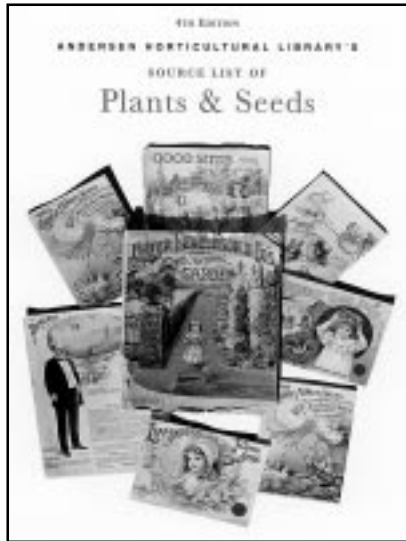
—Robert Ornduff



## BOOK REVIEWS

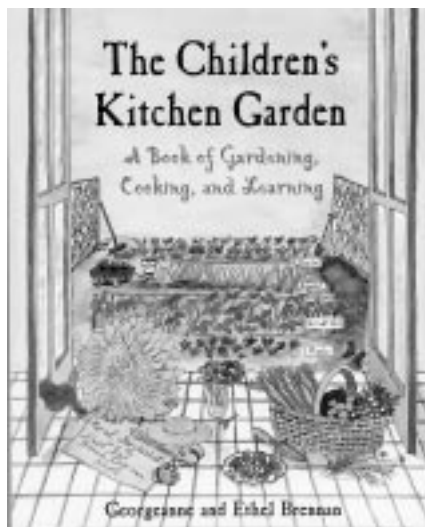
♣ **The Andersen Horticultural Library's Source List of Plants and Seeds, A Completely Revised Listing of 1993-96 Catalogs**, 4th ed. Comp. and ed. by Richard T. Isaacson; Andersen Horticultural Library, Univ. of Minn., MN, Landscape Arboretum, 1996. 332 pp, Paper. \$34.95

Compiled from information obtained in nursery catalogs, and arranged in three sections—1) a cross reference of selected common names, 2) a nursery catalog state coded key, and 3) a 59,000 entry source list of plants arranged alphabetically by scientific name—this easy to use reference will help you find almost any plant you are looking for. Californians may be disappointed in the small number of California nurseries referred to, but we can always turn to WHERE ON EARTH! to find nurseries in our area.



♣ **The Children's Kitchen Garden, A Book of Gardening, Cooking, and Learning**. Georgetanne and Ethel Brennan, with Marcel Barchecat and the East Bay French-American School; illus. by Ann Arnold; photography by April Gertler; Ten Speed Press, Berkeley, CA, 1997. 146 pp, Paper. \$16.95

Georgetanne Brennan, a food and garden writer living in Yolo County, is well-known in the San Francisco Bay Area for her cookbooks and gardening know-how. In this delightful and practical book about gardening with children within a school curriculum, she has collaborated with her daughter, Ethel, who is the gardening instructor for grades K-3 at the

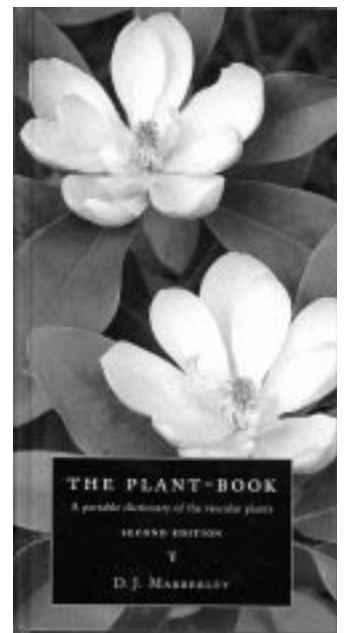


East Bay French American School in Berkeley. Using the French educational philosophy upon which the school is based and traditional French reverence for food, the school has developed a successful gardening program for young children. Useful plants and plant sources, and recipes for the harvest are included. Teachers and home gardeners will find this a great help in getting garden projects started at school or at home.

♣ **The Plant-Book, A Portable Dictionary of the Vascular Plants, Utilizing Kubitzki's The Families and Genera Of Vascular Plants (1990), Cronquist's An Integrated System of Classification of Flowering Plants (1981) and current botanical literature arranged largely on the principles of editions 1-6 (1896/97-1931) of Willis's A Dictionary of the Flowering Plants and Ferns; 2d ed., completely rev., with almost 2500 additional new entries.** D.J. Mabberley; Cambridge Univ. Press, Cambridge, England, 1997. 858 pp, Hardcover. \$49.95

Home gardeners, horticulturists, ecologists, students and botanists all share a quiet delight when they discover *The Plant-Book*, a convenient, much used, basic reference tool. First published in 1987 as a replacement for the out-of-print *A Dictionary of the Flowering Plants and Ferns* (Willis), it was reprinted with corrections in 1989, 1990 and 1993. Now reissued with nearly 2500 new entries in this revised second edition (in the same handy format), it will continue to be one of our necessary plant reference books. Do You want to

know what family *Ceanothus* belongs to? Mabberley will tell you (Rhamnaceae), and in addition he will tell you the botanist who first described it (Linnaeus), where it comes from, how many species there are, its common name, the color of its flowers, its medicinal or other uses, and its ability to 'fix' nitrogen in its roots. Closely related genera are listed under the family. Its place in the modern arrangement of angiosperms can be found in 'System For Arrangement Of Vascular Plants' at the end of the book. There is also a useful listing of authors and an easily used glossary of abbreviations. It is clear that *The Plant-Book*, in this new edition, will continue to be a much needed reference on all our desks.



—Elly Bade

## GARDEN NOTES

The Garden is pleased to report the award of a \$175,000 grant from the Howard Hughes Medical Institute to support expansion of the *Cal Alive!* program for school children over the next four years. This successful proposal was written by Associate Director for Education **Dr. Jennifer White**.

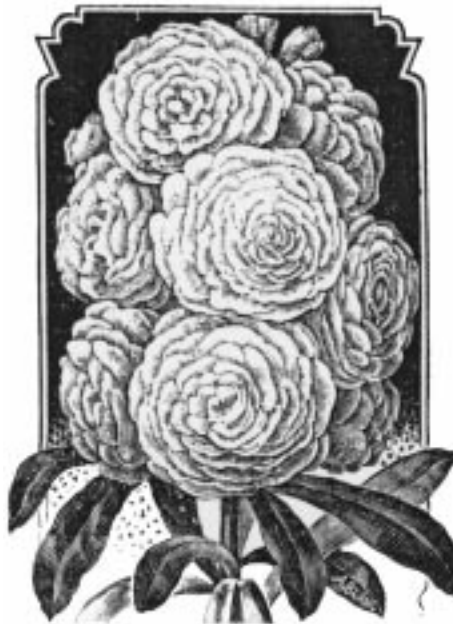
### New Staffing

Welcome to new administrative specialist **Elaine Meckenstock!** Ms. Meckenstock joined the Garden staff in April and has already won the admiration of the staff with her excellent handling of garden business.

Welcome also to new administrative assistant **Ezinda Franklin** who began her job in late August. Ms. Franklin will be handling a wide variety of jobs, including publicity, facilities rentals, and much more.

### On Staff and On Site

Associate Director for Education **Jennifer White**, Volunteer Services Coordinator **Nancy Swearingen**, and Horticulturist **Jerry Parsons** participated in a University Research Expeditions Program in Ecuador in July. They returned with many stories and ideas of how the Garden might collaborate with this program in the future.



The Vice Chancellor's Advisory Committee has made a commitment to install a pedestrian-activated stop light at the crosswalk on Centennial Drive this fall. We are very excited at the prospect of improved safety for our visitors, volunteers, and staff on this busy road.

Remodeling of the public restrooms was completed in July and greeted with great enthusiasm by Garden staff and visitors alike. New tile, radiant heating, hot water, and diaper-changing stations in both men's and women's facilities are much appreciated. Thanks are due to **Vice Chancellor Cerny's** office for providing 50% funding to make this happen.

Curator **Holly Forbes** attended the California Task Force Meeting of the Center for Plant Conservation, this time held in the Santa Barbara Botanic Garden August 21-23.

Horticulturist **Roger Raiche** has reduced his work schedule to three days each week to launch a new business, Planet Horticulture, with partner David McCrory. See their web site at [www.planethorticulture.com](http://www.planethorticulture.com). Congratulations to the pair for winning the contract to redesign the entrance plantings at Strybing Arboretum and Botanical Gardens in San Francisco's Golden Gate Park!

## New Members

The Garden welcomes the following new members:

Margaurite Aaron	Alison Odell
Maureen Appel	Ginger Ogle
Arnold Arcolio	Marion Ongerth
Gary Ashley	Ingrid Parker & Ken Fullmer
Steve Ball	Wendy Peterson & Arthur Abraham
Martha Barclay & Kurt Bigler	Vivian Pon
Carson Barnes	Nathalie Prettyman
Anne Boardman	Ronald Pusateri
Marilyn Brite & Lynn Clifford	Shela Ray
Stephanie Burns	Jim & Ruth Reynolds
Barbara Cadwalader	Marybeth Rice
Richard Canciamilla	Nancy Rogers
Joe Chan	Ann Roth-Cord
Allan & Lynda Chasnoff	Emily Rued
Brad Chilcoat & P E Janke	Karen San Martin
John Chinn	Debbie Sanderson & Michael O'Hare
Bruce Cobbledick	Robin Sandstad
Daria Curtis	Jenny Schaffell
Peter D'Amato	Cynthia Seawomyn
Donn Davy	Asha Setty
Euenge Delaporte	Lois Sharpnack
Irene Delaporte	Kaye Sherer
Randa Diamond	Steve Smith
Kathleen Dickson	Terry Smith
Michael Diliberto	Thomas Smith & Katherine McIntosh-Smith
Jeanne Dolese	Lee Ann Sosa
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The Garden offers appreciation and thanks to these donors for their generous contributions:

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The Garden offers appreciation and thanks for gifts from these donors in memory of:

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The Garden offers appreciation and thanks for gifts in kind:

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*Heliotrope and Mignonette*



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My employer has a matching gift program. I have enclosed the appropriate forms.

Please make checks payable to UC Regents and mail to Garden Membership, 200 Centennial Drive #5045, Berkeley, CA 94720-5045.

# Calendar of Events

## SEPTEMBER

**Art in the Garden** **Wed Mornings, SEPT 10-NOV 12**  
Ever-popular East Bay artist, Karen LeGault, returns for a ten week class exploring the underlying principles of nature paintings. Suitable for all levels. 9:30am-noon. \$125 members, \$145 non-members

**FALL PLANT SALE** **Sun, SEPT 28**  
Fall is the time to plant in California! Unusual and beautiful selections from the UC Botanical Garden. Free advice and demonstrations throughout the day. 10:00am-2:00pm. FREE

**Propagation Workshop**  
A four session workshop on the various propagation methods presented by propagation instructor and UCBC horticulturist Martin Grantham. Bring clippers. Limited to 20.  
**Thurs, SEPT 18, 7:00-9:30pm**  
**Sat, SEPT 20, 10:00am-4:00pm (Bring lunch)**  
**Thurs, OCT 23, 7:00-9:30pm**  
**Sat, OCT 25, 10:00am-4:00pm (Bring lunch)**  
\$100 members, \$115 non-members.

**Plant Communities of the Bay Area**  
**Four Thus Evenings, SEPT 25, OCT 2, 9, and 16**  
The San Francisco Bay Area has some of the greatest diversity in ecosystems and plant communities to be found anywhere. Led by Glenn Keator, Ph.D., this course will examine most basic plant community types and discuss their composition, location, and adaptations. Four lectures. 7:00-9:00pm. \$50 members, \$60 non-members. For more detailed information call 510-643-2755.

## OCTOBER

**Clinic for Sick Plants** **Sat, OCT 4**  
The first Saturday of every month! UC Plant Pathologist Dr. Bob Raabe, diagnoses your sick plants. 9:00am-noon. FREE

**A FALL FESTIVAL: FOODS OF THE AMERICAS**  
**THREE WEEKENDS, OCT 4-5, 11-12, 18-19**  
A two week festival for all the family featuring the food crops of the Americas. Come celebrate these foods with us through special educational displays, tastings, interpretive walks, music, crafts and much more! Special plants, seeds, books and gifts will available for purchase. Special tours for school children during the two weeks. FREE with Garden admission.

**Intensive Workshop in Drawing and Painting**  
**Sat, OCT 25 and Sun, OCT 26**  
A chance to study with Karen LeGault. 10:00am-4:00pm both days (Bring lunch). \$60 members, \$75 non-members.

## NOVEMBER

**Dried Wreaths** **Wed, NOV 5**  
UCBG staff members Nancy Swearengen and Jerry Parsons will lead us in the use of seeds, cones, and other plant parts to make beautiful holiday wreaths. Limited to 20. 7:00-9:00pm. \$25 members, \$35 non-members.

## DECEMBER

**HOLIDAY PLANT SALE** **SAT, DEC 6**  
Our wonderful array of plants to cheer up winter and solve many a gift problem. Books and other special gift items also available. 10:00am-noon. FREE

**Holiday Decorations** **Sun, DEC 7**  
UCBG staff members Nancy Swearengen and Jerry Parsons will lead us in making fresh evergreen decorations. Limited to 20. 10:00am-noon. \$25 members, \$35 non-members.

## *Travel Events*

**SOUTH AFRICA NATURE TOUR**  
Join UCBC horticulturist Martin Grantham and South African botanist Anne Bean in an exploration of the spectacular Cape floral region, the Drakensberg, and Natal, including a walk on what may be the original surace of Gondwanaland.  
**March 2-23, 1998**  
Co-Sponsored with UC's Jepson Herbarium.

For information and itineraries call Geostar  
800-624-6633.

For further information on classes and events, call the Garden Kiosk at 510-643-2755. To register for classes, send checks payable to the UC Regents to the Botanical Garden. Two weeks advanced notice is necessary to accommodate individuals with special needs. No refunds the week before the class date unless class is cancelled. Pre-registration is suggested, as classes fill early. The Garden is open every day of the year except Christmas. The Garden opens at 9:00am and closes at 4:45pm except between Memorial Day and Labor Day when hours are extended until 7:00pm. Admission is \$3 for adults, \$2 for seniors, \$1 for children 3-18. Thursdays are free, and annual passes and memberships are available at the entrance. Free, public tours are given by docents on Thursdays, Saturdays and Sundays at 1:30.

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