

REGISTRATION

Includes Continental breakfast, lunch, refreshments

Non-Member: _____ x \$165 = \$ _____

Member: _____ x \$135 = \$ _____

Member audit*: _____ x \$85 = \$ _____

Total attending: _____ Total due: \$ _____

**Available only for Native Plant Center members who do not need professional credits. To become a member, visit www.nativeplantcenter.org.*

Please register by **March 10**.

3 Ways to Register

Pay online: www.mysunywcc.org/landscapeconference

OR

Return this form with payment to:

The Native Plant Center

75 Grasslands Road, Valhalla, NY 10595

OR

Fax to (914) 606-6143

Name(s) (list all attendees)

Company (if applicable) _____

Registrant's address

Phone _____

E-mail* _____

**Required for confirmation*

M/C, Visa, or Discover No.

Exp. Date _____ CVV code (from back) _____

Name on card _____

Questions? E-mail wcc.nativeplant@sunywcc.edu

or call (914) 606-7870.

THE NATIVE PLANT CENTER
Westchester Community College
75 Grasslands Road, Valhalla, NY 10595



THE NATIVE PLANT CENTER'S Spring Landscape Conference 2015



Natives that Nourish: *Planting an Edible Landscape*

Monday, March 16, 8:30 a.m.–3:30 p.m.

(Snow date: Friday, March 20)

Westchester Community College

Valhalla, NY

Gateway Center, Davis Auditorium



**Earn credits: 4.5 LA-CES
and up to 4.5 ISA**

THE NATIVE PLANT CENTER'S Spring Landscape Conference 2015

Natives that Nourish: *Planting an Edible Landscape*

Native edible plants can be incorporated into landscapes to provide beauty and food for people and wildlife alike. Learn about the historical and present-day uses of these plants and how to mimic natural systems in designing a native edible garden.

8:30–9 a.m.

Registration/Continental breakfast

9–9:15 a.m.

Welcome

9:15–10:15 a.m.

Eating on Mannahatta: The Plants that Sustained Native Americans

Eric W. Sanderson, PhD



The Native Americans who pre-dated Henry Hudson on Manhattan Island harvested a variety of foods from the land: nuts, berries, seeds, leaves, and tubers. Find out about the horticultural cultivation and food gathering by the Lenape 400 years ago. Learn about “Muir webs” and the habitat connections among plants, animals, and people. Discuss and imagine for the future a more sustainable, edible landscape for New York City.

Eric W. Sanderson, PhD, is Senior Conservation Ecologist at the Wildlife Conservation Society and the

best-selling author of Mannahatta: A Natural History of New York City. A TED Conference presenter, he received his doctorate in ecology from the University of California, Davis. His latest book is Terra Nova: The New World After Oil, Cars, and Suburbs.

10:15–11:15 a.m.

Landscaping with Native Edible Fruits and Nuts

Lee Reich, PhD



Native trees, shrubs, and vines that bear fruits and nuts are better adapted to withstand the pests and climate of the Northeast than the typically planted apples, peaches, pears, and cherries.

Native species also look natural in the landscape—a landscape that can be luscious as well as ornamental. Discover the beauty, flavor, and cultivation of persimmon, pawpaw, blueberry, and a host of other native delectables.

Lee Reich, PhD, is an avid “farmdener” (more than a gardener, less than a farmer) with graduate degrees in soil science and horticulture. After working in agricultural research for Cornell and the U.S. Department of Agriculture, he turned to writing, lecturing, and consulting. He is the author of several books, including most recently Grow Fruit Naturally. His “farmden” is a test site for innovative techniques in soil care, pruning, and growing fruits and vegetables.

11:15–11:30 a.m.

Break

11:30 a.m.–12:30 p.m.

Edible Herbaceous Natives for the Garden

Ellen Zachos



Many native herbaceous plants are delicious as well as lovely. Learn how to recognize, grow, and harvest these species in your home landscape, creating sources of food and beauty. Find out how

to transform these natives into tasty treats such as banana yucca pie, roasted Jerusalem artichoke soup, and wild ginger snaps.

Ellen Zachos, a garden writer and photographer, is an instructor at The New York Botanical Garden, where she studied commercial horticulture and ethnobotany. She is the foraging expert for About.com, a senior advisor for the Garden Compass app, and writes monthly for the National Gardening Association. A Harvard graduate, she is the author of six books, including Backyard Foraging: 65 Familiar Plants You Didn't Know You Could Eat.

12:30–2 p.m.

Lunch and book signings

2–3:30 p.m.

Mimicking Nature: Healthy Edible Ecosystems by Design

Dave Jacke



With clear scientific theory and practical design processes, we can create edible landscapes that mimic healthy ecosystems. The benefits that emerge include minimal competition and maximum

cooperation among the plants, the return of critical ecosystem functions, and reduced work and outside inputs for the gardener. Explore the essential theories and practices behind edible ecosystem design, and learn about native ecosystem assemblages.

Dave Jacke, a student of ecology and design for almost 40 years, is primary author of the award-winning two-volume book Edible Forest Gardens. Since 1984 his firm, Dynamics Ecological Design, has designed and built landscapes, homes, farms, and communities across the United States and internationally. He holds a BA in Environmental Studies from Simon's Rock College and an MA in Landscape Design from the Conway School of Landscape Design.

Please note: Snow date program subject to change.