



San Luis Obispo Botanical Garden

Our Mission is to honor and preserve our connection with nature

Upcoming Events

www.slobg.org/events-classes

Saturday, February 7

Savor Sustainability:
Chocolate and Wine Tasting
1 PM to 2:30 PM

Saturday, February 28

Kids' Wild Water
1 PM to 2:30 PM

Sats & Suns, March

Earth Oven Workshops
8 AM to 3 PM

Friday, March 6

Edible & Medicinal Plants
6 PM to 7:30 PM

Sat & Sun, March 7-8

Herbal Workshops
Pt I: Herbal Field Exploration
Pt II: Wildcrafting and Prep
10 AM to 4 PM

Saturday, March 14

Container Gardening
1 PM to 3 PM

Friday, March 27

Members ONLY Plant Sale!
10 AM to 2 PM

Saturday, March 28

Spring Plant Sale
10 AM to 1 PM

Saturday, April 11

Audubon Bird Walk
9 AM to 11 AM

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Photos by Ron Kindig and Eve Vigil

Savor Sustainability: Fair Trade Chocolate Talk and Sustainable Wine Tasting with Food Scientist, Tom Neuhaus PhD

Saturday at the Garden - February 7 at 1 PM

Bring your sweet-tooth and sweet heart as we enjoy chocolate samples from Mama Ganache Artisan Chocolates and wine tasting from SIP Certified Halter Ranch.

Every year approximately \$83 billion is spent on chocolate. Do you know the history of this exotic treat, where it comes from, how it's grown, and who this industry helps and hurts? Join us as food scientist, chocolatier and activist, Tom Neuhaus PhD, discusses global chocolate production and how practices like fair-trade and organic production lead to a sustainable industry and well-being for the people growing your favorite holiday treat.

Presentation is \$10 for members/\$15 non-members and includes chocolate tasting with wine pairing donated from Halter Ranch. Followed at 2:30 with a free docent-led tour. No preregistration required. For more info visit slobg.org/chocolate.

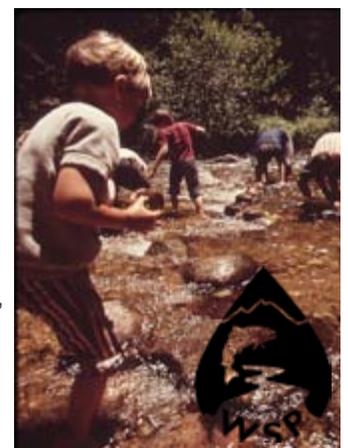
Tom Neuhaus, PhD, from Cornell University, has followed a foodie path that began with Food Production and morphed into issues of social justice that relates to food. Tom has worked and ran restaurants and bakeries and has written weekly culinary columns for the Washington Post and the Los Angeles Examiner. Dr. Neuhaus has been teaching since 1982, and currently teaches at Cal Poly. He serves as president and co-founder of Mama Ganache Artisan Chocolates. He is also president/co-founder of Project Home and Fairness, an NGO established to help West African cocoa farmers become more sustainably economically. Dr. Neuhaus is still internationally active.

Kids' Wild Water

February 28, 1 PM to 2:30 PM

Winter is a wonderful time to explore the creek! Discover the unique area where water can often be found. Meet some creek creatures, discover where our water comes from, and how we can protect this wonderful resource. Join us at the Children's Garden to learn how the whole family can save water and preserve our waterways. Learn, play, explore and craft at the Garden with the Watershed Stewards Program.

Class is \$5 suggested donation. No preregistration required. For more info visit slobg.org/water.



Central Coast Herbal Exploration Workshops with herbalist Tellur Fenner Friday-Sunday March 6-8th

The Garden is excited to welcome back herbalist, Tellur Fenner of the Blue Wind Botanical Medicine Clinic for an in-depth look at the edible and medicinal plants of the central coast. Join Tellur for a class series that explores plant habitats while learning many amazing and useful plants growing in SLO County. This interdisciplinary program will engage students through a combination of classroom lecture, field exploration, and hands-on exercises.

Topics/activities to be covered include: botany basics taught from a plant family perspective, plant identification in the field, medicinal/edible/utilitarian uses, California ethnobotany, ethical harvesting guidelines and information about at-risk medicinal plants, safety issues and tips on how to avoid toxic/poisonous plants, medicine making techniques and activities, sampling of a variety of edible/medicinal plant preparations, and more!

EARLY-BIRD DISCOUNT FOR BOTH SATURDAY AND SUNDAY WORKSHOPS: \$80 GARDEN MEMBERS / \$95 PUBLIC

Enroll by Thursday February 26 to get the early-bird discount! Register online at slobg.org/useful-plants



Photos courtesy of Tellur Fenner

FRIDAY MARCH 6, 6 PM - 7:30 PM

Lecture: Edible and Medicinal Plants of SLO County

Discover the historic and modern uses of some of the many useful plants of SLO County. During this talk we will explore a number of common native and non-native plants found growing throughout the region, with a focus on historical as well as modern use.

No reservations required. \$5 Garden members / \$10 public.

SATURDAY MARCH 7, 10 AM - 4 PM

Workshop I: SLO County Bioregional Field Exploration

In order to put theory into practice, we'll spend the day hiking through a number of different plant habitats while identifying and discussing many of the useful plants found along the way. Our study will emphasize a dynamic sensory awareness of the plants via close observation, touching, tasting, and smelling.

Limited space available, reservations required.

\$45 Garden members / \$55 public.

SUNDAY MARCH 8, 10 AM - 4 PM

Workshop II: Wildcrafting and Plant Preparation Methods

Our program culminates with a day spent learning the principles of plant harvesting, processing, and botanical pharmacy work. After a short lecture/slideshow, students will harvest a number of useful medicinal plants from the San Luis Obispo Botanical Garden property and surrounding environs. The remainder of our time will be spent preparing a number of different herbal products with our bountiful harvest.

Limited space available, reservations required.

\$45 Garden members / \$55 public.

New Additions to the Garden!

The SLO Botanical Garden is off to a busy 2015!

Volunteers have been diligently planting the new Fire Safe Demonstration Garden. With over 60 fire resistant plants planted weekly, the Fire Safe Garden has hundreds of plants installed. Come take a walk through the young garden.

Volunteers Ed Peltzman and Chris Arndt have also installed a weather station in the Children's Garden. The weather station was purchased with grant funds from IBM and County Parks. Check out the current conditions at slobg.org/visit-contact.



Photos by Melissa Traynor and Lindsey Collinsworth



San Luis Obispo Botanical Garden

Our Mission is to honor and preserve our connection with nature

**One plants trees
to benefit future
generations.**

-Caecilius Statius

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TETRA TECH



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Photos courtesy of Pam Thomas

Container Gardening Workshop with landscaper Pam Thomas

Saturday at the Garden - March 14 from 1 PM to 3 PM

Even if you don't have a large yard you can still enjoy the many benefits of gardening! If you love birds, butterflies, fresh vegetables or low maintenance plants but have limited space or time, **THIS** is the class for you!

Learn how to create your own nature haven with a container garden. Join landscaper, Pat Thomas, at the San Luis Obispo Botanical Garden on Saturday, March 14 from 1 PM to 3 PM as we learn about containers for ornamental plants and vegetables. Following a demonstration, class participants will plant their own containers to bring home. Participants should bring a planting container approximately 18" diameter by 18" deep or larger to the program. Some plants will be provided and others will be for sale, or bring your own. Soil, trowels and gloves are provided. Class is followed at 3PM by a free docent led tour of the SLO Botanical Garden.

Workshop is \$10 for Garden members/\$15 for public and includes soil and several plants. Limited Class size, preregistry required. For more info visit slobg.org/container.

Pam Thomas has a horticulture degree from Cal Poly, and worked in botanical gardens in California, the east coast, and abroad before returning to San Luis Obispo to start her own landscaping business.

Earth Oven Construction & Cooking Workshops Saturdays and Sundays throughout March, from 8 AM to 3 PM

Wood fired earth ovens are very user friendly, incorporate recycled materials and create a wonderful outdoor dining experience. Join the earth oven masters from N'credible Edibles for a workshop series that will take you through the whole process of designing, building and cooking with your very own earth oven while constructing one in the Children's Garden! Workshops will take place on Saturdays and Sundays throughout March. Enroll in single day workshops, or save by enrolling for a full weekend, or the entire month-long workshop!

N'credible Edibles owners Jordan and Meleah are experienced advocates of permaculture who have been designing and building unique health-conscious gardens on the central coast. Jordan and Meleah have built numerous earth ovens in the area that help connect people with growing, cooking and eating their own healthful foods.

For more info, workshop details, and enrollment visit slobg.org/earthoven.



Photo by N'credible Edibles

It's Time to GROW Spring Fundraising Plant Sale Saturday, March 28, 10 AM - 1 PM

It's time to get ready for some serious gardening, which means it's time for our annual **Spring Fundraising Plant Sale** on Saturday, March 28, from 10 AM to 1 PM. Garden members are welcome to join us for an exclusive shopping experience at 9 AM on Saturday, AND Friday March 27 from 10 AM to 1 PM!

All plants will be tax free to the general public and Garden members will receive an additional 15% off!

Learn something new- This is more than just a plant sale! It is an opportunity to learn more about your climate region and see a multitude of plant species that thrive in this area. Our plants are well suited to our climate and are drought resistant, so be sure to wander through our Garden to get inspiration for your own landscaping!

Get expert advice- Are you having specific plant problems or need advice? Come talk with our experts and find out what plants would work best for your situation. And don't forget to grab a free cup of coffee to sip on while you "talk garden"!



Photos by Eve Vigil and Ron Kindig

Find great deals- Pay reasonable prices and support a good cause at the same time! We rely on our members and guests to support us and our work in the community.

All plants will be TAX-FREE to the public from 10 AM to 1 PM.

For more info and availability list of this year's plants, visit slobg.org/sale.

Plant of the Season A Cool Blue Native: *Ceanothus* by Ron Kindig, Volunteer

The wild lilac, or *Ceanothus*, comes in many varieties, from low spreading ground cover to multitrunk large shrub or tree, like this *Ceanothus impressus* var. *nipomensis*. It is found throughout central California in coastal sage and chaparral plant communities. This *nipomensis* variety was originally found near the town of Nipomo. You can see this and several other species at the Garden and Fire Safe Demonstration Garden.

As a native Californian, *Ceanothus* survive our dry summers with little or no supplementary water. Their deep green foliage stays attractive all year, and their spring bloom adds a spectacular visual treat. They prevent erosion on slopes and their low water needs makes them compatible with oaks. It is a good addition to the fire resistive landscape as well.

Our local Native Americans used *Ceanothus* blossoms for soap and shampoo, and they still maintain that it is better than anything on the market! Branches were used for digging sticks, fence posts, and poles.

Ceanothus impressus var. *nipomensis* was chosen for the Garden's *128 of Our Best 2014*, which includes plant photos, descriptions, and uses of 128 of the Garden's best plants for the landscape. This book will be available soon in Eve's Garden Shop. Find out more about our plants at our website at www.slobg.org/what-we-grow.



Photos by Ron Kindig

Ceanothus has long served the animal kingdom with shelter and habitat, leaves for caterpillars; and pollen, nectar, and seeds for bees, butterflies, and birds. It is somewhat resistant to deer; however, droughts expand the deer's menu!