



Missouri Native Plant Society Hawthorn Chapter Newsletter

Volume 36, Number 2
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We would like to read about announcements, impressions, species accounts, photos, poems, links to scientific articles or other creative nature writing from you, too. Please submit during the second half of every month.

This is the 36th year Hawthorn has supplied a newsletter to chapter members.

February 2021

Future Activities Calendar

For the foreseeable future we will have presentations and occasional meetings offered by Zoom. Our traditional meeting time is second Mondays at 6:30.

February chapter meeting scheduled

Hawthorn meeting Mon 8 Feb opens at 6:15 for socializing. Program starts at 6:30.

Randal Clark will Share Nature Walks and the Seasons of 2020.

You will receive a link the weekend before the meeting by email.

Randal is a Boone County, Missouri naturalist who has been leading nature walks for the public in the area for over 39 years with emphasis on Wildflowers ID. Unable to lead walks in 2020, he created *Randal's Nature Walks Facebook Group* where he could still share what he saw in the area throughout the year.

Nadia has a speaker lined up for March. *Please send her names of people and subjects you want to hear.*



Announcements

Now that the days are getting longer, it is time to think about the new native species you want in your garden. If you have seeds from friends or a wild area, TODAY is the time to stratify them in the refrigerator as you learned in the propagation workshops. Then you can warm them up outside to germinate the first week of April.

Thanks to Nadia, for her submission this month!

Thanks to Cindy for setting up our zoom meeting.

Thanks to Michelle for proof reading.

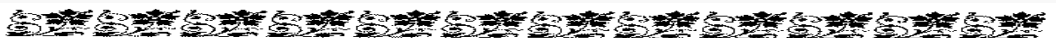


VOLUNTEERING OPPORTUNITIES

Many of you have expressed interest in helping to manage the myriad of native plant gardens around town and at Columbia Public Schools as a reason to get outside and a process of education. Doing this community service is applicable to your MMN re-pay requirements. Even if you have not had MMN training, working in these gardens will help you learn how to recognize good native plants from undesirables. Lea is the leader for this volunteer group [named Volunteer of the Month by City of Columbia this summer].

Activities are on hiatus for the winter, so sign up now to know when and where to get started. She knows where all the gardens are and offers a schedule, received from her by email, when group weeding parties occur. If you have confidence in your knowledge of species recognition, don't be shy! – ask [Lea for a garden](#) and do what you can to remove 'bad plants' when you want to work. If you need assistance with id and technique, go with a group several times before you strike out on your own.

langtree@gmail.com call or text 864-7647.



On a tea tag: Talking to plants is one way of talking directly to the Great Spirit" Rosemary Gladstar

Link to **Braiding Sweetgrass** by Robin Wall Kimmerer. If you want to assist Robin's cause with a purchase of one or more of her books, please do. If you cannot afford this purchase at this time, this is a gift of a free download: https://pdfforall.com/wp-content/uploads/2020/08/Braiding-Sweetgrass-PDFORALL.COM_.pdf

GOLD LINKS

Sign up for MO Prairie Journal

<https://moprairie.org/mission/missouri-prairie-journal/>

Find links to educational webinars every Wed afternoon on the MPF site.

2020 Missouri Natural Areas Newsletter

Enjoy your 2020 Missouri Natural Areas Newsletter! This edition features articles examining Missouri's tremendous native plant diversity and its ecology. Sit back and enjoy the read as we look forward to spring's earliest wildflowers.

<https://nature.mdc.mo.gov/discover-nature/find-places-go-mo/natural-areas/natural-areas-newsletter>

Check out the **BudBurst** site and get ready to record spring sprouts, flowers and later, seeds

<https://budburst.org/>
They need your data!!!

**The Naturalist's
Notebook** used to
record phenology is
available from storey.com
for \$19.95. Here is the link
to the calendar you can print
yourself:
https://www.storey.com/wp-content/uploads/2020/02/Naturalists_Notebook_Calendar_01.pdf

When Life Hands You Sumac.....

Submitted by Dr. Nadia Navarrete-Tindall, Native Plant Extension Specialist at Lincoln University
Edited by Randy Tindall. Free-lance writer and photographer

People have mixed feelings about sumacs. Some admire their vibrant autumn colors, while others resent their invasion of pastures and fencerows. Still others might be a little uneasy of them altogether, because they conjure up the phrase “poison sumac”, even though that particular sumac has not been recorded in Missouri, and you would probably need waders or a boat to get to it anyway.

However you feel about sumacs, they are here to stay, so let's make the best of them. And, actually, the best of them can be pretty good.

First, let's talk a little bit about the plants themselves. Sumacs belong to the *Anacardiaceae* family. There are about 250 species of sumacs around the world. Three species are native to Missouri: smooth, winged and aromatic sumacs (*Rhus glabra*, *R. copallina*, and *R. aromatica*). Other members of this family are tropical mangoes (*Mangifera indica*) and cashews (*Anacardium occidentale*), the American smoke tree (*Cotinus obovatus*) and poison ivy (*Toxicodendron radicans*). Being from the tropics, I like comparing vegetation from my native El Salvador with related flora of the north. For example, the flower panicles of sumacs resemble those of the naturalized mangoes in my country. Like mangoes, the fruits are drupes (a single seed covered by soft nutritious flesh), but those of the sumacs are smaller, form compact clusters and mature in the fall. Mangoes mature during the dry season in El Salvador, which is like the summer for us.

I have been fascinated with sumacs since the first time I saw their bright red berries and gorgeous crimson leaves in fall of 1986, when I first arrived here. In fact, the word “sumac” originally meant “red” and came to us from Aramaic, Hebrew and Arabic. Little did I know then about their importance, not only for wildlife (birds eat the berries and spiders hide in the flowers or fruit clusters), but also for humans as food and for conservation practices.

Sumacs grow well in disturbed soils, including roadsides and other marginal areas, but do not do well under shade. Aromatic sumac, especially, prefers sunny and dry ground, while the other two like a little more moisture. It's true that sumacs, if they are given the opportunity and no control, may be aggressive, especially smooth sumac. In prairies, grasslands, woodland borders and other natural areas, prescribed burning, mowing, hand-pruning and even spraying may be necessary to stop them from spreading too much. A new ecological control may be the use of goats that nibble on the bark and eat the new shoots. Sumacs spread easily from underground stems forming thickets providing cover and food for birds and small mammals. This characteristic may not be too desirable in small gardens; however, they can provide privacy in urban areas and be effective as living fences in rural areas.

For use as food or a beverage, you may collect the berries in the fall immediately after they turn red and store them in cool conditions. Also, you can break the clusters in small pieces and store them in freezer bags. When you are ready to use them, place the berries in a bowl and cover them with water (warm water works better), and let them soak for a few hours or overnight. Strain the resulting liquid using cheesecloth in a strainer to avoid impurities. The liquid will be tart so you may need to add more water to reduce the acidity, or you can store it as a concentrate and dilute it later. For sumacade, just add sugar to taste, and drink it cold or warm as a tea. I made jelly, pancake syrup and a spice, after using a blender to release more of the red cover from the fruits (Personal observations). Sumac spice is available as a powder for Mediterranean or Middle Eastern cuisine, such as hummus; however, it is usually imported.

There are many other uses of these versatile shrubs: branches can be used in basketry, green leaves can produce tannins, and the leaves, especially in the fall, can also be used to make decorative greeting cards. The berry panicles make attractive floral arrangements, especially in combination with other autumn natives. Other traditional uses can be found in American Indian narratives.

Sumacs are here and they are abundant! Let's appreciate them!
For more recipes and details, see Randy's blog, Nadia's Backyard at
<http://nadiasyard.com/category/native-plants/native-edibles/>.

Selected references:

Katzer, Gernot. Welcome to Gernot Katzer's Spice Pages.

http://www.uni-graz.at/~katzer/engl/Rhus_cor.html. Retrieved 21 Jan2012.

Kurz, D. 1997. Shrubs and wood vines of Missouri. MDC. Jefferson City, MO



Missouriensis - On Line Now!

Sent from Dana our MONPS
President.

Great news! Not only is 2020 almost behind us, but your newest issue of *Missouriensis*, the journal of the Missouri Native Plant Society, is now available! Volume 38 (2020) of *Missouriensis* can be accessed on our website at <https://monativeplants.org/publications/missouriensis/>.

This issue is packed with fascinating topics, including current research about a new (and colorful) lichen in Missouri, a new and potentially invasive *Viburnum*, new occurrences of two critically imperiled sedges, characters to help identify a confusing group of *Desmodium*, clarification of a moss nomenclatural issue, and more.

Links to two of our Chapter Autumn Zoom Presentations

Lea's Outdoor Native Plant
Classrooms [https://1drv.ms/p/s!
!AjscdYpHSUkge3nMcng4S-
df1sk?e=3YWx6d](https://1drv.ms/p/s!AjscdYpHSUkge3nMcng4S-pzkVU?e=qvUOJL)

Becky's Pollinator ID &
Garden Plants:
[https://1drv.ms/p/s!
SUkge3nMcng4S-
pzkVU?e=qvUOJL](https://1drv.ms/p/s!AjscdYpHSUkge3nMcng4S-pzkVU?e=qvUOJL)
(the NOTES show up in the
bottom, but you might need to
click "notes" at the bottom of
the screen to see your
verbiage).

To learn more about **Deep
Roots KC** or to view previous
educational webinars, visit
<https://deeprootskc.org/>

MDC flyer. Smooth Sumac control [http://mdc.mo.gov/landwater-care/plant-management/nuisance-plant-
management/smooth-sumac-control](http://mdc.mo.gov/landwater-care/plant-management/nuisance-plant-management/smooth-sumac-control)

Northeast Plant Materials Center. 2002. Smooth sumac (*Rhus glabra*).
http://plants.usda.gov/factsheet/pdf/fs_rhgl.pdf Plant factsheet. Retrieved on 15 Jan 2012.

Yatskievych, G. 2006. Steyermark's Flora of Missouri. Vol. 2. Missouri Botanical Garden Press.



Spring Wildcrafting: Going for the Green(s)

David Trinklein trinkleind@missouri.edu

Re-print. Originally published: "Missouri Environment and Garden" MU Division of Plant Sciences March 5, 2013

DISCLAIMER: The information provided in this article is designed to provide helpful insight on the subject discussed. The author is not responsible for any adverse reactions that might be experienced from the consumption of edible wild greens or plants mistaken to be edible wild greens.

Wildcrafting is defined as the gathering of plants (often greens) from their natural or "wild" habitat. Normally this is done for culinary or medicinal purposes. Perhaps it is a throwback to our early ancestors who were foragers as well as planters that we annually scour the outdoors to find nature's bounty. Wild greens have better flavor when gathered early in the spring while they are still young and tender. March is a good month to begin harvesting from nature's "salad bowl" if your taste buds yearn for food that can be a bit piquant in nature.

The cardinal rule to remember when hunting wild greens is to **be certain to know what you are gathering**. If in doubt about the identity of a plant, then pass it by. *Missouri Wildflowers* by Edgar Denison (published by Missouri Department of Conservation) is an excellent reference for the identification of edible wild greens; it also serves as a good field manual for the enjoyment of other members of our wild flora. Also, remember to ask permission first if you go onto someone else's property. Some good places to hunt for wild greens include wood lots, old pastures and fields, along stream banks, and even in your yard.

Although many of these plants grow along roadsides, it is best not to gather them from such places because of the risk they may be contaminated by residue from automobile exhaust. All plants gathered from the wild should be carefully inspected and thoroughly washed with two or more changes of water. The inspection is needed to find and remove grass, insects and other debris. As a final precaution, when eating wild greens for the first time start with small amounts. Allergic reactions to any new food can happen, be it cultivated or from the wild.

The following plants are popular table fare for those who enjoy edible wild greens and are common to Missouri.

Cutleaf Toothwort (*Cardamine concatenata*) - After a long winter without fresh vegetables to consume, pioneer women eagerly awaited the first appearance of toothwort (or crow's foot). It produces low-growing plants found primarily in rich woodlands and wooded slopes. Cutleaf toothwort has five narrow, deeply-lobed leaves that are arranged like the toes on the foot of a crow, hence the common name. Although the leaves of toothwort are edible, the plant's rhizomes are what most wildcrafters covet. They have a spicy, radish-like flavor and can be cut up fresh and added to salads, fermented (to sweeten them) or boiled.

Dandelion (*Taraxacum officinale*) - With its familiar jagged leaves, milky stems and yellow sunburst flowers, dandelion is well-known to most of us. Indeed, many lawn owners spend quite a bit of time and effort trying to eradicate this common plant from their lawns. Dandelion greens are especially rich in vitamin A and iron and are best for eating during March and April. The best way to gather this plant is to cut off the whole crown close to the soil, pluck out the flower stem and sort out any "trash". The leaves of this maligned weed can be mixed with other greens to make a salad that is quite a treat.

Lambsquarters (*Chenopodium album*) - Often referred to as wild spinach, lambsquarters appears later in the season when most other wild greens have become too mature for consumption. Its alternate common name refers to the fact this plant does taste a lot like spinach and also is high in vitamins and minerals. Its oval-to-lance shaped leaves are light-green above and mealy-white underneath. Lambsquarters is a common plant in gardens, along roadsides, in waste areas or anywhere there is plenty of sunshine and few trees. Young plants can be pinched off just above the ground, cooked and eaten whole. Tender young leaves from older plants can be harvested and eaten all summer long.

Nettle (*Urtica* spp.) - Few people who have ever encountered a patch of stinging nettle will fail to recognize the plant at a later date. In spite of its anti-social behavior (caused by formic acid contained by its fine bristles) nettle is a popular source of springtime table fare. Its leaves

Insecticides Found in Milkweed Samples

Synopsis from *Xerces Society Wings* 43:2, Fall 2020, P30.

They collected and tested 225 samples of milkweed from California Central Valley [ag field edges, wild areas, plants from nurseries, suburbs] during June of 2019. Retail nurseries and ag field samples had more insecticides. They found 64 different chemicals. 32% of the samples contained levels of harmful insecticides known to harm butterflies. Five were contained in 80% of all samples. Two which were found in 90% of the 225 samples: chloranthraniliprole and methoxyfenozide.

[Ed. Note] PLEASE!!

Take this data into consideration when purchasing plants. If you don't get them from a reputable native plant dealer – please consider propagating natives from local-sourced wild seed or *insitu* [seed in ground].

MDC Offers solutions to **avoid large windows killing birds during fall migration.** There are numerous products available to prevent bird strikes. The American Bird Conservancy's Bird-Friendly Windows page offers suggestions at <https://abcbirds.org/program/glass-collisions/bird-friendly-window-solutions/>. Those who have problem windows at home or at a business are encouraged to contact birdsafekc@burroughs.org to discuss solutions.

are egg-shaped-to-oblong with a heart-like base and toothed margins. Both stem and leaves are covered with the afore-mentioned bristles. Nettle leaves are best for eating when gathered early in the spring when young (and while wearing gloves). Young leaves lose their stinging properties when boiled and many consider nettle to be tastier than spinach.

Shepherd's-purse (*Capsella bursa-pastoris*) - This plant derives its common name because its mature, heart-shaped seed pods that look like miniature forms of the pouches once carried by ancient shepherds. It is a winter annual that springs to life from a prostrate rosette of deeply-cut, lance-shaped leaves. Common to fields, country roadsides, pastures and idle land, it has long been used to pep up the taste and flavor of less-savory greens such as lambsquarters. Shepherd's-purse can also be used raw in tossed salads or eaten by itself. Legend has it that old-time raftsmen who floated downstream great flotillas of logs cut from the hills went to great lengths to find this plant along the riverbanks they past by because of its peppery taste.

Watercress (*Nasturtium officinale*) - As one might guess from its name, water cress is an aquatic plant. It often can be found floating on the surface and creeping around the banks of ponds, pasture creeks or cold springs. Water cress has small, bright-green leaves arranged on long slender stems and is at its succulent best from April to June. It has a delightfully pungent taste and has been used for years as a salad or garnish for meat. Early pioneer physicians used water cress in the treatment of scurvy. The latter stems from its high ascorbic acid (vitamin C) content; it also contains significant amounts of vitamin A, iron, calcium and potassium.

Wild lettuce (*Lactuca virosa*) - This plant is common to lowland pastures, cut-over timberlands and along the moist banks of streams. Like its relative the dandelion, it is best for eating in March and early April. Later in the season wild lettuce becomes bitter and unpalatable. It can be identified by its smooth, deeply-lobed, light-green leaves. When broken, leaves and stems of this plant produce a sticky, milk-like sap. Wild lettuce can be mixed with other greens or eaten raw in a wilted lettuce salad.

Winter Cress (*Barbarea vulgaris*) - Commonly called “creasies” in days-of-old, winter (or upland) cress is a superb potherb that has been picked and eaten for generations. It is so popular that commercial canning companies have been known to market it as a canned vegetable. Common in fields, gardens and waste places, winter cress starts from seed late in the summer and develops a rosette of dark green, five-lobed leaves in the fall. It grows remarkable well during warm periods of winter and is ready for harvest and eating in March. Mature winter cress is rather bitter; this problem can be avoided by gathering it when young or mixing it with other greens.

Readers of this article should note that pokeweed (*Phytolacca americana*) is not included on the preceding list of wild greens even though many old timers relished poke “salid”. Because of toxic compounds contained in all parts of this plant we cannot include it on our list of plants acceptable for wildcrafting and human consumption. Therefore, readers are urged to avoid it.

To prepare wild green the “old-fashioned” way simply place them in a sauce pan with a little water, salt to taste and cook until tender. Wild greens should not be over-cooked or cooked in a lot of water for fear of losing vitamins and minerals. The bitterness of some greens such as winter cress and dandelion can be offset by cooking them with milder plants. Greens can also be seasoned with bacon drippings or a dash of vinegar or lemon juice for added taste. Wild greens blend well with any menu but (arguably) go best with a “working man’s” meal of soup beans, fried potatoes, corn bread and raw onions. Undoubtedly, such a dinner sustained many a mountain farmer of the past during long springtime days of clearing land, walking behind a horse-drawn plow and putting in a new crop.

National Geographic Feb 2021

[Page 6-12] has a lovely spread of plant specimens from herbaria around the world. Full page photos of a ‘climbing lily’ from England, *Angelica* from Nepal, ‘passion flower’ from New York, *Brownea rosa-del-monte* – an understory tree from Panama, a composite of 16 color variations of *Anemone hortensis*, and others.

[Page 20] How can moths and butterflies fly in the rain? They have a slightly waxy coating on the scales and tiny bumps that diffuse the drops. Something humans could use to make fabric have a better water repellent quality. [Like Velcro from avens seeds and helmets from wood peckers.]

[Page 40 Feature] *How Viruses Shape Our World* by David Quammen [one of my favorite authors!]. He writes with a fascinating angle on science. He traces their influence on evolution, how they travel, and our dependence on them. Fabulous bio-illustrations.

200 PLANTS TO FEED POLLINATORS

Be warned a few of the species of *Solidago* and *Eupatorium* are invasive weeds. **It is best to be familiar with all species in these genera.**

Genus	common	local
Agastache	Anise Hyssop	Yellow Giant Hyssop Agastache hepetiodes
Symphotrichum	Aster	Probably 40 species
Monarda	Bee balm	<i>M. fistulosa</i> sun wet, <i>M. bradburniana</i> half-sun med-dry
Rudbeckia	Black-eyed Susan	<i>R. hirta</i> common annual and 3 perennials <i>R. subtomentosa</i> , <i>R. missouriensis</i> , <i>R. fulgida</i>
Liatris	Blazing star	<i>L. pycnostachya</i> , <i>squarrosa</i> , <i>aspera</i> are the best for local gardens
Verbena	Blue vervain	<i>Verbena hastata</i> for wet soil, <i>V. stricta</i> for dry soil
Coreopsis	Coreopsis	<i>C. lanceolata</i> , <i>C. palmata</i> , <i>C. tripteris</i> perennials and <i>C. tinctoria</i> annual plastic
Veronicastrum	Culver's root	<i>V. virginicum</i> in wetlands, moist sub soil
Silphium	compass/rosinweed	<i>S. integrifolium</i> , <i>S. perfoliatum</i> , <i>S. lanciniatum</i> , <i>S. terebinthinaceum</i>
Scrophularia	figworts	<i>S. marilandica</i> , <i>S. lanceolata</i>
Solidago	goldenrod	<i>S. rigida</i> , <i>S. speciosa</i> , <i>S. nemoralis</i> , <i>S. missouriensis</i> , <i>S. petiolaris</i> [NOT <i>S. altissima</i>]
Grindelia	gumweed	
Vernonia	Ironweed	<i>V. baldwinii</i> , <i>V. missurica</i> , <i>V. fasciculata</i>
Eupatorium	Joe Pye weed	<i>E. purpureum</i> , <i>E. coelestinum</i> [NOT <i>E. serotinum</i> , <i>E. perfoliatum</i> <i>E. altissimum</i>]
Lobelia	Lobelia	<i>L. cardinalis</i> ; wet. <i>L. syphilitica</i> ; moist. <i>L. inflata</i> ; moist annual.
Asclepias	Milkweed	<i>A. incarnata</i> sun wet; <i>A. tuberosa</i> sun med; <i>A. purpurascens</i> moist shade; <i>A. sullivantii</i> sun wet; <i>A. verticillata</i> plastic to habitat
Pycnanthemum	Mountain mint	<i>P. tenuifolium</i> , <i>P. virginicum</i> both in moderate habitats
Cirsium	Thistle	<i>C. altissimum</i> . Touchable leaves, white leaf underside
Penstemon	Penstemon	<i>P. digitalis</i> July, <i>P. pallidus</i> May
Dalea	Prairie clover	<i>D. purpurea</i> [drier], <i>D. candida</i> [wetter]
Echinacea	Coneflowers	<i>E. pallida</i> [dry upland]; <i>E. purpurea</i> [moist open shade]; <i>E. angustifolia</i> [dry glade]; <i>E. anomalis</i> [yellow, very dry glade]
Eryngium	Rattlesnake master	<i>E. yuccafolium</i> sun moist soil
Salvia		
Prunella	Selfheal	<i>P. vulgaris</i> EUR common across N. Amer.
Helenium	Sneezeweed	<i>H. autumnale</i> , disturbed wet soil.
Tradescantia	Spiderwort	<i>T. ohiensis</i> , <i>T. virginiana</i> .
Helianthus	Sunflower	Probably 30 species in Prairie Region; some annual, some perennial.
Geranium	Geranium	<i>G. maculatum</i> = perennial; part sun, moist. Annual in moist broken soil.
Baptisia	Indigo	<i>B. alba</i> = white, peren, moist. <i>B. australis</i> = blue, peren, moist. <i>B. bracteata</i> = cream, peren, dry. <i>B. sphaerocarpa</i> = yellow, peren, rhizomatous
Verbesina	Wingstem	<i>V. helianthoides</i> common, <i>V. alternifolia</i> , <i>V. virginica</i> = river bottom
Blephelia	Woodmint	<i>B. ciliata</i> moist, part shade
Chamaecrista	Partridge pea	[also Senna] <i>C. fasciculata</i> annual, disturbed soil, <i>C. marilandica</i> peren, moist part shade.

WOODY

Rubus	Blackberry/raspberry	dewberry, blackberry, wild raspberry
Robinia	Black locust	<i>R. pseudoacacia</i>
Vaccinium	Blueberry	Any of possibly 40 species over North America
Cephalanthus	Buttonbush	<i>C. occidentalis</i> open sun moist soil/wetlands
Amorpha	False indigo	<i>A. fruticosa</i> , large peren bush, moist sun. <i>A. canescens</i> leadplant. Short upland peren.
Ribes	Golden current	<i>R. aureum</i> rhizomatous perennial
Cercis	Redbud tree	<i>C. canadensis</i>
Rosa	Native roses	<i>R. setigera</i> large spreading/climbing bush. <i>R. palustris</i> moist soils/wetlands <i>R. virginiana</i> and <i>caroliniana</i> small rhizomatous/colonial
Amelanchier	Serviceberry	<i>A. arborea</i> is most common here
Spiraea	Meadowsweet	<i>S. tomentosa</i> , <i>S. alba</i> , widely native, however few are indigenous due to wetland destruction.
Liriodendron tulipifera	tulip poplar	River-bottom/wetland tree; large spreading shade tree
Salix	Willow	River bottom/wetland tree/shrub
Prunus	Plum/cherry/almond	<i>P. americanus</i> , <i>P. mexicana</i> , <i>P. serotina</i> =black cherry, <i>P. persica</i> =peach, <i>P. virginiana</i> =chokecherry

Topics for This Years' Petal Pusher

the state MONPS newsletter

You don't need to be an expert, but if you have good repeatable experience as a naturalist on any of these subjects, you are welcome to offer your knowledge to the rest of us.

If we have members who are experts on any of these topics, Michelle Pruitt [on masthead] is willing to do an amateur proofread for you if that would be helpful.

The submission deadline for the Jan/Feb issue is 20 Dec.

ALWAYS - 20th of even numbered months. If you don't understand subjects, parameters, or submission format, contact Michelle Bowe, PP editor MBowe@MissouriState.edu .

- Focus on a Plant Family could be used every year. Louise Flenner of Hawthorn chapter wrote a good article on this topic in 2019. Would be good to study that as a template.

- Potential Emerging Invaders. Someone from MoIP as contributor; Malissa Briggler volunteered. Any one of us could study invasive plants; MPF Journal featured invasives during 2020. Just search 'invasive plants' and pick one to report on.

- Favorite Natural Areas. Suggested to also have chapters solicit articles from their members.

- Historical Botanists. Rex Hill volunteered. Becky Erickson to look up articles by Rusty White in old Hawthorn chapter newsletters. Justin Thomas to do interview.

- Better Know a Genus. Dana and Andrew Braun volunteered. These are species accounts. You observe/research a species or genus and describe the whole life cycle including preferred habitat and vectors/predators.

Regular Recurring Columns:

Conundrum Corner Contributors needed!

Invasive Tip of the Month Tips to identify and eradicate invasives, with a different species in each issue. Contributors needed!

Other Recurring Columns: **Casey's Kitchen** Casey Burks

Name Change of the Month Justin Thomas. Other volunteers welcome.

Poetry Corner or Quotation Corner Send suggestions for poems or quotes for inclusion. Note that for poems, we must have permission from the publisher.

Where are we going Features we will see on the next field trip. Malissa Briggler?

And here's where you can become newsletter famous by submitting your questions: <https://monativeplants.org/ask-a-question>

Ask a question Questions from website, answered. Facilitated by Jerry Barnabee.

Please Step Forward For Service

Please contact one of the officers ready to volunteer a little time to a very good environmental and educational service. We need people to serve as officers, to grow plants for fundraising, and we need people to man our information booth at events such as Earth Day and Bradford Plant Sale. There are opportunities to volunteer caring for native gardens in public places. We don't deliver printed copies by mail unless you insist. Please consider requesting email delivery; it saves us money for the Grant Program.

___ Regular (\$16.00)*

___ Student (\$11.00)

___ Contributing (\$26.00)* designate chapter or state

___ Paper postal service (\$10)

___ State Lifetime (\$200) Might be raised for 2020

___ Chapter Lifetime (\$120 – you must also be a member of the state organization to utilize this option)

___ Chapter only (\$6.00 – this is for members who already belong to State and another chapter).

*Includes both Chapter (\$6) and State (\$10) dues.

Make check payable to:

Native Plant Society. Send check and this form to: Paula Peters, 2216 Grace Ellen Dr., Columbia, MO 65202

MEMBERSHIP FORM

Missouri Native Plant Society-

Hawthorn Chapter

July 1 through June 30. Dues are Due NOW!

How were you attracted to join MONPS?

Name _____

Address _____

Phone: Evening _____

Day or Cell _____

Email: _____

Method of receiving chapter newsletter:

(circle preference)

Email

Regular mail

As of July 2018, Petal Pusher printed on paper in grayscale, sent by post, will cost an additional \$10 more than standard membership. Email delivery brings you color photos, and instant delivery. It saves natural resources, pollution, and MONPS and your money.