



Missouri Native Plant Society Hawthorn Chapter Newsletter

Volume 34, Number 9

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The Hawthorn Chapter of the Missouri Native Plant Society Newsletter is published monthly. Send submissions by the 26th of every month to:

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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.**

September 2019

Future Activities Calendar

Dues are Due in June

For those who renew annually, and have not yet sent your renewal dues, it is time to send in your membership fee.

Print the last page of this newsletter and send to our treasurer, Paula; not to the newsletter editor.

If you are tired of renewing each year, consider becoming a life member.

The State Board meeting in May discussed raising life membership in 2020.

6-8 Sept State Field trips centered in Poplar Bluff. View Full Itinerary and Accommodations Info: <https://monativeplants.org/wp-content/uploads/2019/08/Itinerary.pdf>

9 Sept Mon, 6:30 Monday 6:30pm Members Meeting We are planning this meeting to be held at the Gustin Golf Course. There will be a short tour of the native plantings and presentation of a Blazing Star Award. See announcement inside.

19 Sept Thurs 11:30 to 1pm Lunch at RagTag/Uprise. Just south of Broadway at 10 Hitt Street.

5 Oct Sat Chestnut Festival, 10 to 4 at HARC in New Franklin. Volunteers needed for booth; details inside.

12 Oct Sat Propagation Workshop, Noon to 4 MDC conference room at MDC Central Region HQ on Discovery south side of Columbia. Becky Erickson explains seed collecting/storage; stratification/germination. More inside.

13 Oct Sun 1-4pm Mosey at Hundred Acre Woods just north of Pinnacle Park in N Boone Co. More in October newsletter.

14 Oct Mon, 6:30 UU Church Monday 6:30pm Members Meeting Unitarian Universalist Church, 2615 Shepard Blvd, Columbia. There are several speakers waiting to be scheduled so we will hold a meeting in Sept, Oct, and Nov. Jacob Westhoff works for MDC with the Resource Science Division, he surveys for rare fish species and he will be presenting about the diversity of fish in Missouri.

17 Oct Thurs 11:30 to 1pm Lunch at RagTag/Uprise. Just south of Broadway at 10 Hitt Street.

Tell Nadia About Speaker Opportunities Nadia Navarrete-Tindall is taking on the duties primarily of finding speakers for our meetings. Please get their contact info and let Nadia know so she can get them scheduled.

Contact Nadia here: nativeplantsandmore@gmail.com



The editor wants to thank Nadia, Karen, Nancy and Louise for their submissions this month. We all enjoy reading personal articles about your experiences and new knowledge about nature. Please submit during the second half of every month.

This is the 34th year Hawthorn has supplied a newsletter to chapter members. Thanks to Doug Miller for keeping the chapter website up to date.

Announcements

We need a Chapter Rep to attend State Meetings, and write reports. Expenses reimbursed. Please volunteer.



Welcome to our new member Paula. Hope you will join active members at some of our activities.

Lunch at RagTag Thurs 19 Sept

Meet our group for lunch 11:30 at RagTag/Uprise, 10 Hitt St [Just south of Broadway]. Last lunch [15 Aug] was attended by twelve members with lively discussions about insects, birds, planting, weather challenges, and good ideas about future activities. Hope to see you there next time.

LINK UP!!

Very interesting site from Indigescares in Ohio. We are too far away for their products and services, but the ideas are intriguing. <http://indigescares.com/blog/2019/7/25/the-myth-of-the-thicket-less-prairie?fbclid=IwAR21iEdehbmDsfGTJ7kfl2pYVJv3pu6V42KKKIdvDsZNC-aN7McHc8p2uQqw>

The Missouri Invasive Plant Task Force (MoIP)

is a resource of Grow Native!—a 19-year-old native plant marketing and education program serving the lower Midwest. For more information about MoIP, visit www.moinvasives.org

Does education influence wildlife friendly landscaping preferences?

Your reading the abstract and discussion gives you the full picture. From abstract: Our findings suggest that residential support for native plant landscaping is higher than is reflected by typical residential landscaping practices, and that dissemination of information regarding the benefits of native plant landscaping to birds could alter public preferences for native plant landscaping. **Talk to your neighbors!**

<https://drive.google.com/file/d/0B9x5Ahn-zXr7SC1JeXkzUDctYzJ6SGdmUjhYbWluNUZUU29r/view?ts=5d11801d>

Refer to past editions of our newsletter for other important resource links.

Hawthorn website www.columbianativeplants.org

MONPS website www.monativeplantsociety.org

Outdoor Native Garden & Prairie Signs Are Here!!

Submitted by Nancy Langworthy

In mid-July our chapter was offered the chance to buy outdoor signs through Missouri Prairie Foundation/Grow Native at a price of \$15. 12 members responded to that offer and with President Cindy's permission, we also ordered a small number to sell at our booths for \$20. We ordered 47 signs in total!! The signs have come in - they're beautiful



and seem very well made.

Your signs will be available for pickup at either the September 9 meeting at the Gustin Golf Course or at the September 19 lunch meeting.

Email me (langworthyn@gmail.com) or our treasurer Paula (pieridae1@gmail.com) in advance to arrange where you want to pick yours up (the signs are too heavy in any number to just carry them around). As always, pay in cash or check to Native Plant Society, \$15.

Local Volunteer Opportunities With Lea.

Contact Lea to be added to her mail list.

[573-864-7647](tel:573-864-7647) langtrea@gmail.com

Missouri Master Naturalist

Columbia Outdoor Classroom Volunteer

Monarch Count

Karen sent in this photo and comment.



"I saw a couple monarch caterpillars in the spring and one hatched chrysalis then. The last few weeks I have seen about 7-10 Monarch caterpillars and a couple I didn't identify. Also, earlier I had black swallowtail and now I have more black swallowtail caterpillars on my fennel."

Three other members in the Ashland area have noticed a fair number of visiting monarchs, and caterpillar count is from a few to about 20 in one area.

2019 Chestnut Festival Hawthorn Chapter Booth Saturday, October 5th

This annual all-day festival will be Saturday, Oct. 5th this year. Our chapter has participated for years through glorious fall days and cold rainy days, and always had a successful booth. Note that we are one of the advertised participants. >>>



We workers have enjoyed the array of goodies and unusual things (roasted chestnuts and items made of chestnuts, elk and bison burgers, and yummy pastries and honey ice cream, as well as enjoying the camaraderie with our booth workers. You get to get to know our NPS people a bit better and hear of past interesting encounters. The Hickman House tour is fascinating, too; it's an interesting non-caloric way to take a break! Pumpkin picking is new; it sounds like a great way to get a head start on fall decorating.

We do need a good crew to help us with set-up and closing as well as selling our plants, books, etc. As usual, morning helpers for our Chestnut Roast booth should arrive an hour ahead of opening at 10 for set-up of our tables and unloading the plants. **Please be there by 9 am.** There's designated parking (when you're early you get the best spots). I'm told we'll have our own tent, which usually is close to parking and near the Forrest Keeling tent. Plan to spend a couple of hours, and of course it would be great if you could spend the day. Remember we also need and appreciate folks at the end of the day as well to load any unsold plants, books, etc. Dress for the weather; bring a jacket because the wind always blows on that hilltop.

Please email me (langworthyn@gmail.com) if you plan to help. Thanks!

Foraging Wild Plums

Submitted by
Louise Flenner

This is a great year to forage for wild plums (*Prunus* sp.). The frequent rains in the Spring brought out the lovely white blooms that characterize the wild plum and make it an eye catching ornamental. [BE photo >]

This year the trees are yielding a bounty of bright red plums. I have several wild plum trees scattered in my yard and the ground has been littered with the red balls as they fall from the tree. Finally I couldn't ignore this free edible any longer. I got out the Foley mill and made wild plum jam.

Here is the process. I pick up the fresh ripe plums off of the ground. The ones hanging on the tree are not quite ready yet. It is easy to find newly fallen plums and leave any soft or bruised fruit behind. I found that a quart of plums equals about 1 cup of pulp. I like to put just a dash of water in the bottom of a saucepan and pour in a quart of plums to warm them slightly on the stove. This will make them easier to mill. I mill in batches of a quart at a time. The Foley mill removes the skin and the pit and yields a loose, but not watery, pulp. I used a package of liquid Certo pectin and followed their recipe. The only other ingredient is sugar. Jars are processed for 10 minutes in a hot water bath to sterilize, and seal the lids.



I have included a picture of a Foley mill for those who may not be familiar with this handy tool for removing seeds, pits, and skins of various fruits. Next up will be Persimmons. I also want to thank Paula for sharing with me her story of how her mother would give her wild plum pulp to make jam. This inspired me to try my hand at it and reminded me that I had a Foley mill just waiting in storage to come out and play.



Yummy Native Persimmon for Cookies & Wine

Text and photos submitted by Nadia Navarrete-Tindall

Persimmon (*Diospiros virginiana*) season is right around the corner, and they will be ready soon to harvest. The fruit is good in cookies, cakes, puddings, and custards as well as wine, vinegar, beer and even kombucha. In early September the fruits are still green but pretty soon they will start changing to handsome orange-yellow or dull yellow color. Most are about 1 inch in diameter but sometimes you may find trees with larger fruits.



Unripe persimmons can leave bad a taste in your mouth for a long time if you are unfortunate enough to be the victim of a practical joke, as I was! For years after I didn't venture to try a persimmon. Green persimmons have a taste all their own, going from astringent to caustic, the closest taste I can think of. Others compared it to the taste of alum. It wasn't until I had my own tree that I decided to try them again, this time fully ripened, and I realized then what I was missing. A good rule to follow to be sure they are ripe is to gather soft and juicy persimmons that have fallen from the tree. You can place a tarp under the tree to gather the fallen ripe ones to keep them clean. Check for fallen persimmons every day. Some people believe that persimmons are ready only after the first frost; however, according to Euell Gibbons, author of *Stalking the Wild Asparagus*, it is **the degree of ripeness that counts and for this, frost is not necessary.**

Persimmon is so flavorful that having many seeds shouldn't deter you from gathering it. The ripe fruits are delicious and sweet to eat fresh, or fruits and pulp can be stored frozen for later use. To prepare sweet goodies, sugar can be reduced or completely excluded due to the high content of sugar.

To process the pulp I use a food mill or a mesh bag. The pulp can be stored in the freezer in canning jars, being sure to leave free space at the top so the jars don't break.



Sometimes you can find frozen pulp available in farmers markets. The amount of persimmons per cup of pulp will depend on the size of the fruits. The leftover pulp that cannot be extracted because it clings to the seeds, can be used in wine or vinegar preparation, as my husband, Randy, does it.

Fresh persimmons are rich in carbohydrates, dietary fiber, iron, calcium, vitamin A and protein. There are plenty of recipes in books and websites, as well as information about the tree itself. My favorite recipe book is Billy Joe Tatum's *Wild Foods Cookbook and Field Guide*, where she includes nearly 20 recipes using persimmon. As follows my own persimmon cake recipe, give it a try, it's tasty.



Persimmon Cake with Pecans

Serves 8 to 10 portions.

Ingredients:

¾ cup raisins/milk
2 cups whole wheat flour
½ tsp. baking power
2 tsp. baking soda
½ tsp. salt
½ tsp. ground nutmeg
1½ tsp. ground cinnamon
¾ cup butter
1¼ cups persimmon pulp
2 tsp. vanilla
3 eggs
1½ cups small MO pecans
1 cup unbleached brown sugar

Directions: Preheat oven to 350 °F. Cover raisins with lukewarm milk in a saucepan for 30 minutes or longer. Set aside. In a medium bowl, mix butter, persimmon pulp, eggs and vanilla. Set aside. In a large bowl, mix dry ingredients. Add persimmon mix and gently stir. Fold in strained raisins. Pour batter into a greased 10 in. diameter cake pan. Bake for 40 minutes or until a knife into the cake out comes clean. Remove from the oven. Let cool and flip over onto a plate. Serve alone or with vanilla ice cream. Cake can be kept frozen for three months or longer.

New link came in this morning. Long article from TNC on native bees. Fabulous large photos:

https://blog.nature.org/science/2019/08/19/focus-on-native-bees-not-honey-bees/?src=e.cgs.eg.x.loc_b&lu=4439630&autologin=true



milkweed beetle and meadow at Gustin. 8 Aug 2019 BE photo

Special Location for Our 9 Sept Meeting

The Missouri Native Plant Society has historically encouraged and advocated businesses to integrate native plants in their landscaping where appropriate.

Isaac Breuer is the manager at MU's Gustin Golf Course. He and the Golf Course will be accepting our Blazing Star Award for the exemplary efforts to landscape roughs with native vegetation. Please join us for this event.

Arrive before 6:30 at the Golf Course Club House so we can start the tour on time.



Propagation Workshop Given by Becky

The perennial favorite is back. I have been requested to explain, again, what I have been doing the past 20+ years.

This year's workshop will be 12 October, noon to 4 in the conference room at the MDC Central Region Headquarters South of Columbia on 63; follow the sign at the Discovery exit. We start late so attendees can come from a distance and get some lunch. Cindy is taking reservations. Please contact her cysquire@me.com . Deadline is Wed 9 Oct so I can get materials together for all attendees.

It is suggested you arrive 30-40 min before noon with a sack lunch so there is time to check in and pay \$10 at the door, then eat and visit with friends. That way we can start on time.

Subjects presented will be

- 1) How to identify a pod on a stick
- 2) How to process and store seed
- 3) How to stratify seed
- 4) Equipment needed
- 5) You will receive many pages of helpful information and a notepad and pencil

I always give a business card with the packet so you can contact me in the future with questions. If you are willing to share your email with me it might be helpful in the future.

More About Persimmon Trees . . .

From Nadia

You may have trees in your own backyard without knowing it. The reason for that is that persimmon trees are dioecious which means that produce male and female flowers in separate trees. We used to have a very productive tree in our backyard in Columbia. I raised it from seed, and we planted it when it was two years old, we were fortunate that the tree produced female flowers, it started producing fruit 3 years later. We enjoyed our persimmon tree for about 8 years; unfortunately, a big storm took it down in 2015. It was very sad to see that beautiful tree on the ground. Gladly, I found the following year that we had a few saplings which starting producing fruits a year later. This makes me feel that our tree is still with us.

Native persimmon has a Japanese relative, also known as Asian or Japanese persimmon (*Dyospiros kaki*); however, native persimmon is more desirable for cooking and the latter, which is much larger, is not as flavorful and is preferred for eating fresh. One advantage of native persimmon over the introduced one is that it can be found wild in almost every single county in Missouri, except for a few northern counties. Like wild plum and elderberry, it is easy to grow, adapts to many sites very well, from moist to dry and sunny to moderate shade.

Persimmon grows very slowly if the soil is rocky and not too fertile, 20 to 30 year old trees can reach up to 30 feet. If they grow in good soil without much competition, trees can reach up to 60 or even 70 ft. in height. Also, when grown in deep soil conditions with no competition, they have an attractive shape with open crown. It produces small white pretty flowers looking like waxy bells in the spring which are visited by native bees and other pollinators.



*Female persimmon flowers
Randy Tindall photo*

Persimmons can be a source of food for butterflies and other insects in the fall when flowers are scarce. Persimmon is a host tree for the luna and regal moths and 15 other moths according to Dr. John Hilty of the Illinois Wildflowers website <https://www.illinoiswildflowers.info/index.htm>



Persimmon trees can be easily reproduced from seed or cuttings. It is an unsuccessful venture to try to dig and transplant because there is not only a long taproot, but lateral roots connected to other persimmons. Find complete description on-line or in Trees of Missouri, Don Kurz, Pub – MDC. < Luna moth BE photo

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!

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 it saves NPS money.