

## THE CHICAGO BOTANIC GARDEN

### PARTNERS IN LEARNING SERIES

Enjoy the Botanic Garden's longstanding tradition of excellence in horticultural education through participation in these unique landscaping, gardening, and tour programs. Sessions are held at the Botanic Garden, located at 1000 Lake Cook Rd., Glencoe.

**Note:** Senior discount does not apply to these courses. For directions to your class location, stop at the Gateway Visitor Center information desk.

#### **GARDENING WITHOUT BORDERS FEE: \$37**

Explore the mountains of Guatemala, the forests of Sweden, the deserts of Nevada, and the gardens of Scotland. Learn what we have in common regarding aspirations and practices for healthy, sustainable, and soulful landscapes. Be creative in your own garden while also becoming a steward of the earth. (Linnaeus Room)

BOT E50-01, GARD, 1 Sat., 2/09, 10 am-12 pm, Siegel CRN 40349

#### **PLANTS AND PEOPLE: THE SERIES FEE: \$107**

There's more to a potato than meets the eye! Discover the captivating history of everyday food crops and explore the inextricable links between culture and agriculture throughout the ages and around the world. ***This registration fee includes all five sessions listed below (a 10 percent savings).***

BOT E51-01, GARD, 5 Tues., 1/22, 7-8:30 pm, Taylor CRN 40350

#### **TOMATOES, POTATOES & CHILI PEPPERS: FROM THE AMERICAS TO THE WORLD FEE: \$24**

Yes, it's true! Tomatoes, potatoes, and chili peppers were not known outside of the Americas before the time of Columbus. Learn about these three members of the nightshade family, from their origin and natural history, to the history of their use and spread by humans. Discuss topics such as why the tomato was thought to be poisonous when first introduced to Europe, which animals would eat chili peppers in the wild, and the infamous Irish potato blight. (Plant Science Lab)

BOT E52-01, GARD, 1 Tue., 1/22, 7-8:30 pm, Taylor CRN 40351

#### **HOW SWEET IT IS! THE STORY OF SUGAR AND HONEY FEE: \$24**

Why are sugar maple trees tapped for syrup collection in the spring? How did sugar cane, which is native to the region of New Guinea, become a major component of the Caribbean slave trade? How is honey made by bees, and how can inspectors test to find out what plant species were used by the bees to make it? Learn more as we discuss the botany and history of sugar cane, sugar beets, sugar maples, and honey. (Linnaeus Room)

BOT E53-01, GARD, 1 Tue., 1/29, 7-8:30 pm, Taylor CRN 40352

#### **EAST MEETS WEST: PLANTS OF THE SPICE TRADE FEE: \$24**

Originating more than 3,000 years ago, the lucrative spice trade between Europe and Asia included species such as cinnamon, black pepper, nutmeg, cardamom, and ginger. In this session, learn the origins, botany, history of use, and role of major species in the spice trade, and how these still popular spices encouraged early European exploration of the world. (Plant Science Lab)

BOT E54-01, GARD, 1 Tue., 2/5, 7-8:30 pm, Taylor CRN 40353

#### **INTOXICATION: PSYCHOACTIVE DRUGS FROM THE PLANT WORLD FEE: \$24**

Throughout history, people have sought out substances that provide feelings of serenity, invigoration, or otherworldliness. The coca, marijuana, and opium poppy plants all produce such substances, and have a long history of use by humans. We'll address questions such as why chewing coca leaf is an essential part of daily life in the Andes, and how this is different from cocaine use in the United States. Explore how cannabis sativa, which is native to central Asia, has been used around the globe for its industrial, nutritional, medicinal, and recreational purposes. (Plant Science Lab)

BOT E55-01, GARD, 1 Tue., 2/12, 7-8:30 pm, Taylor CRN 40354

#### **COFFEE, TEA AND CHOCOLATE: BOTANY AND THE HISTORY OF STIMULATING BEVERAGES FEE: \$24**

Join us for an exploration of coffee, tea, and chocolate (cocoa), three of the world's most stimulating beverages. Learn about the origin and natural history of the plants that provide these products, and also the history of their use and spread by humans. We'll look at why these plants have evolved to produce caffeine and related compounds in nature, and how these crops are processed to provide the products upon which many people rely every day (Plant Science Lab)

BOT E56-01, GARD, 1 Tue., 2/19, 7-8:30 pm, Taylor CRN 40355