



The Natural Order of Chaos

In the natural world, chaos is the norm. Without natural chaos, no living thing would evolve to survive in its environment and thrive in the future. As we look at the chaos of the world's economic environment, the Nature Center must look for ways to adapt to its environment. Unlike our floral and faunal friends, humans can actually be strategic about how they adapt by forecasting what the future may bring.

Experts say that this has been an unprecedented time in our nation's fiscal history. So how are we, a relatively small organization with a lot of history, supposed to predict what the future of the Nature Center will look like? How should the Nature Center evolve to survive in this chaotic environment? One benefit of this economic recession is that people are staying closer to home, which is helping fill our camps and classes!

During the past year, the staff and board of the Nature Center have evaluated our programs, events, classes, workshops, hikes and facilities with an eye toward making our work absolutely relevant, more accessible and completely viable for the long-term. For example, we are looking at ways our programs can tie into regional and state-wide education initiatives to better prepare children and adults for the challenges of the 21st century. We're also beginning to offer programs and events at different times of day, during different days of the week and at different price points to ensure everyone can find a way to come to the Nature Center.

The Nature Center has responded to the economic chaos by making responsible budget cuts, reducing expenses, increasing fundraising efforts and running a more efficient organization while continuing to uphold our mission. Despite these measures, our deficit has not been fully erased, and we predict the next few years will be nearly as difficult. But just as the "little ladies in tennis shoes" stopped the Clark Freeway from being built, the responsibility of maintaining this precious resource for future generations lies with each of us - the residents of this community. If the community doesn't support this institution, who will? Please review page 7 of this issue to see how you can help.

I greatly appreciate everyone who has come forward in the past year to lend a hand with their time, talents and treasure. The Nature Center could not survive the chaos of the day without your incredible support. Thank you! I look forward to hearing from and seeing you soon.

Kay Carlson
Executive Director

Rookery is published four times a year for members and friends of the Nature Center at Shaker Lakes.

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Explore Nature Inside & Out!

“MIDNIGHT in the Garden of Good & Evil”

Our summer benefit, held Saturday, June 20, was a “good” evening of dancing, socializing, eating and fundraising in the Nature Center’s “garden.” Thanks to our corporate sponsors: Edward Jones, National City now a part of PNC, KeyBank and Jones Day. For a complete

list of sponsors, please see p. 11.

Thanks to the benefit committee:

Maura Kehoe,
Chastity Embrescia,
Kimberly Dyer, (Tri-Chairs, pictured), Dave &



Ann Lavelle, Kurt Ringenbach, Alex Herbruck, Andrea Turner, Lisa Mayer, Mary Boyle, Kate Nicolosi, Julie Olack, Mickey Horner, Marnee Anderson, Julie

Comber-Martin, Sarah Divakarla, Amita Frawley, Susie Gavazzi, Heather Gordon Schloss, Lynne Green, Ellen Ursu, Gina Willis, Jen Grossman, Nora Joranko, Jennie Kaffen, Holyn Koch, Kristin MacPhail, Petra Moran and Jennifer Moshier.

27th annual PLANT SALE

Our 27th annual plant sale blossomed this year. Thank you to everyone who participated in the pre-sale and sale day. We would especially like to thank Middle Ridge Gardens, Lawn Lad, Urban Organics Inc., Dynamic Design, North Shore Delivery, Good Nature Lawn Care, Forest City Tree Protection Co., Eastside Landscaping, Landscaping by Mark, Heights Garden Center, Cleveland Skating Club, Fire Food & Drink.



Thank you to the talented plant sale committee: Matthew Warren (Plant Sale Chair), Nate Beccue (Natural Resources Specialist), Doug Freer (Lawn Lad), Jay Szabo, Brooke Slater, Danielle Reavis, Mary Boyle, Mickey Horner, Char Glatley (Events Director), Tom & Sue Woodworth (Middle Ridge Gardens).

Check our website for details of the 28th annual plant sale, to be held in 2010, as they become available.

4th annual “PESTIVAL”

Our 4th annual Festival turned the invasive garlic mustard into an edible cuisine and cocktail party thanks to our celebrity chefs: Sergio Abramof of Sergio/Sarava, Ben Bebenroth of Spice of Life Catering, Dante Boccuzzi of Dante, John Pistone of J. Pistones and Scott Kim of SaSa. Proceeds from this event benefited the Nature Center’s habitat management and education programs. Thanks to Wines LLC and Indigo Imp Brewery for providing the beverages.

STEWARDSHIP CENTER update

Cob benches, a final earth plaster coat, a geology wall, a bottle window, gutters and landscaping -- these are all things we hope to add to the Stewardship Center Project this year.

We’ve been up and running with Susan Clellen of Earthbuilt since the beginning of May and are scheduled to work through the end of July. Andrew Bray as the Stewardship Center Intern will be working with the project all summer. Jordan Johnson and Daniel Bardenstein teamed up to do their senior project here and learned first-hand about building cob benches.

Other projects related to the Center may continue through the summer and into the fall. Check our website for updates: www.shakerlakes.org Also contact B.J. Peterson at 216 321-5935 ext. 237 or by email, Peterson@shakerlakes.org, to volunteer.

The evening was a great success with more than 150 attendees sampling garlic mustard in a variety of delicious forms. Thank you co-chairs: Julia Rossi and Clark Pope.



Board members: Lisa Welsh, Malissa Bodmann, and Gail Arnold (President)

SUNSET at the nature center

Sunset the corn snake is a new addition to the Nature Center family. Born in 2001 in captivity at University School in Shaker Heights, Sunset was the size of a worm when he hatched, but now measures more than three feet long. The snake was given to the Nature Center by Kris Sinnenberg of Shaker Heights. We're happy to have him here!

Sunset joins Frogger, our two-year-old frog, who was raised in captivity from a tadpole, and Speedy, our Eastern Box Turtle, has been at the Nature Center since October 2003, when he was found by neighbors on a cold afternoon.



Sunset

Speedy is very social and loves being around people. The Nature Center holds a wildlife permit that allows us to keep up to five wild animals on



Frogger

the premises. "We keep them for educational purposes since they would not survive on their own," says Jan Zorman, Facilities Director.

Come visit Speedy and Frogger in our Exhibit Area during building hours.



Speedy

Environmental Town Hall: Ecology and Management of White-Tailed Deer Wednesday, September, 9, 7-9 p.m.

It's hard to believe that 100 years ago there were no deer in Ohio. Deer were reintroduced to Ohio from nearby states at the turn of the century, and today more than 750,000 deer make their home in Ohio. The over-abundant population has negative impacts on the regeneration of our forest, native wildflower diversity, agricultural crop damage, urban landscape damage, deer-vehicle collisions and more. Many natural areas, parks and municipalities are choosing to implement management practices -- lethal and non-lethal. Should the population growth of deer be limited in order to save the rest of our natural ecosystem?

Nate Beccue, Natural Resources Specialist at the Nature Center spent four years researching and managing deer populations before coming to the Nature Center, and will facilitate our discussion. Reservations suggested. Call 216-321-5935.



Visit our Duck Pond Gift Shop ~ Items on Sale in August!

nature PHOTOGRAPHY club

Mark your calendar for the following meeting dates. Topics TBA. Check the Photo Club's page on our website for details.



- Thursday, July 9
- Thursday, Aug. 13
- Thursday, Sept. 10.

The Photography Club meets the second Thursday of each month from 7 to 9 p.m. in the Meeting Room of the Nature Center. Free and open to all. All proficiency levels -- digital and film -- are welcome.

Go Hiking with the Nature Center!

Naturalist-led hikes at the Nature Center have changed! New hikes have been designed to provide our members and guests with new and exciting experiences. Some hikes are free; others have a fee and require registration. See below for details.

Hikes are ranked on a difficulty scale of 1-5, 1 being the easiest and 5 the most difficult. Hikes are open to all ages and free to children under 12 unless otherwise noted. All hikes are rain or shine, limited to 20 people and meet at the Nature Center unless otherwise indicated.

To register for a hike please contact Nate Beccue at (216) 321-5935 ext. 240 or beccue@shakerlakes.org.

Hike with a Friend

Saturdays at 3:30 p.m., starting July 18

Looking for someone to walk with? Meet new and old friends at the Nature Center and share your own knowledge and favorite spots around the Shaker Parklands. (No naturalist required.) Free and open to all.

History of Lower Lake

Wednesday, July 22, 6 – 7:30 p.m.

Meet at the Nature Center at Shaker Lakes and we will explore Lower Lake looking for clues into the past. Your Nature Center naturalist will lead a discussion on the history of the Shaker community and why the lakes were created.

Details: \$5 members; \$7 non-members

Difficulty: 2 (1-5 scale)

Parasitic Wasps

Sunday, July 26, 3-5 p.m.

Have you ever been curious about strange looking bumps on leaves or tumor-like growths on twigs? Come take a hike with a Nature Center naturalist and find out about the insects that cause these abnormal growths.

Details: \$5 members; \$7 non-members

Difficulty: 2 (1-5 scale)

Dragonflies and Damselflies

Saturday, August 1, 10 a.m. - 12 noon

Join a Nature Center naturalist and explore the life-cycle of these amazing creatures. Explore the stream bed of the Doan Brook in search of larvae and then hike the marsh and Lower

Lake in search of adults.

Details: \$5 members; \$7 non-members

Difficulty: 2 (1-5 scale)

Bat Night at Lakeview Cemetery

Friday, August 7, 8 - 10 p.m.

Learn about bats as we watch them fly! Tim Krynak of the Cleveland Metroparks will discuss different types of bats and set up nets to catch them. Reservations and a \$6 fee required. Call Lakeview to make reservations: (216) 421-2665.

Freshwater Mussels

Saturday, August 15, 10 a.m. - 5 p.m.

Meet at the Nature Center and then carpool to the Grand River, where we will walk the banks of one of the most scenic and natural rivers in Ohio. Learn to identify the numerous species of freshwater mussels in the Grand. Find out why mussels are considered to be one of the most threatened groups of species on Earth. Bring a brown-bag lunch.

Details: \$15 members; \$20 non-members

Difficulty: 3 (1-5 scale)

Invasive Plants of the Doan Brook

Thursday, September 3, 5 – 6 p.m.

Did you know that most of the maple trees in the parklands are non-native and even considered invasive? Hike the Shaker Parklands and learn to identify non-native, invasive plants of the area. Find out when and why these plants were introduced to the United States, and discuss how to manage and control their populations. After this event, join us for the Mixer on the Marsh. See page 1 for more details.

Details: \$5 members; \$7 non-members

Difficulty: 2 (1-5 scale)

Identification and Cultural uses of our Native Trees

Sunday, September 20, 1 – 4 p.m.

Did you know popsicle sticks are made from American Basswood? Do you know which species of oak is used to make wine barrels? Come hike the parklands with a Nature Center naturalist and discover our native trees and their cultural uses.

Details: \$7 members; \$10 non-members

Difficulty: 2 (1-5 scale)

art on VIEW ~ JEFF YOST



Paintings of local artist Jeff Yost will be featured at the Nature Center from July 24th through September 30th. Yost's focus is on

painting landscapes as well as creating synthetic environments from memory and appropriated imagery. The intent of the space represented in his work is to act as a gateway to a much more internal environment contained inside the viewer. A 2004 graduate of the Columbus College of Art & Design, Yost spent a semester of study in Florence, Italy, and draws his influences from a range of old masters and contemporary artists. A reception for the artist will be held on Friday, July 24th, from 6 to 8 p.m.

Yoga in NATURE

We will be offering yoga classes beginning in August at the Nature Center with yoga instructor, Deanna Black from

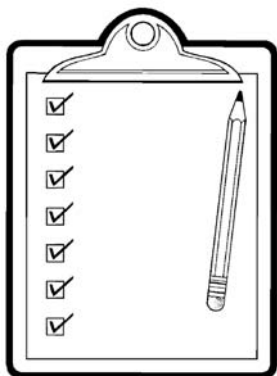


One-to-One Fitness Center. Classes will be held outside, weather permitting. If you are interested in participating, please contact Char Glatley at 216.321.5935 x 242 for prices and schedule.



We want to hear from you

As we strive to be more relevant to our community, we want your input to make sure we are effectively offering educational programs that meet the needs of your family. Please take a few moments to visit our survey on **surveymonkey.com** and give us your input. We plan to use the information you provide to guide us in updating our 2009-2010 Outdoor Adventure Camp schedule. Check out the next issue of the Rookery for the results. Visit the following link to access the survey:



http://www.surveymonkey.com/s.aspx?sm=YPO2BbIUFLlWdlIZSUIVWw_3d_3d

Host your summer events with us

Interested in a change of pace for your next event? Consider the Nature Center at Shaker Lakes! Our facilities are the perfect place for a baby or bridal shower, wedding, meeting, birthday party or any other gathering on your agenda. Enjoy the lovely view of the forest from any of our rentable rooms, take the opportunity to walk on our trails or just enjoy nature from a bench on the boardwalk.

Inside, the Nature Center can accommodate as few as 10 or as many as 80 people (for sit-down dinners) or 100 people (for theater-style seating). Outside, the parking lot can accommodate up to 500 sit-down guests (see photo). For rates and availability, call Beverly at 216-321-5935 ext. 235.

DIKE 14 Nature Preserve Open House Tour - Sept. 26, 8 a.m. - 3 p.m.

Much like our previous Dike 14 events, members of the Dike 14 Environmental Education Collaborative will provide guided hikes of the 88-acre wildlife haven on Cleveland's Lake Erie shoreline at the mouth of the Doan Brook on Sat., Sept. 26.

The hour long guided hikes will begin at 8 and 9 a.m. The site will open for self-guided tours through the early afternoon until 3 p.m.

Jim Bissell, Curator of Botany at the Cleveland Museum of Natural History, recently confirmed a new plant species to Cuyahoga County growing in an unlikely habitat near the Dike 14 Nature Preserve. *Carex brevior*, a sedge, new to Cuyahoga County, is a state-threatened species known to be in only two other locations in Northeastern Ohio: NASA Plumbrook and the museum's North Kingsville sand barrens.

The Nature Center has an access agreement with the City of Cleveland and the Cleveland-Cuyahoga County Port Authority for educational, artistic, research or environmental stewardship purposes for any time. If your group wishes to hike the site or conduct an educational activity or research, contact David Wright, Outreach & Audience Development Coordinator, at 216-321-5935 x233 or wright@shakerlakes.org.

Schools Developing Lab Habitats

Kudos to the Parent-Teacher Organization at Gearity Elementary School in Cleveland Heights-University Heights. They're plugging along in the development of two schoolyard learning lab habitats. This team of proactive educators, teachers and parents has begun the design and implementation of a learning garden and a wet woods habitat. They contacted the Nature Center in May of 2009 for design parameters and discussions about curricula. If your school or organization wants to replicate this model or develop your own, feel free to call or e-mail David Wright, 216-321-5935 x233 or wright@shakerlakes.org.

VOLUNTEER OPPORTUNITIES

WELCOME DESK

Welcome Desk/Visitor Services Assistants help ensure that our guests' experience at the Nature Center at Shaker Lakes is a positive one. Use your enthusiasm for the environment to greet and assist visitors, answer the phone, help with the gift shop and prepare mailings. Contact Beverly Barr for more information: 216-321-5935.

SUMMER OUTDOOR ADVENTURE CLASS ASSISTANT

Work with children ages three to ten years old; assist our naturalists with class supervision, activities and craft preparation. Learn along with the kids as you participate in hikes and other activities. Call 216-321-5395 x237 for specific class dates and times.



WISH LIST

- 10 Garmin GPS hand held devices (\$1,500)
 - binoculars (\$100)
 - tankless water heater (\$1,000)
 - chafing dishes (\$80)
 - craft supplies (\$250)
 - pavilion awnings (\$4,000)
 - wildlife web camera (\$300)
 - recycling containers for the trails (\$300)
 - rental of summer camp passenger van (\$2,000)
 - custom-made bike rack for the Stewardship Center (\$750)
 - Stewardship Center shelving (\$300)
 - handyman services (priceless)
- Please call the Nature Center at 216-321-5935 if you can help.

cooking with GARLIC MUSTARD

If you enjoyed our Festival event, try this recipe at home!
 Recipe courtesy of Ben Bebenroth of Spice of Life Catering.

Fettuccini with sauté of garlic mustard greens, French country sausage, caramelized ramps and Mackenzie creamery goat cheese, Manodori balsamic, fresh basil and extra virgin olive oil

Serves 6

- 8 oz. fresh pasta
- Extra virgin olive oil
- Sea salt
- 6 cloves of fresh garlic
- 1 lb. garlic mustard greens
- 2 lbs. ramps (cleaned and trimmed, bulbs and stems only)
- 2 lbs. Killbuck Valley mushrooms
- 8 oz. Mackenzie Creamery goat cheese
- 2 lbs. French country sausage 1 tsp. fine sea salt
- 1 Tbsp. olive oil
- 1/2 -1 tsp. crushed red chili
- 10 leaves of fresh basil
- Sea salt - to taste
- Black pepper - to taste



Fill a large stock pot with 2 gallons of water and enough sea salt till it tastes like the sea. Bring to a boil and add a glug of olive oil.

Thoroughly wash ramps and mustard greens and trim away root ends. Trim ramps of their leaves and reserve for another use.

Heat about 1-2 Tbsp. of olive oil in a large sauté pan on medium heat and add the ramp bulbs. Caramelize over a low to medium low heat for about three minutes till golden but not dark brown. Remove from pan and set aside.

Bring pan to a high heat and brown mushrooms in hot oil and remove from pan. Add country sausage to pan, out of casing in rough lumps. Brown lightly on all sides.

Place fresh pasta in boiling water and cook for 2 min-

utes. While pasta is cooking, add greens to sauté pan and wilt just a bit.

Strain off pasta and add to pan with sausage.

Return ramps and mushrooms to pan. Toss liberally with chili flakes and a pinch of salt and pepper.

Place in a large bowl or plate individual portions, chunk the goat cheese around and top with a chiffonade of fresh basil.

Drizzle the Manodori balsamic on and around the pasta along with a healthy glug or three of extra virgin olive oil.

Pour yourself a glass of Pinot, sit down, turn off your cell phone and enjoy a little conversation with your family and friends over your happily foraged meal.

Fresh Pasta

- 3 large eggs
- 12 1/2 oz. all purpose flour
- 1 tsp. fine sea salt
- 1 Tbsp. olive oil

Make a well of the flour. Beat eggs and add to the well with the salt and the olive oil.

Mix until totally combined and forms a nice ball.

Wrap the ball and allow to rest for at least 40 min.

Cut into thirds and go through the pasta roller:

Roll pin to 3 turns of 3 folds then go..

Pasta sheet goes to #5 on kitchen aid pasta roller, then to fettuccini cutter.

Garlic mustard is an invasive, edible species that is pulled from the Nature Center grounds each year. For more information about finding and eating garlic mustard, contact the Nature Center at 216-321-5935.



preserving SUMMER in a JAR

The end of summer is still a couple of months away and at this point in the season, your garden should be in its final growth stages and preparing to burst into life with cucumbers, onions, peppers, zucchini, tomatoes, herbs, lettuces and all the other goodies you planted. And naturally, you'll get to the point where there's just too much of the good stuff. While sharing with the neighbors is always a good idea, you might want to keep some of the bounty for yourself to enjoy over the coming winter. If you've ever thought about pickling, freezing, canning or drying, there's never been a better time to join the ranks of sustainable, self-reliant living. The following websites are great places to visit for instructions, tips and ideas on making your bounty last long into the winter.



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BellaOnline Home Cooking, Editor **Sandy Moyer** has easy step-by-step instructions for canning fruits and vegetables. Check out her simple-to-follow guide at www.bellaonline.com/articles/art2816.asp.

Another great source for home canning is www.homecanning.com and its sister site www.freshpreserving.com.

The National Center for Food Preservation, www.uga.edu/nchfp/how/can6b_pickle.html, is a great website for pickling instructions, including making fruit pickles, chutney, pickled eggs, special diets pickles and more.

The North Dakota State University Extension Service website is a great resource for freezing foods. This website gives separate instructions for every type of vegetable, fruit, meat, poultry and even sandwiches. Visit www.ext.nodak.edu/extnews/askext/freezing.htm.

The University of Illinois at Urbana-Champaign College of

Agriculture Cooperative Extension Service offers a how-to guide on drying fruits, vegetables, herbs and meats. Visit www.aces.uiuc.edu/vista/html_pubs/DRYING/dryfood.html.

Backwoods Home magazine, which bills itself as the practical guide for self-reliant living, is a great resource not only for food preservation but for a complete lifestyle overhaul which promotes 'back to the earth' living. Check it out at <http://www.backwoodshome.com/articles/clay53.html>

Canning 101

What Equipment Will I Need?

- A large pot to boil jars to boil/sterilize your jars
 - Canning jars, lids, and bands - Available at the supermarket, or you can find them used at flea markets, garage sales, or online on services like Freecycle
 - Canning salt - Optional, but some canning experts suggest that it makes canned vegetables taste better.
- Note: Never use table salt when canning vegetables.

A few tips to help you get started:

1. Always leave a space between the food and the top of the jar before sealing to allow the food to expand.
2. Wipe the jar rim before sealing cans. Food debris or salt on the rim can prevent the jar from fully sealing.
3. Heat your jar lids before placing them on the jars ... just to a simmer, though. No boiling is necessary for the lids.
4. Remove air bubbles before you seal. This can be done by placing a spatula (non-metallic) between the top of the food and the jar. You should see the bubbles being released as you do this.
5. Inspect your jar rims to make sure there are no cracks or chips, as these will prevent the jar from sealing.

Happy canning!

HERON SPOTLIGHT: The Schattinger Family

For Doug and Lisa Schattinger, supporting the Nature Center is a family tradition. Doug grew up in Shaker Heights and often took classes or explored the Nature Center as a kid. Re-introduced to the Nature Center by Doug’s family when they moved to Shaker Heights in 1998, Doug and Lisa knew it as a quiet place to take a good walk.



Doug, Ben and Lisa Schattinger

They soon came to appreciate it as a great place for kids, as their niece and nephew took summer classes here. Then their son Ben came along and started coming to the Nature Center, first in a stroller and then toddling

on the boardwalk. “Now, we take longer walks and he’s able to point out all of the things he’s learned from the naturalists in camps and classes,” says Lisa.

The Schattingers enjoy many events at the Nature Center. They order plants from the plant sale, come down for birding activities and enjoy meeting friends there after school. Ben loves exploring the exhibit area and participating in the kid’s activities. The Schattingers have also enjoyed the Bug Bash, which Lisa has helped plan, and the summer gala – all in their extended back yard.

“I love the story of how the Nature Center got started. I think it’s important to continue highlighting how it came about and why it’s important to our community and Greater Cleveland. It’s important that kids throughout greater Cleveland are able to come and spend time at the Nature Center with the naturalists and really learn about nature in such an accessible setting.”

Lisa’s favorite thing about the Nature Center is its accessibility. “We come for walks at all times of the year to see what is changing at any given moment. I love being taught by Ben as he’s ‘exploring nature.’ I love that it’s so easy to walk in the middle of a seemingly secluded forest in the middle of Shaker Heights - yet still have an indoor potty to run to if needed!”

A Heron membership is achieved by joining the Nature Center at the \$1,000 - \$10,000 level. For more information on becoming a Heron, please call Molly Walsh at 216.321.5935 ext 223.

Thank You, Eden Environmental, Inc.!

In April, the Nature Center at Shaker Lakes was the recipient of a generous donation of 200 native shrubs from Eric and Jill Brown of Eden Environmental, Inc.

In addition to the new wetland shrubs, Eric and Jill brought friends and family to help with the planting effort.

Sandbar willow and ninebark shrubs were planted along the North and South Branch of the Doan Brook.



Nature Center staff member Raja Roa (left), Laurel Brown and Eric Brown of Eden Environmental, Inc., plant wetland shrubs along the South Branch of the Doan Brook

Thanks to Star Paving, Inc.

A big thank you to Greg Korponic, CEO of Star Paving Inc., who has generously donated the excavating and aggregate concrete walkway to our All People’s Trail at the Nature Center.

Greg also supported the Nature Center by



donating to our auction for the “Midnight in the Garden of Good & Evil” benefit, held in June.

Annual Fund Contributions

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All listings reflect information received Wednesday February 18th, 2009 to Monday June 15th, 2009.