

# ArborEatUm Edible Landscape Workshop



**WEDNESDAY, OCT. 9, 2013 - 5-8:00 P.M.**

The Ohio State University Secret Arboretum at the OSU  
Wooster Campus, Miller Pavilion  
2122 Williams Road  
Wooster, OH

## Who

For all landscape and woodland plant lovers and for people who love to eat. Program put on by Secret Arboretum and OSU Extension.

## What

Talks, walks and good eats. Discuss, bring recipes and dishes, and eat creations from the edible landscape: landscape plants that are both beautiful and edible, edible plants that are also beautiful, from asparagus to blueberries and beyond. Be creative. We will also have a range of tastings, from apples and ciders to pies from Kousa dogwoods to serviceberries, to...

## Why

To learn about edible landscaping and to try interesting dishes, from file gumbo with its ground up young sassafras leaves that are file powder, to Chef Paul Snyder and his International Ornamental Crabapple Society-renowned Malus Mo Mas Magnifico Meatball Munchies this event will be a true celebration of hort cuisine.

## For more information

Cheryl—330-263-3831 or [fischnich.1@osu.edu](mailto:fischnich.1@osu.edu)

## How

First., there will be few rules, other than table manners. Did you actually grow the landscape plants used in the dish you bring, is the plant common or just occasional in Ohio landscapes? Not to worry, no horticultural or food police will be on hand. Though there will be a judging of sorts. That is because the cost of the program will be on a sliding scale:

- \$25 if you just attend
- \$20 if you bring an edible landscaping recipe
- \$15 if you bring the actual dish to share of that recipe
- \$10 if your recipe is selected by attendees for the ArborEatUm Cookbook fundraiser for Secret Arboretum during Plant Discovery Day next May 10.

So try your hand at blueberry buckle (blueberries grow well in acid soils in northeast Ohio and have great fall color as an ornamental), corneliancherry dogwood jelly or cider, serviceberry pie from berries frozen earlier this summer or wherever your Landscape Kitchen imagination lands.

See page 2 for registration details.



**THE OHIO STATE UNIVERSITY**  
COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

OHIO AGRICULTURAL RESEARCH AND DEVELOPMENT CENTER

OHIO STATE UNIVERSITY EXTENSION

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Keith L. Smith, Associate Vice President for Agricultural Administration; Associate Dean, College of Food, Agricultural, and Environmental Sciences; Director, Ohio State University Extension; and Gist Chair in Extension Education and Leadership.

Steve Slack, Ph.D., Associate Vice President for Agricultural Administration and Director, OARDC

For Deaf and Hard of Hearing, please contact Ohio State University Extension or OARDC using your preferred communication (e-mail, relay services, or video relay services). Phone 1-800-750-0750 between 8 a.m. and 5 p.m. EST Monday through Friday. Inform the operator to dial 614-292-6181 (Extension) or 330-263-3700 (OARDC).



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## REGISTRATION FORM

Since registration could be discounted depending on whether you bring a dish to share, bring a recipe or your recipe is selected for the Cookbook fundraiser, the payment process is different than we normally do. **Please send in registration so we know how many people are attending even if you are not paying now.**

If you know you are not bringing a dish or a recipe you can go ahead and send in your payment of \$25. If you plan on participating to receive a rebate on your price, please bring a check or cash so you can pay your discounted price at the end of the workshop. You will be handed a coupon with your discounted price to present when paying.

Name: \_\_\_\_\_ Company: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_

Sliding pay scale is as follows:

- \$25 if you just attend
- \$20 if you bring an edible landscaping recipe
- \$15 if you bring the actual dish to share of that recipe
- \$10 if your recipe is selected by attendees for the ArborEatUm Cookbook fundraiser for Secret Arboretum during Plant Discovery Day next May 10.

\_\_\_\_\_ Enclosed is \$25 for my registration. I will not be participating in the rebates.

\_\_\_\_\_ I will pay at the door as I plan on participating in the rebates. (You can pay \$25 at the door if this didn't work out to bring your recipe/dish.)

**Make checks payable to:** OSU Extension

**Mail to:** OSU Extension  
Cheryl Fischnich  
1680 Madison Avenue, OARDC  
Wooster, OH 44691



**Questions?** Call Cheryl at 330-263-3831 or email at [fischnich.1@osu.edu](mailto:fischnich.1@osu.edu)