

Special Programs

NEW! Coffee, Tea, and Chocolate

What is it about these three stimulating botanicals that humans just love? Why do thousands of people head to their local coffee shop each day? When did the British start taking tea and biscuits everyday at three o'clock? What is a chocoholic? Investigate and explore our obsession with coffee, tea, and chocolate in three new Botany courses:

Three Sundays in February, 1–3 p.m.

Coffee: A Stimulating Conversation

Caffeine is the most popular natural stimulant and its most common use is as the flavorful drink we call coffee, derived from several species of the shrub *Coffea*. Explore the natural and cultural history of coffee use from its discovery in ancient Ethiopia to its prominent role in the lives of Starbucks enthusiasts. Discover how coffee has shaped social and economic history, and experience several varieties of this fascinating drink.

Holly Porter Morgan holds a Master's from NYU. She is a Ph.D. candidate in Botany, specializing in Tropical Forest Ecology and Pollination Biology.

WI BOT 227 Section A: Sunday, Feb. 12, 1–3 p.m., Rm. 302

The Story of Tea

Tea (*Camellia sinensis*), first use as a bitter tonic in Chinese herbal medicine, by the eighth century A.D. was used as a promoter of wakefulness among the Chan (Zen, in Japanese) followers, mandarins, and scholars. Connoisseurship of types and flavors came into vogue and was passed to Japan and England. We survey this fascinating social history, sample various teas, and describe recent health findings about this widely used botanical.

Edwin Morris holds a MA in Chinese Cultural History from Columbia University. He is the author of *Gardens of China: History, Art and Meanings*, and *Scents of Time*.

WI BOT 227 Section B: Sunday, Feb. 19, 1–3 p.m., Rm. 302

Register for all three programs and receive a discount.

WI BOT 227 Section D:
\$70 non-members, \$63 members
Registration for each class;
\$29 non-members, \$27 members
(Includes a \$4 materials fee)

Chocolate: A Delectable Discussion

Cacao (*Theobroma cacao*) has been used for centuries as a beverage and the delicacy we know as chocolate. From pre-Columbian Mayan and Aztec cacao seeds used ceremonially and as currency, to European chocolate houses, to mass-produced Hershey and Godiva products of today, chocolate has played an important role in many cultures. Discover chocolate production, natural history of cacao, and its many current and historic uses. Sample several different varieties and forms of cacao.

Nat Bletter is Ph.D. candidate at City University of New York in Ethnobotany and he specializes in medicinal plants, quantitative ethnobotany, and stimulant plants such as cacao.

WI BOT 227 Section C: Sunday, Feb. 26, 1–3 p.m., Rm. 302

Drawing on the Right Side of the Brain Techniques

Drawing has often been thought of as a gift that is given to a few talented individuals. Taking this class with Mindy Lighthipe shatters this misconception.

LEARN TO DRAW!

Drawing on the Right Side of the Brain Techniques with Mindy Lighthipe

Drawing is a skill that can be acquired, just like learning to ride a bicycle or learning to read. Based on Dr. Betty Edwards' book *Drawing on the Right Side of the Brain*, students learn to use the side of the brain that is suited for drawing.

Lectures, demonstrations, and exercises guide you into drawing. The first step to accurate drawing is to train the eye to observe detail and capture that detail on paper. There is no prerequisite for this intensive workshop. Please bring lunch.

\$708 non-members, \$678 members (Includes a \$75 materials fee)

Mindy Lighthipe

WI BIL 630 Monday–Friday, Jan. 9–13, 10 a.m.–3:30 p.m., Rm. 320
No refund after Friday, Dec. 2. \$250 is non-refundable



The drawings shown are portraits by the same student; the bottom piece was drawn after the student had attended the course.

Mindy Lighthipe ©1989