

Pfeiffer Nature Center and Foundation

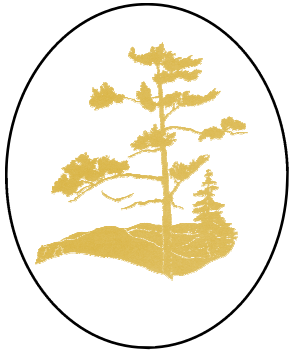
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**Pfeiffer Nature Center—
where science, art, and
nature come together!**

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14760



Intro to Wine Making

@ Lillibridge
October 29

Indoor Explore ~ Migrating Birds

@ Office
November 17

Let's Make Gifts for the Birds

@ Office
December 8



Get Out There And Walk!

We support our local hiking interests!
You can reach them on Yahoo! Groups.
Olean_Area_Hiking &
Southern_Tier_Greenway_Hiking.

The Ovenbird

Pfeiffer Nature Center and Foundation

Fall, 2011

Alluring Apples

The apple emerged as a celebrated fruit since the beginning of Earth. Whether you start with Adam & Eve or the Stone Age man in Europe, the apple was there. Besides honey, fruits are one of the rare sources of sweetness found in nature. From the beginning, apples have been associated with love, beauty, luck, health, comfort, pleasure, wisdom, temptation, sensuality, sexuality, virility & fertility. Stories & traditions about man's origins connect him to a garden of paradise filled with fruit trees.

The apple originated high in the hills of eastern Kazakhstan, in the Tien Shan Mountains. As both trade & military expeditions begin among these earliest civilizations, dessert or sweet apples quickly spread from the forests of their origin to places throughout the "fertile crescent", from the Nile through the Tigris & Euphrates, the Indus, & Yellow River Valleys. As the apple was carried by

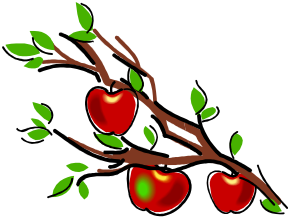
generations of travelers, it adapted to meet the needs of its traveling companions, evolving to become a portable, durable source of sweetness.



Despite the wide variations of taste in apples that you find in different cultures, a preference for sweetness seems to be universal. But sweetness is a quality rarely found in nature. Most apples that grow in the wild taste bitter. This is because apple trees that grow from seeds usually produce bitter or sour tasting fruit. Only a few trees produce a fruit that is sweet, but humans have learned over the years to cultivate sweetness in the apple. This is mostly done by grafting the trees that produced the tastiest fruit.

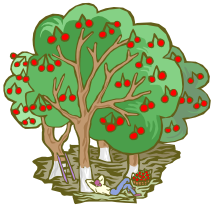
The apple trees seeds are protected because they are distasteful, & slightly poisonous. Therefore, we do not eat them & the seeds survive to produce more trees. At its core,

each apple contains seven or eight seeds, each of which contains the genetic ingredients for a tree radically different from its parents & its siblings. More than any other trait, it is the apple's genetic variability that accounts for its ability to make itself at home in places as different from one another as New England & New Zealand, Kazakhstan & California. Wherever the apple tree goes, its offspring propose so many different variations on what it means to be an apple. There are at least seven per apple & several thousand per tree. From this variety there are bound to be at least one that has the qualities that it takes to prosper in the tree's adopted home.



When it traveled to the New World, the apple reinvented itself once again, mirroring is immigrant companions. The Pilgrims discovered what we call crabapples when they arrived but the fruit was not very edible. The Massachusetts Bay Colony requested seeds & cuttings from England, which were brought over on later voyages of the Mayflower. Other Europeans brought apple stock to Virginia & the Southwest. As the county was settled, nearly every farm grew some apples. Although some were very good, most of the early varieties would be considered poor today.

Bitter apples, planted from seed instead of grafted, were used by homesteaders across the young country to produce hard cider. Early settlers were afraid of water because of their knowledge of water borne illnesses in Europe. To them drinking water could be dangerous. This practice of using apples to make hard cider was in use until the Prohibition,



(Continued on page 7)

Dress up your Home for the Holiday with a PNC Wreath!

Order a beautifully decorated holiday wreath & get festive for the holiday season! Pfeiffer Nature Center is selling wreaths for the holiday season. They are delightfully decorated with hand-tied bows and all natural materials, such as dried flowers and pinecones. To order your holiday wreath, call the office (716) 933-0187 or send an email to director@pfeiffernaturecenter.org. The last day orders will be accepted is November 16th, so get yours now!

Pfeiffer Nature Center Wreath Order Form

Name: _____ Date: _____

Street Address: _____

City, State, Zip: _____ Phone Number: _____

Send orders & make checks payable to:
Pfeiffer Nature Center, P.O. Box 802, Portville, NY 14770
QUANTITIES ARE LIMITED!

Wreath Description	Price	Quantity	Total
Decorated Fraser Fir	\$32	_____	\$_____
Decorated Boxwood	\$43	_____	\$_____
Undecorated Fraser Fir	\$27	_____	\$_____
Undecorated Boxwood	\$38	_____	\$_____
Order Total		_____	\$_____

Hours of Operation

Office, 14 S. Main St. Portville:
Generally Tue-Wed, 8am to 3pm;
other times by chance or
appointment

Lillibridge Road Property:
Trails open to non-motorized
usage dawn to dusk, 7 days a
week, year round.

Yubadam Road Property:
Trails open to non-motorized
usage dawn to dusk, 7 days a
week, year round EXCEPT *during
hunting season Oct —Dec , when
all trails are closed.*

Staff is available for questions,
tours, and programs as scheduled
or by prior arrangement.
~~~~~  
Check our website or call for the  
most up-to-date information and  
upcoming programs:

**[www.PfeifferNatureCenter.org](http://www.PfeifferNatureCenter.org)  
716-933-0187**

## From the Director

Pfeiffer Nature Center is extremely fortunate to have such dedicated, generous people who care deeply about us. Back in the January issue of *The Ovenbird* we told you about the wonderful gift of inscribed books from renowned naturalist John Muir to Eleanor Knox Wheeler, mother of Nature Center founder Wendy Pfeiffer Lawrence. These gifts, graciously donated by Douglas & Barbara Pfeiffer, have generated lots of discussion and interest as they have made their public appearances.

In July, the books and an accompanying informational display were on hand at the Portville Public Library during Portville's Heritage Day celebration. Thanks to Chuck Bretzen and the Library staff for inviting us to share their space and helping us out.

September saw more activity. Tom & Ronda Pollock opened their home, originally the home of Eleanor Wheeler and her family, for a private gathering honoring Douglas and Barbara Pfeiffer. The Pfeiffers made the trip from their home on the west coast to coordinate with an opening reception at the Regina A. Quick Center for the Arts on St. Bonaventure campus. Evelyn Penman and Lauren Perkins did a terrific job of putting together a display at the Quick Center that highlighted John Muir and provided a linkage to the Wheelers and Pfeiffers. Thanks also to Phil Smith for lending us his terrific scale model of the historic American Chestnut log cabin. If you haven't yet made it out to the Quick Center to see the display, there's still time; it will be up throughout October.

During his remarks at the reception, Douglas spoke of John Muir's challenges as a writing, of his solitary explorations, his devotion to family, and his friendship with famous nature writer John Burroughs. "John 'o the Birds" (Burroughs) and "John 'o the Mountains" (Muir) had a huge impact on the

appreciation and conservation of the natural world, traditions carried on by the Nature Center.

In addition to joining us at the Pollocks and the reception, Douglas & Barbara enjoyed a hike around the Lillibridge property and tour of the cabin. Thanks to Nick Vaczek & Jeff McMullen for refreshing old memories and making new ones.

Throughout this process, several people have focused their energies to make things happen. Many thanks to Sarah Larson, Marcia Storch, Jeff McMullen, Ray Valeri, and Ronda Pollock for their hours of time and attention.

Enjoying the fall season,

Peg Cherre

### Why is New York City Called "The Big Apple"

In the early 1920s, "apple" was used in reference to the many racing courses in & around New York City (NYC). Apple referred to the prizes being awarded for the races -- as these were important races, the rewards were substantial. Based on the research of Barry Popik, he found that a writer for the *New York Morning Telegraph*, John Fitzgerald, referred to New York City's races "Around the Big Apple." It is rumored that Fitzgerald got the term from jockeys & trainers in New Orleans who aspired to race on NYC tracks. In the late 1920s & early 1930s, New York City's jazz musicians began referring to NYC as the "Big Apple." An old saying in show business was "There are many apples on the tree, but only one Big Apple." NYC being the premier place to perform was referred to as the Big Apple. A 1971 campaign to increase tourism to NYC adopted the Big Apple as an officially recognized reference to NYC. The campaign featured red apples in an effort to lure visitors to NYC. It was hoped that the red apples would serve as a bright & cheery image of NYC, in contrast to the common belief that NYC was dark & dangerous. Since then, NYC has officially been The Big Apple.

### Seasonal Stirrings & Nature Notes

**OCTOBER** ~ Darkness dominates the fall and winter months at the North Pole, where the Sun does not rise between late September and mid March.

**NOVEMBER** ~ Fallen leaves provide shelter and nesting material for many animals. The nutrients released as the leaves decompose nourish the ecosystem throughout the winter and into the next spring.

~ Ice crystals grow inside plant cells at freezing temperatures, puncturing and damaging their structure. To counteract this, some plants suppress ice formation through a process called super cooling. Other plants deliberately dehydrate themselves, moving water to areas outside the cell where ice formation will not do any damage.

**DECEMBER** ~ Ice crystals form as water vapor condenses in the atmosphere and then freezes once the temperature drops below 32° F. As more and more water vapor freezes onto the branches of the original crystal, it becomes heavy and falls to Earth as snow.

~ It has never been proven that no two snowflakes are identical, but the chances of such an occurrence are extremely small—every snowflake forms its structure as a result of the very specific temperature, humidity, and wind levels of its "birth".

## Yes, I'd Like to Become a Member of Pfeiffer Nature Center

### Membership Levels and Benefits

All members receive a subscription to *The Ovenbird*, our quarterly newsletter, delivered to your home.

|                              |         |                                                                            |
|------------------------------|---------|----------------------------------------------------------------------------|
| Student/senior               | \$10    | 1 \$5 off program admission coupons                                        |
| Individual                   | \$25    | 1 \$5 off program admission coupons                                        |
| Family                       | \$35    | 3 \$5 off program admission coupons                                        |
| Steward                      | \$50    | 4 \$5 off program admission coupons                                        |
| Conservator                  | \$100   | 4 free family program admissions                                           |
| Patron                       | \$250   | Same as Conservator, invitation to wine & cheese reception, 1 tree planted |
| Guardian                     | \$500   | Same as Patron, plus 1 decorated fir holiday wreath                        |
| Benefactor                   | \$1,000 | Same as Guardian, plus unlimited free program admissions                   |
| Additional Donation \$ _____ |         |                                                                            |

All members also receive discounted admissions and gift shop purchases at many other nature centers.

*Your contributions are tax deductible to the extent allowable by NYS Tax Law.*

NAME: \_\_\_\_\_

STREET ADDRESS: \_\_\_\_\_

CITY, STATE, ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

MEMBERSHIP LEVEL: \_\_\_\_\_ Is this a \_\_\_\_\_ new or \_\_\_\_\_ renewing membership? (Check one)

May we contact you about volunteering? \_\_\_\_\_ Yes \_\_\_\_\_ No, thank you.

### Alluring Apples (Cont.)

(Continued from page 1)

which threatened Americans' relationship with the apple. With the help of early public relations pioneers, who constructed such slogans as "an apple a day keeps the doctor away," the fruit quickly reinvented itself as a healthy food.

The quest to sweeten the typically bitter fruit ignited a grower's frenzy in the 19<sup>th</sup> century, bringing fame to hundreds of essentially American varieties such as the Red Delicious, the Baldwin & the Jonathan. Each new variety of the apple reflected the young country's understanding of itself as diverse nation of transplants, a new breed of individuals digging new roots into their adoptive soil.

Our modern orchards combine the rich heritage of apple growing with research & field trials to grow an annual U. S. crop that exceeds 220,000,000 bushels. New varieties are still being discovered & cultivated. The best eventually become household words like McIntosh, Delicious, Empire, Cortland & Granny Smith. It can certainly be said that an apple combines the best attributes of our past with our present day knowledge & tastes.

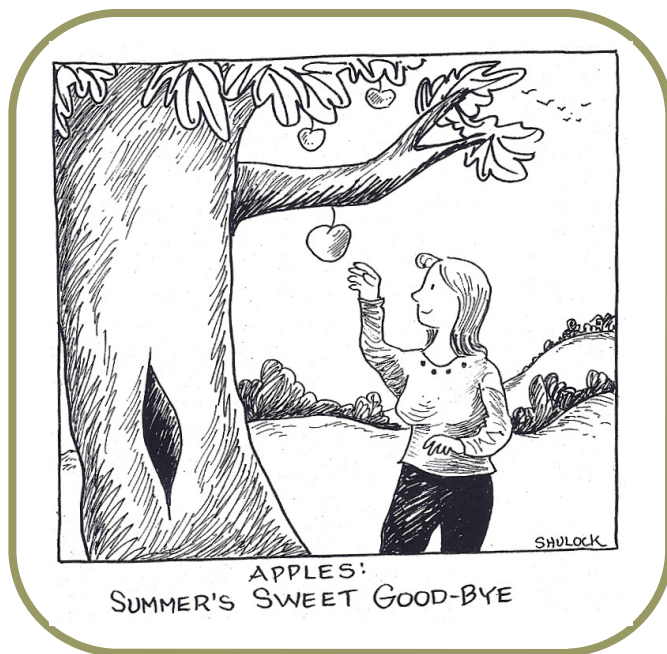


### Best Apple Pie?

The best apples to use for a scrumptious apple pie is a matter of personal opinion. No particular variety truly qualifies as the "best" pie apple but here are a few suggestions for pie success. If you like a sweet pie, use Crispin, Golden Delicious, Jonagold or Winesap. In fact, you can reduce the amount of sugar if you use these sweet varieties. For a more tart pie with a strong apple flavor, try Cortland, Empire, Granny Smith, Ida Red, Northern Spy, Rhode Island Greening or Rome. Many people love the classic McIntosh pie but be sure to add thickener because the tender McIntosh flesh breaks down easily.



| Apple Sizes                   | Large        | Medium       | Small        |
|-------------------------------|--------------|--------------|--------------|
| <b>Diameter</b>               | 3 3/4 inches | 2 3/4 inches | 2 1/4 inches |
| <b># of Apples/<br/>Pound</b> | 2            | 3            | 4            |
| Yield/Apple                   |              |              |              |
| <b>Sliced/<br/>Chopped</b>    | 2 cups       | 1 1/3 cups   | 3/4          |
| <b>Finely<br/>Chopped</b>     | 1 1/2 cups   | 1 cup        | 3/4 cup      |
| <b>Sauce</b>                  | 3/4 cup      | 1/2 cup      | 1/3 cup      |



Margaret Shulock lives in Friendship, NY. Her "Sticks" cartoons can be seen in the Olean Times Herald. Visit her website, [www.thesixchix.com](http://www.thesixchix.com) to see more of her work.



## Thank You To Our Financial Supporters

### Thank You & Welcome to New & Renewing Members

June 15 – September 30,  
2011

William & Kay Anderson  
Stephen Andrea  
Don & Peg Bergreen  
Joe & Tricia Bohan  
Steven Cipolla  
Mikki & Alex Cole  
Albert Cousins  
Angela Cousins  
Barb & Bob Fairbanks  
Bill & Sondra Fox  
LaDorna Fox  
Richard E. Heiser  
Paul Kaduc  
West Long  
Randy Martin  
Robert & Anna McDonald  
Nina McMullen  
Melora Miller  
Mike & Martha Nenno  
Ed Reisman  
Mike Marvin & Jan Rhody  
Maureen Sheahan  
Ken Shields  
Mark Shields  
Troy, Jesse, Jordan, & Jeremy  
Spehar  
Steve & Donna Teuscher  
Theron Teuscher  
John Van Hoff  
Christine Walden  
R Gregg & Cinda Warner  
Bob & Donna Weber  
YogaBetsy Yoga Center

### A Heartfelt Thanks to Our Generous Donors

Allen's Wine & Liquor  
Carol Bradley  
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Craig & Punkie Sinesiou  
Letro, McIntosh & Spink  
Funeral Home  
Mallery's Auto Body  
Minges Flooring  
Wayne Paving & Gravel

*We are grateful for your  
generosity and support!  
Kind acts and thoughtful gifts  
such as these assist us in  
fulfilling our Mission. If we  
have inadvertently omitted*

*your gift from these lists,  
please bring it to our  
attention and we will happily  
correct our oversight.*

### Create a Lasting Tribute

You can honor your family and friends in ways that will have lasting impacts on Pfeiffer Nature Center and therefore the local community. Gifts can be either memorials or tributes to the accomplishments of someone still with us, and all gifts will be acknowledged in this newsletter.

Gifts to the **Kay Pfeiffer Gerkin Endowment Fund** are maintained and managed separately from our operating funds. The principle in this fund is retained exclusively for investments and income generation, with only interest and dividends available to support our ongoing activities. Check with your financial or legal advisor to name Pfeiffer Nature Center in your estate planning.

Gifts may be made specifically to our sugar bush expansion project. We will plant sugar maples on our Eshelman property annually. While donors will not be able to identify "their" tree, they will have the benefit of knowing that their gifts provided a source of ongoing income. Maple seedlings are \$35 each.

Gifts of any size may be made to the Nature Center to honor or memorialize relatives, friends, or pets. With no minimum donation, this option provides giving opportunities for all.

**We hope you'll make a gift soon!**



## Apples Born in New York State

**Acey Mac**—Discovered in Peru, NY 1969, Sweet, tart & juicy, Excellent for eating & sauce

**Cortland**—Created in 1915 at the Agricultural Experiment Station in Geneva, NY; Cross between McIntosh & Ben Davis apples; Sweet with a hint of tartness; good for salads, stays white longer

**Empire**—Introduced in 1966 at the Cornell Agricultural Experiment Station in Geneva, NY; A cross between a Red Delicious & a McIntosh; Tasty blend of sweet & tart; Ideal for eating & baking

**Fortune**—Introduced in 1995 at Cornell in Geneva, NY; hybrid of a Schoharie Spy & an Empire; Gently sweet with a juicy tartness; Choose Fortunes for eating, sauce & baking

**Jonagold**—Developed at the Cornell Agricultural Experiment Station in Geneva, NY in 1968; Cross between Jonathan & Golden Delicious apples; Honey sweet with a hint of tartness & very juicy; Excellent for eating, salads, sauce & baking

**Jonamac**—Cross between a Jonathan & a McIntosh; Released in 1972 by Cornell in Geneva, NY; a sweet/tart flavor, good for fresh eating

**Macoun**—Another discovery of the agricultural Experiment Station in Geneva, NY in 1923, Blends a McIntosh with a Jersey Black Apple, Extra Sweet with a mild, tart taste, Great for fresh eating and pies



### Pfeiffer Nature Center Mission

- To preserve the integrity of the old-growth forest
- To provide an area for scientific research
- To promote community-based nature study programs for grade school, high school, college and adult students
- To further natural resource stewardship



## Pfeiffer Nature Center

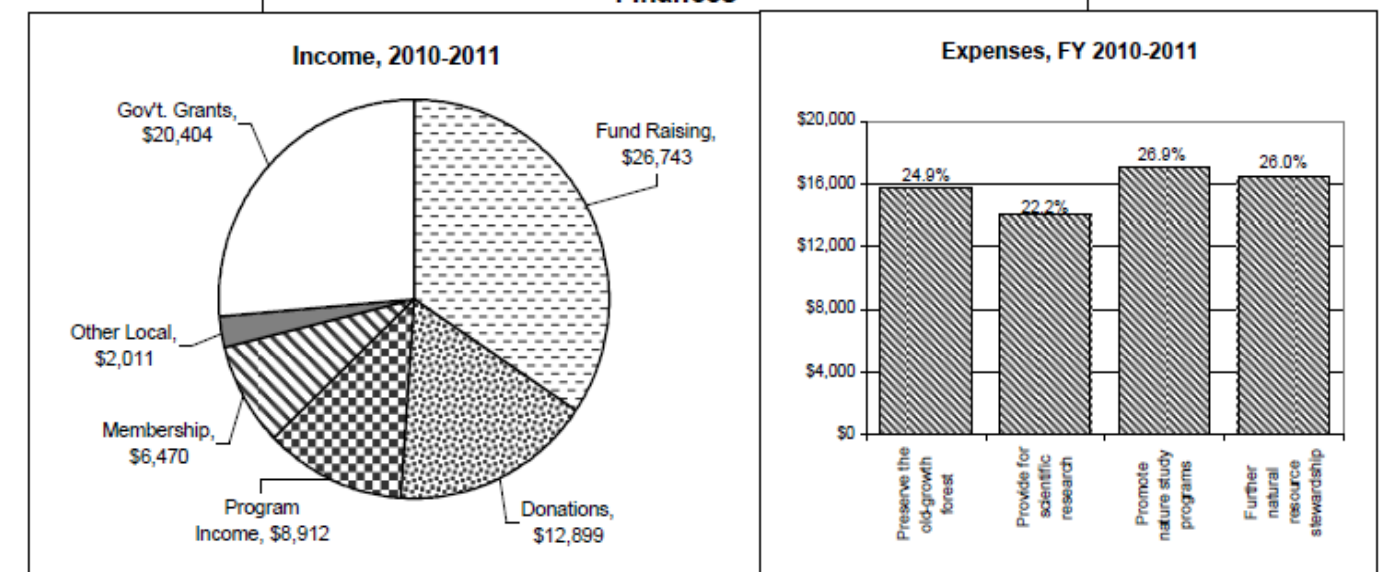
### Annual Report

July 1, 2010 - June 30, 2011

### Highlights and Accomplishments

- Received gift of rare, autographed copies of seven of John Muir's books; researched link between John Muir and Eleanor Wheeler Pfeiffer; planned for public education & events
- Had Fantastic Forest Fun with 42 at-risk school children for a full day in the summer
- Worked with BOCES to make needed trail signs for both properties
- Cleared new trails on both Lillibridge and Eshelman properties
- Revised Woods Walk & Trail Run website, making it more secure and easier to maintain
- Modified trails for Woods Walk & Trail Run, bringing all 5K walkers and runners to Lillibridge property; expanded marketing and participation in Eastern Grip Trail Running Series
- Held 52 nature-study programs, serving 1,010 children and 652 adults
- Coordinated work days with students from St. Bonaventure University, expanding tasks able to be accomplished
- Removed non-native species from our garden area on Lillibridge Road
- Pulled down dangerous outbuilding & removed materials
- Began implementation of plans for Children's Interactive Garden
- Implemented program to eradicate poison ivy on Eshelman trails
- With help from SBU student, modified database to improve functioning and allow tracking of membership history
- Continued streambed research with St. Bonaventure University Biology Department
- Distributed bat houses to encourage healthy bat populations
- Taught 74 people to use snowshoes

### Finances



Shaded areas are all **local dollars**  
and total 74% of Nature Center support



Johnny Appleseed: Conservationist & Entrepreneur

Many know Johnny Appleseed as a legendary American who wandered the wilderness with a pot on his head planting apple trees. These are the pictures & stories that we grew up hearing in school. Johnny Appleseed is more than the fictional character presented in legends & storybooks. Much of what we know of his life is from stories & legends that have been passed down through the years.

But he was a real man who was an early conservationist & lived in harmony with nature. Johnny was a skilled nurseryman who grew trees & supplied apple seeds to the pioneers in the mid-western United States. Johnny Appleseed gave away & sold many trees. He owned nurseries in Ohio, Pennsylvania, Kentucky, Illinois, & Indiana, where he grew his beloved apple trees & then sold or traded them. Although he was successful with his trees, he lived a simple life. He was a vegetarian, wore raggedy clothes, & was a very religious man.

Johnny Appleseed was born as John Chapman on September 26, 1774 in Leominster, Massachusetts. He was the son of Nathaniel Chapman, who fought at Concord as a Minuteman in April of 1775 & later served in the Continental Army with General George Washington during the American Revolutionary War. Johnny was born around the time that the battle of Bunker Hill was fought. Johnny's mother died when he was not yet two years old, leaving him & his sister to be cared for by relatives, since their father was serving with General George Washington at the time. Eventually, Nathaniel Chapman remarried & had ten children with his second wife, Lucy Cooley of Longmeadow, Massachusetts.

According to some accounts, in 1792, John, at the age of eighteen, persuaded his half-brother Nathaniel, who was around eleven years of age, to go west with him. John Chapman is said to have been in the Wilkes-Barre region of Pennsylvania some time in the 1790's, practicing his profession as a nurseryman. Sources are unsure when he embraced the Swedenborgian faith, which has a resemblance to pantheism, where god is a part of or in nature. John & his brother spent much of the 1790's travelling around the Virginia & Pennsylvania area. They eventually ended up in at the fort in Pittsburg, sometime around the mid-1790's.

From there is it rumored that they travelled up the Alleghany River to Olean, NY where they remained about one year. They had hoped to visit an Uncle but found that he had moved on to Ohio. Most stories point to John & Nathaniel struggling to survive during their year in Olean. The area was new & unsettled & often lacked the necessities of life. John & his brother spent the year in Olean living in an abandoned cabin.

In the fall, John was able to get a job for a farmer making apple cider. He found that there were not many apple trees in the area & while he was making the cider, he saved many seeds from the apples & dried them. In the spring of that year, he started planting these seeds along the various rivers where he traveled. Later he started his journey down the Allegheny River toward Pittsburgh to meet with his father & the rest of his family.

Records show that John Chapman appeared on Licking Creek, in what is now Licking county, Ohio, in 1800, when he was 26 years old. This area would soon be filling up with settlers, since Congress had passed resolution that gave lands to those who had left Canada & Nova Scotia to fight against the British in the Revolutionary War. Grants of land ranging from 160 acres to 2,240 acres were awarded. Johnny went ahead & planted his nurseries before the settlers arrived. By the time families were ready to settle the area, Johnny's tracts of land were ready for market.

This was the plan that John Chapman followed for nearly a half-century. Chapman went ahead of the great immigrant flood that was ever sweeping westward. He planted with an eye to future markets, & seldom did he make a poor choice. Many towns have risen on or near his nursery sites.

The apple orchards sown by Chapman were not today's familiar sweet snack, produced by grafting clones of a few exceptional varieties. Seed-grown apples vary significantly from tree to tree, but are typically small, sour fruits. Still, they added vitamin C & fiber to a frontier diet heavy in game meat.

Whole apples can be stored in a root cellar for months, & dried apple sections known as snitz keep indefinitely. Snitz were used to flavor soups & stews, & in such popular

entrees as *snitz & knep*, an apple & pork dish.

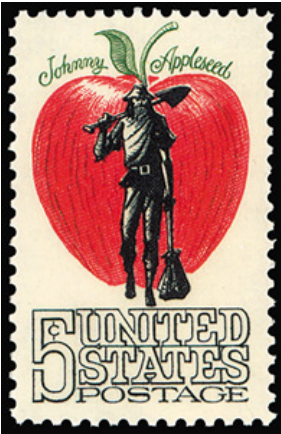
The juice could be made into hard cider (sometimes frozen to make applejack or distilled to make brandy), which was the preferred alcoholic beverage in the early American West. Although Chapman himself was a teetotaler as well as a vegetarian, his version of Swedenborgian theology condemned drunkenness, rather than requiring total abstention from alcohol. On the frontier, water supplies were often of questionable quality, & alcoholic beverages could be the healthful alternative.

The popular image of “Johnny Appleseed” had him planting apple trees randomly, everywhere he went. In fact, he planted orchards, from which settlers could obtain trees at modest cost.

Chapman owned orchards that today would be worth millions of dollars. He would obtain land, paying for it with the promise of apple trees, clear it & plant an orchard, leaving it in the care of a nearby settler who would sell trees on shares. His orchard managers were instructed to sell trees on credit. As settlers were setting down roots in the community, this was sound credit management.

Chapman's outlays were very minimal. He obtained the seed for free from cider mills eager to have new customers. He dressed poorly, even for the frontier, & spent most of his time traveling from home to home on the frontier.

There is some vagueness concerning the date of his death & his burial. Some sources list March 18, 1845 & others give a date of 1847. Although the actual site of his grave is disputed, a national historic landmark gravesite is located in Johnny Appleseed Park in Fort Wayne, Indiana. Historical documents say he was buried beneath an apple tree.



Thank You to Our Dedicated Volunteers

We would like to thank Dave Mitchie & the Portville Boys Scouts for their help with clean up at this year's Woods Walk. Dave Mitchie also helped set up a few small tents Friday, before the event.

To start off our July programming we held our Fantastic Forest Fun day. Eleven children from the community enjoyed a day full of sun painting, bugs, water, pelts, & scat. The children had a wonderful day learning about nature & exploring the Lillibridge property. A big thanks goes to Kathy Ross for helping out in the morning with the children.

A big thank goes out to Mike Johnson for leading our first ever Make Your Own Homemade Soap program. He supplied participants with samples of soap, as well as, ingredients to make your own soap at home.

Thanks to Mark Baker for sharing with us his five owls at our July Owl Prowl. We were able to learn about these mysterious birds & see them up close.

We would like to thank Beaver Meadows Audubon for allowing us to borrow their bat detector to use during our Batty for Bats program. Even though it rained we were able to see multiple bats flying around the barn on the Eshelman property. Five participants took home a bat house to help encourage better bat populations at their homes.

The rain eventually begin to fall in mid-August just in time for our Mushroom Walk with Chef Garrett Taylor. Thanks to Chef Taylor for adding his expertise to the walk sharing his knowledge with the fifteen folks who attended this event.

Thanks to Bill Shelp for leading a slimy walk through the Lillibridge Property in search of elusive salamanders during our

Sala'meander. We had eleven participants, which included children & their parents. It was a joy to see the children exploring the forest & discovering 92 salamanders!

Pfeiffer Nature Center again teamed up with St. Bonaventure for the annual Freshman work day. We had about eight students help us with clearing brush along the creek bank near the footbridge on our Eshelman Property. We would like to thank Mike Ermer, Wendy Brandt, Rob Walk, Tim & Sue Houseknecht for helping as well. Bob Weber, Ted Georgian & Mike & Judy Patton also lent us tools to use for the day.

We want to thank Melanie Johnston & the Richburg Historical Society for inviting us to present information on John Muir & the Pfeiffer Nature Center. The members enjoyed learning about the connection between John Muir & Pfeiffer Nature Center seeing pictures of the books Pfeiffer family.

We recently received some new signs for our trails, thanks to Terry Fuller & BOCES. Look for them to be popping up on our trails in the near future.

We are grateful to Ernie Borer for keeping the lawn around the pavilion looking beautiful all summer long! We are also thankful to West Long for demolishing the old barn on Route 305 for us.

Thanks to Barbara Johnston for helping with office work mailings. Velma Tanner also helped us with our last Ovenbird mailing & Richard Ehman folded some more of our new trail maps.

And a big thanks goes out to Vicki Schmit, Colleen Kent, & Ray Valeri who have joined the Program Committee to help update our current program offerings & plan new ways to share the joys of nature with our surrounding communities.

Pfeiffer Nature Center & Foundation

Administrative Office:  
14 S. Main St. Portville NY 14770  
Mailing Address:  
PO Box 802 Portville NY 14770  
716.933.0187  
www.PfeifferNatureCenter.org  
info@PfeifferNatureCenter.org

Staff

Margaret Cherre, Director  
Reann Ehman, Naturalist

Board of Directors

President: Wendy Brand  
Vice President: Marcia Storch  
Secretary: Sarah Larson  
Treasurer: Bob Weber

Adopt-A-Tree Sponsors

Our Adopt-a-Tree program is an innovative, hands-on education program for children in kindergarten through fifth grade, helping them to understand their relationship with the environment. It has two components, classroom learning & outdoor learning, that help provided a wide range of student activities. We have designated a two-acre parcel of our old-growth forest on our Lillibridge Property as a focus of our Adopt-a-Tree activities. Within a few hundred feet of our parking area, the Adopt-a-Tree forest presents visitors with a rare opportunity to see trees that are hundreds of years old. The Adopt-a-Tree program is entirely dependent on the generosity of local sponsoring businesses & individuals. By being a sponsor for one of our special old growth trees our sponsors are helping to ensure the continuation of this important educational program and encouraging elementary school children's connection to & care of the environment.

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Southern Tier Arthritis & Rheumatism

Caretaker

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Marcia & Jack Kelly  
Rich & Pat McNeil  
Olean Area Federal Credit Union  
Pleasant Valley Greenhouse & Nursery  
Potter Lumber  
Reid's Market  
Henry & Marcia Storch

Board Members

|                 |               |
|-----------------|---------------|
| Carol Bradley   | Mike Canada   |
| Mike Ermer      | Jeff McMullen |
| Tim Houseknecht | Colleen Kent  |
| Ed Reisman      | Ray Valeri    |
| Rob Walk        |               |