



Welcome Autumn with a Sense of Place

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Spring 2009 Training Workshop

Let us inspire you to develop a program in your local region.

Join us for Exploring A Sense of Place Leadership Workshop, June 19, 20 and 21, 2009 at Tunitas Creek Ranch in Half Moon Bay.

Our talented guides will demonstrate ways to read landscape, understand weather and climate, identify plant and animal communities and appreciate indigenous lore in this northern California coastal area. These structured explorations can be adapted to your own bioregion.

To register, or to get more information, please contact Laurel Smith at lsmith@exploringsenseofplace.org or (650)938-9300 ext. 16. Or visit our website at: www.exploringsenseofplace.org.



Greetings!

Here in the San Francisco Bay Area where seasonal changes can be subtle, there is no question that autumn is upon us. The change of seasons is a wonderful time to explore our sense of place and celebrate all that our bioregion has to offer. Besides a change in wardrobe, the new season brings a change in local produce.

Summer isn't totally behind us, however, as some of us find ourselves overwhelmed with tomatoes! A great way to preserve the harvest is through canning. Join us for a tomato canning workshop at Conexions on Wednesday, October 8th from 7-9pm. The price for this event is \$15. Please email Joanna Reynolds (jreynolds@exploringsenseofplace.org) or call Judy Cronin at 650.938.9300 x12 to register.

Our current Sense of Place participants have just enjoyed a nourishing exploration at Hidden Villa Farm. We experienced the bounty of organic delights grown right here in our own bioregion. What a delicious way to explore a Sense of Place! This idea of developing a sense of place is one whose time has certainly come. Under pressure from human-generated impacts, the Earth is organizing to restore balance. Climate change has made us aware that becoming more familiar with the nature of the place where we live is, indeed, in our own best interest.

Creative and innovative expressions are budding forth in many places. People are creating imaginative responses unique to the place where they live. We are inspired by their stories and we think you will be as well. We are highlighting people who are the advocates – the champions – turning the idea into something alive and real.

Several programs have been established. Read on for more details!

Oakland, CA

In Oakland, CA, on the east side of San Francisco Bay, Close to Home began in 2003 to offer a year long program geared to the bioregion. In 2006, they adopted Living with Wildlife as their focus. Monthly talks feature a local animal species (mammal, bird, insect) followed by a field trip to that species' habitat. These talks are open to the public as well as program participants and have a large following.



Visit www.close-to-home.org for more information, or contact Cindy Spring at 510-655-6658.

San Diego, California

In San Diego, CA, advocates Chris Khoury, Linda Corey, Leslie Woollenberger and Gigi Simmons created **A Journey Down the San Dieguito River: Exploring our Sense of Place** sponsored by the San Dieguito River Valley Conservancy. The Journey follows the river from mountain crest to ocean through the seasons. Charty and Brant Bassett and Suellen and Eric Lodge are co-facilitating the upcoming 2008 program.



Visit www.sdrvc.org (click on news and events for specifics) or call Charty Bassett at 760-745-1961 for more information. Fires impacted their pilot program as detailed in this pdf.

Marin County, California

In Marin County, CA, Tamra Peters and Peter Carney work with The Ecos Group of Unity of Marin. They incorporate ideas from Exploring a Sense of Place to combine visiting natural areas in Marin with experiencing guided meditations.



For more information, contact peterscarney@comcast.net.

Denver, CO

In Denver, Colorado, two expressions are underway.



•Jean McMahon and others created a CSA (community supported agriculture) program called A Sense of Colorado, emphasizing "learning the landscape in order to nourish ourselves". Five gardens in the Denver metro area provide food to garden families and to shareholders who pay a monthly fee for seasonal produce. Everyone participates in monthly garden "work parties."

•Susan Maus was inspired by the Exploring a Sense of Place guidebook to be trained as a naturalist leading school groups at Roxborough State Park, located in Littleton, southwest of Denver. The 3,339-acre park is both a Colorado and a National Natural Landmark and home to dramatic red rock formations, distinct plant communities and wild creatures, big and small.

Visit www.asenseofcolorado.org for more information. Or email jeanmcmahon@yahoo.com.

Washington State

In Washington State, the champions are many.

•Ann Amberg, at The Heritage Institute, broadcast the possibility of Exploring a Sense of Place to:



•Dianne Shiner, Executive Director of The Whidbey Institute and Naturalist, Scott Pascoe together created a workshop day and learning community of 25 residents to trace natural aspects and deepen awareness of Whidbey Island.

•David Ketter and Katherine Baril, Director of the Washington State University Learning Center, initiated an afternoon in-service workshop for twenty-five teachers learning how to create their own Sense of Place program for students.

Asheville, North Carolina

In Asheville, North Carolina, Jeanie Martin initiated a year long "Discovering a Sense of Place" focusing on the Blue Ridge Mountains surrounding the North Carolina Center for Creative Retirement at UNCA. Elements of that program are currently incorporated in other Blue Ridge Naturalist programs now coordinated by Mike McCreary.



For more information visit www.unca.edu/ncccr/BRNP/ or call Blue Ridge Naturalist Program coordinator, Mike McCreary, at 828-251-6198.

England

In England, Chris Newsam and Janice Every are securing sponsors to run two pilot courses, Exploring a Sense of Home – the living landscape. They intend to test the program with residents of rural and semi-rural or inner city areas as a prelude to expansion throughout the UK. Through Ecodale Connections, they are "seeking a new language for an holistic sustainable future" and are holding the Ecodale Connections 2008 conference this September.



Visit <http://ecodaleconnect.co.uk> or call 01524261234 for more information.

Join us for an upcoming event!

You've talked to your friends and they are interested in experiencing our bioregion first hand. You can join us at the very next exploration. The monthly theme is introduced on Monday night prior to the Saturday field trip. Contact us at 650-938-9300 x12 or info@exploringsenseofplace.org.

OCTOBER 6 and 11: Life in an Estuary

NOVEMBER 3 and 8: Upper Watershed & Coastal Mountains

DECEMBER 8 and 13: Winter: Creativity in Nature

All programs focus on the San Francisquito Creek watershed in and around Palo Alto. View the entire calendar at www.exploringsenseofplace.org

Get Involved!

Exploring a Sense of Place is growing and we welcome your help!

- 1 At our center. Volunteer to assist with mailings, filing, data entry and other tasks. We need dependable, flexible, organized people who are computer savvy to keep us up and running.
- 2 At farmers markets. Volunteer to host a table and introduce Exploring a Sense of Place. We'll handle the details and materials - all you need to do is show up!
- 3 At bookstores, libraries, kiosks, community centers, coffee shops and other gathering places. Volunteer to distribute our flyers and promote our Exploring a Sense of Place guidebook.
- 4 At your computer. Forward this newsletter to a friend.
- 5 With financial support. Write your check to Exploring a Sense of Place and mail it to us at 1023 Corporation Way, Palo Alto, CA 94303 or donate online by visiting www.exploringsenseofplace.org.

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