

HIGH DESERT VOICES

December 2015

News and Information published by and for Volunteers

By Hand Through Memory - Notes of a Study Tour

by Sigrid von Hurst, BHTM Team Lead



On Friday, October 2, 2015, a group of By Hand Through Memory (BHTM) team members, their spouses, and friends departed on a two day study tour. We met in the town of Moro on Highway 97. There is a large sign pointing to the Sherman County Historical Museum. However, if you are not prepared to stop, you will be driving right through this small community on your way to the Columbia River.

We were introduced to the history of the museum by the knowledgeable and engaging director, Patti Fields. The exhibits bring to life Tenino Indians, explorers, trappers, the Oregon Trail, settlers, and the influence of the railroad on the rapid growth of wheat production in Sherman County. This Museum is a hidden treasure in the rolling hills of grain.

Our five-car caravan proceeded across the Columbia River to Maryhill Museum. A brown bag lunch was waiting for us in the Loïe's Café with a grand view of Nch'i-Wána (The Big River). We were introduced to the history of Maryhill by Jacque Francois, Visitor Service Manager.

Sam Hill, a Northwest entrepreneur, was persuaded by famous dancer Loïs Fuller to change the original plans from a private residence to an art museum. There are many galleries worth seeing. We came primarily to admire and study the extensive art collection of "Native People of North America" and photos of "Native Peoples of the Dalles Region".

Our journey continued past the Maryhill Winery to Wishram, a small but important settlement across the river from Celilo Village. A basalt monument was erected here in 1926 commemorating travelers from Meriwether Lewis to John C. Fremont. It originally marked the beginning of a half-mile path to Celilo Falls.

Wishram now is a major railroad freight terminal and also has a small passenger terminal. Railroad buffs enjoy viewing a towering Baldwin Engine through a sturdy steel bar enclosure.

We continued driving west on Washington's beautiful Highway 14 over the hills and dales to the city of The Dalles. There we settled into our rooms and joined each other for dinner. It turned out to be a wonderful evening among friends. We finally had time, in a relaxed setting, to share our travels and adventures and chat about our personal lives.



Staying at the Shilo Inn gave us the opportunity to walk to the river's edge on Native fishing grounds and see their fishing platforms up close. These windblown structures require fisherman to have great balance and skill to be successful. Close by are remnants of wooden buildings and a Shaker church, which reminded us of times when Native Americans and whites lived together during the early days of The Dalles. Relocated on the grounds, before the backwaters of the dam flooded the area, is a bowl-shaped rock. Here the Wasco people used to collect water. "Wasco" came to refer to the people that gather at the rock.



Just a short drive east from The Dalles is Celilo Park. The Park commemorates Lewis and Clark’s portage around the “Great Falls of the Columbia” in October 1805. Celilo means “echo of falling water.” They made a note about seeing many large storage baskets filled with dried, ground salmon. These were mainly used for trading. We learned later that salmon powder is very filling and tastes delicious when sprinkled over potatoes.

For many generations, Celilo Falls was the center of culture and commerce in the Northwest, the oldest inhabited place in the region. It was also one of the most productive fisheries in North America. On March 10, 1957, the Falls were flooded when the gates of The Dalles dam closed.

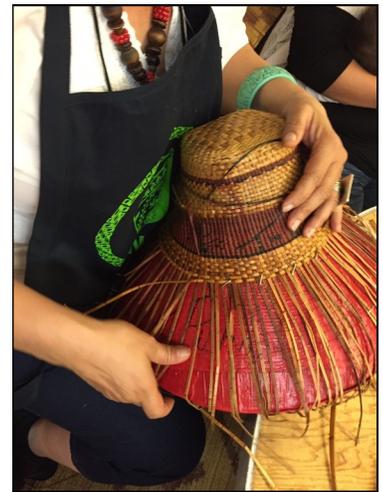
In Celilo Park, the last of the six confluence projects will take shape in the future. The intent is to connect people to places through art and education. A simple sweeping elevated walk was designed by Maya Linn, inspired by traditional fishing platforms. Karen Whitford, an elder in Celilo Village, wrote a statement to the Confluence Project and tribes. “This would be the highest honor to the Falls and to the elders and to the river. ... the Falls is sleeping but the roar of the Falls echoes in our hearts.”

Karen Whitford agreed to talk to us about Native American life in the past and present. She and her husband, Fred, invited us into the Longhouse for her presentation. Karen is well-traveled and knowledgeable about the world and is a seasoned speaker. Being raised under less than fortunate circumstances, she is open-minded and has a very positive attitude. “We are still more fortunate than so many other people in this world. We are grateful to the Creator.” We left deeply moved and honored to be treated as special guests and parted as friends “until we meet again”.

Our last leg of the journey took us from The Dalles to the Warm Springs Indian Reservation. The less traveled Reservation Road was a treat to drive with the foliage in beautiful fall colors. The Warm Springs Tribes were hosting the 21st annual *Northwest Native American Basketweavers Association* gathering at the Kah-Nee-Ta Resort. Saturday was shopper’s day with many craftsmen from far and near displaying their art for purchase. We were permitted to mingle among the weavers and speak with them and the teachers. Among many interesting things, we saw the preparation of tule reeds and cedar bark for weaving or braiding into baskets or decorative objects. This was a very colorful and happily busy gathering of families and friends.

The study tour stimulated our group to learn more about Native life and traditions. We also hope to enrich our interpretation of the BHTM exhibit through this experience. We are thankful that we could spend two wonderful days together.

Photos by Sigrid von Hurst



Kudos Korner

by Siobhan Sullivan, Newsletter Editor

Several staff and volunteers were thanked for their work in November. There were rave reviews for the *Tough by Nature* exhibit. Staff members including **Faith Powell**, **Dustin Cockerham**, **Robert Flood**, **Kolin Buzerak**, and **Darin Goetz** were thanked for their work on the exhibit. The set up is lovely and well organized and the work of the artist, Lynda Lanker, is incredibly diverse. The book that goes along with the exhibit sold out at the Silver Sage Store but is available from other booksellers. The Museum was thanked for hosting the 3-day Nature Writing Intensive. Ellen Waterston of The Writing Ranch led the class. Kudos to all of you!



*Happy Thanksgiving
from the Newsletter Team!*

Doc and Connie Hatfield Sustainable Resource Lecture

by Heather Duchow, Newsletter Writer



Quite a few cowboy hats and several pairs of cowboy boots were in evidence on the evening of November 14 at the fourth annual Doc and Connie Hatfield Sustainable Resource Lecture. Western wear is always a good fit at the High Desert Museum (HDM), and it was especially so on this Saturday evening as Dr. Fred Provenza (Professor Emeritus of Wildland Resources at Utah State University) presented a lecture entitled *Our Landscapes, Our Livestock, Ourselves: Restoring Broken Linkages Among Plants, Herbivores, and Humans with Diets that Nourish*

and Satiare. Dana Whitelaw (Executive Director of HDM) introduced the talk as a discussion of "the intersection of humans, livestock and the landscape, and how this relationship has changed over time." She further pointed out that the subject "connects beautifully to how the Museum exhibitions and programs look at how humans impact the landscape and how the landscapes impact our human presence here in the high desert."

Dr. Provenza began his talk by describing one of the main questions addressed by his research in livestock management. Do herbivores have built-in nutritional knowledge? In other words, is there is a nutritional wisdom of the body? If so, how would it work? What would contribute to it? He spent many years working to answer these questions, and his research contributed greatly to the understanding of how nutritional needs impact grazing behavior in livestock. Just a few years back he was challenged to think about whether his research might also inform our understanding of human nutrition and eating habits. This combination of his research and the light it sheds on human nutrition was the theme of his lecture.

Before addressing the question of a possible nutritional wisdom of the body in herbivores, it is important to understand some basics of the nutrition of grazing. Plants contain nutrients that rangeland managers and animal scientists break down into two groups: primary compounds and secondary compounds. Primary compounds are things like energy, protein, minerals, and vitamins. Secondary compounds are chemicals made by plants in much more limited amounts, but there are many of these compounds found in plants. They include things like alkaloids, terpenes, and phenolics. They are also referred to as phytochemicals which just means chemicals made by plants. This second group, the secondary compounds, is a very numerous, diverse, and complex group. Different species of plants contain different types and amounts of these secondary compounds. Plants of the same species contain different types and amounts of these secondary compounds depending on where they are growing, and it is even the case that each part of a plant (leaves, flowers, roots) can contain different types and amounts of secondary compounds. In fact, the situation is so complex that each plant can have a nearly unique combination of primary and secondary compounds. You might consider it a plant's nutritional signature.

If plants have a nutritional signature, would it be possible for grazing herbivores to detect the signature and use it to select the correct plants to fulfill their nutritional needs? For this to happen, the animals have to somehow know what their nutritional needs are or at least recognize when those needs are met. Can they do that? Can they detect the primary and secondary compounds that make up the nutritional signature? If so, how do they do this? Dr. Provenza's research group focused on these questions a bit and designed an experiment to see if taste or flavor is linked to satisfaction of nutritional needs. They made a group of lambs slightly deficient in a particular nutrient. Then they gave the lambs straw (a non-nutritious food that was unlikely to correct the nutritional deficiency) flavored either with maple or apple. On odd days, the lambs received maple-flavored straw, and plain water was delivered by a feeding tube so that the animals wouldn't taste the water. On even days, the lambs received apple-flavored straw, and the nutrient for which they were deficient was delivered by a feeding tube so that the animals wouldn't taste the nutrient supplement. After several days of this, the animals were again made deficient in the nutrient. Then the lambs were presented with both maple-flavored straw and apple-flavored straw. They preferred the apple-flavored straw. This experiment demonstrated that the lambs could tell during the first stage of the experiment that they were getting the needed nutrient on the days when they received apple-flavored straw. They associated fulfillment of the nutritional need with the apple flavor. In other words, their sense of taste is important for identifying which plants provide needed nutrients. The research group repeated this experiment with many different nutrients (both primary and secondary compounds) and



demonstrated that the animals could associate a flavor with the fulfillment of nutritional needs for both compounds. It became clear that an herbivore's grazing choices are about more than just whether a plant tastes good or bad. Choices are made based on flavors that are associated with nutrition, also referred to as flavor feedback. This linkage, mediated by nerves, neurotransmitters, peptides, and hormones is the biological basis for the nutritional wisdom of the body.

The nutritional wisdom of the body isn't made up of just flavor feedback alone. There are three things that are believed to affect it: flavor feedback, a need for a variety of foods, and the influence of society or culture.

It is very clear that herbivores need to eat a variety of foods to be satiated, and this is likely related to the complex way primary and secondary compound are distributed across a landscape. However, there is no consensus among scientists on exactly why any particular combination of plants is selected by grazers. It could be that a variety of foods are necessary to meet their diverse nutritional needs. Alternatively, it could be that the secondary compounds (essential at trace amounts but toxic at any higher concentration) set limits on how much of one thing an animal can eat before swamping its detoxification mechanisms. It could be a combination of both, in the sense that it might be the interrelationship of primary and secondary compounds that matters, not the absolute concentration of each. The exact reason for the need for variety is not clear, but the need itself absolutely is.

Based just on these two things, that herbivores link nutrition with flavor and need to eat a variety of plants to reach satiety, the importance of a diverse plant population on the range has become clear. If the diversity needed by herbivores is present in the landscape they can and will feed themselves with a diverse array of plants to successfully and fully meet their nutritional needs. They will even self-medicate to an extent. In Dr. Provenza's words, "Natural and diverse landscapes are nutrient centers and pharmacies for grazing animals."

Even if variety is available, there is a social and cultural aspect that influences grazing choices. This is the third part of the nutritional wisdom of the body: culture. Wait, cows and sheep have culture? Yes, indeed they do, in the sense that what their herdmates eat affects what they eat. Dr. Provenza presented data showing that young animals learn grazing habits from their mothers and their herdmates. They develop taste preferences in utero and from mother's milk, and they learn grazing behavior (in terms of choices of plants) both from mothers and from herdmates.

The understanding that both "built-in" and herd-associated nutritional wisdom inform grazing choices is really compelling and reason enough to promote a holistic approach to ranching. However, Dr. Provenza moved on to draw parallels to human nutrition and to talk about the uncoupling of nutrition from flavor in the current human culture.

Dr. Provenza rightly pointed out that it is much more difficult to prove a strong link between flavor preferences and nutrient needs in humans than it is in livestock. This is the case partly because of the obvious impossibility of controlling everything a human subject eats. That leaves us with only anecdotes (not rigorous scientific studies) to try to make the argument that humans have a biologically based strong link between taste preferences and nutritional needs. Dr. Provenza argued for this strong link based on observations of craving for fruit in people with scurvy, pica (appetite for soils and metals) in people with mineral deficiencies, craving for salt in people who have been deprived of salt, and craving for cod-liver oil in people with rickets (severe vitamin D deficiency). He went on to discuss how each aspect of the nutritional wisdom of the body (as clearly delineated for herbivores) might apply to human nutrition. He further described how the linkages of flavor feedback, variety, and culture to nutritional wisdom have been broken in modern American food culture. The link between flavor and nutrition has broken because foods (both plant and animal products) have been getting blander thanks in part to breeds that have been selected for growth and shelf life at the expense of flavor. Combine a lack of flavor in healthy food with the fact that less nutritious food has been made to taste better with artificial flavors, and the reason for the broken link becomes clear. Real food has been disincentivized and junk food has been made more desirable to our palates. The food plants and animals bred for fast growth and extended shelf life are also partly responsible for a decrease in the variety of foods we eat. One reason we don't seek out a wide variety of foods might be because the fruits, vegetables, and meats that are available are less rich in phytochemicals (secondary nutritional compounds) than in the past. Finally, the third aspect of nutritional wisdom of the body - culture and society - doesn't positively influence nutrition in American society because our culture of food is informed not by our nutritional needs but by commercial and political interests. In order to return American nutrition to a place where we are in tune with the nutritional wisdom of the body, connections need to be re-established between nutrition and taste, nutrition and variety, and nutrition and culture. One key step in re-establishing these connections is paying attention to the interrelatedness of healthy soils, plant diversity, and animals' impact on the landscape. It is clear that holistic approaches to ranching do exactly that. This leaves us with the take home message from the lecture, "Biodiversity is functional in many ways and is critical from a nutritional and health standpoint."

Photos by John Williams

Introducing Rachael Greenwalt, Membership Coordinator

by Dave Gilbert, Newsletter Writer



Photo by Dave Gilbert

What is quickly apparent when you meet Rachael Greenwalt is her open friendliness. She has large, lively eyes, a near constant smile, and long auburn hair that falls in waves around her face. All that may be a great asset in her job as coordinator of the High Desert Museum's members—all 3,700 of them.

Rachael was born 38 years ago in Concord, Ohio, “half way between Cleveland and Amish Country, about 30 minutes each way.” Her younger years were spent in a rural environment where she learned to jump horses and get along with five siblings. Her father, she said, was skilled in “all trades. He could fix anything.” Her mother was a dentist.

The path that brought her to the High Desert Museum involved many moves, varied training and experience, and the constant pull of outdoor activities, mostly involving water and snow.

Rachael spent her first eight grades in a Cleveland private school. Her high school years were at another private school that was “strong in the arts.” She developed early skills in pottery, sculpting and painting. She was also drawn to forest ecology. The arts and environmental sciences combined to become her passion.

She enrolled at the University of Vermont in 2001, studying comparative religion and cultural studies. She also was involved in the Outing Club and enjoyed snowshoeing and winter camping.

Something, however, called her West. She and her boyfriend, Andrew, moved to Henry Island in Washington's San Juans. “He fished. I farmed tomatoes,” Rachael said. Her smile widens.

Andrew's family owned land there, and the cold waters of the San Juans held them for the summer after college. In the fall, they moved to Driggs, Idaho, west of the Tetons, for the skiing. Rachael worked in a café called “Miso Hungry” baking muffins.

The next stop was back to Cleveland for a year to help with some family health problems. Rachael worked at a botanical garden and practiced “urban farming.”

The following year saw them back in Washington. At Port Townsend, Andrew learned about building wooden boats and Rachael was a chef at The Fountain Café. Part of the year, Rachael followed her old passion, teaching at The North Cascades Institute, an environmental education center in Sedro Woolley.

The couple moved to the Bend area in 2006 when Rachael got a job at the Cascades Science School, then located in the Skyliners Lodge, teaching outdoor education and leading backpacking and rafting trips throughout Oregon.

Rachael and Andrew moved into town, where their son Soren was born in 2009. Rachael continued teaching environmental sciences in Sisters for WolfTree, while Andrew guided rafting trips and did fish surveys for the Forest Service.

In 2013 the family moved to Portland where Rachael earned an MBA in non-profit management. They returned to Bend last July. A week later, she interviewed at the High Desert Museum and is now its membership coordinator. Soren entered first grade at Cascade Academy.

The family lives in town with a black lab named Gertrude and three tiny Tetra fish, Midnight, Sunflower, and Sunday.

In her position at the High Desert Museum, she “keeps track of gifts from donors, maintains databases, and works with members.” She sums it up as “connect and communicate.”

“I want to create a presence so people know who to contact if they have questions,” she says. “One of the most powerful ways of doing so is internally, among staff and volunteers.”

“We know the value of belonging to this special place,” Rachael said, “and we can all help spread the excitement in our visitors. I really think this is an important place in the community. It's one of the finest cultural centers I've seen.”

High Desert Voices

Editor: Siobhan Sullivan

Team Leader: Siobhan Sullivan

Contributing Writers: Heather Duchow, Dave Gilbert, Kelly Hazen, & Siobhan Sullivan

Proofreading/Editing: Phil Meurer

Computer: Ralph Berry & Siobhan Sullivan

Photographs: Todd Carey, Dave Gilbert, Kelly Hazen, Lee Schaefer, Abbott Schindler, & John Williams

Printing: Ralph Berry & Siobhan Sullivan

Area Overview - Volunteering Behind the Scenes with the Birds of Prey Team

by Claudia Nix, Birds of Prey Team Lead



In 1982 you were welcomed to the High Desert Museum by the Natural History staff and a pair of owls. Look how we've grown in 33 years. We have 20 birds and four mammals to care for in the Donald M. Kerr Birds of Prey Center - plus this year we added a Barred Owl, Porcupette, and some Redband Trout.

As "behind-the-scenes" volunteers, the Birds of Prey team members are very lucky to be close to birds and mammals in the Museum's care. We had a new delivery of a baby porcupine, or should I say porcupette, named Juniper over the summer. She was born with her eyes open and quills in place. Her mother, Honeysuckle, father, Thistle, and brother, Tumbleweed, are still at the High Desert Museum, but sister,

Magnolia, has joined an educational program in Washington D.C.

With the fall schedule beginning, the pace has slowed down behind the scenes in the Donald M. Kerr Birds of Prey Center. We now have only two Birds of Prey Encounters and, of course, the Porcupine Encounter daily. The summer schedule by contrast was very hectic, with three Birds of Prey Encounters, the Raptors of the Desert Sky Program, and the Desert Dwellers Program daily. Most visitors don't understand what it takes to put on these programs and it would be very hard to pull it off without the summer interns, who are always such a welcome sight.

As volunteers you will receive a *Birds of Prey Handling Guide*, which will include information on handling, equipment, and temperament of our wildlife. You will also be trained to make meals and clean mews, which is a British term meaning pen, cages, and coops. The Museum's mew is a building with a hallway down the center and several rooms with doors on each side which contain either tethered or free-lofted birds. They are kept contained in this part of the building so you never have an outside door open when handling a bird. One must remember that none of the animals at the Museum can be released. Most were rescued after being injured. Some were "imprinted" by humans so they cannot survive in the wild. The wildlife staff works daily with the animals to build their trust. With the help of volunteers, staff can spend more time in designing and creating habitats that ensure the space and environmental requirements for each species. Staff can also spend more time enriching the lives of every animal in their care.



A typical volunteer's day starts out in the kitchen making meals for five birds, two badgers, one skunk, and one porcupine. Making meals and cleaning dishes will take you close to lunch time. After lunch at the Rim-Rock Café, we start cleaning mews. We wipe down perches, clean water bowls,

pick up leftover meals, scoop droppings, rake rocks, sweep, do dishes, and feed the Screech Owl and Raven, plus do any other projects that the staff may have for us.

So what's on the Bird of Prey wish list? Well high on the list for the flight program is a Ferruginous Hawk and a Prairie Falcon, next the Burrowing Owl needs a companion, and for new exhibits, a Ringtail Cat (part of the Raccoon family) and a Desert Kit Fox.



Area Overview BOP—continued

I would like to thank Wildlife staff members John Goodell, Jon Nelson, Nickie Broesel, Alysia Wolf, and Charlie Smith for their work and volunteers Bill Gawloski, Cliff Erikson, Veronica Hudson, Tom Calderwood, Steve Burgess, David Macedo, Raven Tennyson, Sue Bertsch, Caroline Read-Mullins, and Bindy Beck-Meyer for volunteering their time working behind the scenes with wildlife.



Photos by Todd Carey, Lee Schaefer, Abbott Schindler, and file

High Desert Museum Area Updates from November 2015

by Siobhan Sullivan, Newsletter Editor

Naturalists – Nature Walks will continue through the winter. Walks now start at 10:30 am. Five members of the team recently went to the Certified Interpretive Guide (CIG) training offered by the Museum.

Birds of Prey - New volunteers are being trained to give talks and they will also go through the training that behind-the-scenes caretakers go through. Some of these volunteers might be able to fill in when other volunteers need a substitute.

By Hand Through Memory - They have a new volunteer who is currently shadowing the work of others. She has volunteered to work on her own soon. Several members of the team recently went on a study tour (see page 1 for details).

Silver Sage Trading Center – A soft, cushy cougar cub plush animal is available. Cashmere scarves in a multitude of colors will keep you warm in the cooler weather. Books for children and young adults include *Huckleberries*, *Buttercups*, and *Celebrations* and *Daughters of Two Nations*. The store is carrying a new line of goat milk-based products including a sweet orange scented lotion. A small fused glass ornament depicting the Three Sisters will brighten any tree. Earrings and necklaces made from copper salvaged from the old Bend Bulletin building make a unique gift. Large jarred candles in four fall and winter inspired scents are also for sale.

Collections – They have three new volunteers. The Sage Grouse exhibit is up and running.

Did You Know Snowy Owls Irrupt?

by Kelly Hazen, Naturalists Team



Ever wonder why there is a photo of a Snowy Owl, *Bubo scandiacus*, on display in the Donald M. Kerr Birds Of Prey Center? How could this raptor, that primarily dwells in the arctic, survive in the high desert? The answer is quite well, as demonstrated during the Snowy Owl irruption in the winter of 2011-2012. A bird irruption is a dramatic, irregular migration of large numbers of birds to areas where they are not typically found. The photo is actually of the Snowy Owl that appeared in Burns, Oregon on November 18, 2011 and was last observed on January 25, 2012. There were at least two Snowy Owls in the Burns area that winter. Snowy Owls occasionally migrate (irrupt) outside of their typical wintering area and fly south to the Pacific Northwest in about 8-12 year intervals.

Snowy Owls are typically found in open prairies, fields, or shorelines in Oregon during winter. They spend most of the day sitting on low perches with unrestricted views and are never found in barns. Snowy Owl irruptions may be caused by several factors like a record nesting season that makes the fledglings travel farther south than normal to find food. Irruptions are also the result of the lemming cycle, winter rodent numbers, winter snow thickness, and available alternate prey. The Snowy Owl seen in Burns found abundant prey in a meadow hay field that resembled the traditional tundra habitat. After examining 31 pellets, we discovered the owl was eating montane voles, *Microtus montanus*, and hunted primarily at dawn and dusk. The owl found abundant prey in the high desert and was well nourished. Let's keep our eyes open this winter and perhaps we will see more Snowy Owls in the High Desert.



Photos by Kelly Hazen



The
High Desert
Museum, Inc.
 59800 S. Highway 97
 Bend, OR 97702

2015



2015

Kitchen Patrol: Clean up after yourself

December

- 1 **#GivingTuesday.** 8:00 am to 8:00 pm.
- 3 **Special Event: Sage Grouse Legends and Dance of the Wasco and Northern Paiute.** 5:30 - 7:30 pm. Members \$3, Non-members \$7. No-host bar & light snacks. Doors open 5:30 pm., program 6:00 - 7:30 pm. RSVP.
- 4 **Member Appreciation Night.** 5:00 — 7:30 pm. No-host bar and Hors d'oeuvres. Members free, Guests \$5. Father Christmas, Holiday activities and crafts, & storytelling. 20% discount in the Silver Sage Store. RSVP.
- 5 **Thorn Hollow String Band.** 11:00 am - 2:00 pm.
- 5 **Father Christmas.** 11:00 am - 3:00 pm.
- 8 **Natural History Pub: It's Just a Plant? The Ecological Implications of Marijuana to the Pacific Fisher and Spotted Owl.** 5:30 - 8:30 pm. Free. Doors open 5:30 pm, program starts 7:00 pm. RSVP.
- 9 **Volunteer Cookie and White Elephant Gift Exchange.** 11:30 am - 1:30 pm. Free. Soup and sandwiches. RSVP.
- 17 **Lecture: History of Women in the Pacific Northwest.** Doors open at 5:30 pm, program 6:30 - 8:00 pm. RSVP.
- 25 **Museum Closed.**

Volunteers needed for Gala at The Riverhouse! Contact Shannon at scampbell@highdesertmuseum.org

January - Save the Date!

- 1 **Museum Closed.**
- 2 **Thorn Hollow String Band.** 11:00 am - 2:00 pm.
- 8 **Special Event: Ladies Night Out: An Evening of Music and Cowgirl Poetry.** 6:00 - 8:00 pm. Members \$5, Non-members \$10. No-host bar & light snacks. RSVP.
- 12 **Natural History Pub: Panel Discussion: Collaborative Forest Restoration.** Doors open 5:30 pm, program 7:00 pm. RSVP beginning December 10.
- 18 **Special Event: Gala at The Riverhouse.** 6:00 - 10:00 pm. Individual tickets \$125 or \$250 per couple. Sponsorship levels and tables range in price from \$1,000 to \$10,000. To purchase tickets or sponsorships, go to <https://hdmuseum.wufoo.com/forms/mlfb4cj40uu7etx/> For more information, contact Heather Vihstadt at hvihstadt@highdesertmuseum.org or at 541-382-4754 Ext. 248.
- 23 **Exhibit opening. Farmers, Warriors, Builders: The Hidden Life of Ants.**
To RSVP: www.highdesertmuseum.org/rsvp or 541-382-4754 ext. 241

To pre-register: www.highdesertmuseum.org/program