

Seminar Spotlight:



Environmental Sustainability: Science, Society, and Solutions

One highlight of our *Environmental Sustainability* seminar was a visit to Freedom Park. After enjoying a meal created from locally grown foods, we heard from Ann Hayes Browning, director of the Carolina Thread Trail Project, about a plan to link trails throughout North and South Carolina, not only providing recreation, but also protecting important habitats and green spaces.

While at the park, we were able to view Daniel McCormick's ecological art work and meet the artist. The watershed sculptures were a unique blend of art and functionality, providing protection from runoff to adjacent Sugar Creek. For very little money, and with the help of local students, the artist created a unique feature that will eventually be recycled into the landscape. Charlotte Nature Museum staff also showed us some of the things they are doing, including the installation of biodiversity plots where students can observe the variety of organisms living in a square meter. Back in the Nature Museum we had a discussion of water quality issues and their potential impact on the environment.

The very next week, we met at the home of our seminar leader Chris Paradise to enjoy another meal that he prepared for us from locally grown foods – pork bratwurst, butternut squash soup, salads,

dessert and more. Chris and his wife then shared with us some of the things they have done around their home to live more sustainably and reduce their carbon footprint. It was another very pleasant evening, and we all came away with more ideas to share with our students. We all agreed that while we enjoy meeting at Davidson, it is nice to take a break and do something a little different a few times during the seminars.

Try Chris's butternut squash soup this Thanksgiving!

-- Connie Wood, Seminar Coordinator

Chris Paradise's Butternut Squash Soup

Ingredients:

2 large or 3 medium-sized butternut squash (you want at least 3 cups of mashed squash, but I often use more)
1 small onion, chopped
¼ cup chopped celery
2 tablespoons butter
2 tablespoons flour
2 cups vegetable broth
1-2 cups of water from boiling the squash
1 12-oz can evaporated milk
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon salt
Added salt and pepper to taste

1. Peel and cut the squash into 1" sized chunks, cook in hot water for 20 minutes or so, until soft. Drain, but save about 2-3 cups of the water
2. Sauté onion and celery in butter until cooked
3. Stir in flour, cinnamon and nutmeg
4. Gradually add broth and milk and 1 cup of water from cooking squash
5. Bring to a boil for about 2 minutes
6. Add the squash and salt and heat through.
7. In blender, process in batches. Taste and add more salt and pepper as desired.
8. If it's too thick (which it often is if you don't add any extra water) you can add more of the water from cooking the squash to thin.



Artist Daniel McCormick recently guided CTI Fellows along the Carolina Thread Trail at Freedom Park pointing out the finer details of his ecological art installation there.