

**ETHNOBOTANY (BIOLOGY 353/553)  
FALL, 2018**

**Instructor:** Ph.D. Virginia Freire  
**Office:** CBB 216  
**Phone:** 346-4252  
**e-mail:** [vfreire@uwsp.edu](mailto:vfreire@uwsp.edu)

**Office hours:** M 14:00 to 15:00 and Tr 10:00 to 10:50.

**Lecture:** M, W 12:00 to 12:50

**Laboratory:** W 13:00 to 14:50

**Course goal:** To introduce the basic principles of Ethnobotany with emphasis on the impact of plants over the development of human culture and the study of local useful plants. You will get the chance to understand the importance of plants on our lives through several activities, field trips, reading assignments, open discussions and research projects.

**Expected outcomes:** By the end of the semester you should be able to:

1. Recognize and name useful local plants and explain their uses and preparation.
2. Explain the relationship of plant domestication/agriculture and the development of human culture.
3. Explain how plants are part of current issues of social and economic relevance.
4. Explain the historical importance of plants as food, medicine, material culture and mind altering products.
5. Explain the proper methodology for ethnobotanical research and the ethical issues attached to this type of work.
6. Apply the scientific method to develop a research project in ethnobotany.

**Let's be green** This course has an emphasis on sustainability and environmentally friendly practices. We will sample different beverages and some food through the semester. We will use mugs, dishes and silverware every week. Please wash your own dishes! We will not use anything disposable.

**Textbook:** Plants in our World: Economic Botany by Simpson and Ogorzaly (Required, rental from bookstore).

**Grading and Attendance:** Active participation is expected and evaluated for all activities such as discussions, workshops, harvests, food preparation, research projects, exams and attendance to field trips. Missing lecture/lab will significantly decrease your grade.

**Exams:** There will be 2 non-comprehensive lecture exams. You can expect to be evaluated with essay questions, recognition of plants and their properties, matching and diagrams to be labeled. Common names and genera of plants are required.

**Project:** Working in groups of 2(3), choose a research topic to be developed during the semester. Feel free to come up with your own idea if the proposed list of projects is not of your interest. You will present your results as a power point talk, or a show and tell, as scheduled. Guidelines for project presentation will be available at the beginning of the semester.

**Final project:** The final exam is a culinary research project. You will have to research an ethnic edible plant (or algae, fungi) and give an oral presentation to the class. A dish using that plant (algae/fungi) to share is required. Guidelines will be explained during the semester.

<b>Points:</b>	Lecture exams (15 points each)	30 points
	Research project	15 points
	Final culinary project	15 points
	Participation	<u>40 points</u>
	Total	100 points

**Scale:** Your grade is based on a total of 100 points. The grading scale for the course is:

93%	A
90%	A-
87%	B+
83%	B
80%	B-
75%	C+
70%	C
65%	C-
62%	D+
55%	D
< 55	F

## TENTATIVE SCHEDULE

DATE	TOPIC
<b>09/05</b>	Introduction to the course. Syllabus, research projects. Activity: Visit to the UWSP Ethnobotanical Garden.
09/10	Lecture: Plants in our World (Chapter 1)
<b>09/12</b>	Lecture: Useful plants of Central Wisconsin I Field trip: Useful Plants of Campus and Schmeckle Reserve.
09/17	Lecture: Useful plants of Central Wisconsin II
<b>09/19</b>	Lecture: Useful Plants of Central Wisconsin III Field trip: A drive along the River.
09/24	Quiz on useful plants of Central Wisconsin
<b>09/26</b>	Lecture: Origins of an Agricultural Way of Life, Human Manipulation of Plants (Chapters 2, 3) Activity: Visit to Freckmann's gardens
10/01	Fruits and Nuts of temperate and warm regions (Chapters 4, 5)
<b>10/03</b>	Activity: Visit to Organic Farm/CSA
10/08	Old and New World Grasses and Forage Grasses (chapters 6 and 7)
<b>10/10</b>	Legumes (Chapter 8) Activity: Movie and Discussion
10/15	Foods from stems and leaves (Chapter 9)
<b>10/17</b>	Foods from Roots, Tubers and Rhizomes (Chapter 10) Activity: food preparation.
10/22	Exam 1
<b>10/24</b>	Activity: Farmshed, food preservation.
10/29	Lecture: Herbs, Spices and Perfumes (Chapter 13)
<b>10/31</b>	Medicinal Plants (Chapter 14) Activity: Perfume, Medicinal Plant Preparation, spice sampling.
11/05	Psychoactive Drugs and Poisons from Plants (Chapter 15)
<b>11/07</b>	Stimulating Beverages (Chapter 16) Activity: Movie and Discussion

11/12	Alcoholic beverages (Chapter 17)
<b>11/14</b>	Visit to Liberation Farms
11/19	Wood, cork and bamboo (Chapter 19)
<b>11/21</b>	Time for project preparation
11/26	Movie and Discussion
<b>11/28</b>	Fibers, dyes and tannins (Chapter 18) Activity: cordage, natural dyes
12/03	Ornamental Plants, Future Trends (Chapters 20, 21)
<b>12/05</b>	Exam 2 Activity: Visit to Greenhouses and Conservatory
12/10	Project presentation
<b>12/12</b>	Project presentation
12/19 2:45-4:45	Culinary project presentation and potluck