

Upcoming CONC presentations

The following information is subject to confirmation. Please check back closer to the time of the presentation for more details.

12 February 2019:

Central Okanagan Naturalists' Club, Annual Banquet

The banquet this year falls on the 210th anniversary of Charles Darwin's birth; thus, some special activities will be incorporated into the banquet, including:

1) a lecture about Darwin by UBC science historian, Dr. James Hull. Feel free to pull out your best cane, top-hat, and mid-19th century dress to celebrate this occasion.

The Guest Presentation: Darwin, God and Nature

The Guest Speaker: Prof. James Hull, Okanagan Campus, University of British Columbia

About the presentation: This talk presents an introduction to the publication of Darwin's *The Origin of Species* as it would have been understood by his Victorian contemporaries. What was Darwin trying to do and why did he make his case the way he did? How did people of the time react to it and why? How valid is the view of Darwin as a symbol of scientific and secular challenge to a Biblical understanding of nature?

About the speaker: Dr. James Hull is an Associate Professor at the University of British Columbia's Okanagan Campus where he teaches courses in the history of science and technology as well as historical theory and method. He holds a B.Sc. and M.A. from the University of Toronto and a Ph.D. from York University. He is the author of dozens of scholarly publications, co-editor of the volume "Science, Technology and Medicine in Canada's Past" and former Editor-in-Chief of *Scientia Canadensis*, the journal of the Canadian Science and Technology Historical Association.

2) our annual natural history quiz and photo contest (essentially the same rules as the last few years)

3) a multi-phylum feast. Actually, this is a potluck, just like we've had in the past few years, but the cooks are encouraged to celebrate a little extra biodiversity into their contributions. To assist planning and provide inspiration, here's a list of some potential ingredients.

The Multi-phylum Table - a selection of potential ingredients for a biodiverse meal

Bacteria

Bacterial cultures are often used in the production of various foods (e.g., yoghurt, sour cream, cheeses, sourdough breads), so if you use any of these, you can include bacteria among your list of ingredients!

Phylum Zygomycota (e.g., various moulds)

These are used in the production of tofu and some cheeses (not all moulds are bad!)

Phylum Ascomycota (sac fungi)

Yeast (in bread, wine, beer, cider)

Morels, truffles

Lobster mushrooms (lobster mushrooms are partly an ascomycete and partly a basidiomycete)

An ascomycete is also used to ferment soybeans in the making of soy sauce

Phylum Basidiomycota (club fungi)

Almost all mushrooms (apart from morels and truffles) fall into this group

Phylum Rhodophyta (red algae)

Nori (the seaweed wrap used in sushi)

Dulse (a favourite snack food of some Maritimers)

Carrageenan (a seaweed extract used as a thickener, found in various foods like ice cream and sour cream)

Phylum Phaeophyta (brown algae)

Kelp flakes can be used as a seasoning

Kelp candy or pickles

Alginates (seaweed extracts, used as a thickener in some foods – you won't know until you check the ingredients list!)

Phylum Chlorophyta (green algae)

Sea lettuce

Phylum Pteridophyta (ferns)

Fiddleheads of the ostrich fern - a New Brunswick delicacy

Phylum Ginkgophyta

Ginkgo nuts - used in Chinese and Japanese cooking; sometimes considered a health food

Phylum Coniferophyta or Pinophyta (conifers)

Pine nuts

Spruce gum, spruce beer

Hemlock tea (a nutritious tea prepared from hemlock needles; not what Socrates drank)

Phylum Anthophyta or Magnoliophyta (flowering plants)

Fruit, grains, and almost all our vegetables and spices (e.g., apples, blueberries, rice, wheat, corn, potatoes, carrots, spinach, pepper, cinnamon, rosemary...)

Phylum Cnidaria

Jellyfish - challenging, but the Chinese know how to make even this delicious!

Phylum Mollusca

Clams, scallops, mussels, oysters, scallops

Snails ("escargot")

Octopus, squid ("calamari")

Phylum Arthropoda

Shrimp, prawns, lobster, crab, crayfish

Various insects (e.g. crickets. Cricket flour is available at Independent Grocer.)

Phylum Echinodermata

Sea cucumber

Sea urchin roe (as in some sushi)

Phylum Chordata

Fish, poultry, beef, pork, lamb, venison, etc. (including both ground hog and groundhog!)

Various dairy products