

Make Tracks to the Aviary to see our New Look

This spring and summer the National Aviary is undergoing an interior facelift. Look for a cleaner, more contemporary setting for viewing and interacting with our birds. We'll be clearing hallways and replacing benches, painting and adding wall graphics and new signage — all to allow for a greater focus on the birds and an even more enjoyable and entertaining experience for our visitors!

Bird Watching in the Tropical Forest

Starlings and Bee-eaters aren't the only friendly birds who'll eat out of your hand. Trainer Andy Kemerer suggests that you can also easily feed a

- Fire-tufted Barbet
- White-eared Catbird
- Collared Finch-billed Bulbul
- Lesser Green Broadbill
- Victoria Crowned Pigeon
- Argus Pheasant
- White-cheeked Turaco
- and more!



FIGHTS AND FEATHERS
a knock-out event for the National Aviary

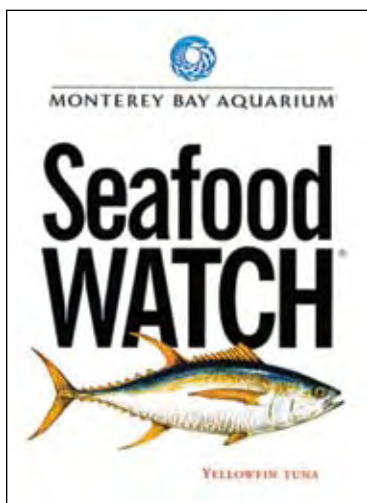
June 15, 2007
Heinz Field

Enjoy amateur fights, games of skill, fabulous food, and drinks, all benefiting the National Aviary!

Individual Tickets: \$500
Sponsorship Packages Available
This event is brought to you by
Mascaro Construction, L.P.
and the Board of Trustees
of the National Aviary

Order and print your tickets online at www.aviary.org/fightsandfeathers.php
Reservations must be made prior to June 1st.
Call 412-323-7235 for information

Seafood Sustainability



The National Aviary is proud to continue our partnership with Monterey Bay Aquarium's Seafood Watch Program. Seafood Watch identifies healthy seafood choices for the environment. Monterey Bay Aquarium compiles a list of the types of seafood that are on the decline and which populations are healthy. By choosing seafood that has healthy populations, we can help the animals that depend on eating these fish for survival.

The National Aviary is hosting a no-cost event for local restaurant managers and catering owners about seafood sustainability. Attendees will receive a tour of the Aviary along with special bird encounters including meeting one of our penguins! Penguins are one of many animals affected by declining seafood populations. Attendees will leave with the knowledge to make good seafood choices for their restaurant, the oceans, and our feathered friends.

The Seafood Sustainability Workshop will be held Monday, August 6th, from 2:00 p.m. - 4:00 p.m. Space is limited and reservations are required. For more information, contact Cathy Schlott at 412-323-7235 ext. 241.

