



Jeanine Davis is an associate professor and extension specialist in the Department of Horticultural Science at North Carolina State University. She is located at the Mountain Horticultural Crops Research and Extension Center in Mills River, near Asheville. She earned her BS degree in Horticulture from Delaware Valley College in Pennsylvania and her MS and PhD degrees in Horticulture from Washington State University. For over 25 years, her program in North Carolina has been focused on helping farmers diversify into new crops and organic agriculture. Medicinal herbs and non-timber forest products are a specialty of hers and she has led and cooperated on many applied and basic research projects, including multi-disciplinary projects on Echinacea, goldenseal, bloodroot, black cohosh, and ginseng. She has published over 120 refereed research and extension publications and given over 500 invited presentations in the U.S. Canada, and Chile. She recently revised and expanded the book "Growing and Marketing Ginseng, Goldenseal and Other Woodland Medicinals" that she coauthored with ginseng expert Scott Persons. She has also trained extension agents to assist herb farmers; maintains several herb related websites; and uses social media and blogs to keep growers, herbalists, and consumers informed. Jeanine is a founding board member of the Organic Growers School and the NC Natural Products Association; an advisor for the NC Herb Association and the NC Tomato Growers Association; and serves on the board for the American Council for Medicinally Active Plants.

JEANINE DAVIS

Associate Professor and Extension Specialist at
NC State University

From Ginseng to Mushrooms: Goodies from Your Woods

Forest landowners often want to make some profit from their land, if only to pay the property taxes. Other than cutting timber, which can only be done so often, how can you generate income from your woods? In North America, our forests are often populated with a wide variety of valuable native plants and fungi that can be sustainably wild-harvested and sold. Many others can be introduced and cultivated to provide a steady stream of products to harvest for many years to come. There is a long history of growing shade-loving native medicinal herbs such as ginseng, goldenseal, and black cohosh. The recent consumer interest in wild foods, such as ramps, fiddlehead ferns, creasy greens, oyster mushrooms, and nuts, provide another opportunity for generating income from your woods. This webinar will introduce you to a wide array of plants and fungi you can cultivate and wild-harvest for fun or profit on even a small wooded lot.

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DAVID FULLER

Agriculture and Non-Timber Forest
Products Professional with the
University of Maine

David Fuller is an Agriculture and Non-Timber Forest Professional with the University of Maine Cooperative Extension. He works with farmers and other woodlot owners to realize income from non-timber forest products between timber and pulp harvests. He holds a B.S. degree in Plant and Soil Science and a M.S. In Adult Education from the University of Maine. His ostrich fern research centered on the effects of harvesting fiddleheads from ostrich ferns and food science and safety of wild-harvested ostrich fern fiddleheads. Two publications he helped author are: *Ostrich Fern Fiddleheads* and *Facts on Fiddleheads*. He is one of the organizers of the annual Maine Fiddlehead Festival held in Farmington, Maine. He and his wife received the Tree Farmer of the Year award for Franklin County, Maine in 2013.

The Incredible Edible Ostrich Fern Fiddlehead

Wild fiddleheads have long been a part of the springtime diet for folks over the range of the ostrich fern, *Matteuccia struthiopteris*. Ostrich fern fiddleheads are tasty and beautiful in the landscape. But it's important to properly identify ostrich fern fiddleheads and to not over-harvest in the wild. Other considerations in the consumption of fiddleheads is proper cooking. If you don't have wild ostrich ferns growing on your property, perhaps you can establish your own planting for future harvest. Ostrich fern fiddleheads are not known to be commercially cultivated in the United States, but their time may be coming!

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JIM CHAMBERLAIN

Research Forest Products Technologist with the
USDA Forest Service

Ramping Up to Forest Farm Culinary Delights

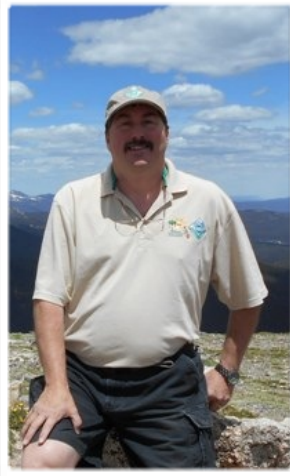
Dr. Jim Chamberlain

does research on edible and medicinal forest products for the USDA Forest Service. For the last 15 years, he has focused much of his attention on the science of managing and producing wild onions (aka, ramps, leeks). He is particularly interested in finding ways that private forest landowners can grow and market these products in their woodlots as alternative source of income. Jim believes that conservation of the forest plants that are harvested for food and medicine comes from forest cultivation, as well as management of natural populations.

Edible forest products are becoming more popular in the culinary world. Foraging for wild foods is the latest craze among foodies. But this may be putting excessive pressures on natural plant populations, and the long-term conservation of the plants requires sustainable production. Forest landowners may have opportunities to produce edible forest products under the shade of their woodlots. Though this presentation focuses on forest farming wild onions (aka, ramps or leeks) it includes discussions of other edible forest products, as well. So, join the webinar and ramp up to forest farm culinary delights.

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AL ROBERTSON & MIKE BURNS

Tree Farmer & Certification Manager

Mike Burns has been the American Tree Farm System's Program Resource Manager since June 2011. His main area of responsibility is the implementation of pilot programs in four identified state programs to increase professionalism of services, build capacity for outreach and education, and create financial sustainability.

Al Robertson is a semi-retired professional engineer from Sheffield, Vermont. He spent many years in Germany early in his career working for the US Army, touring castles and breweries, and drinking hundreds of different beers and ciders. He began experimenting with making hard cider upon his return to Maryland in 1978 and today ferments approximately 30 - 40 gallons of hard cider every year. His presentation will cover cider apples, storage, fermenting, bottling, and the results.

Forest Brews

Al Robertson's hard cider is always a 'best seller' at the Tree Farmer Convention and Mike Burns' visits to DC we eagerly await his visits to the American Forest Foundation in D.C. because we want to taste what new brews he has concocted. Both men love exploring and experimenting with everything they can find in their forests. Your forest may contain the key ingredients for delicious all-natural beverages. Learn how to tap into some non-traditional forest products to create hot, cold, and even adult refreshments.

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BECKY BARLOW

Alabama Cooperative Extension Forestry Specialist

Manage Your Forest for Pine Straw and Rake in the Profits

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As an Alabama Cooperative Extension System Forestry Specialist and Associate Professor within the School of Forestry and Wildlife Sciences at Auburn University, Dr. Becky Barlow assists private forest landowners with ideas to manage their property for multiple uses. Forestland management and measurement basics are a focus of her outreach work. She also works in the area of agroforestry and pine straw research and extension to provide landowners with options to help them "rake in" revenue from their lands.

Tired of raking those hardwood leaves in your yard? Maybe you should consider raking pine straw from your forest instead! Pine straw is a non-timber forest product that is produced when southern pine trees such as longleaf, slash, or loblolly pines drop their needles in the fall. The resulting pine straw can be raked by hand or harvested using a mechanical raking machine and turned into bales. Landowners can manage their forest to harvest and then sell the straw on a per-acre or per-bale basis for a nice profit. These bales are purchased by retailers, landscape contractors, or homeowners to use as landscape mulch. But pine straw is not the only profit potential in your forest. Management opportunities for other non-timber forest products abound including - nuts, fruits, specialty wood products, floral and decorative items, and dietary supplements.

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ALLAIRE DIAMOND

Conservation Ecologist with
the Vermont Land Trust

Art from the Forest

Nontimber forest products include plants, lichens and mushrooms used for specialized art and craft practices: basketmaking, fiber dyeing, and more. Artisans who gather and use these species have specialized knowledge of their micro-habitats and require certain qualities in the material they use. This session will focus on northeastern species including black ash, paper birch, red spruce, red osier dogwood, surprise webcap mushroom, and rock tripe lichen, but its concepts can be easily extended to other geographic regions and are informed by work in other parts of the country.

Allaire Diamond is a Conservation Ecologist with the Vermont Land Trust. She holds an M.S. in Plant Biology, Field Naturalist Program, and an M.Ed. in Secondary Science Education from the University of Vermont, and a B.A. from Wellesley College. Allaire previously taught high school science in northern Vermont and has worked for the University of Vermont, United States Geological Survey, and University of Alaska Fairbanks, and the USDA Forest Service. For her M.S. thesis research, she documented the ethno-ecological knowledge of expert New England artisans who gather and use plants, mushrooms, and lichens in their work. She is published in *Economic Botany* (with Dr. Marla Emery, 2011) and a variety of lay publications, including Northern Woodlands Magazine, Hobby Farm Home, Edible Green Mountains, and Vermont Land Trust publications.

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Ken Mudge, associate professor at Cornell University, has been involved in agroforestry research, teaching, and extension for over twenty years. His domestic and international research has focused on nontimber forest products including nitrogen-fixing trees, American ginseng, forest-cultivated mushrooms, and others. He teaches both on-campus and online courses in forest farming, plant propagation, and grafting. He is Director of the MacDaniels Nut Grove, which is the foremost center for forest-farming education in the country. Mudge was the principal investigator on a NE SARE-funded extension project in collaboration with the University of Vermont and Chatham University that trained forest owners in shiitake mushroom farming as a business enterprise. He and coauthor Steve Gabriel have recently published the guidebook *Best Management Practices for Log-Based Shiitake Cultivation in the Northeastern United States*. He is the coordinator of the Northeast Forest Mushroom Growers Network (blogs.cornell.edu/mushrooms).

KEN MUDGE

Associate Professor at Cornell University

Forest Cultivated Mushrooms, a Rotten Business

Specialty forest mushroom include such delicacies as shiitake, oyster, lion's mane and wine cap which can be cultivated on wood substrates, as non timber forest products for forest farming. Unfortunately other choice wild edible mushrooms like chanterelles, morels, or boletes are not included because they cannot be deliberately cultivated. Shiitake is by far the most developed of the specialty forest mushrooms from the standpoint of both cultivation and marketing. There are four stages that the prospective grower must consider for forest cultivation of shiitake. Acquisition of substrate logs is the first one. What kinds of trees and when to cut them are the main considerations? Shortly after that comes inoculation of logs with the appropriate shiitake strain. The next stage requires some patience. The logs must be managed in a shady laying yard for up to a year to allow the fungus time to adequately colonize the log before it is ready to convert wood into mushrooms. After this so called "spawn run", the focus shifts to fruiting, harvesting and marketing of the mushrooms. Well managed logs can be productive for 3 or more years.

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ERIC BURKHART

Program Director with Shaver's Creek
Environmental Center and Faculty Instructor at
Pennsylvania State University

Forest Botanicals Deep and Tangled Roots

Eric Burkhart holds degrees in Economic Botany (B.A., Idaho State University), Horticulture (M.S., Penn State University), and Forest Resources (Ph.D., Penn State University). He is plant science program director for Shaver's Creek Environmental Center and teaches courses for the Penn State Ecosystem Science and Management Department. Working with partners such as the Pennsylvania Department of Conservation and Natural Resources (DCNR), Eric conducts research on important non-timber forest products (NTFPs) including American ginseng (*Panax quinquefolius*), goldenseal (*Hydrastis canadensis*), and ramps (*Allium tricoccum*) and offers practical guidance in forest farming of NTFPs through related workshops and publications. His research program in Pennsylvania is focused on developing sustainable wild crop management and production systems through the use of agroforestry and plant husbandry.

There are many native plant species on eastern US forestlands that are wild harvested for the domestic and international medicinal plant trade. In this talk, Dr. Eric Burkhart, Program Director with Shaver's Creek Environmental Center (Penn State University), will share insights from his studies and involvement with this complex and little understood trade, and highlight the opportunities and challenges facing forest farmers interested in production of forest botanicals for market. Quality-control, profitability, and sustainability within this industry will be discussed along with recent developments in marketing via consumer awareness.

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