

The Western Finger Lakes Forest Owner



Spring 2021

Volume 35, Number 1

Chair's Chat

Dick Starr



It's early February as I write this and once again winter is in charge. The weekend forecast says wind chill temps will be as much as 50 below zero in places and 95 million people will be under some kind of winter weather alert. According to Accu Weather, "a disruption in the polar vortex" is to blame. According to me a time to cozy up to a warm wood burning stove and plan some spring activities in the wood lot. However, as you read this Mother Nature should be teasing us with hints of spring.

We're not only held hostage by the winter weather but the COVID pandemic as well. In deference to the virus your chapter board of directors has decided we will not hold face to face activities until we get the "all clear" from our elected officials. That may be awhile with new variants of the virus showing up and reports of vaccine shortages. If you are going stir crazy between cabin fever and the pandemic I'd suggest a visit to the NYFOA website at nyfoa.org. There you will find a treasure trove of ideas and articles from the past. These include back copies of chapter newsletters, including our own, plus previous issues of the *Forest Owner* magazine. Good stuff.

Speaking of the newsletter, this can also be a good time to give some thought to authoring an article for our newsletter. It can satisfy your urge to be creative even if you're not artistic. I find it gives me a chance to use the web to research some topic. The writing and editing process that follows dismisses both weather and virus from my mind, at least for a spell. Be sure and send a copy of your musings to our publisher/editor, Jim Minor, at jcmminor@rochester.rr.com. Pictures are always nice too and fairly easy to take and send with a smart phone.

On the state level NYFOA has recently hired Craig Vollmer as our new Executive Director. He has an extensive background in forestry and I'm sure we'll hear and read more about him as we go forward. The holiday gift giving season is over but it's never too late to give someone a guest membership to NYFOA. This is for new members only and not for renewing a membership. It's only \$25 and represents a nice break from the regular \$45 annual membership fee. Find membership info elsewhere in this issue.

To Split or Not

by Dick Starr

We have had an air tight wood burning stove for over 40 years. I judge at least half of our winter heat comes from wood. Long ago our stove and chimney were paid for with the savings provided by wood. With the devastation caused by the emerald ash borer there's no shortage of dead and dying ash available free for the taking. For me heading into the woods with chain saw in hand to harvest fire wood is recreation. Plus there's no need for going to the gym later.

Our stove has a door 8" tall by 15" wide, roughly the size of the screen on a lap top computer. This results in a fire box on the smallish side. For this reason I've always diced logs into firewood chunks 12" long rather than the traditional 16". It's just easier to get a shorter chunk into the firebox.

Over the years I have encountered many chunks that needed splitting. I have a splitter but usually opt for the sledge and wedge approach. My normal routine is to spend 10 - 15 minutes every few winter days splitting chunks too large for our stove door to swallow. Not only does this get the job done but I have convinced myself it is good exercise. At least that's what I tell the Dr. when he asks what I do for exercise.

(Continued on page 2)

After 40+ years of this the aches and pains in various body joints are suggesting another approach might be in order. I'm reminded of the admonitions to "work smarter" or "use brain not brawn" or "think outside the box". With these and my joints in mind I have taken a new approach to chunks that need splitting. Very simply I make fewer of them. With my new approach only a log in excess of 15" diameter needs to be split. How is that possible?

If I'm dicing a log greater than 8" diameter the 12" chunks generated will need to be split before they can fit through our stove door. On the other hand if I cut 8" cookies from that log rather than 12" chunks everything changes. I can keep on cutting cookies 8" tall until the log diameter exceeds 15" without the need to reach for sledge and wedge. A cookie 8" tall by 15" wide (log diameter) should just fit through our stove door. In truth I cut the cookies a bit less than 8" to allow for variations. Trees are cylindrical but not prone to being perfect cylinders.

A cookie in excess of 15" wide will need some trimming to fit through the stove door but it doesn't have to be split through the center at its maximum diameter. Splitting off a small piece from the edge of a large cookie is often good enough. Even with all that splitting avoided I still ignore the gym.

| Welcome New Members | |
|-----------------------|---------------|
| Matthew Case | Honeoye Falls |
| Beth & George Honadle | Pine City |
| Dawn Marie Jones | Lima |
| William Middlebrook | Penn Yan |
| Robin & Doug Miller | Naples |
| Bryan Severino | Canandaigua |
| Stuart Urban | North Java |
| Karl A. Withers | Webster |

Shout Out

by Colette Morabito

Greg Lessord, who is our Chapter-Designated Representative to the NYFOA State Board as well as an esteemed board member for WFL, has recently been highlighted by the Master Forest Owner Volunteer (MFO) program. Last year, Greg went on 5 visits throughout New York State to support landowners with their goals as well as offer guidance in their forest management! Pretty remarkable feat considering the obstacles we have all had to deal with regarding social distancing and other complications in 2020. Kudos Greg for your continued dedication to your family, your woodlot, NYFOA, WFL, MFO, and many forest loving neighbors throughout New York State.

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The *Western Finger Lakes Forest Owner* is published for members of the Western Finger Lakes Chapter of the New York Forest Owners Association (NYFOA) and is published 4 times per year. NYFOA was founded in 1963 and is organized to encourage the wise management of private woodland resources in New York State by promoting, protecting, representing and serving the interests of woodland owners. The Western Finger Lakes Chapter was founded in 1988 and encompasses Genesee, Livingston, Monroe, Ontario, Orleans, Seneca, Steuben, Wayne, and Yates Counties.

Membership is open to anyone interested in understanding how to manage a woodlot. NYFOA membership can bring returns in the satisfaction of growing quality timber, stabilizing forest industries and markets, providing permanent jobs, increasing the value of your woods, enlarging areas of natural beauty across the state, and leaving behind a monument in living trees to bless the tomorrows for the youngsters of today. For information on becoming an NYFOA member, contact Liana Gooding, NYFOA Secretary, NYFOA, P.O. Box 541, Lima, NY, 14485 or at 1-800-836-3566. Annual membership is \$45 and includes: subscriptions to this newsletter; to the bimonthly NYFOA state-wide publication, The New York Forest Owner; attendance at chapter meetings; and to statewide meetings. Membership at the Contributing level \$50-\$99; Sponsor level \$100-\$249; Benefactor \$250-\$499; and Steward \$500 or more are also offered. For more information visit www.nyfoa.org.

Readers are encouraged to submit articles for publication in this newsletter. Articles should be mailed or e-mailed to: Richard Starr at the address to the left. Electronic submissions are preferred. Any letters should be sent to the Chair for consideration.

For event reminders and late-breaking news, subscribe **to our email list** by sending a blank email to nyfoa-wfl-news-subscribe@npogroups.org

Note: The deadline for our Summer 2021 issue is May 15th

Moo-ve Over Store Bought Suet

by Colette Morabito

We had the pleasure to butcher one of our steers this winter. A Belted Galloway was sacrificed for our gastronomical needs. This breed was developed in Scotland in the early 1920's. The commercial value of this particular breed is limited due to the fact that it is very slow growing. It is however known for its quality marbled beef when pastured on grass alone. Honestly, the steer looks like a big Oreo cookie with legs!

Finding a trustworthy butcher who appreciates a fine specimen is a bonus. Our good neighbors recommended a true craftsman, Scott. To make a long story short, and with respect to my vegetarian friends, I will omit the more delicate issues of removing this wonderful creature from its pasture home to the arrival in the butcher's freezer. The sides of beef will need to hang for two weeks before it is ready to be butchered. So now we need to chat with Scott to decide on cuts, thicknesses, and weights for the packaging. Not as easy as it sounds when considering all the different cuts available, some new to me as well. Generally, Wegman's has what we need and in the sizes that suit our big family.

Trust me when I say having a butcher who appreciates the more intricate biology of the animal, he kindly asked me if I would like any organ meats, as well as soup bones, and suet. Being an adventurous cook, I said "Yes, of course" to all the above. "But what is suet?" I asked politely trying not to sound too naïve. This was described as the raw, hard fat that surrounds the steer's kidneys. You make suet with the suet. Oh, okay. I guess it will be an adventure worth tackling on some cold winter day. The suet is unceremoniously placed in a rather large storage bag and delivered with the rest of the packaged meat on pick up day.

To celebrate the arrival of the meat, we indulged in the filet mignon. What an amazing tribute to this steer and Scott's superb butchering skills. Supplemented with delicious red wine, our preserved and frozen foods happily opened for a night just like this, it made for a memorable evening with our family. Next, as I sat digesting with a broad smile, my mind slipped back to tackling the suet. There are a host of options on the internet and countless YouTube videos to walk one through the suet making process. Wow, I was indifferent on how the commercial version of suet came to be and with a little investigative computer searching, it appears to be a simple process that can be accomplished right in the comfort of your home.

Again, without upsetting any vegetarian readers, there is a labor-intensive process that must be undertaken to extract the fat from the tissue in the suet. This was a labor of love as our steer was not under appreciated in any way. Trying to utilize all that was fully available to us from this beautiful animal and to the best of our ability, was rather heartwarming in this day and age of buying everything you need versus making it yourself. The fat



was rendered in my biggest soup pot, on the lowest setting, for most of the daylight hours. What earlier in the day filled the pot to capacity, slowly cooked down to almost nothing but a clear, clean oil or liquid fat/lard.

In the meantime, I had been to the farm store and bought bird seed specific for our wintering birds and dug through my cupboards extracting plastic containers that would serve as molds for my suet. Using my suet cages as a gauge for an approximate fit, I filled the containers with just the right amount of bird seed, poured the rendered oil over the seeds and placed the molds on our enclosed-outdoor porch to harden through the cold winter night. Voila, many wonderful suet cakes to utilize and share with all our bird friends. It did take a little while for the birds to find them and begin their feasting.

Here is a small list of our forest friends who have come to eat at our feeders to date:

- Northern Cardinal
- Downy Woodpecker
- Red Bellied Woodpecker
- Black-Capped Chickadee
- Blue Jay
- Tufted Titmouse

Gray squirrels have also come and delighted in the free lunch. The renderings that were left at the bottom of the soup pot I did broadcast in an area which was enjoyed by a passing fox-based on the many tracks I found in the snow.

We are profoundly grateful to this beautiful steer and how it has been such a powerful link in the lives of so many. An animal that lived freely from birth, could graze in a safe environment for all his years, free from damaging chemicals and drugs, drinking only spring fed water, and respected to the very end. It is a blessing to know where your food actually comes from. Having forested property with open areas for grazing to manage in this capacity is a godsend. Our forest stewardship management plan hard at work for us and beyond. Bon Appetit!

Oh, The Places You Can Go!

by Colette Morabito

In the fall of 2019, I had the honor to be a candidate for the Master Naturalist Volunteer program held at the Arnot Teaching and Research Forest. The program is run by Kristi Sullivan who was a regular contributor to the NYFOA magazine for years. An amazing individual with remarkable skills for teaching and instructing, she inspires, and shares her knowledge freely.

The Master Naturalist program is designed to instruct adults on New York's environmental and ecological resources. This science-based training offers volunteers, from all walks of life, an opportunity to acquire top-notch instruction from many professors at Cornell's Department of Natural Resources. The participants have the means to become energized in order to get involved with conservation efforts that are tailored to the personal interests of each attendee. There are continuous volunteer (boots on the ground) activities as well as educational requirements to remain certified in the program.

I thought it might be interesting to share some of the programs that I have attended via Zoom during the past year. As meeting in groups was not even an option for most New Yorkers, the computer has allowed us to gain much inspiration, knowledge, and personally, I have improved my computer skills significantly!

These presentations were made by many Master Naturalist Volunteers as well as other organizations that value wildlife and conservation efforts. Here are just a few meeting titles: Buzz About Honeybees; Seminar on Songbirds, Allelopathy, Pollinators in the Woods, Black Bears, Forest Inventories, Crayfish, Lily Leaf Beetle, Native Plants, to name just a few.

There are clearly many opportunities to continue to find inspiration and education while holed up in your house. Nature continues to persevere through these lockdowns and winter months. We can too. You only need to either put on our boots and get outside or curl up with a computer and be inspired. Books that we have saved for later can be dusted off and enjoyed now. Allow yourself the advantage to be taken away to nature wherever and how ever you can. Be creative and proactive.

One of the goals in NYFOA's mission is to meet one-on-one to support and actively engage with other forest owners. But until that is a safe reality, meeting virtually is a viable means to improve your mind and learn some new science-based information. Let yourself journey to a timber stand improvement project and/or management plan from the comfort of your home!

Outstanding New Publication!

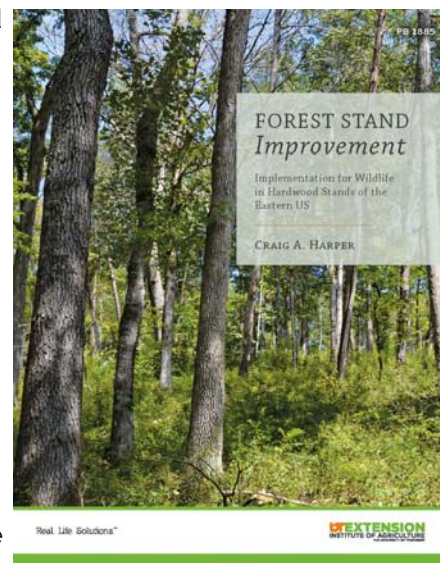
by Tom Tschorke

I have just discovered an outstanding new publication about Forest Stand Improvement (FSI) that I would like to share with our members. But first a little background....

I purchased my 30-acre parcel about 10 years ago as a recreation and hunting property, and then added a few acres to it a couple years ago. In recent years, I have become much more interested in habitat improvement, and have read many good articles and attended seminars about it. I joined NYFOA about four years ago, after being given a copy of the New York State Forest Owner magazine by Greg Muller, who was helping me with my DEC Forest Management Plan. For many years, I have also been a member of the Quality Deer Management Association (QDMA), now called the National Deer Association (NDA).

The author of this publication, Dr. Craig Harper, of the University of Tennessee, is a nationally recognized habitat expert, who works closely with the QDMA/NDA. Dr. Harper has written Forest Stand Improvement: Implementation for Wildlife in Hardwood Stands of the Eastern U.S., published in October 2020. It sells for \$10, which includes free shipping! It's a quality 35-page paperback, with many color photos throughout, illustrating what he is writing about. It starts out describing the difference between TSI and FSI, how to implement FSI (based on YOUR objectives), differences between thinning and cuts, how to best influence the understory (again based on your objectives), and how much sunlight is needed. It goes on to talk about what types of trees to save and what to kill or fell, and some spacing considerations. Dr. Harper then talks about use of fire, hinge-cutting, and managing your roads. At the end, there is a lengthy table of tree species, describing their relative values for mast production, browse value, hinge-cut suitability, and more tree-specific comments.

This book covers habitat for all kinds of critters, not just deer. It is down-to-earth and very readable! I consider it the best \$10 that I've invested in a long time! It can be ordered online at: <https://fwf.tennessee.edu/craig-harper/> Note: it can also be downloaded as a PDF from this site.



Woodlot Edibles-Maple Syrup

by David Deuel

"Of all the foods produced in New York, maple sugar, maple sirup, and maple cream are most typically American. About 33% of the total United States production comes from New York. These foods, definitely luxuries, are attractive products from which the sugar bush or grove operator may obtain substantial cash return for his labor and investment and they are made when other farm work is less pressing." This is the opening statement in Cornell Extension Bulletin 974, Production of Maple Sirup and other Maple Products, published in the mid 1950's and (the copy I have) reprinted in 1967.



There are a number of WFL members much more qualified than I to write about maple products. Celia and I started in 2006 with 20 taps and a fabricated stainless pan over cinder blocks. We now have a 2x6

evaporator and 250 taps, still very much a hobby/part time effort, averaging about 70 gallons of syrup annually. Cornell Coop Extension and the New York State Maple Producers Association are excellent sources of information and advice to get started. Ask any maple producer for help/advice, and one will be overwhelmed with tips and information.

Most of us enjoy maple products. Syrup is obviously the most widely consumed, yet the list of maple products is only bound by the imagination. Maple sugar, cream, confections, sauces, coated nuts, ice cream, cotton candy, soda, milk, dog biscuits, and on and on. I recently read a research article on using maple flavoring to increase feed efficiencies in livestock. It reminds me of the old "Maypo" commercials of our childhoods. Once you start making maple syrup you will consider it a necessity, not a luxury. We use it daily. My personal favorite is a dark (stronger flavor) syrup along with any type of berries, on my morning oatmeal.

Another favorite is the following salad dressing. This has become a summer staple at our house. If you have maple trees in your woodlot, and some spare time, give maple production a try. The end result is delicious. Enjoy!

Aunt Sue's Salad Dressing:

- 1 cup olive oil
- ½ cup balsamic vinegar
- ¼ cup maple syrup
- 2 tsp Dijon mustard
- 1 garlic clove-minced
- Salt & pepper to taste

The Last 25 Feet

by Charlie Stackhouse

An outside woodboiler has heated our home and shop and our domestic hot water since 2005 with firewood harvested on our property. Obviously, there is a lot of time and effort involved in cutting, hauling, splitting the big pieces, and stacking the wood. A bucket tractor with 3-point logging winch, a hydraulic dump trailer, a gasoline powered wood splitter, and several chain saws make the job possible. Much of the firewood is created by thinning our woods, i.e. Timber Stand Improvement (TSI). Since outside wood boilers, at least the older ones, are not very efficient, we go through a lot of wood.

The wood boiler is about 200 feet northwest of our house with the workshop between the boiler and the house. I store our firewood in two woodsheds behind the boiler. The sheds will not hold a whole season's worth of wood, so I stack wood on 8 or 10 pallets and also dump a big pile of misshapen, hard to stack wood alongside the woodsheds.

Twice a day (and thrice if it is particularly cold and windy), I must haul wood 12- 25 feet from the piles or sheds to the boiler. Each boiler feeding consumes a load of wood about 20 x 20 x 30 inches. There is no mechanization of this task; this is manual labor. Darkness, snow, rain, or howling wind can make this a very unenjoyable task, particularly just at bedtime.

To make this task easier, I came up with my "woodbarrow". A local hardware store sold the parts for a wheelbarrow, sans bucket. I screwed two pieces of plywood on the handles and a few boards for a front rack. A woodbarrow load of firewood will fill the boiler. After filling the stove in the morning, I park another load next to the stove for the nighttime filling of the boiler. If rain or snow is forecast, I store the load under a nearby lean-to shed. This simple design has worked admirably for over 15 years, with only several minor repairs needed during this time.



Classifieds

Wanted: Woodlot and Related Activity Photos. We're building a small collection of photos for publicity and similar NYFOA purposes. If you have photos from woodwalks, woodlot activities, NYFOA activities, etc. and are willing to share, please e-mail them to Jim Minor, jcminor@rochester.rr.com.

Tree Tubes for Sale - Member(/Non-Member) price: 4' w/o stake (\$5.50/\$6.00); 4' w/ stake (\$6.50/\$7.00); 5' is special order... please call (585) 880-1799 or (585) 367-2847 for price quote. Proceeds benefit WFL chapter.

PLEASE NOTE: Space permitting, the WFL Board of Directors allows members to place free classified ads in this newsletter pertaining to good stewardship practices. However, ads presented here are not an endorsement by WFL.

A Little Levity

In reviewing some older issues of chapter newsletters we came across this little gem from the May/June 1996 issues of the AFC (Allegheny Foothills Chapter) Newsletter when Betty Densmore was editor:

'1960's arithmetic test: "A logger cuts and sells a truckload of lumber for \$100. His cost of production is four-fifths of that amount. What is his profit?"

'70's new-math test: "A logger exchanges a set (L) of lumber for a set (M) of money. The cardinality of set (M) is 100. The set (C) of production costs contain 20 fewer points. What is the cardinality of set (P) profits?"

'80's "dumbed down" version: "A logger cuts and sells a truckload of lumber for \$100. His cost is \$80, his profit is \$20. Find and circle the number '20'."

'90's version: "An unenlightened logger cuts down a beautiful stand of 100 trees in order to make a \$20 profit. Write an essay explaining how you feel about this as a way to make money. Topic for discussion: How did the forest birds and squirrels feel?"

Originally contributed by Mark Kurtis

Join and/or Give

NYFOA is a not-for-profit group promoting stewardship of private forests for the benefit of current and future generations. Through local chapters and statewide activities, NYFOA helps woodland owners to become responsible stewards and helps the interested public to appreciate the importance of New York's forests. Join NYFOA today and begin to receive its many benefits including: six issues of The New York Forest Owner, woodwalks, chapter meetings, and statewide meetings.

Note: For Gift Memberships, list the recipient's information (must not have been a NYFOA member for 3 years) directly below.

- I/We own _____ acres of woodland.
 I/We do not own woodland but support the Association's objectives:

Name: _____

Address: _____

City: _____

State/ Zip: _____

Optional:

Telephone: _____

Email: _____

County of Residence: _____

County of Woodlot: _____

Referred by: _____

Regular Annual Dues:

Student \$15 (Please provide copy of student ID)

Individual/Family \$45

1 Year Gift Membership \$25

Giftor's (NYFOA member) name _____

Multi-Year Dues:

2-yr \$80

3-yr \$120

Additional Contribution:

Supporter \$1-\$49

Contributor \$50-\$99

Sponsor \$100-\$249

Benefactor \$250-\$499

Steward \$500 or more

Subscription to Northern Woodlands \$15 (4 issues)

NYFOA is recognized by the IRS as a 501(c)(3) taxexempt organization and as such your contribution may be tax deductible to the extent allowed by law.

Form of Payment: Check Credit Card

Credit Card No. _____

Expiration Date _____ V-Code _____

Signature: _____

Make check payable to NYFOA. Send the completed form to:

NYFOA

P.O. Box 541, Lima, New York 14485

Questions: 1-800-836-3566

On-line: www.nyfoa.org

∞ Upcoming Events ∞

Note: For possible updates to these meetings and to learn about events in neighboring chapters and across the state go to our NYFOA website's EVENTS section at

<https://www.nyfoa.org/events>

General Meetings

WFL Board of Directors Meeting

April 20, 2021 is scheduled to be our next designated WFL chapter board meeting. Although we will try to have an in-person meeting, with continued Covid-19 restrictions in place, it may still have to be a conference call. Although Zoom meetings were a possibility, with so many technological issues with the Board, we will continue to use the tele-conferencing option. The time is set for 7 p.m. Please let any of us know if you are interested in sharing your ideas and suggestions. We welcome all WFL members participation.

General Meetings

There are no meetings scheduled with the WFL membership in the foreseeable future. We do have some terrific speakers prepared to present to us as we anxiously await the end of the Coronavirus restrictions. As always, enjoy this issue of the WFL Forest Owner newsletter. We look forward to the time we can enjoy some camaraderie and educational opportunities together.

Genesee Country Village and Museum*

The GCV&M will open again to the public from May-October 2021. The exhibit in the John L. Wehle Gallery is "Nature's Chain: The Land and Our Place in It". We would encourage you to check out the museum and grounds for a full day of yesteryear nostalgia. Of particular interest would be the exhibit in the museum featuring many local environmental groups, including NYFOA. We plan to organize several days during the summer that we can set up a table to share NYFOA's mission and share resources with passersby to encourage stewardship of New York's woodlands. This educational outreach will replace the time we would have spent at the Empire Farm and Field Days. We have volumes of relevant literature and handouts to share with the public. All are welcome to volunteer. Please contact Colette Morabito. (See page 2 for my contact information)

*The GCV&M will be abiding by all the rules and regula-

tions of the State of New York in regard to Covid-19. Masks and social distancing requirements will be strictly followed.

Garlic Braiding Class

The garlic braiding class in Mount Morris is still planned for early August 2021. As Mother Nature will determine the exact date to harvest, time is also required to dry the plants. Therefore, no firm date is available at this time. The cost is \$25.00 per person, per braid. Bringing home your own hand-braided, locally grown, garlic braid is quite a treat. It is suitable for hanging in your kitchen or offering as a gift. No previous braiding experience necessary! Please let Colette Morabito know if you are interested in attending. This will allow me to make sure that you receive the exact date, location, and time of the class.

Game of Logging

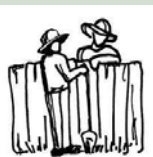
May 24, 2021

Genesee Valley Conservancy

The New York Center for Agricultural Medicine and Health (NYCAMH) and NYFOA/WFL are co-sponsoring a Level 1 Game of Logging on May 24th, on the Genesee Valley Conservancy Property, Mill Creek Nature Preserve, located at 10651 St. Rt. 21 Wayland, New York.

The Game of Logging provides hands-on chainsaw safety training with Bill Lindloff, the GOL trainer, teaching the course. The Level 1 course focuses on open face felling, personal protective safety equipment, saw safety and features bore cutting, pre-planning and hinge wood strength, and each participant will fell a tree under the trainers guidance. For details on the various Levels of chainsaw training and other training programs offered by the GOL, visit their site at www.gameoflogging.com or call at 1-800-252-2502.

Contact Pauline Boyer at NYCAMH by calling 1-800-343-7527, for course details and to sign up for this program, or email her at chainsawsafety@bassett.org. NYCAMH manages the scheduling and registration for this event and will provide all the necessary information to register and attend. Cost for each day of the program is \$25. Other programs are scheduled around the state and Pauline will be able to provide information on those.



Wait! Instead of recycling this issue of the *Western Finger Lakes Forest Owner*, why not pass it on to a friend/neighbor to give them a hint at what they're missing by not being a member of NYFOA.



New York Forest Owners Association

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The Western Finger Lakes Forest Owner



Spring 2021

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Mark Your Calendar

- May 24—Game of Logging*
- August 3-5—Empire Farm Days at Palladino Farms, Jamesville, NY
- Early August—Garlic Braiding Class*

* See inside for details

Note: For event reminders and late-breaking news, subscribe to our email list by sending a blank email to-

nyfoa-wfl-news-subscribe@npogroups.org

photo credit— Dick Starr

Some blossoms in May 2020 on a golden delicious apple branch I had grafted a few years ago. In the depths of winter I thought how neat to look forward a bit and realize mother nature will soon wake up.