

The Western Finger Lakes Forest Owner



Summer 2020

Volume 34, Number 2

In My Woodlot

by Ed Piestrak MFO

Part 1: Vernal Pool

On our Lindley property we take good care of providing vernal pools for our resident frogs and salamanders. We have approximately two dozen such sites and they are well utilized by the amphibians, especially in the early spring when we can hear the beautiful singing of the male frogs for their sought-after females. Most of the pools are a good distance from any roadway, thus the mortality of the returning amphibians is quite low.

When I read an article recently concerning roadways and amphibians in the Vermont area it was refreshing to hear that our amphibians are not subject to the high mortality in crossing roadways etc. I guess we need an occasional reminder that these little fellows could have a problem returning to the birthplace for mating purposes. Hopefully other forest land owners would be aware of this problem and keep a watchful eye for the tiny amphibians on the roadways of New York.



Edward, Jeff and Josh Piestrak

(Continued on page 2)

Bats

by Colette Morabito

Our March General Meeting for WFL was proud to have Mr. Lynn A Braband, a Certified Wildlife Biologist from the NYS Integrated Pest Management Program of Cornell University, to speak about bats in the greater Finger Lakes region. March 10, on the cusp of the Coronavirus lockdowns, just shy of 30 people attended the presentation. I was intrigued from his opening by describing "Pest Management". I had never associated bats with pest management. However, when animals and/or insects occupy spaces normally reserved for humans, they need to be removed. Bats, for example, may carry rabies; thus, there is the need to properly, carefully, and safely remove them from homes or other structures where they are not welcome. Each summer we are visited by these flying mammals as we slumber peacefully at night. We have mastered the removal of these bats --at no cost to us or our flying, insect-loving friends. Albeit our dreams are abruptly ended by their uninvited appearance!



Photo credit: Colette Morabito

Mr. Braband Describing Bats and Their Habitat in Our Area

Some typical bats in our area include cave-hibernating species such as Little Brown Bats, Indiana Bats, Eastern Pipistelle/Tri-colored Bats, Northern Long-eared Bats, and Big Brown Bats.

General Habitat Needs of Bats (from BFMP for WNS-affected Bats)

- Most use forest resources for roosting, foraging, and drinking
- Diverse landscape including young and old forest stands, snags, open areas, and clean, accessible water
- Forests with trees of varying age, diverse understories, and diversity of tree stand densities

Bats breed primarily in the fall and their pups are typically born in June. Nocturnal, with keen eyesight, bats use echolocation to analyze and identify objects as they send out

One of Mr Braband's Slides

(Beneficial Forest Management Practices for White-Nose Syndrome)

(Continued on page 4)

Kudos to WFL's David Morabito

In My Woodlot, Part 2: Overwintering Corn

In Steuben County the weather was quite wet during 2019. With the abundance of rain, planting of the corn for the wild animals was delayed. $\frac{3}{4}$ of the field was planted in time for the cobs to mature. However, on approximately 6 acers of our planting was delayed over a month and we were concerned if the cobs would mature. Well Fall came and the 6 acers did not mature. In fact in early January I examined the field, and the corn was soft and moldy. I felt very bad since the corn was not eaten and we had thousands of moldy cobs.

On March 7th 2020 my son walked the 6 acers and only found 1 cob. I could not believe the animals ate all the tainted corn. There is an old saying: "When you have no food and your hungry you eat what you can."

Hopefully the deer, turkey, squirrels, ring necks, grouse, etc. did not get sick. Mother Nature should cooperate in 2020. Also multiple hardwood seedlings were saved.

For the latest information on NYS stumpage prices, go to

<https://tinyurl.com/DEC-Stumpage>

On Saturday, February 29, Dave made a presentation at the Syracuse Farm Show. A WFL member for many years, he spoke to a group of over 25 people about the trials and tribulations of forest ownership. He was able to express the evolution of their family's woodland journey: choosing the property, building a camp, barn and pond, finding a forester, construction of a logging road, a timber sale, and legacy planning. The folks in attendance were very lively and asked many questions. It was a wonderful hour of conversation, learning, and camaraderie.

Rarely do we have woods walks in the deep cold months of winter. The meeting room in the Art and Home Center at the Fairgrounds was a warm and cozy spot in which to discuss the many aspects of forestry with neighbors from around the area. A big thank you to Hugh Canham who continues to provide a great line up of speakers during the three-full days at the Farm Show. He has professionals present on all relevant topics of forestry including but not limited to invasive species, plant identification, animal biology, forest farming, energy topics, etc. State Board President Art Wagner was at the NYFOA booth promoting all the value that membership can provide to the many passersby. It was great to see NYFOA getting the word out at this well-attended event in central New York.

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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 Fall 2020 issue is August 15th

Our White Oak Initiative- A Grandparents' Love

by David Deuel

Most of us are familiar with the quote, "The best time to plant trees was 30 years ago, the second best time is now". When it comes to white oak, we should have planted them during our early years of elementary school. It is generally stated that it is 50 to 80 years for a white oak to mature to harvestable timber. Our grandchildren may, if all goes well, harvest the oak trees we plant today.

White oak lumber has, is, and will continue to be very popular and versatile. Flooring, furniture, cabinetry, and barrel staves keep the demand for white oak very strong. With the recent large increase in the number of wineries and distilleries, concern has been raised about having enough oak to meet long term demand. Estimates predict there is enough mature oak for 10-20 years, and then a problem. Similar to many hardwoods, oak regeneration is not keeping up with demand. In an attempt to address this, the White Oak Initiative (WOI) a collaboration of numerous forestry and wildlife organizations, was formed in 2017.

Reading about the WOI sparked my interest. Our woods are predominately maple/beech. There may be twenty or so white oaks in our woodlots, total. We have another dozen or so edge, field trees. These are beautiful, wide spreading 150 +year old oaks of landscape photos and paintings. Why the previous landowners did not remove these trees when the rest of the land was cleared? I can only imagine it was to provide shade for grazing livestock or maybe it was just too much work.



Our 2019 Oak Planting

We have decided to start our own WOI by planting a 25 tree bundle from Soil and Water each year. As a sun loving tree, in 2019 we planted in open grassland areas and caged each tree. Realizing the importance and ever declining amount of permanent open grassland habitat, we decided on a change of course. Last spring we cut and sprayed beech saplings and sprouts in an area of our woods. By fall, the poles and mature beech trees had also died. These were harvested for firewood in January. The oaks were planted in this area in the spring. Slash from the firewood har-



All photos by the author

Our 2020 Oak Planting

vest was piled around the seedlings. Only time will tell if this will be successful.

The 200 or so oaks we plant in the next several years will not, by itself, change the supply-demand dynamics. It will add diversity to our woodlots, benefit wildlife, and give us a "feel good" moment. Also, what better way to show our love to our grandchildren than to help ensure a white oak supply for barrels needed for future bourbon and wine production.

WFL Author Goes National

One of our own, frequent, WFL Newsletter contributors is branching out. Colette Morabito has an article "Stewardship Story: A Family Treasure" published in the Knots and Bolts section of the Spring 2020 issue of **Northern Woodlands Magazine**.

Congratulations Colette!

Can Genetic Engineering Bring Back the American Chestnut?

A recent New York Times Magazine article explores this question. Read here <https://tinyurl.com/NYT-Chestnut> (may require a subscription).

Welcome New Members

Amy & Peter Ashe Fairport NY
Michael Cliffl North Rose NY
Dee Hollow Hunting Club, Inc. Scottsville NY
John Donnelly Brockport NY
Thomas Hoag Hemlock NY
Michael Palermo Victor NY
Ros Parks Seneca Falls NY
Joshua Piestrak Huntington Mills PA
Matthias Reisen Avoca NY
Tamara & Jimmy Stopinski Honeoye Falls NY

a series of pulses of sound. New York bats consume flying insects as their primary source of food. Predators range from owls and snakes to domestic cats. There are also migrating species which depend on forests and/or trees for their habitat. These bats travel long distances, typically to the south for wintering, where finding a meal is more reliable. Mr. Bradand explained that they disperse as individuals for these migrations. Red Bats, Hoary Bats, and Silver-Haired Bats are the most common here in the Finger Lakes region. These three species depend on forested land for their survival. While Reds roost low in the trees, Hoary bats roost in the treetops. Silver-haired use crevices and hollows in trees to roost. Tree bats typically have two or more pups. We have these bats on our wood lot and therefore any Timber Stand Improvement and/or management needs to be accomplished starting in October and ending in March, in order to preserve the bat's habitat and roosts.

Sadly, bat populations have been suffering from White Nose Syndrome (WNS) since first discovered in 2006-2007 west of Albany. Over 6 million bats have been killed by this fungus that has now been discovered in over 32 states and in Canada. The research is still ongoing as to whether this is an exotic invasive condition or simply an emerging native disease. Although WNS is also present in Europe and Asia, there is little to no mortality to bats in those vast regions. The fungus grows best in an environment of high humidity and colder temperatures ranging between 40-55 degrees. Caves are the ideal locations for the incubation of the fungus. Cave dwelling bats require a habitat that is above freezing with high humidity to roost, raise their young and hibernate. In conclusion, direct contact between cave dwelling bats in a contaminated environment accelerates this infectious disease.

The White-Nose Syndrome fungus is transmitted by microscopic spores and mycelium. These organisms attach themselves to the bats typically around the ears, nose, and on the wings. As the bats roost and hibernate for the winter in large colonies, the unsuspecting hosts share the fungus; the disease is spread from bat to bat. The WNS condition causes the bats to rouse during this critical hibernation period, which in turn makes the bats use up their much-needed energy stores long before spring arrives. Quite literally, the bats starve to death. For example, Little Brown Bats (*Myotis lucifugus*) are near extinction due to the WNS. However, Big Brown Bats (*Eptesicus fuscus*) seem to be hardier and there is less mortality among the bats in this specific species.

All this being said, it invokes some thought provoking questions: How will the loss of the bat population impact insect populations and crop damage? What is the effect of fewer bats on cave ecology? With bats having one or two pups every year, recuperation of the species will be terribly slow, perhaps it could take centuries to overcome the losses. Or is extinction inevitable? There

Transitions: Mark Gooding

A strong supporter of NYFOA and a "silent" board member, Mark Gooding has contributed to NYFOA in many ways. Mark has been a Forester and then a Regional Forester with DEC for 20 years. Recently he was promoted to the position of NYS DEC Regional Natural Resource Supervisor. **Congratulations Mark!**

One of the ways Mark has supported us for many years is by applying the mailing labels to this newsletter after his wife, Liana Gooding, NYFOA's Office Administrator, printed them out. Thank you Mark (and Liana)!.

With his additional responsibilities as Supervisor, Mark will be unable to join our Board meetings as well. He was always the voice of reason and a true professional. WFL Board member David Deuel has kindly volunteered to take over the newsletter distribution. Thanks Dave!

are on going management attempts to save bats as well.

There are fungicidal treatments, special bat boxes for summer roosts, and artificial bat caves that provide a clean environment for wintering bats. White-Nose Syndrome can be spread from cave to cave by unassuming humans. Many caves are now off limits to spelunking (cave hiking) to prevent the spread of the fungus from shoes, gear, and/or hijacking insects that may carry WNS spores. For more in-depth information on WSN, please visit: whitenosesyndrome.org and the DEC links pertaining to New York State bats and their habitats.

Mr. Braband offered many handouts. One that received plenty of conversation was for the construction of bat houses, where to locate them on your property, height specifications, and the exit location of the bat box. It was agreed the exit should be in a south/southwest facing direction. Perhaps greatest consideration was the need for the bats to be able to swoop in and out of the bat box unencumbered. This detail was deemed essential for the success of bats utilizing the box. Bats may take up residence immediately upon hanging your bat house. However, it is suggested that after the second year with no bats enjoying your bat box, it is recommended that you move the box to a warmer or cooler location. Or, in fact, there just might be plenty of roosting sites, water, and food sources in your area that bats may not need your hospitality. In our case, we have the bat box constructed and ready for hanging. Hopefully, it will be enjoyed more so than our house!

Bat Conservation International of Austin, Texas has a great step by step construction guide to building your own bat box. Or you can find ready made boxes at hardware and farm stores.

As always, we were charmed by the delicious goodies provided by Eileen Schaefer and Sharon Howard. They are forever treating us to homemade delicacies that create so much ambiance to our meetings.

Acorns

by Mike Seager

2019 was a banner year for acorns, both red and white. It probably helped that I had some recent bulldozer work done, so there were freshly-scraped skid trails without much leaf litter on them. Walking along those skid trails in the late fall felt like walking on marbles – they were practically paved with acorns.

I don't usually bother collecting acorns. I have heard that squirrels are very efficient at sweeping up all the good acorns, so that any you find on the ground after a day or two are unlikely to be viable. I don't know how squirrels know to collect only the good acorns and leave the rotten ones behind; that is just part of the legend. But with thousands of acorns rolling out from under my feet, I could not resist picking up a pocketful to take home. And the next day, again unable to resist, I went back with a bucket and picked up another batch.

The simple test of viability for an acorn is to drop it in water; if it sinks, it is good, and if it floats it is rotten. Having collected a bucket of acorns, and having some time on my hands, I decided to see what the float test said about the acorns and the efficiency of our squirrels.

Out of 367 acorns that I picked up, 305 sank and 62 floated. This indicates that more than 80% of the acorns were viable. That seems like a pretty good percentage, and it speaks to either the amazing profligacy of those oak trees, the poor judgement or poor work ethic of the squirrels, or the inaccuracy of the test.

I threw the 62 floaters on the compost pile and planted the 305 acorns that sank. My planting method was not sophisticated – in an area where some oak volunteers have sprung up recently, I simply kicked aside the leaf litter and a bit of soil with the heel of my boot, dropped in an acorn, kicked the soil over it and tapped it firm. The whole process took less than an hour. My hope is that a handful of the acorns will grow into oak trees; the placement of them was random but too close for many to survive if they all were to sprout.

A couple weeks later I noticed the ground was disturbed in the area where I planted the acorns. I suspect something was digging them up; either the squirrels in this area have a better work ethic than the ones where I found the acorns, or maybe a flock of turkeys or a porcupine came through while my back was turned. I did not mark the places where I planted each acorn, so I had no way to check to see if any or all of them were still where I put them.

Now that spring is here I am anxious to see if any oak seedlings pop up. If they can survive the depredations of the chipmunks, the squirrels, the turkeys, the deer, the late frosts and all the other perils that threaten them, I will be able to picnic in an oak grove in a decade or two.

A Utah WFL Member?

Noting a recent WFL new member, Gretchen Lee, lived in Utah piqued WFL President Dick Starr's curiosity. He wrote to Gretchen to learn more and Gretchen wrote back:

I'd love to share my story although it's really not that exciting but I do love the woods and a large reason why is probably my dad and his love of the woods and nature! I grew up in a small town in PA- Danville. Although we lived in town, my father had a 300 acre "farm" that had been in his family. It consists of woods, several ponds, farm land (where a local farmer grows corn but my brother once grew 10,000 Christmas trees) and a barn (we even had a few cows when I was in high-school). I have many fond memories from the farm.

When my dad stopped driving several years ago, a visit to a friend's farm, a retired biology professor, became one of our favorite outings. This friend has been working extensively with the American Chestnut Foundation for many years to produce blight resistant chestnut trees. He also has a sugar shack and produces syrup from his maple trees each year.

As far as how we ended up owning in NY state- about 30 years ago my family bought a cottage on Keuka Lake- once we all got married and had kids- we could no longer cram into one cottage so my husband and I purchased a small fishing cottage across the lake. We recently had the opportunity to purchase the woods behind our cottage. Unfortunately, a large portion of the property is covered in dead ash trees and we are currently working with a local forester to figure out how we want to replant. Included in the plans are maples and chestnuts (once released by the state)- in honor of my dad who passed away on March 18, 2020 at the age of 91.

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, jcmminor@rochester.rr.com.

Tree Tubes for Sale - Member/(Non-Member) price: 4' (\$5.00/\$5.50); 4' w/ stake (\$6.00/\$6.50); 5' (\$5.50/\$6.00); 5' w/ stake (\$6.50/\$7.00). Proceeds benefit WFL chapter. (585) 367-2847.

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.

Woodlot Edibles- Ramps (wild leeks)

by David Deuel

Spring is a wonderful season for woodlot owners. We get to observe firsthand the marvels of nature as the world around us "springs" back to life. A time of renewal and rejuvenation. The shrubs and trees bud and flower, the wildflowers, ferns, and (sadly) garlic mustard green the woodlot floor, and the air is filled with birdsongs, insects and pollen.

It is also the time to harvest and enjoy ramps (wild leeks). Fortunately they grow commonly in our woodlots. We had always been aware of its presence but only a few years ago did we become aware of its name and use. An acquaintance of ours noticed them and asked if she could dig a few to eat, one of nature's delicacies in her opinion. We said sure, dug some for ourselves, and now look forward to enjoying them each spring.

Soon after our revelation, we were viewing a cooking show on PBS. The restaurateur, who prides herself on local, seasonal gourmet cuisine, featured an episode on ramps. She connected with a local landowner and was depicted traipsing through the woods, gushing with delight as they harvested the natural, seasonal delicacy. We have since read where ramps are now being cultivated and commercially sold in large quantities to restaurants. This raises the question, are they still "wild" leeks?

One will find many recipes online. We typically sauté

them as a side dish of greens. Also, we add to salads, omelets, and mushrooms. A new favorite of ours is mixing sautéed leeks with roasted potatoes. However you choose to enjoy them, ramps are a delicious benefit of woodlot ownership.

We are always looking for newsletter content. As I was writing, an idea popped into my head. Why not try to make "Woodlot Edibles" a featured column each newsletter? Share a story and recipe of your favorite woodlot dish, flora or fauna. With the diversity and number of members WFL has, we should get recipes for everything from "soup to nuts". Don't be shy, please share so we can all enjoy and savor.



photo credit - David Deuel

Patch of Ramps in Our Woods

∞ 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>

As with so many other things, precautions against COVID-19 have thrown many of our plans in flux. To see the latest information on these, please refer to the above website.

May General Meeting: Landowner Liability Protection

New Date To Be Determined

The Landowner Liability Protection meeting that was normally scheduled for Tuesday, May 19 was cancelled due to the Coronavirus issues and state mandates against groups meeting. We are sorry to miss out on Nick Jensen's presentation. He is very well versed in these matters and has a wealth of information to share.

We will be anxiously awaiting to reschedule his presentation as things get back to normal throughout New York State. Keep your eyes open for the next date in which to hear Nick's presentation.



WFL Board of Directors Meeting

Tuesday, July 14, 2020 is our next designated chapter board meeting. All NYFOA members are welcome. Due to the Covid-19 restrictions, our last meeting was held via a conference call. We hope that this will not be the case in July. As always, we have a pre-meeting meal at 6:15 p.m. and the meeting time is set for 7 p.m. Please join us at the American Hotel located at the stop light in Lima, NY. No RSVP needed.

(Continued on page 7)

*We will keep you up to date as to whether we will meet virtually (conference call) or in person as the time gets closer. Please be sure to check your email or the WFL page of the NYFOA website for updates on all WFL programming during this unusual time.



Empire Farm Days, Seneca Falls, NY

New Dates: Wednesday July 29, Thursday, July 30 and Friday, July 31

The Covid-19 lockdown has not compromised the planning of the Empire Farm Days in Seneca Falls, NY. To date, the show will go on!

Please come and see the great exhibits for both farm, forest, and field that are on display from 9 a.m.- 4 p.m. daily at the Rodman Lott and Son Farms, 2973 State Route 414, Seneca Falls, NY 13148. It is worth a trip as there is all the latest equipment, product demonstrations, and great culinary treats to keep up your energy as you try to take it all in. A truly remarkable day can be had by all.

I would like to take this opportunity to thank our devoted volunteers that shall be supporting the Master Forest Owner (MFO) and NYFOA tables during the three-day show. Our Wednesday volunteers are Ron Reitz, Dale Schaefer and Tony Ross. Thursday volunteers are David Deuel, Greg Lessord and Peter Muench. And on Friday volunteers include Mike Arman, Nick Jensen and Colette Morabito. Please be sure to drop by the booth in the Cornell Building and say hello. We will have show specials for your friends and neighbors! This is WFL's annual outreach. It is our hope to sign up new members to NYFOA.

We are most grateful to all those who share their time and talent to get the word out regarding all the benefits of being a NYFOA member as well as MFO opportunities to forest owners.

Member Profile

Each issue of the Forest Owner magazine contains a 'Member Profile' section. Jeff Joseph, chair of the editorial committee, is seeking NYFOA members to feature. If you have interest in having your woodlot efforts show cased, contact Jeff at jeffjosephwoodworker@gmail.com.



Annual WFL Chapter Dinner Meeting

October TBD, 2020

As always, our Western Finger Lakes Chapter of NYFOA is pleased to announce the annual dinner meeting for the month of October at the Monseigneur Schnacky Community Center in Mendon. Nick Jensen will continue to be the organizer of this well attended and greatly anticipated event. Preparations have begun in order to bring all our members and their guests to an evening they won't soon forget. A culinary delight from start to finish.

We have a commitment from Gregg Sargis, Director of Ecological Management at The Nature Conservancy as our esteemed speaker. The presentation is on a recently developed tool to assist landowners identify risks and strengths for the long-term health of their woodlands. This tool "Keep Forests Healthy Assessment and Scorecard" provides a guided framework for assessing the condition of your forest. We will explore what makes a healthy forest and how to assess it in your woods. How well can your woodlot withstand a hurricane, insect infestation, or recover from a timber harvest? To do this, we will learn key concepts and share the Keep Forests Healthy Assessment and Scorecard. This is a great tool for landowners, stewards, and forest professionals. Learn some indicators you can observe in your woods and protecting the land.

We hope you will consider joining us again this year. As always, we encourage you to bring a donated door prize(s) to share, a big appetite for the delicious dinner we always enjoy together, and a desire to bring home the coveted-raffled chainsaw. For the second year running, board member Greg Lessord shall be organizing the Dryshod Boot raffle. The winner will receive a certificate to shop for the boots of their dreams from the Dryshod website, in the size and style that best suits their personal requirements. Raffle tickets can be found in the WFL newsletters and will also be for sale at the dinner meeting for purchasing extra raffle tickets for family and friends.

More information will be forth coming as we secure the date.

A note on the Dryshod Boot raffle from coordinator Greg Lessord: The Dryshod boot raffle is still underway. We understand these are trying times and it is probably well back on your priority list. Please remember 100% of all ticket sales stay with the WFL chapter and help us to bring you all the programs we offer. Included but not limited to woods walks, speakers for general and annual meetings, outreach programs, representation at various shows, youth education and one of the premier chapter newsletters in the state. Our heartfelt gratitude goes out to all who have supported us **past, present and future.** Thank you!



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The Western Finger Lakes Forest Owner



Summer 2020

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Mark Your Calendar

- Tuesday, July 14, 2020 — WFL Board of Directors' Meeting*
- July 29—31, 2020—Empire Farm Days*
- October, Date TBD—WFL Annual Dinner*

* 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

WFL's David Morabito (left) gave a presentation at this year's Farm Show in Syracuse. Shown here with Dave is NYFOA President Art Wagner. See page 2 for more.