

Farming Your Forest

March 19, 2011 Saturday 8:30am Registration 9:00 - 4:30pm Workshop

Sponsored by Smoky Mountain Native Plants Association and the WNC Forest Products Cooperative Marketing Project

Stecoah Valley Center, 121 Schoolhouse Drive, Stecoah, North Carolina 28771

Please pre-register by March 11 by mail (P.O. Box 761), calling 828-479-9005 or on line at www.smnpa.org

\$30 includes lunch & materials. Scholarships are available. *Signup for Ginseng Seeds and Book Giveaway. Must be present.

8:30-9:00	REGISTRATION & WELCOME for EVERYONE		Stecoah Valley Center Main Building Stage & Auditorium	
	Track A	Stecoah Center Dining Room	Track B	Stecoah Center Main Building, Room 206
	FOOD AND HERBS FROM THE FOREST		DOES YOUR FOREST TALK MONEY?	
	Presentation	Instructor	Presentation	Instructor
9:00-10:50	Ramps Propagation & Ramps Sustainable Harvest	Carol Lawson, Tony Rattler Dustin Raxter Beverly Whitehead	Forestry Management Plan & Forest Safety	Harold Phillips, Ranger Graham County NC Division Forest Resources
10:50-11:00	Break		Break	
11:00-12:00	Wild Food Harvesting for Home or Sale Maintain proprietary information on harvest location, while meeting traceability requirements for the new food safety legislation.	Raxter, Whitehead, Rattler Carol Lawson, SMNPA Value Added Production Mgr. Farmers Market Manager Native plant research, development FDA Food Manufacturing Facility Mgr. Farm & forest farmer. Bachelor of Arts	* Financial Longevity: Farm Transitioning, Conservation Easements, Silva-Tourism * Adding Value to Forest Foods	Caroline Edwards Non-Timber Forest Products Advisor, ARRA Cooperative Marketing Project, Dept. of Horticulture Science North Carolina State University, Cooperative Extension Service
12:00-1:00	Lunch	DRIED FOODS FOR HOME AND SALE	Lunch	DOES YOUR FOREST TALK MONEY?
1:00-1:45	Dried Food Manufacturing Overview: Steps to produce a value added dried food product for wholesale or retail sale	Whitehead, Rattler, Lawson Dustin Raxter, SMNPA Sustainable Harvest Manager Ramp Project Team Leader Native plant research & development Organic egg, produce & forest farmer	FOOD AND HERBS FROM THE FOREST Valuable Forest Botanicals & Wildcrafting (wild harvesting) Regulation Updates	Jeanine Davis, Ph.D. Associate Professor Extension Specialist Specialty Crops Program Dept. of Horticulture North Carolina State University
1:45-2:30	Dried Food Manufacturing Overview: Sanitation, tracking and production requirements.	Lawson, Raxter, Whitehead, Tony Rattler, SMNPA Assistant Value Added Production Mgr., Ramp Project Team Member, Harvester	What Is a Forest's Triple Bottom Line? Green Certification, Branding; Regional Markets	Alyx Perry, Director Southern Forests Network Sustainable forestry efforts
2:30	Break		Break	
2:45-3:30	Dried Food Manufacturing Overview: Components of a food manufacturing production manual. Flow charts and how to establish a product Lot Code	Lawson, Rattler, Raxter, Beverly Whitehead, SMNPA Value Added Project Manager Native plant research & development FDA Food Manufacturing Facility Mgr. Farm & forest farmer B.S. Natural Resource Management	Smart Investing: How to Manage the Forest to Grow Money	Michael Cheek, Assistant Regional Forester, Region 3 NC Division Forest Resources
3:30	Break		Break	
3:45-4:30	Round Table Discussion Questions & Answers Evaluation	All Speakers *Ginseng Seeds/Books Giveaway. Must be present.		Stecoah Valley Center Main Building Auditorium

