



CFEA NEWS

Spring 2025

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CFA NEWS

Spring 2025

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As a member you can view upcoming events
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CFA Staff



Ryan Trapani
Director of Forest Services

As Director, Ryan oversees the day-to-day activities at CFA. He is involved in the creation and administration of the Catskill Forest Association's programs and events. Ryan is a Forester and an ISA-Certified Arborist.

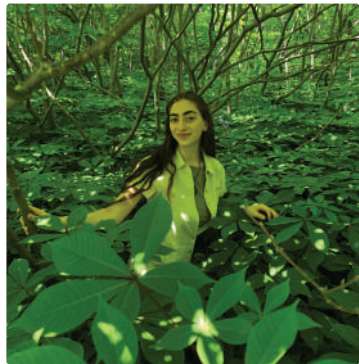
Zane Lawyer
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As Program Manager, Zane directs the development & implementation of CFA's programs, services, and events. Additionally, Zane oversees CFA's Forest Saver and is an ISA-Certified Arborist.



Giovanna D'Angelo
Education Forester

As Education Forester, Giovanna provides consultations, assists with field programs, and develops the forestry education services. Giovanna oversees CFA's Forest Farming program.





John Unverzagt
Education Arborist

As Education Arborist, John assists the development & implementation of CFA's programs and services. John oversees CFA's Legacy Tree Planting program.

Amy McCann
Office Manager

As Office Manager, Amy oversees all administrative duties for the Staff and Board of Directors at CFA. She also manages invoicing for programs and services.



Cindy Buerge
Administrative Assistant

As Administrative Assistant, Cindy handles all of our membership services.



From the President's Desk: Spring 2025

By: Mike Porter, Board President

A Case for Tradition

As I sit here after a day at CFA, preparing for and holding our bi-monthly Board meeting where we discussed evaluation skills, I have come up with a great topic for the Spring newsletter. CFA's mission is centered around education for its members. As a retired teacher, I spend lots of time thinking about how to better carry out this mission.

My goal for this Spring '25 Newsletter message is to show how traditional Maple Syrup production can be a great educational opportunity for all involved, teacher and student alike. I have written about making Maple Syrup several times, so some of this might be repetitive. I have made syrup for over 50 years. During that time, I boiled on a 2 ft. square pan on an old fireplace in my Mom's backyard. I wrecked the fireplace with the extreme fire of the process and had to upgrade with a barrel stove in her garage using that same flat pan. After nearly burning the garage down and moving to Margaretville, I took that same pan and made a cinder block arch in our new backyard. After a couple of seasons with this, Becky's father got involved with our syrup making by helping to design and build a new "oil tank arch" complete with that same pan and 2 other pans acting as a pre-heater and finishing pan respectively. With this upgrade, we could put out about 50 buckets and when the syrup was nearly done, one person would pour the boiling liquid into a filter and then into a pot on the stove for final finishing. Previously, it took at least 2 people to pour this liquid from one place to another. The increased surface area for boiling allowed us to make syrup at the rate of about a gallon per 6 hours of boiling, improving the 10 hours per gallon of our single pan.



At this point, our kids, Jed and Megan, began making their own syrup on a small hibachi alongside our "evaporator." The deal for them: Any syrup they made they could sell. This arrangement furthered. As they got older and helped more, they could sell half of all that we made together. A great money-making

arrangement for them as they began saving for their own things. By the time they left for college, we had upgraded to a very used 2 x4 Leader

Evaporator. We were up to 100 taps and could make about 40 gallons of syrup in a good season. The kids, therefore, could sell 20 gallons and pocket the money for themselves. Through this process they learned firewood procurement, arch set-up and operation, the process of finishing syrup and clean-up, as well as time management.

While we were using an old evaporator, I was nearing retirement and considering expansion. I then got sick and had to take a couple of seasons off from our own operation. During that time, I felt pretty good, so I helped friends out with their boiling. My big realization came when my syrup future was defined.



It came when I relief boiled for 2 former students who started under my tutelage and had grown to a very large hobby operation of 1200 taps and a 3x10 evaporator. I came with my learned boiling mindset, a book, and thoughts of a not-so busy evening. Five hours later and having had no time to sit and read my book, I came to the realization that “bigger



is not necessarily better,” and came home with a plan to buy a new 2x4 Leader evaporator and keep my system familiar. That was 20 years ago and my decision has proved to be a solid one. As I have gotten older, I have reduced my sugar making from 100 taps to about 50 taps. I no longer travel distances to gather sap. I simply walk through the neighborhood pulling my

“milk can cart” to gather sap.

Now, Becky and I do about 50 taps, in buckets, and use no reverse osmosis or pipeline. We boil our fairly standard 2% sap on our 20 year-old 2x4 evaporator, boil away about 13 gallons of water an hour and can make 3 quarts of syrup about every 2 hours. With that we make about 15-18 gallons of syrup annually. Half of that is sold and half is kept for family and friends. Our sap house has a sign on it that advertises “Porter’s Mapletini House”. Neighbors come by to enjoy the process and sample the product. This a fun social time where neighbors learn and maybe even help in boiling. This brings us up-to-date on our process evolution. Now, onto the purpose of traditional production of maple syrup and its value.

A couple years ago, Becky and I joined a Facebook group called “Backyard Maple Producers”. We are true backyard producers as seen in the previous pages. When reading the Facebook group questions and comments, it is clear that many of the people getting into Maple production are jumping over a crucial part of the learning and understanding phase of becoming a producer. By this I mean that people are going to pipeline, reverse osmosis and vacuum processes without really understanding what is going on as the 2% sap boils down to the stable Maple Syrup we desire. Based upon the questions asked in this group many people simply want to make syrup as quickly and “cleanly” as possible. Their outcomes show some lack in understanding of how to be successful. Crystallization, mold and sediments all add to the frustration for these people.

When you enter Maple making in a small way, you deal with the whole process and produce a long-lasting stable product. When I taught school, I had a weeklong topic on Maple Production. It included tree physiology, climate and weather considerations, equipment options and the process of making a stable product.

Our ancestors made maple sugar as a food staple instead of our refined cane sugar of today. Very rarely was Syrup the end product. They understood the boiling process well beyond the syrup stage and were expert at doing it. People today cook with maple and use conversion factors to allow for the additional water in syrup as opposed to hard sugar.

The traditional process is time-consuming, fuel intensive and makes smaller yields than using modern technology as shown previously. The time to do all the traditional methods like buckets, open pan (evaporator with natural boiling), using a thermometer to determine when syrup is done, filtering and bottling processes makes the whole traditional method awesome. As a full disclosure, I use a filter press to complete the process rather than gravity filtering. My rationale is that we make so little syrup that the loss from gravity filtering is unacceptable.

People beginning their maple adventure by using the traditional methods touted here seem to have a better understanding of the whole process. This understanding can lead these people to do better when or if they try to use advanced technology. Increased technology can be very expensive, so a person has to be ready for that cost. I am not at this point. I teach interested people to use traditional equipment and boiling practices. I have had a couple of former students start on that same 2x2 pan I began on who are now major producers or have been at that status. One, as he was increasing the size and complexity of his operation, once asked me’ “When do you know when to stop?” I laughed and said, “You

will know when the time comes.” He is still growing.

For all of us who are “producers” on any level, we will ultimately know when “enough is enough.” Those of us who stick with traditional methods, know when we have had a good run and can walk away from our smaller investment easily. Those who have advanced the process have a more difficult time pulling the plug. When we eat our syrup on pancakes or ice cream we can savor every bite as we reflect on the process. The big industrial producers look more at the end product and the money to continue.

No matter what process you choose, enjoy yourself, learn all you can and enjoy the syrup. Until later.



Northeast Burning

By: Ryan Trapani, Director of Forest Services

“Ladies and gentleman, the northeast is burning,” declared an essayist in the New York Times in November of 2024. It’s true. Forest fires have increased this year in southeastern New York State due to droughty conditions. The writer blames the uptick in forest fires on human-caused climate change from burning fossil fuels. The “change” focuses on increasing global temperatures of 2.7 degrees or so. This makes some sense since wildfires need 3 things to burn: (1) Heat; (2) Oxygen; & (3) Fuels (i.e. vegetation). Let’s leave oxygen aside, since forest fires probably have enough oxygen to feed them throughout time.

The first leg—heat or warming temperatures—is what he focused on. Not mentioned was the leg on “Fuels.” In 2019, I had Pennsylvania State University’s—Marc Abrams—on our *From the Forest* radio show program. Marc studied forest burning going back thousands of years. He found that even during cold eras, burning increased. Increases in forest fires were human caused to meet a variety of forest management goals by Native Americans. The 20th century, in comparison, has been proclaimed as extremely hot. Yet, the 20th century’s fire numbers in acreage and size pale in comparison to the 19th. According to researchers at this year’s Northeast/Midwest Prescribed Fire Conference in Albany, NY, fire was quite frequent by Native Americans until roughly the late 17th/early 18th centuries after which they began massively dying from diseases. After a short lull, fire increased dramatically with settlement into the late 19th century. The 20th century encountered Smokey Bear and a culture of fire suppression, and forests have changed dramatically consequently, according to Abrams.

Culture is Paramount

Marc believes that “land-use history is the primary factor driving forest change.” And cultural fire changed the forest throughout history. Although the weather or climate might be considered abnormal today, our culture surrounding fire is far more abnormal, but not making the news. People simply burned far more before the 20th century. This is true throughout North America,

even the Hudson Valley or Shawangunk Ridge, for instance. The vegetation we have today in many ways serves as evidence of this prior burning. Examples include pitch pine, mountain laurel, oak, hickory, lowbush blueberry, etc. that indicate a pyrogenic past. These plants tolerate fire and outcompete others when fire is present. Researchers also use dendrochronology, where fire scars can be measured among a tree's rings, indicating fire frequency, another topic discussed by guest speaker on *From the Forest*—Jed Meunier, University of Wisconsin. We also have plenty of fire data by acreage and size in the US that has been mapped, as well as charcoal deposited in lake sediments and bogs.

Climate may act as a modulating factor when it comes to fire; It is one of the three legs. However, the buildup of vegetation, the types of plants, and their density hinges more on cultural factors, like forest management or lack thereof. Catskill Forest Association (CFA) has discussed extensively on its radio show about the “densification” of northeastern forests, impacts from fire suppression, etc.; See the show with Utah State University's Dendroclimatologist, Steven Voekler. When it comes to fires, some tree species are more prone to burning than others. In the northeast, our forests are less likely to burn due to abundant rainfall and species composition. The abundance of northern hardwoods like maple, beech, and birch tend to create a damp forest floor less likely to burn in comparison to oak woodlands; See show with Auburn University's Dr. Heather Alexander. Over time, our forests are converting to maple, beech, and birch due to their ability to withstand dense shade and the lack of disturbance from cutting and burning that oak woodlands require.

However, given enough drought like we've recently experienced, even a maple/beech/birch forest will burn like the one up in the Town of Denning, Ulster County. From what I have seen from the road, most of the fuels burning were dry leaves. A few saplings seemed to torch, but more information is needed from those directly on the ground. Although, leaves burning in the woods certainly pose a hazard to a homeowner, and precautionary measures should be taken given current weather conditions.

Hopefully, I can get someone on our radio show to fill us in. The Jennings Creek Fire in Orange County and New Jersey probably contains more vegetation like the Shawangunk Ridge, or plants more conducive to burning, but I also need more information. In other words, forests containing more oak, hickory, pine and a shrub layer may require more mitigation in prescribed fire to reduce fuels and meet any forest management goals.

Bringing Back Fire

For most of the northeast, it seems that fire is more important for meeting ecological goals, such as bringing back or preserving plants species that require periodic fire—i.e. pitch pine, blueberry, mountain laurel, sweetfern, oak, etc. However, as forests become extremely thick or dense in areas—especially those that contain “ladder fuels” or a shrub layer that can create more extreme fires—more intense mitigation or management may be warranted. New Jersey Forester Bob Williams—who would like to see more fire in his state—believes that forests can no longer



merely be burned since some are too dense. Both mechanical (cutting) and prescribed fire will be needed to gradually reduce fuels to meet ecological and safety goals.

CFA is collaborating with other organizations and agencies to try and get a Prescribed Fire Council (PFC) started in NYS to bring “good fire” back to the forest. Most states have a PFC, with our neighbor Pennsylvania recently forming one. Forming a PFC is one step a state can make to bring “good” fire back to field and forest to meet a variety of goals (i.e. ecological, safety, wildlife, forest health, etc.). It’s also a great way to begin the process of bringing fire back to our culture that has since forgotten it or only knows it as something destructive. With all these fires currently burning in southeastern NYS, this is a great time to be discussing fire, or perhaps to “fight” or mitigate fire with fire. Climate changes or weather obviously matter when it comes to fire; It is a modulating factor. But it should not take up all the oxygen in the room or rather be overshadowed by 100-plus years of fire suppression and forest mismanagement.



Alternative Uses of Invasive Plants

By: Giovanna D'Angelo, Education Forester

Growing up, I'd watch my mom make breakfast. She'd crack an egg into a hot pan and then swipe her finger along the inside of the shell. As I got older and began to help her in the kitchen, I'd do the same without a thought. Crack the egg, scrape out the shell. It wasn't until I was baking with a friend recently that I was told this wasn't common practice and was apparently pretty weird. I've always done this, my mother has always done this, and her mother has always done this. Upon coming to this country at only 19 with everything she owned in a single trunk, my grandmother adopted the mindset to use everything to its fullest extent. She worked hard for everything she got, and so she used every last bit of everything she earned – even the last drop of egg white clinging to the inside of the shell that likely ends up in the trash in most households.

So, what does an eggshell have to do with invasive plant management? Well, that “use everything to its fullest potential” mindset got passed down the genetic line to me. I firmly believe we're not scraping the last bits of purpose out of the invasive plants we are so keen on removing. We're not even close. In this article, I'm focusing on alternative, responsible uses of removed invasive plant material while hopefully incentivizing more landowners to manage their land and the invasives present on it. By responsible, I mean taking extra care not to leave any removed invasive material anywhere it could take root or repopulate. Additionally, not collecting when seeds are present or doing so very carefully so as not to spread them.

Forest management must be dynamic. Some landowners use herbicide on their invasive plant populations, while others vow to never use chemicals of that sort on their property or can't afford to. Some have the time and dedication to hand-pull and some have trouble making that kind of time with enough on their plates already. Some aren't convinced they should do anything at all. Different methods and reasoning of management align with different landowners' objectives and moral barriers. So, whether

you're still looking for a reason to manage invasive populations or you're ready to go after them... to all, I pose the question: What roles can invasive plants play besides devastating native biodiversity and seemingly depressing the humans?

Through taking a look at ethnographic research conducted with indigenous Anishnaabe communities, I was offered a new conceptual perspective on invasive species. How refreshing that with an issue being portrayed as black and white, the Anishnaabe offer up some gray: everything can be good for something. "According to Anishnaabe teachings, it is the responsibility of humans to determine the reason why new plants or animals have arrived in their territories, and actively determine the nature of novel human–animal or human–plant relationships" (Reo, 2018, pg. 4). Essentially, it is upon us, the people, to actively figure out what the purpose of these new "invasive" arrivals may be and what, if any, responsibility we have towards them. Can we broaden our approach of invasives to include curiosity rather than just condemnation?

Heal with 'Em

If I'm peeling vegetables while cooking, it's much more satisfying to use those peelings in compost or in a future veggie stock than to throw them in the trash. Maybe it was just the way I was raised, but if something can be used instead of tossed, it is. After stumbling upon a population of invasive Japanese barberry while on a winter walk through my forest land, rather than immediately remove it, I hit the books first in an attempt to find out what I could do with it after removal. I discovered some great articles on its medicinal properties and the history of how it has traditionally been used. The root and stem bark, which contain berberine, can be used to stimulate the liver and gallbladder. Historically, there's evidence of tea made from the bark being taken as a blood purifier during the spring months. A decoction of the bark or berries can also be useful for a mouthwash or a throat spray for *aphthous sore mouth* and in *chronic ophthalmia*. I discovered a similar story for the highly invasive yet nutrient-packed Japanese Knotweed. It has a rich past of being used both

for medicine and in cuisine. It has historically been utilized for its blood-activating and heat- and phlegm-clearing properties for menstrual pain, pain from injury, jaundice, coughs with yellow phlegm, and more. As always, conduct your own research and be certain about the identification of a plant before harvesting for ingestion or topical use.

Eat with ‘Em

Of course, another great way to utilize some invasives is to make use of their potential tastiness! There is a wide variety of options for making teas, tarts, jellies, and more. I’ve used a mix of invasive plant leaves and other wild edibles in my omelets, chimichurri sauce, and pesto. One of my favorite ways to put invasive plants on my land to work is for use as a medicinal or tasty tea. Invasive honeysuckle blossoms or the rosehips of multiflora rose both brew up nicely whether fresh or dehydrated for later use. Whether you’re transforming autumn olive berries into a delicious tart, using Japanese knotweed’s hollow stems for pickles, or blending garlic mustard into a wildly tasty pesto, just take extra care to make sure the population you are removing/harvesting from has not been sprayed with herbicide– not so tasty!

Weave with ‘Em

This past summer during my time as a forest technician in the northern Adirondacks, I was lucky enough to work with Julie Fogden, a dynamic and immersive teacher. She, having years under her belt working with invasives, gave me my foundational understanding of invasive plant identification and the removal work that coincides with it. Additionally, with her indigenous background, she posed unique perspectives on these migrated plants, stemming
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Jake Glum and Julie Fogden harvesting invasive bittersweet for basketry material

from Indigenous ideology. She, my coworker Jacob Glum, and I removed a population of Asiatic bittersweet one moody summer afternoon with the dual intention of mitigating its spread while gathering weaving material for basketry. It was a stimulating and immensely satisfying experience removing the vines, responsibly processing them into weaveable material, and then using them to create a simple, woven fruit basket out of.

Another example of this type of use is seen by Nancy Reilly, a self-driven artist who repurposes bittersweet into building material for unique furniture, sculptures, and home decor. She says that, “In working with bittersweet I accomplish three goals. By removing invasive vines from trees, I am saving the trees from certain destruction. I am using material from nature in a unique way, crafting furniture from material that would otherwise be left to decompose. I am also creating eco-friendly furniture that does not in any way harm our forests.”



Above: Wolf sculpture crafted by Nancy Reilly
Left: Chair created from bittersweet by Nancy Reilly

A weaver also worth mentioning is the wildly talented Delia Fian. Her creative vision has an energy all of its own. I’ve witnessed her evolution online, as she has gained quite the following through sharing her harvests of the invasive vine kudzu (amongst other invasives) to weave up beautiful backpacks, baskets, and other vessels with. She teaches classes to encourage others to do the same and is currently working on publishing her book called “Invasive Basketry”. Additionally, I have heard of more instances where paper-making from invasive plant workshops are being held, utilizing Japanese knotweed, phragmites, Japanese honeysuckle, and more to create unique paper.



An egg basket, hen basket, and potato basket crafted by Delia Fian from kudzu with bittersweet, wisteria, honeysuckle, and sourwood withies woven in

“The man who moves a mountain begins by carrying away small stones.” -- Confucius

This may not be how we will ultimately solve this issue, but in the meantime, this is how we can use what we remove while incentivizing others to follow suit and increase our impact, all the while showing respect for the plant and honoring it in our own way. So, spread the word (not the plant) that invasives have more potential than we’re giving them credit for. Invite over friends or family and plan a day of wild crafting. Share the love with no worries of overharvesting or lack of abundance. It doesn’t cost much but time and creativity. Crack the egg, scrape out the shell. It sounds odd, but the message carries through: *use what you have and use it well.*

Feel free to reach out to me if you want to discuss more resources, recipes, or ideas for removing and using invasives at giovanna@catskilforest.org

Eight Percent Club

By: Ryan Trapani, Director of Forest Services

Maybe you've heard the saying before, "Now the work begins." Out in the woods, this can be heard after a tree is felled. The technical part of directionally felling a tree without damaging others or valuable targets like houses, powerlines, decks, etc. can be a challenge. However, the labor of "dealing with" or removing a tree takes a lot. Some are cut up into manageable lengths and disposed of. Others are cut and split into firewood. Fewer are milled into lumber. I've had the opportunity to fell a tree, remove its branches, and peel the bark for making tannin; A hobby that pays tribute to our bark-leather tanning heritage. The "sexy" part of cutting a tree is what gains the attention of on-lookers. The rip of a saw followed by a booming log from a logger is like thunder and lightning. The surgeon-like dissection of large branches from an acrobatic dangling arborist can be mesmerizing too. But, once the tree is down, few stick around to deal with that heavy monstrosity of wood.

The same is true with hunting. There are millions of pages and videos devoted to the hot pursuit of a backcountry buck high up in the mountains somewhere. The guns and bows used to fell such deer are amazing and powerful instruments that have their own following. Fewer pages are devoted to the work after a deer is "felled" by a bullet. It does seem that more hunting magazines are discussing gutting and skinning techniques, meat recipes, etc. However, they still pale in comparison to the pursuit portion. A downed deer is normally gutted and dragged for a distance or at least quartered up into pieces for transport if you're more remote. Careful skinning, hanging, quartering, butchering, and packaging all take time and skill in each one of these phases.

More Deer than One Can Handle

A common misconception that non-hunters have is that hunters are blood-thirsty murderers just killing deer. I've been called by all sorts of names but thankfully have been blessed with thick skin. I remember one person—which was directed towards me in a Letter to the Editor section of the Shawangunk Journal—

labeled me as a knuckle-dragging Neanderthal; I was proud of that one for a while. Another called me a serial killer on a woodswalk. Can't please them all, I guess. The great majority of hunters who kill deer do it for more reasons than killing alone. They eat meat or make sure someone does. However, I do believe the amount of time, labor, and cost of pursuing and processing deer after a kill, also hamper more deer from being taken. In other words, hunters kill far less deer than they are legally allowed or want to "deal with." Personally, I could have legally taken 5 deer. But 2 deer is enough work—and meat—for me.

According to the National Deer Association's (previously known as the Quality Deer Management Association) 2024 Deer Report—using 2022 gathered numbers—few hunters kill more than 1 deer. The most successful hunters in the US are in the southeast with South Carolina leading the way. 56% of hunters in the southeast harvest 1 deer—71% in South Carolina—while the nation-wide average is 41%. For hunters that kill 2 or more deer, the southeast once again led the nation with 26% of hunters. The northeast is the least successful of all regions. I would guess it's due to our habitat being less conducive to deer compared to other regions, and possibly our less rural culture. In example, New Hampshire has some old forest that also receives quite a bit of snow stressing deer out that make success more difficult. In New York State, our "New Hampshire" would be the higher elevations of the Catskills and Adirondacks that have the lowest deer density numbers in the state. 33% of northeast hunters kill 1 deer. Only 11% killed 2 or more deer.

New York State's hunters meet the northeastern average when it comes to taking 1 deer, marking 30%. However, only 8% kill 2 or more deer! As a Forester, this is concerning. For years now, hunters have greatly improved by passing up young bucks to grow older and larger ones. This not only creates more desirable bucks for hunters, but also improves sex ratios within deer herds, making for a more balanced and healthier deer herd where does are bred "on time." The National Deer Association has done an excellent job with this education. However, hunters are killing fewer deer. And since the number of deer hunters peaked in New York State in the 1980s, this can translate into too many deer in

the wrong places. Impacts from too many deer can be seen as browse-lines in the forest where deer eat everything up to 5 feet or so, impacting forest regeneration, future timber crops, and all wildlife that relies upon low-lying vegetation for food and cover. In addition, too many deer in relation to their habitat can mean scrawnier deer, which isn't good for a meat hunter either.

The point is that recreational deer hunting doesn't seem to be hitting the mark, especially in suburban areas where hunting can be legally challenging and damage on landscaping is intolerable. The average hunter's age exceeds 50 years old and spends about 18 days afield in pursuit of deer each year, according to the National Deer Association's report in 2018. Since only 30% of hunters succeed in getting 1 deer/year after 18 days afield, you can see just how expensive recreational hunting can be. Unlike some countries in western Europe where hunters can sell their meat for consumption, US hunters are prohibited. A US hunter can sell the hide and antlers, but not the flesh. Therefore, recouping any costs of hunting, or incentivizing the harvesting of more deer in problem areas is even more difficult.

From a forestry standpoint, deer can be devastating to forest regeneration, reducing future timber crops and plants for food and cover that other wildlife requires. However, I would argue that deer are not the only cause. It is the lack of forest management that creates a variety of forest types, sizes, and age classes that is the root of the problem. Many of our areas in the Catskills used to have more deer 20 years ago, believe it or not. However, fewer deer are impacting today's forest more since denser forests offer fewer plants for deer to browse. More forest management—and dare I say fire—may be needed to increase forage in the form of herbaceous growth, fruit and nut trees/shrubs, etc. Doing nothing in the forest and recreational hunting just aren't cutting it. The solution or trade off is how to incentivize people to cut more trees—the right ones—and shoot more deer appropriately. Perhaps more low-grade wood product markets and the opportunity for hunters to sell their venison for starters. But in the meantime, if you're a hunter and you didn't land that big buck, but instead took 2 or more deer in a forest that could use it, just know, that you're in the 8% club.

Spot the morel in the picture below!

Have a perspective, experience or picture you want to share with the Catskill Forest Association community? Email us at cfa@catskillforest.org to possibly be included in our next newsletter!



Picture sent in by CFA member, David Rainbird





2024-2025
CFA Scholarship Recipients
~ESF College Foundation~

Mosenson, Arianna
First-Year Fall 2024
Natural Resources Management
Otsego County - Roseboom, NY

Ringuette, Jacob
First-Year Fall 2024
Forest Resources Management
Schoharie County - Schoharie, NY

Murphy, Braden
First-Year Fall 2024
Natural Resources Management
Otsego County - Cooperstown, NY

Connal, Nichole
Natural Resources Management
Sullivan County - Ferndale, NY

Upcoming Events

**Saturday,
April 05**

Wild Game Potluck Dinner

Join us for a potluck dinner at CFA's new office building! Bring your favorite wild game or forest edible dish to share.

**Saturday,
May 10**

Forest Flowers Woods Walk

Dutchman's breeches, spring beauties, trout lilies, and trilliums are just a few of the flowers that carpet the Catskill forest floor in the early spring. Take a walk with CFA and Forest Historian Dr. Michael Kudish to learn more about these spring ephemerals.

**Saturday,
May 24**

Forest Health Woods Walk

Join Zane Lawyer, CFA's Program Manager, for a forest health walk-through of CFA's new office location and property. We'll discuss the role of pests and disease to a functioning forest, ways they can be managed, and what it means for a forest to be 'healthy'.

**Saturday,
June 07**

Chainsaw Sharpening & Maintenance

Join ISA Certified Arborist Charlie Blume for a hands-on workshop on how to ensure your tool has a longer-span, saving you time and money!

**Saturday,
June 14**

Seeing Like An Arborist

Join ISA Certified Arborist, Zane Lawyer, as he walks the Historic Rondout-West Strand District. Participants will gain a better eye for judging a healthy from an unhealthy tree and will learn a little about the world from a trees point of view.

Programs & Services

Learn more at catskillforest.org/programs

<u>Program</u>	<u>Description</u>	<u>Time</u>
Consultations	<i>One-hour property visits by field staff to help you learn about what your property holds</i>	All Year
Apple Tree Pruning	<i>Pruning helps keep apple trees healthy and improves quality and quantity of yields</i>	Jan - March
Apple Tree Grafting	<i>A horticultural technique to help bring old, neglected trees back to fruition</i>	April - May
Forest Bird Program	<i>High-Nesting Bird Boxes for ducks, owls, etc. and/or Canopy Bird Feeders that protect against squirrels & bears</i>	All Year
Forest Farming Program	<i>Use agroforestry to manage your property affordably & sustainably by learning to cultivate non-timber forest products</i>	Spring - Fall
Invasive Species Management	<i>Care for trees against invasive insects, and care for forests against invasive plants</i>	May - Sept.
Portable Sawmill Program	<i>A state-of-the-art portable sawmill brought directly to your property to mill your logs to lumber, on the spot</i>	Spring - Fall
Tree Care: Cabling	<i>Preserving large-sized individual trees with structural defects</i>	Spring - Fall
Tree Care: Structural Pruning	<i>Improve tree structure by establishing a dominant leader</i>	Spring - Fall
Legacy Tree Program	<i>Prime placement for up to 2 trees on your property and education about proper planting and installation</i>	Spring - Fall
Wildlife Habitat Management	<i>Forestry practices to help improve your woodlot for wildlife</i>	All Year

Business Mem



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PO BOX 336

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Arkville, NY 12406

catskillforest.org

(845) 586-3054



MEMBERSHIP APPLICATION

Become a member at www.catskillforest.org/membership or send a check/cash with this application to:
Catskill Forest Association, Inc. PO Box 336, Arkville, NY 12406.

NAME: _____

MAILING ADDRESS: _____

PROPERTY ADDRESS: _____

PHONE: _____ EMAIL: _____

TOTAL ACRES: _____ FORESTED ACRES: _____ POND [] STREAM [] RIVER []

CATEGORIES (PLEASE CIRCLE)

ADDITIONAL DONATIONS

BASIC (\$75)	CONTRIBUTING (\$175)		
Events free or discounted; CFA News Subscription; CFA Member Property Sign; Access to CFA Programs	SAME AS BASIC + 10% Discount on Services;	GENERAL OPERATING FUND	\$
		ENDOWMENT TRUST FUND	\$
BUSINESS (\$200)	SUSTAINING (\$500)	SCHOLARSHIP FUND	\$
SAME AS BASIC + 5% Discount on Services; CFA Website Listing; Email Referral Advertisements; Free Booth at Forest Festival	SAME AS BASIC + 15% Discount on Services;	Total Amount: \$ _____	