

The Western Finger Lakes Forest Owner



Fall 2023

Volume 37, Number 3

Western Finger Lakes Chapter Dinner and Business Meeting

for WFL Members & Their Guests

Tuesday, October 3, 2023

Doors Open for Meet and Greet at 5 p.m.

Dinner Served at 6:00 p.m.

New Location:

Mendon Fire Department

101 Mendon Ionia Road

Mendon, NY 14506

Please come and join us for what is always a great evening of friends, sumptuous food, and a lot of exciting raffles: door prizes, 50/50 raffle, and a chainsaw raffle. As you are aware, these raffles help to keep our chapter's funds at a healthy level so that we might continue to offer great programming and educational events.

Our speaker this year will be Dr. Robin W. Radcliffe. His topic will be: **Deep Forest Bee Hunting**. Dr. Radcliffe is a professor and wildlife veterinarian who directs the Conservation Medicine program at Cornell University's College of Veterinary Sciences. As a child he learned the skill of bee hunting from his grandfather. Today, he continues bee hunting on his farm/property. This skill has awarded him the knowledge and understanding of a priceless education in patience, as well as a deep appreciation of honeybees in the wild.

One of twin brothers, both veterinarians, Dr. Radcliffe's life and work encompasses the conservation of endangered species. With more than 20 years of professional experience with species conservation, he targets

(Continued on page 3)

Editor's note

By Mike Seager

I want to begin with a somber note. Dick Starr, our long-time chair, passed away in July. When Dick decided to step down from his role leading the chapter, we ran a profile summarizing his tenure; you can read it in the Fall 2022 edition of this newsletter. Although almost all of my interactions with Dick revolved around NYFOA activities in one form or another, over the 20+ years we knew each other I came to consider him a great friend whose curiosity and energy inspired me on many of my projects, and continue to do so. A year ago, referring to his leadership in the chapter, I wrote that "We will miss him greatly." We have missed him, and continue to, even more so now than I thought possible when I wrote that.

On a more positive note, I am pleased to include in this issue an article by Curt Petzoldt about the grapevines on his property and the wine he makes from their fruit. I want to thank Curt for writing the article, and Gretchen Donnan for inspiring him to make the effort. Curt expressed some reservations about the article because it isn't really about forestry per se; but I think most any project on our property is interesting and is suitable for inclusion here. So I take this opportunity to encourage anybody who has something interesting going on with their property to share it with the rest of our chapter. And every property has something interesting going on, ranging from a project you are working on to how your unmanaged property is evolving without any intervention.

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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 visit nyfoa.org, or contact Liana Gooding, NYFOA Secretary, NYFOA, P.O. Box 541, Lima, NY, 14485 or at 1-800-836-3566. Annual membership for an individual or family is \$55 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. Two-year memberships are available for \$100, three-year memberships for \$150, and Lifetime memberships for \$500.

Readers are encouraged to submit articles for publication in this newsletter. Articles should be mailed or e-mailed to Mike Seager 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 the Winter 2023 issue is November 15

(Continued from page 1)

collaborative initiatives focused on providing innovative health-based solutions to address real-world conservation problems in endangered species populations and landscapes around the world. Dr. Radcliffe works on diverse species from the honeybee to the rhinoceros. His work with rhinoceroses includes programs in both Indonesia and Africa. Most recently, Dr. Radcliffe is working with the Alaska Department of Fish and Game as well as The Peregrine Fund to better understand Gyrfalcon health.

Dr. Radcliffe was awarded a Diplomate in the American College of Zoological Medicine. He earned his Bachelor of Veterinary Science as well as his Doctor of Veterinary Medicine degrees from the University of Minnesota in St. Paul.

Please join us along with your family members and fellow woodland owners. All are welcome. Feel free to bring a door prize to share.

The deadline for your registration is Friday, September 22, 2023. Unfortunately, we are unable to accept registrations at the door.

Brad Stevenson of Laurier Catering will once again grace us with his superb cuisine as in years past. His price per dinner is \$50.00.

WFL Chapter will offer to chip in an extra \$10.00 towards each individual dinner ticket that you purchase. We hope to be able to continue with this tradition of supplementing the dinner ticket cost for as long as possible.

With a host of new members in the WFL chapter, the evening is a perfect opportunity to make new and long-lasting friendships with many like-minded forest owners. We are looking forward to seeing everyone and enjoying a wonderful evening together.

WFL 2023 Dinner Meeting Registration

Number Attending: _____

Total @ \$40/person: _____

Attendee names: _____

Please mail this form, along with your check payable to NYFOA, by **September 22** to

Ron Reitz
6086 Canadice Hill Road
Springwater, NY 14560

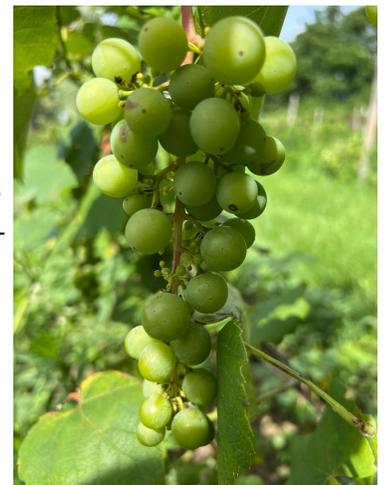
Vine to Table Wine

By Curt Petzoldt

At a recent NYFOA woods walk, Mike Seager and I were discussing wine and I mentioned that I was a home winemaker and had about 200 grapevines and made more wine from them than 2 people could reasonably consume. Mike jumped at the opportunity to get me to write an article for this publication on -- home winemaking. But I actually do have a small forest. It's just a bit neglected in terms of forest management. I purchased my 60 acres of farmland and 25 acres of forest in Phelps, NY in 1986. For the next 20 or so years, I focused on enjoying the forest by maintaining an old logging road and regularly walking on it to enjoy the wildflowers, wildlife and change of seasons. I spent most of my spare time (I had a full time job) working on the agricultural land, renovating the house on the property, raising two children, and making wine. Some years ago, we heard about a woods walk that NYFOA was giving and began learning what we should be doing in our forest and joined NYFOA. We went on numerous other woods walks and scheduled a visit with MFO Dale Schaefer and DEC forester Brice June where we learned even more that we should be doing! Brice even made us a really nice plan. But here I am telling you about home wine making. Because that's what Mike wanted. *[Editor's note—That's just one of the things I wanted. Having seen Curt's property, including the woodlot, I would welcome more articles from Curt on other aspects of the property.]*

I first made wine as a student in California in 1978 when I was working in a lab that specialized in grape and grapevine diseases. Other students and I formed a group that we named the "Curanderos de la Vina". We meant our name to mean the "Healers of Grapevines" in Spanish but no one knew Spanish very well and our name more closely meant "Witch doctors of grapes". For the most part we made really bad wine from some really good grapes that we obtained from our field plots. We drank most of it anyway. Except for the one that gave everyone a headache an hour after drinking it. We did improve over time and by the time I moved to the Geneva area in 1982, I wanted to try making some Finger Lakes wine. I talked to people and obtained for free (free grapes have been a cherished principle of my winemaking) some Cayuga White and Chancellor grapes. I went to an auction and bid \$25 on a crusher and press. No one else seemed to know what the equipment was but I wanted it badly so bid again. The auctioneer reminded me that no one else was bidding and that I was going to win the bid for \$25 so I should stop bidding against myself. I made some drinkable wine for several years from these free sources of grapes although Chancellor is a red wine with a very dark color that stains everything – including teeth. My dentist noticed.

By 1986, when I got my land in Phelps, I was ready to plant grapes. I planted Cayuga White, Gewurztraminer, Cabernet Franc, and several other varieties that I could get for free. But over time only the Cayuga White would survive the winters on my apparently too cold site. I turned my attention to some Minnesota – bred varieties that are cold hardy – Frontenac (a red) and Itasca (a white). Frontenac has a nice flavor but as I found out in the first vintage (after planting it and growing the vines for 5 years to get a harvestable crop) it is very acid and a winemaker has to do some special things to reduce the acid in order to make it drinkable. After talking with a very nice wine maker on a slow day in their tasting room in the Thousand Islands, I learned what these were. It took 3 or 4 years to master the techniques so finally in 2020, I made a pretty good Frontenac.



The cycle of home winemaking looks something like this for me:

(Continued on page 5)

April: pruning the 200 vines. (I can't do this in winter because we go to warmer places.)

May: controlling weeds and monitoring vine growth. Deer like young grapevines – perhaps more than they like regenerating forests.

June, July, August: mowing between rows and monitoring for insects and diseases

Late August, Early September: Frontenac and Itasca grapes are mature and ready to pick. I monitor sugar levels with a refractometer and look at the weather forecast to choose the best days to pick. It takes 2 or 3 days for 2 of us to pick the grapes. We crush the grapes as soon as possible after picking and add calcium carbonate to the Frontenac as the first acid reduction step.

September: For Itasca (white) we press the grapes immediately after crushing to remove the pulp and add yeast. We ferment in glass carboys with airlocks. The yeast fermentation produces carbon dioxide filling the open airspace in the carboy. We want to minimize contact with oxygen to preserve the white color. Oxygen will turn the white juice brown. The airlock allows the carbon dioxide to escape while preventing oxygen from entering.

For Frontenac (red) we add yeast and ferment the grapes and skins in large trash can shaped containers. Much of the red color is in the skins so if you remove the skins you get a rose wine. The skins rise to the surface during the fermentation forming a "plug" that minimizes contact with oxygen. But every day during fermentation we need to stir the plug of skins into the juice to allow the red color to come out of the skins into the wine.

October: After about 2-3 weeks fermentation is finished and the Frontenac needs to be pressed to remove the skins. We put the Frontenac into carboys with airlocks. The Frontenac gets its second acid reduction treatment – a malolactic fermentation. We introduce a malolactic bacterial culture into the wine and for the next several months it converts malic acid to lactic acid which gives a smoother, less sharp flavor to the wine.



The Itasca, while already pressed, needs to be "racked" or transferred to a clean carboy to remove the dead yeast cells and other debris.

November-March: The wine sits in carboys aging. Normally it is bottled about two years or more after making it and I usually try to let it sit in the bottles for a few months before drinking. Sometimes I add oak chips to some wines to get a bit of oaky flavor and accomplish what real wineries do with oak barrels.

In the spring and summer months I do more racking of the previous year's wine to remove more sediment. Sometimes a clarification agent is needed to get a clear wine. Usually we drink wine that was made about 2-3 years prior so it's kind of a continuing process without a really distinct end-point. A bit like managing a forest.

Longmeadow (Continued from page 8)

doughnuts, we came away with a lot of ideas that might just work in our own woodlots.

A big thanks to Tom and Marilyn, with a special thanks to Marilyn for taking some beautiful pictures of the event. Tom has accomplished so many projects and whether they are a success or need to be reworked, he never stops trying or learning.

EAB Aftermath: Attempting to Replant Some Forest

by Greg Lessord

By now you probably consider me to be a broken record when it comes to Emerald Ash Borer (EAB) and dead ash trees. Well I'm here to set the record straight- I ain't done yet! Not even a little bit. But Kathy and I have reached a crossroad or maybe a crossover point.

Three years ago I gathered white oak acorns. Today I have 130 two year old seedlings from them along with tulip poplar ordered from MCSWCD which we will be planting this spring. We will be working in the western, more upland portion of our northern 20 acre woodlot.



Slash remaining after the sawtimber and firewood were harvested.

This stand originated from abandoned agricultural field and pasture. It's comprised of hard and soft maple, basswood, black cherry, shagbark and bitternut hickory, white and swamp white oak, pin cherry, slippery elm, scattered apple and hawthorn. But far and away the most dominant is ash, dead ash and lots of it. To the tune of 50% of the total stems.

As far as maturity of this stand since farming ceased in 1959, basswood, black cherry, ash and soft

maple all have specimens well over 16" dbh and some exceeding 20". There are numerous size classes throughout. Pre-EAB we foresaw ash as a continuous source of income from steady harvest intervals throughout the whole property due to it's abundance and rate of growth.

Now that we have salvage harvested all the sawlogs across the entire property, we are trying to utilize as much of the remainder as we can for our and the in-laws firewood.

Still the ash is decaying and falling at a higher rate than we can deal with.

For several years we have been working within a roughly 8 acre area. The goal is currently to finish cutting out the useable ash stems, directionally felling the bulk of the remainder so they land where damage to the residual trees is minimized. Otherwise Murphy's Law will dictate a windstorm and we will have no other option than to clear the crown right off an oak or sugarmaple when that ash lets go.

To gain a perspective of volume of ash over about 8 acres that we've been dealing with consider the following: during the ash salvage harvest Wagner Hardwoods took 27 trees. Between the 2 lean tos we built from ash we took down another dozen. Then we built our north country garage, another dozen. Last spring we had Chris Benedict bring his sawmill and make lumber again. We had logs from other stands in that mix but 7 trees came from this north woods. This winter 3 more trees went through his sawmill.

(Continued on page 7)

As far as firewood, our log trailers average a volume of 3-1/4 to 3-1/2 face cord at 16" length per log load. The preceding 3 years we hauled out 8 load per year. This winter we removed as much as we could working from January to mid March when ground conditions would allow. Not good logging weather by any means. Seventeen loads made the landing. Painfully about a hundred trees were nice straight 12,13,14" dbh which if only we could have gotten another 10-15 years growth on them would have been dandy sawlogs.

At that point it was time to call it quits for firewood. The forest floor is covered in tops and trees that rotted and fell or were cut.

We've left quite a few large trees as snags that would not produce a good sawlog. How long the animals will have to enjoy them remains to be seen.

The whole salvage/ clearing process has been more time consuming than one would imagine. Due to downed, hung up, broken or uprooted trees it was necessary to cut and move downed material to access leaners, then bring them down safely with the skidding tractor before you could cut a standing tree. A good deal of those then had to be directionally felled so as to not harm or at least minimize damage to the residual stock. Eventually central clearings took shape here and there and trees could be felled like spokes on a wheel from the rim inward toward the hub. Tops were cut free and entire stems skidded out to be bucked at the landing.

Pulling those long logs required many stumps to be cut flush to the ground to avoid hang ups while skidding, a process known as rototilling duff with a chainsaw. I continue to have chain sharpening nightmares. The dog doesn't seem to mind them. Apparently my filing motion back and forth in my sleep makes for a satisfying tummy rub. Who knew?



Working in the rose and honeysuckle makes for a long day.

and spray 4 more, spray another 2. Then repeat, again and again.

When all the trees were healthy and the canopy was closed we did have honeysuckle and multi-flora rose to a fair extent but we pulled, cut and sprayed and had it pretty well knocked back and the canopy seemed to be doing its job shading the ground. Now it's worse than ever. The felling and skidding knocked a good deal down temporarily.

I have the feeling planting trees will be the quick, easy part. We should be well prepared for planting now that we've attended one of DEC service forester Gary Koplun's Tree Planting and Maintenance seminars. (see Winter 2022 Issue, Volume 36, Number 4) The reality will be plant one tree, uproot 3 invasives, cut

Buying tree tubes and stakes in that kind of volume is too expensive for us to consider. I think rolls of 60" tall

Chapter Woodswalk at “Longmeadow”

By Eileen Schaefer

When Tom Tschorke wrote an article of all of the exciting things we would see at the “Longmeadow” Woodswalk for our newsletter, it didn’t prepare me for the the sights and sounds we would experience. There is rarely time to enjoy a preliminary walk, however I was treated to a “pre-woodswalk” on the Monday before the scheduled woodswalk. There was no doubt I was at the correct property as I crested a hill and a field of blue lupines appeared. Of the ten acres of fields, seven acres showcase the blue lupines. Initially the previous owners had informed Tom and Marilyn that they had planted the first field with wildflowers. What a surprise the next spring when the blue lupines carpeted that field and have continued to spread on the property.

Northern Hardwoods and some stands of conifers comprise 30 acres of woods on the property. The cabin fits perfectly into the landscape and a barn was added after Tom and Marilyn purchased the property.

A pond (which became quite a learning experience) was dug, and so far has not filled up with water to the level Tom would have preferred.



The groups wends its way along a well-constructed woods road.

To sell the red pine saw logs that he cleared, Tom built a 500 yard long road last summer for access. He intentionally added a curve in the roadway near the beginning of the woods to limit the visibility by anyone that doesn’t have permission to be in the woodlot. A lot of ash was removed, by a commercial salvage cut followed by firewood cuts. More ash still needs to be removed. Tom also planted and protected hundreds of trees/shrubs to get some reforestation going. Between tree tubes and fencing, the deer have not had a chance to nip off the young trees planted.



DEC forester Brice June points out a tree infected with beech leaf disease.

DEC created a Forest Management Plan approximately four years ago which was updated last summer. A USDA CSP grant was awarded last year, with projects scheduled over a five-year period. The projects include invasive removal, forest thinning, and a couple of one-acre patch cuts to create new forest.

The professionals on hand to answer questions included Julie Miller, Soil Conservationist USDA NRCS and Lexi Davis, Natural Resources Educator, CCE Yates County and at least five Master Forest Owner Volunteers. A few DEC Foresters attended in their official capacity and some just for the fun of it; including Emily Bonk; Brice June, Pat Lafler, Cody Lafler, and Jim Bagley, retired DEC Forester. With approximately 43 attendees to interact with, amazing weather (after a quick shower) and plenty of coffee and

(Continued on page 5)

Chapter Woodswalk at Carl and Susan Albers Woodlot

By Eileen Schaefer

Carl and Susan Albers purchased their original parcel of approximately 30 acres in 2008 and added another 23 acres in 2013. They have a beautiful level spot to relax and picnic that you reach from a steep roadway. The creek that flows nearby has a stone embankment that was shored up through grant funds and will protect the area from erosion.

As we started out on our trek that led up some gently sloping trails (meaning pretty steep!) or in technical terms his greatly improved skid trails; Carl provided us with so much information that he has accumulated and researched while experimenting with different theories.

Chemicals are no longer used to eradicate invasives on the property. Carl demonstrated a weed wrench and brush grubber he purchased that will move invasives manually. An attempt was made to use the brush grubber to pull a Japanese Barberry out by the roots, but even with additional assistance from the crowd, the Barberry won out that day. This invasive is important to remove since it brings more mice to the area and then ticks follow.



re-
as-

Host Carl Albers with his Weed Wrench.

We viewed species of trees that have been planted or released as they were identified including: Black Birch, Paw Paw, Locust, Bur Oak, Swamp White Oak, Walnut, one Bitternut Hickory. A few of the apple tree varieties are Liberty, Gold Rush, Geneva



890 and Monty's Surprise which is the healthiest apple you can eat. Carl feels his use of Mikrobs to inoculate his tree plantings gives them a healthier start. Mikrobs have beneficial fungi and bacteria. Organic seeds are another key component in the health of your plantings. Carl originally used 4' tree tubes to guard against deer browse when he started out and switched to 5' tree tubes which he punches holes in for ventilation.

The Albers interests are not just with trees or shrubs, a small fenced in area held Goldenseal they planted and some leeks that will hopefully do well.

Poor regeneration plagues the newer parcel with buckthorn and poison ivy having no issues growing. No

(Continued on page 10)

welded wire fence rolls will be more in our budget. We can cut to length and form our own hoops. For stakes we trailered several 11' long ash logs to Chris Benedict's home place in Caledonia. He mass produced them into 1-1/4" square pieces. Kathy and I cut them in half for a total of 355 stakes. Pointing the ends was accomplished by a Forestry Tools stake sharpener which fits a 1/2" chuck drill. I used my corded Dewalt and found it to be very fast. It took much longer to clamp the stake in the bench vise than to sharpen which was easily 5-7 seconds. The model I bought has a 1-1/2" square or 2" round capacity. They also have a 2.9" round, 2" square model in the same configuration. We'll let them air dry for awhile and seal the first foot of them for ground contact.



Forestry Tools stake sharpener makes pointing easy.

For mulching we have a Wallenstein 3 point hitch PTO driven wood chipper we can feed branches and small diameter stems into. No shortage of material available.

If rain is sparse we can haul water via our 200 gallon water mule behind a tractor and dump it into a 200 gallon stock tank. From there we can run the bucket brigade down the skid trails with the Gator. That's A LOT of work. If anyone knows a good rain dance.....

It's a lot of work but the deer continue to disregard all our "DO NOT BROWSE" signs. With any kind of luck the uprooted/cut off invasives and the slash will be some deterrence.

We hope the next article on the subject brings tales of successful planting and high survival rates. Until then, as John Muir has said, " I only went out for a walk, and finally concluded to stay out till sundown, for going out, I found, was really going in".



Goldenseal, fenced to protect it from deer.

one in attendance could identify the species of fern, New York Fern or Hay-scented Fern, that is taking over much of the forest floor.

Currently the dilemma facing the Albers and many woodlot owners is what to plant as we prepare to replace trees that have been wiped out or greatly diminished in numbers by invasive pests and diseases.

Our heartfelt thanks to Carl and Susan Albers and their son Eric who assisted, for an amazing day.

∞ 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>

- October 3, 2023: The WFL Chapter dinner returns. See page 1 for details.
- This year, in lieu of a single statewide conference, NYFOA is hosting four regional conferences around the state. In addition to the two listed below, there are also conferences in the Hudson Valley region on September 9 and in the Adirondack region on September 30. Full information will be available at nyfoa.org.

NYFOA Regional Conferences

Central Region

October 14, 2023

8:00 AM - 4:00 PM

LaFayetteHigh School – LaFayette, NY

Western Region

November 4, 2023

8:00 AM - 4:00 PM

Pioneer High School – Yorkshire, NY

Presentations

Bears of New York

Estate Planning for the Forest Owner

Timber Market Update

Planting for Pollinators

Forest Carbon Market Opportunities for the

Small Private Landowner

Dept. Env. Conservation – NY Forestry Issues

and Opportunities

Woods Walk Field Tour

Lunch will be provided.

Registration

Registration Information and program details will be

available at: [https://www.nyfoa.org/events/
statewide-events](https://www.nyfoa.org/events/statewide-events)

To request additional information email us at [in-
fo@nyfoa.org](mailto:info@nyfoa.org)

These events are open to non-members. Invite a friend to come. Invite a friend to join NYFOA.

Welcome New Members

Joseph Galante	Conesus
Theresa Perotti	Victor
Joshua Spicka	Rockville, MD

Classifieds

Tree Tubes for Sale - Member/(Non-Member) price: 4' w/o stake (\$6.00/\$6.50); 4' w/ stake (\$7.00/\$7.50); 5' is special order... please call (585) 880-1799 for price quote. Proceeds benefit WFL chapter.

Wanted - 3pt. Tractor Quick connect rear hitch or parts for it. Call Dale Schaefer - 585-367-2849

For Sale - Generator - 5000KW portable , Coleman , Powermate with operator owners manual . Asking 275.00 . Call Dale Schaefer - 585 367-2849.

For Sale - Like New - Kelly M&S - p205/ 70 R 15 . 15.00 each . Have 2 . Call Dale - 585-367-2849

Free - Operators Manual - John Deere 30&40 , 12,14, 16 bar length - call Dale 595-367-2849

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.



New York Forest Owners Association

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The Western Finger Lakes Forest Owner



Fall 2023

Volume 37, Number 3



Tom Tschorke (left) leads the group past a stunning field of lupines. See the story on page 8.

Mark Your Calendar

- Tuesday, October 3, 5:00 pm: WFL Dinner. See the front page.
- Saturday, October 14, 8:00 am—4:00 pm: NYFOA Central Regional Conference. See page 11 for details.
- Saturday, November 4, 8:00 am—4:00 pm. NYFOA Western Regional Conference. See page 11 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