



Jeanine Davis is an associate professor and extension specialist in the Department of Horticultural Science at North Carolina State University. She is located at the Mountain Horticultural Crops Research and Extension Center in Mills River, near Asheville. She earned her BS degree in Horticulture from Delaware Valley College in Pennsylvania and her MS and PhD degrees in Horticulture from Washington State University. For over 25 years, her program in North Carolina has been focused on helping farmers diversify into new crops and organic agriculture. Medicinal herbs and non-timber forest products are a specialty of hers and she has led and cooperated on many applied and basic research projects, including multi-disciplinary projects on Echinacea, goldenseal, bloodroot, black cohosh, and ginseng. She has published over 120 refereed research and extension publications and given over 500 invited presentations in the U.S. Canada, and Chile. She recently revised and expanded the book "Growing and Marketing Ginseng, Goldenseal and Other Woodland Medicinals" that she coauthored with ginseng expert Scott Persons. She has also trained extension agents to assist herb farmers; maintains several herb related websites; and uses social media and blogs to keep growers, herbalists, and consumers informed. Jeanine is a founding board member of the Organic Growers School and the NC Natural Products Association; an advisor for the NC Herb Association and the NC Tomato Growers Association; and serves on the board for the American Council for Medicinally Active Plants.

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From Ginseng to Mushrooms: Goodies from Your Woods

Forest landowners often want to make some profit from their land, if only to pay the property taxes. Other than cutting timber, which can only be done so often, how can you generate income from your woods? In North America, our forests are often populated with a wide variety of valuable native plants and fungi that can be sustainably wild-harvested and sold. Many others can be introduced and cultivated to provide a steady stream of products to harvest for many years to come. There is a long history of growing shade-loving native medicinal herbs such as ginseng, goldenseal, and black cohosh. The recent consumer interest in wild foods, such as ramps, fiddlehead ferns, creasy greens, oyster mushrooms, and nuts, provide another opportunity for generating income from your woods. This webinar will introduce you to a wide array of plants and fungi you can cultivate and wild-harvest for fun or profit on even a small wooded lot.

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from the Society of American Foresters.