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Ramping Up to Forest Farm Culinary Delights

Edible forest products are becoming more popular in the culinary world. Foraging for wild foods is the latest craze among foodies. But this may be putting excessive pressures on natural plant populations, and the long-term conservation of the plants requires sustainable production. Forest landowners may have opportunities to produce edible forest products under the shade of their woodlots. Though this presentation focuses on forest farming wild onions (aka, ramps or leeks) it includes discussions of other edible forest products, as well. So, join the webinar and ramp up to forest farm culinary delights.

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Dr. Jim Chamberlain

does research on edible and medicinal forest products for the USDA Forest Service. For the last 15 years, he has focused much of his attention on the science of managing and producing wild onions (aka, ramps, leeks). He is particularly interested in finding ways that private forest landowners can grow and market these products in their woodlots as alternative source of income. Jim believes that conservation of the forest plants that are harvested for food and medicine comes from forest cultivation, as well as management of natural populations.

This webinar has been approved for 1.0 Category 1 CFE from the Society of American Foresters.