



Featured Speaker:

Gale E. Martin

**Owner of Natives In Harmony Nursery
& Trustee On The
Ohio Prairie Association Board**



She believes that the preservation of local genotypes is of the utmost importance and wants to convert others to natives by offering high quality, genetically appropriate native forbs and grasses as well as providing the expertise to use and care for them. Education is a big part of Gale's mission, and she works hard to educate and

support her customers and the public in their land-use decisions. In addition to her involvement in the Ohio Prairie Association, Gale has served on the board of both the Headwaters Outdoor Education Center and the Olentangy Watershed Alliance. Gale is also currently the director of the Marion County Historical Society, a position she has held for over 11 years. Before accepting the position with MCHS, Gale was the education specialist for the Morrow County Soil and Water Conservation District and a part-time naturalist at the Mount Gilead State Park where she still helps out from time to time.

**Shawnee State Park
Campground Reservations:
1-866-OHIOPARKS**



September 9 - 11, 2016

Shawnee State Park

• at •

Shawnee Lodge

Included in the weekend conference:

Field Trips » How to Make Maple Syrup

How to use the Newcomb's Wildflower Guide

Ideas on Permaculture » Magical World of Mushrooms

Hardware & Software of Beekeeping

Pressure Canning & Smoking Wild Game

Saturday Earth to Table Dinner at the Marina

Sunday morning Tea and Jelly Social

Space limited to 80 participants



CONFERENCE REGISTRATIONS:

Park Office at 740-858-6652 / \$40

**Voicemail also available, please note that we will send you
an email to confirm your registration!**

PRICING:

Guestrooms:

Cabins:



**\$99 + tax per night
with 2 nights required stay**



**\$120 + tax per night
with 2 nights required stay**

These great rates are available only through July 9th!

www.ShawneeParkLodge.com 740.858.6621



Wild Edible
WEEKEND

September 9 - 11, 2016
Shawnee State Park & Lodge

GUIDES

Bates, Wyatt – Wyatt and his wife Pat Pekar have been keeping bees on their Scioto county farm for over 20 years. Besides beekeeping, they are amateur winemakers and avid motorcyclists. Wyatt is also a Realtor and a Trustee with Ohio Farm Bureau.

Bedel, Chris – Chris Bedel has been with Cincinnati Museum Center since 1985. Chris's professional interests include biodiversity cataloging, natural area management and interfacing basic science and education. He directs the museum's stewardship activities and shares ecological management of the preserve with the museum's partner--The Nature Conservancy. In 2005 he began a biological inventory of understudied organisms on preserve lands with staff and visiting scientists with the educational arm of this effort being the Advanced Naturalist Workshops Series.

Bradbury, Kevin - Retired park manager of Shawnee State Park and now organic farmer, Kevin grew up nearby, so he is intimately familiar with this area and its bountiful natural history. Kevin is very knowledgeable about the region's rare plants and wild edibles, and knows where they are usually found. He is well versed in other facets of local natural history as well.

Claypool, Scott – Scott will be our official Earth to Table Chef for the event. Scott has been in the food and beverage industry since the early '90s. He found a passion for fine dining while tending bar at a hotel near Dayton, OH. He has a culinary arts degree from Sinclair Community College and has worked in country clubs, catering companies, restaurants, and setup street vending concepts. He has recently found interest in forest foraging and sustainable farming since relocating to the Shawnee area.

Gardner, Rick – Rick is currently the chief botanist for the Ohio Department of Natural Resources Division of Natural Areas and Preserves with over 20 years experience studying Ohio's flora. Besides studying Ohio's flora, Rick teaches workshops on various plant groups and leads numerous field trips to natural areas around the state including Shawnee.

Hamilton, Ben - Ben is a retired Forester who lived and worked here at Shawnee State Forest for 31 years. He retired in 2008 and moved back to his old hometown near Springfield, Ohio, in Clark County. He has been making Pure Maple Syrup here in the hills of Scioto County and now in the woodlots of Clark County, Ohio for over 25 years. As they say nowadays, he has "a passion" for the process of tapping the sugar maple trees in late winter, gathering the sap and cooking it down over a wood fire. He continues to be fascinated by the process which results in Pure Maple Syrup, the most wonderful natural sugar known.

Garza-Behr, Kathy – Kathy is the Wildlife Communications Specialist for southwest Ohio. She started her career with the Division of Wildlife (DOW) almost 20yrs ago in the wildlife mgmt. section. Since her transfer to the Information and Education section in 2007 she has carried out the DOW's mission by supplying current information about Ohio's fish and wildlife as well as experiencing nature hands-on taking people into the field to enjoy fishing, teaching proper bow or firearm handling or even bird and salamander identification. When she's not at work she's spending time with her husband and three children hunting, fishing and enjoying a variety of outdoor activities.

Hickenbottom, John – John is a Hocking College graduate, 2011, with an Assoc. Degree in Natural and Historical Interpretation. He has worked with parks since 2012, formerly at Salt Fork, currently at Lake Hope. His interests include herpetology, geology, and edible and medicinal plants. Before coming to parks he worked for the Brown Family Environmental Center at Kenyon College as the Assistant Program Manager, and interned with Columbus Metroparks, and Ohio Historical Society.

Mangen, Chris – Chris is the Wildlife Communications Specialist in Outdoor Skills for southwest Ohio. He started his career with the Division of Wildlife (DOW) 3 years ago in fisheries management. His passion to teach others about the positives of being outdoors attracted him to his current position where he has the opportunity to mentor people into safe lifelong hunters, anglers, trappers, and conservationists. He enjoys spending time with family and friends, camping, fishing,

hiking, hunting, and anything related to water or the fresh air of the outdoors.

Placier, Bob Scott - Bob is a retired Instructor of the School of Natural Resources at Hocking College. Bob is a bird bander, and is especially attached to studying the Northern Saw-whet Owl. Bob is a former member of the Ohio Ornithological Society board, and immediate past president of the Athens Conservancy. He has been a guide for Flora-Quest at Shawnee since its beginning, and loves the flora and fauna of southern Ohio.

Powell-Albright, Julie – Also known as the mushroom lady, Julie is an amazing mushroom sculptor, chef, and educator. Her business, More Than Morels sends her around the state giving presentations, leading forays, selling her sculptures, cookbooks, calendars and edible mushroom products. For the past four years she has lead a Morel Mania program in Shawnee State Park that has been a huge success.

Richards, Jenny - Jenny grew up in Scioto County on the edge of the Shawnee Forest and knows the area well. She has been the naturalist for Shawnee State Park for the past 16 years, and is an extremely personable and gifted educator. Her interests include botany, dendrology, family gatherings, herpetology, and traveling to explore the outdoors.

Woeste, Mike – Owner of Permaculture Guru, LLC, Mike believes that for humans to continue to not only survive in this world but thrive and really live - they MUST become good stewards of their resources and embrace the intricate interconnections that bond them all together. He believes in Ecology for Prosperity! Permaculture is a creative design process based on whole-systems thinking that uses ethics and design principles in the development of agricultural ecosystems, intended to be sustainable and self-sufficient.





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Shawnee State Park
& Lodge

PROGRAM

DESCRIPTIONS



Friday

7:00 pm / Keynote Speaker Gale Martin

will talk about her passion for using native plants in the backyard landscape. As owner and operator of Natives in Harmony, she is dedicated to preserving local genotypes. Gale will have plants for sale for the weekend, including some great wild edibles.

Saturday

Indoor/Outdoor Programs in the Lodge Scioto Room

How to use the Newcomb's Wildflower Guide 9-11a.m.

The Newcomb's Wildflower Guide by Lawrence Newcomb is one of the most ingenious wildflower guides ever developed for both the lay and advanced botanist alike. The guide is also appropriate for both young and old making identifying plants great family fun. With some 1300 species of flowering plants found in the Shawnee Region, wild and edible foragers will need skills in plant identification to improve their success. Chris Bedel hopes this program will make participants proficient at using the guide through both indoor and outdoor activities. Short walks to find flowering plants around the lodge will be in order after some classroom instruction.

Lunch Break in Scioto Room from 11-12

How to make your own Maple Syrup 12-2p.m.

Ben Hamilton will spend an hour with you in the Lodge covering all the particulars of making maple syrup. He will try to answer any questions you have to do it yourself, and will encourage you to give it a try. After that, we will go outdoors and learn how to identify a sugar maple tree, and see other aspects of the process of making pure maple syrup.

Magical world of Mushrooms 2-4p.m.

Take a virtual walk in the forest with Julie Powell-Albright during an informative power point presentation on mushroom identification. Julie will bring her hand sculpted mushroom collection for referencing tools, participants will learn tree identification as well as enjoy a field trip to look for some wonderful edible mushrooms after the indoor presentation.

Saturday Indoor/Outdoor Programs at the Shawnee Marina 10am-4pm

The Hardware and Software of Beekeeping

Learn what you need: The wooden ware and tools, where to get it. There is software? The Bees, where to get 'em and what version, how to make your hardware and software compatible, putting together your first hive, installing the bees, first inspection, what to do all summer, enjoying the output what to do with the honey – food and mead, wax projects

Pressure Canning and Smoking Wild Game

Whether you already hunt or fish, or you are interested in trying it in the future; you may be curious about alternative ways to store and preserve wild game. Hunting is a source of natural, free-range, and inexpensive food. Not to mention the meat is lean and healthy! Let the Division of Wildlife staff show you how to pressure can your harvest. The course will include game preparation, pressure canning, canning equipment as well as tasty recipes to try at home. If time allows a quick session on smoking of wild game will be included. This course is completely hands on and participants will help prepare all game for canning and smoking. All game and equipment will be supplied.

Saturday Field Trips meet on front porch on lodge at 9a.m. to depart

(Carpooling may be necessary for some trips)

Top notch botanists and naturalists Kevin Bradbury, Rick Gardner, John Hickenbottom, Bob Scott Placier, Jenny Richards and Michael Woeste will lead trips from 9-3 into the vast and diverse Shawnee Park and Forest through various ecotones including fields, streamsidess, woods, and lawns. Guides will be looking for different types of trees, greens, tea plants, fruits, and nuts. Participants will be tasting, learning how to prepare identify and harvest a variety of plants. Be prepared to hike and dress in layers.

Saturday night Earth to Table Dinner and Presentation at the Marina

There will be a Saturday night gathering at the Shawnee Marina on US 52 at 6p.m. where Chef Scott Claypool will serve an Earth to Table dinner for participants. Please feel free to bring your favorite wild edible treat/dish and a musical instrument if you wish.

Permaculture Guru Michael Woeste will present on using goats as a permaculture tool for establishing and maintaining a food forest as well as highlight some of the current projects he is working on. His program will begin in the Marina building at 7:30 p.m.

Sunday

Sunday morning Tea and Jelly Social in the Scioto Room at 9:00a.m.

Join us downstairs for a tea and jelly social. We will talk about the weekend, share our favorite new plant, turn in evaluations and for anyone who likes, take a short walk together before departure.