

10TH ANNUAL CHESTNUT ROAST

Held at our primary research farm, the Horticulture and Agroforestry Research Center (HARC) located in New Franklin, Missouri. Less than 10 miles north of Interstate 70, off of Hwy 5.

SATURDAY, OCTOBER 8TH, 2016



Come and enjoy a festival that celebrates agriculture, forestry, and sustainability through research and education! Featuring agricultural crafts and products!



Enjoy tours of the Thomas Hickman home, listed on the national historical registry as one of the oldest brick structures west of the Mississippi River. Tours will be lead by Dr. H. E. 'Gene' Garrett, former director of the Center for Agroforestry. Tours will be given hourly.



THE WHIZ-BANG SCIENCE SHOW
HOSTED BY DR. SOUGATTA BARDHAN A family-friendly show of the amazing, inspiring, and captivating features of science, explosives abound! Times: 12:00 PM and 2:-00 PM by our Vineyards



Enjoy faculty/staff-lead tours of our research center held every hour offering a brief look into ongoing research projects that have contributed to our globally-recognized Center. Come and experience first-hand the groundbreaking science that helps us understand the importance of sustainability in agriculture and forestry. Mark V. Coggeshall, Ph.D, discussing Black Walnut and his role in the development of superior tree crops in agroforestry systems.

THE TENTH ANNUAL MISSOURI CHESTNUT ROAST

Saturday, Oct. 8, 2016 HARC ~ New Franklin, MO

MORNING MAIN STAGE PRESENTATIONS



10am Growing Culinary Herbs & Medicinal Botanicals, Mildred Mattfeldt-Beman, PhD

Dr. Mattfeldt-Beman is Professor Emerita and former Chair of the Department of Nutrition & Dietetics, St. Louis University. She received her PhD from SLU with a research emphasis in preventive cardiology; was PI for a USDA Community Food Project Grant "Gardens to Tables," establishing school gardens and nutrition curriculum at three inner city schools as well as a teaching garden at SLU. She served as PI for a Missouri Foundation for Health grant, Healthy Eating with Local Produce (HELP), establishing a food processing and distribution center to get local food into school lunches; & Start to Actively Recycle Today III (START III) a program to recycle solid food waste; & a Sustainability Grant to establish a Geothermal High Tunnel. The Depart. she chaired operates Fresh Gatherings Café, a model for sustainable cuisine within an institutional environment, since Sept., 2004. The menus are developed from local and seasonal produce & livestock and serves as a learning laboratory for the Depart.'s culinary program. She received the Mary Abbott Hess Award for Innovations in Culinary Education from the Academy of Nutrition & Dietetics & was selected as a recipient of the prestigious Academy of Food and Nutrition Medallion Award in 2013.



11am The History of Mules in Missouri, John Dodam, DVM

Dr. John Dodam is an Associate Professor of Veterinary Medicine, Surgery & Biomedical Sciences and the Associate Dean for Academic Affairs at the University of Missouri College of Veterinary Medicine. He received his doctor of veterinary medical degree in 1985 from Ohio State University. After two years of private mixed-animal practice, he completed a residency program in anesthesia and earned a master's of science in pharmacology and PhD in physiology at North Carolina State University. At NCSU, Dr. Dodam was named a National Institutes of Health postdoctoral fellow, and also served as a clinical instructor. He joined the MU Veterinary Medical Teaching Hospital in 1995.



12pm Natural Beekeeping for Everyone, Leo Sharashkin, Ph.D.

Keeping bees can be simpler than growing potatoes. Come learn the simple ways to add a few bee colonies to your backyard or farm, using free local bees, simple hives, and all-natural methods. Dr. Leo Sharashkin, a graduate of the Forestry program at the University of Missouri-Columbia, is editor of the bestselling book "Keeping Bees With a Smile" and a regular contributor to American Bee Journal. An expert on natural beekeeping, he lives on a forest homestead in the Ozarks where he catches wild swarms and raises bees in a variety of simple-to-build low-maintenance horizontal hives. He travels internationally teaching workshops on organic beekeeping. www.HorizontalHive.com



1pm Today's Chestnut Market, Michael A. Gold, Ph.D.

Michael is a Michigan native and received his B.S. (1975) in Forestry and Ph.D. (1984) in Forest Tree Improvement and Agroforestry from Michigan State University (MSU). He joined the forestry faculty of the University of Missouri in 1998. Currently he is a Research Professor in Forestry, and the Associate Director of the MU Center for Agroforestry (UMCA). He is also the Education Facilitator for the MU Provost's "Mizzou Advantage" initiative. One of his primary research and outreach efforts focus on the development of production, market, and consumer knowledge for Chinese chestnut as a new enterprise for the family farm. Translating research into action, he served as president and newsletter editor for the chestnut Growers of America from 2001-2013. Over the past 30 years, Mike has published over 100 articles spanning a wide array of agroforestry subject matter.