



# The Dogwood Times

A Publication of the Tyler County Forest Landowner Association

<http://tcforest.org/>

Tyler County Forest  
Landowner  
Association  
(TCFLOA)

Volume 21 Issue 1  
Spring 2019

## General Membership Meeting —March 23

The next general meeting of TCFLOA is scheduled for Saturday, March 23, at 9:30 AM in the Tyler County Extension Office, 201 Veterans Way, Woodville, Texas. The Extension Office is located on the short side street across from the Brookshire's store on US 69 south. We have three speakers:

**Hap Hatchel**, Accredited Regional Forester with CJT and Associates, Mt. Enterprise, Texas. Hap will give us an update and trends on timber and forestry. Hap has extensive experience managing large forest plantations in east Texas and Louisiana.

**Terry McFall**, Texas Bee Keepers Assoc. & Master Bee Keeper from Jasper, Texas. Terry will give a talk on Bee Keeping for forest Landowners.

**Ken Hale**, CEO Boatcycle.com, Marshal, Texas. Ken will discuss pond management, which includes methods for controlling algae.

We will have a short business meeting. A BBQ lunch will be served, with a suggestion to leave a donation to help cover the cost of lunch.

## Inside this Issue:

<i>How to Eat a Pine Tree</i>	2
<i>US 69 Corridor</i>	3
<i>Dec., Jan., Feb. Rainfall Totals</i>	4

## CALENDAR

**March 23, 2019, Saturday**—TCFLOA Spring General Meeting, 9:30 AM, Tyler County Extension Office, 201 Veterans Way, Woodville, Texas. Topics include: “Timber & Forestry Update”, “Beekeeping for Forest Landowners”, and “Pond Management”. The public is welcome. See **General Membership Meeting** above for more details.

**April 6, 2019, Saturday**—**Tyler County Dogwood Festival** in Woodville, Texas. This is a great time for out-of-county forest landowners to check on their property and see the spring blossoms and enjoy the downtown festivities and parade.

**August 10, 2019, Saturday**—TCFLOA Board of Directors meeting, 9:00AM, Neches Room at the Tyler County Extension Office, 201 Veterans Way, Woodville, Texas. This is a planning meeting. Association members are welcome.

**September 21, 2019, Saturday**—TCFLOA Fall General Meeting, 9:30 AM, Tyler County Extension Office, 201 Veterans Way, Woodville, Texas. Tentative topics include: “Timber and Forestry Update”, “Wildlife Management” and “Landowner Roads and Water Crossings”. A BBQ lunch will be served. The public is welcome.

## Preparing Your House for Wildland Fire Season—*firewise.org*

- Remove dead or overhanging branches. Sparks and flames can travel from trees to roofs.
- Remove leaf accumulation for your yard.
- Remove leaf clutter from your roof and gutters. They can be ignited by flying embers.
- Remove tall, dry grasses (fuel for fire).
- Remove “ladder fuels”. Trim tree limbs to between 6’-10’ from the ground.
- Check your generator and/or hose to be sure it is in good repair. Maintain yard equipment, fuel them carefully. Prune bushes and shrubs regularly, removing excess growth and dead materials to decrease flammability.

Visit the Tyler County Forest Landowner Association website at [tcforst.org](http://tcforst.org) for a summary of past presentations, interesting articles, upcoming events, contacts, and the latest news relating to effective forest and land management for Tyler County landowners.



## ***How to Eat a Pine Tree (and other Conifers), December 11, 2018 by Ashley Adamant, [practicalselfreliance.com/edible-pine](http://practicalselfreliance.com/edible-pine)***

A while back I took a winter foraging course at our local herbal school, and I was truly amazed at how many ways you can eat a pine tree. Most conifers are not only edible, they're also medicinal. Every part is useful including the bark, needles, resin, nuts, and cones.

### **Pine Nuts**

The most obvious pine edible is the tasty nuts. They find their way into fancy foods, and you don't really get extra forager points for eating them. Your mother likely eats them on occasion. You will, on the other hand, get bonus points for foraging your own or growing your own.

While all pines have edible seeds, most are too small to be worth the bother. Worldwide there are roughly 20 species with large edible pine nuts, and most of those grow in warm climate areas.

Pine nuts are famous for their use in pesto, but really they're useful in all manner of recipes, savory or sweet. They have a buttery flavor, which makes them especially good in cookies.

### **Pine Needles**

Pine needles are perhaps the most versatile part of the tree. Believe it or not, even more than pine nuts, as they can be made into a tasty tea, or mixed into just about any recipe savory or sweet for a spicy kick. They're also medicinal, which is a lovely bonus.

Externally, pine needles are added into salves for skin care *"because pine is astringent, it reduces pore size and fine wrinkles. And pine is a powerful antioxidant which means that it may help to prevent premature aging, and may even help to reverse skin damage."* Adding pine needles to homemade bath salts can help relieve headaches, soothe frazzled nerves, relieve muscle pain and treat skin irritation. A pine needle hair rinse can be used to treat dandruff and eczema while adding shine to your hair.

Internally, pine is high in vitamin C, which makes it perfect in a nutrient-rich pine tea or pine needle soda. Pine needles are also naturally antibacterial, antifungal and expectorant so they make a great pine cough syrup when combined with honey.

Besides their medicinal uses, pine needles are just plain tasty. They add a peppery winter warmth to Douglass Fir infused eggnog or pine needle vodka. A simple pine needle salad dressing can turn a green salad into a warming winter meal.

The needles of each type of conifer have their own individual tastes, and spruce tips are particularly prized for spruce tip beer, or just a simple flavorful spruce tip tea. Buttery cookies and cakes really compliment the spicy conifer needle flavor, like in these redwood needle shortbread cookies, or Douglass fir shortbread cookies. Similarly, pine needle sugar cookies strike just the right balance between earthy spice and sweet.

I love the idea of incorporating Douglass fir needles into a pear tart, as both pears and conifer are wonderful winter flavors.

### **Pine Pollen**

Most people know of pine pollen as that annoying yellow powder that blankets their cars and sidewalks in the springtime. Once your neighbors start complaining about their dirty cars, it's time to get out foraging. Pine pollen season is short, and it's variable depending on climate. Many of our pines produce cones way out of reach 50+ feet in the air, but if you can find smaller trees you can harvest your own pine pollen.

Pine pollen can be used to replace flour in most recipes, provided you don't replace more than 1/4 of the total amount.

*(continued on next page)*



*(How to Eat a Pine Tree—continued from page 2)*

### **Pine Bark**

Both the inner and outer bark of pine trees has been used as a food source by the Sami, an indigenous people from north Scandinavia, and not just as a famine food. The inner bark especially is a rich source of vitamin C, and as Nordic Food Lab notes, *“The phloem of the pine is rich in ascorbic acid (Vitamin C), which during the 1800s helped the Sami of the interior of Norway and Sweden avoid the scurvy that was at the time devastating the coastal populations of non-Sami farmers”*.

Flour made from the inner bark contains about 1/4 of the calories as wheat flour, but since it’s a good source of scarce vitamins it was eaten by the richest in society. The outer bark is not rich in calories, but it was also ground into flour to help bread and crackers keep, and because it contains tannins that science has since shown to support healthy cell function. A powder made from the outer bark of pine trees is even sold as a modern dietary supplement, which the manufacturer claims “may support healthier cardiovascular and circulatory function.”

*The Nordic Cookbook* has a recipe for traditional pettuleipä, which is a sourdough bread made from rye and inner pine bark flour. I also came across a recipe from a Sami elder for bread that is made using the outer bark. I made pine bark bread from the outer bark and found it pleasant and mildly spicy.

I’ve also made pine bark cookies with interesting results (recipe coming soon). In the meantime, check out these birch bark cookies, which tasted amazing!

### **Pine Resin**

Pine resin is used medicinally for a variety of issues, both internally and externally. Externally, it’s made into a pine resin salve that is very effective against rashes, but *“It’s also an effective healing agent on cuts and bruises, helps to draw out splinters, and can be rubbed on your chest for congestion.”*

It’s naturally antibacterial, so pine resin has been chewed as a gum for mouth complaints as well as sore throats. A tea made from pine resin is supposedly good for arthritis as well.

The resin or sap from pine trees has a variety of uses, most of which don’t involve eating it. It’s been used to create waterproof sealants for clothing and can be made into a wood stain/waterproofing. It’s also used as an impromptu glue and firestarter.

### **Pine Cones**

I know what you’re thinking. Pine cones!?!? Those can’t possibly be edible. Apparently, they are edible and were eaten historically. According to *A Boreal Herbal*, indigenous peoples in Canada consumed not only the bark but also the cones of subalpine fir trees. *“The cones can also be used as food. They can be ground into fine powder, which in the past was mixed with fat. The result was considered both a delicacy and a digestive aid.”*

Pine cones can be used to add flavor to dishes. I’m a huge fan of Mongolian food, and I recently watched a video where they made traditional Mongolian BBQ by smoking mutton over a slow burning fire of pine cones.

*(Editor’s note: This article was condensed from the website version. The recipes referenced may also be found at the authors website, [practicalselfreliance.com/edible-pine](https://practicalselfreliance.com/edible-pine).*

## **United States Highway (US) 69 Corridor**

The United States Highway (US) 69 corridor running through Tyler County stretches from SH 87 in Port Arthur to US 75 in Denison, covering approximately 345 miles.

Priority funding has been secured for the segment known as the **“US 69 Gateway to the Big Thicket”** and it is estimated that construction will begin in mid-2021. This 12.3-mile segment is located from FM 1003 near the Big Thicket National Preserve to Warren in Tyler County. The proposed project includes widening US 69 from an existing two-lane roadway with shoulders (no median) to a four-lane divided roadway with shoulders, an evacuation lane, and a median. The new right-of-way may be 300’ wide.

Proximity to the Big Thicket and other natural areas presents numerous environmental and right-of-way challenges, which will require input and coordination with the public and local, state, and federal agencies. To provide your input via the Texas Department of Transportation (TxDOT) Beaumont District survey, access <https://www.txdot.gov/inside-txdot/projects/studies/beatmont/us69-corridor-beaumont.html>.



**A Publication of the Tyler County Forest Landowner Association**

<http://tcforest.org/>

C/O Charles Zimmerman  
298 County Road 2152  
Woodville, Texas 75979

Phone 409-200-1451  
[merle.charles.zimmerman@gmail.com](mailto:merle.charles.zimmerman@gmail.com)

***Rainfall Totals (inches)—Tyler Co. Emergency Management Weather Division***

	December	January	February
Chester	11.12	7.25	2.53
Colmesneil (2.3 SE)	11.19	7.57	3.00*
Fred	9.00	7.97	2.20
Spurger	8.97	6.99	3.21
Warren (5SSE)	9.88	7.25	2.95
Woodville (2W)	12.38	8.25	3.20

*\* Measuring location 6ESE for Colmesneil is shown here as location 2.3 SE was down this month.*

*Note: When the official rain gauge is located outside the town, i.e., "(2.3 SE)" after Colmesneil, see above, means 2.3 miles southeast of town.*

**OFFICERS & DIRECTORS  
2019-2020**

- Pres: Josh Lempert
- VP: Col Eddie Boxx
- Sect: Oliver Hensarling
- Treas: Charles Zimmerman
- Dir: Betty Zimmerman
- Dir: Jack Clark
- Dir: Dr. Jay Fish
- Dir: Elizabeth Parker (past President)

**Tyler County Forest Landowner Association (TCFLOA)**

The Tyler County Forest Landowner Association is a non profit organization whose objectives include educating landowners about good forest management and harvesting practices, and keeping landowners up to date on matters affecting timberland operations, taxes and legislative actions.

**Membership 2019**

Check your memberships status for 2019. Look at the address label on the envelope for your status—if the **year number** after your name is not **19** or greater, then consider renewing your membership.

Note that we are asking for your e-mail address. This will allow us to get time sensitive information on programs, conferences, workshops, weather, or fire situations. We will **NOT** give your address to any other group, people, advertisers, etc. This information is for your board members and newsletter editor **only**.

**MEMBERSHIP FORM**  
**For Calendar Year 2019 - TCFLOA**

**Regular Membership:** Private non-industrial owners of five (5) or more acres of land in Tyler Co. **Dues:** \$15 per calendar year per couple. One (1) vote per membership.

**Associate Membership:** Any individual not qualifying as a Regular Member who supports the objectives of TCFLOA. **Dues:** \$15 per calendar year per individual or organization. Associate Members are non-voting.

**USE THIS FORM TO JOIN TCFLOA OR TO MAKE CORRECTIONS**

\_\_\_\_\_  
NAME

\_\_\_\_\_  
ADDRESS

\_\_\_\_\_  
CITY / STATE / ZIP

\_\_\_\_\_  
PHONE

\_\_\_\_\_  
APPROX # TIMBER ACRES IN TYLER CO.

\_\_\_\_\_  
E-Mail

Please make checks payable to TCFLOA, and mail to:

Charles Zimmerman, Treasurer TCFLOA, 298 County Road 2152, Woodville, TX 75979