

Josh L. Herring, Ph.D.

Food and Animal Sciences
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Education

Mississippi State University: Ph.D., 2004, Food Science and Technology

Major Emphasis: Meat Science, Minor: Microbiology;

Dissertation: Effects of Animal Diet, Marinade, and Storage Time on Attributes of Ribeye Steaks and Precooked Beef Pot Roasts

Mississippi State University: M.S., 2002, Food Science and Technology

Thesis: Effects of rbST Treatment and Dietary Protein Level Prior to the Finishing Phase and Cooking Method on Sensory and Physical Attributes of Beef Steaks

Auburn University: B.S., 1998, Animal and Dairy Sciences Pre-Veterinary Medicine

Professional Employment History

Professor (Current); Associate Professor (2011-2016), Research Assistant Professor (2004-11), Food & Animal Sciences, Alabama A&M University

Departmental Recruitment and Retention Committee Chair, Assist with SPOL (budgeting) and promotion for Food Science Program, Undergraduate Coordinator of Food Science Program, Served as Coordinator of CALNS Science Exploration Day, Conduct(ed) lecture and lab presentations (Agricultural Biochemistry, Poultry Products Technology, Meat Science, Graduate Seminar, Undergraduate Seminar, Food Chemistry, Food Science Capstone, Sensory Evaluation, Nutrition and Metabolism, Analytical Techniques and Instrumentation, Food Enzymes, & Food Analysis), Compose grant submissions, Conduct(ed) research on: probiotic and prebiotic synergy; gelatin processing, egg yolk contamination of egg white, value added products, forage fed beef, ethanol production via food byproducts, antioxidant incorporation into foods, coating and antimicrobial use in meat production, and analysis via scanning electron microscope for structural differences between food processing/drying methods and elemental analysis of microbial reduction through the use of nano particle metals

Graduate Research Assistant, Food Science and Technology, Mississippi State University, 2000-04
Composed grant submissions, assist in lecture and laboratory demonstrations, analyzed research data, performed taste panels, assisted in red meat fabrication and slaughter, created and maintained Food Science Institute web page, assisted in Animal and Dairy Science web page

Meat Laboratory Assistant Manager, Animal and Dairy Sciences, Auburn University, 1999-00
Maintained HACCP and daily SSOP records, assisted in red meat fabrication, slaughter and sale

Professional Organizations, Honors, Certifications and Awards

American Meat Science Association Professional Member (AMSA) (2000-Present)

Christian Educators Association International Life-Time Member (CEAI) (2007-Present)

CHROMacademy Fundamental HPLC Certification Training Series (2013-2104)

CHROMacademy GC Method Development Workshop (2014)

Dixie National Rodeo Scholarship (2004 Recipient)

Food Science and Technology Graduate Student Representative (MSU 2003-04)

Gamma Sigma Delta (Agriculture Honor Society) Member (2004-Present)
HACCP Certified (Mississippi Meat Packers Association, 2003)
HACCP Train-the-Trainer (GMA & International HACCP Alliance, 2011)
HPLC Certified (Valley Instrumentation, 2008)
International HACCP Alliance Certified Course Developed (2012)
Institute of Food Technologists (IFT) Member (2001-Present)
Institute of Food Technologists (IFT) Achievement Award (2011, 2012 and 2013)
Institutional Animal Care and Use Committee (PRI 2008) Member (2008-Present)
Journal of Food Science Most Cited Food Chemistry and Toxicology Article (2007)
Magnolia Section IFT Scholarship (2002 Recipient)
Mississippi Alliance for Graduate Students Representative (2003-04)
Mississippi Farm Bureau Association Scholarship (2004 Recipient)
Mississippi State University Graduate Student Association Vice-President (2003-04)
Muscle Foods Division (IFT) Member; Web Page Manager (2006-07); Member-at-large (2009-11)
National Association of Graduate-Professional Students – (MSU Representative 2003-04)
Phi Tau Sigma Life-Time Member (Food Science Honor Society) (2003-Present)
Scanning Electron Microscopy Certification (JEOL, Peabody MA, 2006)
Sigma Xi (The Research Society) Lifetime Member (2007 – Present)
Southeastern Section of IFT Member (formerly Dixie Section) (2004 – Present); Treasurer (2008-2011);
Chair Elect (2011-2012); Chair (2012-2013); Member-at-Large (2013-2017)

Professional Service Responsibilities

Undergraduate Faculty Advisor. 2005-Present;
IFT-Disney Nutritious Foods For Kids Judge, 2012-2013;
AAMU STEM Day (Chair, 2015; Co-Chair, 2014, Committee Member, 2013-2016)
USDA Food Science Summer Scholars Undergraduate Program Coordinator, 2012 & 2013, 2015-2018;
Faculty Senate Secretary. AAMU 2010-2011;
Faculty Senate Assistant Secretary. AAMU 2011-2012;
Faculty Senate Vice President. AAMU 2013-2015, 2017-present;
USDA SBIR Review Panel Manager. Washington DC. 2013 & 2014;
USDA SBIR Review Panel. Washington DC. 2009, 2011, 2012;
USDA SBIR Review Panel Ad-hoc Reviewer. 2010;
IFT Muscle Foods Division Oral Competition Judge. 2009, 2010, 2011 & 2014;
IFT Muscle Foods Division Member-at-Large. 2009-2011;
IFT Reaccreditation Team Member. AAMU. 2008; 2013, 2019
College Bowl Coach. Food & Animal Sciences. AAMU. 2008-present;
AMSA Teaching Award Selection Committee Member. 2008-2012;
AMSA University Quiz Bowl Committee Member. 2008-2012; 2013-present
Phi Tau Sigma Faculty Representative. AAMU 2008-2010;
AAMU Grievance Committee Member. 2008-2010 (Hearing Committee Chair (2) 2008 (2) 2010);
Department Special Events Committee. AAMU. 2008-2013;
Meat Science Reviewer. 2008-present;
Journal of Food Quality Reviewer. 2007-2009;
Journal of Aquatic Food Product Technology Reviewer. 2011;
Poultry Science Reviewer, 2011;
Scientific Journals International Reviewer. 2007-2017;
NACEE Departmental Presentation. AAMU. 2007-2013;

Oakwood College-Biology Department Presentations. AAMU. 2007;
Holy-Family School Science Olympiad Assistance. 2007;
North Alabama Center Educational Excellence (NACEE) Earn & Learn. AAMU 2006-Present;
Alternative Fuel/Biodiesel Research Consortium. AAMU. 2006-Present;
Department Recruitment CD/DVD Creator. AAMU. 2006-07;
CALNS Science Exploration Day 2006-2012, Co-Chair 2011 & 2012;
Graduate Faculty. AAMU. 2005-Present;
Departmental Curriculum Committee. AAMU. 2005-Present;
Departmental Information Committee. AAMU. 2005-2007;
Block and Bridle. Junior Faculty Advisor. AAMU. 2004-2008;
4-H Therapeutic Riding and Hippotherapy Assistant for people with disabilities. 2002-2004;
HACCP certification course assistant. MSU. 2002-2004;
Academic Quadrathlon Team Assistant Coach. ADS. MSU. 2002-2004.;
4-H Meat Science Judging Competition Judge. MSU. 2000-2004;
Bay Springs Annual Carcass Contest Judge. Bay Springs, MS. 2000-2004.;
Mississippi State University Abattoir Graphic Design Bulletin. MSU ADS Department. 2003;
Future Farmers of America Career Development Event. Hinds Community College. July 16, 2002.

Peer Reviewed Publications and Presentations

*Gomaa, A., Verghese, M., **Herring, J.L.** 2019. Inhibition of Antimicrobial Resistant Salmonella Heidelberg by a Synbiotic Combination of Prebiotics and Probiotics in an in Vitro Model (P20-011-19). Current Developments in Nutrition (3)1. nzz040.P20-011-19 doi.org/10.1093/cdn/nzz040.P20-011-19

*Gomaa, A., Verghese, M., **Herring, J.L.** Inhibition of Antimicrobial Resistant *Salmonella heidelberg* by a Synbiotic Combination of Prebiotics and Probiotics in an *In-vitro* Model. Presented at the IFT-2019, June 2-5, 2019. New Orleans, LA [Poster presentation].

*Gomaa, A., Verghese, M., **Herring, J.L.** *In-Vitro* Utilization of Commercial Probiotic Strains against Anti-microbial Resistant *Salmonella heidelberg*. Presented at the IFT-2019, June 2-5, 2019. New Orleans, LA [Poster presentation].

Patel, P., Ellis, K., Sunkara, R., Shacklford, L., Ogutu, S. Walker, L.T., **Herring, J.**, Verghese, M. 2016. Development of a Functional Food Product Using Guavas. Food and Nutrition Sciences, 2016, 7, 927-937; doi: 10.4236/fns.2016.711092

Patel, P., Sunkara, R., **Herring, J.**, Shacklford, L., Ellis, K., Walker, L., Verghese, M. Development of a Guava Cheese. Presented at the IFT-2016, June 16-19, Chicago, IL [Poster presentation].

Herring, J.L. Narayanan, V.C. 2016. A comparative study on the utilization of corn pericarp and peanut hull in the production of ethanol and the impact of food economics. Food and Nutrition Sciences, 7, 1010-1020; doi: 10.4236/fns.2016.711098

Y. Wu, L. Edmondson, R. Whittle, R. Majid, N. Sistani, **J. Herring.** 2016. Fitness the Bulldog Weigh – Physical and Psychological Process of a Health Promotion Program in ASHPERD Journal, V(36):1 http://www.asahperd.org/news.asp?record_no=26576

Herring, J.L. Mims, S. D. 2015. "Paddlefish Food Products" in Mims, S.D. and Shelton W.L. (ed) - Paddlefish Aquaculture, John Wiley & Sons, Inc, Hoboken, NJ. doi: 10.1002/9781119060376.ch6

Herring, J.L. Harbin, C. 2015. Institute of Food Technologists IFT15. Fermentation: Food Waste (Corn Pericarp and Peanut Hull), Ethanol Production, and Food Economics. ID: 071. July 14, 2015

Sunkara, R. , **Herring, J.** , Walker, L. and Verghese, M. 2014. Chemopreventive Potential of Probiotics and Prebiotics. Food and Nutrition Sciences, 5, 1800-1809. doi: 10.4236/fns.2014.518194.

Alim, M.A., Bhattacharjee, S., **Herring, J.** 2014. The Immittance Response of Escherichia coli Bacteria. J. Bacteriol Mycol.;1(2): 6.

Johnson, Q.S, Edwards, M., **Herring, J.**, Curley, M. 2014. Elaborations on surface structural effects and optical waveguide properties of gadolinium oxide (Gd₂O₃) and gadolinium oxide europium doped (Gd₂O₃:Eu³⁺) sol-gel films. Proc. SPIE 9200, Photonic Fiber and Crystal Devices: Advances in Materials and Innovations in Device Applications VIII, 920003; doi:10.1117/12.2061452.

Herring, J.L., Smith, B.S. 2012. "Meat-Smoking Technology", in Hui, Y.H. (ed.) - Handbook of Meat and Meat Processing. 2nd Edition, CRC Press Taylor, Boca Raton, FL, USA, Chapter 31, pp. 547-555.

Montgomery, N.L., Kennedy, N.M., **Herring, J.L.**, Banerjee, P. Effectiveness of Pulsed-Ultra Violet Light on Biofilms Formed by E. coli O157:H7 and Listeria monocytogenes-A Comparative Study, presented at IAFP-2012, July 22-25, 2012. Providence, RI [Poster presentation]

Herring, J.L., Coleman, S.M., Sims, A., Banerjee, P. The impact of selected antioxidants on the safety and shelf-life of meat. Presented at the IFT-2011, June 11-14, 2011. New Orleans, LA [Poster presentation].

Montgomery, N.L., **Herring, J.L.**, Banerjee, P. The effect of pulsed ultraviolet light on biofilms formed by E. coli O157:H7. Presented at IFT -2011 Annual Meeting, June 11-14, 2011, New Orleans, LA [Poster presentations].

Liu S, Wang, Y., Oh, J-H., **Herring, J.L.** 2011. Fast biodiesel production from beef tallow with radio frequency heating. Renewable Energy Vol. 36 (3):1003-1007

*Coleman, S.M, **Herring, J.L.**, Banerjee, P. 2010. Quantification of various additives and American Skullcap (*Scutellaria laterifolia*) and their ability to increase the shelf life of meat. Institute of Food Technologists. Poster Presentation. Muscle foods: Chemistry, quality and microbiology. Chicago, IL. July 17, 2010

*Krueger, L.A., **Herring, J.L.**, Wilborn, R. 2010. Effects of temperature on X chromosome carrying compared to Y chromosome carrying bovine sperm cells: Preliminary results. J. Animal Science Vol. 88 (E-suppl. 2):248

*Wambura, P., Yang, W., Mwakatage, N., **Herring, J. L.** 2010. Removal of Lipid from Surfaces of Roasted Peanuts by Sonication as Assessed by Fluorescence and Scanning Microscopy. Journal of Food Process Engineering. Vol. 33 (5): 837-847

Herring, J. L., Jonnalagadda, S.C., Narayanan, V. C., Coleman, S.M., 2009. Oxidative Stability of Gelatin Coated Pork at Refrigerated Storage. *Meat Science* Vol. 85 (4):651-656

*Jonnalagadda, S.C., **Herring, J.L.**, Coleman, S.M. 2009. Effect of Gelatin Coating on Lipid Oxidation, Color and Purge of Pork. POSTER SESSION - 155. Processed muscle foods: Chemistry, quality and microbiology. Institute of Food Technologists Annual Expo. Anaheim CA. 6/8/2009

*Narayanan, V. C., **J. L. Herring**, S. C. Jonnalagadda. 2009. A Comparative Study on the Utilization of Corn Pericarp and Peanut Hull in the Production of Ethanol and the Impact of Food Economics. Association of Research Directors, Inc. 15th Biennial Research Symposium. 1890 Research: Sustainable Solutions for the 21st Century Program & Abstracts. Atlanta, GA. 3/28-4/1/2009

*Jonnalagadda, S. C., **J. L. Herring**, V. C. Narayanan. 2009. Oxidative Stability of Gelatin Coated Pork at Refrigerated Storage. Association of Research Directors, Inc. 15th Biennial Research Symposium. 1890 Research: Sustainable Solutions for the 21st Century Program & Abstracts. Atlanta, GA. 3/28-4/1/2009

Kendrick, J. Verghese, M., Boateng, J., Walker, L.T., Ogutu, S., Herring, J. A comparison of phenolics, flavonoids, anthocyanins and antioxidant capacity of selected fruits. Presented at the 2008 IFT Annual Meeting, June 28 - July 1, New Orleans, LA.

Min, B., Wang, Y., **Herring, J.**, Oh, J-H. Antimicrobial activity of catfish gelatin coating containing origanum oil against gram-negative pathogenic bacteria. Presented at the 2008 IFT Annual Meeting, June 28 - July 1, New Orleans, LA.

*Jonnalagadda, S.C., **Herring, J.L.**, Narayanan, V.C. 2008. A study on the effect of gelatin coating on lipid oxidation, color and purge of pork. Proceedings of the 61st Annual Reciprocal Meat Conference: Florida, 2008. abstract #57 - p. 58

Herring, J.L., Oh, J-H., Wang, Y., Zhang, S. Effect of two drying methods on the physical structure of catfish gelatin viewed by SEM. Presented at the 2007 IFT Annual Meeting, July 28 - August 1, Chicago, IL

Oh, J-H, Zhang, S., Wang, Y., **Herring, J.** Film forming properties of gelatin extracted from Channel Catfish (*Ictalurus punctatus*) skin. Presented at the 2007 IFT Annual Meeting, July 28 - August 1, Chicago, IL

Zhang, S., Wang, Y., **Herring, J.L.**, Oh, J.H. 2007. Characterization of Edible Film Fabricated with Channel Catfish (*Ictalurus punctatus*) Gelatin Using Selected Pretreatment Methods. *J. Food Sci.* Vol. 72, 9: C498-C503

Yang, H., Wang, Y., Jiang, M., Oh, J., **Herring, J.**, Zhou, P. 2007. 2-Step Optimization of the Extraction and Subsequent Physical Properties of Channel Catfish (*Ictalurus punctatus*) Skin Gelatin. *J. Food Sci.* Vol. 72, 4: 188-195

Herring, J.L., Martin, J.M., Hudson, M.D., Nalley, L.L., Rogers, R.W. 2007. Consumer Acceptance of "Farm-Raised" Pre-Cooked Roast Beef. *J. Food Quality* Vol. 30, 3: 403-412

Oh, J.H., Zhang, S., Wang, Y., **Herring, J.** 2007. Film forming properties of gelatin extracted from Channel Catfish (*Ictalurus punctatus*) skin. IFT Annual Meeting, Technical Research Papers. 07-A-2800-IFT, Chicago, Il. July 29.

Herring, J.L., Oh, J.H., Wang, Y., Zhang, S., 2007. Effect of two drying methods on the physical structure of catfish gelatin viewed by SEM. IFT Annual Meeting, Technical Research Papers. 07-A-3423-IFT, Chicago, Il. July 29.

Nalley, L.L., Hudson, D., Rogers, R.W., Martin, J.M., **Herring, J.L.** "In Store Evaluation of Consumer Willingness to Pay for 'Farm Raised' Pre-Cooked Roast Beef." J. of Agribusiness, 22(2004): 163-173.

Martin, J.M., **Herring, J.L.** Rogers, R.W. 2003. Some effects of marinating and sous vide cooking on the production of value added beef pot roasts. American Society of Animal Science-Southern Section. J. of Animal Science Vol. 82, Supplement 2:16.

Herring, J.L., Rogers, R.W. 2003. Evaluation of cooking methods on various beef steaks. J. Muscle Foods. Vol. 14, 2:163-172.

Rogers, R. W., Martin, J.M., **Herring, J.L.**. 2002. "Farm Raised Beef Pricing Matrix." Improving Profitability of Southeastern Cattle Conference. October, 2002 Jackson, MS. Excel worksheet. www2.msstate.edu/~rrogers/

Herring, J.L., Rogers, R.W. 2001. A comparison of conventional electric broiling to infrared broiling of six different kinds of beef steaks on Warner-Bratzler Shear values, texture profile values and sensory scores. Southern Regional Section of the Southern Association of Agricultural Scientists Annual Meeting, Fort Worth TX. p 126.

* Student Publication/Presentation

Funded Research Support

Herring, J.L. Verghese, M., Vizcarra, J. 2018
USDA \$142,000 Food Science Inclusion in STEPS (School Teachers & Educational Professionals in Science
Role: PI

Herring, J.L., Verghese, M. 2016.
USDA Cochran Fellowship Program – Culinary Arts: Asia, \$77,950
Role: PI

Herring, J.L. February 6, 2015-February 5, 2020
USDA Evans-Allen Research for 1890 Institutions \$147,000 Reduction of antimicrobial resistance in poultry product production utilizing probiotics
Role: PI

Herring, J.L. 2015-2018

USDA. NIFA. Evans-Allen. \$150,504

Reduction of Antimicrobial Resistance in Poultry Product Production Utilizing Probiotics

Herring, J.L., Verghese, M., Vizcarra, J. 2014-2018

USDA. Higher Education Challenge. \$139,000.

Enhancing Underrepresented Food Science Postsecondary Students

Herring, J.L. Verghese, M., Boateng, J., Vizcarra, J.A., Abdelrahim, G., Banerjee, P., Konan, K. 2011-2014

USDA NIFA: 1890 Institution Teaching & Research Capacity Building Program \$148,518

Building Abilities of Students, Faculty and Alabama A&M University through Workshops in Food & Animal Science

Herring, J.L., Edmondson, L. Wittle, R. 2010-2011

USDA Evans-Allen Research for 1890 Institutions \$23,039 Fitness the Bulldog Weigh

Verghese, M., **Herring, J.L.** Boateng, J., Walker, L.T. 2010-2013

USDA NIFA: 1890 Institution Teaching & Research Capacity Building Program \$140,852

Enhancement of minority participation and training in functional food product development in Food Science

Kerth, C. R., Willian, K., **Herring, J.L.** 2008-2010

Sustainable Agriculture Research and Education Program \$184,368

Producing, processing, and marketing forage-finished beef for consumers in the southeastern United States
Role: Co-PI

Verghese, M. Walker, L. T. **Herring, J.** Boateng, J 2009-2012

USDA NIFA: 1890 Institution Teaching & Research Capacity Building Program

Advancing Food Science in Pre- and Post-Secondary Education

Role: Co-PI

Herring, J.L. October 1, 2008-September 30, 2011

USDA Evans-Allen Research for 1890 Institutions \$137,000 Gelatin, Antimicrobials, Antioxidants and Processing Aids Incorporation Via Spray and Vacuum Tumbling into Whole Carcass and Wholesale Beef Cuts.

Role: PI

Herring J.L. Wang, Y.L., Oh, J.H. October 1, 2007-September 30, 2008

The Alabama Agricultural Land Grant Alliance \$75,000

Utilization of animal and aquaculture fat byproducts as novel sources for biodiesel

Role: PI

Kemppainen, B., Bartlett, J., **Herring, J.**, Shannon, D. October 1, 2007-September 30, 2008

The Alabama Agricultural Land Grant Alliance \$75,000

Uses of Skullcap for Low Resource Farmers in Alabama

Role: Co-PI

Herring, J.L., Ranatunga, T., Ankumah, R., Fasina, O. October 1, 2007-September 30, 2008

The Alabama Agricultural Land Grant Alliance \$75,000

Biofuels Production from Peanut Hulls

Role: PI

Herring, J.L., Abdrahim, G., Correa, J.E. 2007 June 1, 2007-May 31, 2008

Department of Food and Animal Sciences-AAMU \$72,150

Effects of supplementing dietary iron on lamb dry matter intake, growth, and carcass characteristics

Role: PI

Appel, A.G., Jackai, L.N., Dingha, B.N., **Herring, J.L.** October 1, 2006-September 30, 2007

The Alabama Agricultural Land Grant Alliance \$150,000

Simultaneous use of Electronic Penetration Graph Technology and Respirometry to study Insect Feeding Behavior and Energetics related to plant and pest resistance

Role: Co-PI

Kerth, C., Willian, K., **Herring, J.** October 1, 2006-September 30, 2008

The Alabama Agricultural Land Grant Alliance \$150,000

Increasing value for Alabama farmers through "Farm-Raised Beef"

Role: Co-PI

Herring J.L. Wang, Y.L., Oh, J.H. October 1, 2005 – September 30, 2007

The Alabama Agricultural Land Grant Alliance \$174,000

Catfish skins as a gelatin source in further processed food products

Role: PI

Herring, J.L. October 1, 2005- September 30, 2006

Evans-Allen Research for 1890 Institutions \$38,518 Utilizing Catfish Skins as a Gelatin Source in

Further Processed Food Products Role: PI

Rogers, R.W., **Herring, J.L.**, Williams, J.B. March 15, 2003-March 14, 2004

USDA-ARS \$20,000

Grass Fed Beef: A Revitalization Tool to Southeastern Livestock Producers/Evaluation of Plant and/or Animal By-products Further Processed Meat Products

Role: Co-PI

Martin, J.M., **Herring, J.L.** March 1, 2003-October 30,2003

Mississippi Beef Council \$5,000

Further Development of Value-Added Beef Products from Forage-Fed Cattle

Role: Co-PI

Rogers, R.W., **Herring, J.L.** March 15, 2002-March 14, 2003

USDA-ARS \$20,000

Grass Fed Beef: A Revitalization Tool to Southeastern Livestock Producers
Role: Co-PI

Non-Peer Reviewed Publications and Presentations

E. Hunter, E. Stallworth, D. Adebayo, **J. Herring**. 2016. Production of Biodiesel from Animal Tallow. STEM Day 2016

P. Patel, **J. Herring**, M. Verghese. 2016. Development Of Guava Cheese: STEM Day 2016

A. Adebayo, **J. Herring**. 2016. Investigating Phosphate And Salt Penetration Rates In Vacuum Tumbled Chicken Filets. STEM Day 2016

Gray, Margo. 2012. Ways to prevent dangerous bacteria from spreading in reusable grocery bags. Personal Television Interview. WAFF Tv. August 6, 2012 at 9:28 PM CDT - Updated June 28 at 3:00 AM
<https://www.waff.com/story/19209256/ways-to-prevent-dangerous-bacteria-from-spreading-in-reusable-grocery-bags/>

Young, B. and White, L. 2009. Whole Muscle Technology 101. Personal Publication Interview. The National Provisioner.
https://www.provisioneronline.com/ext/resources/march2011images/Tech_Journals/Whole-Muscle-Tech-Journal.pdf

Herring, J.L. 2008. Bio-fuel Development Using Invasive Plants. Alabama Invasive Plant Council 6th Annual Conference. Alabama 4-H Center, Columbiana, AL 5/13/2008

Herring, J.L. 2007. Bio-fuel Development Using Invasive Plants. Fourth Annual Tennessee Valley Invasive Plant Symposium. Huntsville Botanical Gardens. Huntsville, AL 11/02/2007