Managing Forestlands For Non-Timber Forest Products PRESENTED BY TANNER R. FILLYAW RURAL ACTION SUSTAINABLE FORESTRY PROGRAM





Forest Farming

- Not a new concept!
- Use natural habitats and attributes of forest
 - Shade
 - Soils
 - o Moisture regimes
- Works with other forest management goals
- High value in small areas



Forest Farming Production Methods

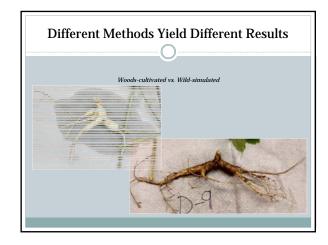
- Woods-Cultivated Production
- Modified natural growing
- o Tilled raised beds
- Natural shade
- o Labor intensive
- More maintenance
- Great for seed/rootlet production



Forest Farming Production Methods

- Wild-simulated
- Natural growing sites
 No tilling or soil
- No tilling or soil manipulation
- Least labor/inputs
- Longer harvest cycles
 5-10 yrs. depending on species
- Best option for small growers





NTFP Growing Site Characteristics

- Habitat characteristics for **most** medicinal/edible NTFP's:
 - North to East facing aspects
 - Moderate slopes
 75% -90% shade

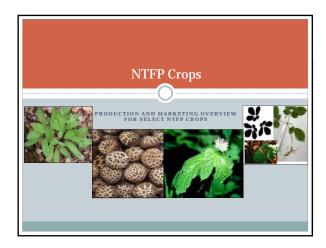
 - Rich, moist, well drained soils
 - Open understory
- Leaf litter and organic matter



Other Site Considerations

- Not all sites suitable
- Many forests impacted by past land use
 - o Row crops
 - Grazing
- Repeated timber harvests
- Soils can be eroded, degraded, or depleted





American ginseng (Panax quinquefolius)

- Native to eastern hardwood forests

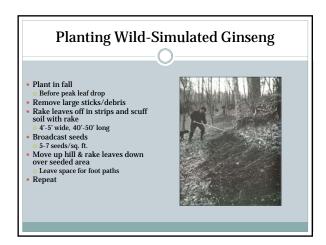
- Forests
 Requires deep shade
 75%-90%
 North and East facing slopes
 Related to Asian or Korean ginseng (*Panax ginseng*)
 Slow growing
 Most profitable NTFP



Ginseng Life Cycle

Wild-Simulated Production Best option for landowners Least inputs & labor Least susceptible to disease Most valuable NTFP \$600-\$800/dry lb. 10 year harvest cycles Older roots look identical to truly "wild" Vulnerable to poaching and deer browse Population of young 2-prongs

• Trees: • Sugar Maple, Poplar, Beech, Ash, Buckeye, Red Oak, Walnut • Understory Plants: • Rattlesnake fern, Sword fern, Solomon's seal, Baneberry • Black cohosh, Trillium, Wild ginger, Bloodroot, Spicebush, etc.



Rules & Regulations

- Wild-simulated growers regulated by wild laws!
 C.I.T.E.S (1975) Appendix II
 Ohio Division of Wildlife

- License dealers
- Set harvest season
- Track harvest data



Marketing

- \$500-\$800/dry Lb.
 - Prices rise through season
- Mixed-age batches best
- Dry roots can't be sold before September 15
- Sell to:
- Licensed buyers
- O Direct to consumers
- Learn applicable regulations prior to sale



Goldenseal~(Hydrastis canadensis)



Goldenseal (Hydrastis candensis)

- The "Herbal Antibiotic"
- Rhizome with many fibrous roots
- Approx. 1/4"-3/4" thick
- Bright yellow color
- Grown from rootlets or seed
- Harvested after 5-8 years



Life Cycle

- Juvenile plants:
 Single leaf and stem
- Mature plants (3-4 yrs. old):
- Forked stem with 2 leaves
 Flower almost immediately after emerging

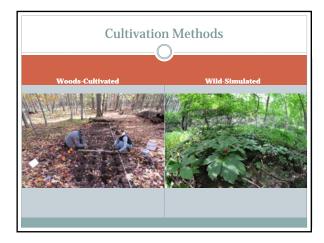


Life Cycle Cont.

- Mature plants develop berries after flowering
 Turn from green to red
 Ripen mid-July to August
 Collect and plant immediately

- Roots harvested late summer fall





Marketing

- Most ginseng buyers also buy goldenseal
- Wholesale root o \$22/dry Lb.
- Planting stock
- \$18-\$30/fresh Lb. • Value-Added Products
- Powders, salves, extracts • Preference for sustainably cultivated materials

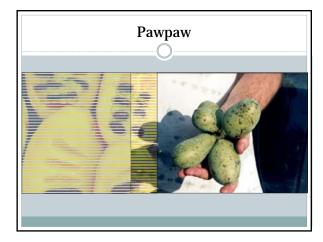


Other Woodland Medicinals

- Black cohosh
- Bloodroot
- Blue cohosh • Solomon's seal
- Lower value Best for value-adding
- Landscape/Native Garden potentia
 Planting Stock
- Follow goldenseal guidelines



Diversity is Key Black Cohosh Ginseng Coldenseal



Cultivars developed for full sun and high yields Largest native tree fruit in North America Tropical flavors Mango, pineapple, banana flavors Grows in forests, riparian areas, forest edges, and open fields Long history of cultivation Sole host to zebra swallow-tail – eats leaves Cultivars developed for full sun and high yields

Cultivation Strategies

- Manage wild trees/patches Crop tree release
- Graft/plant cultivars with wild growing stock
- Orchards
- Space 8' centers, rows 12'-18' apart Mowing, irrigation, & weed control
- Needs cross-pollination for fruit production
- Genetic diversity



Harvesting and Yields

- 5-7 years until fruiting
- Harvest August-October
 Ripen over 2 weeks
 Pick when:

- Skin yellows
 Brown blemishes
 Soft when squeezed
- Aromatic
- Cultivars yield the best 50-75 lbs.+/tree/year
- Shelf life @ 5-7 days
- o 2-3 weeks if refrigerated
- \$1.50-\$3.00/Lb.



Ramps (Allium tricoccum)



Overview

- Allium species
- Flavor of garlic and onion
- Long history of harvest
- Becoming specialty item in restaurants & urban markets
- Overharvesting is a problem Almost exclusively wild harvested
- Cultivation & mgmt. needed
- Opportunity for new growers



Ramp Characteristics

- 2-3 leaves
- o 6-8" long & 1-2" wide Short stalk 2-3" long
- Small bulb similar to green onion Grows from March-May
- Flowering stalk 6"-8" tall
- Small white flowers
 Insect pollinated & self compatible
- Shiny black seeds



Ramp Cultivation

- Plant bulbs early March
- Plant 3" deep with bulb tip just above surface of soil
- Plant seeds in fall
- Use wild-simulated method
- 5-7 years to harvest from seed
- Source of Planting Stock Ramp Farm Specialties –
 - Collect seed from existing patches



Harvesting & Marketing

- Harvest mid-April to mid-MaySell for \$21-\$28/Lb.
- Farmers markets
- Local restaurants
- Mail order sales
- Value-added potential
- Ramp pasta, ramp crackers, pickled ramps, ramp mustard, ramp gravy mix, dehydrated ramps, canned ramps



Mushrooms



Gourmet Mushrooms

- Grown on inoculated hardwood logs or wood chips
 Shiitake Oaks & Sugar Maple

 - Oyster Poplar Lions Mane Oak
- Mushrooms produced after 12-18 months
- 2-4 Lbs./per log/yr.
- Wholesale; \$8-\$10/Lb.Retail \$10-\$16/Lb.



Log Selection and When to Cut

- Don't use your best treesLogs 3"-8" diameter
- Cut when dormant
- Spring inoculation
 February/March
 Fall inoculation
 Late September/October
- Inoculate within 2-3 weeks



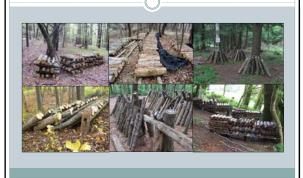
Log Inoculation and Incubation

- Drill holes 2" deep every 4"-6"
- Space rows 2"-3" apartHammer in plugs/Fill with sawdust spawn
- Cover holes with melted wax
- Place in shaded area to incubate O Dappled light
- Exposed to rainfall

 * 1" rain/water each week



Stacking Logs In The Laying Yard



Fruiting and Harvesting

- Fruit naturally when conditions are right
- Can be "Force Fruited"
- o Soak in water 24 hrs.
- o Fruiting begins 4-5 days later
- Harvest when small for best quality
- Ourled cap & thick flesh
- Keep rain off developing caps
- Refrigerate in paper bags or waxed cardboard boxes



Reasons For Failure

- Logs drying out
- #1 cause of failure
 Water shortage dur
- Water shortage during pinning/fruiting
- Bad spawn contaminated
- Contamination of the log by wild fungi
- Poor substrate for selected species



Discoloration of spawn, indicating contamination by bacteria

Resources

- Contact me if you have any questions
- 0 740-677-4047
- Rural Actions Website
- o www.ruralaction.org
- Appalachian Beginning Forest Farmers Coalition
 You Tube channel "Forest Farming"
 Lots of video resources
- "Growing & Marketing Ginseng, Goldenseal, and Other Woodland Medicinals" by Scott Persons & Jeanine Davis
- "Farming The Woods" by Ken Mudge & Steve Gabriel