

forest farming

Cultivating understory plants and mushrooms under a forest canopy

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Outline

- Yale Forests and Quiet Corner Initiative
- What is forest farming
- American ginseng
- Ramps
- Shiitake mushrooms
- Implementation
- Questions

Yale Forests

- 11,000 acres in CT, VT, NH
- Yale-Myers (8,000) in northeast CT
 - Sustainable forest management, research, education
- Quiet Corner Initiative
 - Outreach with surrounding landowners
 - Conservation, education, sustainable forest management
 - Client projects for students
 - Demonstration sites at Yale-Myers

Why the Quiet Corner?



NASA Earth Observatory/NOAA NGDC

Agroforestry at Yale-Myers

- Demonstration sites for Quiet Corner Initiative
- Forest Farming
 - Sugarbush planted with ginseng, ramps, blue cohosh, shiitake mushroom logs
- Forest Orchard
 - 1 cleared acre
 - Mix of traditional New England orchard trees and less common trees
 - Apples, peaches, pawpaws, persimmon, nut trees, berries etc.

forest farming

- Intentional cultivation of plants, mushrooms or other non-timber forest products (NTFPs)
- Not wildcrafting or collecting from the wild
 - Plant population decreases
- Canopy manipulation for light
- Multiple year time frames



NTFP Examples

- **Plants (edible/medicinal)**
 - American ginseng
 - Ramps (wild leek)
 - Black cohosh
 - Goldenseal
 - Bloodroot
 - Ferns
- **Mushrooms**
 - Shiitake
 - Oyster
 - Lions Mane
- **Other products**
 - Pine straw (mulch)
 - Pine cones (ornament)
 - Mountain Laurel (ornament)
 - Maple syrup

considerations

- Is there a market for the product?
 - Crop plan and business plan
- Time Frame
- Do we have an accessible and appropriate site?
 - Accessibility
 - Security (ginseng!)
 - Site classification (ecology, indicator species)
- Do we need to manipulate light levels?
 - Shade tolerance
 - Thinning

American ginseng

- *Panax quinquefolius*
- Medicinal herb in Chinese medicine
- Exported since 1700's
- Types of American Ginseng
 - Field cultivated (raised beds, artificial shade, 3-4yr) \$
 - Woods cultivated (grown in forest, tilled beds, 6-9yr) \$\$
 - Wild simulated (untilled in forest soil, 9-12yr) \$\$\$
 - Wild (collected, prohibited or strictly regulated)



American ginseng

- Site
 - Cool, moist, well drained
 - Calcium rich forest soils
 - High organic matter
 - 5-20% grade, N, NE to S SW slope (VT, ME, Canada)
- Canopy
 - High shade (tall canopy, no overtopping shrubs), up to 25% light
 - Mesic deciduous
 - Indicator Species: sugar maple, white ash, shagbark hickory, tulip poplar, trillium, hepatica, maidens hair fern etc.

American ginseng

- **Planting**
 - Seeds (cheaper, longer establishment)
 - Stratified seeds
 - Broadcast v. rows, ½ to 1 in. soil, rake leaves atop
 - Rootlets 1-3yr old (pricier, faster harvest)
- **Maintenance**
 - Weeding
 - Slugs, deer (fencing?)
 - Thinning ginseng depending on spacing



Ramps

- *Allium tricoccum*
- Wild leek
- Edible, restaurants, farmers markets etc.
- Spring ephemeral



Ramps

- Site
 - Moist, well drained
 - Often north face, but less finicky than ginseng
- Canopy
 - Deciduous (ephemeral)
 - Can be dense (ephemeral)
- Indicator species
 - Sugar maple, hickory, tulip poplar, white ash, oak
 - Trillium, trout lily, hepatica, Solomon's seal etc.



r amps

- **Planting**
 - **Seeds**
 - 1/8 to 1/4 in. deep
 - **Bulbs**
 - 2" deep 4-6" apart
 - Vegetative propagation (can transplant)
- **Harvest**
 - Right after leaves begin turning yellow (bulb size)
 - Can also harvest just leaves

mushrooms

- Where will you get the logs?
- Where will you stack the logs?
- Timing
- Process
 - Harvest logs (late winter)
 - Inoculate (spring)
 - Stack (spring/summer)
 - Harvest (summer/fall year 2)



mushrooms

- Log substrate
 - 4-6" diameter
 - 3-4' long (manageable to carry)
 - Red or white oak is best, beech, sugar maple, American hornbeam, hophornbeam also good alternatives
 - **Fresh** logs, late winter before bud-swell and loose bark
- Log procurement
 - Crown thinning (remove less vigorous trees)
 - Tops from winter harvest (slash)
 - Cut your own (forest mark)

mushrooms

- **Inoculation**
 - Store log 3-6 weeks before inoculation
 - Drill holes (angle grinder best)
 - Add spawn (plug or sawdust)
 - Wax over holes and ends (depending)
- **Stacking/Yard**
 - Various methods
 - Location
 - Year round shade (conifers)
 - Near water to force fruiting



Protecting the woods

- Trees have roots in surface of soil
 - Level of soil disturbance
- What is growing there now?
 - Rare understory species present?
- Fencing
- Accessibility, frequency of use

Forest farming & land trusts

- Workshops for landowners (Quiet Corner Initiative)
- Cut your own logs similar to cut your own firewood
 - Marked by forester
- Pile slash after harvest in an accessible spot
- Leasing plots
 - Mushroom log yard near water and conifers
 - Use a forester to find appropriate sites for understory edibles and medicinals
- Light requirements of understory crop & thinning
- Accessibility
- Pilot project before scaling up?

resources

- Technical resources:
- Cornell Extension (Ken Mudge), mushrooms
- USDA Agroforestry Center (Jim Chamberlain), understory edibles and medicinals

Thank You



Yale School of Forestry
& Environmental Studies

