

QUALITY CONTROL:

Handling:

- Wash hands before harvesting or handling Blue Hyssop.

Harvesting and processing:

- Harvesting Blue Hyssop can be done from May—September.

Drying process:

- Harvest only stem portions containing green and undamaged leaves and flowers
- Make small bundles using elastic bands
- Store bundles in shade to prevent heating while out harvesting
- Rinse and inspect bundles for insects or damaged leaves and hang to dry
- Use a fan to move air
- Once crispy dry, strip leaves and flowers in to clean containers

Storage Technique:

- Product should be stored in a clean poly woven rice bag, paper bag, paper box, or clean container.
- Dirty containers will not be accepted and the product in it maybe rejected
- Store in a dry room away from moisture
- Do not store in a shed that has been used for storing gas and oil.

BUYING REQUIREMENTS (THIS IS INTENDED TO PROVIDE GENERAL STANDARDS. REQUIREMENTS MAY VARY FROM BUYER TO BUYER. PLEASE CONFIRM WITH YOUR BUYER BEFORE HARVESTING):

- Producers must have a wild harvesters association Membership Card.
- General harvest area.
- No foreign smell (ex: gas, oil)
- No foreign material (ex: Different kinds of bark, dirt, rocks)
- No mould.

All bags, boxes and containers may be inspected to determine if product meets a buyers specifications.

PRICING:

- Call NFDC prior to shipping or traveling to buying depot.



LOOK NORTH

15 Moak Crescent
Thompson, MB
R8N 2B8

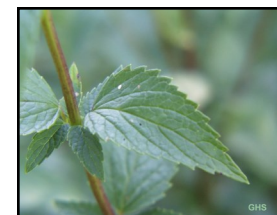
Phone: 204-778-4138
Fax: 204-778-4313
Toll Free: 1-800-561-4315

NON-TIMBER FOREST PRODUCTS INFORMATION BROCHURE

(FROM HARVESTING
PRACTICES)



BLUE HYSSOP



HARVESTING BLUE HYS SOP

SCIENTIFIC NAME:

- *Agastache foeniculum*

CREE NAME:

- **Pipsisikweu** (it breaks into small pieces)

COMMON NAMES:

- Giant Blue Hyssop
- Anise Hyssop
- Licorice Mint

PLANT SPECIES IDENTIFICATION:

Flowers

- Blue or violet appearing on a spike
- 1 cm long
- May—August
- Trumpet-shaped, 2 lipped, long stigma and 4 stamens projecting from mouth.
- Whorled spiked-like clusters

Fruits

- Four small nutlets

Leaves

- Four-sided, 40-100 cm stems
- Coarsely toothed
- 3—10 cm long
- Aroma of licorice but a tastes of aniseed

Plant Reproduction:

- Blooms May—August
- Self fertile
- Root division
- Seed

Habitat:

- Dry Thickets
- Fields
- Acid, neutral and alkaline soils

What is harvested:

- Leaves
- Flowers
- Stems
- Seeds

PRODUCT USES:

- Teas
- Culinary
- Medicinals

Aboriginal Uses:

- An infusion of the leaves was used to treat colds and weak hearts.
- Cold infusions were used to treat pains in the chest.
- Poultices of the leaves and stems were used to treat burns.
- Powdered leaves were rubbed on the body to cool fevers
- Dried stems have been used as a scent stick when burned.

SPECIES SUSTAINABILITY:

Practice sustainable harvesting, by not over harvesting in one area.

HARVESTER CERTIFICATION:

- **NFDC** is working on providing organic certification on selective NTFP'S in each community harvest area.
- **Buyers may not purchase** Blue Hyssop from producers who does not follow the **HARVESTERS CODE OF ETHICS (Copy available at the NFDC Centre).**