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 CON-

FIRM 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.



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(FROM HARVESTING

PRACTICES)



BLUE HYSSOP







HARVESTING BLUE HYSSOP

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

<u>Fruits</u>

• Four small nutlets

<u>Leaves</u>

- 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

<u>Habitat:</u>

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

What is harvested:

- Leaves
- Flowers
- Stems
- Seeds

PRODUCT USES:

- Teas
- Culinary
- Medicinal

Indigenous Uses:

- An infusion of the leaves is used to treat colds and weak hearts.
- Cold infusions are used to treat pains in the chest.
- Poultices of the leaves and stems are used to treat burns.
- Powdered leaves are rubbed on the body to cool fevers.
- Dried stems are 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).