

QUALITY CONTROL:

Handling:

- Wash hands before harvesting or handling Sweet Gale.

Harvesting and processing:

- Harvesting Sweet Gale 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.



Northern Forest Diversification Centre

79 3rd Street West
Box 2550—The Pas Provincial Building
The Pas, MB
R9A 1M7

Phone: 204-627-8168
Fax: 204-627-8170
Email: mlajambe@nfdc.ca

NORTHERN FOREST DIVERSIFICATION CENTRE INFORMATIONAL BROCHURE (FROM HARVESTING PRACTICES)

SWEET GALE



HARVESTING SWEET GALE

SCIENTIFIC NAME:

- Myrica gale

CREE NAME:

- Mwākōpakwā(h)tik

COMMON NAMES:

- Bayberry
- English Bog Myrtle
- Dutch Myrtle

PLANT SPECIES IDENTIFICATION:

Flowers

- Tiny, in clusters borne on the bare wood of the previous years growth
- White
- May to May
- Dioecious—Male plant: May—June in crowded, stalkless catkins.

Fruit Catkins

- Thicker, closely-set, resinous nutlets

Leaves

- Spirally arranged, simple
- 2—5 cm long
- Tapering entirely at base, toothed and broadest at the apex
- Upper side glossy green, underside paler and slightly downy, a few shining glands
- Blue-green leaf color

- Very aromatic, but taste bitter and astringent

Plant Reproduction:

- Blooms May to May
- Catkins—seeds
- Wind pollinated

Habitat:

- Lakeshores
- Swamp/Marsh

What is harvested:

- Leaves
- Bark
- Catkins or Cones

PRODUCT USES:

- Beer flavouring
- Insect repellent
- Culinary, Spice
- Dyes
- Candles

Indigenous Uses:

- The Cree use it as an insect repellent
- Can be used for traditional remedies for stomach aches, fever, bronchial ailments and liver problems.
- First Nations people have gathered the bark in the fall and created yellow dyes.
- The Cree use the aromatic seeds to create lures.
- First Nation people use it to enhance lucidity of dreams.
- The catkins or cones can be boiled in water to generate a scum which is used to make candles.

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** Sweet Gale from producers who does not follow the **HARVESTERS CODE OF ETHICS (Copy available at the NFDC Centre).**