

Non-timber forest products from Penn's Woods

Eric Burkhart

Shaver's Creek
Environmental Center

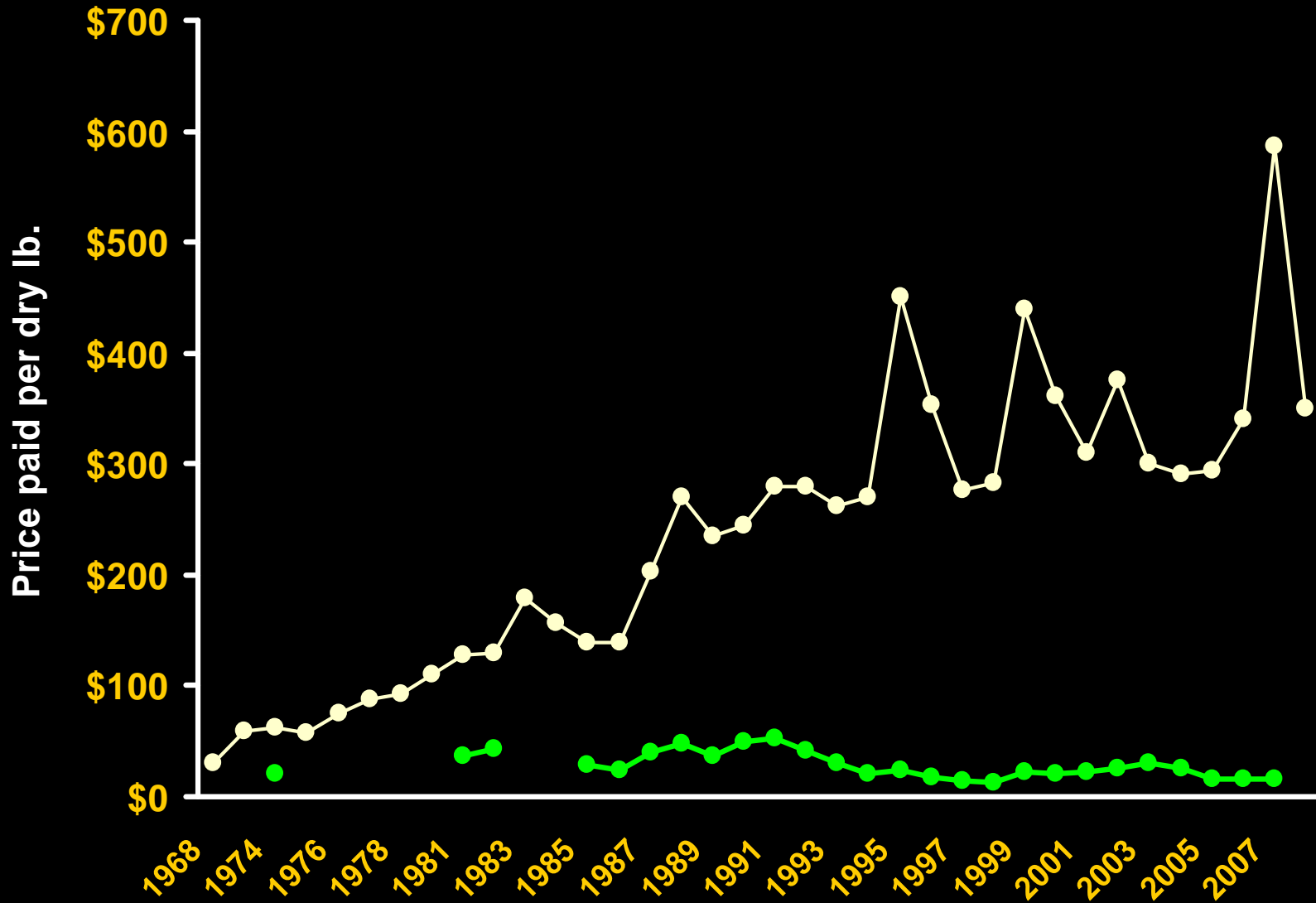
Penn State University





American ginseng
Panax quinquefolius

Wholesale ginseng price trends



PAYING HIGH PRICE TO BUY

WILD GINSENG

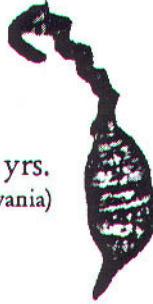
Regular \$380-\$420 10 to 30 yrs.
 With Neck Attached (avg. 2" long) ... \$430
 Green \$120-\$130 10 to 35 yrs.
 Woods-grown (chemical free) ... \$70-\$180 ... 7 to 10 yrs.
 (All ginseng must be certified in its state of origin except Pennsylvania)

New Address and Phone Number!

Tel. 610-691-2001 Evenings best time to call.

LAM & PUN GINSENG CO.

2001 Stonestrow Road, Bethlehem, PA 18015 KUNLAM21@YAHOO.COM



Raw Furs • Deer Hides • Ginseng, Golden Seal
 and Other Roots • Nite Lite Dealer – Hunting Supplies
 Dog Food and Dog Supplies

Fayette Fur Post

West Crawford Avenue, Leisenring, PA 15455

(Hours by Appointment)

(724) 626-0220

Allen Morris
 Floyd Huggins, Owners

(724) 529-7807

(724) 628-9460

F.C. Taylor Fur Co.
AN AMERICAN INSTITUTION

Aug 15-1999

Established 1871

Our 103rd Year

FUR CENTER
 227 East Market St.

Louisville, Ky. 40202

Provides a Cash Market for **GINSENG -- GOLDEN SEAL** AND ALL KINDS OF ROOTS AND HERBS

FOR WHICH WE ARE PRESENTLY PAYING THE FOLLOWING PRICES.

	Price per Lb.		Price per Lb.
Wild Ginseng — Choice	6.50	Beth Root	.34 to .32
Wild Ginseng — Average	5.50	Black Haw, Bark of Root	.52 to .50
Goldenseal Tops	2.50	Black Haw, Bark of Tree, Rosed	.42 to .40
Goldenseal Root	5.60 to 5.50	Black Haw, Bark of Tree, Unrosed	.25 to .23
Mayapple Root	9.00	Pink Root, True	1.15 to 1.10
Star Root	.75 to .70	Lady Slipper	1.55 to 1.50
Star Grass Root	2.55 to 2.50	Wahoo Bark of Root	2.60 to 2.50
Crane's Bill Root	.42 to .40	Wahoo Bark of Tree	.65 to .60
Wild Ginger	.75 to .70	Ruella, (Untrue Pink)	.45 to .40
Virginia and Texas Snake	1.00	Sassafras, Root Bark, Rosed	1.00 to 1.40
Seneca Snake	2.10 to 2.00	Sassafras, Root Bark, Unrosed	.65 to .60
Slippery Elm Bark	.55 to .50	Bees Wax, Clear Color	.60 to .55
Blood Root	.85 to .80	Bees Wax, Dark Color	.42 to .40

ROOTS SHOULD BE CLEAN AND THOROUGHLY DRY, FREE OF STEMS AND FOREIGN MATTER. DO NOT MIX ROOTS. PACK EACH KIND SEPARATELY. IF IN DOUBT SEND SAMPLE FOR IDENTIFICATION.

We need large quantities of roots etc., especially of HIGHER PRICES should the market advance. In dealing established during our 100 years in business it will afford.

REMEMBER, CLEAN ROOTS THOROUGHLY DRY SHIPMENT. Ship parcel post when possible. It is

F. C. TAYLOR FUR CO.

T & T FUR BUYERS
 DEER HIDES, GINSENG
 TRAPPING SUPPLIES
 MOCCASINS
 DEER AND TRAPPING
 LURES
 537-8037

BUYING GINSENG
 both Green Or
 Dried. Call 570-833-
 2331 or 570-378-
 2226 after 6PM for
 info. (10/27-29)123

Commonwealth of Pennsylvania
Department of Conservation and Natural Resources



Vulnerable Plant Commercial License

CL # 99

Issued to: Jane Doe
Business Name 123 State Road
Harrisburg, PA 10001
Phone Number: 123-456-7890
Issue Date: July 21, 2003
Valid through June 30, 2004

DCNR Botanist

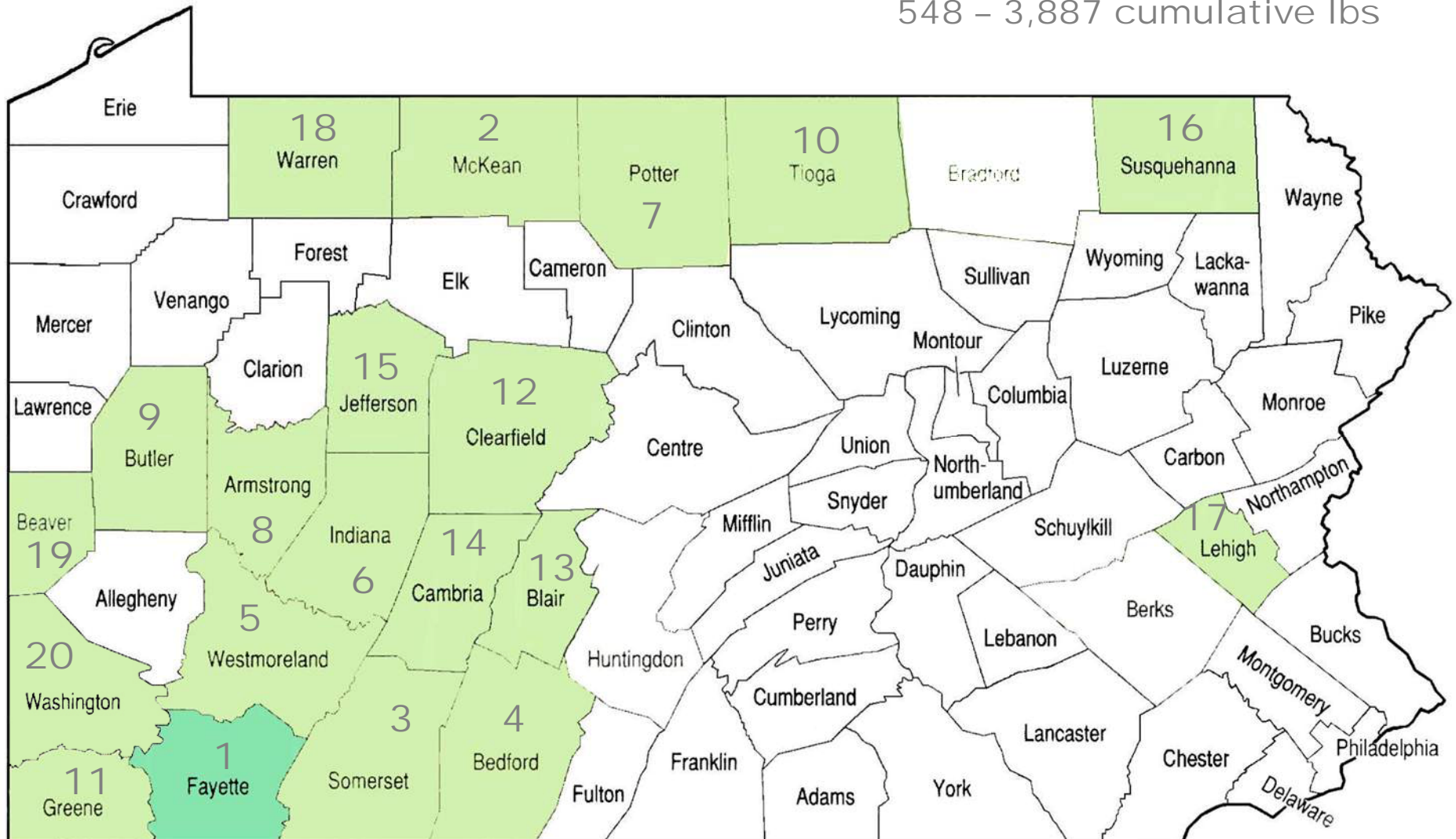
DISPLAY ON PREMISES AT ALL TIMES
NONTRANSFERABLE

8100-FM-FR0004 Rev. 7/03

Plant species “in danger of population decline within this Commonwealth because of their beauty, economic value, use as a cultivar or other factors which indicate that persons may seek to remove these species from their native habitats.”

"Top 20" county harvest ranks: 1991-2010 totals

548 – 3,887 cumulative lbs





Product appearance is important



\$225-1,000/lb



\$10-400/lb



\$5-30/lb




WILD GINSENG FRESH 1LB OLD BULBY ROOTS

Item condition: --
Ended: Oct 09, 2010 15:05:57 PDT
Bid history: 41 bids


Winning bid: **US \$1,180.00**
[Add to list](#)

Shipping: **\$10.00** Expedited Shipping | [See all details](#)
Estimated delivery within 3-4 business days.

Returns: 7 day money back, seller pays return shipping | [Read details](#)

 **eBay Buyer Protection**
Covers your purchase price plus original shipping.
[Learn more](#)

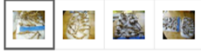
Seller info

[truthwith1](#) (206 )
100% Positive feedback

[Save this seller](#)
[See other items](#)

Other item info

Item number: 320600258440
Item location: WI, United States
Ships to: United States
Payments: PayPal [See details](#)



Description | Shipping and payments | [Print](#) | [Report item](#)

Seller assumes all responsibility for this listing.

Hi
WE HAVE HERE FRESH OLD WILD GINSENG.
THE LIFE LINES ON THESE WILD GINSENG ROOTS ARE FROM 2 1/2 TO 4 1/2 INCHS LONG.
THERE IS 1 POUND OF FRESH BULBY WILD GINSENG FOR SALE HERE YOU WILL GET ALL THE ROOTS YOU SEE IN THE PHOTO.THESE ROOTS STAND OUT FROM THE REST BECAUSE OF THE BULBY SHAPE AND VERY OLD AGE.
KNOW THAT YOU WILL BE GETTING WHAT YOU PAY FOR HERE.
WILL HAVE DNR PAPERS.
THANK YOU!

Questions and answers about this item

No questions or answers have been posted about this item.

[Ask a question](#)

[Back to home page](#) | [Sell one like this](#) | [Return to top](#)

Earn 3,500 BONUS POINTS



平野山天麻片
\$ 98.99 / LB

平野山粉光参
\$128.00 / LB
买一送一

买一送一

平野山参
\$128.00 / LB





野山参
#380.00

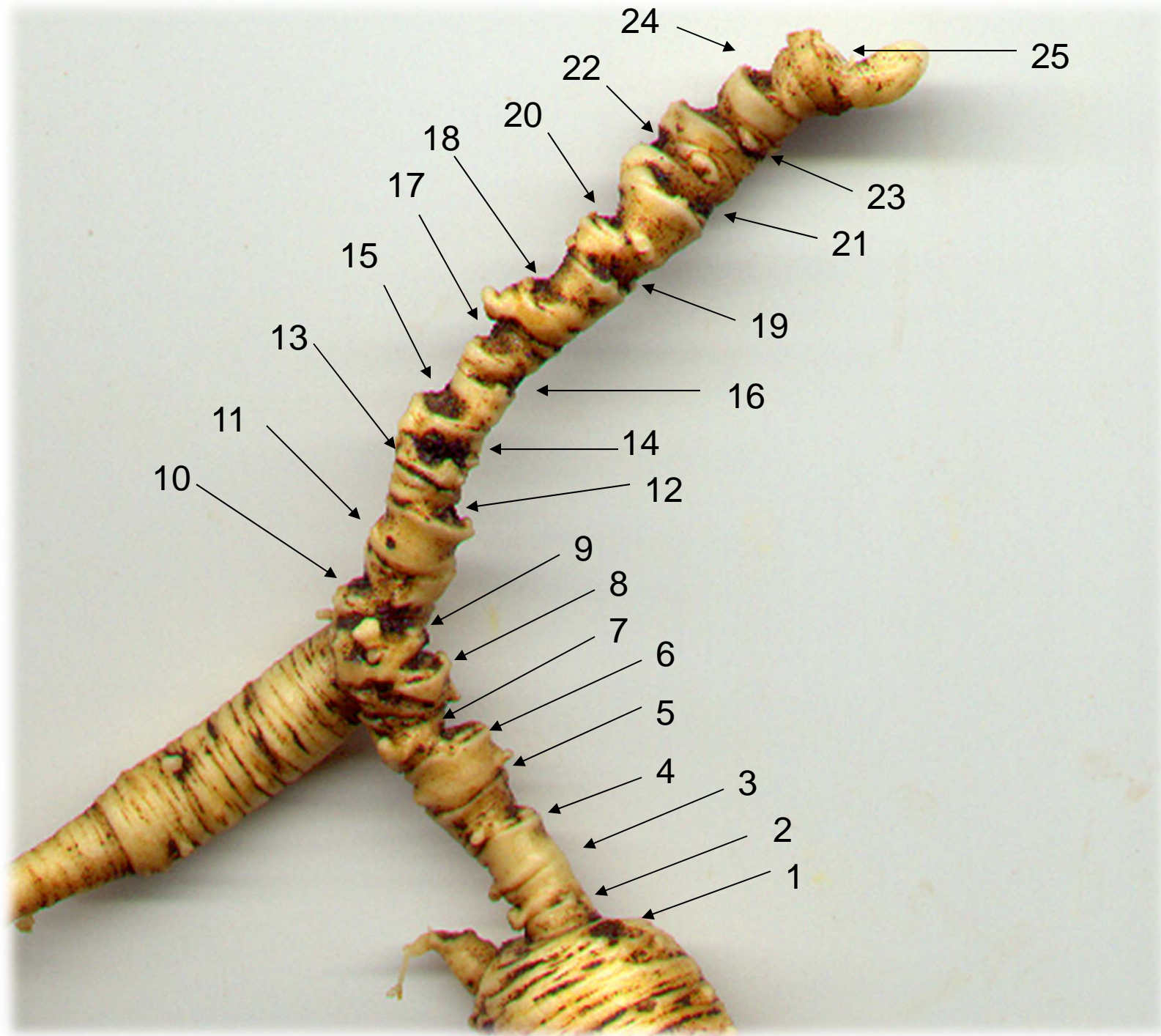
野山参
#268.00

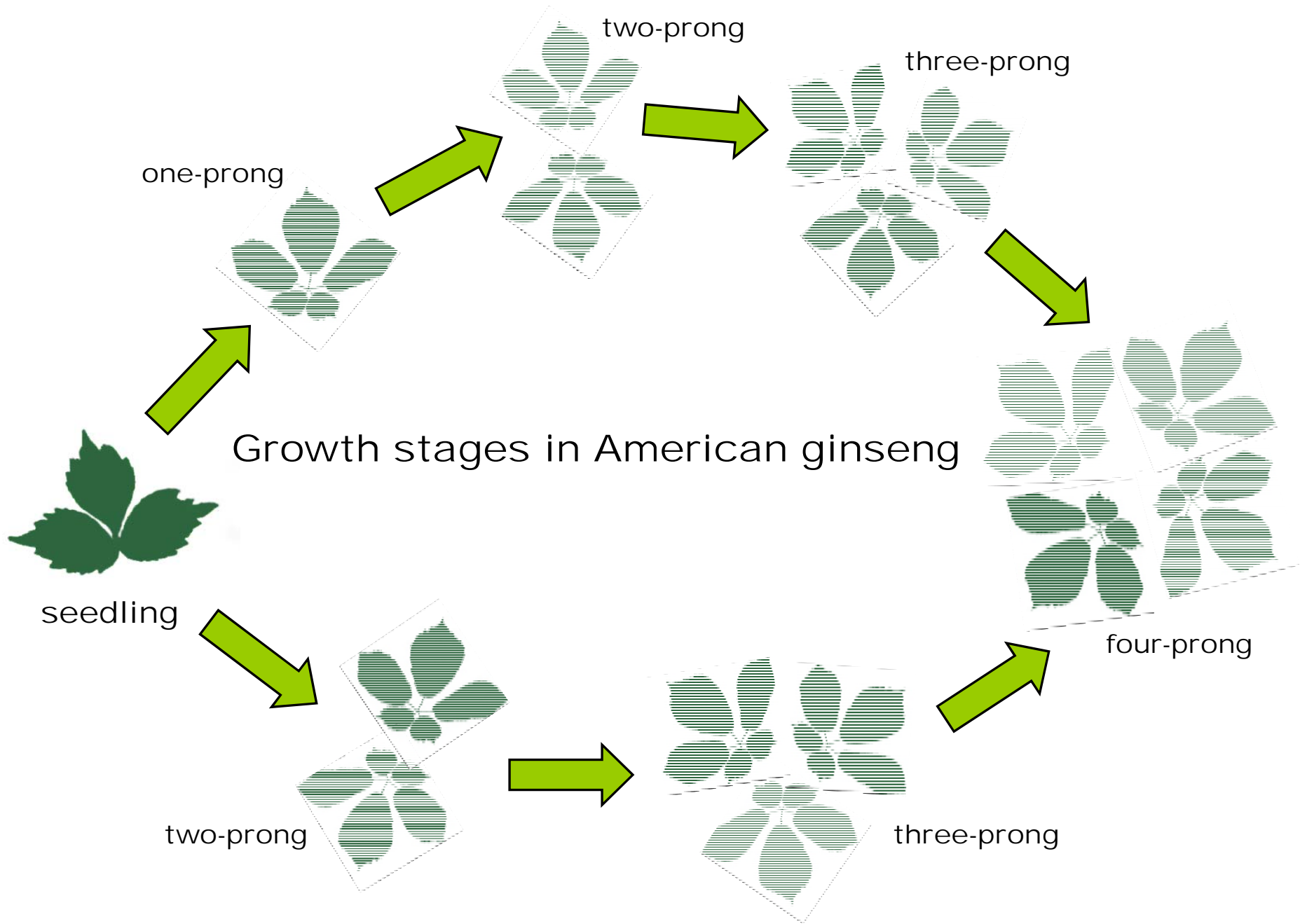
野山参
#225.00

野山参小泡粒
每两\$238.00

野山参
每两\$380.00

野山参
每两\$238.00

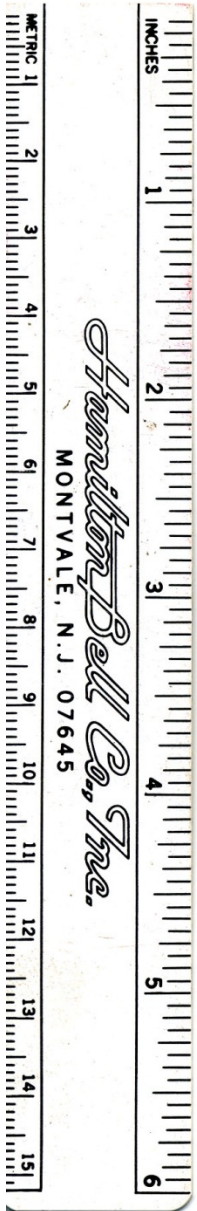






tri-foliolate or ternate
seedling stage





palmately-compound
= "prong"

















SCREEN MESH

LAYER OF SAND

LAYER OF SEEDS

LAYER OF SAND

LAYER OF SEEDS

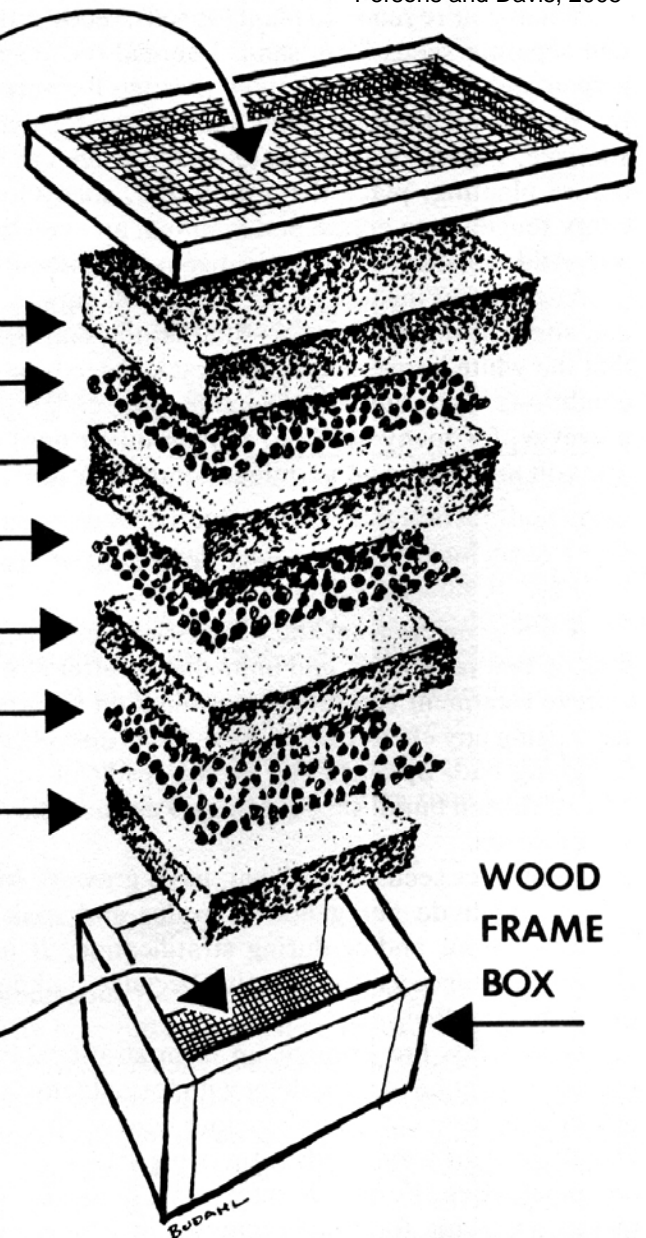
LAYER OF SAND

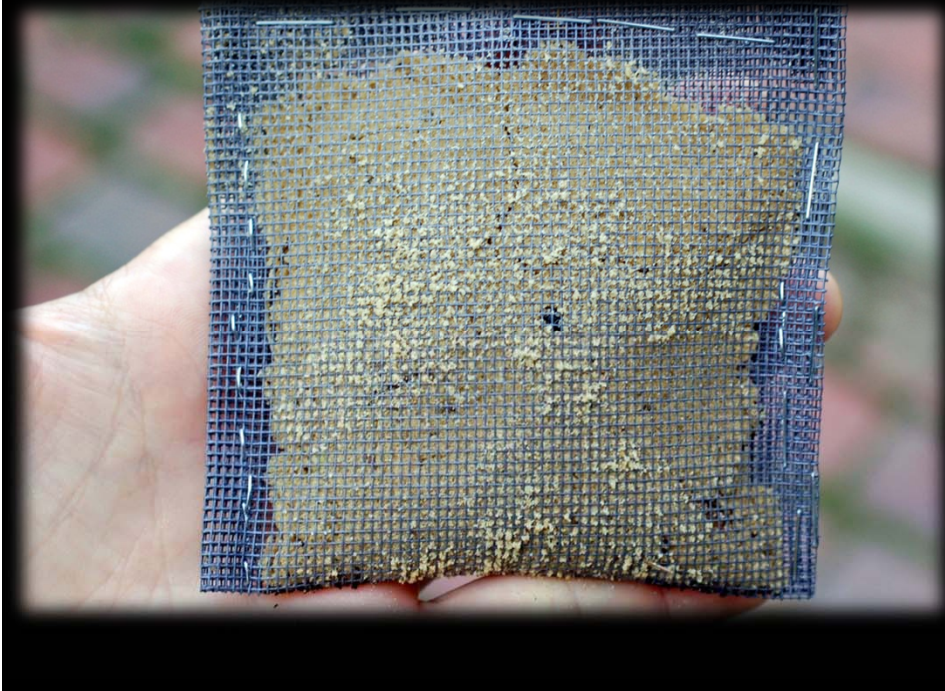
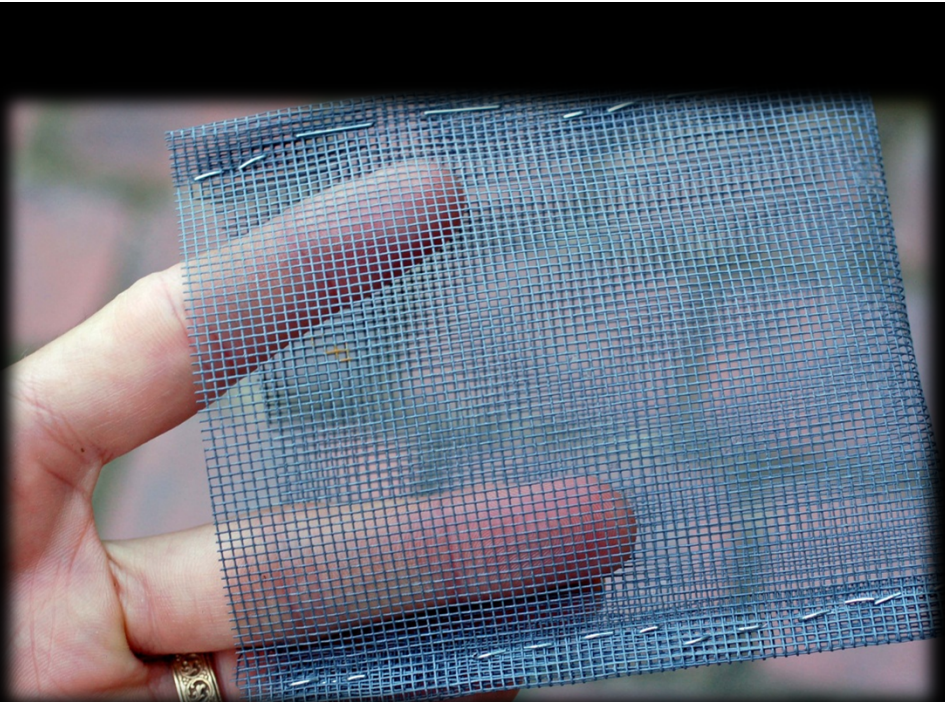
LAYER OF SEEDS

LAYER OF SAND

SCREEN MESH

WOOD
FRAME
BOX

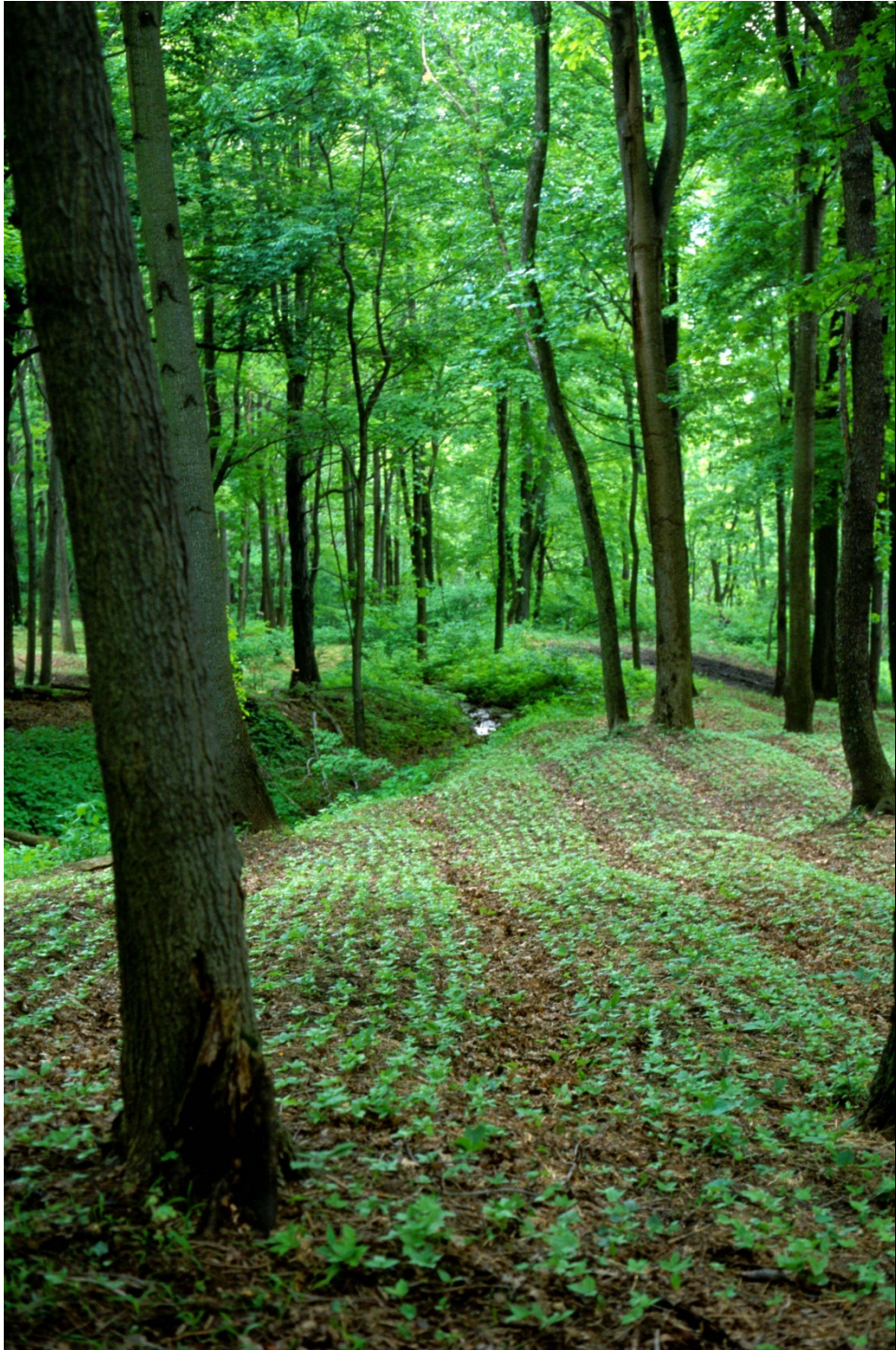




Agroforestry



“Forest farming”

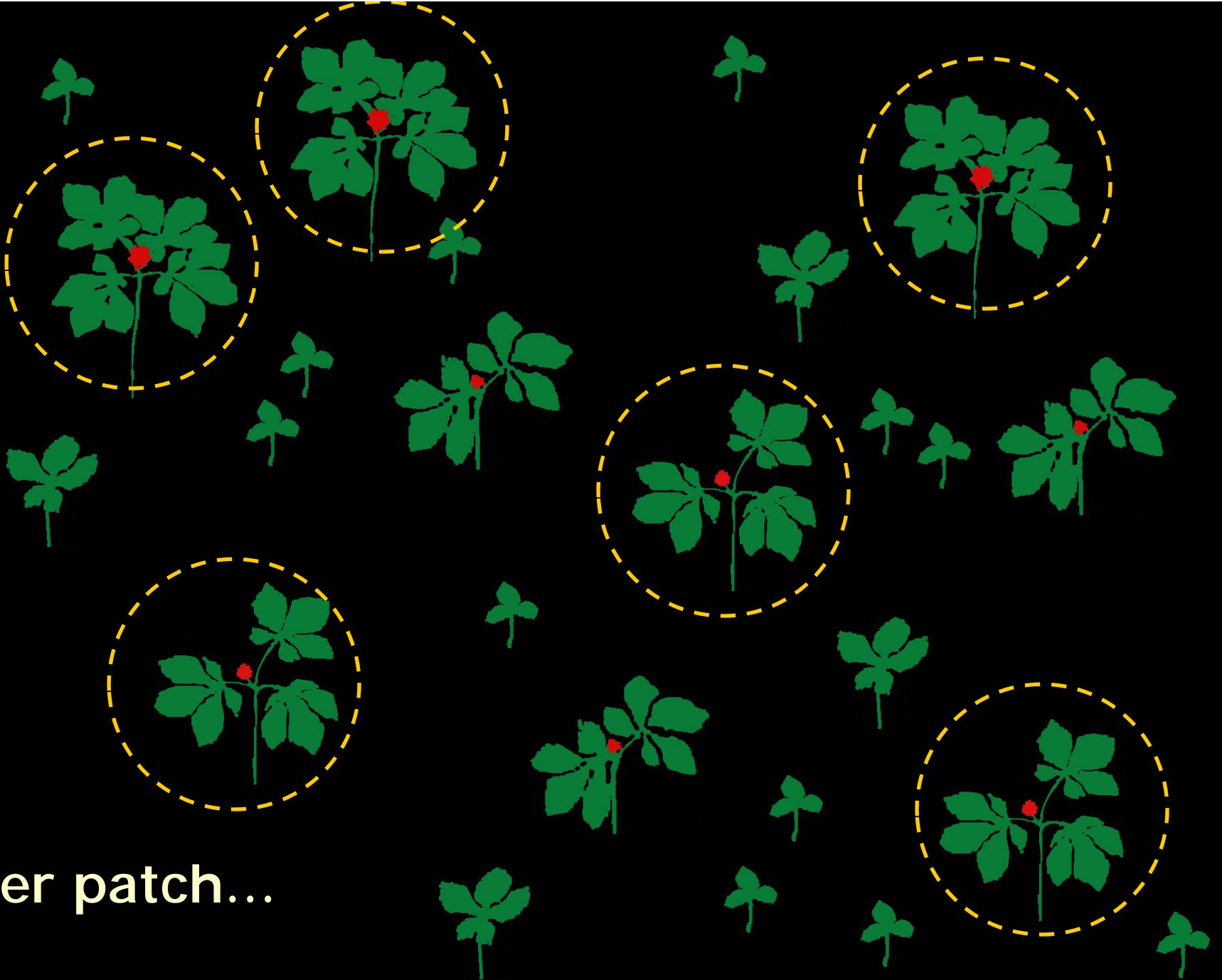




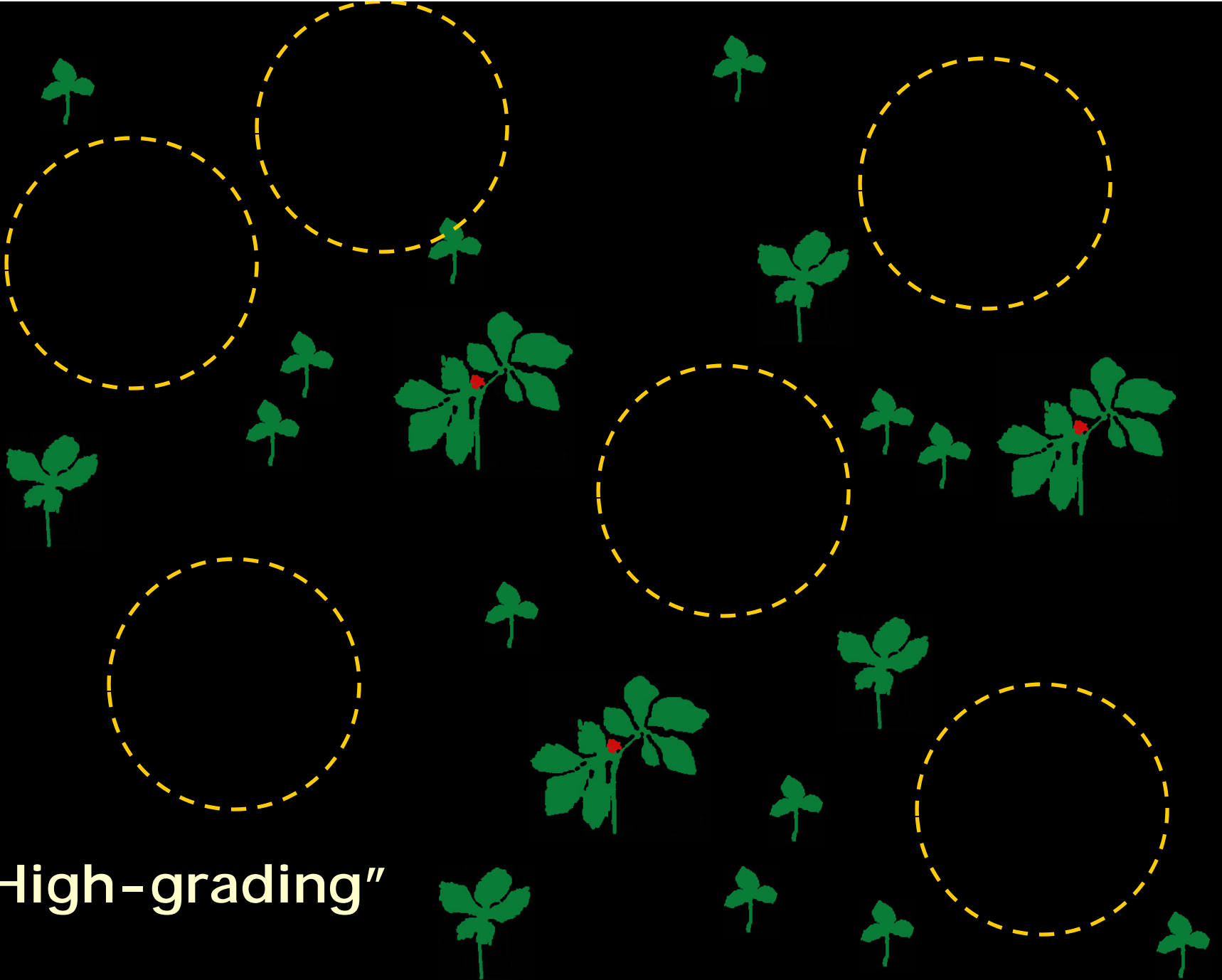








Yer patch...



"High-grading"



"Seed plants"

5

Forest Finance

Opportunities from Ginseng Husbandry in Pennsylvania



PENNSTATE



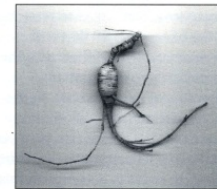
College of Agricultural Sciences

Agricultural Research and Cooperative Extension

Nontimber Forest Products (NTFPs) from Pennsylvania

1

American ginseng (*Panax quinquefolius* L.)



PENNSTATE



College of Agricultural Sciences
Agricultural Research and Cooperative Extension

Wild leek, ramp
Allium tricoccum















Skunk cabbage suspected as 14 people sickened in Sullivan County

By PHILIP A. HOLMES
pholmes@sungazette.com

FORKSVILLE — More than a dozen people were taken to area hospitals late Sunday afternoon after they became ill from eating skunk cabbage, according to borough Fire Chief Randy Rosbach.

“A total of 14 people, ranging from children to those in their 60s, were transported from the scene, including at least one who was flown to Geisinger Medical Center (Danville) because he had previous medical problems,” Rosbach said.

The helicopter landed in a hayfield along Route 87 in the borough.

Those who became ill ate a meal together at private property along Wilcox Road, about four miles north of the borough, Rosbach said.

Emergency medical technicians from the borough, along with ambulances from Dushore and Mildred were dispatched about 5:20 p.m. to the property “for two patients reportedly suffering food poisoning,” Rosbach said.

Paramedics from Towanda Memorial Hospital also were sent to the scene.

“When the EMTs arrived, they found multiple people who were ill and sick to their stomach,” Rosbach said. Additional ambulances and paramedics from Hillsgrove and Towanda were called to the scene.

“During the meal, the group thought they were eating leeks. However, it turned out to be skunk cabbage, which likely had been picked from the surrounding woods,” Rosbach said.

“They still had some of the cabbage in the home, and upon showing it to the emergency responders, it was determined that the plant was what made everyone ill,” he added.

As the group found out, Rosbach said, eating such cabbage can make one quite sick. He said those who became ill were taken to Towanda Memorial and Williamsport Hospitals in addition to Geisinger.

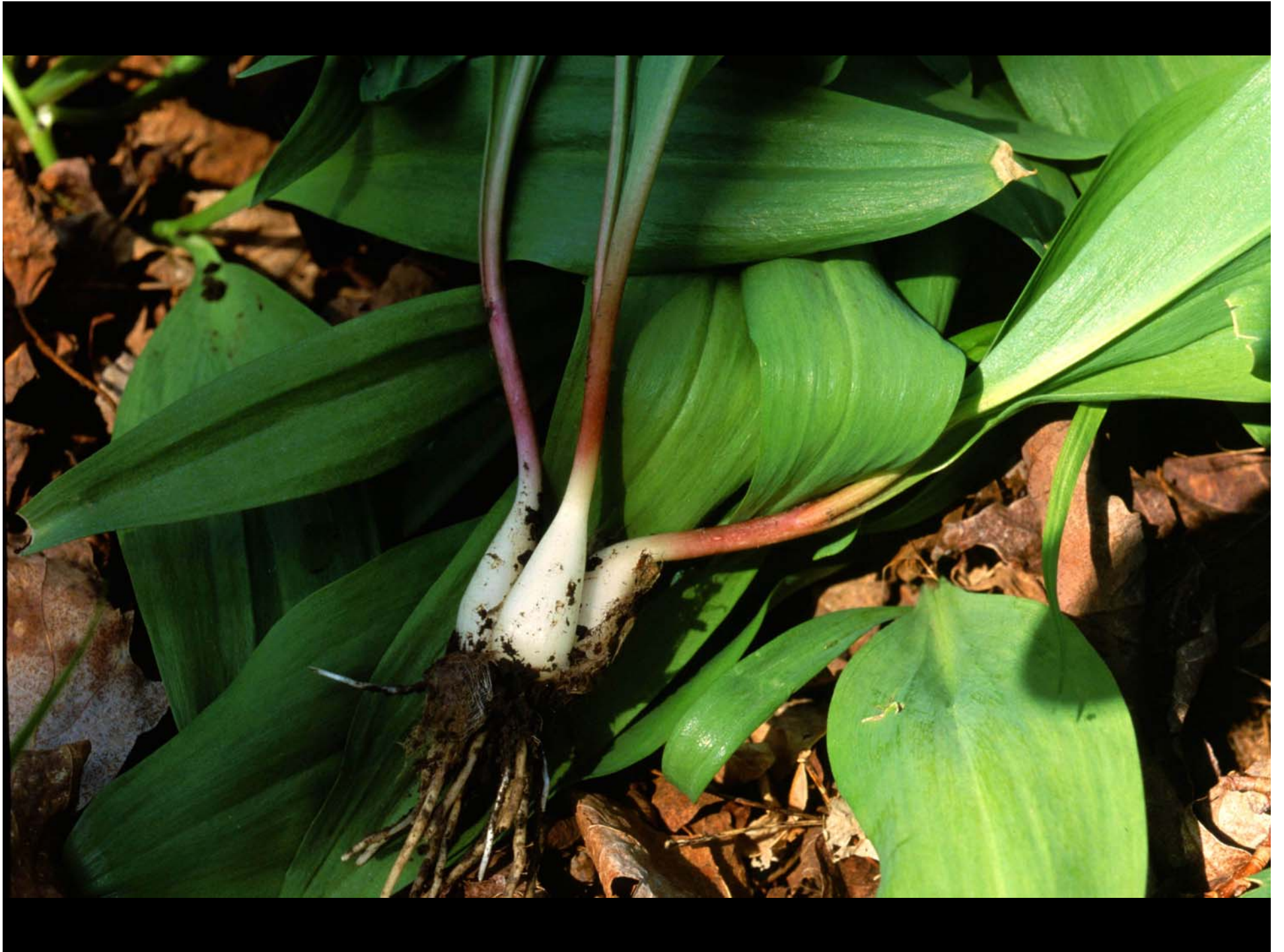
Rosbach said it was expected that most of those who became ill would be sent home Sunday night.

















Out of the Winter and Into the Weeds

From First Dining Page

off the forest floor. Plenty of cooks disagree. In the chefs just can't resist putting ramps on the menu, along with trout, the shad, a mushy fish to eat that Peter Hoffman at mask it with bacon on his \$55 menu earlier this month. Just as crazy for the bitter fiddlehead fern, a plant that has a warning for Disease Control warning cooking. They also love sting-recipes for these greens begin ones to wear gloves or to use and end with boiling them into

is understandable, especially in New York kitchens. After months of braised meat and enough braised meat, cooks are desperate for anything — pulled from the cold, early-spring water.

ernack, the chef at Esca in recently placed a small pickled ramp on top of a raw king-of-crudo trio.

ique grassy earthy flavor you've seen since November," he's so tired of winter that when you, you jump for joy. You how much the stuff is."

r, chef and an owner of the restaurants, had his first taste of ramps a couple of weeks ago.

excellent," he said. "It's just things that is so insanely seasonal and you can't control."

he pulled ramps from a patch of chard door at Blue Hill at Stone cantic Hills, N.Y., sautéed until waiters parading through them with platters full of them. s not so lucky. It appears that s got to them first.

in New York City Greenmarkets, Rick Bishop sell ramps and aged in early spring as a way me money until the growing in earnest. This year seven ing ramps, said Gabrielle ility manager for the Green-

ill also sell fiddleheads, a little



Top and above right, photographs by Marvi Lacar for The New York Times; above left, Shannon Greer for The New York Times

good. "I like fiddlehead ferns, but I do think they are time-consuming," said Anne Quatrano, the chef and owner of a little Atlanta restaurant empire that includes Bacchanalia and Floataway Café. "I wouldn't say that everybody really loves them."

Ramps require some work, too. She tames them with a quick pickling, then slips them into dishes such as risotto seasoned with tasso.

Like Ms. Quatrano, Melissa Perello, chef at the Fifth Floor in San Francisco, uses technique and strong flavors to counter the bitterness of wild spring foods. This time of year her menu includes a salad of morels and fiddlehead, relying on vinegar and pun-

ple just love it or hate it."

About 40 urban chefs and ramp enthusiasts love them so much that this year they made their way to the Spence Farm in Fairbury, Ill., about 100 miles south of Chicago, for a ramp dig. On May 8 the ramps will be included in a four-course, \$125 dinner at Timo Restaurant in Chicago.

Ramps are the biggest single source of income for the farm. Four weeks of digging up 3,700 pounds brought in \$29,600 this year.

"People have a fascination with something that's hard to come by and hasn't been produced in an industrial, factory system," said Terra Brockman, founder of the Land Connection, which works to save farmland and to train organic farmers. Her group organized the ramp dig and subsequent fundraising dinner.

Concerned with my attitude in an earlier conversation, Ms. Brockman sent a follow-up e-mail message to explain why chefs are compelled to spend the day digging for food with so little culinary payoff.

"They plunge their spades into the earth and release the mixed aromas of rich earth and pungent ramps," she wrote. "They lug

THAT'S WILD Top, Yaffa Gindoff, 14, a foraging trek led by Steve Brill, who calls himself the Wildman, along a hiking trail in Crestwood, N.Y.; far left, Dan Barber of the Blue Hill restaurants, with ramps; left, fiddleheads and ramps found in Crestwood.

RAMPS AND POTATO SOUP

Time: 35 minutes

- 4 to 6 slices bacon
- 4 cups trimmed, chopped ramps, including greens (see note)
- 4 to 5 cups red potatoes, unpeeled into 1/2- to 3/4-inch dice
- 3 tablespoons flour
- 4 cups chicken broth
- 1 cup heavy cream
- Salt and freshly ground black pepper

1. In a large Dutch oven over medium heat fry bacon until fat is rendered and become crispy. Remove bacon and reserve fat for other purpose. Add ramps and potatoes to bacon fat and sauté over medium heat until ramps are tender, about 5 minutes. Stir with flour and stir to mix.

2. Stir in chicken broth. Cover and simmer until potatoes are tender, about 15 minutes. Stir in cream and heat until steam rises but do not boil. Salt and pepper to taste, and serve.

Yield: 4 to 6 servings.

Note: Ramps are sold at some Greenmarkets and can be ordered from Earthlights in DeWitt, Mich.: (800) 367-4777, www.earthly.com.

FIDDLEHEAD FERN AND MOREL SALAD

Adapted from Melissa Perello

Time: 20 minutes

- 1 tablespoon unsalted butter
- 8 ounces morels, halved lengthwise and rinsed
- 8 ounces fiddlehead ferns, trimmed (see note)
- 2 tablespoons walnut oil, more for drizzling
- 2. Fill a pot with lightly salted water and bring to a boil. Set aside a bowl of ice water. Add ferns to boiling water and simmer for 10 minutes. Drain and immediately transfer to ice water to chill. Drain again.
- 3. In a medium mixing bowl, combine

Bitter and earthy, wild greens yell 'spring,' and chefs heed the call.

NY Times, April 26 2006





RAMPS AKA Wild Leeks
Allium
Tricoccum

50¢ each
or 6 for \$2.00

Totally Edible!

Grown
in our
Organic
Woodlands



05/06/2006

Photo: Troy Bogdan



LOCAL
Ramp
\$15.99/lb
ORIGIN: Indiana, PA

Ah, the Sweet Smell Of Ramps in the Spring

Continued From First Dining Page

elvetia and Elkins on exactly the same day, April 26. Clog dancers from Kentucky entertained the gymnasium, 91-year-old Libby Deitz sold her homemade jam, and all manner of people waited in line to eat — teenagers, an ancient mountain man with a long white beard, a pair of Gen Xers pushing a stroller. For \$10, each diner got a plastic foam box with a tangle of gray-green cooked ramps, a hunk of cornbread, several strips of bacon, a slab of country ham, a mound of baked beans (decanted from the tin and fortified with ham and bacon drippings).

trimming and freezing. Mr. McClung put in an eight-hour shift on Friday and a nine-hour shift on Saturday, wearing a jaunty green-and-white cap. When he finished, he said, he and the other volunteer cooks would have raised \$4,000 or \$5,000 for the local Chamber of Commerce, of which he is the president. But his skin, hair, shirt and jeans would be saturated with the pungent smell of ramps, he said, so he would "head for home to take a long shower and change clothes." Patricia Bunting, Mr. McClung's 44-year-old daughter, who served as his sous chef, wore an apron emblazoned with the words "King of Stink." She said she had never "When I asked why, she want to smell bad."

— Allium tricoccum — are members of the same robustly and family as chives, leeks, scallions and onions. The name is in dispute. Most calling the Department of Agriculture "ramp" a shortened "ramson" which is an old name for interpart of the ramp, Allium tricoccum. "Ramson" is said to come from the Old English word for wild leeks, hramsen, and the more romantic cast of mind, "ram." Aries being the sign of the month, ramps appear.



FROM THE Glen Facemire left, uses a hoe to dig ramps, in his farm woods, W For those missed the Ramp Festival weekend, Facemire ramps over Internet.



G. Facemire

Ramps emerge from the ground with rolled-up, quill-like foliage, which develops into flat, smooth, sword-shape leaves, a rich green in color, with a small bulb at the bottom. They are tender when eaten quite young, about the size of a small scallion.

Clumps of a dozen, a hundred or a thousand dot the forest. Mountain folk dig them for the family table and to sell at roadside stands, so energetically that environmentalists worry that they may disappear. Last year, alarmed by a declining ramp population, authorities at Great Smoky Mountains National Park in North Carolina and Tennessee banned ramp-digging.

Glen Facemire, a retired postman, grows ramps from seed at his farm near Richwood. Using a method he developed, it takes six or even seven years, he said, for seeds taken from flowers that appear in July or August to produce ramps once they are planted. He sells fresh ramps in season and a number of ramp products on his Web site (www.rampfarm.com) and at farm shops throughout the region.

For the first white men who came to the mountains, ramps supplied not only an initial taste of spring but also vital protection against rickets, though the settlement

for ladies or those who could admit that my wife, Betsy, a woman of delicate sensibility, the smell of the Ramp Festival take, and I suppose that ramps would give any industrial-strength case of the power of Listerine to

Eleanor Mailloux, one of its of the ramp feed in the hamlet founded in 1869 grants, said she and her friends plates of ramps when they spend the day at school. I send them home in self-defense.

I myself judged Mr. Facemire's ramps tasty enough, if a bit overbacon greasy, and not as smelling than a ripe Lincolnton. But to my no doubt taste, the ramp dishes were the real eye-openers.

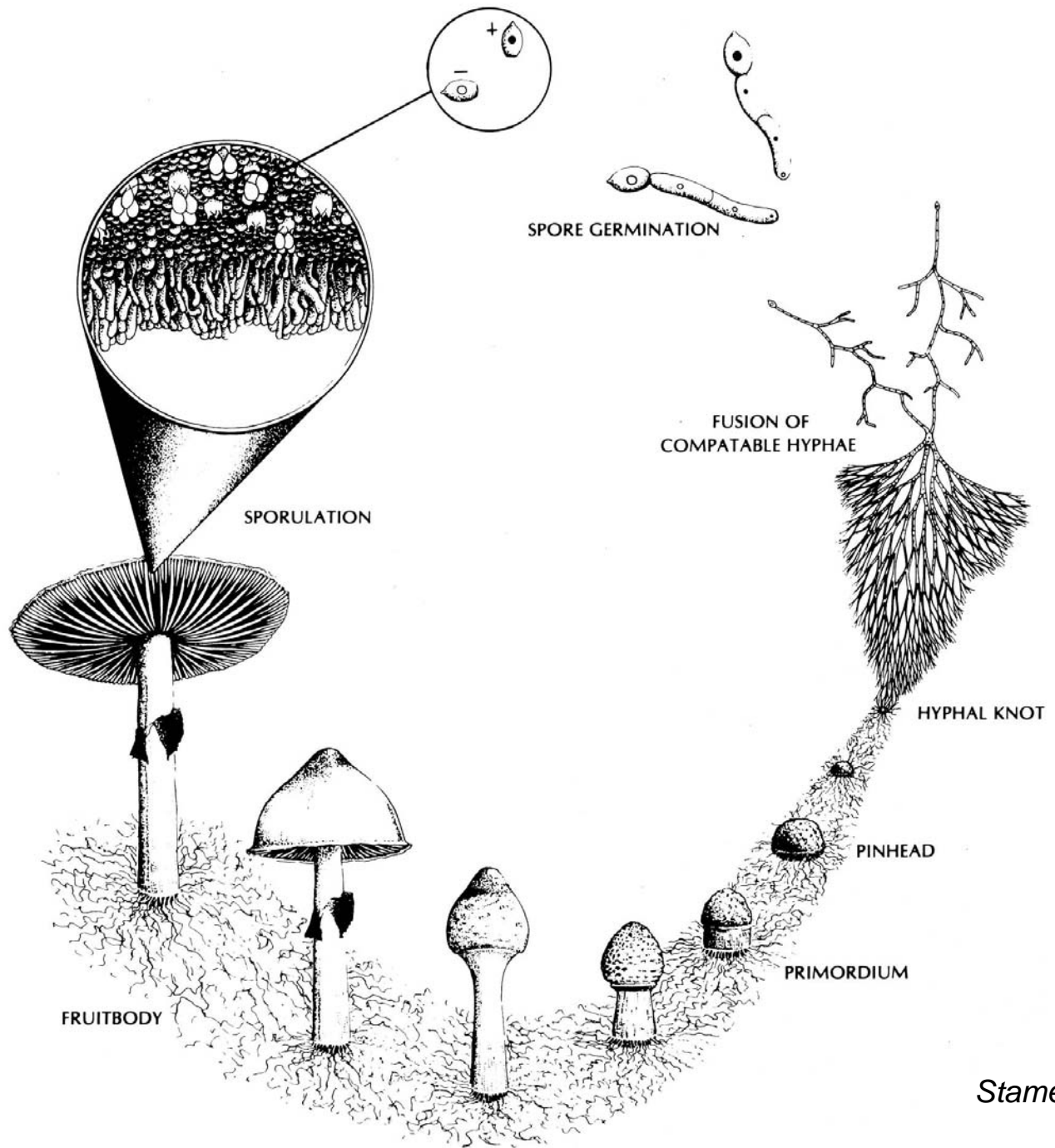
FORTY years ago, American foragers lauded ramps as "the best of the wild on strictly a backwoods ramps have gone uptown."







wild mushrooms



Stamets & Chilton

mycorrhizal

vs.

parasitic

vs.

Saprobic
(decomposer)



Yellow morel
Morchella esculenta



Black morel
Morchella elata













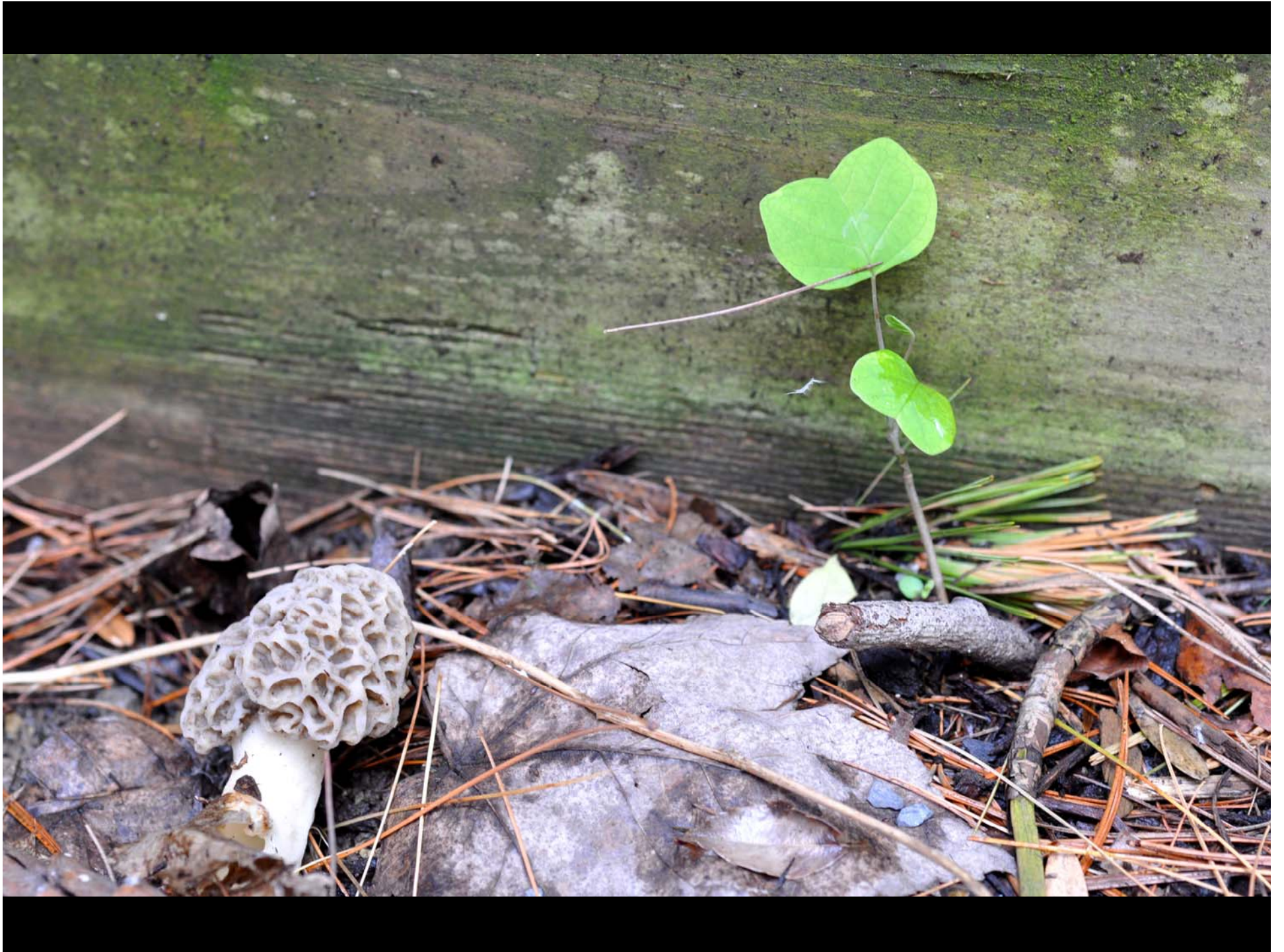


American elm
Ulmus americana











Tulip poplar
Liriodendron tulipifera



[Home](#) [Mushrooms](#) [Produce](#) [Cheeses](#) [Meats](#) [Poultry](#) [Fish](#)

What's Fresh **Pennsylvania Specialty Mushrooms**

[Foraging](#)

[Natural Produce](#)

[Localization](#)

[Conservation Efforts](#)

[Contact Us](#)

Members of:



Find us on Facebook

All of the cultivated specialty mushrooms (as well as all of the wild mushrooms) we offer are grown (or grow respectively) right here in Pennsylvania. We have specialty mushrooms available year round, from our Kennett Square farmer.

These mushrooms are available year round:

- Beech
- Crimini
- Maitake (AKA Hen of the Woods)
- Oyster
- Pom Pom (AKA Lion's Mane)
- Portabella
- Royal Trumpet (AKA King Oyster)
- Shiitake



Royal Trumpet Mushroom (AKA King Oyster)

Many cultivated and wild mushrooms have been shown to have beneficial medicinal qualities such as: prevention of certain kinds of cancer, diabetes, high blood pressure, and high cholesterol, as well as, immunostimulatory and antioxidant qualities, and agents known to treat cancer and coronary heart disease just to name a few.



Beech Mushroom

Nutritional information: Based on a 100g portion. As referenced from the [USDA National Nutrient Database](#) for Standard Reference.

Mushrooms		
Calories	kcal	22
Fat	g	0.1





Smooth chanterelle
Cantharellus lateritius







Black oak
Quercus velutina



Red oak
Quercus rubra



Jack O'lantern
Omphalotus olearius



A close-up photograph of a chanterelle mushroom, showing its thick, ribbed gills and a portion of its stem. The gills are a pale, creamy yellow color. The text "chanterelle" is overlaid in white on a semi-transparent dark grey background in the upper right corner of this inset.

chanterelle

A large photograph of Jack-o-lantern mushrooms. The gills are a vibrant yellow-orange color and are densely packed. The mushroom caps are also visible, showing a mix of yellow and dark purple or brownish-red colors. The text "Jack-o-lantern" is overlaid in white on a semi-transparent dark grey background in the lower left corner.

Jack-o-lantern





Hen of the woods
Grifola frondosa

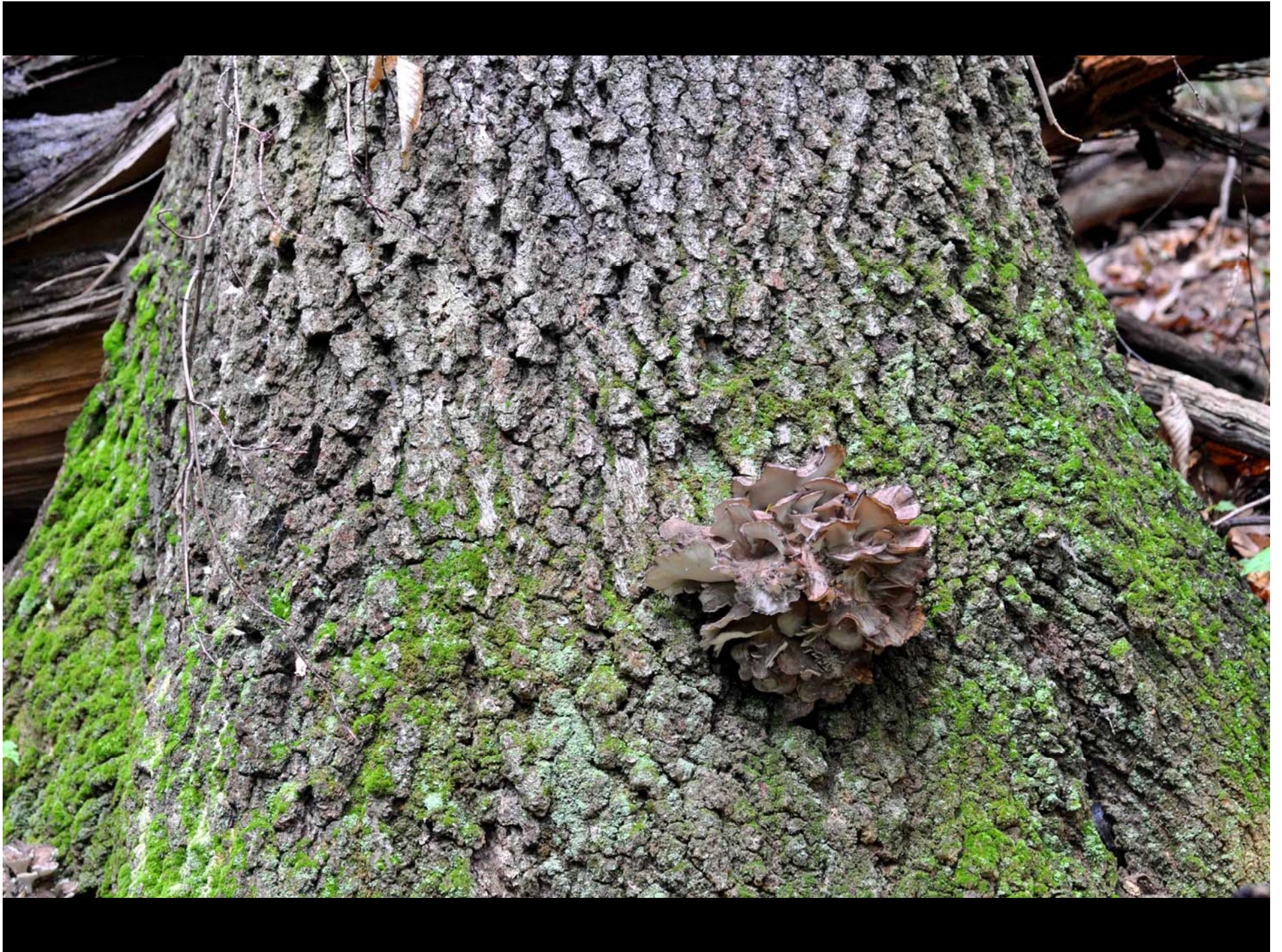
























“Forest farming”



Hop hornbeam
Ostrya virginiana



Shiitake
Lentinula edodes













For current information about
plant and mushroom related
educational opportunities at
Shavers Creek:

Shaver's Creek
Environmental
Center Plant Science
Program

on facebook

