



Maintaining food and medicinal plants in cultivation Minimizes chances of over-harvest in the wild.

At my home, I cultivate and use these native and invasive wild plants:

Goldenrod Spruce tips Devil's Club Yarrow Rose petals and hips

Valerian Anaelica Cow Parsnip High-bush Cranberry

Willow leaves and bark Nettles

Lamb's Quarters Artemisia (Wormwood) Beach Lovage Pineapple Weed Fireweed Geranium Chives

Chickweed Bluebells Eskimo Potato

Bunchberry Jacob's Ladder Alder

Roseroot

Plantain

Dandelions

Growing native Alaskan plants successfully for food or medicine, requires knowledge:

Seed germination requirements

•Viability

•Stratification

Moisture

•Light

Type of environment the seed needs

•Soil? Wet, medium, dry. Rocky, acid, organic

·Light? Sun, shade

•Ways to grow plants for easy harvest

•Rows, raised beds, wild management

•Identification of plants for purpose desired

•Harvest times for seed or parts

•Seed collection times and techniques

•Flower, root, stem harvest

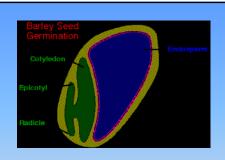
Processing of seed or parts

•Post harvest cleaning

Storage

•Usage





Native plants have germination strategies to enable them to grow at the right time and place.

One of the fun things we do at the Plant Materials Center is figure out germination strategies.



TZ test shows Embryo is viable





Imitate nature.

Is the seed spread by wind?

Is it eaten by an animal?

Is it buried or does it lie on top of the ground?



Think of Alaskan environments.

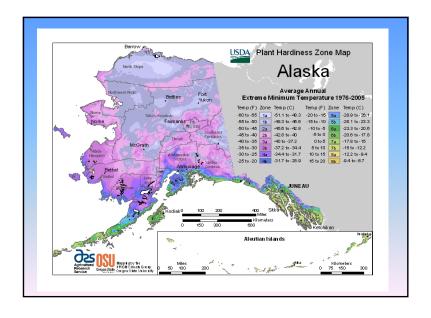
Seed falls usually in the fall. It is covered by snow, goes through the freeze/thaw cycle in winter, then is exposed to lots of moisture as break-up occurs. Summer means long, sunny days.







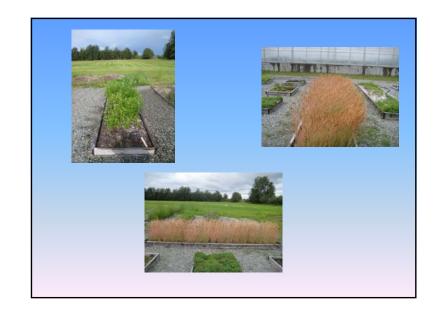


























Which plants do I want to grow

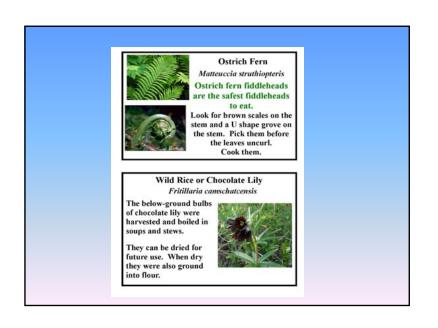
for my
Native Alaskan Plant
Pantry and
Medicine Cabinet?



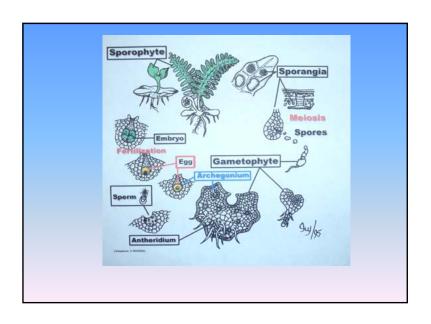




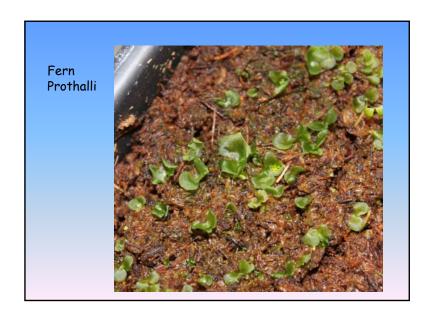














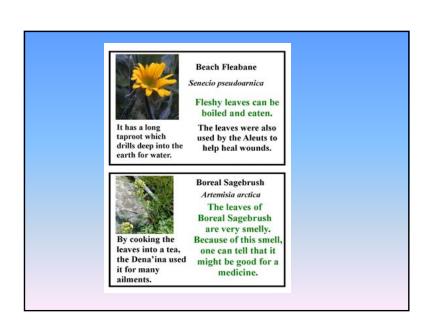






















Mosses

Uses: Diapers or

Toilet Paper

Hypogymnia physodes

Brown dye for wool.

Used in soups.

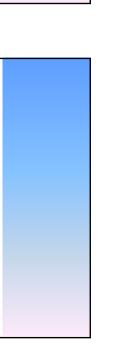
Survival food.

Mosses were used for mattresses, insulation of houses, markers, and as fire starters.

There are over 415 different types

of mosses in Alaska.

Monks Hood Lichen





Bedstraw

Galium boreale

This sweet smelling plant

was used to fill mattresses

Young plants can be

cooked for food.

The leaves produce a yel-

ow dye. The roots make a

pink to purple dye.

Northern Yarrow

Achillea millefolium var. borealis

Yarrow was an important

medicinal plant for most

Native People in Alaska.



Spruce: Picea sp.

A spring-time tonic spruce tips.

Harvest the spring spruce tips while part of their brown bud scale is still attached. Eat raw or make into a tea.



Wild Rose

Rosa sp.

The petals of our wild roses can be eaten raw or made into rose petal jam.

The leaves were used for tea.

Rose hips (fruit) are high in Vitamin C. Jellies, jams, and sauces are made from rose hips.



Arctic Dock: Rumex arcticus

Three common names are used for this species: Wild Rhubarb, Sour Dock, or Arctic Dock.
The young leaves of Sour Dock can be eaten raw or cooked.
They are a good source of Vitamins A and C.

The roots were used for medicine. This plant is usually found in wet areas.



Wild Rhubarb Polygonum alaskanum

Stems and leaves were eaten raw or cooked. The stems were made into desserts.

If the stalk breaks easily with your fingertips, it is ready to eat.



Meadow Bistort

Polygonum bistorta

The young leaves can be eaten raw or cooked. Leaves were preserved in seal oil to be eaten in the winter. The roots can be eaten raw or cooked.

The underground root grows in a crescent shape. Chewing the root after eating helps to clean the teeth.



Medicine Beverage: leaves and flowers as tea Spice: young leaves Tools: switch for sweathouse Labrador Tea
Ledum palustre
The young leaves and
stems of Labrador Tea
are made into infusions
for many illnesses.
Caution needs to be
taken with this plant
because it contains ledol,
a poisonous substance
that can cause paralysis.



positive of identification!!! Angelica

Angelica lucida
Angelica's young leaves and
stems were eaten like celery.
The stems were peeled and the
juicy insides were eaten.

Caution!!! This plant looks very similar to the poisonous Water Hemlock. They both grow in the same areas.

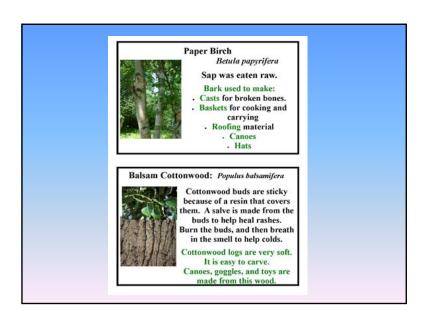


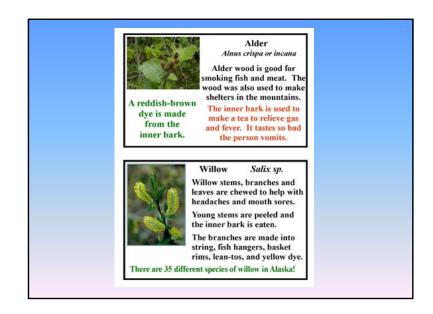
Ligusticum scoticum



The leaves and young shoots of Petru'shka can be eaten raw or cooked. They are high in Vitamins A and C.

Look in the middle of the plant to find young leaves in the summer. They are good cooked with fish or in soups.







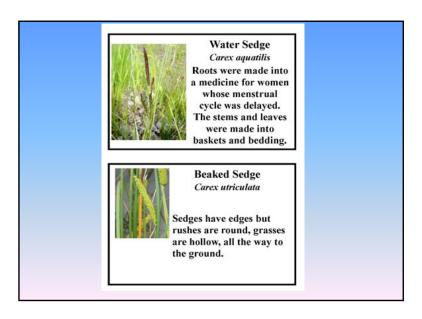




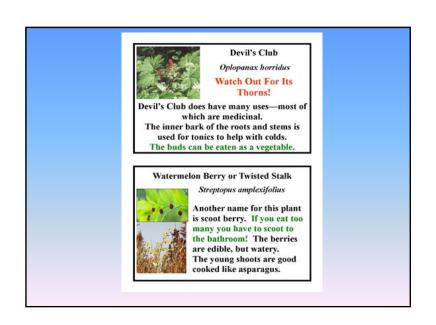


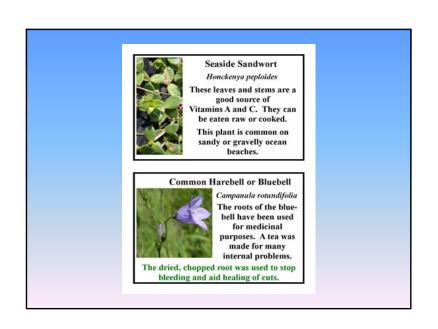






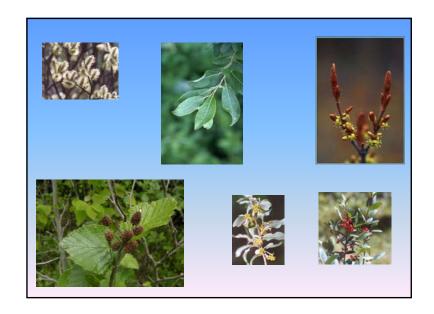






















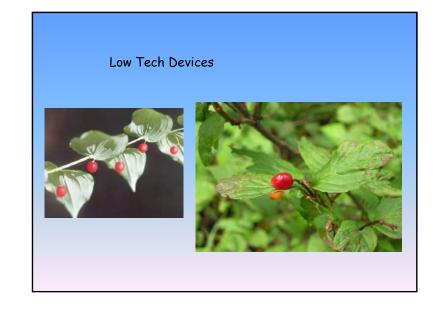


Any plant used carelessly can harm.

The same plant, when dispensed from knowing and loving hands
Will heal hurt and banish suffering.

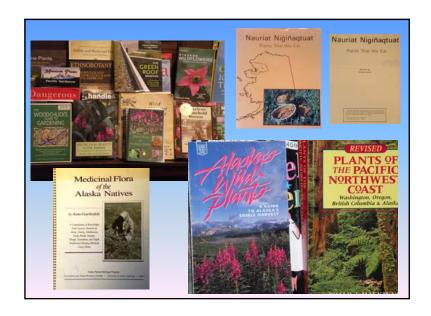
Clean plant parts thoroughly. Store appropriately. Use with knowledge.



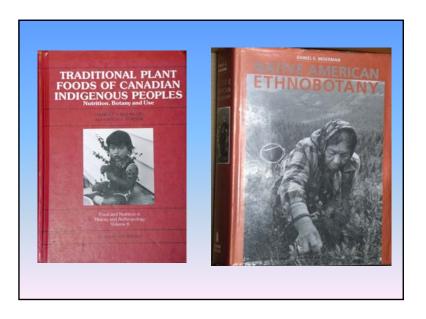


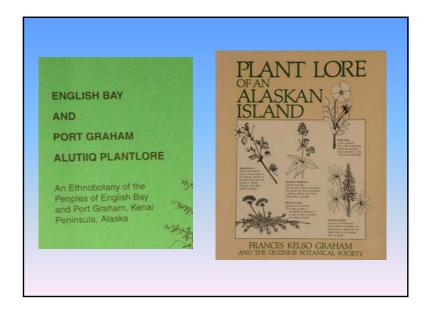














Nettles

Young Nettles can be eaten slightly boiled, like spinach.
A tea is great for allergies.
Dried, use them in the winter for teas or in soup.

They are very tasty and high in Vitamin C.
You can harvest them several times
as long as they are still young.
When nettles are older they make a strong fiber for
cords and rope.
You just need to watch out for the stings!

