Combining local and academic knowledge to define and assess wild food plant sustainable foraging in Norway

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Background

Wild food plants = nutrition, health, identity, wealth, ...



- What is sustainable wild food plant foraging?
- Is foraging sustainable in Norway?

Methods

- 19 interviews with experts, 219 responses to online questionnaire
- Combined sustainability assessment per plant (ecological traits, IUCN Red List Norway, foraging practices)





Dill (Reykjavík, loeland). Photo by SA Friðþjófsson.

Discussion

- Combining foragers' judgements with plants' ecological traits and distribution at larger scales
- Co-defining sustainable foraging through a framework of biocultural reciprocity
- Validation of local knowledge on contested cases might be desirable
- New communication and education tool

Conclusions

A transdisciplinary approach to foraging sustainability can address:

- Taxonomic issues (local / academic)
- Scale issues (local / national)
- Disciplinary issues (social / ecological)



Ramslok (Allium ursinum L) foraging and flowers. Photo by P Karlsen.



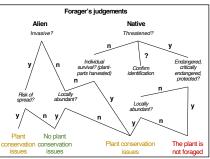






Results

- Sustainable foraging = knowledge and practices to maintain foragerplant relationships over time (societal, ecological, health dimensions)
- Flowchart to assess sustainability



 Of 267 wild food plants foraged, for 220 no conservation issues were raised, for 24 conservation issues were raised, and one should not be foraged. The rest could not be assessed because ethnotaxa ≠ species. The most often forance plants are common and abundant species.

 The most often foraged plants are common and abundant species, local ecological knowledge and moral judgements guide foraging vulnerable plants