Appalachian Forest Farming, Then and Now
Articulating Ecological Imaginaries in a Time Between

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Camping and fishing on Marsh Fork. Photo by Terry Eiler.

Evening music around campfire, during forest farming field day at Yew Mountain Center. Photo by Mary Hufford.
Sharing Success in Agroforestry in Central Appalachia

Beeyard at Yew Mountain Center

Chestnuts at Silver Run Forest Farm
LEAVE IT IN THE GROUND
Mapping of Agroforestry Research in Developing Countries

Mukhliss et al., 2022. “Understanding Socio-Economic and Environmental Impacts of Agroforestry on Rural Communities”
Practices Recognized by the National Agroforestry Center

- Alley cropping
- Windbreaks
- Riparian buffers
- Silvopasture
- Forest Farming

Silvopasture with chickens, Hickory Hollow  
Mushroom logs, Yew Mountain Center  
Alley cropping with chestnuts, Silver Run
“a practice which cultivates medicinal, edible, decorative, and handicraft crops under a forest canopy that is managed to provide shade levels and habitat which favor growth and enhance production.”

-- Appalachian Beginning Forest Farmers Coalition
Multi-sectoral knowledge network forming around Central Appalachian Agroforestry

Source: Appalachian Forest Farmers Coalition
ALWAYS IN SEASON:
AGROFORESTRY
IN CENTRAL APPALACHIA

SEASONAL ROUND

MARCH

APRIL

JUNE

JULY

AUG.

SEP.

OCT.

NOV.

DEC.

JAN.

FEB.

MAR.

APR.

MAY

JUNE

SEASONAL ROUND

BLACK COHOSH

COLDSEAL

ELDERBERRY

SHIITAKE

CHESTNUTS

SPICERELISH

PAM-PAW

WINTER SQUASH

MARCH

APRIL

MAY

JUNE

SEASONAL ROUND

WHITE OAK

HERBAL PRODUCTS

CHESTNUTS

ARTIFICIAL NUTS

MARCH

APRIL

MAY

JUNE

SEASONAL ROUND

NUTS

FRUITS

VEGETABLES

HERBS

COOKING YOGURT

HERBS

COOKING YOGURT

LiKEN

LiKEN

LiKEN

LiKEN

LiKEN

LiKEN

LiKEN
Distribution of Forest Farms and Service Providers around Coalfields
Community Wealth from Healthy Rivers and Forests
Photo by Lyntha Scott Eiler, American Folklife Center, Library of Congress
Creasy Jane’s Herbal Remedies
Above: Ruby’s Great Grandmother, Creasy Jane Pack; Right: Ruby’s grandmother, Fannie Shepherd
Ipomoea jalapa, wild sweet potato

Ruby’s “Two sisters and a cousin garden, featuring Black-eyed pea varieties introduced from Africa.

Illustration by John Ward
Creasy Jane’s Seasonal Round

Artwork by Our Numinous Mind

Ruby Daniels’ tincture making workshop during 2021 Forest Farming Field Day at Yew Mountain Center. Photo by Clara Haizlett
With Echinacea and Skullcap, “You can leave ginseng and goldenseal alone now.”
Shady Grove Botanicals, Mill Creek, WV

Photo of Carol and Ed Daniels by Mary Hufford; Historical photo courtesy of Ed Daniels; artwork by Carly Thaw
Shady Grove’s Seasonal Round
Medicinal understory botanicals

Artwork by Herbaceous Human, for Forest Farming Handbook, by United Plant Savers and Rural Action

Ed Daniels and Clara Haiizlett brushing ginseng to protect it from deer herbivory. IPhoto by Mary Hufford.
Processing golden seal roots for anti-fungal spray.

Photo by Mary Hufford
WV Folk Arts Apprenticeship in Forest Farming: Ed Daniels, Shady Grove Botanicals with Clara Haizlett

Propagating goldenseal. Photo by Mary Hufford
Silver Run Forest Farm, Keezletown, VA

Jonathan McRay and Cornelius Deppe
Photo by Mary Hufford
We're not in a HURRY.
We're Planting TREES!
Silver Run’s vision for dispersed production and new markets

Cornelius’s bicycle with elderberries

Jubilee climate farm

Preparing bundleweed for shipment
Acorns ready for milling

Soil under production

Air pruned paw paws for shipment
Hikers welcome!
We are a working farm and research center. Please stay on the trails and refrain from touching sap lines or any other equipment. Thanks.
Tea towel by Karen Milnes, Franklin, WV

so many so taps

so little time.
Industry’s articulation of Times of Production and Reproduction

Shumate’s Branch sludge dam above elementary school. Photo by Lyntha Eiler
The Seasonal Round
Practiced in traditional Forest Farming on Coal River (Dave Bailey)
BB: Well, yeah, I know all these hollers.
MH: Uh-huh
BB: This is Cantley Holler here, and that’s Coon Holler yonder, next down there is Shumake Holler, and the last one down there is called Hollow Field, I guess they used to have a newground up in there, and then above this one here is Sugar Camp Hollow, Calf Hollow, and then Sycamore. And then you get to the Main Stocking Leg – no -- Salt Log Hollow and Low Gap Hollow, and then Stocking Leg.
Names on the Drywall

- Flat Hollow (W. Va.)
- Bear Den Hollow (W. Va.)
- Bee Comb Hollow (W. Va.)
- Big Lick Hollow (W. Va.)
- Calf Hollow (W. Va.)
- Canterbury Hollow (W. Va.)
- Chestnut Log Hollow (W. Va.)
- Coon Hollow (W. Va.)
- Cow Hollow (W. Va.)
- Crabtree Hollow (W. Va.)
- Falling Rock Hollow (W. Va.)
- Hollow Field (W. Va.)
- Low Gap Hollow (W. Va.)
- Massey Cemetery (W. Va.)
- Matt's Hollow (W. Va.)
- Paw Paw Hollow (W. Va.)
- Pen Knife Hollow (W. Va.)
- Rock Creek
- Salt Log Hollow
- Schoolhouse Hollow
- Stockingleg Hollow
- Sycamore Hollow
- Upper Briar Hollow
- Willie Accord Hollow
- Wolf Hollow
- Shumake Hollow

“Community is the spiritual and mental condition of knowing that the place is shared.” ~ from Carl Lindahl’s talk
Tracking Forest Succession in the Time of New Ground

Back during the Civil War they couldn’t farm the bottoms and roads because the soldiers would come through and steal everything, and take their crops. So my great-grandmother, she had some boys, and she had them to clear out a field a way back up on the other side of the mountain in the hollow over here. (JF: What mountain?) They had peaches in there, and after the war was over, why, they didn’t tend it, and it grew up in good-sized timber. And it went on for maybe fifty years. One of my uncles decided to clear that up there. And he cleared that, and peach trees come up thick, from the peach seeds laying there all those years.

MH: Is that how Peach Tree got its name?

DD: The first white man ever come in on this creek he found a peach tree a-growing down about a mile below here, and called it “Peach Tree Creek.”
Green picking and women’s sociality

- CLJ: But that was the big deal was when everybody showed up to go green picking.
- MH: Is that right?
- CLJ: Oh yeah, that was the event of the week you know. Mrs. Karen Thomas – which was a Greek lady, lived in Whitesville, and had Karen Thomas’s Market for years – she would come and she always brought Jessie Graybill with her. And then Miss Haddad would come, and most of the time Maggie Wriston came with her. In fact, Maggie and I were laughing about it the other day. And then, oh gosh, there was Miss Karen Thomas, and Miss Haddad, and Miss McCaulis would come – I think that’s pronounced Miss D. McCaulis – and oh golly there was two or three more of them that came. And usually Miss Sylvia Williams was there to go green picking with them. That was the woman that – I knew from the time I came in the world she was just a good friend.
- MH: Now where would you go green picking?
- CLJ: Oh golly, we’d go up in the field and we’d go up on the mountain there in front of the house. I always walked that mountain in front of our house. . . .
- and then we’d cross over and go up the railroad track and there’s property up there, up – I guess they called that Rock House too, cause we’d go up in Rock House Hollow to green pick. But that was the thrill of my life to get to go up there with all of these women, cause they talked about good stuff.
We walk for our health. We walk for our legs, and we go molly moocher hunting. And we get paid. We get the molly moochers and we get the walk too. She found -- Friday, Gladys found 51, and she sent em to her friends that were sick and couldn’t get out to get any. I didn’t find but 25, but I gave mine to my friends too. We both feel that if we give em to our friends and things that we’ll find more. It’s just our belief. If we give what we find today away, next time we’ll find more. So, we feel that God blesses us that way: we get our walk and we get our food to eat too, all on the same go.
ALWAYS IN SEASON: AGROFORESTRY IN CENTRAL APPALACHIA

CENTRAL APPALACHIA'S MIXED MESOPHYTIC FOREST
FOOD, MEDICINE, LIVELIHOODS