



The Bionic Control of the Himalayan Balsam is a necessary extension of the project in Wiesbadens nature reserves; because Impatiens glandulifera has monopolized entire stream banks in rapid spreads. This sustainable development in "Balsam Bashing", is a self sufficient alternative to the costly chemical eradication aiming to process all Impatient flowers of the region.

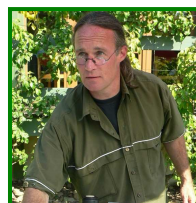
Furthermore Becker 's producing a Knotweed Jam with an infusion of Oregon Grape Juice and Mahonie Jelly to introduce this ornamental plants berry to the common diet plan. Because the Oregon Grape is also in the process of becoming a invasive plant species and not widely known to be edible. Any berry we consume and discard it's seeds, slows down it's further distribution beyond the range of it's ornamental cultivation.



Last year the Coop with Nettle World lead to the production of a Stinging Nettle Marmalade. The pesto principle turn into this Nettle Jam introduces these healthy plant leafes to the breakfast table, while at the same time the sales profits of this product are invested in the nettle textile industry as a sustainable alternative to cotton mass production. Nettle plantations bind CO² from the atmosphere and help cooling our climate.

All products of the KnottyFood Manufactory are available through the Online Shop. Or book Peter Becker 's seminar to promote Nature Conservation with Fork & Knife in your region.

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Nature Conservation With Fork & Knife



The Bionic Control of Japanese Knotweed & other Invasive Plant Species in Wiesbaden, Germany



Strategic Consumption To preserve the Biological Diversity



Peter Becker
KnottyFood Manufactory



Initiating the pilot project in Wiesbaden; Peter Becker is opening doors for nature conservation in the sustainable management of invasive plant species.

All over the northern hemisphere plants like Japanese Knotweed and the Himalayan Balsam invade riparian areas to outcompete the native vegetation. Often proliferating steep inaccessible streambanks where regular control methods such as mowing or grazing couldn't be applied and in such water reserves neither the chemical control an option offers. So these blank spots in noxious weed management fall victim to huge colonies of up to 10.000 m².



The strategic consumption of the Knottyfood products may become the instrument to preserve local biodiversity, deliciously raise awareness and finance self sufficient nature conservation. In order to prevent further distribution of alien invasive plant species I also research the edability of other noxious weeds to establish a policy in the cooperation of food industry, environment agencies and the authorities of biological invaders.

The renaturing of vast riparian areas becomes a possibility, when our economy is spared the cost of chemical control methods and the pest pays the bill of riddance. Our health is spared the toxic pollution and offered the nutritional benefit of new food items.

So I urge any community to dare this chance of sustainable weed management and take a bite out of the knotweed invasion ! We become the missing natural food predator as soon as Knottyfoods are turned into an object of mass consumption.



Knotweed Jam is the easiest way to preserve the giant amount of annual knotweed biomass, presently untapped as a regional resource.

This sweet breadspread resamples rhubarb marmalade, yet lacks the oxalic acid which makes it even more attractive. The consumer nobles his breakfast by performing nature conservation to start the day.

The Relish of Japanese Knotweed is a authentic preparation to be placed on every hot dog stand between ketchup and mustard.

This hot, sweet & sour condiment has been the bestseller to turn the pest into a culinary sensation.

Enjoy as a dip or sauce to accompany grilled meats, cheese and vegetable dishes.

