



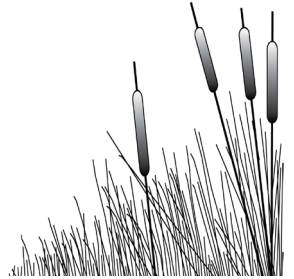
John Kallas has a Ph.D. in nutrition, and a Masters in education. He's a trained botanist, nature photographer, writer, researcher, and teacher. John has led expeditions on wild foods for over 35 years. He's publishing a book series on Edible Wild Plants and other Foragables.

Wild Food Adventures

Nature Walks, Workshops, & Expeditions

For meeting locations & more, visit: wildfoodadventures.com

Each 2017 event is open to the public and designed for everyone from beginner to advanced foragers. Most workshops are within a 2 hour driving distance of Portland, OR. Prices are based on a sliding scale. See our web site for details and even more events not listed here.



Edible Plants on the First Days of Spring

March 11, Saturday, 9am-noon, \$25 - \$50. Meet at Sauvie Island. Join us at a uniquely diverse habitat to see what nature has to offer at the end of winter. Let the first days of spring be your guide to plants for the rest of the year.

Introduction to Wild Foods

March 25, Saturday, 9am - noon, \$20 - \$50. Meet on Mount Tabor, Portland. Core workshop. Learn wild food essentials, books, resources, and field guides. Be successful early on, sample plants, get expert advice.

Wild Foods of Oxbow's Old Growth Forest

March 26, Sunday, 1 - 5pm, \$25 - \$50. Carpool or meet at Oxbow Park. Learn about trees, shrubs, and herbs found at Oxbow by the Sandy River Gorge. Find edibles including fiddlehead, huckleberry & more.

Wild Foods of Forest Park

April 15, Saturday, 9am-noon, \$25 - \$50. Meet in Forest Park. The classic PNW forest. See plants like wild violet, Solomon's seal, fairy bells, wild ginger and other plants populating this old growth forest.

Neighborhood Foraging - Spring

April 23, Sunday, 1 - 4pm, \$25 - \$50. Meet at Wild Food Adventures. We'll bushwhack through Portland's urban wilds to find some of spring's best & delectable greens & vegetables. Come prepared to snack from this wild supermarket!

Butter, Steamer & Gaper Clam Dig

April 29, Saturday, 8:50 - 12:20pm, \$30 - \$50. Meet in Tillamook, OR. Learn how to collect, transport, clean, & prepare bay clams during one of the lowest tides in 2017. Shellfish permit required - see web site for details.

Sea Vegetables of the Pacific Coast

April 30, Sunday, 9:35 - 12:35pm, \$30 - \$50. Meet in Garibaldi, OR. Identify, taste & collect seaweeds during one of the lowest tides in 2017. No sandals, flip flops or bare feet. See web site for details

Wild Foods of Jessup Bluff

May 7, Sunday, 1 - 4pm, \$25 - \$50. Meet at Jessup Bluff, Portland, OR. We'll bushwhack through one of Portland's most diverse habitats to find some of spring's best and delectable greens & vegetables. Field and woodland.

Mussels, Barnacles & Seavegetables

May 13, Saturday, 7:50 - 11:00am, \$30 - \$50. Meet at Hug Point State Park. Learn how to collect, transport, clean, & prepare pacific coast mussels, barnacles, seaweeds and coastal wild plants during one of the lowest tides in 2017. Shellfish permit required - see web site for details.

Razor Clamming on the Pacific

May 14, Sunday, 8:30 - noon, \$30 - \$50. Meet in Gearhart, OR. Learn how to collect, transport, clean, & prepare razor clams during one of the lowest tides in 2017. Shellfish permit required - see web site for details.

Plant Identification Made Easy

May 20, Saturday, 9am - noon, \$20 - \$50. Meet on Mount Tabor, Portland.. Learn plant identification essentials, terminology, books, resources, and field guides. Plant ID is more than just flower parts. Learn herbs, shrubs & trees..

Native Shores Rendezvous — Wild Food Intensive

May 26-29, (Fri-Mon), \$360. Discounts available for early registration. Learn seaweeds, shellfish, & coastal wild plants exploring the roles they play in everyday life, self-reliance, recreation, and survival. Feast each night. See web site for necessary details and registration deadlines.

Pacific Coast Clam Dig

June 10 Saturday, 7:20 - 10:50am, \$30 - \$50. Meet in Tillamook, OR. Learn how to collect, transport, clean, & prepare cockle clams during one of the lowest tides in 2017. Shellfish permit required - see web site for details.

Sea Vegetables of the Pacific Coast

June 11, Sunday, 7:45 - 10:45am, \$30 - \$50. Meet in Garibaldi, OR. Identify, taste & collect seaweeds during one of the lowest tides in 2017. No sandals, flip flops or bare feet. See web site for details

Neighborhood Foraging of Flowers & Fruits

June 18, Sunday, 1 - 4pm, \$25 - \$50. Meet at Wild Food Adventures. We'll bushwhack through Portland's urban wilds to find some of mid-season's best and diverse delectables — flowers, fruits, and greens. Wild as well as landscaped edibles will be identified. Come prepared to eat from this wild supermarket!

GingerRoot Rendezvous — Wild Food Intensive

June 23-26, (Fri-Mon), \$360. Discounts available for early registration. Learn inland wild foods exploring the roles they play in everyday life, self-reliance, recreation, and survival. Visit swamps, valleys & forests. Feast every night. See web site for important details and registration deadlines.

Wild Fruits of NW Forests

July 1, Saturday, 9 - noon, \$25 - \$50. Meet at Hoyt Arboretum, Portland, OR. Learn wild fruits and other edible plant parts found in northwest forests. See plants like huckleberry, salmonberry, oregon grape, elderberry, gooseberry, wild current, wild haws, fairybells, saskatoons, & familiar fruits you want to know more about.

Butter, Steamer & Gaper Clam Dig

July 9, Sunday, 6:55 - 10:20am, \$30 - \$50. Meet in Tillamook. Learn how to collect, transport, clean, & prepare bay clams during one of the lowest tides in 2017. Shellfish permit required - see web site for details.

Wild Foods From Dirt to Plate

July 16, Sunday, 1 - 5pm, \$25 - \$50. Meet at Sauvie Island, OR. Tired of pulling garden weeds? — get revenge — eat them! Learn which wild vegetables are edible, nutritious, and how to prepare them. Gather, prepare & eat a wild gourmet salad. Based on the book: Edible Wild Plants.

Wapato Island Wild Food Expedition

August 6, Sunday, 1 - 4:30pm, \$25 - \$50. Meet at Sauvie Island. Explore with us edible plants of the place Native Americans called Wapato island — today known as Sauvie Island. We'll investigate wild foods from marshes, fields, and woods — including Indian potato, wild cherry & more.

Acorn Pudding & Volatile Oils

Sept 23, Saturday, 8am - noon, \$25 - \$50. Meet at Wild Food Adventures. Get hands-on experience processing mint to distill out it's volatile oil, and we'll transform bitter acorns in the shell to a sweet acorn pudding. will be identified. Come prepared to eat from this wild supermarket!

Fall Harvest of Nuts Fruits & Vegetables

Sept 24, Sunday, 1 - 4pm, \$25 - \$50. Meet at Wild Food Adventures. We'll bushwhack through Portland's urban wilds to find some of fall's best and diverse delectables — nuts, fruits, and greens. Wild as well as landscaped edibles

Register in advance to reserve a space. To reserve a space, registrations must be received prior to the event. Walk-ons may be turned away if our size limit is reached. Registration is limited to keep class size low.

Meeting sites are listed at the web site. Small carpooling, license, or park entrance fees may apply. For information or to register, visit <http://wildfoodadventures.com>, call (503) 775-3828, or write Wild Food Adventures, 422 SE 49th Ave, Portland, OR 97217.