Edible Plants on the First Days of Spring
March 21, 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.

Wild Foods of Oxbow’s Old Growth Forest
March 28, Saturday, 9am-noon, $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 firddieled, huckleberry & more.

Introduction to Wild Foods

Wild Foods of Forest Park

Sea Vegetables of the Pacific Coast
April 11, Saturday, 9:15am-12:15pm. $30 - $50. Meet in Garibaldi, OR. Identify, taste & collect seavegivies during one of the lowest tides in 2020. No sandals, flip flops or bare feet. See web site for details.

Neighborhood Foraging - Spring
April 26, 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 enjoy this wild supermarket!

Jessup Bluff’s Fennel Forest
May 2, Saturday, 9am-noon, $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.

Butter, Steamer & Gaper Clam Dig
May 10, Sunday, 9:10am-12:30pm. $30 - $50. Meet in Tillamook, OR. Learn how to collect, transport, clean, & prepare bay clams during one of the lowest tides in 2020. Shellfish permit required - see web site for details.

Native Shores Rendezvous — Wild Food Intensive
May 22-25, (Fri-Mon), $360. Discounts available for early registration. Learn seavegetables, shellfish, & coastal wild plants exploring the roles they play in everyday life, self-reliance, recreation, and survival. Feast each night. See web site.

Mussels, Barnacles & Seavegetables
June 6, Saturday, 6:55-10:30am. $30 - $50. Meet at Hug Point State Park. Learn how to collect, transport, clean, & prepare pacific coast mussels, barnacles, seavegetables and coastal wild plants during one of the lowest tides in 2020. Shellfish permit required - see web site for details.

Sea Vegetables of the Pacific Coast
June 7, Sunday, 7:50-11:30am. $30 - $50. Meet in Garibaldi, OR. Identify, taste & collect seavegivies during one of the lowest tides in 2020. No sandals, flip flops or bare feet. See web site for details.

Wild Fruits of NW Forests - Part 1
June 14, Sunday, 1-4pm, $25 - $50. Meet at Hoyt Arboretum, Portland, OR. Learn wild fruits and other edible plant parts found in northwest forests. See plants like huckleberry, salomimber, oregon grape, elderberry, gooseberry, wild current, wild haws, faiberies, saskatoons, & other plants you want to know more about.

GingerRoot Rendezvous — Wild Food Intensive
June 19-22, (Fri-Mon), $360. Discounts available for early registration. Learn inland wild foods exploring the roles they play in everyday life, self-reliance, recreation & survival. Visit swamps, valleys & forests. Feast every night. See web site.

Pacific Coast Clam Dig
July 5, Sunday, 7-10:30am. $30 - $50. Meet in Tillamook, OR. Learn how to collect, transport, clean, & prepare cockle clams during one of the lowest tides in 2020. Shellfish permit required - see web site for details.

Farm to Table Wild Food Salad
July 12, Sunday, 1-4:30pm, $25 - $50. Meet at Sauvie Island, OR. Forage for wild foods around an organic farm. Learn which wild vegetables are edible, nutritious, and how to prepare them. Gather, prepare & eat your own wild gourmet salad. Gain direct experience.

Wapato Island Wild Food Expedition
July 18, Saturday, 9:30am-noon, $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, wocas & more.

Wild Foods of Sellwood & South Portland
July 26, Sunday, 1-4pm, $25 - $50. Meet by Sellwood Park. We’ll bushwhack through Portland’s urban wilds to find some of fall’s best and diverse delectables — nuts, fruits, and vegetables. Native & introduced wild edibles.

Butter, Steamer & Gaper Clam Dig
August 2, Sunday, 8:30-12:30am. $30 - $50. Meet in Sellwood Park. We’ll bushwhack through Portland’s urban wilds to find some of fall’s best and diverse delectables — nuts, fruits, and vegetables. Native & introduced wild edibles.

Wild Fruits of NW Forests - Part 2
Sept 6, Sunday, 1-4pm, $25 - $50. Meet at Hoyt Arboretum, Portland, OR. Learn wild fruits and other edible plant parts found in northwest forests. See plants like sumac, hawthorn, blackberry, wild grape, high bush cranberry, false solomons seal, mulberry, crab apples, wild apples, choke cherry, wild rose, elderberry, saskatoons & other plants you want to know more about.

Fall Harvest of Nuts Fruits & Vegetables
Sept 13, Sunday, 1-4pm, $25 - $50. Meet by Overlook Park. 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.

Acorn Pudding & Volatile Oils
Sept 26, 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.

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 97215.