Welcome to the

SCOTTISH

Mild Food FESTIVAL

16TH - 17TH SEPTEMBER 2023

TIR NA NOG, G63 ONF

Scotwildfoodfestival 🗗 scotwildfoodfestival

Welcome to the Scottish Wild Food Festival 2023

THE SCOTTISH WILD FOOD FESTIVAL is a not-for-profit event seeking to provide a beautiful and friendly space and time in nature focussed on enjoyment of wild and local food, reconnection with the land and seasons, support for small scale producers and an opportunity to learn from and eat with a diverse group of knowledgeable and passionate teachers.

How to enjoy the event:

FREE EVENTS are drop-in, first come first served. Arrive early at the listed space if you want to guarantee a spot.

PAID EVENTS should be booked through bookwhen.com/scottishwildfoodfestival - scan the QR code below to be taken straight there. Bookings can be made up to 5 mins before the start time.

Head to the venue and show your email confirmation to the facilitator or front-of-house steward for access.

For help with bookings go to the Booking Station in the shop beside **INFO POINT.**

SHUTTLE BUSES to and from CASHEL/ DRYMEN and BALFRON leave from the BUS STOP in the main car park. The shuttles to Cashel for field trip sessions are drop-in availability.

The transport connection shuttles to public bus stops/Cashel campsite are bookable in the main booking system. **ALL WALKS** leave from the **WALK STOP** sign beside Info Point.

FESTIVAL BANQUETS and **LUNCH SESSIONS** required pre-booking before the event but you can check Info Point for any cancellations.

SOUP DRAGON CAFÉ meals are drop-in.

DOGS are very welcome on site, but please be aware that it may not be possible to accommodate them in every workshop session, or in the indoor spaces during busy phases – please ask staff/crew for advice before taking them indoors. Please also ensure that they are ON LEAD at all times, and that you pick up after them.

INFO POINT can help you with Bookings, Directions, Lost Children, First Aid, Transport, Kids Self-Led Foraging Booklets, Faery Sightings and Feedback.

EVENT HOURS 10.00 - 18.00 for all activities except dinner banquets till 19.00+.



Scan here to book paid events:

Scan the QR code to be taken to bookwhen.com/scottishwildfoodfestival

A huge thank you to...

Our funders and sponsors at EVENTSCOTLAND, STIRLING COUNCIL COMMUNITY FUND, FORTH VALLEY & LOMOND LOCAL ACTION GROUP, THE PEOPLE'S POSTCODE LOTTERY, CROSSBILL GIN and THE ASSOCIATION OF FORAGERS for their invaluable support in making this year's event possible.

ALL OUR CONTRIBUTORS for sharing their knowledge, skills and time.

VOLUNTEERS & CREW for working hard behind the scenes to make the event happen.

And finally to all our attendees - we hope you have a wild time!



All weekend drop-in events

As well as the events listed on our schedules, there are three drop-in events running across Saturday and Sunday to enjoy at the Wild Market/stalls. We've listed them here so you can't miss them!

ALL DAY

Rox Madeira Little Alchemists' Club -Make Your Own Potion

(or tea!)

Bring your little witch or wizard and concoct your potion!

WORKSHOP

STALLS/WILDMARKET

ALL DAY

Grassroots Remedies

Make Your Own Bath Soak

Drop by to make your own oat and herb bath soak.

WORKSHOP

ALL DAY

Crossbill Gin Crossbill Gin Tastings + Limited Edition Gin

Sample gins from Crossbill's range, made from 100% fresh Scottish botanicals, plus a specially created limited edition gin using wild ingredients from around the local area. You can learn more about the distillation and importance of Scottish botanicals as well as purchase limited edition bottles.

WORKSHOP + TASTERS (AGE 18+)





SATURDAY 16TH SEPTEMBER



WORKSHOP (AGE16+) K (2 (£27)

13.45 - 14.30

Association of Foragers Plant and Fungi Forage

WALK K

PAID EVENT - book at Box Office

LITTLE ACORNS

10.00 (DROP-IN ALL DAY) **Emily Hamalainen** Little Acorns Forest School PLAY SESSION K

11.00, 12.00, 13.00

Little Acorns Axe Throwing **BESIDE LITTLE ACORNS** ACTIVITY (AGE 18+) (2 (£10)

STALLS/WILD MARKET

11.15-12.00 **MvcoBee** Introduction to the Fungi Kingdom WORKSHOP K

12.00 - 12.20 Hedgerow Soaps Foraged Ingredients in Soapmaking

TALK K 🕞

20 MINUTE READINGS AT 12.00, 12.25, 12.50, 13.15, 13.40, 14.05

Hedge Wench Wild plant, flower and faerie oracle readings

ORACLE READINGS (AGE 16+) K 🔁 (£22)

DEMO TENT

10.30 - 11.30 Little Foragers' Kitchen **Edible Wreaths** WORKSHOP (AGE 11+) K

11.45 - 12.30

Scottish Food Guide An Introduction to Slow Food's Ark Of Taste TALK + TASTERS

13.00 - 14.30 Buck & Birch Buck & Birch Tasting TALK + TASTERS (2) (£25)

BUS STOP

SHUTTLE DEPARTURES: 11.00, 12.30, 14.00 **Cashel Forest Trust Cashel Forest Foraging** Discovery Walk Duration: 2 hours. including shuttle bus and 1 hour walk SHUTTLE + WALK

10.00 - 14.00

TALKS TENT

IO.30 - II.30 MycoBee Medicinal Mushrooms Talk TALK (2) (£11) II.30 - I2.00

East Neuk Seaweed Seaweed Cooking Demo

DEMO 🕞

12.00 - 13.30

Wild Food Stories Creating the Wild Larder with Wild Food Stories

WORKSHOP 🕑 (£32.50)

I3.45 - I5.30 Edulis Wild Food All Things Seaweed! ID & Uses TALK (2) (£32.50)

DRAGON'S LAIR

IO.30 - II.30 Amy Rankine Wild Weaning TALK **5**

I2.15 - I2.45 Emily McLennan Make a Pinch Clay Pot WORKSHOP + CRAFTS **R**

DROP IN 13.00 - 14.30 Boom Community Arts Wild Arts Workshop WORKSHOP + CRAFTS **(6**)

BUTTERFLY ROOM

10.45 - 11.45 Emily McLennan Make a Clay Tealight Holder WORKSHOP (AGE 10+) & (2) (£12)

WORKSHOP ROOM

II.00 - I2.00 Seileach Basketry Foraged and Farmed Basketry TALK + DEMO **K 3**

12.15

Claire Holohan Make Your Own Wild Plant Infused Oils & Vinegars WORKSHOP (2) (£20)

TIPI IN THE WOODS

12.45 - 14.15 The Little Foragers Kitchen Edible Nature Hoops

WORKSHOP + TASTERS (AGE 11+) (£11)

CROOKED PLANK TAVERN+ GARDEN

10.30 - 13.30

Foragarium

Cook A Wild Lunch: Fire, smoke, and ferment

TAVERN WORKSHOP + MEAL (AGE 16+) K (2) (£52.50)

13.00 AND 14.30 (1 HR)

East Neuk Seaweed Cook A Campfire Wild

Lunch with Seaweed

SHADY GLADE WORKSHOP + TASTERS (AGE 8+) (£18.50)

13.30 AND 14.50 (1 HR 20)

4 Wild Seasons & Wild and Dine Campfire Cooking

TAVERN WORKSHOP + MEAL 😱 (£20)

SATURDAY 16TH SEPTEMBER

K KID-FRIENDLY 🛛 🚺 FREE EVENT

WALK STOP

I4.00 - I5.00 Seileach Basketry Wild Weaving WALK + WORKSHOP (AGE 12+) & P (£5-£40)

14.00 - 14.45

Charlotte Flower Chocolates Foraging & Chocolate Tasting Walk WALK + TASTERS **®**

15.00 - 17.00

Galloway Wild Foods Drunken Botany Safari WALK + TASTERS (AGE 18+) (2 (£50)

16.15 - 17.00

The Wilde Cook Foraging as Therapy WALK 3

PAID EVENT - book at Box Office

STALLS/WILD MARKET

I4.00 - I7.00 MycoBee Grow Your Own: Make Your Own Mushroom Growing Bag WORKSHOP (* (2) (£32.50)

DRAGON'S LAIR

DROP IN 14.45 - 15.45 Hygge Me Creative art using handmade natural inks and dyes WORKSHOP + CRAFTS **(6 (**)

I6.00 - I7.00 Movement in Thyme Conifer Workshop : Identification, Uses for food, medicine, craft WORKSHOP **K**

DEMO TENT

14.30 - 15.30

Scottish Food Guide

Flowering Meadows and

Wild Harvests Lessons from croft living in Sweden & Scotland.

TALK + TASTERS K (2) (£5)

16.00 - 17.00

Achray Icecream Foraged Flavour Vegan Ice Cream Making Workshop

WORKSHOP K

17.00 - 17.45

Galloway Wild Foods Wild Cocktail Making Demo

INCLUDED IN DRUNKEN BOTANY SAFARI DEMO + TASTERS (AGE 18+)

TALKS TENT

15.45 - 16.45

Monica Wilde The Wild BiomeTM Project

> TALK (2) (£5) FOLLOWED BY

> > 17.00

Monica Wilde Q&A with Wild BiomeTM Participants

14.00 - 18.00

BUTTERFLY ROOM

15.30 - 17.00

Oak & Wildflower Healing Salve Making Workshop WORKSHOP (AGE 12+ WITH ADULT) (6) (£21.50)

WORKSHOP ROOM

14.30 - 15.30

Rox Madeira Herb Circle

WORKSHOP (AGE 18+) (2 (£12)

16.00 - 16.30

Clare Holohan Make Your Own Wild Plant Infused Oils & Vinegars - Collection Time

Attenders of Clare's workshop can return to collect their infused oils to take home!

TIPI IN THE WOODS

16.00 - 18.00

Movement in Thyme

Fire Yoga

BESIDE TIPI WORKSHOP (AGE 18+) P (£25)

CROOKED PLANK TAVERN+ GARDEN

I4.50 - I5.30 Adhamh Gaelic Songs with Adhamh

TAVERN PERFORMANCE

15.30 - 16.00

Seabuckthorn Scotland

The Wonders of Seabuckthorn

TAVERN

16.00 - 16.45

Donald Nelson Tales and Tunes with Donald Nelson

> TAVERN PERFORMANCE

17.00 - 18.20

4 Wild Seasons Campfire Cooking

TAVERN WORKSHOP + MEAL (P) (£20)

DOME

17.00 - 19.00

Ben Reade Flame-Crafted Feast

Ben will be out all day cooking over live fires, crafting smoky sweet and seasonal flavours. Expect burnt bits, roughly chopped herbs and unctuous sauces. Get your elbows on the table for a finger-licking slap-up meal. Wild food in a fun, convivial gathering. (Omnivores only)

MEAL (2) (£75)

Cashel Forest Trust

This year we have partnered with another beautiful natural site to provide even more opportunities to explore and learn during the festival. Cashel Forest Trust is a reforesting project on the banks of Loch Lomond, and provides a rather different woodland environment to our Tir na nOg site.

As part of the free activities offered this year, there will be three field trips per day leaving the main festival site from the Bus Stop. Enjoy a Wild Shuttle Bus ride up the East side of Loch Lomond to the Cashel site before joining Ranger Emma Sandhu for an informative walk through the woods, focussing on the wild food to be found in Cashel. The journey takes approximately 20 minutes each way.

Field Trip Buses leave at 11.00, 12.30 and 14.00 on Saturday, and 11.00, 12.15 and 14.00 on Sunday (ideal timing to grab a packed lunch from the Soup Dragon to take with you and eat in the woods).

The site is also close to Cashel Campsite, so festival attendees camping there can also join the walks (sessions start when buses arrive at 11.30, 13.00/12.45, 14.30). Buses will also stop at the campsite road end for transport to and from the festival site at intervals through the day. Please see the bus timetable for more info. Find out more about Cashel at <u>www.cashel.org.uk</u>



Shuttle bus schedule

Our shuttle bus time timetable connects the festival site to Balfron and onwards via public transport links to Stirling and Glasgow.

SATURDAY 16TH SEPTEMBER			
BALFRON to Festival	FESTIVAL to Balfron	CASHEL - Drymen-Festival	FESTIVAL- Drymen-Cashel
09.45		11.30	
10.45		12.30	
11.45			13.30
	16.15	14.30	
	17.15		15.15
	18.30		16.30
	19.15		
SUNDAY 17TH SEPTEMBER			
09.50		11.30	
12.15		12.15	
			13.15
		14.30	
			15.15
	17.10		16.30
	19.00		
	(to Stirling train station)	

SUNDAY 17TH SEPTEMBER

KID-FRIENDLY G FREE EVENT WALK STOP II.00 - I2.00 Edulis Wild Food **Edulis Wild Food** Foraging Plant Walk WALK K (2 (£21.50) 11.00 - 11.45 The Wild Cooke Wilde Teddy Bear's Picnic Booking is per child, all children must be accommpanied by an adult. WALK + TASTERS (AGES 3-8) K 🖸 (£5) 11.30 - 12.15 Intrepid Bushcraft Natural Navigation: The Lost Art Of Finding Your Way WALK G 11.45 - 13.00 Herbal Homestead & Scottish Gaelic Consultancy **Bi-lingual Foraging Walk** WALK (AGE 8+) K 12.15 - 13.30 Oak & Wildflower Nature Connection Experience WALK (AGE12+ WITH ADULT) K 🕢 13.45 - 14.30

Association of Foragers Plant and Fungi Forage WALK **8 5** PAID EVENT - book at Box Office

LITTLE ACORNS

IO.00 (DROP-IN ALL DAY) Emily Hamalainen

Little Acorns Forest School PLAY SESSION **(K)** F

11.00, 12.00, 13.00

Little Acorns Axe Throwing BESIDE LITTLE ACORNS ACTIVITY (AGE 18+) ⁽²⁾ (£10)

STALLS/WILDMARKET

II.15- 12.00 MycoBee Introduction to the Fungi Kingdom WORKSHOP (8 🕞

12.00 - 12.20

Hedgerow Soaps Foraged Ingredients in Soapmaking

TALK K 🕞

20 MINUTE READINGS AT 12.00, 12.25, 12.50, 13.15, 13.40, 14.05

Hedge Wench Wild plant, flower and faerie oracle readings ORACLE READINGS (AGE 16+)

ORACLE READINGS (AGE 16+

DEMO TENT

I0.30 - II.30 Little Foragers' Kitchen Edible Wreaths WORKSHOP (AGE 11+)

<u>K</u> ()

11.45 - 12.30

Perthshire Preserves Foraged Fruit Curd: Demo and Tasting DEMO + TASTERS

12.45 - 14.15 The Little Foragers Kitchen Edible Nature Hoops WORKSHOP (AGE11+) & (2) (£11)

BUS STOP

SHUTTLE DEPARTURES: 11.00, 12.15, 14.00

Cashel Forest Trust Cashel Forest Foraging Discovery Walk Duration: 2 hours, including shuttle bus and 1 hour walk SHUTTLE + WALK (2)

10.00 - 14.00

TALKS TENT

10.30 - 11.30 Amy Rankine Wild Weaning TALK (F)

I2.00 - I3.30 Wild Food Stories Creating the Wild Larder with Wild Food Stories WORKSHOP (2) (£32.50)

13.45 - 14.45 MycoBee Medicinal Mushrooms Talk TALK (2) (£11)

DRAGON'S LAIR

DROP IN 10.15 - 12.00 Boom Community Arts Wild Arts Workshop WORKSHOP + CRAFTS (K (F)

I2.15 - I2.45 Emily McLennan Make a Pinch Clay Pot WORKSHOP + CRAFTS **8 3**

13.00 - 13.45 The Honey Sommelier The Story of Scottish Honey TALK (2) (£5)

BUTTERFLY ROOM

I0.45 - II.45 Emily McLennan Make a Clay Tealight Holder WORKSHOP (AGE 10+) & 🖓 (£12)

WORKSHOP ROOM

II.00 - **I2.**00

Seileach Basketry Foraged and Farmed Basketry

TALK + DEMO K 🕞

12.30 - 13.00

University of Aberdeen Rowett Institute Wild Food and Nature Based Solutions

TALK K 🕞

CROOKED PLANK TAVERN+ GARDEN

10.30 - 13.30

Foragarium Cook A Wild Lunch: Fire, smoke, and ferment

TAVERN WORKSHOP + MEAL (AGE 12+ WITH ADULT) K (2) (£52.50)

11.00 - 11.45

Donald Nelson Tales and Tunes with Donald Nelson

> GARDEN PERFORMANCE

13.00 - 14.00 (1 HR)

East Neuk Seaweed Cook A Campfire Wild Lunch With Seaweed

CAMPFIRE BY THE TAVERN WORKSHOP + TASTERS (AGE 8+) (£18.50)

13.45 - 15.15

Craig Worral Nuts About Acorns

TAVERN

WORKSHOP + TASTERS (2) (£30)

SUNDAY 17TH SEPTEMBER

WALK STOP

KID-FRIENDLY G FREE EVENT

14.00 - 15.00

Seileach Basketry

Wild Weaving WALK + WORKSHOP (AGE 12+)

14.15 - 15.00

Charlotte Flower Chocolates Foraging & Chocolate Tasting Walk WALK + TASTERS **(6)** PAID EVENT - book at Box Office

TIPI IN THE WOODS

16.00 - 18.00

Movement in Thyme

Fire Yoga

BESIDE TIPI WORKSHOP (AGE 18+) (£25)

STALLS/WILD MARKET

14.00 - 17.00

MycoBee Grow Your Own: Make Your Own Mushroom Growing Bag WORKSHOP **K** ⁽²⁾ (£21.50)

DEMO TENT

14.15 - 15.15 Upper Ballaird Farm Coop Create Your Own Bouquet WORKSHOP (© (£10-£25)

15.30 - 16.30

Achray Icecream Foraged Flavour Vegan Ice Cream Making Workshop WORKSHOP **K D**

16.45 - 17.15

Seabuckthorn Scotland The Wonders of Seabuckthorn TALK + TASTING **®**

TALKS TENT

15.30 - 16.15 Upper Ballaird Farm Coop Wild Food and Agroecology TALK (AGE 12+) (5)

16.30 - 17.00

Fliss Freeborn Coastal Foraging WORKSHOP (2)

14.00 - 18.00

DRAGON'S LAIR

DROP IN 14.30 - 15.30 Hygge Me Creative art using handmade natural inks and dyes WORKSHOP + CRAFTS **R**

16.00 - 17.00

Movement in Thyme

Conifer Workshop: Identification, Uses for food, medicine, craft WORKSHOP

WORKSHOP ROOM

I4.30 - I6.00 Rox Madiera Herb Circle WORKSHOP (AGE 18+) ? (£12)

16.30 - 17.30

Aine Morris Sticky Fig: Food, Culture and the Future PANEL TALK **G**

BUTTERFLY ROOM

13.45 - 15.45 The Hub G63

Feeding our Communities: Wild Food in a Sustainable Food System

TALK 🕞

CROOKED PLANK TAVERN+ GARDEN

14.30 (I HR)

East Neuk Seaweed

Cook A Campfire Wild

Lunch With Seaweed

CAMPFIRE BY THE TAVERN WORKSHOP + TASTERS (AGE 8+) K (£18.50)

15.30 - 16.15

Adhamh

Gaelic Songs with Adhamh

TAVERN PERFORMANCE

16.30 - 17.30

Elsewhere & Crossbill Gin

Tales & Cocktails

TAVERN STORIES + TASTERS (AGE18+) (£17.50)

DOME

17.00

Buck & Birch Buck & Birch Long Table Meal

Rupert Waites, head chef, master forager and wild flavour expert at Buck & Birch, may spend most of his time conjuring award winning spirits and liqueurs from his findings but that doesn't mean he can't find time for a spot of cooking. Join the Buck & Birch team for a journey of wild flavour exploration.

SWFF Digital Pass for £10

Get the Buck & Birch full range miniatures set to drink along with Rupert's tasting session at home. Scan the Digital Pass QR code on the back page for digital tickets.

MEAL [(£75)

Wild Market traders

You can enjoy food, drink and demonstrations from our wild traders:

- Achray Ice Cream Association of Foragers Base Artisan Pizzas Charlotte Flower Chocolate Crossbill Gin DOOKIT & Epochal and Upfront brewers Forth Environment Link Grassroots Remedies Coop
- Great Glen Charcuterie Highland Boundary Intrepid Kim Creates Mycobee Perthshire Preserves Rox Madeira Seabuckthorn CIC
- Seilleach Basketry Seed Library G63 Soup Dragon Café Sustainable Thinking Scotland The Hub G63 Upper Ballaird Farm Coop Wild Hedgerow Soaps Yella Street Food

At a glance -our facilitators and demonstrators:

- 4 Wild Seasons Adhamh Ben Reade Boom Community Arts Cashel Forest Trust Donald Nelson East Neuk Seaweed Edulis Wild Food Emily McLennan
- Foragarium Galloway Wild Foods Herbal Homestead Hygge Me Kenn Musso Little Acorns Lucy Cooke Monica Wilde

Fliss Freeborn

Movement in Thyme CIC Oak & Wildflower Sarah Catnach Shepherd's Cottage Trading Scottish Food Guide The Little Foragers Kitchen West Highland Herbal Wild Food Stories

Thank you so much for joining us!

We'd love to know what you loved, and also what we could fix, add or do better. Please give us feedback for the chance to win a pair of weekend tickets to next year's festival!



Scan here to give us your feedback

Scan the QR code to be taken to scottishwildfoodfestival.co.uk/feedback-2023



CASHEL FOREST FUNGI FESTIVAL 23RD-30TH SEPTEMBER

A WEEK-LONG CELEBRATION OF FASCINATING FUNGI

Daily Activities and workshops, for all ages and abilities



Mushroom Making, Beginner's Fungi ID, Mushroom anatomy, Advanced Field skills and more!

FOR

Proud Sponsors of The Sco

What is the Association of Foragers?

We are an international, professional foragers association, promoting considerate foraging, nature connection and ecological stewardship through teaching and harvesting wild plants, seaweeds and fungi for use as food and drink.



Join Us!

Share knowledge & experience with a supportive & friendly group of like minded people.



Applications are open to anyone who teaches or supplies wild food in a professional capacity and abides by our principles. For more info scan here or visit

www.foragers-association.org/membership-application

Restoring Vi



ATION OF AGERS

ottish Wild Food Festival

Association of Foragers @ The Scottish Wild Food Festival Our members have been supporting the Scottish Wild Food Festival since its inception and we are proud to become an

official sponsor in 2023. Many festival activities & events are delivered by our members.



Find Foraging Teachers & Wild Food Suppliers Near You!

Chat to a member on our stall or visit our online directory of members https://foragers-association.org/directory or scan here





tal Connection

Thank you so much for joining us at



Introducing the SWFF Digital Pass

We hope you had a fascinating and enjoyable visit, but we know that it's impossible to see and do everything that's on offer. If you're hungry for more, we have just the thing! This year we're offering an online festival pass featuring a selection of our most inspiring foragers, chefs and educators. It's your ticket to learning about Scotland's incredible natural larder, from anywhere, at anytime. Perfect if there was something you couldn't squeeze in over the weekend, something you would love to revisit, or a gift for someone who should have been here.

Planned recordings include*

- ALL THINGS SEAWEED with Edulis Wild Foods
- MEDICINAL MUSHROOMS with MycoBee
- DRINK THE UNTHINKABLE with Buck & Birch
- WILD FOOD & AGROECOLOGY with Upper Ballaird Farm Group; and
- FLOWERING MEADOWS & WILD HARVESTS: Lessons from Croft Living with Wendy Barrie

all edited into 40-60 min videos.

* Topics are subject to change as they will be filmed during the live event 16th and 17th September.

Digital passes will be emailed to you when the videos are available to stream online, approximately 3 weeks after the festival weekend. You'll be given a unique password and username to access the talks.



Scan here to buy a Digital Pass for £10

Scan the QR code to be taken to https://www.scottishwildfoodfestival.co.uk/ 2023-digital-tickets

For any questions you have about accessibility, please email <u>hello@scottishwildfoodfestival.co.uk</u>