49th NC Wild Foods Weekend

April 25th-27th, 2025

WILD FOOD CHATTER

People from all over the US will take to the woods and fields of
North Carolina to learn more about edible wild plants, meet other
foragers and celebrate Spring. Small groups, led by experienced
foragers, collect wild edible plants and herbs, as they learn about the
food that is beneath their feet, finding food in their own backyard.
Our weekend consist of the Wild Food Social, where individuals are
invited to bring a wild dish to be judged by the National Wild Food
Judge and his team, with a prize awarded to the best dish.
Spirit Contest is held on Saturday, the Wild Ones taste and vote for
their favorite spirit with a prizes going to the winners.
The WILD FEAST is held on Saturday evening, foragers spend the

afternoon cleaning, preparing, to present a dish for the Wild Feast.

Sunday workshops, field hikes, classroom and powerpoint programs

are provided to round out the weekend program.

KIDS TRACK is offered for our youth age 6 to 13. Individuals learn team building and plant identification.

Carolyn Quinn - NC Wild Foods

Guest Presenters

Field Guides

Mike Rasnake
Doug Elliot
Anna-Marie,
the Foraging Chick
Todd Elliot
Stacy Hicks

Workshops/Classes

Kathryn Holmes Frank Hyman Mindy Morgan Brandon Greene Puma Love Anna-Marie, Foraging Chick

Wild Ones Registration

Friday, April 24th
4:00 PM

Early Arrival Hike
5:00 PM

Soft walk around the grounds of the 4H

Campus

Betsy-Jeff Penn 4H Campus

804 Cedar Lane, Reidsville NC *Located on beautiful Lake Hazel*

Location provides Lodging, food, classrooms and the great outdoors.

Dorm Style Lodging ~Camping Sites Limited
Price includes Lodging, Meals, Activites

Vendor Spaces Available



2025 NC WILD FOOD Maple Leaf

For More Information Call or Email:
Carolyn Quinn
1-910-441-8742

daisymaewells@hotmail.com

KIDS TRACK

Ages 5 - 13

Friday Night

Saturday Morning/Afternoon

Saturday Campfire Stories

Team building Activities:

Plant Identification
Fishing, Hikes,
Wild Crafting, Games
Kids Track is an active
program to teach our youth
to forage and enjoy the
outdoors.

This is not a baby or child sitting service, it is a skills learning adventure.

Wild Food Courtesy

Each participant should bring twin size bedding or a sleeping bag.

NO Linens are Supplied by the 4H camp.

NO Pets Allowed

(Only Certified Service Animals, NC State Campus Policy)

Buffe Style Meals - Limited Vegetarian Options

Meals are prepared by the 4H Staff, following State Guidelines

No cooking in dorms or at camp sites.

Cooking only in designated areas permitted.

Participates are encouraged to bring any WILD
Food they wish to include in the Wild Feast
Prep and Meal. Jams, Jellies, Nuts, Meats,
Flavored Oils and Vinegars, Herbs

https://northcarolinawildfoods.com

Feel Free to bring items to sell, trade, barter share with others.

Its takes a small army to host the NC Wildfood Weekend Event. There is a need in many areas. Unloading supplies, helping vendors to set up, moving equipment, washing dishes, unpacking and packing up cooking supplies, or just running an errand. We have a great weekend of fun, fellowship and food. This is an hands on event and we encourge you to take an active role in making this event a success