

50th NC Wild Foods Weekend

April 17th-19th, 2026

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 5 to 12. Individuals learn team building and plant identification.

Carolyn Quinn - NC Wild Foods

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



Guest Presenters

Field Guides

Mike Rasnake
Doug Elliot
Anne-Marie,
Foraging Chick
Todd Elliot
Stacy Hicks
Sam Thayer
Jeannie Dunn

Workshops/Classes

Jeannie Dunn
Michelle Withtrope
Mindy Morgan
Brandon Greene
Puma Love
Anne-Marie, Foraging Chick
Craig Mauney

add ons or changes as needed

Wild Ones Registration

Friday, April 17th
4:00 PM

Early Arrival Activities

5:00 PM

Soft walk around the
grounds of the 4H
Campus

2026 NC WILD FOOD

"Beaver "

Event is expected to sell out to maximum allowed, please register early. Deadline is April 1st, unless capacity is filled earlier.

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

daisvmaewells@hotmail.com

KIDS TRACK

Ages 5 - 12

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.

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)

Wild Food Courtesy

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.

Participants 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>

Vendor Spaces Available

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

The Wild Feast is a Showcase of foraged foods.

Recipes created by you and your team under the the direction of the Team Food Leader. Our menu boast from the simple home prepared meal to the finest cuisine.

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 encourage you to take an active role in making this event a success.