

A QUICK GUIDE TO FORAGING

WHERE AND WHEN TO FIND FOOD
IN THE WILD



WILD STRAWBERRY

FRAGARIA VESCA

May - June

Found in fields, meadows, along roads and in open woodlands.

Leaf: Young leaves can be cooked or eaten raw, used in salads, dried for herbal teas.
Roots: Used in herbal teas, coffee substitute.
Fruit: Eaten fresh, used in pies, ice cream, mousses, fruit juices, jams and jellies, candies.



DANDELION

TARAXACUM OFFICINALE

May to July
Dandelions are one of the most
widespread wild plants in the world.
Found in fields, lawns and in forests.
Leaf: Add to salad soup or omelettes
Root: Roasted to create caffeine-free

dandelion root coffee. Flower: Syrup, vinegar, tea



FIDDI FHEAD

DRYOPTERIS FILIX MA

May – June Found on shaded forest floors and damp shaded areas.

The ancient family of ferns lived before dinosaurs walked the Earth.

Full of vitamin A and C, rich in antioxidants and a great source of fibre and omega-3 fatty acids.

Young stems: boiled, steamed or pickled, they can be added to salad, soup, sautés



RED CLOVER

TRIFULIUM PRATENSI

May-September Widely used as animal feed. Found in fields, grassy areas, meadows, and lawns.

Leaves: Salads and teas, garnish.
Flower: Herbal tea, jellies, and honey.



April-May

Found in northern forests across Canada except the northernmost reaches of Nunavut. Spruce Buds are the tips of the spruce branches. They can last for multiple months stored at cool temperatures. High level of Vitamin A and C, contains potassium, magnesium, and chlorophyll, also has antibacterial properties— They are cooked pickled or eaten raw—in salads, vegetable dishes, smoothies, teas, soups, pastas, stews, and desserts (ice cream, shortbread, and pies).



DULSE

PALMARIA PALMATA

June-September
Grows on the northern coasts of
the Atlantic and Pacific Oceans
and is collected at low tide.
Can be eaten raw, cooked or
dried

Dulse is great as a snack on its own, or you can try dried dulse flakes sprinkled over a salad, in soup or on popcorn.

