

Foraging & Feasting

the Bounty of late September

with herbalist and author **Dina Falconi**



hosted by Amy Gillingham
at Wild Roots Farm, Livingston Manor, NY
Wednesday, Sept. 24th 10 am – 2 pm

Explore the wild edibles of the Catskills! Learn to identify, harvest, and prepare them.

Enjoy transforming the feral harvest into a delectable feast. The menu includes:

- Herbal beverages
- Wild salad: mallow, chickweed, dayflower, wood sorrel
- Amaranth & lamb's quarter soup
- Wild green pesto
- Flower butter
- Delicious bread freshly baked in the wood-fired outdoor oven.

BRING FOR MEAL: A basket filled with your plate, bowl, cup, silverware and napkin

ALSO BRING: Water bottle, notebook, pen, and scissors. Camera and drawing pad optional

WEAR: Long pants and sleeves, closed shoes. Bring extra layers for weather changes

Register by: Saturday, September 20th (Minimum of 12 registrants required for class)

Program limited to 18 registrants.

\$45 per person, payable upon registration. Non-refundable.

Morgan Outdoors in Livingston Manor is handling the registration. Print and complete this form, then mail or drop it off at the address below. *Questions?* call Lisa at Morgan Outdoors 845 439 5507

Name _____ Phone #: _____

Address: _____ Email: _____

_____ Credit Card #: _____ Exp. ___/___

Program Fee: **\$45** for **Foraging and Feasting**, payable by check, cash or credit card.

Cash Check (*payable to Morgan Outdoors*) Mastercard Visa

Morgan Outdoors, P. O. Box 792, 46 Main St. Livingston Manor, NY 12758

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