# MUSHROOM HUNTING AND FORAGING EXPERIENCE

3 Hour Experience Hosted by Melba



## What you'll do:

Guests will meet the Host at a central location. This may or may not be at the foraging location. If needed the Host will shuttle guests to the foraged location. Each guest will be outfitted with the proper mushroom foraging tools and given a detailed explanation of what each piece of equipment is used for and how it is to be used. Guests will learn how to identify and recognize a few different species of wild mushrooms and have hands on experience learning about mycology and how to forage for wild mushrooms.

Since there are thousands of species of mushrooms and fungi, only safe and edible mushrooms will be collected and learned about during this experience. Guests will spend 60-90min on a guided forage walking through mixed terrain in search of wild mushrooms. Once the experience is

finished, the group will ensure we "leave no trace" and return back to the rendezvous where guests can provide feedback and be given the opportunity to purchase dried mushrooms previously foraged locally. (Mushroom Hunting is a very seasonal and temperamental activity, guests should be aware there is a small chance that fresh edible mushrooms may not be discovered during their experience however the Host guarantees that wild edible mushrooms will be integrated into the whole experience!)

## Other things to note:

The guide will provide resources to help identify common edible mushrooms via literature and photos. There's a chance that not every foraging experience will result in edible mushrooms but be prepared to have a full day of learning and experiencing the outdoors!

#### What's included:

- Equipment
- Outdoor gear
- Mushrooms foraging essentials will be provided to ensure we all look the part!
- Each guest will be given a basket, a mushroom knife and paper bags for the mushrooms.

This sample itinerary also included information about the host and the location, providing the potential guest with all the necessary information they need.

# GOURMET BY NATURE – WILD FOOD TOURS

https://www.gourmetbynature.ca/wild-experiences-guiding

Some experiences may be tied to a specific date and time such as the 'wild experiences' for Gourmet by Nature, based in Nova Scotia. The itineraries can be simple and basic providing the potential guest with enough to entice them and the necessary logistics to consider booking.

Their upcoming Chowder on the Beach Pop Up's itinerary is as follows:



# Time & Location:

Jun 02, 5:00 p.m. – 6:30 p.m. Kings County, Bay of Fundy, Nova Scotia, Canada

## **About the Experience**

Kick off summer! Celebrate the change in seasons! Join us for an unique dining experience - eating fresh seafood chowder on the beach (vegetarian option is available). Watch Chef Sean cook over an open fire, and enjoy some of the flavours that Nova Scotia does best. A fun food experience for all ages – bring a chair, a blanket and something to drink - we'll take care of the rest. This beach event will take place on the shores of the Bay of Fundy, within 20 minutes of Port Williams. Details and directions available upon booking. Spaces limited.

Cost: \$55.00 per ticket / adults; \$30.00 per ticket / child ages 3-11.

Detailed Itinerary Example:

Find a 2-day experience...