



Wilderness Experiences

Your paragraph text



The Forager

In Partnership with
Mark Williams



The Experience

Mark Williams, of Galloway Wild Foods, is one of the UK's top foragers. Join him as he partners with the Folk School team to offer an immersive and exciting exploration of Scotland's wild food.

Mark's dedication to Scotland's natural bounty is inspiring, and his infectious enthusiasm is always engaging. Famous for his wild bento boxes, seasonal chutneys, wild ferments, fungi and seaweed dishes, a day with Mark is more than just a snapshot of seasonal edibles. He brings tastes and textures from other seasons into the mix and shows what's truly possible with Scotland's wild food.

This event is a mixture of tasting sessions, foraging walks, campfire cookery, superb foraged cocktails and a chance to spend time in nature with people who really do live it.

At locations to suit any season or budget, we can create a unique event anywhere from a luxury Highland Lodge to a rugged slice of Scotland's coastline.



The Wilderness Difference

The Folk School team has been working with Mark for many years and has a proven track record of creating unique and exciting events together. Whether it's a week-long foraging event for an Islay distillery, or an action-packed autumnal fungi camp, this partnership always produces the goods.



About Mark

Mark is one of Scotland's most in-demand foraging educators. He teaches about the full range and depth of wild food and foraging including plants, fungi, seaweed, and shellfish. He does this across a diverse range of habitats – from high mountains, through forests, hedgerows, urban settings and down to the coast. He covers all areas of foraging including traditional and modern food uses, health and nutrition, traditional and modern medicinal uses, survival and bushcraft, wild booze and lots more.

www.gallowaywildfoods.com



Wilderness Folk School

The Wilderness Folk School team is made up of a hand-picked collection of bushcraft experts, wilderness guides and outdoor educators who come together to create truly unique experiences.

Itinerary

- A gloriously spontaneous day of foraging, tasting sessions, lunch feasting, foraged cocktails, wilderness cookery techniques and so much more.
- This event is truly seasonal and will make the best use of whatever wild food is available at the time. For example, in the autumn we often focus on fungi, in springtime seaweeds.... and then everything in between!

Details

Where

Various options depending on season - Scotland's West Coast, Galloway or Highland Perthshire.

How long

1 day event or multi-day events available

Group Size

Up to 16

Suitable for

All ages and abilities.

Included

Lunch, snacks, warm drinks, all equipment.

Info & Booking

wildernessexperiences@folkschool.uk

We can tailor this event to suit your requirements and seamlessly scale this up to a multi-day event to include overnight stays in the woods or luxury accommodation