Arctic Frontier Forage, Fire & Feast

August - October 2019 & 2020

4.5 hours 10:00-14:30

Taste the wild foods growing in the pure and abundant environment of the Arctic’s colour filled months! Join us on a foraging tour and share a wild food based lunch cooked over a fire in a private Lapland-style hut, beside a lake and surrounded by the beauty of one of the most famous National Parks in Finland.

We share our knowledge on how to identify edible foods. We’ll forage for what is seasonally available, sometimes we can find lingonberries, cranberries, juniper berries and some varieties of mushrooms.

Lunch will include what we find on our foraging adventure. Enjoy the magic of the Arctic forests and connect with nature.

The path of our journey to Rauhala, the ‘Peaceful’ village, will be guided on what we can find in the forests and we’ll share with you our special places where we find wild food.

Enjoy a meal cooked by the fire using locally sourced and foraged ingredients. Including local breads, wild mushrooms and nettles. Followed by our famous warm dark chocolate brownies with Arctic berries. Wild food based drinks are included; taste our spruce shoot cordial, 4 Arctic berries juice and chaga coffee for dessert.

Use your new Arctic wild-food knowledge to explore the forests during your northern adventure and change the way you experience nature.

Departure point and return: Zero Point, Levi.

Duration: 4-5 hours, 10am – 2:30pm.

Price: 150€ adults and 90€ children (under the age of 15)

Min. group size: 2 - Max. group size: 8 (suitable for all ages)

Arctic Frontier provides you with:

Comfortable transport

Lunch & refreshments – all based on wild foods we have collected.

Picking equipment

Some protective clothing

Packaging for your wild food

Instruction is in English.

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