



Wild plant - course in Finland with Meret Bissegger!

25-27.6.2017

Meret Bissegger is a well-known wild plant expert in Switzerland and all around Europe. She has her own course centre La Cucina Naturale in Malvaglia, Switzerland. She has written two books on the subject and also appeared in television. This is Merets first course in Finland and also the first time she visits Finland. She is very excited to get to explore all the wild plants Finnish nature has to offer.

This course is an opportunity to learn to recognize wild plants in the vicinity. We use all senses in the recognizing because that way memorizing is more easier. We also learn simple recipes for creating delicious meals out of the wild plants and some other fine quality ingredients. Meret shares her botanical knowledge as well as several practical tips to use in the kitchen. We will have 3 intensive days enjoying and learning in nature!

Where:

Elontuli Kurssikeskus, Merknientie 94, 09120 Karjalohja (Lohja)
Pragita Teerisuo, p. 050 5575563, prempragita@gmail.com

Registration:

Claudia Parkkola, premajasta@gmail.com

Cost and Payment:

The course price is 300€ and it will be paid in advance, latest 31.5.2017

Payment information:

Account: FI3140061920011958, To: Claudia Parkkola, Message: Meret Bissegger

The whole price with accommodation and full board is 530€

The accommodation payment (230€) will be payed to Elontuli on account: FI50 5236 0420 1001 95

Equipment:

The course is kept in every weather! Only on rainy days the periods in the nature are shorter. Pack suitable clothes for the weather. Waterproofs just in case. Also it's good to take a small backpack, kitchen knife, scissors, apron and water bottle.

Program:

On Sunday 25.6. we meet in the kitchen 12:00 am. We start with lunch. After a mall theory section we go outside in to the wilderness to collect wild plants. In the evening we prepare a meal from these natural gifts.

On Monday we start 9:30 am. We spend the whole day in the nature getting to know new plants. In the evening we gather to have a feast with the findings of the day.

On Tuesday 27.6. beginning at 9:30 am, we will deepen into what we have learnt on a theory level. After a little outing we once more prepare a wild plant meal together. The course finishes at 16:30 pm.

We will also move around by car so it will be necessary that at least two participants have their own car. We ask you to inform in advance if you are arriving by car!

Warmly welcome!