



What: Are you curious about “wild edibles,” and what you can do with them? Are you looking to diversify your diet and incorporate more greens? If the answer is “yes,” you’ll be glad to know that the College Park Committee for a Better Environment (CBE) is hosting a **“wild edibles” workshop**.

In a simple and straightforward discussion, you’ll learn the benefits of wild edibles, how to identify them, and some of the most common wild edibles in our area. Our speaker will focus on providing real-world techniques to find and incorporate these plants into our everyday diets.

Who: If you attended CBE’s vegetable gardening workshop in April, you’ll remember our second speaker, **Linna Ferguson**, an avid local food supporter and food gardener. (If you didn’t attend, you don’t want to miss this opportunity to listen to, and learn from, a knowledgeable, energetic gardener!).

Linna’s passion is to teach people how to incorporate local in-season produce into their diets and encourage them to use creative approaches to grow their own food. She has been featured on the Emeril Green show with Chef Emeril Lagasse and has spoken at corporate Earth Day Events, local farmers’ markets and community gardens, as well as numerous community groups across the region.

When: Saturday, July 10
10 a.m. to 12 p.m.

Where: Old Parish House
4711 Knox Road
College Park, MD 20740

Be sure and ask for a parking pass when you arrive!

How: Attendance is limited to 30 people so *please* register early for this **FREE** workshop by emailing CPCBEworkshop@gmail.com or calling ~~Elisa Vitale at 301-277-3445~~.