



Wild Harvest recognises the considerable social value in small-scale harvesting of foraged materials. No root, bulb stock or protected and rare species will be collected and the more common plants explored for beer aromas and bitterness.

We would like to encourage landowners to permit responsible and respectful foraging activity and to be part of this unique open experiment. Wild Harvest wishes to cultivate partnerships in our landscape combining knowledge with good sense; good practice with good land management; and to provide excellence and flavour in local food and brewing production chains.



For more project information or about how to become involved with our foraging experiment, our ethos, code of practice and home brewing trials please visit

www.wildharvestscotland.com



www.scottishbordersbrewery.com

www.thebigtreesociety.co.uk

Taste the NEW Wild Harvest BEERS
in the ANGRUM CROSS KEYS INN
Scottish Borders ...



Foraging FOR FLAVOUR



This unique open experiment led by Scottish Borders Brewery will create six new beers using plant materials collected throughout the year from the Scottish countryside. This project looks to form a committed supply chain of foragers that will supply sustainably gathered local ingredients.

Project partner The Big Tree Society have held intensive induction training for our gatherers in safe plant identification, the importance of responsible collection and the possible and future potential of selected plants in beer flavourings and aromas for the Wild Harvest project.

The Wild Harvest products might range from more traditional brewing additions like Bog Myrtle to more innovative brewing ingredients like Sea Buckthorn. We are already into our second trial brew. Part of the aim of the project is to establish which foraged flavours could work in brewing, and so create a potential commercial outlet in the brewing industry for Scotland's wild harvest.

Information gleaned will be freely shared with home brewers and foragers via the project websites. We will build up a database of locally recorded and foraged ingredients with potential uses for the brewing industry. All profits from the commercial sales of each brew will be re-invested via the The Big Tree Society to help further develop sustainable foraging activity in Scotland.

This collaboration between the Scottish Borders Brewery and The Big Tree Society is particularly timely given the buoyancy of the real ale market and the increasing public interest in the emergence of the wild harvest and foraging industry. This home grown vision of a local brewery working with local wild harvest producers will raise awareness of what's on tap in our landscape

