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EXPLORE YOUR AMERICA

Discover a Taste of Nature in America's Great Outdoors!

Food Offers Travelers a Unique Opportunity to Connect with Local Cultural Traditions



John Muir National Historic Site (Dennis Miller/Share the Experience)

Explore

Looking for a “wild” culinary adventure? Pick fresh blueberries and lingon berries in Alaska. You can catch a fresh dinner of salmon by fishing the Russian River, or grayling and trout by fishing the backcountry streams on the [Chugach National Forest](#). In the Pacific Northwest, search for morel mushrooms and fiddleheads growing up through the shady forest floor.

Experience

A culinary adventure can also include savoring locally prepared foods based on cultural traditions. Try smoked salmon using cedar planks or sourdough bread made like the gold rush miners. Some lodges and visitor centers on public lands offer local cuisine and artisan food

At first, food seems like an ordinary subject. But, food is rooted in our communities based on geography and local cultures. Many cuisines originate from using **local and wild ingredients**. If you want a genuine visitor experience, then tasting local foods can help inform your perceptions about the natural environment, as well as the culture and history of place. By exploring cuisines you can uncover a complex network of people, traditions, markets, political movements and landscapes.

products. Here are a few local favorites served up with exciting recreation opportunities.

The culinary program at [Timberline Lodge](#) in the [Mt. Hood National Forest](#) is inspired by Oregon's natural bounty and local artisan producers. Enjoy a meal while connecting with Oregon's heritage.

In California, [The Ahwahnee](#) in [Yosemite National Park](#) features locally-made artisan foods.

Ohio's [Cuyahoga Valley National Park](#) allows agriculture production inside of the park as a means to preserve and protect the rural traditions and landscape. Local farmers sell their products at roadside stands, farmers markets, to local chefs, and pick-your-own operations.