

The Invasive Species Cookoff *--Its origin story through today*

Or,
*Would You Eat
That?*



Purpose: To raise awareness about invasive species in our region

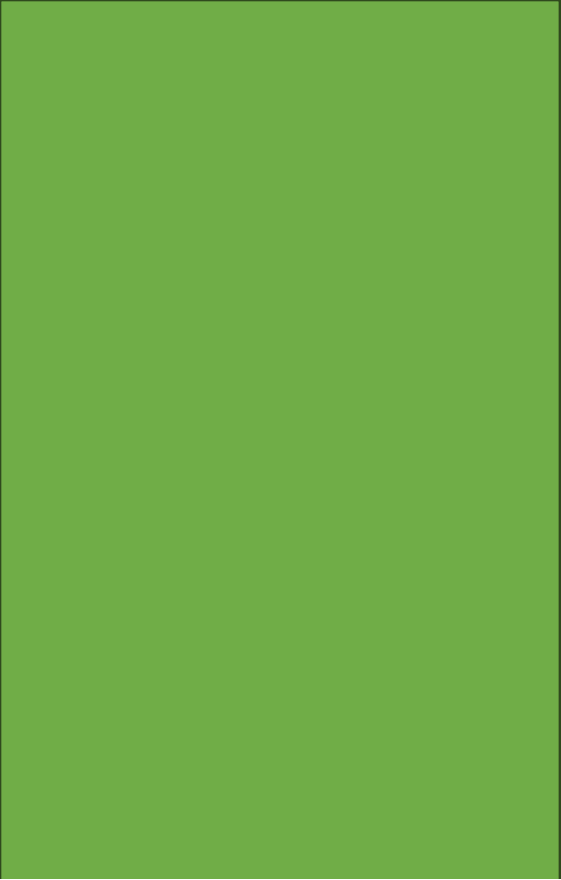
We literally bring our community to the table to get more informed about invasives and enjoy fine dining!

Raise your hand if you have ever eaten an invasive species!





2012 Halsey's Raindance Ranch









Wild turkey
leg ravioli
with Armenian
blackberry sauce

Raise your hand if you have ever eaten wild turkey!



POPCORN
HOUSE
SPARROW

Hispanian
Blackberry
Cobbler

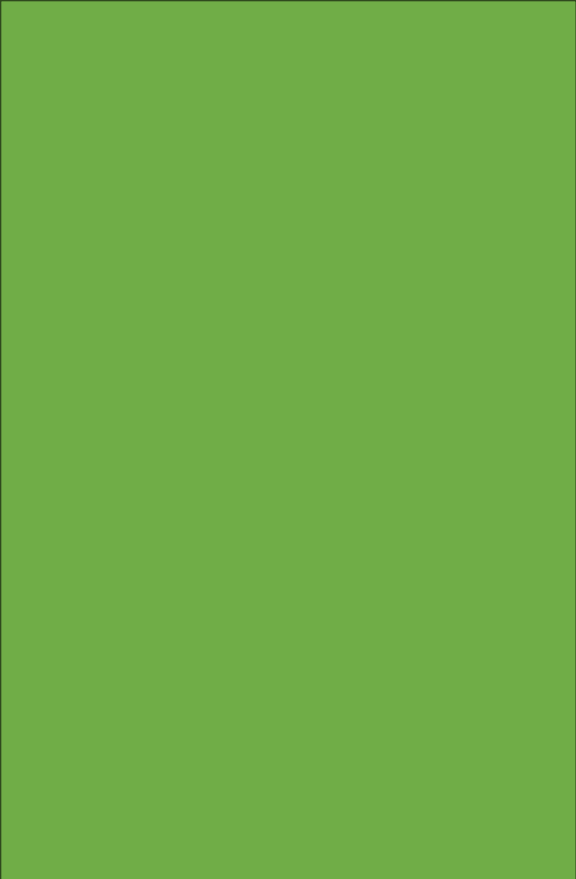






2013 Private Philomath home





Frog Leg,
Roasted Garlic Potato
Salad



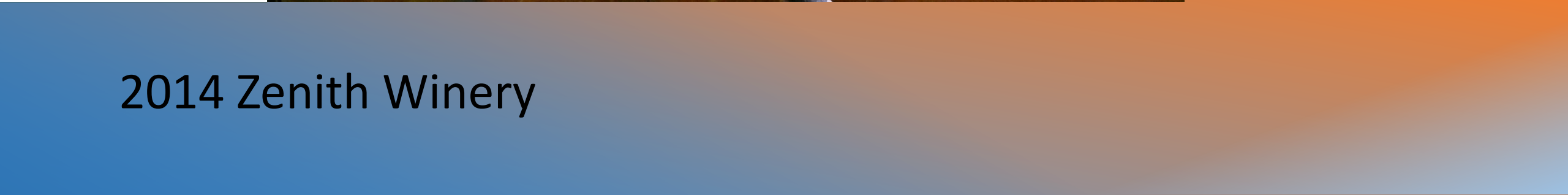








2014 Zenith Winery





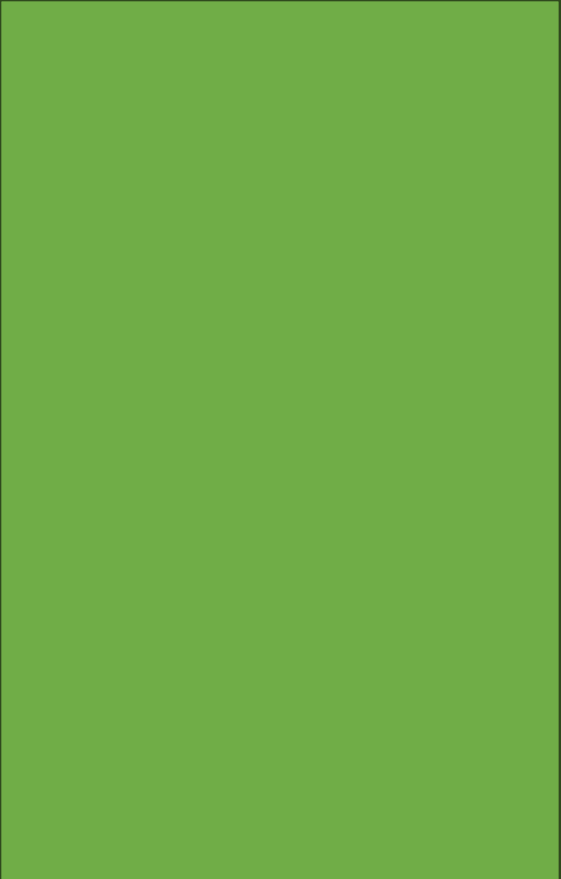














braised wild boar
with bourbon blackberry glaze

herb brined and traeger smoked wild turkey
with local pear reduction

smoked paprika and buttermilk fried frog
legs with Quajillo Adobo Sauce

zena farms stuffed patty pan squash with
oregon chanterelle mushroom orzo "mac &
cheese" with mascarpone and fresh herbs
(vegetarian)

grilled vegetable platter
with local summer squash, zucchini, happy harvest red
bell pepper, sweet onions, yamhill portabella mushrooms
(vegan)

dandelion green salad
with briar rose chevre sliced hood river pears, gorgonzola,
and a blackberry champagne vinaigrette (vegetarian)





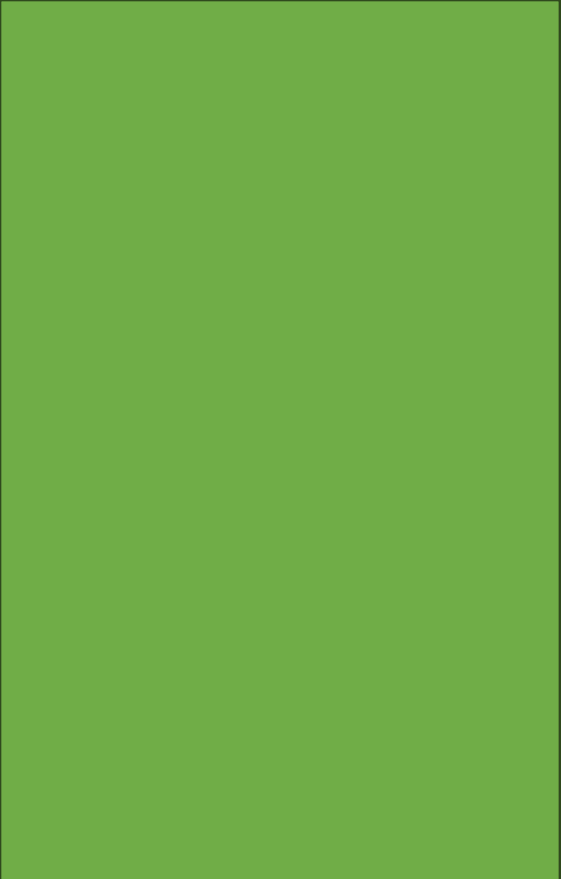






2015-2017 Benton County Fairgrounds









**Raise your hand if you have ever eaten
American bullfrog!**



False brome

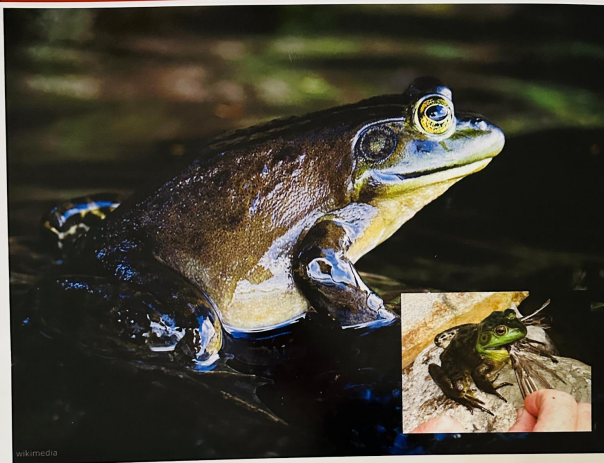
Brachypodium sylvaticum



False brome is a perennial bunchgrass native to Europe, Africa and Asia. Growing in short clumps 1.5-2.5 ft tall, false brome has broad and flat leaves that are distinctively droopy and bright green with white veins along the edges.

American Bullfrog

Lithobates catesbeianus



The largest of the North American frogs, bullfrogs live in freshwater habitats such as wetlands, sloughs, ditches and stormwater ponds. Introduced to Oregon as a food item in the early 1900s, bullfrogs can now be found throughout the state.

Emerald ash borer

Agrilus planipennis



Photo: David Cappaert

The emerald ash borer was confirmed in Oregon in 2022. Originally from China, this species has decimated native ash species in eastern states, and is poised to severely impact our native Oregon ash (*Fraxinus latifolia*). Adult beetles feed on leaves of ash trees and larvae bore into the inner bark, eventually girdling and killing the tree.

This species is expected to nearly eradicate ash in Oregon.

Nutria

Myocastor coypus



Himalayan blackberry

Rubus armeniacus



This perennial and evergreen shrub has thick arching stems with large thorns. Leaves are large, rounded to oblong, toothed, and usually in groups of five. Clusters of small white to pink flowers produce green fruits that ripen to black in late summer, typically

Canada thistle & Bull thistle

Cirsium arvense

Cirsium vulgare



This perennial species, native to Europe and Asia, grows up to 7 ft tall. It has wavy margined leaves with yellowish prickles along leaf edges. Plants bloom in midsummer with clusters of purple flower heads that

This biennial species, native to Europe, Asia, and east Africa, grows up to 7 ft tall. Stems may be covered with woolly hairs, and are covered with green to brown spines. Leaves are lobed with prickles on the

Raising awareness

- Interpretive displays
- Oregon Field Guide





STARLING BACON KEBABS

with
blackberry
balsamic
reduction

- live captured 8-21-16
- dispatched via CO₂
- gluten free / corn fed
- not vegan





Savory Meat 2016 Runner-Up:
Cajun Fried Bullfrog Legs



Dessert Runner-Up 2016:
*Restoration Pie, made with
blackberries from a restoration site*



A creative 2016 Savory Me
"Jerked NuPossLing" (Groun
& Starling Pate'-stuffed



Best Dessert/Sweet 2016:
*Himalayan Blackberry
Muffins*



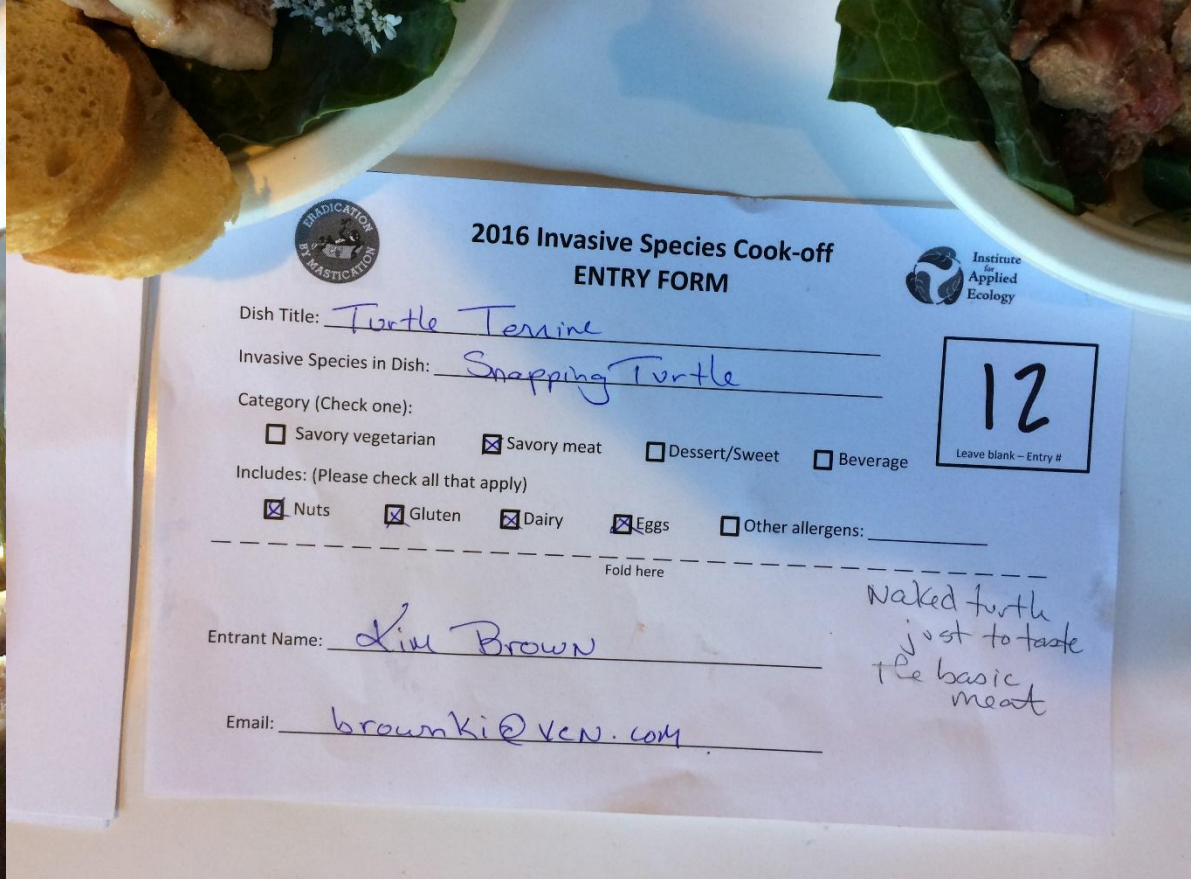
Best Savory Vegetarian 2016:
Mint & Purslane Pesto











Turtle Terrine (with a hint of blackberries)

Raise your hand if you have ever eaten Snapping Turtle!



Purple
Varish
Clam
Chowder





Savory meat : Starling tacos -winner
(Cajun bullfrog legs) -2nd

Dessert : Blackberry Muffins -Winner
(Blackberry Restoration Pie) -2nd

Savory Veg : Purslane Pesto -Winner
(Purslane Salad) -2nd

Beverage : 1. Bald Hill Fizz -Winner
2. Malus Bombus Cider - 2nd
3. Pull 'em out stout







**Invasive Species Cook-off
Event Schedule**

4:30 pm • Invasive Species Beverage Tasting & Social
• Raffle tickets for sale

5:00 pm • Cook-off Entry Registration Begins
• Potluck tables open
• Face painting
• Raffle tickets for sale

5:30 pm • Welcome: IAE Executive Director, Tom Kaye

6:00 pm • All Cook-off contest dishes to Contest Table
• Cook-off contest judging begins

6:45 pm • Final raffle ticket sales
• Awards presentations
• Raffle drawing

7:00 pm • Piñata

8:00 pm • Thank you for joining us!
• Please be sure to take your potluck dishes and serving utensils home with you



Winery venues: 2018-2019



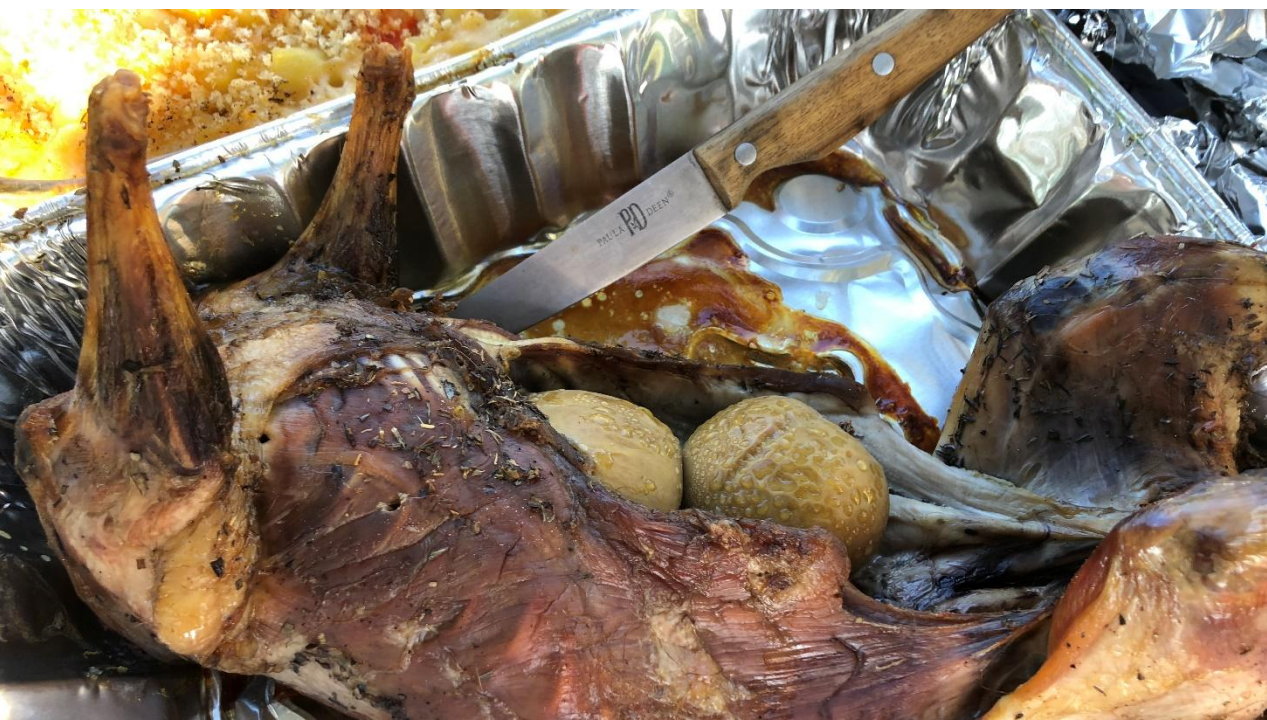




Deserts!

Raise your hand if you have ever eaten Blackberries!





Entrees!



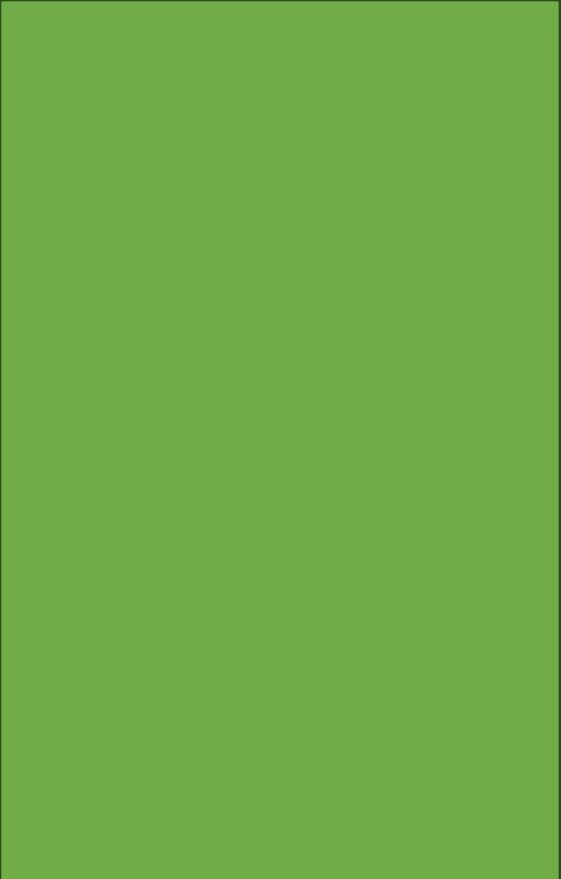
Beverages:

- Purple varnish clam stout
- Dandelion wine
- Queen Ann's lace stout
- Blackberry and tansy honey mead





Family friendly fun





2022-23: Food cart edition





DM

People

Sauteed dandelion greens	66	21
Wild Turkey + Falafel	64	36
Blackberry ice cream	63	16
Stew	54	17
Soda		77

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• People's Choice Award announced

• Raffle drawing

• Silent auction closes

• Thank you for joining us!

• Remember - take dishes and prizes home!

Small plates from food-carts






**BENTON**
SOIL AND WATER
CONSERVATION
DISTRICT



 Benton Soil and Water
CONSERVATION DISTRICT
... your role

RURAL LAND MANAGER
 The rural lands you manage can benefit from the implementation of conservation practices. Common improvements include installation of efficient irrigation systems, cover crops, manure compost facilities, and fences to keep livestock out of creeks. We encourage you to get started.

URBAN LAND MANAGER
Urban residents can provide wildlife habitat, conserve water, and reduce stormwater runoff. Whether you plant native species, avoid weedy ornamentals, or...



Raise your hand if you have ever eaten Nutria!





Invasive species cook-off!



August 17th, 2024!

