

Rhubarb Picking on Public Property

Do you like rhubarb? There is rhubarb growing wild on public land along Phase 2 of Founders' Walk near the grain elevators. You are welcome to pick some for yourself, but if you do, please follow these guidelines:

Please Note:

- Rhubarb leaves can be highly toxic to humans and animals. Do not eat the leaves.

When picking the rhubarb:

- Always remember Rule Number One: If you're not 100 percent sure what it is, don't eat it. Invest in a guidebook to identify plants so you don't accidentally gather endangered species or worse—poisonous lookalikes.
- The stalks have to be at least eight inches long before they're harvested.
- It is important not to harvest all of the stalks at once and exhaust the plant.
- If the stalks are thin, stop harvesting; this means the plants' food reserves are low.
- Grab the base of the stalk and pull it away from the plant with a gentle twist. If this doesn't work, you can cut the stalk at the base.
- Always leave at least 2 stalks per plant to ensure continued production.
- Only take what you need and leave some behind for others (including forest critters).
- Be careful not to collect food that's been contaminated by pesticide or fertilizer (not to mention dog pee). Wash foods thoroughly before you eat them.
- Minimize damage to these environments: stay on the trails as much as possible and leave nature as you found it.
- Times: The rhubarb growing season is approximately May to September; please pick the rhubarb during daytime hours.
- Be sure to discard the leaves in either a compost bin or your home garbage; do not discard the leaves on the ground at the site.
- Do this activity at your own risk.
- Children on site should be supervised.