# Appendix 2. Major sub-theme definitions that were used during the coding process.

#### **OBSERVATIONS and RESEARCH NEEDS**

## Wild Food Species:

Species distribution: species distribution, dispersion, and migration patterns

Species abundance: population size, number of individuals per species,

Emerging species: novel or invasive species, new species in a certain area

Phenology: the timing of species on the landscape, changes to annual life cycle

Species health: wildlife/fish and plant disease, wildlife/fish body condition,

## **Biophysical Environmental Conditions:**

Extreme weather: changing temperature, precipitation, and wind patterns

Fire regime: changes in wildfire severity, extent, and frequency

Hydrological conditions: lake/river drying, flooding, and morphology

*Ice conditions:* ocean/lake/river ice thickness, extent, and quality

Ocean acidification: oceanic pH levels

Permafrost: permafrost slumping, loss, and erosion

### **Socio-economic Conditions:**

Relationships: individual and community-wide communication, connections, and relationships

*Economic costs:* financial costs associated with harvesting and processing wild foods *Food security:* reliable access in terms of quantity, quality, and diversity of wild foods

Food safety: bioaccumalation, disease exposure

Travel access/safety: changes in travel conditions that impact harvester safety

## **ADAPTATION STRATEGIES**

Training and education: classes, workshops, and outreach associated with wild food harvest

Legal and policy framework: new legal or decision-making processes and procedures that guide management of natural resources.

Management: Co-management, adaptive management, actionable, applied decision-making strategies for natural resource managers

Communication strategies: new virtual, written, or oral modes of communication to share wild food information

Food planning: household and community-wide wild foods sharing efforts

Switching harvest species: adopting new techniques to harvest non-traditional or new wild foods

Food processing methods: adopting new techniques to process and store wild foods

Adapting season: adjusting the timing of wild food harvest

New travel methods: adopting new modes of transportation to access wild foods