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BOOKING NOW - A one-day "Mushroom Safari" has been partnered with online learning to bring you The Mushroom Discovery Experience; a kick start in the skills that you need for mushroom identification. Join The Wild Side of Life doing what we do best (featured by BBC Countryfile Magazine). As well as spending an exciting Saturday or Thursday on a field trip in a stunning location for identifying and photographing fungi, this learning experience includes access to presentations, a unique set of videos and other online learning goodies that have been put together by Fred Gillam to get you started on your mushroom journey. Before you attend your field trip day, you will be sent a link and password enabling you to gain access to these learning materials which you can study in your own time (valued elsewhere at £50). Your field trip day is a real MUSHROOM SAFARI for the fungi 'twit'chers among us! (Photographers welcome of course). Dream of mushroom days and night? You are not alone, this is for you. This experience is not just for foodies, and neither is it solely focused on edible fungi. We will discuss the important use of mushrooms as food, toxic fungi... we will seek out examples... the pivotal role that fungi play in the ecosystems where they 'grow', and how they can be protected in a future of increasing environmental pressure with consequences for us all if we fail to do so. The dense, solid fruiting body of the cep or porcini, *Boletus edulis*, a surprisingly common fungus which has an important mycorrhizal relationship with many different trees. "Fantastically interesting, one of the best days out I have ever had - and I am nearly 60 years old!" Cameron "I never knew the world of fungi was so astonishingly diverse and important!" Jo "...definitely found the course improved our knowledge and confidence as well as being a really fun day." Peter & Robin DATES FOR 2025 September Saturday September 20th, New Forest, Hampshire Saturday September 27th, New Forest, Hampshire October Thursday October 2nd, New Forest, Hampshire Saturday October 18th, near Henley-on-Thames, South Oxfordshire Thursday October 23rd, near Hungerford / Newbury, West Berkshire Saturday October 25th, near Henley-on-Thames, South Oxfordshire November Saturday November 8th, near Hungerford / Newbury, Berkshire Saturday November 22nd, New Forest, Hampshire Discover the world of wild fungi, learn to identify them, photograph them and understand their profound importance to all living ecosystems. Learn about the latest scientific research that is developing new medicines and smart materials from the fungi. Did you know that fungi are now aboard the International Space Station, or that a fungus smart material can block harmful radiation? Naturally people have a curiosity about the edible and poisonous species. On our Discovery Days we will encounter many of these, and discuss whether and in what circumstances it would be appropriate to harvest them. Please note though; if all you are interested in is finding new places to harvest and gather lots of mushrooms, this is probably not for you! Learn about the magic of the mycelium and gather important facts about what to do and what not to do when considering gathering your first mushrooms. Learn how to record fungi and how to encourage fungi populations to thrive in your garden, allotment or local nature reserve. Check out this article from Vegetarian Living Magazine. This is what Liz Earle had to say: "Fred the Forager will take you to discover the wealth of Britain's fungi... with a great introduction and learning the important facts" Liz Earle MBE Wellbeing Magazine The scarletina bolete, *Neoboletus luridiformis*, is a common and fabulously colourful cousin of the cep. When a cut is made in the stem, the flesh changes colour from yellow through vivid shades of blue and green right in front of your eyes. At The Wild Side of Life, we are passionate about fungus conservation and we will introduce you to the skill of fungus recording on your course. We have taught many groups and individuals, including rangers and staff from Forestry England, Wildlife Trusts and other conservation charities. We love edible mushrooms of course! Occasionally though we meet people who are not interested in fungus conservation at all and just want to collect as many mushrooms as they can or to be shown sites where they can go back and pick. If you are one of those people, we politely ask you not to apply to come on these days. Fungi make a fascinating feast for the eyes as well as for the mind. OK? Mushroom Discovery Experiences are VERY popular and early booking is recommended, to ensure that you can attend the field trip day of your choice. Bookings can be made by sending an email to Fred@thewildsideoflife.co.uk (please put MUSHROOM DISCOVERY EXPERIENCE in the subject line). Your place will be secure once we have received full payment. If you have received a gift certificate for this course then your course has already been paid for and you must get in touch to reserve your chosen field trip date and receive the link to the additional learning materials. Gift certificates for 2025 are available. Please note that gift certificates purchased for courses in 2025 expire at the end of the course season and if places are not taken up, they are not transferable to 2026, unless a course is cancelled by us for your safety. See our Terms & Conditions. Your field trip day will run from 11.00 AM to approximately 4.30 PM Cost for the whole package, including extensive online learning materials for you to enjoy: £90 To book email fred@thewildsideoflife.co.uk If you wish to go on to develop your confidence and identification skills much further... we can also offer you the extremely popular Secret Sunday Mushroom Club (which is the internet identity of The Wiltshire Fungus Group). Your 12 months membership will introduce you to the field mycology skills that you need to identify a wide variety of fungi and people come from all over the UK, returning year after year. Membership includes unique and exclusive study materials written just for our members. 4 field trips in the peak of the season will give you plenty of opportunity for supervised practice and you will gain access to an exclusive ID forum for 12 months, where you can further hone your skills. You can bring a guest on one of the field days too, and you will learn how to record your finds with the National Biological Records Centre, enabling you to contribute to our understanding of how the pressures of climate change, changing patterns of land use, air and water pollution are impacting fungi populations. Note: You may have to join a waiting list to gain a place in The Secret Sunday Mushroom Club. Existing members always have first refusal on their places before they are offered out to the public every year and many return year after year, so competition is fierce. We thank you in advance for your patience! Come join us on a Wild Food UK Foraging Course, and expand your knowledge of both the edible and toxic plants and mushrooms that grow within the UK. We have over 30 fantastic venues to choose from - whether you wish to forage locally, or prefer to combine your course with a weekend break away - from Edinburgh to Exeter, Suffolk to Snowdonia and all that's in between! Choose your place from the interactive map or calendar, or browse through the list of our current venues below. Last modified: Saturday, 9 March 2024, 8:29 PM Back to Course Our full-day introduction for fungi/mushroom identification courses will empower you with the skills to start identifying fungi on your own. The course blends fieldwork and classroom study and is suitable for complete beginners or those wishing to learn more about the processes needed to identify a wider range of species. It will be focused on the use of macroscopic techniques - those that use the human eye as opposed to microscopic or lab analysis. Rather than being a foraging course - edibility will not be a focus - this training focusses on identification, which is the single most important skill anybody considering foraging for edible mushrooms needs. At the end of the course, participants are out in the woods identifying mushroom by themselves using the equipment given and skills learned on the day. All guidebooks, workbooks and equipment are provided and for participants to keep. On completion of the course, participants will also gain access to our online introduction to fungi identification course. Courses will be led by our lead instructor, Kerry Bowness, and often additional experts. After this course you will be able to "This course is ideal for those starting out into this fascinating subject, or for those who feel frustrated when trying to identify from guidebooks alone. "You have explained things to me in a way that I understand and can use. I thought I was useless at identification but now I am able to work through it and name species. This was the most important fungi course I have attended. Thank you!" Brian 9.30am - 4.30pm Early bird £200 per person (inc fees, books, and access to our online course\*) usual price £230 payment can be split of three equal monthly instalments via PayPal Want to check out our online fungi courses instead? Click here Locations Gloucestershire Terrain Varying terrain, mostly grassland, woodland and off track in woodland. Muddy areas are expected. Age limit. Participants must be aged 18 years or older - no children under 18 or babes in arms allowed on this course. Dogs. Dogs are not allowed to be brought along on this course. Dogs. All venues have free car parking on site for those participating on the course. Terms and conditions. Please read our terms and conditions here Edibility will not be the focus of this course. This is not a foraging course. There is no special equipment necessary for this identification skills course, however we ask that you are prepared for the weather of the day, standing and walking for 5 hours on an unprepared surface in a woodland. Please check the forecast before coming out and dress appropriately, we will be outside for the duration of this course. We recommend that you bring with you: Comfortable walking boots or shoes suitable for grass, soil and occasionally sloping ground Suitable warm and/or waterproof layers for the weather forecast that day Bottle of water and lunch Notepad and pen/pencil Something easy to carry to sit/kneel on We will provide several guides for the group to use on the day, but if you do already have an ID guide we recommend that you bring it along too. When Think Fungi first launched, it launched with two things: 1) a community for mushroom enthusiasts to interact, share and collaborate, and 2) a mushroom identification course. Since then we have grown to include many courses, both in person and online, seminars, field trips, private tours, an online shop and more. While we are still a young and small social enterprise, we continue to focus much of our attention on our courses - specifically our identification courses. We have two identification courses, one is a fantastic beginner's course for anyone in North America, while our larger course is more regionally tied to the Northeast of North America, but still a relatively great course for all. Here's a little more information on those two courses... We cover the top 10 mushrooms that you can easily identify in nearly any forest in North America. This course is a fantastic jumping off course for first time foragers or those who have kept to the same few species for years. Whether you're foraging in the spring, summer or autumn, this course has at least two growing per season. If you're lucky enough to be living in the southern states, these mushrooms can be found nearly year round! Learn which mushrooms to target, learn how to identify them, and finally, learn how to cook them. Each mushroom profile is accompanied by a culinary preparation section which describes the best ways to utilize the mushroom, whether roasting, drying, frying, or stewing. Of course, we will also cover some key foraging principles including conservation, where to forage, and finally, some notes on mushroom poisoning, educating and selling. When you purchase this course, you'll also get access to the Think Fungi network where you will be notified whenever new information becomes available on these mushrooms. You'll also get unlimited access to the course materials and unlimited attempts at testing your knowledge. 26 Edible & Easily Identified Mushrooms From spring morels to autumn oysters; summer chanterelles and winter chaga, this online course focuses on the most commonly desired, and available mushrooms in our woods and grasslands. For anyone beginning to forage for edible mushrooms, this course will dive into 26 starter mushrooms, those with very few (if any) toxic look-alikes and how to positively identify each one. We will also cover 4 toxic look-alikes that resemble a few of our edible species, so that we can ensure you are well versed and comfortable with the 26. Thus, this course is actually a 30-mushroom course. A description, photo, identifier information and culinary preparation information is available for all 30 mushrooms. All the mushrooms are relatively easy to identify in the woods and parks, and you'll have a smorgasbord of little treasures to discover on your next walk! Of course, we will also cover some key foraging principles including conservation, where to forage, and finally, some notes on mushroom poisoning, educating and selling. The content is straight-forward and we guarantee that you will not need a degree in mycology to understand this course. A multiple choice final exam will let you know which mushrooms you can identify positively and which you have yet to grasp. You'll have unlimited access to this course and unlimited attempts to test your knowledge. This course was designed for the northeast of North America, but most of the mushrooms can be found throughout the northern hemisphere. The 10 mushrooms covered in the first course are also found in the 30-mushroom course. As such, if you think you'll want to continue onto the 30-mushroom course at some point, it's more cost effective to go straight into buying the 30-mushroom course. We use only required cookies. For your privacy, no information is sold to third parties. Dismiss We noticed you're visiting from Latvia. We've updated our prices to Euro for your shopping convenience. Use Canadian dollar instead. Dismiss The field of mushroom/fungi identification can seem like a minefield to the newcomer, with complicated new terminology and so many species. But if you want to get to know more about this fascinating subject, you have to start somewhere, right? Never fear! Our online introduction to fungi identification course is an excellent place to start your journey. Giving you the tools you need to begin to understand the key points of fungi identification to get you started. This course by The Foraging Course Company is aimed at beginners and will introduce points to look out for, as well as highlight common pitfalls and oversights when it comes to identification. It is presented via an online teaching platform, which you will receive login details for before the course goes live. After this course you will: know the key points of fungi identification be able to use your new found skills right away understand common identification pitfalls and how to avoid them The course includes a mixture of video, photographic and text lessons, as well as self-assessment on your learning. It is ideal for those starting out into the fascinating subject of fungi, or for those who feel frustrated when trying to identify from guidebooks alone. £35 (limited time, usually £40) - Book here Bundles also available - Book here If you have a Foraging Course Company Voucher you wish to use for full or part payment - contact us Location Online Terms and conditions Please read our terms and conditions here If you have a Foraging Course Company Voucher you wish to use for full or part payment - contact us "You have explained things to me in a way that I understand and can use. I thought I was useless at identification but now I am able to work through it and name species. This was the most important fungi course I have attended. Thank you!" Brian Edibility will not be the focus of this course. This is not a foraging course. Looking to join an accredited mushroom recognition class? Our online mushroom identification course has been created by a group of expert mushroom hunters to increase the safety and confidence of people interested in picking mushrooms. Our goal is to teach our students the foundations of the knowledge they will need to start on their journey to become novice mycologists. Each mushroom course, listed below, contains an array of videos, lectures, and assessments to help students quickly spot toxic and commonly mistaken look-a-like species. Click on your locality below to subscribe to one of our bespoke courses or try our free course below. Free Online Mushroom Course Cost: Free Want to know your porcini from your portabello? Your chanterelle from your cyphelloid? Click the link below to access our free, mushroom course 101. Inside you will see examples of some of our most popular slides, videos, and a small sample assessment at the end. Login as Guest and use the password: mushies. United Kingdom Mushroom Identification Course Cost: £9.99 This online mushroom identification course has been specially created for mushroom hunters, based in the United Kingdom. The course contains online lecture slides, videos, and a final assessment. Amongst others, the focus of this course is on the identification of common mushrooms in the UK including Cauliflower fungus, Horn of Plenty and Champignons. Subscriptions last one year from purchase. Read more. European Union Mushroom Identification Course Cost: €12.99 This is our mushroom identification course for mainland Europe. The course contains online lecture slides, videos, and a final assessment. Amongst others, the focus of this course is the identification of common mushrooms in mainland Europe including Cesar mushrooms, Psilocybin mushrooms, and Jelly ear. Subscriptions last one year from purchase. Read more. North America and Canada Mushroom Identification Course Cost: \$14.99 An online mushroom hunting course on North American and Canadian common mushrooms. The course contains online lecture slides, videos, and a final assessment. Amongst others, the main focus of this course is the identification of common mushrooms in North America including Boletes, Chicken of the Woods, Cinnamon caps and Morels. Subscriptions last for one year from purchase. Read more. Australian Mushroom Identification Course Cost: \$24.99 The mushroom season in Australia is between February and late May. Amidst the soft autumn rains, the exotic Saffron Milk Cap (*Lactarius Deliciosus*), the Bolete or Slippery Jack (*Suillus Luteus*) and the glow in the dark Ghost fungus (*Omphalotus nidiformis*) mushrooms thrive. Subscriptions last for one year from purchase. Read more. Morel Mushroom Identification Course Cost: \$24.99 Due to popular demand from our students, we have created a new course specifically designed for those amateur mycologists hunting for morels. We help you identify the main trees morels often grow under and the differential identification factors in comparison to the common misidentified poisonous "me too" mushrooms such as the false morel. Read more. Psychedelic Mushroom Identification Course Cost: \$49.99 As the landscape of psychedelic medicine is rapidly changing in the US and internationally, we have created this course to help students safely identify the most common psychedelic mushrooms. Resources in this course include how to identify psilocybin species (magic mushroom), amanita muscaria (fly agaric) the main issues with look-a-likes and an exploration of the mystery of Wood Lovers Paralysis. Read more. 1-to-1 Tuition... Advanced Mushroom Identification Course Cost \$99.99 This course contains a mix of all of our regional courses above but in addition, gives you live access to our tutoring team who will guide you through the nuances of identification. Read more. Online 1-to-1 Tuition Cost: \$49.99 / phf if you need a little bit of extra help on how to learn more about mushroom foraging or you would just like to speak to a qualified mycologist online, you can use our booking system to book a convenient time to talk to one of our online licensed pharmacist/mycologist team. Read more. Mushroom Growing Courses... Online Mushroom Farming Course Course Cost: \$19.99 Growing mushrooms is no mean feat, unlike house plants which can lie exposed and only need some sunlight and a drop of water now and then, mushrooms need much more care. This course presents a step-by-step system to ensure that your mycelium and eventual mushrooms are what you would expect. We start with sterile techniques, then move to spore prints and syringes and then take you all the way to harvesting and drying. Read more. Skip available courses Page 2 Below is one of our proprietary mushroom identification videos called "Top 10 edible mushrooms". Here is another one of our most recent videos, specifically created for our Australian Mushroom Picking Course: Last modified: Monday, 7 November 2022, 7:32 PM Back to Course