

Fungus Foray - with Bengt Saxmark

An Event during New Mills Community Festival



Sunday 11 September 2011



Time: Assemble outside the White Hart at 13.45 ready to leave at 14.00. Expected time for the walk is 2 hours, plus time at the pub afterwards.

Cost: £5, concessions £3, children free.

Route: Start and finish outside the White Hart pub at the top of Dye House Lane. We'll walk up Mellor Rd and take a left up to the golf course, over the hill and down to Mousley Bottom and back along the river up to New Mills again.

No equipment needed, just suitable clothing depending on the weather. Not a strenuous walk.

Afterwards: Back at the White Hart we'll have a taste of a wild mushroom dish that I will prepare.

About me and the purpose of the walk:

- I'm Swedish, and I have been gathering, preserving and cooking wild mushrooms most of my life.
- I like to share my knowledge with people who are curious about wild mushrooms and wish to be able to pick them themselves.
- My aim is to encourage people to pick mushrooms without being scared of picking the wrong one, and I will give a few tips that will make it easier for you to pick safely.
- I trained at Umeå University in Sweden to be a wild mushroom adviser to the public, which doesn't make me a mycologist but a person qualified to tell you in most cases what's edible or not.

I can't guarantee how many mushrooms we will find but we always find something!

To book a place on the walk:

Email me at: saxmark@telia.com or call me on: 07971 968566.

Bengt Saxmark

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