

WHERE THE WILD ONES LEARN

Mushroom Nature Study

PRIMARY
AGES AROUND 5-11

THROUGH THE WILD LENS™

Questions, comparisons and investigations

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36-PAGE NATURE STUDY

Return to a familiar patch

You might need: A familiar patch or dated image sequence; optional camera and date notes. Agree a safe viewing position.

CHOOSE WHAT TO FOLLOW

Pick one visible cluster or small area. Use landmarks to relocate it without markers attached to living things. Decide what is interesting: size, colour, shape or appearance after rain.

MAKE A COMPARISON

Photograph from a similar position and note the date. Weather notes may help explain differences. Do not move or handle a fungus to make it easier to measure.

IF A VISIT IS MISSED

Record the gap if keeping a sequence. “First seen today” is different from knowing exactly when it appeared.

FOLLOW THE QUESTION

Would another view or a more reliable scale improve the comparison? A learner can select features while an adult takes the photographs.



Woodland leaf litter. ceridwen (CC BY-SA 2.0).

Soup: quantities with a purpose

You might need: 1 tbsp oil, 1 onion, 750g fresh shop-bought chestnut mushrooms, 2 garlic cloves, 500ml vegetable stock and about 100ml milk or an alternative. Adults check allergies, tools, heat and blending arrangements.

PREPARE AND COOK

Soften chopped onion in oil. Add sliced mushrooms and cook until softened and hot throughout. Add garlic briefly, then stock; simmer until cooked. Cool as required by the blender's instructions before blending, or keep chunky. Add milk or an alternative and reheat suitably.

FOLLOW A REAL MEASUREMENT

How could the quantities change for half a batch? Decide which measures need precision and which can be adjusted for consistency. Keep units clear.

WAYS TO PARTICIPATE

Reading, weighing, directing, watching and tasting are different options. Use only mushrooms sold for food. Do not use wild fungi or caps already handled for art or spore-print experiments.



Sliced mushrooms ready for cooking. Photo: Fastily (CC BY-SA 4.0).