

WHERE THE WILD ONES LEARN

Mushroom Nature Study

SECONDARY
AGES AROUND 11-16

THROUGH THE WILD LENS™

Fieldwork, fungal processes and evidence

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A record with defined observations

You might need: Dated photographs or an accessible site, a record and an agreed observation interval. Define the event before comparing dates.

DESIGN THE RECORD

Choose a fixed patch and specify what counts as visible fruiting. Keep the observation position, visit duration and search area sufficiently consistent. Note weather, effort and missed visits.

INTERPRET A GAP

If a fruiting body is absent on Monday and first recorded on Thursday, its appearance lies within that interval. A missed Wednesday visit is not evidence of absence.

CHOOSE A MEASURE

Visible fruiting-body number, cap width and occupied area answer different questions. Explain which unit you selected. Photographs can provide a repeatable record if viewpoint and scale are suitable.

A short sequence can describe local change. Seasonal or climate claims need a longer, designed dataset.

Habitat photo: Philip Halling (CC BY-SA 2.0).

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



Food, quantities and a changing system

You might need: The soup quantities below, a balance or calculator, and a plan for adult-supported cooking if undertaken. Use fresh mushrooms sold for eating.

A WORKING RECIPE

Use 1 tbsp oil, 1 onion, 750g chestnut mushrooms, 2 garlic cloves, 500ml vegetable stock and about 100ml milk or a suitable alternative. Soften onion in oil, cook mushrooms thoroughly, add garlic briefly, then stock and simmer. Cool as required before blending, or leave chunky; add milk and reheat suitably.

FOLLOW A QUESTION

Scale a batch, compare the mushroom mass before and after cooking, or investigate how liquid additions change consistency. Define the vessel, timing and measurement conditions.

INTERPRET A MASS CHANGE

Water loss, added ingredients, material left in utensils and sampling all affect mass. Do not attribute every decrease to one mechanism without accounting for the system. Adults manage heat and blending; tasting is optional.

