

Go wild with the fungi foragers...

FORAGE for edible mushrooms on a series of fungi tours in the beautiful surroundings of Cowdray Estate.

The Wild Foragers tours have been organised by Giant Apple Events in conjunction with fungi experts from the area so that people can safely identify edible varieties of wild mushrooms.

People can also see more of the Cowdray Estate as the tours take place in areas not usually accessible to the general public.

The varying soil types and mixed woodland at Cowdray provide the perfect habitat for the majority of the most sought-after fungi.

Interest in wild foods and woodland cooking are becoming more widespread thanks to television programmes such as Wild Food presented by survival expert Ray Mears.

Director of Giant Apple Events, Louise Ballard said: "There are so many people who love the idea of hunting for and eating wild food, but if you see a mushroom out in the woods, how can you be sure if it's tasty or toxic?"

"On the Wild Foragers tours, our fungi experts are on hand to make sure there's no confusion."

Each tour lasts for one day and includes a real mushroom soup lunch cooked on a campfire.

Everyone who attends will get a mushroom trug and spotters' guide to take away.

The peak mushroom season starts in late September and ends in early November so tour places are limited.

For more information contact Giant Apple Events on 0845 130 4286 or see the website www.wild-foragers.co.uk.