Marvellous mushrooms and fascinating fungi

Start date  01 November 2019  End date  03 November 2019

Venue  Madingley Hall
        Madingley
        Cambridge
        CB23 8AQ

Tutor  Dr Patrick Harding  Course code  1920NRX012

Director of ISP and LL  Sarah Ormrod

For further information on this course, please contact the Lifelong Learning team  Zara Kuckelhaus, Fleur Kerrecoe

shortcourses@ice.cam.ac.uk or 01223 764637

To book  See: www.ice.cam.ac.uk or telephone 01223 746262

Tutor biography

Patrick Harding is the author of four popular books about mushrooms and has been teaching at Madingley for over 30 years where he has also taught courses about trees, herbal medicine, the plant hunters and Christmas. Freelance since taking early retirement from Sheffield University he still appears on television (most recently foraging for edible fungi on the Antiques Road Trip) and is often interviewed on the radio (last December on Radio 3 about Christmas trees). Patrick’s lectures are well illustrated and backed with handouts; he likes to mix science and the arts along with some humour – learning does not have to be dry.
Course programme

Friday
Please plan to arrive between 16:30 and 18:30. You can meet other course members in the bar which opens at 18:15. Tea and coffee making facilities are available in the study bedrooms.
19:00 Dinner
22:00 Terrace bar open for informal discussion

Saturday
07:30 Breakfast
09:00 – 10:30 2. How to identify our common Mushrooms and Toadstools
10:30 Coffee
11:00 – 12:30 3. Fungal Groups; from waxcaps and webcaps to brackets and boletes
13:00 Lunch
13:45 – 16:00 4. Fungal Foray – a visit to a local wood to find and examine fungi in their natural habitat
16:00 Tea
16:30 – 18:30 Free
18:30 Dinner
20:00 – 21:30 5. Fungi in Folklore, Art, Climate Change and Medicine
21:30 Terrace bar open for informal discussion

Sunday
07:30 Breakfast
09:00 – 10:30 6. Edible Mushrooms and Poisonous/Hallucinogenic Toadstools
10:30 Coffee
11:00 – 12:30 7. Fungi in Literature – readings of poetry and prose
Participants are asked to bring some prose extracts or poetry on the subject of fungi to share but public speaking is not compulsory!
12:45 Lunch

The course will disperse after lunch
Course syllabus

Aims:

1. To enable students to understand why fungi are now placed in their own kingdom.
2. To provide students with some of the practical skills needed to help them to identify our common species of mushrooms and toadstools.
3. To provide a broad view of the environmental importance of fungi together with an appreciation of their place in history and the arts.

Content:

The Madingley sessions will cover a wide range of topics including why fungi are placed in their own kingdom plus their role as decomposers and in helping to provide essential elements to many of the world’s plants. The field identification of fungi makes use of a range of features that are not found in plants or animals; these will be explained as part of the session about the identification of some of our common species.

As with animals and plants, the higher fungi (those with fruit bodies easily visible to the naked eye) can be grouped into families and genera. One session will look at those features that are the hallmark of groups such as the waxcaps, milkcaps and knights.

The foray will be an opportunity to look at species in situ and learn about their microhabitats. Medicinal fungi include the source of Penicillin while there is fascinating folklore about hallucinogenic species such as the Fly Agaric.

In the penultimate session we will learn about the best edible species and how to cook and preserve them. We will also investigate the most poisonous species before the final session examining how fungi have been portrayed in literature.

Presentation of the course:

Most sessions will take the form of well-illustrated lectures backed by handouts where necessary and with time for questions and discussion. The foray will provide an opportunity to search for fungi and examine them in habitat. The literature session will be a group exercise led by the tutor.

As a result of the course, within the constraints of the time available, students should be able to:

1. Appreciate the important role played by fungi.
2. Take a more scientific approach when using a book to identify fungi.
3. Be aware of some of the unique chemicals found in fungi which can kill or cure.

Students are asked to bring any fungal specimens they would like the tutor to identify as well as extracts of prose and/or poetry featuring fungi. Please ensure that you bring suitable footwear and outdoor clothing for the fungal foray.
Reading and resources list

Listed below are texts that might be of interest should you wish to supplement your learning on the course. Any essential reading is marked with an asterisk *

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<thead>
<tr>
<th>Author</th>
<th>Title</th>
<th>Publisher and date</th>
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<tbody>
<tr>
<td>Dann, G</td>
<td>Edible Mushrooms</td>
<td>Green Books</td>
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<td>Harding, P</td>
<td>Collins Gem Mushrooms</td>
<td>HarperCollins</td>
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<td>Harding, P</td>
<td>Mushroom Miscellany</td>
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<td>2008</td>
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<tr>
<td>Sterry, P &amp;</td>
<td>Complete Guide to British Mushrooms and Toadstools</td>
<td>HarperCollins</td>
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<tr>
<td>Hughes B</td>
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<td>2009</td>
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<tr>
<td>Marren, P</td>
<td>Mushrooms</td>
<td>British Wildlife</td>
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<td></td>
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<td>2012</td>
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Website addresses

- British Mycological Society  [www.britmycolsoc.org.uk](http://www.britmycolsoc.org.uk)
- British Wildlife Magazine   [www.britishwildlife.com](http://www.britishwildlife.com)
- Images of fungi             [www.fungifvlmedia.dkin2.dk](http://www.fungifvlmedia.dkin2.dk)

Additional information

**Venue**

Details of how to find Madingley Hall can be found on our website:
http://www.ice.cam.ac.uk/who-we-are/how-to-find-the-institute

**Refreshments**

Tea and coffee, lunch and dinner will be provided as outlined in the timetable. If you have any specific dietary requirements or allergies and have not already advised us, please inform our Admissions Team on ice.admissions@ice.cam.ac.uk or +44 (0)1223 746262.

**Note** Students of the Institute of Continuing Education are entitled to 20% discount on books published by Cambridge University Press (CUP) which are purchased at the Press bookshop, 1 Trinity Street, Cambridge (Mon-Sat 9am – 5:30pm, Sun 11am – 5pm). A letter or email confirming acceptance on to a current Institute course should be taken as evidence of enrolment.

*Information correct as of:* 20 September 2019