

Meet Your Guest Tutors

You will get top tips from some of the UK's leading foraging experts, sharing their wisdom and experience.

Each month a different special guest joins us via video call for our pre-recorded Monthly Foraging Workshop videos, sharing their knowledge with you and answering questions from our audience.

We've compiled an impressive roster of professional foragers, writers, bushcraft teachers, herbalists and forest school leaders. Let's dive in...



John Wright

River Cottage

Probably the most well-known name in UK foraging; John is the author of no less than four *River Cottage Handbooks* on *Hedgerow*, *Mushrooms*, *Seashore* and *Booze*. He is also the author of *The Forager's Calendar*, which is a bible for many wild foodies. Not only does John write for *The Guardian*, he also has made many appearances on *River Cottage* along with countless other TV and radio appearances. John hosts his own courses in Dorset through [Edible Bush](#).



Glennie Kindred

Writer, Artist & Forager

Glennie has published books on foraging and herbalism accompanied by her beautiful artwork. Glennie's books are practical and inspire the reader to self-empowerment. Her books include *The Hedgerow Cookbook* and *Hedgerow Herbalism*. They explore the wild edges of our relationship with the Earth through our native plants and trees, tree lore, herbalism, Earth wisdom, alchemy, celebrating the Earth's cycles and creating heartfelt ceremony. Glennie is also the editor and co-creator of the *Earth Pathways* diary. Find out more about Glennie's work [here](#).



Adele Nozedar

Brecon Beacons
Foraging

Adele is an author, food writer, and forager. She has written several popular wild food books including *The Hedgerow Handbook*, *Foraging for Kids*, *The Tree Forager* and *The Garden Forager*. Adele has also created a range of botanical gins using wild ingredients. She has appeared on Channel 4's *Extraordinary Escapes* foraging with Sandi Toksvig. Adele runs [Brecon Beacons Foraging](#) in South Wales where she hosts wild food walks.

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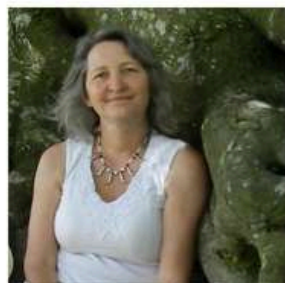


Dave Watson

Woodland Survival
Crafts

Dave has over 30 years of bushcraft experience. He is the lead tutor at Woodland Survival Crafts. Dave's passion for ancient survival skills, or 'bushcraft' as it has become known, stems from his teenage years when he spent much of his time wandering around Britain in semi-wild places trying to live off the land.

Dave views the subject of bushcraft as an exciting and inspiring tool suitable for everyone, to teach life skills, environmental education, and history as well as being a perfect basis in which to impart sound spiritual lessons.



Julie Bruton-Seal

Hedgerow Medicine

Julie is the author of *Hedgerow Medicine*, *Wayside Medicine*, *Kitchen Medicine* and *Eat Your Weeds*. Julie is a practising naturopathic herbalist, iridologist and natural healer. She is a Fellow of the Association of Master Herbalists (AMH) and is currently chair of the Herbal History Research Network. Julie was also editor of *Nature's Path* and *The Herbalist* magazines for many years, and a founding organiser of *HerbFest*, an annual gathering celebrating healing plants and herbal medicine.

You can find out more about her work [here](#).



Andy Hamilton

Wild Brewer & Writer

Andy describes himself as an "author and wild gentleman." He is the bestselling author of *Booze For Free* and the multi award winning *Brewing Britain* and *Fermenting Everything*. Andy is also known for his wild food knowledge and has popped up on TV and radio a few times as a result as well as writing for *The Ecologist*, *Wired* and *Home Farmer* magazines. Andy has a wealth of experience in making his own alcoholic drinks from cider, to beer, to cordials, to country wines and more. You can follow Andy's wild brewing tips over on his [website](#).

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Craig Evans

Coastal Foraging

Craig is a specialist in coastal wild foods and hosts foraging walks and beach cookouts along the west coast of Wales. There are rich pickings to be had on the beach, including shellfish, seaweeds, fish and plants. Craig has made several TV appearances and continues to champion coastal foraging through his growing [YouTube Channel](#) where he has amassed a huge following with over 100,000 subscribers and counting!



Juliette Bryant

Juliette's Kitchen

Juliette is a plant medicine woman and superfood alchemist who runs courses, talks, workshops and retreats around the world. She created [Juliette's Kitchen](#) to help people thrive by showing how to make delicious and healthy food. Juliette has featured in many magazine with her recipes and as a nutritional expert and is a regular on BBC Radio Essex. She has written for a wide range of publications such as SEN Leader, Running Magazine, Closer, Woman's Magazine, Holland and Barrett, Vegan Life and many more.



Andrew Price

Dryad Bushcraft

Andrew is Head Bushcraft Instructor at [Dryad Bushcraft](#), Global Ambassador for *Bushcraft & Survival Skills Magazine* and Presenter of ITV's *Coast & Country*. Dryad Bushcraft have a well-earned reputation in the world of outdoor skills for delivering high quality courses. Andrew has made several appearances on television over the years and written for national publications including *The Guardian*. "My objective is to provide courses in the techniques of sustainable living through the medium of Bushcraft and other outdoor activities."

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Gemma Hindi

Earthwild London

Earthwild provides immersive outdoor learning experiences designed to inspire curiosity, creativity, and (re)connection with nature. Gemma is a qualified Forest School leader and trainer, environmental educator and forager. Gemma works alongside top London chefs to make some truly mouthwatering and special recipes with the wild food ingredients she forages. Check out her [Instagram](#) account to see some inspiring stuff.



Dave Hamilton

Writer & Forager

Dave is a professional forager and author of *Where The Wild Things Grow*, *The Self Sufficient-ish Bible* and *Family Foraging*, having sold over 70,000 books worldwide. Dave has appeared on ITV with Ben Fogle and hosts his own foraging courses in Somerset. He also writes regularly for BBC *Gardner's World* and *Countryfile* magazines. You can find out more about Dave's great work over at his [website](#).



Tara Crank

Bushcraft & Nature Educator

Tara has a background in environmental conservation and music. She delivers outdoor workshops with both the renowned *Dryad Bushcraft* school as well as *Coed Lleol*, both in Wales. Tara has written for *Bushcraft & Survival Skills Magazine* and she is an active member of the *IOL Bushcraft Professional Practise Group*. You can follow Tara's adventures via her [Instagram](#) page.

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Lizzy Maskey

Pippin & Gile; Bushcraft & Foraging

Lizzy is a bushcraft teacher, storyteller, founder of Pippin & Gile: Bushcraft & Foraging. Lizzy set up Pippin & Gile, realising she could combine all her passions in one place; spending time outdoors, lighting fires, creating things from nature and sharing her passion for all things green with others. She's spent the last 5 years working outdoors, guiding groups of adults and children all around the UK, leading walking bushcraft skills, foraging and outdoor cooking.



James Dunlop

Wild Thyme Outdoors

James has more than a decade of experience working in outdoor education. After a short military career, James has honed his bushcraft skills under the tutelage of Ray Mears at the renowned Woodlore school. It is James' passion for working with people and his love of the outdoors that gave birth to the concept of Wild Thyme Outdoors where he is the Head Forest School Leader.



Lucinda Warner

Whispering Earth

Lucinda is the founder of Whispering Earth. She is a herbalist, naturopath, nature-lover and blogger. Lucinda is also a member of *The Herbarium*, a wonderful and wise group of traditional herbalists and write regular articles on herbs and natural health for *The Mother* magazine. Lucinda is also a very talented illustrator specialising in British wildlife from plants, to fungi to birds.

Preview Your Workshops

Want to know which expert joins us for each workshop?
It's all here along with a sneak peek of what's in store...

Best Of Four Seasons Workshops

Best of Spring Foraging with John Wright from *River Cottage*.

John shares some less well-known spring wild foods and sings the praise of the St. George's Mushroom.

Best of Summer Foraging with Juliette Bryant from *Juliette's Kitchen* and Pete Morton from *Red Oak Bushcrafts*.

Juliette introduces us to her world of medicinal mushrooms. Pete shows us new ways to use nettles.

Best of Autumn Foraging

with Dave Hamilton, author of *Where The Wild Things Grow*.

Dave shares his recipe for Siberian Mushroom Pie and gets us familiar with Hedgehog Fungus.

Best of Winter Foraging with Gemma Hindi from *Earthwild London*.

Gemma shares her recipe for a foraged Christmas pudding and also tells us about native roots and spices we can use as winter warmers.

Monthly Workshops

January with Glennie Kindred, author of *The Hedgerow Cookbook*.

Glennie gives her top tips on how to extend your foraging season by growing wild foods in your garden.

February with Dave Watson from *Woodland Survival Crafts*.

Dave shares his method for tapping birch trees to make top quality syrup.

March with Adele Nozedar from *Brecon Beacons Foraging*.

Adele tells you why you should be keeping a nature journal and how to start. She also shares her recipes for wild hedgerow gins.

April with Tara Crank, Bushcraft & Nature Educator.

Tara shares her secret recipe for wild garlic paatra, a totally new way of using this popular foraged ingredient.

May with Andrew Price from *Dryad Bushcraft*.

Andrew reveals his recipe for nettle & wild garlic soup and tells us how we can extend our wild garlic season.

June: Wild Brewing Special with Andy Hamilton, author of *Booze For Free*.

Andy gives you his top tips for getting started in home brewing and makes up a couple of wild cocktails.

July with Dave Watson from *Woodland Survival Crafts*.

Dave introduces us to wild cherry and douglas fir, whilst Chris Grice (from *Wilderness Tribe*) brews up some nettle beer.

August with James Dunlop from *Wild Thyme Outdoors*.

James gives us his recipe for a warming blackberry & apple syrup.

September with Craig Evans from *Coastal Foraging*.

We head to the coast with Craig who shares his experience foraging seaweeds, samphires and shellfish.

October with Adele Nozedar from *Brecon Beacons Foraging*.

Adele brings along a bunch of foraged finds from her garden to show us and reveals her recipe for rosehip crisps.

November: Wild Medicine Special with Julie Bruton-Seal, author of *Hedgerow Medicine* and Lucinda Warner from *Whispering Earth*.

Julie shares her vast experience in making herbal medicines at home whilst Lucinda champions the turkeytail fungus.

December: Festive Foods & Christmas Crafts Special with Lizzy Maskey from *Pippin & Gile: Bushcraft & Foraging*.

Lizzy weaves a beautiful basket from larch and creates some boozy chocolates using mushrooms.

Special Workshop Series (Wild Banquet tier only)

Discover Edible Mushrooms with Dave Watson from *Woodland Survival Crafts*. Dave and James take you through their Top 8 edible fungi which are perfect for beginners to mushrooming.

Poisonous Plants Every Forager Should Know with Michael Brown author of *Death In The Garden: Poisonous Plants and Their Uses Throughout History*.

It's true, if you're getting in to foraging, there's some plants that you just need to leave well alone. Michael shares tales of nightshade, hemlock, foxglove and more.

Tree Foraging with Adele Nozedar, author of *The Tree Forager*.

James and Adele share their Top Ten trees to forage from with some unexpected selections.

Eat Your Weeds with Julie & Matthew Bruton-Seal, authors of *Hedgerow Medicine*.

Julie & Matthew have taken many plants that most foragers would walk right by and created tasty and nutritious meals with them.

Medicinal Mushrooms with Dr. Christopher Hobbs, author of *Medicinal Mushrooms: The Essential Guide*.

Dr. Hobbs joins us all the way from his native California to share his deep knowledge of the therapeutic power of fungi and micro-dosing.

Introduction to Coastal Foraging with John Wright from *River Cottage*.

John shares his love for coastal edible plants, seaweed and shellfish that are common, identifiable and delicious.

Top Ten Trees for Bushcraft with Dave Watson from *Woodland Survival Crafts*.

We count down our favourite trees with many uses including campcraft, wild food, shelter, firelighting and more.

Foraging In Your Garden with Adele Nozedar, author of *The Garden Forager*.

Adele guides you through the extraordinary uses and mind-blowing possibilities of foraging from your garden using plants that most people keep just to look at.

Top Ten Plants for Bushcraft with Dave Watson from *Woodland Survival Crafts*.

We count down our favourite common plants which have a host of uses from cordage, wild food, firelighting, hedgerow medicine and more.

How To Identify Edible Fungi & Not Poison Yourself

with John Wright from *River Cottage*.

John introduces you to edible mushrooms that are easy to identify and taste great in the kitchen too. You'll learn core rules about avoiding poisonous lookalikes for a host of species.