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Peter Langlands Bio

I have been working for 5 years as a professional forager. I am lucky to be a forager for Amisfield working with one of New Zealand's most innovative kitchen teams, putting a variety of local wildfoods onto the table. I also supply other innovative chefs throughout New Zealand who want new ingredients that are sourced locally and from the wild onto their menus.

With a life long interest in the outdoors I have spent a lot of time in a wide variety of environments that have exposed me to a diversity of foraged foods. I have worked as a bird researcher and spent a lot of time in a wide variety of outdoor environments that has allowed me the opportunity to explore wildfoods from alpine tp coastal locations, well off the beaten track.

I have studied natural sciences at Canterbury University and completed post graduate papers. My university training has given me the skills to be able to identify and record wild foraged species that I encounter. I am compiling a database of our diversity of wild foraged species and currently we have over 5000 foragable species in New Zealand.

I often run workshops to show people our diversity of wildfoods and also enjoy developing quick and tasty dishes using wildfoods, which offer free, tasty and healthy food. I have also self published a range of foraging guides to allow people to identify wildfoods for them selves. My foraging guides on seaweed and mushroom foraging have been especially popular.

I am based in Ōtautahi, Christchurch, and enjoy living here as the city and adjoin Banks Peninsula has a range of environments and micro climate that make it a great base for foraging from. I enjoy travelling around New Zealand working with chefs too educating them about foraged foods that can be used in innovative dishes.

I also enjoy using social media to communicate my foraging adventures and have a Face book page - **Wild Capture Foraging** that now has 7500 followers and allows me to interact online with keen foragers throughout New Zealand. I also promoting foraging opportunities and dishes on my Instagram page **@peterlanglands** with the **#wildcaptureforage**. I also work in with international foragers

For me foraging is a life long journey and offers infinite opportunities and I look forward to sharing my knowledge on the National Foraging Day







