



# Spore Print

The Newsletter of the Alberta Mycological Society Spring 2011



**'Tis the season to be jolly!**

## Morel Season just around the corner!

One of the tastiest and most sought after gourmet edible mushrooms is just coming into season. Here we see our Culinary Committee Chair, Chad Moss, sneaking up on a fine crop of Morels. Here are a few things to remember about Morels and their allies:

- **Morels** grow in many different habitats but in Alberta they are strongly associated with poplars and aspens. But as you head for higher elevations toward the mountains they shift toward an association with conifers
- **Timing is critical.** Soil temperatures need to be about 10 Degree C. Watch for the early blue violets and saskatoons coming into bloom for clues that the time is right.
- **Always cook your morels!** There are some toxins present that are neutralized by cooking, as with False Morels. Never, ever eat them raw.

Morels continued on page 6.



# President's Message

**A successful mushroom weekend!** Record turn-outs for both our Annual General Meeting and the President's Dinner were certainly exciting for me. Our AGM had over 65 people attending who enjoyed our guest speaker: Dr. Britt Bunyard's presentation on the many aspects of parasitic fungi. This was followed by a marvellous lunch catered by Bistro LaPersaud.

The afternoon held another presentation by Chuck Priestley, President of "Nature Alberta". Interesting were the discussions to follow at the business portion of our AGM. I always try to leave only a half hour for this section thinking that it is the most boring part of our meeting but yet again I was surprised by the vigorous debate. Much of the debate was about the proposed budget which projected a loss. In part this was due to extra costs that will be incurred for our liability insurance policy. A motion came to the floor to increase our membership dues and after much debate the motion passed. 2012 membership dues will go up by \$5.00 for both single and family memberships, corporate memberships go up \$10.00 and student memberships stay the same. As well, dealing with our deficit, there will be increases in registration fees for the "Great Alberta Mushroom Foray". The afternoon concluded with a presentation of the 2010 Photo Contest. Again we had another record set with the largest amount of entries by the most photographers. Congratulations to us! Another excellent increase in our resources.

The Board welcomes back a core of return members to new two-year terms. Returning is Bill Richards, our Foray Coordinator, after a year sabbatical and we welcome several new directors; Tim Haney, (from Calgary), Arnold Korn (from Lacombe), Honey Pell (from Whitecourt) and John Samoil (from Edmonton). I was particularly happy seeing our Board grow with members from across the province. Thanks again to last year's directors Katalin, Lee, Tyler and Garry who stepped down.

The President's Dinner followed the same evening, again with a record attendance of 96 people. A few glitches aside, the food was marvellous. Dr. Britt Bunyard took the stage once again and provided a challenging evening of entertainment. We had our own version of "Mushroom Jeopardy". Score sheets were passed out and Britt set to challenge our mushroom knowledge with a series of photos. I want to personally thank all of you who attended and supported our event.

Now, we are on the cusp of a new season, looking forward to meeting you with baskets in hand.



## 2011 Executive Alberta Mycological Society

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President@wildmushrooms.ws

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**Robert Simpson**

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Standard Life Building  
Edmonton, AB T5J 3S2

**WEBSITE ADDRESS:**

www.wildmushrooms.ws

# Photo Contest 2010



1<sup>st</sup> place “Best Overall”

By: Robert Rogers

The goal of the AMS Photo Contest is to create a digital resource library of photos for use by the AMS and its members and presenters. The photos are used for education purposes, promotional items and as a supplement to our database. Since many of these photos are used in presentations it is important that individual photo quality be judged on projected quality images - 4mega pixels plus. We accept all photos in digital photography formats.

In 2010, expanding our pictorial library and archive of members past and present, we created a new category called “**Mushroom People**”, starting an archive of people having fun doing what they love. We ask our members to please keep

keep on taking photos of their friends mushrooming. We had 21 submissions in this category.



1<sup>st</sup> place “Best Mushroom Person”

Picker Frost Pell in photo by: Martin Osis

## Best Documentary Photo

This category is for photos that depict the mushroom accurately. These photos are especially important for our database and other educational programs. The artistry is not as important, as the goal is to be able to identify the mushroom from the photo. Does the photo have all the characteristics necessary to make a proper identification? These characteristics include: habitat, gill structure, gill attachment, spore colour, stalk, ring or veil if there are any, size (do we have a per-

-spective of how big the mushroom is?), cross section, etc. To achieve a good representation often you will see more than



1st place “Best Documentary”

By: Martin Osis

one photo of the mushroom. The Documentary category had 85 submissions this year.

Our Best Overall photo is judged from two perspectives: technical and artistic merits. Technical merit includes: sharpness of focus, depth of field relates mostly to how much of the photo is in focus, exposure, colour - including both the accuracy and the artistry of the colour displayed.

Artistic merit includes: composition, colour (not for accuracy representing the subject as it does for technical merit but for enhancement of the photo), backgrounds and lighting or shading. If the lighting and shading adds to the artistry the photo earns higher marks. Distractions such as a big blade of grass laying across the photo lowers the artistic and technical merit.

For the Best Overall category there were 77 submissions. All in all we had 183 photo submissions from 17 photographers. To view all winners please visit our website. Many of the other photos published in this newsletter are also from our many submissions.

## 2011 President’s Award winner—Geri Kolacz

Each year one Society member is chosen by the President for the “President’s Award”. The Award is meant for a member who has made a major contribution to the Society either during the past year or for an aggregation of years. The only rule that the President must adhere to in choosing the winner is that they are not a member of the Executive. This year’s recipient is Geri Kolacz. Geri served as our Newsletter Editor and layout artist since 2004. In spite of being too busy to attend most club functions she continued to work at producing our newsletter . Thanks to Geri for making our newsletter one of the best in North America. Geri will receive a framed print (below) of the inky caps, photographed by Thea Moss



**Urgent! We are still looking for some storage and office space.**

For the past several years we have been very fortunate to have **Mo-Na Foods** donate some office and storage space to the Society. In May, Mo-Na is relocating and will not be able to accommodate us. If anyone can help us out in this regard we would be most appreciative. Special thanks go out to Michael & Rachel at Mo-Na for sharing their facility with us.

# Winter Mushroom update



## Citizen Science in action

After applying for and receiving the proper collection permits, Diane and Mike McIvor collected a small number of specimens on March 22<sup>nd</sup>. These specimens were dried or used in an attempt for spore prints. The spore prints weren't great perhaps because the mushrooms were so wet. On March 24th they went back to the site with Dr. Dwayne Lepitzki, a snail researcher who has been studying the endangered Banff Springs Snail at the thermal springs and Brenda Lepitzki who helped with the collecting and provided vials with alcohol. The samples were transferred into some vials and were sent to Dr. Scott Redhead in Ottawa.

In almost every case the collected mushrooms were still attached to a bit of the substrate because they were so fragile. One of the interesting things was that the mushrooms appeared to be most abundant on scirpus, an aquatic grass-like species in the sedge family. Interestingly, they were also found on a spruce twig, horsetail, an aspen leaf, and even on the tip of a broken /dead willow branch.

One thing in common was that in every case what the mushrooms were growing on were lying in the water and were being touched by flowing thermal spring water with water temp-

-eratures ranging from 21 to 30C. Diane McIvor also collected one specimen of another species - perhaps a *Mycena* sp - that was growing in the same area although on slightly firmer ground - i.e. not on something that was more or less floating.



Collecting at the site in Banff .

The latest news from Ottawa is that the samples have arrived safely and work is starting to proceed. Regarding the "Pink Mushroom" found at the Schalkwijk foray in Kananaskis Country, Dr Redhead states "*the pink fungus (DNA) sequences are proving to be difficult because we have not been able to duplicate the one clean result. In science duplication is everything.*"

Thank to Dr Redhead and Diane & Mike McIvor for the photos and continued update.



Morels continued from page 1.

- Never overindulge the first time you are trying morels or any other mushroom.

- **True Morels** are hollow in the middle while Early Morels have a cap and stalk and False morels have chambers. Learn the difference between the False Morel and the True Morel!

- **Early Morels or Verpas**, start a bit earlier than the true morel, but you often pick both at the same time. Early morels like a moister habitat so you usually find them closer to sloughs and wet areas.



Photo By Kit Scates-Barnhardt

- **Yellow Morels** usually start a bit later toward the end of May or early June. Again they can be found in a variety of habitats but seem to like sandier soil with a few more conifers.



Photo By Shelly Stobee

- **False Morels** have been known to cause fatalities especially when undercooked or over consumed.

## International Year of Forests.

Canadian forests cover 41 per cent of the country's land mass, which amount to roughly 10 per cent of the world's forests. In addition to moderating climate and filtering the air we breathe, forests also provide a home for countless wildlife species. In honour of the United Nation's International Year of Forests, Canada Post is releasing a two-stamp issue that speaks to both the diversity and intrinsic value of Canada's forests.

Note the famous mycorrhizal partner — ***Amantita muscaria***.



Courtesy of Canada Post



## TD Friends of the Environment

Support the Alberta Mycological Society




The AMS would like to thank and acknowledge the **TD Friends of the Environment** for their continued support. This year we received a grant for \$7800 to continue our fungal biodiversity studies.

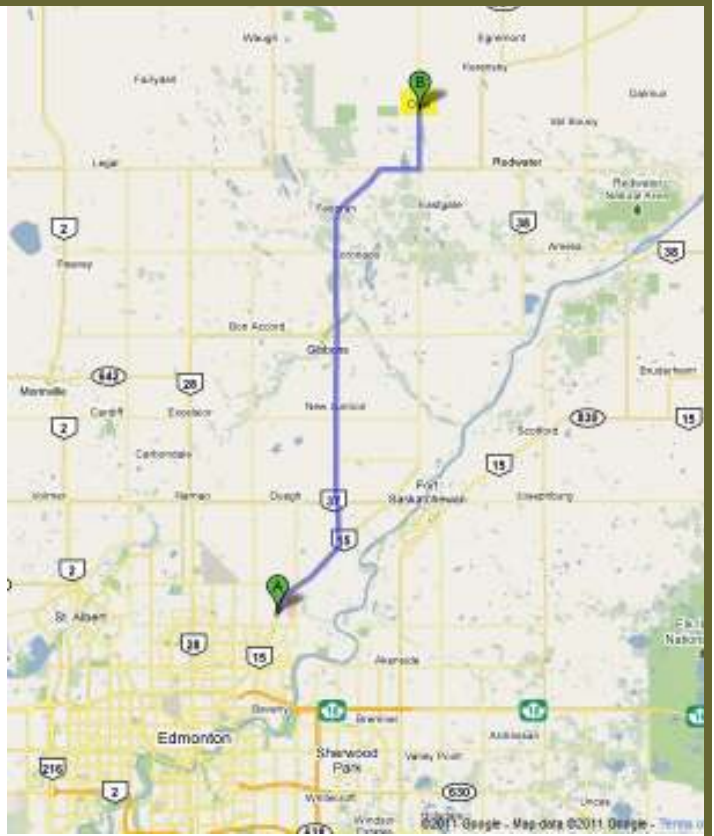
We would also like to thank our members who contributed to our fund raising efforts with donations of silent auction items as well members who made purchases at the silent auction. As well we would like to thank those people who made cash donations. All these donations are so important as they allow us to apply for matching funds. **Thank you!**

# Alberta Mycological Society Morel Foray

Welcome to the annual Alberta Mycological Society Spring foray. This foray always has us hoping to find morels and most years we do find some. The foray is on May 15 2011

and is located near Opal (  ). The site burned last year and most of you will be aware there is an association between morels and burn sites. What this association is, is still being debated but it exists nonetheless, and we hope to capitalize on that fact. Opal is approximately 50 km from north Edmonton if you take Manning Drive. Allow one hour from that point. We shall be leaving the meeting spot, the southerly most access point to the **Town of Opal**, at 10:30

AM sharp and driving to the nearby to the burn site. See you on the fifteenth.



## May long weekend Morels

Our first long weekend foray of the year will be hosted by AMS member, Kathy Schwengler. Kathy has a beautiful property on the banks of the North Saskatchewan river near Alder Flats. Alder Flats is on HWY 22 north of Rocky Mountain House. This area will provide us with lots of Morel habitat with 22000 acres just across the road and close proximity to Rose Creek Natural area, complete with many miles of ski trails. Also worth visiting in the area will be Rocky Mountain House Grazing Reserve and Medicine Lake Grazing Reserve, both just minutes away.

Kathy has lots of room for campers but if you prefer, just come out for the day. First Forays will leave at 11:00 AM Saturday. Come out for the weekend or the day.

Directions: From Highway 22/13 junction, go south on Hwy 22 for 10 km to Twp Rd 450. Go west on Twp Rd 450 for approx. 7 km. until Twp Rd 450 turns sharply and goes north. You will see "Rose Creek" to your left. Kathy's driveway is the first driveway on the west side. There's a concrete planter at the end of the driveway and a red birdhouse. Watch for a sign with an arrow. Alternatively, if its easier, go through the village of Alder Flats to RR74 (at the west end of town, where the pavement ends). Take RR74 south for 10 km. Kathy's is the last driveway on the west side, before the road goes into a sharp curve.



## Wild Rabbit and Morel Lasagne

A dish inspired by Chianti Classico - our favorite Italian restaurant in Adelaide, Australia.

This dish is a great way of making use of last season's morels, while incorporating new season greens.



Prep time 40 Mins,  
cook 3 hrs 35 mins  
(plus refrigerating,  
resting)  
Serves 6

1.5lt chicken stock  
1 wild rabbit (1.5kg), jointed  
100g dried morel mushrooms, soaked in  
300ml warm water  
200ml heavy cream  
100g butter, coarsely chopped  
50g all purpose flour  
1 bunch baby spinach, (about 200g) or  
swiss chard  
200g pecorino, finely grated  
300g Lasagne pasta sheets  
15ml olive oil for drizzling pasta  
salt and pepper to taste

1) Preheat oven to 350 degrees. Combine stock and rabbit in a casserole, cover, cook in oven for 2.5 hours or until the meat falls off the bone. Strain, reserve liquid.

Shred the meat from the bones and discard undesirables, refrigerate the meat and liquid separately.

2) Remove the morels from the water and strain the water through a coffee filter to remove fine silt or sand. Combine the strained morel water and rabbit braising liquid in a pan and simmer on medium heat until reduced by half (30-40mins). Add the cream and reduce by one quarter (10-15mins), season to taste and set aside.

3) Stir butter and flour together over low heat in a saucepan until golden brown (2-3mins). While

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## Great Alberta Mushroom Foray 2011 —Hinton, Alberta



In 2006 the AMS held our annual foray in the Hinton area together with the North American Mycological Association (NAMA). The foray was a tremendous success with over 4000 separate collections representing 317 taxa. In other words an amazing amount and diversity of mushrooms. This year we will revisit the area and the best of the sites. This year's foray will be several weeks later in the year which may mean some different fungi.

We are very pleased to have **Dr. Sean Abbott** return as our Foray Mycologist. We do not have our full faculty in place yet but we are very excited to have two Mycologists joining us from Finland; **Tuula Niskanen, PhD**, group leader of *Agarics and Boletes Research Team* at the Department of Biosciences, University of Helsinki. Her specialty is in *Cortinarius*, *Hygrophoropsis* and *Amanita vaginata* complex. **Kare Liimatainen, MSc**, works at the Department of Biosciences, University of Helsinki preparing his PhD thesis on molecular taxonomy of *Cortinarius*. Special interests include the study of suitable DNA markers for species recognition (barcoding), and the taxonomy of *Amanita*, *Hydnum* and *Boletus*.



We encourage you to register early as we had to turn people away last year.

[www.wildmushrooms.ws](http://www.wildmushrooms.ws)





# Great Alberta Mushroom Foray 2011 - Registration

Name(s): 1) \_\_\_\_\_

2) \_\_\_\_\_

Please add any extra names on a second registration

Address: \_\_\_\_\_ City: \_\_\_\_\_

Province / State: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_ Email: \_\_\_\_\_

**Option 1:** includes all foray events, all meals, accommodation at the Camp, and foray T-shirt  
\$245.00 per person x \_\_\_\_\_ persons = \$ \_\_\_\_\_

**Option 2:** includes all foray events, all meals (but not accommodation\*), and foray T-shirt  
\$185.00 per person x \_\_\_\_\_ persons = \$ \_\_\_\_\_

**Option 3:** includes all foray events and foray T -Shirt, no meals or accommodations.  
\$125.00 per person x \_\_\_\_\_ persons = \$ \_\_\_\_\_

AMS Membership (*due to liability reasons the foray is open to Society members only*)

\$30.00 per individual x \_\_\_\_\_ persons = \$ \_\_\_\_\_

\$40.00 per family x \_\_\_\_\_ families = \$ \_\_\_\_\_

**Total enclosed: \$ \_\_\_\_\_**

T-shirt size(s): S \_\_\_\_, M \_\_\_\_, L \_\_\_\_, XL \_\_\_\_, XXL \_\_\_\_ for each individual

\* Camping is available nearby at Cache Percott with costs included, no services. Campgrounds are available in the Hinton Area with full services, but reserve early. Hotel / motel are available nearby, again reserve early due to the long weekend.

**Visa or Mastercard:** \_\_\_\_\_.

For security please do not include expiry date & your 3 digit code, you will be contacted to confirm that information.

**Please send Your registration form(s) and payment no later than August 20 to:**

Alberta Mycological Society  
P.O. Box 1921, Standard Life Building  
10405 Jasper Avenue.  
Edmonton, Alberta. T5J 3S2

***Since this is a catered event, registrations after August 20 cannot be accepted.***

# Forays Galore

Alberta Mycological Society has a great foray schedule for this year.

There are a lot more Forays coming to "Your Neighbourhood". They are scheduled for Wednesday evenings on June 22<sup>nd</sup>, July 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup> & 27<sup>th</sup>, August 3<sup>rd</sup>, 10<sup>th</sup>, 17<sup>th</sup>, & 24<sup>th</sup>, and September 14<sup>th</sup>. Please advise us if there is an abundance of fungi or some exceptional habitat in your area to pick or explore, as the locations are not fixed.

For your picking pleasure, we have several weekend forays. In fact we have a foray planned for every long weekend, come for the day or come for the weekend. Please note that camping at the reserved "group camps" has the standard camping charge.

These forays include: May Long weekend in the Alder Flats area, the Annual Midsummer's Night Foray at Moose Hill, June 18 & 19, (the hall and campground have already been reserved); the July Long weekend at Ram River Falls Group Camp; the August Long weekend at Minnow Lake group camp; and the Annual Edson Area Weekend foray of Sept 9 - 11 at Weald Group Campground. Also a long weekend but of much more significance is the Great Alberta Mushroom Foray - Hinton Forestry Centre this year on the September long weekend; pre-registration is mandatory.

There are several regional forays Saturday - June 11<sup>th</sup> - Kananaskis area; Sunday June 12<sup>th</sup> burn site, TBA; Sunday July 10 Mushroom walk - Switzer Provincial Park, Hinton; Saturday July 16 Bow Valley; Saturday Sept 10<sup>th</sup> - Bragg Creek West.

Our first foray of the year will be Sunday May 15<sup>th</sup> we head out for our Morel Foray, details on page 7. As usual our pre-EXPO Foray this year is Saturday, August 13<sup>th</sup> and as always at **your** favorite picking spot. Details will follow in future newsletters or by email closer to the actual dates.

Get out and have a look, I have already found some very large clumps of this season's *Psathyrella multipedata* in the Edmonton river valley.

There were probably 10 pounds of these small fragile fungi two weeks ago but yesterday they have vanished without a trace. The point is you have to be outside to find mushrooms, so start looking.

Bill Richards, Foray Coordinator



## Watch out for this item!

Picking mushrooms can be a lot of fun. Part of the thrill is the fact that danger also lurks in identification of edible and poisonous species. Another danger lurks in your surroundings and getting lost or injured can happen to you. Wilderness survival is far from instinctive and requires professional training and preparation.


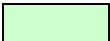
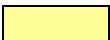
Members of AMS can have access to wilderness living through a course run by **Randy Breeuwsma**. In this course specially designed for our members, Randy will teach important basic tools of survival such as proper knives, shelter and bedding, clothing, primitive cordage and knots, as well as details on fire making, construction, tools of ignition, kindling and fuels and signal fires.

I have been involved in wilderness living for over 50 years, going back to my involvement in winter camping as a Queen's Scout. There are very few people in the world that possess the level of expertise in wilderness living. The course will be fun, informative and useful for novice to advanced students. The course will be held at **Karamat Wilderness Ways**, near Chip Lake on June 5. Course cost is \$60. Registration forms are found on our website: "www.wildmushrooms.ws"

Submitted by Robert Rogers

# Alberta Mycological Society 2011 Events

**Legend**

	Special events	<b>Red type - Calgary and area events</b>
	Courses	<b>Violet type - Edmonton and area events</b>
	General event throughout the province	

Days	Dates	Event
Saturday - daytime	March 19th	<b>Annual General Meeting - La Cite Francophone</b>
Saturday - evening	March 19th	<b>President's Dinner</b>
Wednesday	April 27th	<b>Meeting - Mushroom picking Safety - Randy Breeuwsma</b>
Saturday	May 14th	Course: Using your GPS
Sunday	May 15th	Foray - For Morels
May Long weekend	May 21 to 23	Morel Foray -one day or camp out— Schwengler Residence, Alder Flats area.
Wednesday	May 25th	<b>Meeting - After the Ashes—Post burn mushrooms</b>
Thursday evening, and Saturday daytime	May 26th May 28th	Alberta Wild Mushrooms from Field to Plate (HOS88) (Register with NAIT) Instructor: Martin Osis NAIT Hospitality Program
Saturday	May 28th	Course: Spring Mushrooms - Mike Schulz at Devonian Botanic Garden (Register with DBG)
Saturday	June 4th	Course: Wilderness Safety and Awareness—Randy Breeuwsma (Register AMS website)
<b>Saturday - daytime</b>	<b>June 11th</b>	<b>Foray - Kananaskis</b>
<b>Saturday - evening</b>	<b>June 11th</b>	<b>Meeting - After the Ashes—Post burn mushrooms</b>
<b>Sunday</b>	<b>June 12th</b>	<b>Foray - Burn site TBA</b>
Saturday & Sunday	June 18 & 19	Midsummer's Night Foray & Annual Pig Roast at Moose Hill
Wednesday	Jun 22nd	Evening foray - Your Neighbourhood
Saturday	June 25th	Course: Summer Mushrooms Mike Schulz at Devonian Botanic Garden (Register with DBG)
July Long weekend	July 1 - 3	Foray -one day or camp out - Ram River Falls Group Camp
Wednesday	July 6th	Evening foray - Your Neighbourhood
Saturday & Sunday	July 10th	Mushroom walk - Switzer Provincial Park, Hinton
Wednesday	July 13th	Evening foray - Your Neighbourhood
<b>Saturday daytime</b>	<b>16-Jul</b>	<b>Bow Valley Foray</b>
<b>Saturday evening</b>	<b>16-Jul</b>	<b>Lecture - Martin Osis</b>
<b>Sunday daytime</b>	<b>17-Jul</b>	<b>Mushroom Expo Bow Valley Provincial Park</b>
Wednesday	July 20th	Evening foray - Your Neighbourhood
Saturday	July 23rd	Course: A close look at White spored mushrooms ( Registration on AMS Website)
Wednesday	July 27th	Evening foray - Your Neighbourhood
August Long weekend	July 29 - Aug 1	Foray -one day or camp out Minnow Lake group camp

## AMS 2011 Events - Continued

Wednesday	August 3rd	Evening foray - Your Neighbourhood
Saturday or Sunday	Aug 6th or 7th	Course: Culinary course
Wednesday	August 10th	Evening foray - Your Neighbourhood
Saturday	13-Aug	Pre-EXPO Foray - Your favourite pickin' spot
Sunday	14-Aug	<b>2011 AMS EXPO Devonian Botanic Garden</b>
Wednesday	August 17th	Evening foray - Your Neighbourhood
Wednesday	August 24th	Evening foray - Your Neighbourhood
Wednesday	August 31st	Evening foray - Your Neighbourhood
Friday - Monday	Sept 2 - 5	<b>Great Alberta Mushroom Foray - Hinton Forestry Centre (Pre-registration)</b>
Weekend foray	Sept 9 - 11	Annual Edson area foray Weald Group Campground
<b>Saturday</b>	<b>Sept 10th</b>	<b>Day Foray—Bragg Creek West</b>
Wednesday	Sept 14th	Evening foray - Your Neighbourhood
Wednesday	Sept 21st	Meeting - speaker TBA Riverbend Library, Edmonton
Saturday or Sunday	Oct 20th or 21st	Course: Medicinal Mushrooms
Wednesday	Oct 26th	Meeting - speaker TBA Riverbend Library, Edmonton

### **Wild Rabbit and Morel Lasagne**

*Continued from page 8*

whisking continuously slowly add the cream mixture and cook until thick (2-3mins), remove from heat, stir in the re-hydrated morels, season to taste and set aside.

4) Bring a large pot of water to the boil, salt the water to taste and blanch the washed spinach for 10 seconds, refresh in ice water, drain and reserve. Using the same blanching water cook the lasagne sheets until tender, refresh in ice water, drain, toss lightly in oil and reserve.

5) Preheat oven to 400 degrees. Line the bottom of a 3lt lasagne dish with a small amount of morel sauce, then a layer of pasta, followed by a layer of rabbit, morel sauce, spinach then pecorino. Repeat until the dish is two thirds full, ending with a layer of pecorino. Bake for approximately 35 minutes or until the center is hot, and the cheese is nicely browned.



Chad and Thea Moss

Chad Moss is the Chair of our Culinary Committee