



Spore Print

The Newsletter of the Alberta Mycological Society Winter 2011



Mushrooms of Winter and water too!

By Mike McIvor

Several years ago, Diane and I noticed some small mushrooms growing on vegetation in wet sites at the Cave & Basin area in Banff. They were in pools of water along the route of outflow streams from the thermal springs. What was most unusual about this, however, is that it was the middle of winter.

The mushrooms grow primarily on bulrushes (*Scirpus* sp.) lying in the water. Noticeable at first as tiny, white bumps on the horizontal stems, they grow to a height of approximately 15-20 mm with a distinctively “inky cap” appearance. (Based on photographs both, Dr. Sean Abbott and Dr. Scott Redhead

suggested it probably is a species of *Coprinopsis*).

The thermal springs on Sulphur Mountain, particularly those at the Cave & Basin, are recognized and celebrated as the birthplace of Banff National Park, and by extension, the Canada-wide system of national parks. Aside from their significance in historical terms, however, they are fascinating ecosystems in their own right. They are far from pristine, yet in spite of a multitude of abuses inflicted on them, particularly in earlier decades following park establishment, they still retain some of the special elements that defined their original character.

Perhaps the best known of these is the endangered Banff Springs Snail, a species found nowhere else in the

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President's Message

Looking Ahead

As you look out the window at the drifts of snow the one consolation is the hope that the extra moisture brings to our upcoming mushroom season. While the fungi are mostly dormant through the winter, your "Board of Directors" is not. Every January, for several years now, the Board has been holding, what we call a weekend retreat. Regretfully nowhere exotic or we would certainly have some highly contested elections. We get together in a boardroom for two days, catch up with outstanding business and start planning the upcoming year's activities. Also gives us the extra time to contemplate some of the ongoing concerns we face and allows us the opportunity to discuss goals and directions for the Society.



View of a trail at the Hinton Training Center, location of this year's "Great Alberta Mushroom Foray".

Earlier last year a couple of our Board members attended the "Vitalize" conference, a focus on Alberta's non-profit sector. This forced us to look at some of our operations and we established a "Risk Management" committee. As well we took a long look at our Board positions and roles and encouraged us to create a "wish list" for volunteers. This list has been included in this newsletter. I encourage all members to review it and see if there is somewhere you can pitch in. We have also a couple of roles we would especially like to fill (page 9).

We decided to get some feedback from you, our members, in regard to programming, activities and the education we present. On that note, we sent out a questionnaire and received about 20 replies. In general, most of the responses were supportive of our programs and forays. Not surprising that the single greatest request was for more forays in the respondent's area. With that in mind we are launching a new initiative called "**Foray in your Neighbourhood**"; this is discussed in greater detail in this newsletter.

The second request was, again, more educational lectures or courses "in your neighbourhood". This is something that your Board of Directors has been talking about for several years. To create live on-line programming takes on some major commitment both in dollar investment and specialized expertise and is certainly something we are very interested in pursuing. To address the issue we have been exploring the possibility of

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Unidentified *Coprinopsis* sp.

Photo by Mike McIvor

world. Strict controls on human activity are in place to provide protection. (For more information about the snail and its thermal spring habitat, check the Banff Snail page on the website of the Bow Valley Naturalists: www.bowvalleynaturalists.org).

Other groups of organisms from bryophytes to invertebrates have undergone preliminary study, indicating richness of diversity as well as a high degree of rarity. For example: some damselflies with very limited distribution on this side of the mountains occur here, including the beautiful Vivid Dancer (*Argia vivida*) that in Alberta is known only from thermal spring sites in the Banff area. And in a survey conducted in 2003, a species of moss was confirmed as a new record for the province. But it probably is safe to say that, in general, less is known about the ecological attributes of springs in Canada, including those on Sulphur Mountain, than is the case for other aquatic systems.

The outflow streams from the springs in the Cave & Basin area drain into a wetland known as the Cave & Basin Marsh. Here, the lingering warmth in the water is sufficient to provide early spring and late fall staging areas for migrating waterfowl along with some limited over-wintering habitat for birds such as Killdeer that otherwise would be forced to travel farther south. Not surprisingly, the boardwalk at the marsh is a favourite haunt for bird watchers as well.

We christened our mystery fungus the “January Mushroom” because of when we first encountered some. But we have seen them in November and they appear sporadically throughout the winter – we have never seen them in other seasons – perhaps tracking changes in air temperature; they seem to disappear when it turns cold and show up again when milder weather returns. No doubt, water temperature is also a factor. The wet areas where the bulrushes are lying are some distance from the source springs, but the water is still warm. (On February 15, 2011, when the air temperature was 0° C, the water temperature around a bulrush stem with a cluster of January mushrooms was 21°.)

Dr. Scott Redhead, from the Mycological Herbarium in Ottawa, has identified this as a fungus of interest. A collection permit has been requested. When this is approved, samples will be collected and forwarded for further investigation. We look forward to collecting them at that time.

Photo Contest –2011

Features Ascomycetes

Each year we pick a new target for our lenses. This year’s Photo Contest we are chasing the Ascomycete, or cup fungi. If you are saying to yourself “Asco - what?” here is a quick explanation. Ascomycetes represent a huge division within the Kingdom of Fungi. The unique feature is that Ascospores produce their spores in long microscopic pea pod sacs called asci. While these asci are not visible to the naked eye the form these mushrooms take have some similarities. They have been commonly called cup fungi as several genera take on the appearance of a cup like shape. Sometimes they appear saucer-like, sometimes with an aggregation of cups making up the fruiting body, such as the most famous of all ascos,

the Morel. Some have stalks, some don’t. Often it is easier to identify by what you don’t see. These fungi do not produce gills, pores or teeth and that

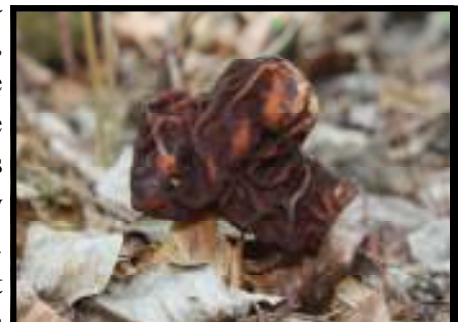


Photo by: S. Stobee

may be the easiest way to tell them apart. Regrettably, there are no foolproof general rules and others still fall through the cracks i.e. puffballs, stinkhorns and some jellyies. The photo features the False Morel.

AGM Special Guest Speaker Dr. Britt Bunyard



Dr. Britt Bunyard is the founder, Publisher, and Editor in Chief of the mycology journal *Fungi* which has the largest circulation of any mycological publication in North America. He also has worked as a full-time Biology professor in Ohio and Wisconsin, teaching a broad range of undergraduate and graduate courses in Evolution, Microbiology, Mycology, Invertebrate Zoology, Biochemistry and Environmental Science. The main focus of Britt's research interests has centered on the coevolution of macrofungi and Diptera, the true flies. Scholarly achievements include publication of scientific papers in 16 different international research journals, two book chapters, one patent, articles in popular science magazines, and one full-length book of travel essays from living in Southeast Asia. Britt has served as Editor-in-Chief of NAMA's journal *McIlvainea* and newsletter *The Mycophile*, and as a Subject Editor for the Entomological Society of America's journal *Annals of the Entomological Society of America*. Britt gives several invited lectures in North America and abroad each year and regularly takes part in many mycological events and forays. He is married and has three children, plus assorted livestock roaming around the farm.

Britt will also be giving us a surprise presentation at the President's Dinner.

Annual General Meeting Agenda

09:00 Registration, renew memberships, coffee and light-hearted chit chat.

09:15 Annual General Meeting

Minutes of Last AGM.

President's report.

Foray report.

Membership report.

Treasurer's report.

- Auditors report.

- 2011 Budget.

10:15 Nominations – Robert Rogers

10:30 Coffee break

10:45 Dr. Britt Bunyard, "The good, the bad...and the tasty: beneficial and edible parasitic fungi of North America"

12:00 Lunch. *A complementary lunch will be served.*


12:45 Chuck Priestley, President – "Nature Alberta"

13:30 Elections and appointments

Election of Officers, **Notice of Special resolution to amend Society By-laws.**

Discussion of Committees and Committee activity reports

2011 proposed Schedule of Activities.

 Open forum – Members, please bring your thoughts, ideas, comments about the proposed schedule & any other concerns.

14:30 Coffee break.

14:45 Photo Contest 2010 slide show & winners. A presentation of beautiful Alberta mushrooms captured in their natural habitats. Presentation of Photo Contest prizes.

15:30 Wrap up and final comments

Nominations:

Yes, it is that time of the year again. In many Societies, members avoid the executive because they sometimes feel they end up getting stuck in a position. One of the strengths of our Society has long been that we have regular turnover on our Board of Directors and executive. Mind you there are a few of us "old timers" who are a bit entrenched, but only because it is so much fun.

With that we would like to invite our members to get on board. The time commitment is not great. We usually have a monthly (10 times a year) meeting in Edmonton and have one weekend marathon planning meeting. Other business is dealt with by emails so if you are from outside Edmonton, please don't hesitate. We especially need your voice. With a bit of technological help we may be able to "skype" the meetings.

Current Members of the board who have expressed intention to let their names stand again are as follows. Please feel free to challenge them.

President—Martin Osis

Vice-President—Robert Rogers

Secretary—Deberah Kearns

Treasurer— Michael Avenati

Membership Director— Rose O'Bertos

Foray Coordinator - Vacant

Directors - At - Large Directors -at - Large sit on the board and can take one of several roles or Committee chair positions. A director at large can also represent a region or be a regional contact for members. We have room for 8 directors at large. Returning directors are: **Sonja Lukey** (also Newsletter Editor), **Melanie Fjoser** (also Media Relations), **Rob Simpson, Pieter van der Schoot.**

Nominated: **Honey Pell**, from Whitecourt.

If you would like **more information** or to let your name stand please contact **Robert Rogers at "vicepresident@wildmushrooms.ws."**

The AMS is 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 any one 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.

Notice of AGM

March 19th, 2011

La Cite Francophone

8527 Marie-Anne Gaboury (91st) St.
Edmonton, AB

Registration: 9:00 am

Lunch 12:00 pm

Wind up 3:30 pm

Notice of Special resolution to amend Society By-laws.

1) "That Article 2.2 of the Bylaws be amended by adding the following sentence to the end of the current article: ***"Any application for a new membership in the Society shall become effective only upon approval of the application by the Board of Directors, at the next meeting of the Board following receipt of the application by the Society, or as soon as practicable thereafter. A renewal of an existing membership shall not be considered an application for a new membership and any renewal will take effect immediately, subject to compliance with Article 2.3."***

2) Article 3.14 of the current bylaw states; At the Annual General Meeting the Voting Members shall elect all members of the Board of Directors, except for the Past-President. The members of the Board of Directors shall be elected for a one (1) year term. The proposed change is in the last sentence; ***The members of the Board of Directors shall be elected for a two (2) year term.***

The Board is proposing a couple of changes to the bylaws. The first change is standard in many organizations including "Nature Alberta" who had their board approve our membership application. This has been recommended for several reasons 1) As we get more corporate memberships, concern has been expressed that in some cases, we may not want our Society name attached to controversial activities. 2) In preparation to submit a Casino Application, the board feels it necessary to circumvent the stacking of an election This becomes a concern if the Society receives larger amounts of funding. See President's Message.

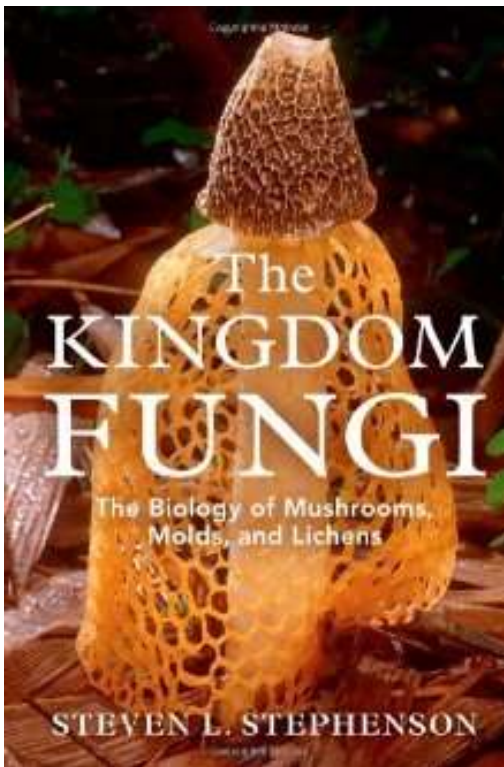
The second proposed change is aimed at creating some continuity on the board. By having two year terms we can offset elections for the primary board positions. With some positions such as Membership Coordinator and Treasurer it is not practical to have a the candidate serve a one year term as it often takes one year just to familiarize themselves with the job.

Book Review

The Kingdom Fungi : The Biology of Mushrooms, Molds and Lichens

By Steven L. Stephenson, Timber Press, 2010 (272 pages)

This book provides the basic information necessary to understand and appreciate the complex and fascinating world of fungi. This text contains 12 chapters, with the first providing an in depth look at the biology, morphology, ecology and structure of mushrooms and related fungi.



Chapters 2 to 8 cover the taxonomic assembly of mushrooms, lichens and slime molds. An added bonus in these chapters is the up to date classification of fungi reflecting DNA advancements of recent years. In the middle of these chapters, chapter 4 discusses the diversity and form of mushrooms and fungi with many examples commonly seen ranging from lobster mushrooms to the pine beetle fungal relationship responsible for the destruction of Alberta and BC pine forests. Chapter 9 goes into great detail explaining the role of mushrooms in nature with clear explanations on how fungi recycle dead organic material (saprotrophs) and the formation of intimate associations with plants (mycorrhizal). Chapter 10 describes numerous interactions that exist between fungi and the animal kingdom. One example is how leaf cutter ants, wood wasps and ambrosia beetles can survive only with specific fungi. The association between the northern flying squirrel and fungi is another example of the vast mutualistic associations seen in this chapter. Chapter 11 sheds light on the numerous applications of fungi in the manufacture of food, pharmaceuticals, beverages,

dyes and much more. This text ends with a chapter on fossil fungi which dates back to the upper Precambrian era some four million years ago. The Kingdom Fungi is an excellent book for amateur mycologists, naturalists and anyone who wishes to become more familiar and more appreciative of the fascinating world of fungi. This book is available for loan in at least 5 different libraries across Alberta through the NEOS system. Review submitted by Ken Dies.

Great Alberta Mushroom Foray 2011 —Hinton, Alberta



We are pleased to announce that the “**Great Alberta Mushroom Foray**” will be held at the Hinton Training Centre, September 2nd through 5th. Intentions were to hold the foray in the Nordegg area at the Goldeye Centre but a double booking put the kibosh on those plans. The training centre is the same facility we held the NAMA Foray in 2006.

During the foray we will be visiting 12 varied sites, from Alpine to riparian, in the region. Some of these sites will be old favourites for some long time members. Several of the sites will be located in William Switzer Provincial Park., which has some of the finest and most diverse mushroom habitat around. As well we will be getting into the deep mossy pine forests south of Hinton, home of the “Pine Mushroom”.

For those of you who have never attended an Alberta Foray you don't know what you've been missing. One of the best ways to learn about mushrooms, is to see the ones you have picked with names on them. These you can compare to other similar mushrooms and look at the differences. We will be offering workshops and evening lectures, leaving time in the later evenings for lots of informal socializing.

After visiting the pre-selected sites, the mushrooms come back to the Training Center where they are sorted and identified by expert mycologists. Mushrooms that have been identified are then entered into our database, photographed and set out for display. A bounty of the best edibles will head to the kitchen to be prepared and tasted.

The first class meals from the Centre Cafeteria are included with registration along with the nicest dorm facilities that we have stayed at. For those campers or RV'ers, we will have a camp set up about 6 km away at Cache Percott, in the middle of a lovely forest. A couple of our forays will start right from there.

Registration forms will be available at the AGM and President's Dinner. Please register early as we will be booking up early this year as usual.



Maitake or Hen of the woods. Photo by John Plischke III

Mushroom Ravioli with Four Cheese Sauce



Ravioli:

- | | | |
|---------|-------------------------------------|-------|
| 3 tbsp | butter | 45 mL |
| 1 | medium onion, finely chopped | 1 |
| 1 lb | fresh Mushrooms, finely chopped | 500 g |
| 2 | large cloves garlic, minced | 2 |
| 2 tbsp | lite soya or tamari sauce | 25 mL |
| 1/4 tsp | ground black pepper | 1 mL |
| 1/2 tsp | dried thyme | 2 mL |
| 1 | pkg. (400g/ 13.5) won ton wrappers | 1 |

Sauce:

- | | | |
|------------|-----------------------|--------|
| 1½ tbsp | each butter and flour | 22 mL |
| 1 3/4 cups | 2 % milk | 425 mL |

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TASTY AND HEALTHY TOO!

By Robert Rogers

The President's Dinner this year promises to be a delight to the eyes and palate. We often forget about the health benefits of our fungal feasts, so here is a brief synopsis of medicinal benefits to gnosh on.

Morels are used in Traditional Chinese Medicine for their sweet taste and toning effect on stomach and intestines, and helping regulate the flow of vital energy in the body. Of particular note is the benefit to lungs, removing excessive phlegm and alleviating shortness of breath. A sugar complex has been found to stimulate the immune system, as well as inhibit both acute and chronic inflammation. Inhibition of cancer tumors has been noted in studies on mice. Recent work suggests protection against kidney toxicity associated with chemotherapy.

Beech Mushrooms have a firm, crunchy texture with a sweet nutty taste. They are found in Alberta near the base of balsam poplar and elm trees, and can be purchased in cultivated form year round. The fungi have been widely studied for anti-cancer activity, including Lewis lung carcinoma, sarcoma 180, human leukemia, breast, colon, liver and ovarian cancer cell lines.

An extract has been clinically trialed on advanced cancer patients and found improved quality of life and better response to chemotherapy than drug treatment alone. In one six month trial, positive results have been found for pre-cancerous lesions of the esophagus. A recent, unpublished trial found atherosclerosis reduced by 74% in a ten week period when fed to mice.

Yellow foot or Winter Chanterelle has been found to contain significant amounts of pre-formed vitamin D, so important to bone health, prevention of diabetes and immune response. The mushroom also exhibits antibacterial properties against a number of human pathogens including Streptococcus and Staphylococcus species.

Maitake is known as the dancing mushroom, due to the joy associated with finding a fruiting body. It is widely cultivated today and has been used with success in clinical settings for immune dysfunction, HIV/AIDS, chronic fatigue syndrome, Epstein-Barr and rheumatoid arthritis. It has also been used to lower blood pressure, treat hepatitis B, and help control diabetes.



Beech Mushroom

Photo by John Plischke III

Fraction D is one of the most powerful, active mushroom constituents known, inhibiting carcinogenesis and metastasis of cancer, through activation of macrophages and natural killer cells.



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In one clinical trial in Japan, involving 165 cancer patients, tumor regression was observed in 11 of 15 patients with breast cancer, 12 of 18 with lung cancer and 7 of 15 with liver cancer.

Enoki is the white, oxygen and light deprived version of our local Velvet Foot. They are widely available in stores and add a flavour of white pepper and lemon to salads, broths and soups. One epidemiological study in Japan, found that enoki factory workers near Nagano had the lowest cancer rates in Japan, due to frequent consumption. Enoki inhibits *Helicobacter pylori* associated with stomach and duodenal ulcers. Various studies suggest it help reduce total cholesterol and has an immune response similar to Reishi. It appears to lower hyper-allergenic responses to foods and environmental toxins. Various cancer cell lines, including cervical, leukemia, lung, melanoma and prostate, all are inhibited by various glycoproteins and polysaccharides in the edible mushroom. It contains an immune modulating protein similar to human immunoglobulin.

Shiitake is the world's most popular gourmet mushroom. Its medicinal usage includes upper respiratory distress, poor circulation, exhaustion and weakness. Lentinan is the active polysaccharide approved for fighting cancer over 30 years ago. KS-2 is absorbed orally; the water soluble polysaccharide of shiitake that actually can be used by our body. Shiitake, added to diet, induces production of interferon and enhances activity of SOD, a powerful protector against free radical damage in the body. The Institute of Mushroom Research in Tokyo has found it useful to treat high cholesterol, gallstones, hyperactivity, stomach ulcers, diabetes, vitamin deficient anemia and augments the anti-viral activity of AZT, used for treating HIV/AIDS.

So, bon appétit and let your food be your medicine!



Vase of Enoki

Photo by John Plischke

**Registration form for
President's Dinner is available
on our website:
www.wildmushrooms.ws**

The President's Dinner

Mushroom Banquet

Saturday, March 19th, 2011

Bistro LA PERSAUD

**La Cite Francophone - 8627 - 91 Street
Edmonton, Alberta.**

The dishes will include:

Braised pork belly with diver scallop in morel sauce.

Morel & beech mushroom saffron risotto, boar bacon lardons, Serrano chilli tomato sauce.

Braised pork rib & yellow foot mushroom salad "Waldorf style"- Verjus gelee, Concorde grapes, snow crab, stewed apples, & Greek cress.

Vermicelli pasta with maitake, enoki, shiitake mushrooms & tomato bouillon.

Maitake mushroom & pork jowl goat cheese cheesecake, pine nut & crackling tuile, tomato & raspberry compote

A glass of wine will be served with dinner

There will be a cash bar

Cocktails 6:00 pm

Evening presentation :

Dr. Britt Bunyard

We need your help!

The Board has identified several **Key** positions that it would like to see filled. These positions are not required to be board elected but they can certainly be filled by Directors at Large if you wish to be a board member. Please consider giving us a hand!

Regional Coordinators: In various locations around Alberta to be a local AMS contact person; organize minor forays, educational meetings as, or if, desired. We have access to all kinds of educational presentations. No specialized mycological knowledge required. We already have a couple of **NEW** volunteers but we would like to see folks from across the province.

- Arnold Korns—Central Alberta, Red Deer area
- Ken Dies— Peace River Country

Sales Coordinator: liaise with Treasurer to create and maintain a listing of inventory items and prices for sale at events, create same for off-site orders, adding shipping and handling costs; receive, fill and send orders received on-line, by email, phone, or mail. When supplies are low, liaise with Board to re-order.

Volunteer Coordinator: with information from Membership Chair, create and maintain a database of the skills, interests and contact info of each member; with assistance from Special Event managers, for each event, create an *Event Needs Assessment* for volunteer capacity and hours required; contact members to fill hours required; at event, record names and hours of each volunteer. maintain volunteer hour records (important for grants); advise Board on Volunteer Appreciation Award candidates.

President's message—continued from page 2

applying for Casino funding. This is in the works. But just as important is the need for some expertise both in preparation of programming as well as on the technical side of production. Hopefully we will be successful in our application and the funding concerns will be addressed. So if this is a project you can assist us with please get in touch with me.

As you can see we want to keep our Society current, vibrant and growing. As I look back at the members of our board and committees I have noticed several things; that as a board, we have a lot of fun, that the members who volunteer usually make the greatest strides in learning their mushrooms, and that through board participation, I have made some good friends.

Martin Osis—President

Winter 2011 No. 1



Konomu and Nozomu in Whitemud Park, Edmonton.
Photo by Paul Sinclair

Foray In Your Neighbourhood

With the results of our survey in, not one person complained that we had too many forays. In fact everyone seems to want more of them especially in your next of the woods. We even had a few people volunteer to lead forays. With that, the idea of a "Foray in your Neighbourhood" was born.

What is proposed, is that on every Wednesday night throughout the summer, that members get together for a walk through either City or Town parks or visit some of the Natural Areas in their vicinity. The Alberta Conservation Association also has lots of sites designated for exactly this type of purpose. Sometimes just a walk through your own neighbourhood leads to lots of exciting finds.

Of course, in Edmonton, this is much simpler. We have held monthly walks in city natural areas for years. So we would like to issue a challenge to other communities, get out here and pick some mushrooms! We have already had a couple of volunteers step forward and help organize some forays in their neighbourhood; Ken Dies will be getting some of the members together in the Peace Country and Arnold Korns is looking forward to having a few people join him in the Lacombe / Red Deer area. We will add a contact email on our website as the season approaches.

Areas where we have groups of members include; Buck Lake area, Calgary, Canmore, Hinton and even St. Albert. Here we are asking for volunteers to pick a site and a meeting place and share the experience. Do you need any Mycological expertise? No, three or four members get together and pool your knowledge, that's how we learn. For those of you who have attended a "Great Alberta Mushroom Foray" remember that even with world class expertise not all the mushrooms can be identified. Also take some photos and share them on the forum, you will find lots of help there.

On your own somewhere? Take a regular walk in a convenient spot, urban or rural, in your own back yard and see what you find.

Other Society positions and Committees: Here is a brief look into the operation of your Society. It takes a lot of volunteers to keep us a fun and active society. Please consider adding your name to keep our society vibrant. Positions may be filled by Directors-at-large or unelected Society members. We welcome committee members from our general membership

Open

Archivist/ Librarian: Organize and maintain Society archives and monitor Society library.

Culinary Chair: advises and organizes culinary aspects, liaises with Special Event managers regarding event requirements. Duties include creating *cook and taste* events, maintain AMS cookware inventory and cooking supplies, cooking, costing foods and beverages for events; producing recipes for newsletters. **Committee looking for members.**

Open

Education Committee Chair: To identify educational needs and opportunities for Society members and general public including schools and other interested groups and societies. With the help of Board members, create and maintain educational programs designed to improve the knowledge of our members in regard to fungi. Responsibility may include providing proposed program to executive board; liaise with regional coordinators to hold local educational events; liaise with Foray Coordinator; arrange audio/visual equipment as required for meetings; delegate introduction of speakers; request and / or prepare biographies of upcoming speakers; keep a record of program inventory (CDs, slides, etc.); maintain a list of topics and speakers, advise Newsletter Editor and Webmaster of upcoming events. **Committee looking for members.**

Open

Fundraising Chair: identifies fundraising and sponsorship opportunities and criteria; liaises with the Board to determine descriptions of various activities that we wish funding and sponsorship for; complete applications with assistance from Board and Grant Writer, as required. Receive approval from the Board before submitting applications and sponsorships. Reports to Board as to success of applications filed. Liaise with Treasurer to ensure accurate financial tracking. **Grant Writer:** liaise with Fundraising Chair to write successful grant applications. **Casino Chair:** facilitates applications and correspondence, arranges volunteers and follow-up for casino events. **Committee looking for members.**

Government Liaison: ideally has friends / contacts in top government positions; some knowledge of government structure and legislative procedures on local, provincial and federal levels; i.e. assist with lobbying for "Provincial Mushroom" campaign. **We are always looking for friends in high places.**

Newsletter Editor: Ensure that four (4) issues a year of "Spore Print" newsletter are provided; circulate draft of newsletter to Board members for review before final publication; liaise with the Board and members as to content and be prepared to do extra issues, e.g. a special issue; forward approved newsletter to Webmaster & Membership Director for distribution to members; email courtesy copy of newsletter to other Canadian mycological groups and to NAMA and other interested groups as requested. **We are always looking for a good article or a contributing reporter.**

Media Relations: Liaise with board members to prepare press releases, handle external promotions; schedule/arrange responders to requests for information and interviews; maintain a database of individuals and groups that have an interest in fungi to send notices of events to; send press releases for events; determine appropriate contact person to put on press releases.

Risk Management Chair: Create and maintain a Risk Management System manual to identify and mitigate risks that AMS may incur; advise Board on implementation of risk management tools. Committee members may include members with legal, financial, medical or other backgrounds. **Committee looking for members.**


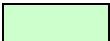
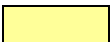
Scientific Advisor: advises on the science of mycology; approves data and photographs for our Alberta Fungal Database on a timely basis. Liaises with webmaster to upload data to the database system.

Special Event managers: Takes on and organizes events. Project managers required for specific events, i.e. Educational portion of AGM, Expositions, Alberta Foray, and /or other special events or projects. Will liaise with executive, committee chairs and general membership to coordinate events.

Webmaster Chair: Liaises with Board and committee members to determine the approved content of the website to ensure that information is accurate and updated; provides this info to the Web Tech to implement. **I.T. tech:** Assist & implement revisions to website as provided by Webmaster Chair. Advise and assist with computer / technological issues as they arise. **We always need technical help.**

Alberta Mycological Society 2011 Events - Proposed

Legend

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

Days	Dates	Event
Saturday - daytime	March 19th	Annual General Meeting - La Cite Francophone
Saturday - evening	March 19th	President's Dinner: Pre-registration required
Wednesday	April 27th	Meeting - Mushroom picking Safety - Randy Breeuwsma
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 TBA Medicine Lake Area
Wednesday	May 25th	Meeting - Spring Mushrooms - Martin Osis
Thursday evening, and Saturday daytime	May 26th May 28th	Alberta Wild Mushrooms from Field to Plate (HOS88) Register via NAIT Instructor: Martin Osis NAIT Hospitality Program
Saturday	May 28th	Course: Spring Mushrooms - Mike Schulz Devonian Botanic Garden
Saturday	June 4th	Course: Wilderness Safety and Awareness
Saturday - daytime	June 11th	Foray - Kananaskis
Saturday - evening	June 11th	Lecture Spring Mushrooms - Martin Osis TBA
Sunday	June 12th	Foray - Burn site TBA
Saturday & Sunday	June 18 & 19	Midsummer's Night Foray at Moose Hill
Wednesday	Jun 22nd	Evening foray - Your Neighbourhood
Saturday	June 25th	Course: Summer Mushroom Mike Schulz Devonian Botanic Garden
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 9 or 10	Mushroom walk - Hinton
Wednesday	July 13th	Evening foray - Your Neighbourhood
Saturday daytime	16-Jul	Bow Valley Foray
Saturday evening	16-Jul	Lecture - Martin Osis
Sunday daytime	17-Jul	Mushroom Expo Bow Valley Provincial Park
Wednesday	July 20th	Evening foray - Your Neighbourhood
Saturday	July 23rd	Course: A close look at White spored mushrooms
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 Proposed 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	2011 AMS EXPO Devonian Botanic Garden
Wednesday	August 17th	Evening foray - Your Neighbourhood
Wednesday	August 24th	Evening foray - Your Neighbourhood
Wednesday	August 31th	Evening foray - Your Neighbourhood
Friday - Monday	Sept 2 - 6	Great Alberta Mushroom Foray - Hinton Forestry Centre
Weekend foray	Sept 9 - 11	Annual Edson area foray Weald Group Campground
Saturday	Sept 10th	Day Foray—Bragg Creek West
Wednesday	Sept 14th	Evening foray - Your Neighbourhood
Wednesday	Sept 21st	Meeting - speaker TBA Riverbend Library, Edmonton
Saturday or Sunday	Oct 22 or 23	Course: Medicinal Mushrooms
Wednesday	Oct 26th	Meeting - speaker TBA Riverbend Library, Edmonton

Mushroom Ravioli with Four Cheese

Sauce continued from page 7

1 cup	shredded Italian 4 cheese blend	250 mL
1/4 tsp	each salt and pepper	1 mL
1/4 tsp	nutmeg (optional)	1 mL

Ravioli:

In large skillet melt butter over medium heat; sauté onion for 1-2 minutes just to soften. Add mushrooms sauté 4-5 minutes or until liquid is released; reduce heat to low and add garlic, soya sauce, pepper and thyme. Continue to cook, stirring often until a thick paste is formed, about 5 minutes. Cool slightly. To assemble ravioli work in batches, place a few wonton skins on work surface (keeping other ones covered so as not to dry out); place a heaping tablespoon of filling in centre of each. Brush water around the outside edges of each wrapper; top with a second wrapper. Press out air and press edges to seal. Place on a damp towel-lined baking sheet and cover with damp towel while making remaining ravioli. Refrigerate or freeze as directed below until cooking time. (Make a bigger batch, when you hit a big patch of your favourite mushroom.)

Sauce: In medium saucepan melt butter; stir in flour and cook stirring constantly 1-2 minutes or until bubbling.

Whisk in milk and bring to boil, whisking constantly until thickened; lower heat and stir in cheese, cook for 3-5 minutes stirring occasionally. Season with salt, pepper and nutmeg. Keep warm on low heat until ready to serve or reheat in microwave on Medium power. In large wide saucepan or deep skillet of gently boiling water cook a few ravioli in batches (in single layers), about 4 minutes or until tender but firm. (Do not let water boil vigorously once ravioli have been added.) Remove with slotted spoon to shallow baking pans, in single layers; add about 1/2 inch cooking water to keep warm, in oven while cooking remaining ravioli. Transfer with slotted spoon, draining off excess water to warm serving plates. Spoon sauce evenly over ravioli, garnish as desired.

Makes 4 servings

Variations: 1) Crumble 3 to 4 tbs Gorgonzola into the sauce. 2) Drizzle truffle oil on sauce before serving.

Recipe courtesy of "Mushrooms Canada". Visit the website at www.mushrooms.ca