



Spore Print

2008 No.2 The Newsletter of the Alberta Mycological Society

Shuswap Foray September 21-23, 2007

A handful of AMS members with great expectations arrived in Sicamous, where we met our dozen or so counterparts from Vancouver Island, Vancouver area, and Penticton area, on Friday evening. Almost everyone stayed at the Paradise Motel, which made organizing and socializing easy. The motel offered kitchenettes with a main bedroom/living room and a second, separate bedroom, which made sharing a unit with a stranger a very comfortable option.

The AMS members were primarily interested in finding edibles, including the lobster

mushroom (*Hypomyces lactifluorum*), a parasitic ascomycete that turns mediocre *Russula* and *Lactarius* species into a delicious edible, and so it was with great enthusiasm that we set out on our first foray near Malakwa on Saturday morning. The area turned out to be dry, and a half-hour search resulted in only a handful of mostly dried up specimens. We



Cauliflower Mushroom. Photo courtesy of Jeanette Gasser

turned out moist!) centre of the area and came back with a few nice lobsters, honey mushrooms (*Armillaria* sp.) and some other fungi. By now the heavy clouds had opened up to release their wet load, and we went back to the motel for a lunch break and to dry our clothing and footwear.

In the afternoon mushroom expert Paul Kroeger and a local "guide" led us to Gorge Creek Trail east of Malakwa, where we found not only lobsters and honey mushrooms, but also angel wings (*Pleurocybella porrigens*), a delicate snow-white mushroom growing on the flat (and it



George Creek Falls. Photo courtesy of Zoe Kirk.

turned out moist!) centre of the area and came back with a few nice lobsters, honey mushrooms (*Armillaria* sp.) and some other fungi. By now the heavy clouds had opened up to release their wet load, and we went back to the motel for a lunch break and to dry our clothing and footwear.

In the afternoon mushroom expert Paul Kroeger and a local "guide" led us to Gorge Creek Trail east of Malakwa, where we found not only lobsters and honey mushrooms, but also angel wings (*Pleurocybella porrigens*), a delicate snow-white mushroom growing on the flat (and it

(Foray ...continued on page 3)



ALBERTA FORAY

- A good time had by all

Aug 21-24, we held our annual Alberta Foray on the Tsuu T'ina First Nation reserve west of Calgary. We have been planning this foray since January this year, and it came together wonderfully this past week.

We collected fungi at 11 different foray locations all over the reserve, and despite some dryness, we identified between 150-180 different fungi. This is very impressive for an area that is ecologically not too diverse. In addition, we enjoyed presentations by our foray mycologist Dr. Sean Abbott (New Zealand biodiversity of fungi), Dr. Gavin Kernaghan (boreal forest fungi), Dr. Roland Treu (the wonderful world of Mycenas), Martin Osis (how to identify mushrooms), Robert Rogers (medicinal mushrooms +

workshop), and myself (intro to our provincial data base of fungi).

Our hosts, the Tsuu T'ina First Nation, did a superb job making us feel welcome and comfortable. The facilities were excellent and always clean, the food was yummy, and our drivers made sure we made it safely to and from our foray locations. Despite a warning of a roaming bear, we never saw it (but it likely saw us).

I want to thank our foray organizing committee (foremost Martin and Ethel) and all the volunteers who made this event possible.

If you would like more information about this event, don't hesitate to contact either Martin, Bill, or myself.



Markus Thormann



Sorrentino's Mushroom Walk and Dinner

Saturday, September 13, Sorrentino's Downtown (Edmonton) and Sunday, September 14, Sorrentino's West (Edmonton)

Do you love wild mushrooms and want to learn more? Take a stroll with mushroom expert Martin Osis and then enjoy a three course pasta dinner! \$50 *plus gst* per guest (includes gratuity).

See other spectacular Mushroom Harvest events at <http://www.sorrentinos.com/events/mushroom.html>



2008 Executive
Alberta Mycological Society

President & Webmaster:
Markus Thormann
(780) 432-1392
mthorman@hotmail.com

Past President: Mike Schulz
(780) 939-2106
mjschulz@wildmushrooms.ws

Vice President: Martin Osis
(780) 987-4412
mosis@wildmushrooms.ws

Treasurer: Jeannette Gasser

Secretary: Patrick Tackaberry

Membership: Alan Fleming
(780) 463-8540
alan.fleming@telus.net

Foray Coordinator: Bill Richards
(780) 998-3507
emsforays@wildmushrooms.ws

Program Director: Robert Rogers
(780) 433-7882
scents@telusplanet.net

Communications Coordinator:
Melanie Fjoser
(780) 987-4412
mfjoser@wildmushrooms.ws

Directors-at-large:

Ethel Luhtanen

John Thompson

Robert Simpson

Steve Kular

•••••
MAILING ADDRESS:

Alberta Mycological Society
1921, 10405 Jasper Avenue
Standard Life Building
Edmonton, AB T5J 3S2

WEBSITE ADDRESS:
www.wildmushrooms.ws

Foray (continued from page 1)

big, and other beautiful specimens. The walk along the impressive creek and several waterfalls was beautiful, but also treacherous in places. While most foray participants from B.C. were primarily interested in the sheer beauty and diversity of fungi and avoided picking them whenever possible, the AMS members' tendency to pick anything that was edible seemed somewhat barbaric to them, while we were at times amazed by their seemingly esoteric and unfocused approach. Fortunately we were a tolerant bunch and got along just well as it was.

On the way back, everyone stopped at the D Dutchmen Dairy to load up on cheese and ice cream. Back at the motel, we combined our mushroom treasures on a picnic table in the yard that was fortunately covered to protect us from the rain, and the identification work began. Supper consisted of fried mushrooms and whatever people had brought along. Some of us were busy boiling, pickling, and/or drying edible mushrooms (we

put those kitchenettes to work!), while others had more time for socializing and enjoying a glass of wine (advantage of the non-picking approach).

Sunday morning we drove approximately an hour south and up a hill for our last foray. The forest was very nice, and we found some beautiful specimens. The highlight was the huge cauliflower mushroom (*Sparassis crispa*) someone discovered at the base of a large tree. Our B.C. friends watched in horror as the specimen was cut from the tree and placed in a basket for culinary enjoyment!

Around noon we said goodbye and promised to meet again in 2008. On our way back four of us went on an edibles-only foray and picked many lobsters, some

chanterelles, and a pine mushroom, aka. Matsutake (*Tricholoma magnivelare*). Overall, this was a great event and well worth the long drive! However, it is recommended that interested AMS members share rides and accommodation to keep the costs to a minimum.

 Martin Osis



Photos courtesy of Jeanette Gasser



Mushroom Foray to Sicamous BC, on beautiful Shuswap Lake

Thursday, September 25
to Sunday, September 28, 2008

This year members of Western Canadian mushroom clubs will meet again for an informal weekend of fun and fungi in Sicamous on Shuswap Lake BC. We will begin to foray on Thursday September 25, I expect some may arrive on Friday 26th. There will be no cost for or formal registration.

This year we are able to participate in the third annual Mushroom Festival which is touring from September 21 to September 23 around Revelstoke and September 24 and September 25 around Nakusp Hot Springs, followed by activities in Sicamous over the weekend. More info on the festival is available at www.fungifestival.com

This year the Red Barn Community Hall will be available through the weekend for Mushroom Display and identification and will be the location of festival activities with music and a beer and wine garden on Friday and Saturday nights. If you are musically inclined there will be opportunities for impromptu performance.

Most meals will be self procured. The Paradise Motel (see below) has kitchenette units and an outside covered barbeque shelter.

Saturday night we will have a "semi-potluck" feast and Barbeque at the Red Barn. Some items such as Buffalo burgers will be provided by the fungi festival and we can contribute mushroom dishes, salads and other goodies and bring beverages of choice.

Accommodation:

We will be staying at the Paradise Motel. Participants will be responsible for booking and paying for their own rooms. Dog friendly rooms and smoking rooms are available, several suites have kitchenettes.

Past years have seen an abundance of good edible mushrooms most notably White

Chanterelles, Pine Mushrooms and Lobsters. A variety of habitats are accessible near Sicamous and there is a great diversity of noteworthy and unusual fungi in the

area. We anticipate a weekend of fun and fungal abundance. Hope to see you there.

You can contact Paul Kroeger via email: kroeger.paul@gmail.com

 Paul Kroeger

Monthly meetings

September 24 7pm - Strathcona Library

Cup Fungi- Ascomycetes with Dr Sean Abbott

Sean is the founder and President of Natural Link MOLD LAB, Inc., and a specialist in fungal identification. He received his Ph.D. from the U of Alberta for his work with microfungi. He has over 30 publications and written one book on airborne molds.

His current interests include potential effects of airborne molds on human health and the biology of fungi in our environment.

He gave a very interesting talk on fungi of New Zealand at this year's Alberta Foray.

October 22 7pm at Riverbend Library

Dr. Randy Currah will present on the evolution of form and dispersal strategies in puffballs, truffles and other fungi.

Randy is a Professor at the University of Alberta where he teaches courses in mycology and botany, and supervises graduate students in a research program concerning the systematics, evolution and ecology of fungi, particularly ascomycetes. His accomplishments in teaching and research have been recognized by the U of A (Killam Annual Professorship, the Vargo Distinguished Teaching Chair, the A. C. Rutherford Teaching Award, Faculty of Science Award for Excellent Teaching) and by the Mycological Society of America (W. H. Weston Award for Teaching Excellence).



**Species List
For
Poplar Creek foray
June 14-15, 2008**

<i>Species</i>	<i>Habitat</i>	<i>Id'ed</i>
<i>Bjerkandera adusta</i>	woo	MO
<i>Chlorociboria aeruginascens</i>	wood	MNT
<i>Collybia butyracea</i>	ground	MO
<i>Collybia confluens</i>	ground	MO
<i>Coprinus micaceus</i>	ground	MO
<i>Crepidotus mollis</i>	wood	MO
<i>Fomes fomentarius</i>	birch	MO
<i>Fomitopsis pinicola</i>	wood	MNT
<i>Gyromitra esculenta</i>	ground	MNT
<i>Heliocybe sulcata</i>	wood	MO
<i>Leccinum fibrillosum</i>	ground	MO
<i>Lenzites betulina</i>	wood	MO
<i>Lycogala epidendrum</i>	wood	MO
<i>Marasmius oreades</i>	ground	MNT
<i>Marasmius pallidocephalus</i>	spruce & pine needles	MO
<i>Melanoleuca cognata</i>	ground	MO
<i>Morchella elata</i>	ground	MNT
<i>Mycena cf pura</i>	wood	MO
<i>Mycena sp.</i>	ground	MNT
<i>Peziza repanda</i>	wood	MNT
<i>Phellinus igniarius</i>	birch	WMR
<i>Phellinus tremulae</i>	living aspen	MO
<i>Phyllotopsis nidulans</i>	wood	MO
<i>Phytoconis ericetorum</i>	ground	MNT
<i>Piptoporus betulinus</i>	wood	MO
<i>Pleurotus ostreatus</i>	wood	MNT
<i>Pluteus cervinus</i>	wood	MNT
<i>Polyporus badius</i>	wood	MNT
<i>Psathyrella hydrophila</i>	wood	MO
<i>Oligoporus leucospongia</i>	wood	MO
<i>Scutellinia scutellata</i>	ground	MNT
<i>Ramaria sp.</i>	wood	MO
<i>Trichaptum bifforme</i>	wood	MNT

NAMA 2008 – Orson K. Miller Jr. Foray – Mc Call, Idaho.

As I was driving up the Salmon River canyon heading south to Mc Call, I was thinking how could they hold a foray in the desert. The canyon and river were stunningly beautiful though dry as dry can be, very reminiscent of the Thompson river around Ashcroft and Spences Bridge. As I neared McCall and the headwaters of the Little Salmon, things slowly started to change, a few more trees on the north slopes and a tremendous gain in elevation. Finally upon reach the headwaters the landscape had quickly changed to tall forests of Ponderosa pines, grand firs, white spruces, larches and the occasional aspen. McCall itself sits beside Payette Lake at about 5000 feet plus, reaching to over 6000 ft at the ski area, an old logging town that the tourists had hijacked. The foray amenities were right in town in a large church camp.



The weather had been dry but the odd commercial picker came by the Pinewood camp, selling beautiful King boletes. Apparently the morel pickers had just left the week before having scoured the high mountain tops where a fire had gone through the previous year. The mushrooms came in, in their usual great variety though perhaps not in as huge numbers, though quite a few massive king boletes were proudly paraded around. Other prominent edibles included shaggy manes, chanterelles, shrimp russulas and the occasional honey mushroom.

The foray was dedicated to Orson Miller who kept a summer home in the area. Orson Miller's book "Mushrooms of North America" was one of the first field guides with colour pictures and the book that many of us first learned from. Many of his students participated both in the lectures and at the identification tables. Cathy Cripps was the foray mycologist giving a talk on "Fungi in the forest ecosystem", Steve Miller gave a lecture on *Russulas* as well as others. Regular talks consisting of Poison Mushroom discussions, Cooking and preparing mushrooms, beginners walks and workshops, mushroom photography rounded out things. The always flamboyant Dr. Tom Volk (Blue hair and mycelium tattoos on his arms) gave an interesting lecture on wood decay fungi somewhat focused on environmental concerns.

Of course the best thing about these forays is being able to see all the different mushrooms with names on them. In this regard there was no disappointments.

 Martin Osis

FUNGUS - the Name applies to more than just Mushrooms

There are many creatures, humans included, which make an economy out of the fruiting bodies of fungi. We have all been disgusted by some offensive colony of black-faced larvae, which leave prized boletus and other mushrooms in a state of putrefaction. In most cases the adults are much easier to deal with. As was the case of the creature photographed here. This beetle was apparently a resident on the fruiting body of *Phellinus igniarius* I had collected at Shaw Lake while assisting on a career event for a group of grade eight students from Lac La Biche this summer.

On picking up the fungi for a second or third time, a small lump of what I took to be the dry crusty cap fell to the table. I thought nothing of it until it righted itself and stated to walk off.

I was very lucky to have Doug Macaulay at hand, as he is not only a photographer but also Woodlot / Agroforestry Specialist and entomologist so here I leave the description to him.

“The photo is of a Forked Fungus Beetle of the Darkling Beetle family Tenebrionidae. They are found on bracket fungi and often remain on the same bracket for most of their little lives and rarely ever leave. They tend to be nocturnal and if checking these fungi at night you might get lucky and see a pair courting. The males put on quite a show, as compared to other beetles, and even make a noise that can be heard. They are quite the sexual beings. When sexing this tiny pea sized beetle, males can be determined because they have prominent tubercles on their heads so I suspect the photo here is of a female who has much smaller ones. If handled as with most darkling beetles, they release a defensive chemical that can burn or stain our skin brown. Another defense strategy is that when disturbed they pull in their appendages and drop to the ground where they look just look like a tiny speck of dirt.”

Doug - thanks for the picture of this fascinating little beetle and his life story. I will be sure to look more closely at critters living on the fungi from now on.



 Bill Richards

Recipe

Shiitake Mushrooms and Pea Pods

Fresh and dried shiitakes are very unlike in texture and flavor. But both are delightful when combined with pea pods, which provide a vivid contrast of green, sweetness, and crunchiness (if you do not overcook them). This dish makes a good accompaniment to fish and also goes well with grains.

Ingredients

1 pound snow or sugar snap peas
1/2 pound fresh shiitake mushrooms or 1 cup dried
2 teaspoons canola or grape seed oil
1 teaspoon toasted-sesame oil
2 teaspoons light brown or raw sugar
1/4 cup sake or dry sherry
2 tablespoons shoyu or other natural soy sauce

Instructions

Trim the ends and any strings from the pea pods. If using fresh mushrooms, trim the stem ends and discard (or save for soup).

Slice the mushrooms into 1/2-inch-wide slices. If using dried mushrooms, put them in a bowl with enough cold water to cover. Place bowl in microwave, uncovered, and microwave on high for 1 minute.

Let the mushrooms sit in warm water until completely softened, about 30 minutes, then drain, squeeze out the liquid (save for soup), and cut off and discard the tough stems. Cut the caps into 1/2-inch-wide pieces.

Mushroom interest is coming to a town near you:

Here are two events happening in Athabasca in early September.

“Mushroom Talk”

presented by Science Outreach Athabasca with Dr. Roland Treu, Associate Professor, Biology, Governing Council Chambers Athabasca University from 7 PM to 8:30 PM, September 11th, contact Linda 780.675.6653

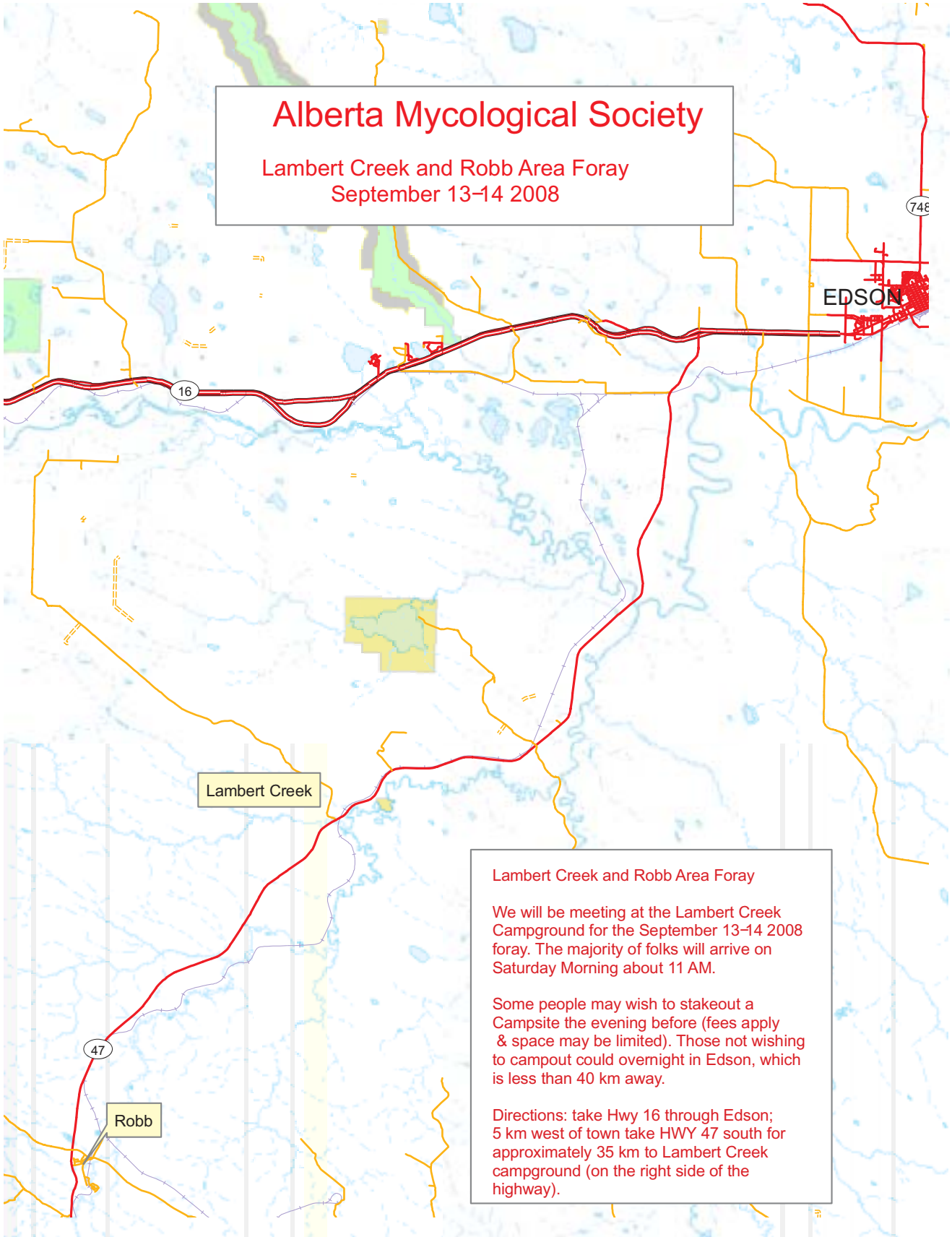
“Mushroom Walk”

along the Muskeg Creek Trail presented by Science Outreach Athabasca with Dr. Roland Treu, Associate Professor, Biology, September 11th, Contact Linda 780.675.6653



Alberta Mycological Society

Lambert Creek and Robb Area Foray
September 13-14 2008



Lambert Creek and Robb Area Foray

We will be meeting at the Lambert Creek Campground for the September 13-14 2008 foray. The majority of folks will arrive on Saturday Morning about 11 AM.

Some people may wish to stakeout a Campsite the evening before (fees apply & space may be limited). Those not wishing to campout could overnight in Edson, which is less than 40 km away.

Directions: take Hwy 16 through Edson; 5 km west of town take HWY 47 south for approximately 35 km to Lambert Creek campground (on the right side of the highway).

AMS Calendar of Events for 2008

Please Join Us!!

All forays are undertaken at your own risk. You are responsible for transportation and accommodation.

June

04

Summer Evening Foray

Mushrooms: *Pleurotus* and other seasonal fungi

Location: Edmonton River Valley

14/15

Volunteer Steward Commitment and Foray

Mushrooms: *Pleurotus* and other seasonal fungi

Location: Poplar Creek Natural Area

25

Meeting Presentation: "Pink-spored mushrooms and allies"
Speaker: Martin Osis

July

09

Summer Evening Foray

Mushrooms: Various seasonal fungi

Location: Edmonton River Valley

19/20

Lower Foothills Foray

Mushrooms: Various Seasonal Fungi
Location: Cow Lake Area

23

Meeting Presentation: "Microfungi - the forgotten fungi"

Speaker: Markus Thormann

August

01

Pre-Mushroom Exposition Foray

Mushrooms: Anything and everything

Location: Various locations

10

Mushroom Exposition

Mushrooms: Display of regional fungi

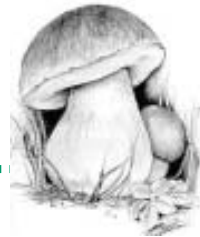
Location: Devonian Botanic Garden, Pine Pavilion (Open to the public)

22-24

Fourth Annual Alberta Foray

Mushrooms: *Leccinum*, *Russula*, *Lactarius*, and other agarics

Location: Tsu T'ina First Nation Reserve near Calgary (tentative)



27

Meeting Presentation: "Medicinal lichens"

Speaker: Robert Rogers

September

13/14

Lower Foothills Foray

Mushrooms: *Armillaria*, *Boletus*, *Hydnum* and others

Location: Lambert Creek area

24

Meeting Presentation: Cup Fungi - Ascomycetes
Speaker: Sean Abbott

26-28

Shuswap Foray

Mushrooms: *Cantherellus*, *Hypomyces*, and others.
Location: Shuswap area, BC

October

24

Meeting Presentation: Puffballs, truffles and other fungi
Speaker: Dr. Randy Currah

November

President's Dinner - time and date TBA



General Member Meetings

Fourth Wednesday of every month -

Time: 7:00 pm

Location: Riverbend Library

