



Spore Print

2009 No.2 The Newsletter of the Alberta Mycological Society

“Hands on, nose on, eyes on” **Alberta Foray** **August 20th - 23rd** **Lesser Slave Lake Area** **Northern Lakes College, Grouard, Alberta**

The Alberta Forays of the past few years have been the highlight of *my* mushroom season. For those of you who have never attended it is a wonderful experience. The bulk of the weekend is taken up by doing our favourite thing, **picking mushrooms**. We all bring the mushrooms back for sorting and identification by a crew of expert identifiers. After they are identified, the mushrooms are recorded in our database and photographed for future reference and uploading onto our website. And, as always, some of those **delicious edibles** somehow find a frying pan.

After scouting some of the sites I am very excited. We have a variety of areas ranging from pure poplar and aspen sites to areas of



Lesser Slave Lake Area. Photo courtesy of Martin Osis

large birches. Jack pine covered sand dunes covered with caribou moss may finally yield an elusive chanterelle we have been searching for, for years. Other sites both in and outside Provincial Parks will give us some beautiful boreal habitat. The lakeshore trails cover miles of prime habitat. **Bring your cameras**, as there are sure to be photo contest winning mushrooms all around.

identified that are unique to our area and not found in field guides. These mushrooms are the ones that usually make our lives difficult, but with some experts to help with the identification, these hurdles are jumped. The opportunity to talk with mycologists about what characteristics they are looking at when identifying each different mushroom is an opportunity we

But it is not all just picking mushrooms. There are evening lectures as well as a **Beginners Mushroom Identification course**. So all you rookies, take advantage of this. There is no better way to learn than “hands on” “nose on” and “eyes on”! We will have lots of mushrooms

(Foray ...continued on page 3)





President: Martin Osis

President's Message

May 2009:

An exciting year has started out with a bang!

For those of you who missed the "Sold Out!" President's Dinner missed out on an outstanding event. The NAIT School of Hospitality bent over backwards to make a special evening. One of the several appetizers served was a first for me and most of the attendees, Portabella mushrooms with fireweed honey prepared on an "Anti-grill", flash frozen and immediately served forth. This was followed by three delicious courses along with as much wine as anyone was inclined to drink.

The Annual General Meeting followed the next day. There were three highlights for me: the gastronomical display by Chefs David and Maynard, an incredible lunch, and an exciting new Executive. One of the strengths our Society has had over the last several years is the willingness of members to step forward and take their turn to help build a dynamic Society. I would like to personally welcome several new members to the Executive: Diane Murray in Membership, Michael Avanat in Treasury, and some new directors-at-large, Doug Overes, from Lethbridge, Amanda Hudgins for Hinton, Garry Popowich, and Pieter van der Schoot, who returns after a year's absence. Jeannette Gasser has moved from Treasury to Newsletter, filling a big void that we had last year, and Robert Rogers has moved from Programs to Vice President. Having new people keeps our Executive primed with new ideas. A special thanks all the people who served on our past executive; Alan Fleming, Jeff Kochan, Ethel Luhtanen, Jim Malenczak, John

Thompson and of course Markus Thormann.

As well we have formed a couple of new committees which some of you may be interested in.

1. An **Education Committee** is being formed to work on developing programming for both our membership and to develop mushroom programs for schools to enhance the curriculum.
2. A **Web Committee** has met and received some training to improve our website. This has been one of the critical areas of communication for our members, which has suffered over the last year. Updates will be in place when this newsletter reaches you.
3. A **Fundraising committee** is being formed to focus on locating funding for our various projects. Anyone with experience in these matters would be of great help.

Members who may be interested in helping out on any of these committees, please contact me.

The most exciting new developments are the relationships we have started with the NAIT School of Hospitality along with culinary associations and Chefs from across the province. We have had huge dividends already at the President's Dinner, our AGM and the new regular culinary feature you see in our newsletters. These dividends will continue at many of our upcoming events including our Alberta Foray. Mushrooms are a fascinating study but the big bonus is that we get a wonderful taste experience as well.

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Alberta Foray

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rarely get. This is why these forays are so valuable.

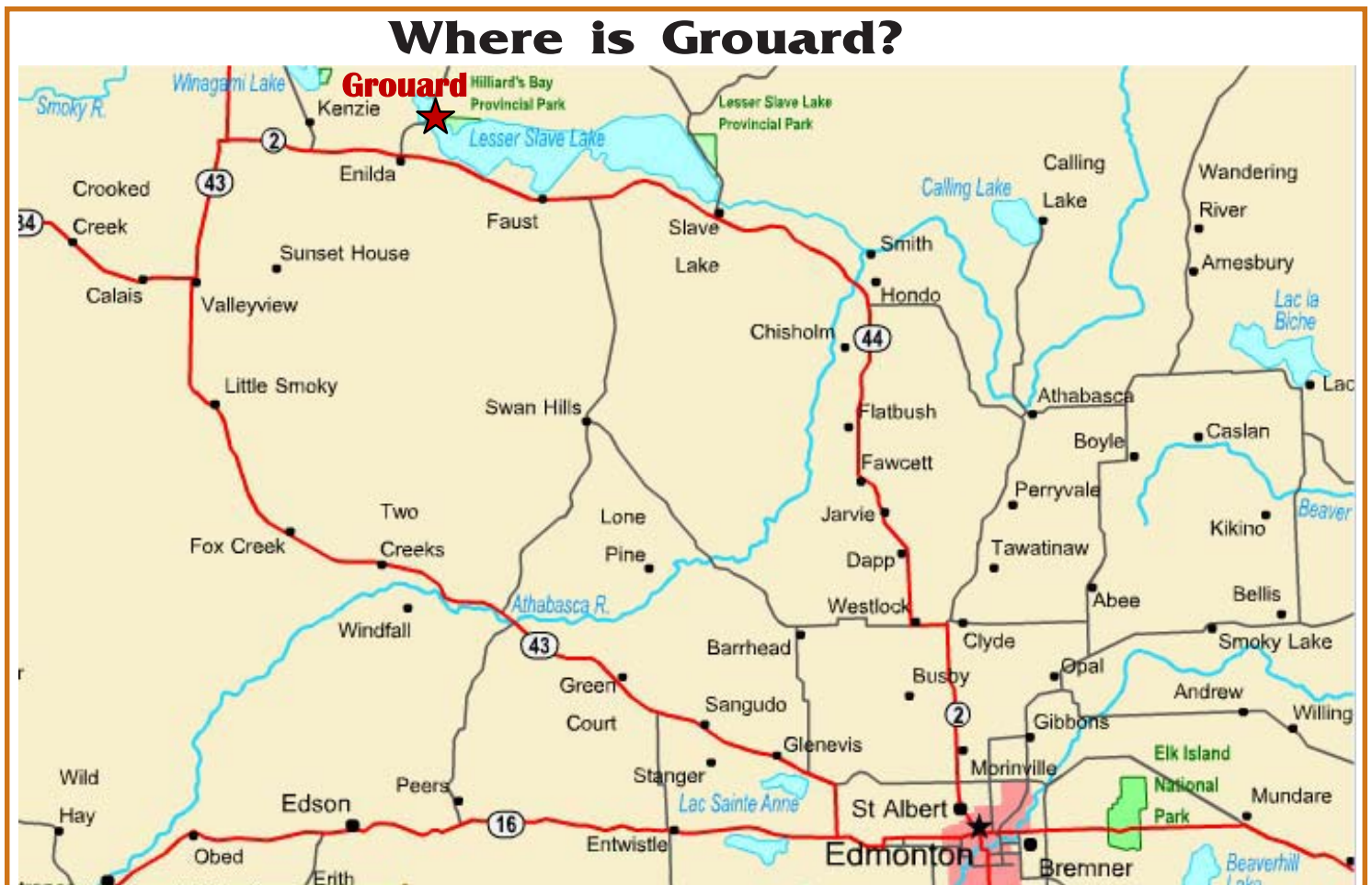
The evenings allow lots of time for **socializing** and getting to know fellow members from all over. Meals will be catered at the College cafeteria so we can just focus on having a good time. Accommodations will be in the College dorms. The Foray starts off with registration on Thursday night, with the first forays going out Friday morning. We wind up Sunday with a brunch and a final walk around the tables discussing the most interesting and unique fungi found. Then Sunday afternoon we open everything up to the public for an **Open House** including a **Medicinal Mushroom lecture** by Robert Rogers and by around 4:00 pm we are on our way home.

Northern Lakes College. Photo courtesy of Martin Osis



We will be limiting attendance to 50 people. This is for several reasons, including being able to physically handle all the mushrooms brought in, and to allow interaction with our faculty of expert identifiers. First come first served so **please register early. See registration form on page 15.**

 Martin Osis



Upcoming Forays for 2009

Welcome to another season of forays sponsored by the Alberta Mycological Society. We are pleased to bring you many of the local favorite forays including the annual Polypore Foray, which this year took place March 22 in Edmonton's Whitemud Park. Our most popular foray is the Annual Morel Foray, which will be held on May 23 on the south-facing banks of the North Saskatchewan River near Two Hills. See the attached map for driving directions.

As always we are duty-bound to inspect the Poplar Creek Natural Area as our Volunteer Steward commitment. This year is no different. Once upon a time this outing was dubbed the "Oyster Foray", but as this province gets dryer and habitat changes, the focus has shifted to celebrating the summer solstice with a pig or lamb roast. This year we gather at Pieter van der Schoot's for the celebrations on June 20-21. Driving directions are provided on the attached map.

So as not to spend our long summer evenings inside we have converted three of our regular meetings to be forays: June 24 and July 22 we will be somewhere within Edmonton, either in the River Valley or some other city woodlot. Your suggestions are welcome. On August 26 we plan to visit the Devonian Botanic Garden near Devon.

We have two forays scheduled for the southern region this summer. We will be back in Bow Valley Provincial Park, Kananaskis Country, for a weekend of forays on July 18-19. On September 5, a foray is scheduled for the Cochrane area.

This year the AMS Mushroom Exposition will be held on August 9, so on August 8 we need as many foragers as possible to scour their favorite mushroom patches and find the greatest diversity of fungi for the

exposition to be held at the Devonian Gardens.

This year's Alberta Foray will be held on the western end of Lesser Slave Lake at the Northern Lights College in Grouard on August 20 through 23. More information will follow shortly.

As always, our pick-for-the-pot foray will be held in an area south of Edson. However, for a change we have reserved the group campground at Weald Provincial Recreation Area for this year. We will have it for the nights of September 11 & 12. There are fully enclosed shelters and other amenities not found at Lambert Creek and it is one kilometre from all truck traffic. I will be requesting a hard and fast commitment for all campers as fees do apply.

Another three fall forays will take place outside of Alberta and just about as far apart as you can get and still be within North America. The annual Foray Newfoundland and Labrador takes place this September 11-13, in the boreal forest of Central Newfoundland. More can be found at their website <http://www.nlmushrooms.ca/>.

The Fungi Festival at Shuswap, BC takes place September 25-27 and has been a great hit for lobster mushroom enthusiasts. More information can be found at <http://www.fungifestival.com/>

Extend your season by attending the North American Mycological Association (NAMA) foray this year at Lafayette, Louisiana on November 26-29. Check out their website for details, at <http://www.namyc.org/events/index.html>

Even though some dates or locations may change we will do our best to get updated information out to our members. Happy foraying.

 Bill Richards, AMS Foray Coordinator

President's Message

(continued from page 2)

We have some changes this year in our programming philosophy. Instead of our regular monthly meeting during the summer, we will be replacing these with more evening forays to take advantage of our short summers. But to make up for the missed meetings we have some community outreach programming planned, which will be open to all our members. We have a series of lectures scheduled with the John Janzen Nature Centre in Edmonton, a Mushroom ID course at Blue Lake in Hinton, a gastronomy course at the NAIT – School of Hospitality. But if you are really missing some of our regular lectures, be sure to attend the Alberta Foray in Grouard this August. There you can experience a whole summer's worth of interesting mushroom topics in one weekend along with some great picking and loads of new mushrooms to learn.

We are also consciously reaching out to our membership across Alberta, scheduling more forays in different parts of the province. In May we will head out toward St. Paul for morels, in July we will be in the Bow Valley for a foray and mushroom display in the Bow Valley Provincial Park, in August we will up in Lesser Slave Lake for our Alberta Foray and on the September long weekend back down to the Calgary area and then back out to the Edson / Hinton area at Lambert Creek.

Of course we are still keeping many of our long standing annual events including our Solstice foray and Pig Roast out at Poplar Creek, our annual Mushroom Exposition at the Devonian Botanical Gardens, and end of the season foray in Sicamous. There will be many outstanding opportunities for mushrooming, both physical and intellectual, so please take advantage of as many of these as you can.

 President - Martin Osis



Morels

The morel is widely applauded by chefs and gourmets, who savour its smoky, earthy, nutty flavour. In general, the darker the mushroom the stronger the flavour!

Its spongy, honeycombed, cone shaped cap ranges in size from 2 to 4 inches high and colours from a rich tan to an extremely dark brown.

Wild morels usually appear in specialty produce markets in April and the season can last through June. Cultivated morels may appear sporadically throughout the year. Choose fresh specimens that have a firm yet spongy texture. Imported canned morels can be found in gourmet markets year-round. Dried morels have a more intense, smokier flavour than fresh ones and have the advantage of being available year-round.

The marvelous flavour needs little enhancement and this mushroom is best simply sautéed in butter.

**Bon appetit
Doug Overes**

Doug Overes is an award winning Chef who has won gold medals in international competitions as both an individual member and Captain of Team Alberta. Currently he is a member of the Faculty of Professional Cooking at Lethbridge College. As well he is the President of the Southern Alberta Academy of Chefs and a new AMS member.

Recipe

Grilled Asparagus and Roasted Mushroom Salad with Toasted Pecans, Cambozola Cheese and Red Chile Pepper Vinaigrette



Yield: 4 servings

Ingredients:

- 1 pound Asparagus, grilled
- 1 pound Assorted Mushrooms (Button, Oyster, Morel) coarsely chopped
- 3 Tbsp. Olive Oil
- 1 Tbsp. Fresh Thyme & Chives, chopped
- 1 Tbsp. Red Pepper, julienne (cut into long, thin (~3 mm, 1/8 inch) strips)
- To taste Salt and Pepper
- ¼ cup Toasted Pecans
- 8 ounces Fresh Cambozola Cheese

Procedure:

- Heat oil in a large sauté pan (frying pan with flat base and low, rounded sides) over high heat.
- Add mushrooms and cook until golden brown
- Add thyme, pepper, pecans and a few chunks of the cheese and season with salt and pepper
- Toss asparagus with a few drops of the vinaigrette (recipe below) and season with salt and pepper
- Arrange ¼ of the asparagus in a criss-cross pattern in the centre of the plate.
- Arrange the mushrooms on top of the asparagus (in a ring mold) and top with some more cheese
- Sprinkle some more cheese and a few pecans around the plate
- Drizzle with more dressing

Red Chile Pepper Vinaigrette

Ingredients:

- 2 Tbsp. roasted red pepper paste
- 1 Tbsp. Ancho Chile Powder
- Salt & Sugar
- ¼ cup Red Wine Vinegar
- ½ cup Olive Oil

Procedure:

- Whisk together paste, ancho powder, pinch of salt and vinegar
- Slowly whisk in oil until emulsified and season to taste with more salt and sugar

Whitemud Creek Foray

March 22, 2009

As follow-up to Annual General Meeting several member of the Alberta Mycological Society met at Whitemud Creek for a Sunday afternoon polypore foray. If you paid any attention to the weather forecasts you probably stayed at home and in the house. This was truly unfortunate as the roads were good, if wet, and required the use of the wipers to keep the slop off the windscreen.

In all 3 people showed for the walk about the old growth forest along the Whitemud Creek. In total 16 species (see below for initial list) were identified in addition five unidentified species were collected for future determination.

Whitemud Foray March 22, 2009

<i>Phellinus igniarius</i>	on paper birch
<i>Fomes fomentarius</i>	on paper birch
<i>Fomes pinicola</i>	on white spruce
<i>Fomitopsis cajanderi</i>	on white spruce
<i>Plicaturopsis crispa</i>	on alder species
<i>Stereum hirsutum</i>	
<i>Ganoderma applanatum</i>	on balsam poplar
<i>Trametes elegans</i>	
<i>Hypoxylon mammatum</i>	
<i>Tremella mesenterica</i>	on white spruce
<i>Hypoxylon cf fragiforme</i>	
<i>Trichaptum bifforme</i>	on paper birch
<i>Apiosporina morbosa</i>	on pin cherry
<i>Irpex lacteus</i>	on alder species

There are also two species of recupinate polypore which are yet to be identified.

Poplar Creek Foray

This year's Poplar Creek Foray and Volunteer Steward event will be held June 20 and 21. Pieter van der Shoot will once again host AMS members and their guests on his property near Breton, just across the street from one of the Poplar Creek Natural Area properties. As has become a tradition over the last few years, we will have a pot luck dinner with pig or lamb roast. We will pass the hat to cover the cost of the roast and other expenses.

Mark this event in your calendar and come out with your mushroom hunting equipment, a tasty dish for the pot luck dinner, a guest (or several) that might be interested in mushrooms, your camping equipment, humour, your dance legs and some rhythm, and your favourite beverage, and celebrate summer solstice with your mushroom buddies!

For directions and further information, please refer to the Foray map. An update with the latest information will follow approximately a week prior to the event.

2009 Photo Contest

Since 2008 was a poor year for mushrooms in Alberta, we did not get as many poisonous mushroom pictures for the next poster as we would have liked to receive. As a result the categories for the 2009 photo contest will be the same as in 2008. We will have exciting prizes for the

- ❖ best overall mushroom picture (any species);
- ❖ best poisonous mushroom picture; and
- ❖ best documentary picture or picture series.

More details on when and how to submit your entries will follow in the next newsletter, but until then get a head start and begin taking pictures! Digital pictures are preferred, but we will also accept (and scan) slides and prints.

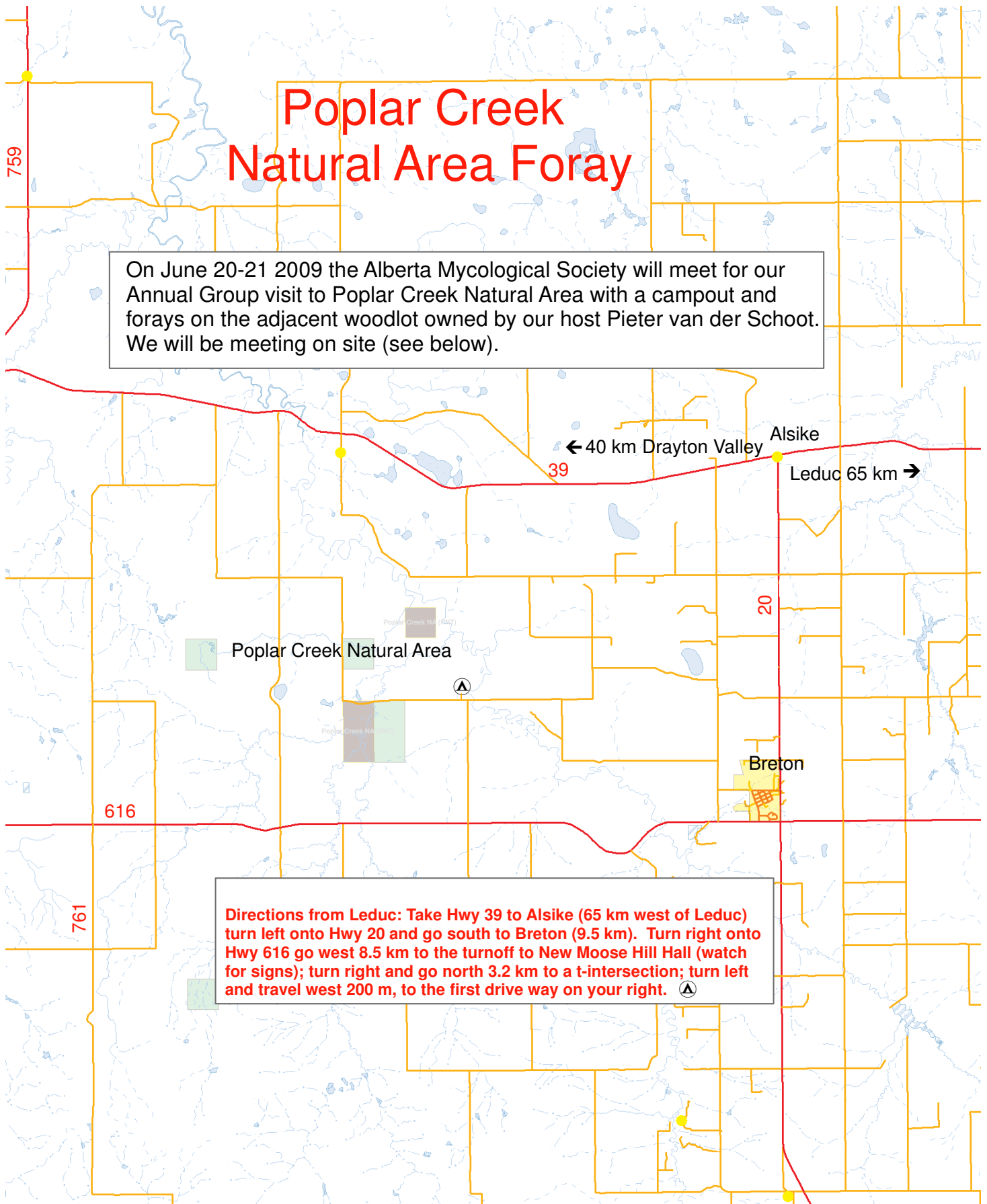
Newsletter Contributions

This is **your** newsletter, so if you would like to contribute by submitting an idea, writing an article, or in some other way, please contact Jeannette Gasser at 780-439-4932 or by e-mail at newsletter@wildmushrooms.ws.



Poplar Creek Natural Area Foray

On June 20-21 2009 the Alberta Mycological Society will meet for our Annual Group visit to Poplar Creek Natural Area with a campout and forays on the adjacent woodlot owned by our host Pieter van der Schoot. We will be meeting on site (see below).



← 40 km Drayton Valley Alsike
39 Leduc 65 km →

Directions from Leduc: Take Hwy 39 to Alsike (65 km west of Leduc) turn left onto Hwy 20 and go south to Breton (9.5 km). Turn right onto Hwy 616 go west 8.5 km to the turnoff to New Moose Hill Hall (watch for signs); turn right and go north 3.2 km to a t-intersection; turn left and travel west 200 m, to the first drive way on your right. ▲

Alberta Mycological Society

2008 Forays Year-in-review

2008 was another exceptional year with some of our annual visits to well-known spots and a few new sites added for variety.

Winter Polypore foray.

March 15 2008 unfortunately our proposed Polypore foray in Red Deer had to be canceled at the last minute because of dangerous road conditions.

It was a Wonderful Weekend but Weak on the Morel End. On May 24 2008, a group campsite was reserved within the Open Creek Dam Campground, which is managed by the Rimbey Fish & Game Association. The lack of morels diminished the “superb” quality of the foray with the final count at close on Saturday being 0.3 mushrooms per participant; that is, just 9 morels for the 30 people who attended. We were fortunate to have visiting mycologist Andrus Voitk from Newfoundland, his wife Maria & his sister attend this outing. Soil temperatures were on the edge of being too cool and were 3 to 4 degrees C colder than the 11 degrees C which I assume is optimum. We had our first major mishap with one of our regular foragers slipping on a wet tree root and snapping her wrist in the attempt to save herself. On Sunday we were invited to the Rose Creek area by one of our attending members Kathy Schwengler, who reports that many species of fungi have been collected there on her property. More details can be found in Spore Print 2008 No. 1.

North Cooking Lake

Natural Area. On the evening of June 4 2008 in the North Cooking Lake Natural Area, a group of 9 members took a short foray. Past weather conditions were such that this is the driest I have seen this site in my 28 years of visiting it. As there is a correlation between

moisture and mushrooms, the latter all were also in short supply.

Volunteer Steward

Commitment. On June 14-15 2008, we again did a survey of Poplar Creek Natural Area to fulfill our Volunteer Steward Commitment of “observing, recording and reporting” our findings within the natural area. Once again, we owe Pieter van der Schoot a great deal of appreciation for opening up his property to the Alberta Mycological Society. In addition to forays on the natural areas and Pieter’s property, we enjoyed a communal roast pig and pot luck supper.

Mid-summer Campout

Foray On July 19-20 we were back at the group Campground at Open Creek. Oyster mushrooms were the most common of the edible fungi and the continuing lower than normal moisture levels were still having an effect. We did see some fireflies on the warm summer evening, and for some people it was their first time glimpsing these flashing insects.

Pre-Exposition Forays

August 9 2008 Thanks again to all

who helped collect specimens for the Mushroom Exhibition.

Alberta Foray On August 22-24 2008 we held our annual Alberta Foray on the Tsuu T’ina First Nation Reserve west of Calgary. An excellent foray was had through Reserve and despite some dryness; upwards of 180 different fungi species were recorded. See Spore Print 2008 No. 2 for more details.

Lambert Creek Campout.

September 13-14 2008 I was delinquent again and took my foraying to Newfoundland but I have been told that the Lambert Creek and area foray went well. About 25, participants got out and over 81 different species were collected of these several interesting species were found. See Spore Print 2009 No. 1 for more details

Shuswap Foray

Many members of AMS joined participants from other Western Canadian mushroom clubs on Thursday September 25-28 2008 to foray at Sicamous BC on beautiful Shuswap Lake. More details can be found in Spore Print 2008 No. 2.

Respectfully submitted to the Alberta Mycological Society, March 21 2009



Bill Richards, Foray Coordinator



May 27 monthly meeting

How to find Morels

Well, there is a good question. Do you want a good answer? One of the most exquisite of all the edible mushrooms is found all over the province, yet so many people

struggle to find them. Martin Osis will share the definitive secrets of just where to look. Part of understanding where to look is to learn a little bit about the role and the character of this prized edible. Martin will talk about the different types of Morels found in Alberta and how to tell them apart. He will also discuss some of the quirky habits of the Morel and why knowing these habits should help you pick the right spots to look.



Other Mushroom learning opportunities

Along with our regular programming and list of Forays there are a few more learning opportunities for members to take advantage of. While these are not official AMS events, all AMS members are welcome to participate!

John Janzen Summer Mushroom Lectures – John Janzen Nature Centre, Edmonton. These lectures cost \$5.00 but are free to AMS members.

❖ Tuesday, June 9th, 7 - 9 pm
Lecture #1 – Mushrooms in the Big Picture

Sometimes we don't like the sight of them (when they grow on our well-tended lawns) and sometimes we love them (sautéed in a pan), but how much do we really know about mushrooms? Join members of the Alberta Mycological Society and learn about the fascinating role mushrooms and fungi play in our ecosystems. We'll spend some time outside looking at mushrooms, so dress for the weather and bring along any mushrooms you may have found.

❖ Tuesday, July 14th, 7 - 9 pm
Lecture #2 – Edible Mushrooms

All you 100-mile-diet enthusiasts, gourmet mushrooms free for the picking! Join members of the Alberta Mycological Society and learn which mushrooms in Edmonton are edible, and which ones are not! Find out critical information before you prepare your sauté pan...

❖ Tuesday, Aug 11th, 7 - 9 pm
Lecture #3 – Medicinal Mushrooms

Mushrooms have been used in medicine for thousands of years. Today many fungi are used in both conventional and

alternative health care. So what grows in your back yard? Join members of the Alberta Mycological Society and learn about the medicinal qualities of local mushrooms, and how to identify these helpful fungi.

Mushroom Identification Weekend – Blue Lake Centre, William Switzer Provincial Park, near Hinton, Alberta

August 1 & 2, 2009

A tremendous course for everyone interested in wild mushrooms. Martin Osis from the Alberta Mycological Society will guide participants through this course in the classroom, in the field, and in the kitchen.

Course costs:

- Hostel accommodation (12 participants per hostel): \$230 per person, plus GST
- Cabin accommodation (4 participants per cabin): \$298 per person, plus GST

This includes 2 nights accommodation (arrive Friday evening after supper), breakfast, lunch and dinner Saturday and breakfast and lunch Sunday.

Cost for campers: course, lunches, and dinner only: \$160 per person, plus GST

For information and registration contact:

Jerry at 780-817-1512 or by email at jerry@inroads.ca



Alberta Wild Mushrooms: From Field to Plate

NAIT has teamed up with the Alberta Mycological Society to offer the best mushroom class in Edmonton, which includes an in-class theory and an off-site visit component, in which students will be introduced to the identification of edible wild mushrooms and will gather them for the cooking portion of the class.

After the foray, class participants will return to NAIT metro campus, where they will be joined by a Chef instructor. The instructors will take the students on a journey of culinary mushroom creations. Flavour dynamics, texture considerations and, of course, effective cooking techniques, will be discovered through demonstrations and hands-on production.

Hours: 10

Thursday, Sept. 17, 2009,
7:00 pm - 9:00 pm, and
Saturday, Sept. 19, 2009, 8:30
am - 4:30 pm

Registration fee: \$235 plus GST; you can register online at <http://www.nait.ca>

Bow Valley Parks Day and Associated Foray.

We will be foraying in the Bow Valley Provincial Park and the Kananaskis area on Saturday, July 18 and having a mushroom display on Sunday, July 19th in conjunction with their "Parks Day". Good opportunity for both picking mushrooms and looking at specimens.



First Overall:
Hericium coralloides by Linda Kershaw

The 2008 photo contest was an enjoyable experience for me from a first-time judge's perspective, no doubt satisfactory for the photographers and, I think, quite an artistic eyeful for everyone who saw the entries.

Never having been personally interested in the technical aspects of photography, it has always been the art and display of photos which usually caught my attention. So when an



Second Overall:
Lycoperdon perlatum by Jeanette Gasser



Third Overall:
Fomitopsis pinicola by Jeanette Gasser

invitation was circulated to judge the annual AMS photo contest, I jumped at the chance without any knowledge of technique, lighting, composition, etc.

Armed with a DVD of the photos already

classified into three different categories, poisonous, documentary and overall, plus an electronic judging form, my task was full of formidable expectation. A cursory examination of the 98 entries revealed some incredibly artistic shots, some great attempts, and some pure question marks. Then I got down to the business of assigning points to each photo based on attributes such as background, focus, colour, depth of field, exposure, lighting, and composition. While it was fairly challenging to define some of these technical attributes, applying a common-sense touch to a term such as 'depth of field' allowed me to confidently award a value to each photo. The greatest difficulty was

justifying one score over another for seemingly equal technical or artistic representation, although for ultimate justification, my studied first impression was taken to the bank.

One of the most enjoyable aspects of this experience was viewing the wide variety of fungi and habitat. Micro-, macro-, colourful, camouflaged, and wild shapes defined the vibrancy of most photos, while the

habitat varied in ways that most observant mycophiles know and understand. Glorious photos of fly agaric, false morel, honey, oyster, morel, beartooth, red top, puffball, bird's nest, and polypore all contributed. Personally, I thought that colour was the most important attribute, giving the often 'green' photos much life. Lighting and background were also of considerable importance in my role as technorationalist. In the end, all of my scores were assembled with five other judges' scores and the winners were announced at the AGM at NAIT on March 21, 2009. Seven contestants submitted 98 entries and the top placed photographers and photographs were:

1st overall: *Hericium coralloides* by Linda Kershaw
2nd overall: *Lycoperdon perlatum* by Jeannette Gasser
3rd overall: *Fomitopsis pinicola* by Jeannette Gasser

1st documentary: *Stropharia hormanii* by Martin Osis
2nd documentary: *Sarcodon imbricatum* by Martin Osis
3rd documentary: *Pholiota mutabilis* by Betty Fisher



1st poisonous:
Inocybe sp. by
 Jeannette
 Gasser
 2nd poisonous:
Amanita
muscaria by
 Jeannette
 Gasser
 3rd poisonous:
Clitocybe
dilitata by
 Martin Osis

The above winners will grace the next AMS poster 'Poisonous Mushrooms' due in 2010. No doubt many of these fine photos were snapped on the AMS foray trails, so take your camera out on forays and capture a few fungi on film or memory card, and take your chances in the 2009 AMS Photo Contest.



First Documentary:
Stropharia hormanii
 by Martin Osis



Second Documentary:
Sarcodon imbricatum
 by Martin Osis



First Poisonous:
Inocybe sp. by Jeanette Gasser



Third Documentary:
Pholiota mutabilis by B. Fisher



Second Poisonous:
Amanita muscaria by Jeanette Gasser

Third Poisonous:
Clitocybe dilitata by
 Martin Osis



Annual General Meeting (AGM) of the Alberta Mycological Society

The 2009 Annual General Meeting was held at Ernest's, the NAIT School of Hospitality's own restaurant, on March 21. Everyone who attended was very impressed by the beautiful, comfortable, and very suitable setting. We could actually close the blinds when we used the high-quality digital projector! Thank you to NAIT for providing this great atmosphere.

Unfortunately only about 25 members found their way to the AGM, but those who attended did definitely not regret it. The day started with the official business of executive reports, financial planning, foray and program information for the upcoming season, and elections.

George and Anne Litven with the 2008 President's Award for their countless volunteer hours devoted to the Society.



Pieter van der Shoot with the 2009 President's Award for his long standing commitment to the Society.

The motion to award a lifetime membership to Bill Richards in recognition of his many years of volunteer contributions to the Society was accepted unanimously. Congratulations, Bill, well deserved! We had some good discussions on certain agenda items, but were done in time for one of the highlights of the day.

Two chefs and instructors with NAIT's Culinary Arts program put on a special mushroom cooking show just for us. We sat in a half-circle around the kitchen counter and carefully watched every of their steps directly and simultaneously via video, which allowed all of us to look into the



pans and pots. We got to taste all the creations, which resulted in lots of “oh”, “uh”, “mmh” and similar sounds. My personal favourite was chef David Whitaker’s polenta mushroom tart with herb salad – not exactly low-calorie food, but it was heavenly.

The cooking was followed by lunch, which included a wonderful mushroom soup (there may have been some cream involved), roast beef, and other savoury treats, completed by three kinds of still-warm cookies, coffee, and tea. Mmmmm again.

Despite the full bellies we managed to stay awake during the interesting presentation on the North Saskatchewan River watershed, which led to lively interjections and discussions on statistics and politics. Fortunately the presenter of the North Saskatchewan Watershed Alliance was not easy to unsettle.

The program was completed by the presentation of the 2008 Photo Contest entries and winners. It was a beautiful collection of all kinds of shapes, colours, and habitats imaginable. The audience was amazed to learn what absolutely beautiful and rare species one photographer had captured in the Whitemud Ravine. It reminded us to slow down and look for the small and hidden treasures when out for a walk and not just focus on the large and obvious specimens.

Very satisfied we all headed home, invigorated and ready for a new season of unlimited discoveries and possibilities, and looking forward to next year’s AGM, which will be measured against a very high standard set in 2009.

 Jeannette Gasser

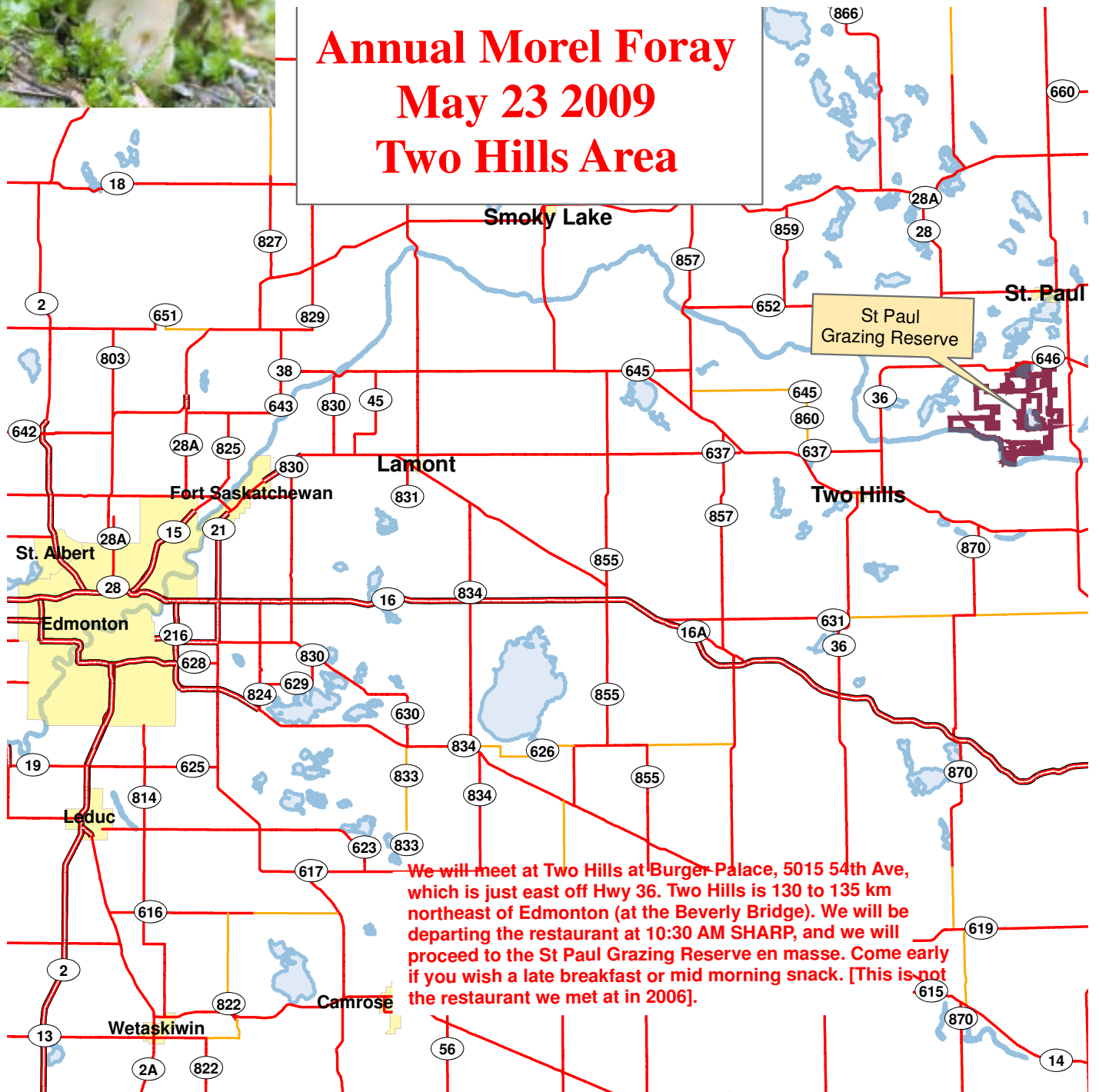
The AGM Meeting and Cooking Class





We decided to do two forays out to St. Paul. One this weekend (May 23) and one next weekend as well. While many of us thought this weekend was too soon due to the cold, Bill wanted to go anyway because he is only available this weekend. I will lead the following weekend foray when I think it will be better due to both the warmth and wetness from this week. Those pesky morels need a little time to grow after the watering they got.

Annual Morel Foray May 23 2009 Two Hills Area



We will meet at Two Hills at Burger Palace, 5015 54th Ave, which is just east off Hwy 36. Two Hills is 130 to 135 km northeast of Edmonton (at the Beverly Bridge). We will be departing the restaurant at 10:30 AM SHARP, and we will proceed to the St Paul Grazing Reserve en masse. Come early if you wish a late breakfast or mid morning snack. [This is not the restaurant we met at in 2006].



Alberta Foray Registration Form

Name(s): _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Phone: _____ Cell: _____ Email: _____

Option 1: includes all foray events, all meals, accommodation at the College, and T-shirt

\$195.00 per person x ____ persons = \$ _____

Option 2: includes all foray events, all meals (but not accommodation*), and T-shirt

\$140.00 per person x ____ persons = \$ _____

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

\$25.00 per individual x ____ persons = \$ _____

\$35.00 per family x ____ families = \$ _____

Total enclosed: \$ _____

T-shirt size(s): Men' S __, M __, L __, XL __, XXL __

Women's S __, M __, L __, XL __, XXL __

* Camping is available nearby, but not included in this registration option.

**Please send your registration form(s)
and cheque(s) no later than August 10 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 10 cannot be accepted.



AMS Calendar of Events for 2009

Please Join Us!!

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

March

20 *President's Dinner*
Location: NAIT Ernest's Dining room

21 *Annual General Meeting*
Location: NAIT

22 *Polypore Foray*
Natural Region: Boreal Forest
Location: Edmonton: Whitemud Park North, access from Fox Drive

April

22 *Regular Meeting*

May

30 *Morels, Verpas and Spring Agarics*
Natural Region: Aspen Parkland/Boreal Forest
Location: St. Paul Grazing Reserve

27 *Regular Meeting*

June

20/21 *Volunteer Steward Commitment*
Natural Region:

Lower Foothills
Location: Poplar Creek Natural Area Campout

24 *Summer Evening Foray*
Location: Edmonton River Valley

July

18/19 Location: TBA
Summer Fungi
Natural Region: Lower Foothills
Location: Bow Valley Provincial Park, Kananaskis

22 *Summer Evening Foray*
Edmonton River Valley
Location: TBA

August

1/2 *Mushroom Identification Course*
Natural Region: Foothills near Hinton
Location: Blue Lake

08 *Pre-Exposition Forays*
Natural Region: All Regions
Location: Your choice.
Mushrooms to be collected for EXPO

09 *City of Champignons Mushroom EXPO*
Location: Devonian Gardens

20/23 *Alberta Foray*
Leccinum, Russula, Lacatrius and other Agarics
Location: Grouard, Northern Lakes College

26 *Summer Evening Foray*
Natural Region: Edmonton Area
Location: Devonian Botanic Gardens

September

05 *Leccinum, Russula, Agarics*
Natural Region: Foothills near Calgary
Location: Cochrane

11/13 *Foray - NFLD and Labrador*
Natural Region: Boreal Forest
Location: Central Newfoundland - Max Simm's Camp

12/13 *Foothills Foray*
Natural Region: Foothills
Location: Weald Provincial Recreation Area

23 *Regular Meeting*

25/27 *Chanterelles, Lobsters Galore!*
Location: The Fungi Festival, Shuswap, BC

October

28 *Regular Meeting*
Mushroom Cooking Demonstration
Location: NAIT School of Catering

November

26/29 *NAMA Annual Foray*
Location: Lafayette, Louisiana



General Member Meetings

Fourth Wednesday as listed above -

Time: 7:00 pm

Location: Riverbend Library

