



Spore Print

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Helene M. E. Schalkwijk- Barendsen

Helene M.E. Schalkwijk-Barendsen was born in the Netherlands in 1921, and holds the degree of Ingenieur in Horticulture, from Wageningen University. She married J.A. Schalkwijk and has lived in Canada since 1949. They have four children. In her late forties as her children grew up Helene took up painting. Her favorite subject soon became mushrooms. With her education and interest in botany, she found it troubling not to be able to put names on the different species she was painting.

Since the early 70's, Leni (as she is affectionately known) sent countless specimens of fungi to the Biosystematics Research Centre in Ottawa, as well as to many other prominent mycologists. Along with these specimens she sent detailed field descriptions along with both black and white and colour sketches. She has indicated that almost all the specimens in the



**Helene
Mathilde Eveline
Schalkwijk-Barendsen
1921-2010**

illustrations for her books are documented in the National Mycological Herbarium.

In the process of collecting fungi, she has come across thousands of different species. She would paint the fungi where she found them. Some of her exhibitions of paintings have been hung in Canada's Museum of Natural History in Ottawa, Provincial Museum of Alberta in Edmonton, the Glenbow Museum in Calgary, and the Edmonton Art Gallery. In 2003, Leni donated many of her mushroom paintings to the Edmonton Mycological Society, which we display as part of our yearly exposition.

Leni together with Dr. Randy

Currah founded the Edmonton Mushroom Club in 1987, which soon became the Edmonton Mycological Society and most recently the Alberta Mycological Society. Her face was regularly featured in the local daily newspapers whenever there were articles written about mushrooms. She was always referred to as the Mushroom Lady, and a lady she truly was. During that time she gave many, many lectures, and has led countless forays. Leni has tirelessly and patiently answered the same questions over and over from newcomers to mycology – she has always been the enthusiastic promoter of all things fungi. She would describe all the fungi that people brought her, explaining the characteristics of the fungus, translating the scientific name so that her students would get a better understanding of each specimen. Those who wished to learn merely had to stroll beside her and act like a sponge! As well, she taught courses in field identification at John Janzen Nature Centre in Edmonton for ten years.

Most importantly, in her efforts to assist budding mycologists, she has published **Mushrooms of Western Canada**. This book is a compilation of over 25 years of forays, painting, research and correspondence. This book gave amateur mycologists a tremendous tool, as previously there had been

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President: Martin Osis

President's Message

Welcome to 2010. Lots of snow gives us promise of a hopeful morel hunt in May. Alberta is a great place for morels but we still need the stars to come together and provide us with some rain and warm weather in early May. When it comes together I've picked morels till I am sick of bending over for them.

As you can see from our headline we have some sad news. Leni Schalkwijk, one of our founders, mentors and author of our field guide, "Mushrooms of Western Canada" passed away this January. For those long time members who had the opportunity to learn from her, many fond memories flood back. In honour of Leni, we are dedicating this year's Alberta Foray in her honour. We are planning to have in attendance some of the mycologists that worked with Leni, who made the field guide we so heavily rely on possible. I hope that many of our members will take advantage of the good times and educational opportunity that this foray will bring (see details and registration).

Our Schedule of Events is on page 12, so mark those dates in your calendars, as we have planned another busy year. We have expanded some programs for our Southern Alberta members to take advantage of. In fact our Alberta Foray will return south again after a very successful Alberta Foray at Grouard. In spite of the dry weather we had more mushrooms than we could deal

with. With help from Imanta, Alberta's Latvian Society, who gave us a significant grant, we had a room full of top-notch mycologists for members to learn from, including a mycologist from the "Latvian Natural History Museum", Inita Daniele.

This year we have received support from TD "Friends of the Environment" to bring in some of our experts.

One of the exciting new events for the Edmonton area will be a "Morel Count". On Monday May 24th, Victoria Day, we will identify and designate several promising potential morel sites. We will have members scour those areas for morels and other fungi and then meet for a "tail gate" potluck at the end of the day and record our findings. Nothing beats a day of morel hunting that ends with sharing stories and good food. Details will follow after our May 26 meeting, which, after popular demand will feature a lecture on morels. We will be repeating this lecture in the Calgary area on Saturday June 5, following a morel foray in the Cochrane area. If we have a successful "Morel Count" in Edmonton and can get a volunteer from the Calgary area, perhaps we can organize a "Morel Count" there in the future as well.

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 Botanic Garden, 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.

Happy mushrooming!

 Martin Osis

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TO EAT OR NOT TO EAT, THAT IS THE QUESTION.

Some second thoughts on poisonous mushrooms.



Coprinus atramentarius. Photo courtesy of Denise O'Reilly.

“THIS SUMMER we were in Labrador City, picking mushrooms along Vello’s Trail. One day we found a beautiful colony of *Coprinus atramentarius*. I fried up some onions in butter until they were just turning a golden brown, then added the *Coprinus*. While cooking, Maria and I enjoyed some very nice Australian shiraz. We finished the rest of the bottle with supper, *Coprinus* for me and lamb chops for my lamb chop, a sort of controlled experiment on the effects of alcohol and coprinotoxin.” Andrus Voitk, “McIlvania”, Summer 2009. (Note: Andrus Voitk, attended our Morel Foray at the Rocky Mountain House Grazing Reserve and was our guest speaker at our May meeting in 2008.)

This year has had a series of challenges to what I always thought true of poisonous mushrooms. The quote above comes from an interesting read in the latest McIlvania, a NAMA publication, which can be read in full at http://www.namyco.org/publications/mcil_journal.html. As most of us know or perhaps I should say believe, the Inky Cap can produce a very unpleasant mushroom poisoning when consumed with alcohol.

In our first issue last year we had a great article on Mushroom Poisonings by Mike Beug along with a bit of a different viewpoint from an excerpt from Charles McIlvaine’s “One Thousand American Fungi” (Note: the NAMA publication is named in his honor). Charles McIlvaine personally tested and recorded as edible many fungi that are now commonly listed as poisonous. In the process, he of course, avoided those known deadly *Amanitas* and other undisputed poisonous mushrooms, but experimented with many others that we consider either inedible or poisonous. In the process of compiling his “One Thousand American Fungi” he only poisoned himself 300 times, more or less.

Over the last several years we have received updates that mushrooms we have considered edible and delicious were in fact deadly poisonous. The one that stands out is the Man on Horseback, *Tricholoma flavovirens* or *Tricholoma*

equestre (name depending on which mycologist you are talking to). This has been one of my favorite of all fried mushrooms and I questioned the validity of the conflicting information about a delicious edible mushroom that I have eaten on many occasions. Upon more research it appears that the poisoning, which happened in France and Poland, coincided with tremendous fruitings and therefore an overconsumption of these mushrooms is most likely the blame. This was also the case with several deaths in Japan, related to the overconsumption of Angels Wings, *Pleurocybella porrigens* (similar to Oyster mushrooms). These “Angel Wing” poisonings seemed to affect older mycophagists or people with pre-existing kidney problems. Known edible mushrooms poisoning people have also occurred closer to home with overconsumption of *Leccinum*s, our own “Red Cap”.

Mid summer I received another article written by David Arora, author of “Mushrooms

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Entoloma sp. Photo courtesy of Martin Osis.

The Great Alberta Mushroom Foray & Leni Schalkwijk Memorial Foray

This year's Alberta Foray will be held on the September long weekend, September 3 - 6, 2010. The location will be in the beautiful Kanasakis and Bow River Valleys near Canmore, Alberta just outside Banff.

This year's foray will be designated "The Leni Schalkwijk Memorial Foray" honouring one of our founding members and mentors. At every foray we hold in Alberta, Leni's name is mentioned, as she is with us every time we reach for her book. Her book is the first field resource both amateur and professional mycologists reach for in Alberta. We will also be using her book for the Beginners' Mushroom Course, which will be offered for those of you starting out or just wanting a review. She was irrepressibly enthusiastic about learning more and educating those around her about mushrooms. She patiently answered all questions

and those questions she could not answer, she often did more research and never forgot to send off a little note with her well



thought out answer. The Alberta Mycological Society tries to keep the enthusiasm she brought us alive and enduring.

During the foray we will be visiting 12 varied sites in the region, bringing samples of species back to our sorting area, where expert mycologists will help the

identification process. Mushrooms that are identified are then entered into our database, photographed and set out for display. Hopefully, a bounty of the best edibles will head to the kitchen to be prepared and tasted.

We will be offering workshops and evening lectures, leaving time in the later evenings for lots of informal socializing. An evening banquet will be held in Leni's honour.

Our facility will be the YMCA, "Camp Chief Hector" adjacent to the Bow Valley Provincial Park. The camp is beautifully located on a 1000 acre site which includes a small lake with plenty of shore line to explore. Our main venue will be in the Beaufort Lodge which has held many conferences.

The meals are included with two registration options and we have small dorm facilities with central washrooms (please view the site at <http://www.ymcacalgary.org>). We won't assign anyone a top bunk unless you have some children you want to bring along. You are required to bring bedding or a sleeping bag. For those campers or RV'ers, there will be locations to set up near by. If you are looking for a bit more luxury, Deadman's Flats is about 10 minutes away as well as a lot more luxury at the Stoney Nakoda Resort, just 5 minutes away.

Please register early as these spaces will go fast.

Photos courtesy of Camp Chief Hector YMCA.



Alberta Foray Registration Form

Name(s):

1. _____
2. _____
3. _____
4. _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Phone: _____ Cell: _____ Email: _____

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

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

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

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

Option 3: includes all foray events and Foray T-shirt, no meals or accommodations.

\$85.00 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): S __, M __, L __, XL __, XXL __

* Camping is available on site with costs included, no services. Campgrounds are available across the highway at Bow Valley Provincial Park with full services, reserve early with the Park. Hotel / motel are available nearby, again reserve early due to the long weekend.

Note: there will not be a meal served on Friday night.

Visa or Mastercard: _____

***For security please do not include expiry date and your 3 digit code.
You will be contacted to confirm that information.***

Please send your registration form(s) and cheque(s) no later than August 18 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 18 cannot be accepted.



Gyromitra s.s. Photo courtesy of Shelley Stobee.

Demystified”, who writes that the *Amanita muscaria* should be considered an edible mushroom, much the same as the morel. If you recall that the delicious morel is potentially quite toxic if eaten raw, he asserts the same applies to the Fly agaric. If the *Amanita muscaria* is prepared properly it is indeed edible. He reasons that there has never been a “confirmed” death associated with the *muscaria*, and that the toxins present are water soluble. So, if at first, the mushroom is parboiled with some salt, the toxins are washed out, or at least significantly diluted, leaving a delicious mushroom. I might add that if anyone is going to try this that they at least reread the previous paragraph about overconsumption. I have read one account where a pair of mycophagists did try the process and the mushrooms. Apparently, they did not use enough water or salt and ended up with a mixture of both pleasant and disturbing sets of symptoms.

My thoughts on poisonous mushrooms were again challenged by the visit of a Latvian Mycologist,

Inita Daniele. Our Society invited her to attend the Alberta Foray in Grouard last summer, thanks to a donation from the Latvian society, “Imanta”. Ms Daniele also led a walk and had a presentation to the Latvian Society about the historic use of mushrooms in the Latvian culture, including a lengthy talk about the common edible mushrooms that have been consumed for centuries. Many of the fungi that have been consumed there, are listed as poisonous in many of our field guides. I had the opportunity to try many of the abundant and relatively common *Lactarius* and *Russulas*, that for years I have been avoiding. What a surprise, especially the russulas, fired in butter. I enjoyed them more than

the allegedly deadly poisonous, “Man on Horseback” I have been eating for years.

About 15 - 20 years ago Bill Richards, I, and a group of fellow canoeists came upon a large fruiting of the “Green Lobster” (*Hypomyces luteo-virens*). We fried those up and soon had a new favorite mushroom to add to our list of choice edibles. When I returned from the canoe trip I looked up references regarding the “Green Lobster” and found it either listed as “edibility unknown” or potentially poisonous. Over the years of continued consumption we have never had a reaction. This may in part be attributed that we have never found massive fruitings of this delicious edible or that those authors sided on caution.

What is the moral of this story? We know that there are an assortment of poisonous mushrooms out there and a pile of mushrooms that are not worth eating. As we get a greater knowledge and build our identification skills, perhaps we can experiment a bit. Everyone has to do their own risk assessment and personally I would stick to species within families that are generally known to be safe such as *Russula* or at worst that would only give you some gastric upset (Of course one of the first things you have to learn, in the mushroom world, there are always exceptions to every rule i.e. *Russulas* that stain black have caused deaths in Japan). I would avoid anything from the families of *entoloma*,



Lepiota sp. Photo courtesy of Martin Osis

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A Tale of Two Polypores

My first memories of a mushroom were of a polypore, which grew on a large balsam poplar stump behind our barn. How I learnt to recognize it as a fungus would be the same way I learnt of “horse-farts” and “fairy-caps”, from my grandfather who it seems always had me under foot whenever he was in the yard or gardens. My memory is vaguely of the polypore getting larger as the stump got smaller. By the time I reached six or seven years, neither a fungus nor stump remained. Enough reminiscing because I wish to talk about my present day favourite polypore, *Fomitopsis pinicola*, the red belted polypore, by contrasting it to my possibly second favourite (though there are many candidates that could vie for that spot), *Laetiporus conifericola*, the sulphur shelf.

Before I go on, the question of what is a polypore should be answered. Polypores are many-pored fungi which are usually woody, tough or leathery at maturity and belong to either the Polyporaceae family or Boletaceae family. Each group has their spore-bearing surface within tubes or pores and they typically lack a distinct stalk. Polypores are frequently found on rotting logs, and because of anti-

pathogenic properties many are rot-resistant and may persist for years. Some, like the trees they grow on, show annual growth rings.

Many field guides will provide similar descriptions for *F. pinicola* with its resinous red band. I shall not describe it except to say that one characteristic frequently overlooked is taste. It has a very distinctive astringent odour and taste, “odour of young fruiting

bodies intensely acidic, taste bitter” as described by Breitenbach and Kränzlin (1). It is this taste that I use to determine if the amorphous blobs of very young polypores are in fact a red belted or some other type.

Twenty-one years ago I purchased one such “field guide”, *Mushrooms Demystified* (2), as a textbook for a mushroom course I was attending. Near the back of this tome, Arora has a section he calls the Latin and Greek Dictionary. This most interesting and useful section helps one understand the seemingly unusual names applied to the mushrooms.



F. pinicola

of members of the pine family *Pinaceae* including white spruce (*Picea glauca*), black spruce (*P. mariana*), balsam fir (*Abies balsamea*), subalpine fir (*Abies lasiocarpa*) and tamarack (*Larix laricina*). About 18 years ago I thought that I had found another species of *Fomitopsis* growing on a paper birch tree (*Betula papyrifera*). What looked like any other *F. pinicola*, it obviously had to be another species, for no self-respecting pine-dwelling polypore would inhabit a birch tree - or would it? Over the years I learned not to be surprised about which fungi would grow where. The fact that *Fomitopsis* would grow on the

(Tale ...continued on page 8)



L. conifericola

From it I discovered that *F. pinicola* was pine (*pin*) dwelling or inhabiting (*col*). To no one's surprise, not only did I find it on our local jackpine (*Pinus banksiana*) and lodgepole pine (*Pinus contorta*), but also growing on most



Photos courtesy of Bill Richards

Memorial

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no field guide covering the boreal forest area and the northern Rocky Mountains. The Alberta Mycological Society regards this book as their "bible of mushroom identification" for Alberta fungi, as it is most used as the go-to reference book. During the NAMA Foray 2006 in Hinton, Alberta, identification experts quickly found that this book best described the local specimens that they were looking at.

Most amazingly, the knowledge that Leni learned, collected and shared started very late in life. It was in her late forties and early fifties that she started her mycological pursuits. At a time when people start struggling with memory she truly became a leader in amateur mycology.

Her Books:

Some edible and poisonous mushrooms in and around Edmonton; self-published by Helene M.E. Shalkwyk; 3rd edition, 1987.

This booklet described sixteen mushrooms commonly found in the Edmonton area, and intended to be a starting point for newcomers to the field of mycology.

Mushrooms of Western Canada; published by Lone Pine Publishing; first printed in 1991. Published also as: **Mushrooms of Northwest North America.**

Leni passed away in Vancouver, B.C. January 30, 2010, and we mourn Alberta Mycological Society's first Honorary Life Member.



Melanie Fjoser

A Tale of Two Polypores

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perfectly good wood of a birch now comes as no surprise.

In 2004, while collecting fungi during a biophysical blitz of the Birch Mountains Wildland Provincial Park in northern Alberta, 22 species fungi were collected from humble white birch. Of these, 14 species were polypores, but strangely here *F. pinicola* was not among them. In this park *F. pinicola* was only found on aspen poplar (*Populus tremuloides*) and two species of conifers.

Surprisingly I have seen *Fomitopsis pinicola* grow on almost every tree species in Alberta including alder (*Alnus* sp.) and balsam poplar (*Populus balsamifera*). Most of the rest I have already named. Overholts (3) suggest that that it grows on as many as 21 host genera while Farr & Rossman (4) list a total of "218 Fungus-Host combinations" for this species.

Second! A far less common polypore is *Laetiporus conifericola*. For many years it was believed that *L. sulphureus* the sulphur shelf was the same species that happened to grow on deciduous trees in eastern North America but grew on conifers in the west. Not until 2001, when Burdsall and, Banik (5) described *L. conifericola*, as being the conifer inhabiting *Laetiporus* and notes it is restricted to western North America.

The one outstanding characteristic that makes this polypore distinct is its bright yellowish-orange mass of fruiting-body, prompting Gussow and Odell (6) to proclaim "To find a clump of this beautiful fungus is a sight not easily forgotten". The texture is cheesy and watery-to-firm when fresh. It dries and weathers to a white chalky texture.

Only twice have I come across such beautiful specimens in Alberta and on several other occasions I have found the weathered remnants of the once beautiful polypore. On all occasions they were found on large dead or dying

fir trees. The fresh specimens I have found were on *Abies balsamea* (balsam fir) in the Lac La Biche area and on *A. lasiocarpa* (subalpine fir) in the Kakwa Wildland Provincial Park.

The texture of the *Laetiporus* lends itself well for consumption. However in recent years most species of have been reported to cause gastrointestinal upset (1, 5); so be cautious when you eat it for the first time. Not usually deterred by gastrointestinal distresses, I have found that this fungus can be cooked up into a very nice casserole. Where as *F. pinicola* can be pulverized and steeped into an earthy medicinal tonic. However, if I were going to spend a lot of time steeping, I would prefer to be cooking and have a meal at the end of all that effort.



Bill Richards

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Oyster Mushrooms

This fan shaped mushroom, with a cap varying in colour from pale gray to dark brownish – gray and a grayish – white stem, grows both wild and cultivated in close clusters on rotting tree trunks. They are sometimes also referred to as: *oyster caps*, *tree mushrooms*, *tree oyster mushrooms* and *summer oyster mushrooms*. The French refer to them as *pleurotte* and the Japanese may refer to them as *shimenji*

The flavour of raw oyster mushrooms is quite robust and slightly peppery but becomes much milder when cooked.

They are available in some areas year-round, particularly in specialty produce and Asian markets. Young oyster mushrooms (1 ½” in diameter or less) are considered the best eating. You can also purchase canned oyster mushrooms which are best rinsed before cooking.



DougOveres

Recipe Oyster Mushroom & Chipotle Stuffing

Yield: 20 Portions

Ingredients:

200 g	Canned Chipotles, minced
3	cloves Garlic, minced
100 g	finely chopped Oyster Mushrooms
1	Red Onion, minced
¼ cup	Parsley, minced
2 Tbsp.	fresh Thyme
3 Tbsp.	Extra Virgin Olive Oil
625 g	Pork trim, minced
2 Tbsp.	Plum Wine
1 Tbsp.	Worcestershire Sauce
To taste	Coarse Salt
To taste	Cracked Black Pepper



Photo courtesy of John Thompson

Procedure:

- Sauté garlic, onion, chipotle, mushroom, salt, pepper and thyme in olive oil until onions are transparent
- Cool above mixture and set aside
- With a food processor mince the pork until smooth
- Combine onion mixture, pork, parsley, plum wine and Worcestershire in a non reactive bowl (glass or stainless steel)
- Season with extra salt and pepper to taste
- Bake in a buttered casserole dish or tinfoil or use to stuff chops, chicken, tenderloin, etc.

To eat or not to eat

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lepiota, *amanita*, *cortinarius*, *clitocybe*, *gyromitras* and *allies* and of course all “little brown mushrooms”. As well I certainly would not experiment with large amounts of any mushroom, including those known edibles that I have been eating for the first time.

Why would Andrus Voitk consider the combination of alcohol and Inky Cap? While I consider Andrus’ choice of meals suspect if not down right foolish, there was some method to his madness. Years

before, Andrus had consumed some inky caps without alcohol and then had consumed some alcohol later that week with another mushroom meal. He had a terrible reaction and a very unpleasant few days with an epic mushroom poisoning. The nagging question he had, was it a big beautiful King Bolete like mushroom he ate that caused his previous poisoning or was it the consumption of the alcohol that reacted with the earlier consumption of Inky Caps that was the culprit? Some more research did reveal reports that there was a King Bolete-like mushroom

growing early in the year, in eastern North America that was causing some severe gastric poisonings **The Inky Cap?** It turns out that he had no reaction to the Inky Cap and red wine. Will I be eating Inky Cap this summer? Probably, but I think I will still avoid the wine or beer with dinner.

Note: *This article was meant for education and discussion and is not trying to encourage people to eat unidentified mushrooms. Any experimentation should never be done on unidentified mushrooms.*



Martin Osis




A Provincial Mushroom


How many of our members know what Alberta's provincial mushroom is? Go ahead – take a guess!

Long-term members know the answer, but some of our newer members may not even realize that we have one – and they are right, so far....


When we were known as the Edmonton Mycological Society, some of our members came up with the idea that Alberta *should* have a Provincial Mushroom. After all, Alberta recognizes the following official emblems: flower (Wild Rose), tree (Lodgepole Pine), fish (Bulltrout), bird (Great Horned Owl), rock (Petritified Wood), mammal (Big Horn Sheep), and even an official grass (Rough Fescue).

And so, in early 2004, the **"Pick a Wild Mushroom, Alberta!"** (PAWMA) Committee was born, with Melanie Fjoser appointed as Chair. As follows are the milestones so far:


 **Spring 2004:** A Nomination Campaign resulted in a variety of species put forth as possibilities.


 **Summer 2004:** Candidates were selected based on certain criteria – easily identifiable; widespread in Alberta; edible; and, non-pathenogenic. The three finalists were: ***Leccinum boreale* (red cap), *Pleurotus ostreatus* (oyster mushroom), and *Hericium ramosum* (combtooth mushroom).**


 Extensive media coverage ensued around the province following press releases about the upcoming vote.


 **Fall 2004:** Votes were collected by ballot box, mail, fax, our website

and by e-mails from all over Alberta. **Total number of votes received was 2586, with a clear winner, *Leccinum boreale* capturing 39.8% of the ballot with 1030 votes. *Pleurotus ostreatus* gained 34.9% with 903 votes, trailed by *Hericium ramosum* receiving 653 votes for 25.3% of the ballots.**

 In spite of all the attention, this initiative went quiet due to difficulties finding an appropriate MLA to further our cause, and because of looming provincial elections.

 However, in early 2009 Robert Rogers had initial discussions with Mr. Carl Benito, MLA for Edmonton-Mill Woods. Mr. Benito became quite interested in our project, and agreed to assist us with it.

 March 9, 2009: Mr. Benito presented Motion 502 to the Alberta Legislature. Moved by Mr. Benito: "Be it resolved that the Legislative Assembly urge the Government to introduce amendments to the Emblems of Albert Act to designate *Leccinum boreale*, also known as "Northern Roughstem" or "Red Cap", as the official mushroom of Alberta." A debate followed. The question being put, the motion was agreed to.

 Therefore, the motion passed. **Kudos to you, Mr. Carl Benito!**

During the vote to choose which Alberta's mushroom, the **"Pick a Wild Mushroom, Alberta!"** campaign received extensive support from local and provincial organizations and businesses:

- TV, radio, and newspaper coverage.
- Letter of support from the late Honourable Lois Hole, Lt. Governor of Alberta.
- Alberta Learning provided e-mail contacts for Alberta schools.

Ballot boxes for votes were placed with support and permission at John Janzen Nature Centre, Provincial Museum of Alberta, Devonian Botanic Garden, Ukrainian Cultural Village, Northern Forestry Centre, Parks and Protected Areas Office and Volunteer Conference, U of A Mycology Department, Alberta Health Agriculture Network, Junior Forest Warden offices and camps, Devon Chiropractic Office, Edmonton in Bloom, Edmonton Horticultural Society, and the Ellerslie Tea Party,

Sorrentino's Restaurant invited us to display our ballot boxes and voting posters at all eight of their locations throughout Alberta.

Funding grant for educational resources was provided by the Alberta Sport, Recreation, Parks & Wildlife Foundation \$1896.00.

Initial funding was provided by the Edmonton Mycological Society \$500.00.

EMS volunteers logged over 800 hours by end of Sept. 04 on this portion of the project.

What happens next? We (AMS) are still pursuing this initiative, and are again seeking assistance from our members to influence their own MLAs to urge the Government to introduce the required amendments to the Emblems of Alberta Act. Recently, our Director-at-Large Garry Popowich has been making overtures on our behalf to friends in government, and we are hoping that future discussions will prove fortuitous.

AMS members: we may send you urgent time-sensitive emails requesting your help to influence your MLA in this regard. We often get very short notice of meetings, so we very much appreciate your speedy responses and assistance. Thanks to everyone for your support!

Melanie Fjoser, Chair
"Pick a Wild Mushroom, Alberta!" committee
Alberta Mycological Society



EXPO 2009

The Alberta Mycological Society's Annual Mushroom EXPO 2009 was held again in the beautiful Pine Pavilion at the Devonian Botanic Garden on August 9. I believe that this year we received the most visitors ever, and staff of DBG has assured us that we are a big draw for visitors for this one-day annual event. Here is a re-cap for those of you who attended, and for those of you who didn't (but will want to next year).

On the Saturday before the EXPO, all AMS members are asked to scour their favourite mushroom picking spots to glean as many species of fungi as possible. But the day is not over yet! Saturday evening will find volunteers ready to help set up tables and displays as soon as possible, so that at least some of the labour is done ahead.

Early, early on Sunday morning, volunteers again gather at the Pine Pavilion – now the scramble begins, for the EXPO begins at 11:00 am, and we will need all the time we can get to assemble our displays. Our most experienced identifiers begin to name the specimens, putting a pre-printed name to each one. This is a cumbersome task, as each mushroom requires thought to confirm identities. Meanwhile, others are setting up the kitchen, sales / membership table, slide show area, and other individual display tables.

At 10:00 visitors began to

stroll into the Garden – at the gate, they were handed AMS-prepared leaflets, complete with map of how to find our EXPO, and a schedule of our events. Once these folks found us, this is what they encountered:



Photo courtesy of Melanie Fjoser.

- ❖ The fragrant smell of fresh mushroom soup, lovingly prepared by Student Chef Debbie Pinder. Her soup sold out before noon! But she also prepared other dishes for guests to experience, to stretch the gourmet mushroom imagination – wonderful, delicious mushroom concoctions.
- ❖ Two slide shows on Alberta mushrooms, by our most enthusiastic speaker, Martin Osis. These were so popular, that there was standing and overflowing room only!
- ❖ A Mushroom Walk in the Garden, led by Bill Richards. When this event is announced, the room empties, as Bill guides a large number of guests on

what is likely their first foray.

- ❖ Displays of books, field guides, posters, articles, photos – all great mushroom stuff for sale, assisted by our friendly Membership and Sales volunteers.
- ❖ Roving Fungi Ambassadors – ready to engage in conversation with visitors about all things fungal; these folks really worked the room!
- ❖ **Last, but certainly not least, the MUSHROOMS!** Hundreds of species of mushrooms nestled in habitat features: mosses, logs, pine and spruce needles, berries, sod, etc. And what mushrooms! Visitors were suitably impressed with our vast and incredible collection.

Of course, the most common question was “Can I eat that?” But as we all know, that is often the first question of the budding mycophile; our EXPO initiates many people each year into the fascinating world of fungi, and they agree that their world is better for it!

Many thanks go to our member volunteers who worked hard with our 2009 EXPO. Your efforts are much appreciated! As well, special recognition goes to Kerry Mulholland of the DBG who is instrumental in organizing this event, supplying us with great staff to assist us – Ben in particular went well beyond the call of duty to accommodate us.

Thank you DBG – we'll see you again next year!

 *Melanie Fjoser*

AMS Calendar of Events for 2010

Please Join Us!!

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

March

20 **Annual General Meeting**
Location: Royal Glenora
Daytime

20 **President's Dinner**
Location: Royal Glenora Club
Evening
(Pre-register)

April

28 **Regular Meeting**
Topic: Morels

May

15 **Foray**
Morels
Location: TBA

22 **Spring Mushroom Course**
with Mike Schulz
Pre-registration with DBG
Location: Devonian
Botanic Garden

24 **Morel Count & Potluck**
Location: Edmonton River
Valley

26 **Regular Meeting**
Francois Teste
Topic: TBA

27&29 **Alberta Wild**
Mushrooms - Field
to Plate (HOS88)
Martin Osis

Pre-registration with NAIT
NAIT Hospitality Program

June

05 **Daytime: Foray**
Evening: Lecture by
Martin Osis
Topic: **Where to Find Morels**
Cochrane Area

19 **Summer Mushroom**
Course with Mike Schulz
Pre-registration with DBG
Location: Devonian
Botanic Garden

19/20 **Midsummer's**
Night Foray at
Peiter van der
Schoot's near Breton
Poplar Creek Natural Area

23 **Regular Meeting**
Topic: **Using Keys**
Speaker: **Martin Osis**

July

17 **Bow Valley Foray**
Location: Bow Valley
Prov. Park
Lecture by Martin Osis
Topic: **Into Medicinal**
Mushrooms

18 **Mushroom Display**
during the day at Bow
Valley Prov. Park

28 **Evening Foray**
Mill Woods Ravine,
Edmonton

August

14 **Pre-EXPO Foray**
Variety of specimens
Location: Your favourite
pickin' spot

15 **2010 AMS EXPO**
Display and Events
Location: **Devonian**
Botanic Garden

25 **Evening Foray**
Location: **McKinnon**
Ravine, Edmonton

September

3-6 **Great Alberta Foray**
Pre-registration
required
Location: **Kananaskis**
Country

10-12 **Weekend Foray**
Location: **Weald**
Campground

22 **Regular Meeting**
Speaker: **TBA**

October

27 **Regular Meeting**
Speaker: **TBA**



General Member Meetings

Fourth Wednesday as listed above -

Time: 7:00 pm

Location: Riverbend Library

