



# Spore Print

2010 No.2 | The Newsletter of the Alberta Mycological Society

NAMA receives on average one report a year of a human death from mushrooms and rarely receives a report of a liver transplant due to mushroom poisoning. This year there were at least eleven and possibly 17 people who consumed mushrooms containing amatoxin including **four people who died**. One death each was attributed to a Destroying Angel (*Amanita bisporigera* or a look-alike), a Western Destroying Angel (*Amanita ocreata*), *Amanita phalloides* and *Lepiota subincarnata (josserandii)*. The person who died from *Amanita bisporigera* or a look-alike had received a liver transplant, but died a couple of weeks later of an *Aspergillus* infection in her lungs. One person who consumed *Amanita phalloides* would have died, but received a successful liver transplant. There is no proven antidote for amatoxin and in regions where good hospital care is not available, about 60% of the victims will die. But it is clear that excellent supportive care in a hospital can reduce the death rate to less than 15%, with the death rate falling well below 10% when a liver transplant is possible.

In the summer of 2009 Madaus Pharma initiated an FDA sanctioned open clinical trial of intravenous silibinin-Legalón-Sil extracted from the common milk thistle (*Silybum marianum*) (<http://clinicaltrials.gov/ct2/show/>

## NAMA Toxicology Committee Report for 2009

### North American Mushroom Poisonings

*Michael W. Beug, PhD,  
Chair NAMA Toxicology Committee*

[NCT00915681](#)). Injectable silibinin is a well established and approved treatment for amatoxin poisonings in Europe. Oral milk thistle preparations are poorly absorbed and thus impractical for clinical use in amatoxin poisoning (see [www.bayareamushrooms.org/poisonings/index.html](http://www.bayareamushrooms.org/poisonings/index.html) for more on this subject with photos and information by Debbie Viess).

In addition to the deaths from Amatoxins, there was one death where the ingestion of a *Leccinum sp* (broadly in the *aurantiacum* complex) caused a serious enough reaction to be a contributing cause of death. Bill Bakaitis did truly heroic work in

following up on the *Leccinum* case as well as in a case of mixed unknown mushrooms probably containing some Amatoxins. Any time a family member is lost to premature death it is a tragedy for the family. Reading the obituaries of the individuals made one realize the loss to their communities as well.

Other cases reported on 57 people with some form of GI distress, one person where mushrooms were an unintended sleep aid and one case of contact dermatitis. As usual the leading cause of poisoning was *Chlorophyllum molybdites* and some of those poisonings were very severe, resulting in blood in the stools and vomitus.

Also, as usual, Marilyn Shaw stayed available 24/7 via phone and contributed roughly 50 % of the reports, with human incidents from all reporters totaling 76 people.

We received the first report of a poisoning from *Gymnopus cf villosipes* and a question has been raised by the victim as to whether or not the mushroom could have caused certain ongoing problems. This case, a similar one involving morels, and other puzzling symptoms will be discussed in a "Mushroom Mysteries" article to be published separately.

In two cases individuals discovered their susceptibility to an edible species by multiple

(Toxicology ...continued on page 3)





President: Martin Osis

# President's Message

## Get out there and pick some mushrooms!!!

The tremendous weather has given us a wonderful crop of mushrooms. It appears we are getting one of those one in ten years mushroom fruiting so take advantage of it. One species after another are coming up including some that are not supposed to be fruiting till the fall like the epicurean Shaggy Parasol (*Chlorophyllum rhacodes*, the mushroom formerly know as *macrolepiota rhacodes*). It was out in June this year and is still fruiting now. Amazing! In the river valley and associated ravines, I have been thrilled to find all kinds of mushrooms; some rare for Alberta such as the Sulfur Shelf or Chicken of the Woods – *laetiporus confericola* in two separate locations, the delicious Bloody Agaricus (*A. Haemophiloidarius*), and the choice edible and medicinal Umbrella Polypore (*polyporus umbellatus*).

Those of you who made it out to the Thompson Creek burn near Saskatchewan Crossing experienced another rare phenomenon, picking morels till you hurt. Each of my three visits added 40 to 50 pounds of morels to my larder. Those of you who attended the Solstice roast got a chance to sample some of these morels prepared in a variety of ways. Just thinking of it makes me hungry. Which makes me think of all the delicious flavours our culinary chair and super chef

Chad has been pumping out with his able assistant Thea, such as duck-confit-stuffed morels. At the Bow Valley Parks Day display Chad served up “red tops in a black tea cream sauce”. One of the Parks people commented that this was the tastiest by far of all the Provincial Emblems and he was right on. It was a shame that our own members were scarcely to be seen; what’s up with that?

So get out there and pick some mushrooms and take in our other events such as our Exposition “*City of Champignons*” at the Devonian Botanic Gardens. And especially the “**Great Alberta Mushroom Foray**” in the Kananaskis Valley.

Just like the amazing year of mushroom fruiting we also have an amazing year of mycologists coming to Alberta. To honour one of our Founders, Leni Schalkwijk, we have a truly all-star faculty of mycologists. These are world class mycologists that are coming and lending us their time and expertise. Even if you have only the smallest passing interest in mushrooms, there is seriously no other place to be but in the Kananaskis Valley on the September long weekend (except maybe Estonia). Don't let this year pass you by.



Martin Osis

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President@wildmushrooms.ws

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**NAMA Toxicology Committee Report**

(continued from page 1)

consumptions, each time with a faster and more violent reaction. If you have developed sensitivity to a mushroom you previously consumed with pleasure, we would especially like to hear about it as an article about mushroom sensitivity is in development. One or more people may want to have their personal story published so we also welcome those submissions.

For dogs, there were 13 poisonings reported with three, possibly four deaths attributed to mushrooms. One dog death was probably due to ingestion of an *Inocybe* and these are known to kill dogs. One death was attributed to an *Amanita* in the *muscaria/pantherina* complex, though the symptoms do not fit well, and the mushrooms the owner presented as suspects were Chanterelles. A third dog death and a case suspected of resulting in a dog death involved liver damage, suggestive of amatoxin but no mushrooms were available for study.

While mushrooms have long been suspected in some unexplained horse deaths, this is the first year that mushrooms have been clearly tied to deaths in horses in any reports forwarded to NAMA. This year we received two confirmed reports of horse fatalities resulting from mushroom ingestion. One was the

result of direct *Amanita phalloides* toxicity. One was due to colic as a result of ingestion of *Chlorophyllum molybdites*. In her email about the *Chlorophyllum molybdites* horse death, Sherry Kay pointed out that since horses cannot throw up, mushrooms can pose a special problem for them. Sherry also mentioned that cattle frequently eat *Chlorophyllum molybdites* but with their many stomachs, seem to deal with it.

Two horse deaths were reported in one incident where mushrooms were strongly suspected and the paddock was observed to contain *Agaricus cf crocodilinus*, a *Gymnopus* and unidentified *Ascomycete* material). There was no

direct evidence that any mushrooms had been consumed by either of the horses. When Dr. Joe Ammirati forwarded me an unusual report which involved a horse getting high on mushrooms (a humorous video of the horse "under the influence" was posted on the internet), and learned of the other horse poisoning reports, he declared this the "year of the horse". From photos sent to him in the horse inebriation case, he was able to identify *Amanita muscaria* and *Panaeolus* (not a likely suspect) from the paddock.

(Toxicology Tables  
...continued on page 9-13)

**Table I**  
Principal Poisonous Mushrooms Affecting Humans in 2009

Mushroom	# People	% of total Poisonings
<i>Chlorophyllum molybdites</i>	17	22.4
<i>Amanita muscaria</i> and <i>A. pantherina</i>	13	17
<i>Morchella spp</i>	6	7.9
<i>Amanita phalloides</i>	5	6.6
Total	41	54

**Table II**  
Age Distribution of Affected Humans in 2009

Age Range	Male	Female	Unknown sex	% of Total Cases
<14	4	7		14.5
15-29 <sup>1</sup>	5	4		11.8
30-44	3	3		7.9
45-59	6	4		13
>60	6	3		11.8
Unknown Age	17	13	5	46

# The Great Alberta Mushroom Foray

## – Leni Schalkwijk Memorial Foray

### *It is getting closer!*

The best mushroom event of the year. This year we are especially excited for a couple of reasons. Firstly, we have the best faculty of experts coming from all over North America to honour our founder and mentor, Leni Schalkwijk. As past attendees can attest, all the mycologists are genuinely approachable, helpful and so knowledgeable.

Secondly, we have tremendous habitat for picking in the Kananaskis Valley. Alberta Parks are very excited to have us here to survey these sensitive and beautiful areas. With such a wide variety of foray sites from the alpine to riparian areas along the Kananaskis River choosing the sites will be a challenge. A diverse area with a variety of forest stands will provide excellent picking opportunities.

### *Don't forget the mushrooms!*

This area has seen lots of rain so we can expect to find a bounty of fungi, both familiar and some new ones that many of us will not have seen before.

Our base at YMCA Camp Chief Hector, is a facility that has hosted many outdoor conferences in the past. The lodge facility will hold our meals, lectures and classes. Mushroom ID will be adjacent to the lodge. The dorms have washroom facilities in every pod, but you need to bring your own sleeping bags or linens, as well as shampoo/toiletries. Campers have lots of room to set up near the lodge and for those of you looking for upgraded hotel/motel facilities, they can be found nearby at Deadmans Flats or Canmore just 15 minutes away.

### 2010 Faculty

#### **Dr. Sean Abbott, (Nevada) – Foray Mycologist,**

founder and President of Natural Links Mold Lab, Inc., is a specialist in fungal identification and received his Ph. D from the U of Alberta, for his work with biology and systematics of microfungi. Over 15 years experience in the field of Indoor Air Quality and mycology, Dr. Abbott has published over 30 publications. Sean has held previous positions at the U of A microfungus collection and herbarium. His presentation will be on Ascomycetes of Alberta.

#### **Dr. Jim Ginns (British Columbia),**

Past curator of the National Mycological Herbarium, former President of the Mycological Society of America and North America's top polypore expert. He worked on many of the specimens that Leni Schalkwijk collected, documented and painted. Dr. Ginns will be doing an evening talk on Leni's contribution to mycology.

#### **Paul Kroeger (British Columbia),**

is joining us again after being our Foray Mycologist for our 2007 foray in Lac La Biche. Paul's work with the UBC Herbarium and on fungal biodiversity surveys throughout B.C. Paul's expertise is extensive but he especially loves LBM's (Little Brown Mushrooms, the bane of most all mushroom pickers).

**Dr. David Malloch (New Brunswick),** Professor Emeritus, University of Toronto, Research Associate with the New Brunswick Museum, first became acquainted with Leni Schalkwijk in 1973 while he was working for Agriculture Canada in Ottawa. Dr. Malloch spent many years as the Scientific Advisor to the Toronto Mycological Society. He will present an interesting lecture on why, in spite of similar tree species across Canada, mushrooms differ from region to region.

#### **Dr. Scott Redhead (Ontario),**

Curator of the National Mycological Herbarium, Ottawa. Dr. Redhead is one of the leading mycologists in North America. The Alberta Mycological Society has invited him every year to attend our forays. This year, due to a long relationship with Leni Schalkwijk, Dr. Redhead has agreed to join us. Along with lending us his identifying expertise, he will be giving a talk on "Mushroom systematics – molecules versus morphology".

#### **Dr. Christine Roberts**

**(Washington).** Russulas are one of the favourite edible mushrooms of forest animals, no matter how many legs they have. These mushrooms are one of the easiest mushrooms to identify to genus but one of the most difficult to identify to species. Dr. Roberts did her PH. D work



at the University of Victoria on this genus. She is also an accomplished artist and will be demonstrating her craft as well as presenting a lecture on the "History of Mushrooms in Art".

**John Plischke III (Pennsylvania)** is one of the founders of the Western Pennsylvania Mushroom Club. He is the editor of two mushroom cookbooks and the author of *Morel Mushrooms and Their Poisonous Look A Likes*. John has won over 75 national and regional awards for his mushroom photography. He is also Chairman of the Fungus Section of the PA Biological Survey. He has delivered mushroom programs from the East Coast to the West Coast and across Canada. He is the vice president of NAMA. John is a NAMA Knighton Award winner and their Photography Chair. He has contributed to many mushroom books and projects across North America. John will be giving a workshop on Mushroom Photography.

**Martin Osis (Alberta)** is one of the founding members of the Alberta (Edmonton) Mycological Society, an honorary life member in the society, holding various positions throughout the years, including President, Program Director, Foray Coordinator, etc. Martin also acts as the Canadian trustee in the North American Mycological Association and is a member of the Pacific Northwest Key Council. His strong interest lies in medicinal mushrooms and mushroom photography. Martin will be giving the Introductory Mushroom Course.

**Registration form on page 6**

## Tentative Schedule

### FRIDAY, SEPTEMBER 3

Arrival registration and set-up. (supper on your own)  
7:00 p.m. – 9:00 p.m. - Welcome reception

### SATURDAY, SEPTEMBER 4

7:30 – 8:30am. Breakfast  
8:30 – 9:00am. Orientation  
9:00 am First forays depart. ( Several of these are all day forays, pack your lunch - provided)  
9:00 am Introduction to Mushroom Identification – Class and Field Session  
  
12:00 noon Lunch  
  
1:00 pm Afternoon forays depart  
1:00 pm Introduction to Mushroom Identification – Class and Field Session continued  
4:00 – 5:30 Beginners course continued -Hands on Identification, working with field guides and keys

### SATURDAY EVENING BANQUET

– DEDICATED TO LENI SCHALKWIJK

Lecture Dr Jim Ginns, "Leni Schalkwijk's contribution to Mycology"  
Slide presentation and stories from Friends.  
Lecture Dr. Christine Roberts, "A History of Mushrooms in Art"  
9:00 pm Socializing and identifying mushrooms

### SUNDAY, SEPTEMBER 5

7:30 – 8:30am Breakfast  
8:30 – 9:00am Brief AMS special meeting  
9:00 am Morning Forays Depart  
  
12:00 Lunch  
  
1:00 pm Afternoon forays  
5:00 pm Mycophagy ( Cook and taste)  
6:00 pm Dinner.  
7:00 pm Lecture – Dr. David Malloch, "Biogeographical look at Canadian mushrooms "  
8:00 pm Lecture – Dr. Sean Abbott, "Ascomycetes in Alberta"  
9:00 pm Socializing and identifying mushrooms

### MONDAY, SEPTEMBER 6

9:00am Lecture – Dr. Scott Redhead, "Mushroom systematics – molecules versus morphology"  
  
10:00 Brunch  
  
11:00 Walk around the tables with Mycologists  
1:00 – 3:00 pm Open House for the public

Name(s): 1) \_\_\_\_\_  
2) \_\_\_\_\_  
3) \_\_\_\_\_  
4) \_\_\_\_\_

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

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

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

**Option 1:** includes all foray events, all meals, accommodation at the Camp, and foray T-shirt  
\$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: \$ \_\_\_\_\_

**Or NAMA membership:**  
\$35.00 per individual x \_\_\_\_ persons = \$ \_\_\_\_\_  
\$40.00 Canadian membership x \_\_\_\_ persons = \$ \_\_\_\_\_

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

\* Camping, no services, is available onsite with costs included. 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 & 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.**



# City of Champignons Wild Mushroom EXPO 2010

*We need your help!*

EXPO is Alberta Mycological Society's showcase for the public and our members. As mycological ambassadors, this is our opportunity to strut our stuff, and astound visitors and members with incredible and edible displays of fantastic fungi! This is one of the best learning experiences, as most of the fungi displayed will have names put to them.

On Saturday, August 14 all AMS members go to their favourite 'shrooming spots, and gather any and all fungi they can find, complete with habitat features, such as moss, logs, pine cones, etc. Pieter van der Schoot would appreciate some pickers with him on his land – it's a great place to foray – contact him directly if you'd like to go there.

Saturday evening (5:30 - 7 pm) will find some of us beginning to prepare our site at the Pine Pavilion in the beautiful Devonian Botanic Garden – setting up tables, displays, etc.

Then, on Sunday, August 15, the mushroom madness begins – we all arrive at 8 am or so with our mushrooms, and help out with the various tasks that will need to be done: assist the identifiers with mushroom and label placements; organizing and manning various tables: sales, edible, medicinal, poisonous, visitor comments,

kitchen, etc. A "Wild Mushroom Café" will be set up, whereby delicious mushroom dishes will be sold. An area will be set apart for a slide presentation twice during the day. Visitors will be invited to a scheduled "Walk in the Garden" to search for fungi.

All this needs to be ready to go for 11:00 am, so we do appreciate all volunteers. At 4:00 pm, we wind it up, clean up the site and away we go.

It's not all work – there are slow times during the day when members will have a chance to see the (usually) extensive array of all the fungi found. Even though I've attended the EXPO for many years, I'm always surprised to see a few specimens that I've never seen before. Volunteers will also receive a meal ticket, so you don't have to pack or buy a lunch. Coffee is available.

After our EXPO is over, you may wish to browse the Garden to visit the other offerings too!

More info will be forthcoming by email as this event draws closer. Robert Rogers has graciously agreed to be the Project Manager this year – please give him lots of help!

 *Melanie Fjoser*



*Some of the many displays that appeared at Expo '09.*

# Enoki Mushrooms

- *Flammulina velutipes*

The cultivated variety of crisp, delicate mushrooms comes in clumps of long thin stems with very tiny, white caps. However, the wild form ranges from orange brown, shiny caps) They are generally milder, almost fruit-like in flavour, than most mushrooms as we know them.

Availability is year round in Asian supermarkets and some regular box stores. Choose fresh ones that are firm and white. They can also be purchased canned. When refrigerating, wrap in a paper towel then in a plastic bag for up to 5 days and before using cut away the mass at the base of the stems.

These little mushrooms are particularly good in raw salads or as a garnish in soups, stews and other hot dishes. If used as part of a cooked dish always add at the very end just before service. Heat tends to toughen them up! Nutritionally they provide a good source of Vitamin D and small amounts of B-complex vitamins.

They go by other names such as *snow puff mushrooms*, *golden mushrooms* and *velvet stems*.



Doug Overes

## Recipe

### Haricots Verts & Mushroom Salad

**Yield:** 10 servings

Ingredients:

½ tsp.	chopped Shallots
Pinch	Salt
Pinch	Sugar
Pinch	fresh ground Black Pepper
2 Tbsp.	Olive Oil
1 Tbsp.	Tarragon Vinegar
1 lb.	Young fresh Green Beans
¼ lb.	Enoki Mushrooms
As desired	Red pepper for garnish

Procedure:

- In boiling salted water blanch the green beans until just cooked but yet firm
- Drain immediately and shock in ice water until cold and cooking has stopped
- While the beans are cooking mix together shallots, oil, vinegar, sugar, salt and pepper
- Toss the mushrooms and beans in the marinade and let sit in the refrigerator for ½ an hour, covered
- Garnish if necessary with pepper

\*\* An excellent salad that will last up to three days covered well in the fridge. Also is great to take along for lunches and picnics

## Safety Vests

### *Have you heard about our Safety Vests Project?*

We have several safety vests that will be available to our experts/volunteer at functions. These go-to people will be highly visible and will help visitors spot who we are sending them to in a crowd. The Executive knows that many of us will want to have one of these multi-pocketed good-looking garments so we have decided to make them available to individuals who qualify. To qualify to get one of these you will need to take a test - no, it is not going to be really hard - to prove that you can identify the common edibles, etc. and that you will be available and willing to wear it and help out at functions.

Watch for upcoming details as we are applying for an education grant to do this.





**NAMA Toxicology Committee Report**

(continued from page 3)

**Table III**

Human Mushroom Poisoning Details where Amatoxins were suspected or Confirmed

<b>Mushroom Details And ID Confidence<sup>1</sup></b>	<b>When/ Where</b>	<b>Sex/ Age</b>	<b>Onset (hrs)</b>	<b>Symptoms and Comments<sup>2</sup></b>
<i>Amanita cf bisporigera!</i> Cooked 10 caps. Victim ID was <i>Lepiota naucina</i>	7/5/09 QB	F 65	~12	Nauseated, <b>Liver Transplant</b> , then <b>DIED</b> 7/24 of mush lung = Aspergillous complication
? <i>Amanita cf bisporigera?</i> Pic ID. Prep. U	6/20/09 MT	M Adult	5	Vomiting, non-stop bloody diarrhea, treatment refused
<i>Amanita cf ocreata!</i> Examined. Cooked ~1/3# Best mushroom meal ever	2/28/09 CA	M 82	24	Vomit, diarrhea, liver damage. Considered for transplant. <b>DEATH.</b>
<i>Amanita cf ocreata</i> Pic consistent with ID One tasted raw & cooked	3/09 CA	M 52	~12	Abdominal cramps, nausea, vomit, diarrhea for 48+ hrs, elevated LFTs. IV-silibinin
<i>Amanita phalloides!</i> No quantity or cooking details available	11/23/09 CA	M,2F Adult 30s	?	M: severe blood thinning, elev LFTs, renal failure. 2F: doing better until day 7 then <b>1 Liver Transplant, 1 DEATH</b>
<i>Amanita phalloides!</i> Mushrooms examined. Quantity? Cooked.	10/16/09 9 MA	F,M Elder, son	?	Female far sicker – severe coagulopathy. IV-silibinin. Both recovered in 5 days
<i>Lepiota josserandii/ subincarnata</i>	Summer 2009 NY	? ?	? ?	<b>DEATH</b>
<i>Lepiota josserandii/ subincarnata!</i> mushroom in her mouth	7/29/09 QB	F 3	-	Rushed to the hospital for charcoal + IV saline, no symptoms developed.
<i>Amanita? Hygrophorus?</i> From microscopy of food. Cooked, tasted, frozen, recooked later with garlic to see if garlic blackens	11/3/09 NY	2M,F Adult Then +2F Adult + Girl	~12 hr   ~36hr	Diarrhea (3), vomiting (3), elevated LFTs (1), bladder infect (1). 24 hr later diarrhea (2 more), vomiting (3 more), mild increase LFTs (1 more)

<sup>1</sup>species! = examined by expert; ?genus = genus is a best guess; species? = species is a best guess; cf = conforms to ID but look-alikes with same toxic effects exist; no symbol = reliable ID from a good photo, etc but no known microscopy.

<sup>2</sup>Elevated LFTs = evidence of liver damage; coagulopathy = severe blood thinning; IV-silibinin = intravenous silibinin-Legalon-Sil as part of FDA sanctioned IND.



**Table IV**

## Other Reports of Adverse Human Incidents from Mushrooms 2009

<b>Mushroom Details and ID Confidence<sup>1</sup></b>	<b>When/ Where</b>	<b>Sex<sup>1</sup>/ Age</b>	<b>Onset (hrs)</b>	<b>Symptoms and Comments<sup>2</sup></b>
<i>Agaricus xanthodermus</i> Plus edible <i>Agaricus sp</i>	6/16/09 CO	M Adult	?	GI distress
<i>Agaricus xanthodermus?</i> found in yard	9/22/09 MT	F 1	6?	Vomiting and diarrhea. No evidence a mushroom was eaten
<i>Amanita muscaria</i> cooked mushrooms, M "a lot", also fed to dog = sick dog	9/10/09 MI	M,F adult	~1	Vomit, diarrhea, sweating, bradycardia; pupils constricted as if muscarine involved
<i>Amanita muscaria!</i> Almost half bag eaten cooked	10/10/08 PA	F 80	2-3	Disorientation, vomit, nausea, bradycardia, coma, intubate, ventilation, epileptic seizures
<i>Amanita pantherina</i> or <i>muscaria!</i> cooked. Terrified by amatoxin warning from nurse	8-12-09 MT	M 51 F 47 F 53	0.5	2 Vomit, trouble walking, male combative, confused, sedated, restrained. One ± unaffected ate 1/3 amount of rest.
<i>Amanita pantherina?</i> Consumed cooked "puffballs" with hard little warts and white gills 2 days in row	9/4/09 CO	F Adult	<1	Felt funny right away and vomited 2 days in row, chills, slept most of a day – symptoms not like <i>A. pantherina</i> toxins so concluded this was the flu
<i>Amanita pantherina!</i> No details avail.	4/18/09 OR	M 50, F 48	?	News report says both hospitalized
<i>Amanita pantherina</i> mother tasted raw then cooked and served to all	6/23/09 CO	F 30s?, F 13, M 11	1.5	Coma (1), nausea (3), hallucinations (3), seizures (1) mostly better next day
<i>Amanita pantherina</i> Consumed one cooked	7/13/09 CO	M Adult	?	Pleasant visions, then coma-like state
<i>Cantharellus lateritius</i> Cook three separate times. Husband not affected ever Wife increasingly affected	11/27/09 NC	F Adult	2 day, 2 hr,, 2hr	First diarrhea for 2 days starting after 2 days. Second sick in 2 hours, vomit 1x. Third time white as ghost, vomited 5x.
<i>Chlorophyllum molybdites?</i> or <i>Agaricus?</i>	5/26/09 CO	M 16	4.5	Vomit, diarrhea from cooked mushrooms found in KS
<i>Chlorophyllum molybdites</i> 1 large cooked. ID by patient was <i>C rachodes</i>	6/18/09 NB	M 31	1.5	Flush, fever, dizzy, cramps, sweat, bloody vomit & diarrhea. Dizzy, headache for 24 hr
<i>Chlorophyllum molybdites</i> Cooked, unknown amount	7/30/09 CO	6M 14-80	1.5 to 7	Nausea, severe vomit, diarrhea, 80 yr M had A-fib
<i>Chlorophyllum molybdites</i> Raw for recreation	7/9/09 TX	2F 15, 15	4	Diarrhea, cramps, vomiting, nausea
<i>Chlorophyllum molybdites</i> Thumbnail size piece raw	7/10/09 HI	M Adult	3	Severe vomiting (7x), urine pinkish

Table IV continued from page 10

<i>Chlorophyllum molybdites</i> One, raw	7/22/09 HI	M 61	1	Upset stomach, 1 hr later vomiting, diarrhea lasting > 8hr
<i>Chlorophyllum molybdites</i> Consumed ± 1 mushroom	8/19/08 MI	M 3	?	Nausea, abdominal pain, vomit, hyperglycemia, electrolytes off
<i>Chlorophyllum molybdites</i> No Details	7/2009 TN	F Adult	?	Vomiting and Diarrhea
<i>Chlorophyllum molybdites</i> Three small pieces raw	9/7/09 PA	M 28	2-3	Chills, diarrhea, cramps, vomit, diarrhea for 6 hr. Gatorade <sup>2</sup>
<i>Chlorophyllum molybdites</i> One raw. Lost 10 pounds, given 1.5 gal IV saline	8/5/09 KY	F 19	1.5	Flushing, diarrhea, saliv., dizzy, cramps, sweating, disoriented, GI burning, blood in vomit
<i>Chlorophyllum molybdites</i> 2 cook. ID as <i>A silvaticus</i>	8/3/09 MD	M 64	3	Diarrhea, vomit for 3 hrs. 2 glasses Gatorade (electrolytes)
<i>Conocybe cf cyanopus!</i> M consumed 4-5 from yard. F amount unknown.	5/23/09 CO	M,F 5,4	soon	Acting strange, giggling, laugh, pupils dilated. Friend 4 also dilated pupils no other symptom
<i>Gymnopus cf villosipes</i> 4 mushrooms raw.	10/7/08 WA	M 18	0.3	Diarrhea (1 week), cramps, sweat!!, disorient, nausea, dry mouth joint pains, tachycardia
<i>Leccinum &amp; Boletus edulis</i> 1 ea cooked. Elderly F & younger M no symptoms	7/14/09 NH	M 90 F U	3 (F) ~4(M)	F: Severe vomit, dizzy. M: GI symptoms, malaise, low blood count, no clotting factors, bleeding on brain. <b>DIED</b>
<i>Laetiporus sulphureus</i> Cooked, ~ 1oz/person	9/6/09 WI	M + 3 U	0.25	Vomiting every 10-15 minutes for 6 hrs. Alcohol involved
<i>Laetiporus ssp semialbinus</i>	August 09?	F Adult	?	Causes mild drowsiness
<i>Leucopaxillus cf albissimus??</i>	11/13/09 HI	M Adult	1	Diarrhea, vomit
Morels + alcohol	May 09 MI	? ?	?	Sick from morels. Blood alcohol 0.4
Morels undercooked	May 09 CA	M,F Adult	2	2 felt off, mildly disoriented, 1 vertigo 2 <sup>nd</sup> day, low heart, etc
Morels Consumed 13 well-cooked and beers	5/20/09 MI	M Adult	2.5	Vomit 3X, diarrhea, dizzy. Wife ate 2 and not ill
Morels Consumed 2 medium, raw	5/17/09 MT	F 52	1	Not feeling well
Morels frozen, later thawed, raw + cooked	8/8/09 ID	M 51	1-2	Nausea, vomit, diarrhea
<i>Pleurotus ostreatus</i> group Panful cooked 1 <sup>st</sup> time, handful cooked 2 <sup>nd</sup> time	5/11/09 CA	M Adult	2	Cramps, nausea, etc for several hrs. 2 <sup>nd</sup> time much worse. Previously ate with no problem
<i>Russula brevipes</i> 1 med. cap and stipe cooked	8/27/09 NJ	M 38	6	Nausea and vomiting. Note: <i>R. brevipes</i> is a species complex

<i>Suillus sp</i> Symptoms from just handling it	12/16/09 CA	F Adult	0.25	Itching, then burning then black skin for 2 weeks where touched
<i>Tricholoma?</i> + <i>Porcini?</i> + <i>Chanterelles</i> cooked	8/2/09 MT	M,F + F 3	1	All vomited. Mixed species, father a chef
Unknown. Cooked pre-sliced purchased fungi	1/31/09 CA	F 22	1	Dizzy, cramps, spasms, nausea, GI pain 5 days
Unknown. Consumed one mushroom, unknown prep	5/18/09 MT	M 29	1	Vomiting, diarrhea plus unspecified symptoms
Unknown <i>Agaricus?</i> One dried out yard mushroom	9/29/09 NV	M 17	0.3	Feeling odd, bit dizzy, vision slightly blurred

<sup>1</sup>species! = examined by expert; ?genus = genus is a best guess; species? = species is a best guess; cf = conforms to ID but could be a close look-alike; no symbol = reliable ID from a good photo, etc but no known microscopy; M = male; F = female  
<sup>2</sup>bradycardia= slow heart rate; tachycardia = racing heart; A-fib = atrial fibrillation; Gatorade - developed for athletes to replenish electrolytes and can be used to replenish electrolytes after vomiting.

**Table V**  
Mushroom Poisoning in Animals

Mushroom species	When/Where	ID <sup>1</sup> /Animal	Sex/Age	Onset (hrs)	Symptoms and Comments
<i>Amanita muscaria</i>	6/24/09 ON	Good/ Dog	F 13 wk	1-1.5	Vomited and later urinary incontinent, restless then anxious, pupils dilated, staggering, lethargic
<i>Amanita muscaria</i>	9-10-09 MI	Good/ Dog	? ?	? ?	Both humans and dog vomited, salivating from cooked mushrooms.
<i>Amanita muscaria</i> or <i>pantherina</i>	7/27/09 CO	Suspec t/ Dog	10 Mo	~2	Puppy seen eating mushroom, later tremors, leg weakness followed by comatose state. Mushrooms described were Chanterelles
<i>Amanita muscaria</i> or <i>pantherina</i>	7/1/09 CO	Suspec t/ Dog	2 yr	?	Dog liked to eat mushrooms in yard. One evening salivating, vomit & lethargic. <b>Dead</b> in AM. <i>Coprinus sp</i> found by owner unlikely cause
<i>Amanita pantherina</i> group	5/3/09 WA	Good/ Puppy	15 wk 30#	?	Puppy found nearly immobile, shaking and convulsing, salivating, mild hypothermia.
<i>Amanita phalloides</i>	Spring 09 CT	Good/ Horse	? ?	?	<b>DEATH</b> from acute liver failure after consuming one <i>A. phalloides</i>
<i>Calvatia cyathiformis</i>	10/8/09 OR	Good/ Dog	F pup	fast	Dog chomped mature puffball and ran gagging in spore cloud. After treatment acted as if high, lethargic



Table V continued from page 12

<i>Chlorophyllum molybdites</i>	6/28/09 CO	Good/ Dog	?	2.5	Dog on leash seized mushroom, owner removed, later drooling and diarrhea
<i>Chlorophyllum molybdites</i>	8/15/09 KS	Good/ Colt	M 3 mo	?	<b>DIED</b> after colic surgery – ruptured stomach, small intestines too inflamed for tube insertion to relieve gas. Bites out of sev. <i>C. molybdites</i>
<i>Inocybe sp</i>	7/27/09 IL	Genus/ Dog	?	?	<b>DIED</b> from a mushroom that to expert eye was an <i>Inocybe</i>
<i>Leucoagaricus naucinus</i>	10/2/09 OR	Good/ Dog	?	?	Lethargic for a couple of days
<i>Tricholoma terreum (myomyces)</i>	10/09 MI	Good/ Dog	2F 12 wk	1.5	Diarrhea, salivation, vomiting, weakness. Mushroom ID from vomitus of both puppies.
Unknown	7/1/09 CO	U/ Dog	?	?	Dog liked to eat various mushrooms while on walks. Sick with GI and other problems
Unknown <i>Amanita ??</i>	10/09 ME	U/ Dog	F 8 wk	Fast	Diarrhea, salivation, cramps, disorient, vomit, drowsy, watery eyes, shock. Low platelets, hi ALT, low albumin etc. <b>DIED</b> in 5 hours
Unknown	7/09 or 8/09 TN	U/ Dog	-	-	Vomiting, lethargy, liver failure. <b>DIED?</b> <i>Conocybe apala (lactea)</i> brought in, but presume Amatoxins
Unknown hallucinogenic + <i>A. muscaria</i>	8/25/09 WA	Mix/ Horse	?	?	Apparently pictures of the horse in an intoxicated state were posted on internet – reported to be comical
Unknown Ascomycete + <i>Gymnopus sp + Agaricus</i>	7/23/09 ?	U/ Horses (2)	?	?	Two horses died over the weekend and owner found parts of dried mushrooms in paddock. No direct evidence of ingestion.

<sup>1</sup>U = unknown, Mix means mixture of species presented as suspects, Genus means confident the culprit was in the genus indicated but species unknown; Suspect means that the mushroom ID was inferred from the conditions and symptoms but ID not confirmed.  
M = male, F = female

**\* Dr. Beug's permission to use this report is gratefully accepted and acknowledged. It can be found online at Mcllvainea (found at the NAMA website) [www.namyo.org](http://www.namyo.org)**



# Bow Valley Foray and Parks Day 2010

Mushrooms never stop to amaze and humble me. Every year we have been out in the Bow Valley area in mid July has been hot and



dry, if not parched. In spite of that we have always found a respectable amount of mushrooms to put on display. This year with all the rain I was looking forward to a bumper crop. Too wet, too cold, who knows, but they just seem to have mostly stayed in bed.

In spite of that the dozen plus members that came out had a lovely walk through some beautiful habitat and picked just over thirty different species of mushrooms. What the display at Parks day lacked was made up by Chad & Thea Moss, our crack culinary team, providing tasty samples of a bunch of different mushrooms. This included a bit of an experiment with *Laccaria laccata*, one of many mushrooms whose edibility can be called ambiguous at best. Some field guides list them as poisonous, others as edible, while others list them as "edibility unknown". In the name of science, after a taste test, Chad and I can attest that while not poisonous they should not be listed as edible either.

## List of Identified Mushrooms

*Albatrellus ovinus*  
*Bjerkandera adusta*  
*Clavucorona pyxidata*  
*Collybia confluens*  
*Collybia dryophila*  
*Collybia maculate*  
*Coprinopsis, atramentarius*  
*Cortinarius* spp. ( 3 species)  
*Fomes fomentarius*  
*Fometopsis cajanderii*  
*Fometopsis pini*  
*Geopyxis carbonaria*  
*Gleophyllum sepiarium*  
*Gomphidius glutinosus*  
*Gymnopilus liquiritiae*  
*Inocybe* sp.  
*Laccaria laccata*  
*Lycogala epidendron*  
*Marasmius epiphyllus*  
*Phaeolus schwienitzii*  
*Phellinus tremulae*  
*Pholiota* spp.  
*Pleurotus populinum*  
*Polyporus varius*  
*Suillus granulatus*  
*Tremates suaveolens*  
*Tremella mesenterica*  
*Trichaptum abietinum*  
*Trichaptum biforme*  
*Xeromphalina campanella*



Hurray!  
Our new logo was unveiled on July 14, 2010. It is lovely. Thank you everyone who worked on making this a reality.

## Newsletter Contributions Box

This is your newsletter, so feel free to submit ideas, an article or some other way to enjoy mushrooms, to  
Sonja Lukey, Editor,  
at 780-481-7230  
or by email at  
newsletter@wildmushrooms.ws

## OVERDUE

Some of us have forgotten to pay our membership dues for this year.

Please do so, at your earliest convenience, to maintain your membership.



# Cochrane Foray

At the Kerfoot Ranch, June 12, 2010. Thanks to Hamish for allowing us access.

## Species list:

*Anelaria semiovata*  
*Bjerkandera adusta*  
*Collybia dryophila*  
*Coprinopsis atramentarius*  
*Coprinus* spp. (Cf lagopus)  
*Fomitopsis pinicola*  
*Ganoderma applanatum*  
*Heliocybe sulcata*,  
*Lenzites betulina*  
*Morchella elata*  
*Peniophora rufa*  
*Phellinus tremulae*  
*Pleurotus populinum*  
*Polyporus cf alveolaris*  
*Psathyrella uliginicola*  
*Tremates hirsute*  
*Tremella foliacea*  
*Tremella mesenterica*  
*Trichaptum bifforme*  
*Tubaria confragosa*

## Warm Oyster Mushroom, Palm Heart and Mustard Green Salad

From Chad and Thea Moss

Serves 4-6

### Ingredients:

1/2 pkg.(200 g) sliced almonds  
2 Tbsp Canola oil  
3 cups Oyster Mushrooms  
1 1/2 Tbsp Ketjap Manis (Indonesian sweet soy sauce)  
3 cups Mustard Greens, washed and roughly chopped  
1 cup heart of palm, diced

### Method:

Place a large fry pan over medium high heat. Add almonds and toss until lightly browned. Remove almonds from pan and set aside.

Add the oil to the pan then add mushrooms and stir fry for one minute. Stir in kechap manis and mustard greens and keep stirring until greens are just starting to wilt.

In a large bowl, combine the mushroom mix with palm heart and almonds. Serve warm or chilled.

# June 12 &13, 2010

Day Two of the Cochrane Foray moved northwest to the burn site at SK Landing. For those members who missed the foray and the delicious food, see the recipes below.



## Morels in Tea Cream Sauce

From Thea and Chad Moss

Serves 6

### Ingredients:

3/4 cup water, boiled  
5 tea bags or 5 teaspoons of Earl Grey tea  
1 pkg.(200 g) sliced Almonds  
2 Tbsp Butter  
1/4 Onion, finely chopped  
18 morels  
1 cup whipping cream  
100g Camembert, cubed  
Salt and pepper  
1/2 loaf Brown Bread

### Method:

Steep tea in 3/4 cup of just boiled water for 5 minutes. Remove tea.

Place a large fry pan over medium high heat. Add almonds and toss until lightly browned. Remove almonds from pan and set aside. Add the butter to the fry pan. When butter is bubbling, add the onion, and stir until they are soft but not brown. Add whole morels to fill pan. Cook the morels for 2 minutes, stirring constantly.

Stir in the tea and cream. Bring to a simmer and let it cook until it thickens slightly, about 2 minutes. Season with salt and pepper.

Stir in the diced cheese.

Adjust seasoning to taste.

### To Serve:

Spoon over toasted bread, garnished with the almonds.



Newsletter Editor: Sonja Lukey

# Editor's Introduction

I am Sonja Lukey, a dedicated mushroomer. I have offered to lend a hand on a trial basis at least, so that we can get out a newsletter this summer. I hope you enjoy my self-introduction as written. Please know I look forward to meeting those of you whom I have not yet met.

Several months ago I read the mushroom article in the Journal, tore out the article to use the information to follow up and maybe join the Society. As little pieces of paper do, this one slipped away somewhere, stuck to something, disappeared... I forgot about it. By May, aka Morel season I was in my usual anticipatory state to get out into the bushes, book a flight to Michigan or...something had to change; I did not have enough morels for Christmas dinner for God's sake. I have been hunting this beastly for more than half a century and the last few years have been dismal. The best I have been able to do is laugh as I say, "We have eaten some of the most expensive morels known to man because we drove so far to get so few". I could/would not face another year like that; I had to find us a solution. I am on a one-year leave of absence from work and so I have extra time for fun; find lots of mushrooms!

So off to the Internet I went to hunt up Society-type information '..because they go on forays and I needed to learn from my errors...'. Whose Society should pop up like a mushroom? Yes, ours. Within the hour, I had scanned the website, downloaded and completed the membership and foray application forms, written the cheques and signed the liability waivers. I knew when the

next foray was and what the process for details was. Within 24 hours, a wicker basket and a sturdy backpack holding the outfitting list contents stood side by side. I was ready!

I went back to the website printed and read all the newsletters starting with 2009, working backwards. I noted immediately several roles seemingly vacant and/or in need of someone to help out a bit... I got a good sense of what the Society did/how it functioned.

The first two forays did not yield a basket of mushrooms for me or anyone else and were fun anyway. Here I was a member of a group who had no 'shrooms and still were enjoying themselves and each other's company. I have never belonged to a group/club. Know why? I think you have to find the group's reason for being is really important to you too. I like everything about mushrooms except that you can't eat them all without being sick/dead. I can exercise looking for them, be enchanted with how they poke up through the leaves/dirt in dappled sunshine, dream about them (this starts in Feb.), stay alert and learn something new (observant and research potential). Thanks Rae and Alan for explaining why morels can't be found in Edmonton proper. You have saved me many hours of tramping about wondering what the heck I was missing. Thank you for not laughing at me because I did this persistently for 11 years and thank you also for asking about Chanterelles. This is what we members like -mushroom talk/ learning activities /making plans for forays.

When I was 3 or 4, there was a forest fire not too far from our farm in SK. The next spring, half of my mother's siblings, parents and our family loaded up 26 of us and many containers of food to sustain us on our foray day. I don't know which family

supplied the 5-gallon cream can or the 5-gallon canner in which to cook the morel cream sauce for the roaster of perogies, etc. I don't remember who did the cooking, but I strongly suspect it was my Grandmother (GM) who brought and added the dill and green onion because she did it the drop-dead best in our whole family. What I distinctly remember is us lining up pretty much shoulder to shoulder and going up a north-facing hill. I was on my GM's right, shoulder to knee. She was in charge to ensure I did this right.

They were EVERYWHERE!!! They were unbelievably easy to see and the lesson went like this: Every few morels, I'd pinch one off and be holding it looking it over for dirt - GM did not abide dirt in the pail; they were all so big in my little hands. GM would peer at it, confirm it was a morel and tell me to smell it. Well before noon of course I knew what a morel looked, felt and smelled like. By the time I was 6, I learned why she really wouldn't abide pailed dirt - yea mycelium. Do I remember how many baskets/pails we picked? No! Do I have pictures? Yes, I think so.

So imagine 50 years hence when our President, Martin says at the foray, "We are cancelling planned foray for burn site foray." I read the email - no email in 1955, "...bring two baskets". 'Hmmm, there must be more than usual...'

Thanks for your scouting Martin, Ernie and I have been to this site three weekends running, were never more than 100 feet from the vehicle and if you walked the length of these adjacent areas it was about 1/4 of a mile (100 x 1300 feet max.) Morels were EVERYWHERE!!!

Martin's prediction of continued growth into July also proved correct and based on our last visit rain showers, rain overnight and temperatures, I would expect another flush at least. Especially because up until the beginning of July there were no morels where there was only ash - deeper burn. First weekend in July we found one heavily burned area - no needles - where new, very fresh good-sized specimens were not huge yet.





Although I had had two picks of fine 'shrooms (we would not have to draw straws to see who got the sauce on the spuds and stuffing), we went back once more to pick only the stuffing kind (Can you imagine a mushroomer leaving all except the really properly-shaped big ones? To me too until this year..). We had to devise a way to dry them whole, etc. I had never done this before because I had never had enough that I thought I could waste any. Ernie helped me with two more field experiments of eating the stuffed fresh ones and we declared it was worth the effort. It is one thing to eat and enjoy Brad's cooking on forays, but could/should I do it? Yes! You can ask me about the bear...

Is Michigan still on my Bucket List for next April? No, God willing, I will be packing up with more innovative equipment to go to the David Thompson Provincial Park area for at least a month. We will dine with abandon, without gluttony and try some new things. As we drove away on July 7th, I realized I missed a golden opportunity for research. I was there a week, why hadn't I staked out a spot and returned daily to count #'s of 'shrooms, measure how much each had grown, taken pictures, etc.? Why did so many of these morels throw yellow spore prints each week?

In closing, I am pleased to disclose my delight in joining a like-minded group, my gratitude for being there when I needed to belong and my need to be involved doing my share of the group's work. I am a lousy cook so I won't be sharing too many recipes, I listen and forget to write so I am a lousy secretary, I like to go out but I have no idea where to go yet. I have ideas of how we can be better; I am observant, creative re equipment and getting things done, an old school marm and can edit in my sleep - hubby says I do it aloud. I am a reasonable woman; I will not beg or hound you for articles or anything else. Know why? Because, like me, you are in this group for fun. We will all do our roles well and on time because we want to share all news, learn and grow. We will remind and help each other if/when needed.



*A duck-stuffed morel on a mushroom risotto ... an unbelievable taste treat!*

## Morel Count Foray

*Culinary masters at work at the Morel Count in Edmonton, May 24th at Hawrelak Park*



## Volunteer Needed

Will a volunteer please write an EXPO article for the newsletter and take some photos as I can't be there to do it this year?

Please submit it to me when EXPO is done and I will ensure it gets into the next newsletter (selukey@telus.net).

Thanks in advance for your help with this.  
-Sonja



*Twenty-four to thirty people participated in the Mill Creek Ravine Foray and "shroom ID session. Approximately 40 different species were found and identified. Several of these were edibles.*

# 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 Day Centre
- 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**  
Francis Teste  
Topic: TBA
- 27&29** **Alberta Wild Mushrooms Field to Plate** (POS88)  
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,

### August

- 14** **Edmonton 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

