

Alberta Foray 2010



Pholiota squarrosa

Photos by Sonja Lukey



Rose and I were the last ones leaving after our tromp in the woods. We came across this little patch of mushrooms and the ones attached were fascinating her. She wished she had brought her camera. We took some pictures with my camera. As we headed back I stumbled and fell onto my back, just like a turtle. The back pack held me down and although Rose tried to help me up I thought she would hurt herself so there I was rolling over like a log and getting to my feet like a toddler. We were both unhurt. I was thankful my camera was firmly zipped into my backpack. I shudder to think there could have been a photo of Sonja, the turtle... ©These photos are not in the John Plischke III league but I think they add color to this Spore Print Cover Page and also show you one of our AMS eagle eyes...see next page.



Sonja Lukey



President's Message

The mushroom season has come to a close and one can look back at this year with a lot of fond memories. So many of our events were first class this year, starting out with our AGM and President's Dinner at the Royal Glenora, right through to the pile of lobster mushrooms picked in the Shuswap at the end of September. Three things especially stood out in this wonderfully wet and fungus-filled year; Morels at Thompson Creek, Great Alberta Mushroom Foray in honour of Leni Schalkwijk and all the enthusiastic new members of the Society.

Finally a year with a bit of rain and it amazes me what pops out. We should call it "The year of the Shaggy Parasol", at least in the Edmonton area. Usually we see this mushroom in late August or early September, but this delicious edible started fruiting in June and kept on going all summer long. Along with the Parasols, abundant fruiting of uncommon fungi were appearing everywhere; stinkhorns, umbrella polypores and sulphur shelf fungi to name a few.

The Thompson Creek morels were a certainly an event for many of us. Imagine, actually leaving the field and going home with more morels left on the ground than in the basket. You don't see that every day. I know that a lot of us have squirreled away several year's worth of dried morels.

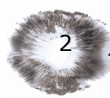
The Great Alberta Mushroom Foray was our best foray yet. Held in honour of our close friend Leni Schalkwijk, we had an amazing faculty of mycologists come to remember her. It was a world-class group that shared their expertise, time and patience with us. The enthusiasm from a record number of attendees (we actually turned people away) was infectious. With these experts on hand many rare fungi were identified and catalogued. The latest update from Dr. Redhead in Ottawa on the unnamed pink fungi found by Romeo was that it is still looking like a new genera and species. How exciting is finding that?! The whole weekend was a lot of learning and a whole lot of fun.



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Photo by John Plischke III



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Standard Life Building
Edmonton, AB T5J 3S2

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www.wildmushrooms.ws

2010 Alberta Foray Comment — Unusual Fungus

Martin:

Please extend my thanks to the AMS Directors for inviting me to the 2010 Foray. Here is some information on a couple of interesting fungi found.

1) The apricot conk or apricot polypore, *Auriporia pileata*.

This is the first record of it in the western Hemisphere. Previously it has been found in the Soviet Far East, China and Japan.



Rose O'Bertos was the eagle-eye that spied the *Auriporia pileata*, Apricot conk.

2) Another good find was a small (2-3 mm diameter), orange cup fungus on dead twigs in the lower crown of live spruce. There are a lot of small cup fungi and nearly all are Ascomycetes. This orange minicup is a completely unrelated species, a Basidiomycete. It does not have a common name so we can call it the Orange Minicup (*Aleurodiscus dendroideus*).

This is only the second collection of this fungus. The first was from High Level, Alberta in 1964.



3) Neither of these collections were named at the Foray but the specialists that had been invited recognized them as unusual and made sure they were preserved for detailed study. Hence the importance of being able to attract (by supporting funding) specialists to attend forays.



Dr. Jim Ginns

Jim was one of our expert mycologists. He is a past curator of the National Mycological Herbarium, former president of the Mycological Society of North America and North America's top polypore expert.

Alberta Foray 2010

Watercolor Painting

- Art Class



Sonja Lukey, Newsletter Editor

Photos by Sonja Lukey

What do you get when you add some people, a mycologist, some watercolor paints and some paper to a rainy Sunday morning?

We got some really neat artworks and enough requests for a repeat of this class that the Executive has already put it on the list for Alberta Foray 2011. I think Leni would have extra pleased if she had seen these... Here's what happened this year:



4



Dr. Christine Roberts was one of the visiting mycologists. Her specialty is Russulas. She told Martin she would be happy to hold a painting class. Martin without hardly blinking an eye, set it up right on the spot and the class got started before the 'forayers' lined up outside with their leaders/mycologists. All morning we heard happy sounds coming from the art group.

I spoke to the artists and discovered that there was no professional artist amongst them. One had taken art and calligraphy classes; the rest drew and/or sketched when needed but did not consider themselves particularly capable of painting or drawing really either. So how did this nice artwork happen? Magic? Gifted Teacher? Students?/Sleeping Van Goghs? When I looked at the display, it felt like the magic of all 3 to me.

Thank you for taking the risk, for enjoying your morning and for setting the bar for next year...

COMMENDOGRAM

Thank You Geri! For being the Newsletter Editor in 2005, '06 & '07, as well as the set-up artist for the years since then. Enjoy your break away. Know that you would be welcomed back in a heart beat. As you go forward on your journey please keep up your membership and join us for fun activities whenever you can. Please join me in wishing Geri good luck!

Sonja Lukey, Newsletter Editor



Leni Schalkwijk 2010 Alberta Foray Quick Facts

- 85 people participated
- 277 different fungi species were found
- No one got lost or hurt
- Everyone reported having a good time
- 16 new memberships were sold



Any Crafters Interested Out There?

We had another successful year at the Devonian Botanical Garden. We can't help but notice that our items for sale fairly fly off the shelf/table.

Are any of you interested in creating mushroom-themed items for sale at our events?

These items would include aprons, place-mats, napkins, coasters, stationery and anything else we can think of that would interest people.

It is our hope to create a Ways and Means Committee that will prep a few items for sale over the coming winter to be sold at events in 2011. Next year we can decide on expanding our lines if they are as successful as we think they will be.

The proceeds would go back to the AMS to advance other programs and services that would benefit mushroomers.

If you have items, ideas or time to donate, please contact **Sonja:**

newsletter@wildmushrooms.ws



Mushroom Photo Contest 2010 featuring: "MUSHROOM PEOPLE"

presented by:

The Alberta Mycological Society

www.wildmushrooms.ws



AMS archive photo

All winning photographs will be displayed on AMS's website. Any submitted photographs may be displayed at events, used in presentations, posters, books, on our website database, or any manner as the AMS deems fit.

Categories:

- 1. Best Overall Image of a Mushroom:** This would be the most beautiful or striking image submitted - an artistic type of photo suitable for display or illustration in a book or poster. Both technical and artistic aspects will be evaluated.
- 2. Best Documentary Image or Series:** This photo or series would include all of the characteristics required to be able to accurately identify this mushroom. Details of cap, stipe, gills/pores/teeth, habitat, and any other feature in the photo (s) that would prove suitable for a field guide.
- 3. 2010 feature prize: Best Mushroom Person (s) or Picker:** This would be the most humorous, serious, staged, and/or captured photo of people and mushrooms together in one setting.
- 4. Free image donation:** If you have great digital mushroom images to share that are not entries to the contest, we welcome those with no entry fee.

First Prize: Sorrentino's Dinner Party – Best Overall Image

Second Prize: AMS Alberta Foray 2011 registration fees - Best Documentary Photo

Third Prize: MEC gift pack - Best Mushroom Person(s) or Picker

(Rules, Regulations and Entry Form next page)



Mushroom Photo Contest 2010 - Rules and Regulations:

1. A photograph may be submitted into more than one category but may only win once regardless of category. An entry fee of \$5 for the first photo, and \$1 for each additional photo is applicable for a photo to be considered. Entry fees may be paid by cash, credit card, or cheque **payable to "Alberta Mycological Society"**.
 2. Deadline for submissions is December 31, 2010. Any submissions after this date will not be considered.
 3. Email digital images to Photocontest@wildmushrooms.ws
- CDs of images may be mailed to: **Alberta Mycological Society Photo Contest, P.O. Box 1921, Standard Life Building, 10405 Jasper Avenue, Edmonton, AB T5J 3S2**
4. All submissions must be in a digital format. Any slides or prints must be converted to a digital format to enter the contest. Digital prints can be submitted electronically as **jpeg or TIFF** files or discs can be sent via mail or courier. Digital files should be at least 300dpi 1600 pixels wide for horizontal image, or 1600 pixels tall for a vertical image. Larger files are preferred. Photographer's first initial and first 3 letters of surname should be included. Images may be cropped and tonal or colour alterations are acceptable.
 5. Slides, prints or framed photographs and colour photocopies will not be accepted. A completed entry form must be attached to the photographs, containing the following information: name, address, phone number, email address and a brief account of the photo (optional). If photography is received without a clear indication of category, judges reserve the right to place entry in an appropriate category. Entry forms may be accessed at www.wildmushrooms.ws and photocopied if necessary.
 6. Some categories may not have a winner, depending on number and quality of the submissions.
 7. The contest is open to everyone, except Photo Contest judges.
 8. By submitting a photograph, permission is granted to AMS to reproduce the photo for promotional, fundraising, marketing and other purposes. Credit will be awarded to the photographer whenever possible. Copyright belongs to the photographer and the AMS will not sell or give permission for commercial use of the photo without written consent of the photographer.
 9. Usually consensus dictates that the judges are wrong but in spite of that the judges' decisions are still final. The Alberta Mycological Society does not accept responsibility for photographs lost, damaged or delayed during transportation.

AMS PHOTO CONTEST 2010 ENTRY FORM

**Mail to: Alberta Mycological Society Photo Contest, P.O. Box 1921, Standard Life Building,
10405 Jasper Avenue, Edmonton, AB T5J 3S2.**

Email to: Photocontest@wildmushrooms.ws

Please print!

Name (First, Last): _____

Address: _____ City/Prov.: _____ P.C. _____

Phone #: _____ Alternate #: _____ Email: _____

Category entered (if known): _____

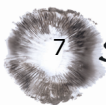
Total # of photos being submitted: _____

Total Amount (\$5 first photo, \$1 for each additional photo)\$: _____

Paid by: cheque - cash - credit card: M/C or VISA #: _____ Exp.: _____

How did you hear about our Photo Contest?: _____

I understand that by entering this contest, AMS will retain use of entries and reserves the right to publish all photographs and/or use them in any type of activity without compensation to the photographer. All copyrights remain with the photographer.



Devonian Expo

The City of Champignons Wild Mushroom Expo 2010 was held on Sunday August 15th at the beautiful Devonian Botanic Gardens.

On Saturday, many members of AMS picked mushrooms, including several that helped Pieter van der Schoot pick moss and numerous species for display. That evening saw the start of preparations, including setting up of tables and various areas for various events including speakers, food, book and membership sales, and such.

The day started out a touch wet, appropriate for mushrooms, and later became quite pleasant. The four chefs, led by Red Seal gourmand Chad Moss presented some beautiful and delicious mushroom meals. I tried the risotto and found it very flavourful, satisfying, rich and filling. We were most fortunate that Dr. Roland Treu, Mike Schulz and Denise O'Reilly were on hand to give names to over a hundred species. One species, brought in by Denise, was found to be *Pterula plumosa*, typically regarded as a tropical mushroom. Dr. Treu, having spent some years in Papua New Guinea, was excited to see and put a name to this new mushroom for Alberta. Rose and Deberah were swamped all day with requests for books, memberships and Alberta Foray payments, and did a fantastic job for everyone.

All the Volunteers were excellent ambassadors for the AMS again this year.

Robert Rogers gave two presentations in the noisy, exuberant environment; one on twelve local edibles and another on medicinal mushrooms, each lasting about one hour.



Pieter trundled off on a mushroom walk with some seventy people in tow, perhaps too large for maximum education, but a great time anyways. One highlight for many was the twenty foot tall birch tree with dozens of mature *Piptoporus betulinus* fruiting bodies on full display. Although precise numbers would be difficult to ascertain, hundreds and hundreds of fungiphiles enjoyed the day. CTV news came out and did a quick interview with Robert that was on the six o'clock news. All and all, everyone appeared to enjoy themselves and really, isn't that the whole idea?



Robert Rogers



Devonian EXPO 2010 Fast Facts

- 20 member-Volunteers ensured the day was successful
- 13 people became new members
- 8 gave us new applications for our annual Alberta Foray



New Alberta Species Shows up at the Expo



Pterula plumosa



Dr. Roland Treu identified the specimens at EXPO. Denise O'Reilly found the specimens on their Cherhill farm, NW of Edmonton. Roland says he has only ever found this mushroom in Papua New Guinea.



...and now a recipe from
our chefs at the Expo

Taste Temptations at Devonian Expo

Mushroom Pate with Lobster Caviar

Ingredients for "lobster caviar":

200 grams lobster mushrooms, fresh or frozen, finely chopped

1 tablespoon unsalted butter

Sea Salt

1 teaspoon lemon juice

Ingredients for mushroom pate:

30 grams unsalted butter

450 grams portabello or criminis, finely chopped

$\frac{3}{4}$ teaspoon cayenne pepper

4 spring onions, finely sliced

Pepper and sea salt

1 tablespoon lemon juice

175 mL Bleswold sour cream

1 $\frac{1}{2}$ tablespoons chopped dill

To prepare the "lobster caviar":

* Melt butter in a frying pan until foaming, then add the finely chopped lobster mushrooms and sauté for one minute.

* Add a good sprinkling of salt and continue to sauté until the mushrooms are dry, about 2 minutes.

* Remove from the heat and stir in lemon juice.

* Check the seasoning and adjust with more salt and lemon juice to your taste. It should taste quite salty.

To prepare the mushroom pate:

* Heat the butter in a frying pan on medium-high until foaming, then add the mushrooms.

* Sauté until mushrooms begin to darken, then add cayenne, spring onions, pepper and salt.

* Cook until mushrooms have exuded their liquid, and until that liquid has evaporated.

* Stir in the lemon and sour cream, then turn the heat to low.

* Do not let the mixture boil, but allow it to cook for a further 2 minutes.

* Turn off the heat and stir in the dill. Check the seasoning and adjust to your taste.

To serve, divide pate into ramekins, and top with "lobster caviar".



Chad and Thea Moss

Weald Foray— September 18, 2010

Edible Species List

Scientific	Common Name
<i>Agaricus haemorrhoidarius</i>	Bleeding Agaricus
<i>Agaricus silvicola</i>	Woodland Agaricus
<i>Albatrellus ovinus</i>	Sheep Polypore
<i>Clavariadelphus truncatus</i>	Flat-topped coral
<i>Coprinus comatus</i>	Shaggy Mane
<i>Hydnum repandum</i>	Hedgehog
<i>Hydnum umbilicatum</i>	The other Hedgehog
<i>Hypomyces luteovirens</i>	Green Lobster
<i>Lactarius deliciosus</i>	Delicious milkcap
<i>Leccinum insigne</i>	Aspen roughstem
<i>Rozites caperata</i>	Gypsy
<i>Russula decolorans</i>	Gray Russula
<i>Sarcodon imbricatus</i>	Bitter Hedgehog that isn't bitter
<i>Suillus brevipes</i>	Slippery Jack
<i>Suillus tomentosus</i>	Poor Man's Slippery Jack

Of the 33 species we found, 15 made a large array of edibles to sample from. Rae supplied the butter. Martin and Alan very ably manned the pans of butter on the fire. There were more than a dozen of us ready with our forks... There were many tasty edibles here and it was noted that some found some species more tasty than others. We all agreed that the non-bitter Hedgehog we tried was indeed not as bitter and foul-tasting as the one we tried at the Alberta Foray 2010. At least a couple of us did not stop at sampling one mushroom at a time; personally, I viewed this as an opportunity to identify another species that I did not yet know. Fortunately there were no repercussions.

 Sonja Lukey

Certificate of Amendment

Our **Society Change—Registration Statement** was amended and filed with the Court on October 4, 2010. Check out our website, below, to see it.

A Great Mushroom Dinner!



Beyond all the benefits of the Alberta Mycological Society (AMS) is the temptation of the grand prize for the Mushroom Photo Contest and this week, my family was delighted to partake in a dinner at Sorrentino's Restaurant. We booked at the West End Location and a hodge podge of 9 of my crew (one last minute cancellation) took in the sights and sounds of this wonderful restaurant. This was the last week of Sorrentino's Mushroom Month full of specials revolving around their 16th annual mushroom harvest! The ambiance of the restaurant is delightful, relaxing and intimate. Melanie, our waitress was very personable and efficient, doing everything that evening to ensure an excellent time. We sampled the appetizers of mushroom soup, wild mushroom cake, spinach salad with enoki and honshimenji mushrooms and sautéed assorted mushrooms on garlic toast!! Can't you just taste it? Two of the entrée specials were the Mahi-Mahi with lobster mushroom crust, and a Spaghettini wild mushroom and truffle pesto dish that was to die for. Both excellent, I can assure you, as was the wine we sampled delightfully. Everyone really enjoyed their meal and special dessert selections, which I took ample pictures of. We rolled out feeling pampered and quite satisfied. Thanks to the staff at Sorrentino's, the AMS and the judges for helping make this wonderful event possible. Everyone should get their cameras warmed up, because this is a significant prize and everyone should enter their photos as it is well worth the effort!

Thanks again.

 Denise O'Reilly & Family



Photos by Denise O'Reilly

Straw Mushrooms

Popular in Asian cuisine, straw mushrooms are so named because they grow on straw that's been used in a rice paddy. This musty, earthy growing medium contributes its distinct characteristics to the mushroom's flavour. They generally measure about 1 – 1 ½" in diameter and are kind of cone shaped. They range in colour from pale tan when young to dark charcoal gray when mature. Fresh samples of this cultivated mushroom can be found at times in specialty produce or Asian markets. However, canned straw mushrooms are more readily available and may go by other names like **grass mushrooms** or **paddy straw mushrooms**.

Recipe

Roasted Fennel and Straw Mushroom Salad w/ Lemon Crème Fraîche

Yield: 4 portions

Ingredients:

- 1 Shallot, minced
- 1 Lemon, juice and zest
- 1 Fennel bulb, trimmed & halved, fronds removed & reserved
- ½ cup (250 mL) Canola Oil
- Kosher salt & freshly ground Black Pepper
- 1 lb. (450 g) Straw Mushrooms, wiped of grit and halved
- 1 tsp. (5 mL) minced fresh Tarragon (+ whole leaves for garnish)
- ½ cup (125 mL) Dry Sherry
- ¼ cup (60 mL) Lemon Crème Fraîche (recipe follows)
- 2 cups (500 mL) Frisée, curly endive or chicory lettuce, washed and dried

Garnish: anything red or coral coloured



Procedure:

- ❖ Heat a BBQ or a steak grill
- ❖ Mix shallot, lemon juice & zest in a small bowl and let sit at room temperature for 15 minutes to soften the shallot slightly and mellow the flavor of the dressing
- ❖ Rub fennel with 2 Tbsp oil. Season well with salt and pepper
- ❖ Lay fennel on hot grill rotating to char all sides. Remove from grill and cut out and discard the core. Slice the fennel crosswise into strips
- ❖ Place a sauté pan on medium-high heat. Coat with 2 more Tbsp oil
- ❖ Add mushrooms and tarragon tossing to coat until the mushrooms release their moisture and begin to brown (about 5 minutes). Season with salt and pepper
- ❖ Add sherry and stir to deglaze, scraping up the browned bits from the bottom with a wooden spoon, simmering until the liquid is almost evaporated (about 2 minutes)
- ❖ Remove from the heat and set aside to cool completely
- ❖ Adjust the seasoning and when cool fold in the fennel slices and reserved fennel fronds
- ❖ Whisk the remaining ¼ cup of oil into the lemon shallot mixture and pour the vinaigrette over the salad. Marinate at room temperature for at least 15 minutes before serving

Lemon Crème Fraîche

Yield: ½ cup (125 mL)

Ingredients:

- ½ cup (125 mL) Whipping Cream
- ½ Tbsp. (8 mL) Buttermilk
- 1 Tbsp. (15 mL) finely-grated Lemon zest
- 1 tsp. (5 mL) Minced Tarragon
- Kosher salt and freshly-ground Black Pepper

Lemon Crème Fraîche

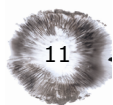
Procedure:

- ❖ In a sterilized glass container with a tight-fitting lid add the whipping cream, buttermilk and lemon zest
- ❖ Shake, seal and let stand at room temperature overnight
- ❖ Just prior to service add tarragon and more zest (if necessary) and adjust to taste with salt and pepper



Doug Overes

Doug Overes is an award-winning Chef who has won gold medals in international competitions as both an individual member and as 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 an AMS member.



You can't take it with you—but you can leave a legacy!

Did you ever find yourself hiding behind curtains during “fundraising season” when it feels like you’ve been nickel-and-dimed to pieces? This is the time that door-to-door canvassers seem to parade in an endless stream on your street. You might give \$20 to one, \$10 to another, nothing to the next one, and so on. Canadians tend to be generous to charities and nonprofits, and many groups thrive because of this financial assistance. But there are other ways to support your favourite organization (AMS?) that doesn’t take money out of your pocket today. I’ve been a Certified Financial Planner for many years and have seen evidence of this (and NO, I’m not looking for clients – nowadays I’m contracted to work only for members of the Canadian Forces). There are ways to make a huge impact, and leave a legacy behind – possibly in perpetuity. I’m talking about “Estate Planning” – what happens to your assets after you pass away. Many people leave everything to spouse and kids. But you may not have a spouse and / or children, or you may decide not to leave all your assets to your children if they are doing perfectly well for themselves. Why not leave it to a group that has given you many hours of enjoyment (AMS)? I’ve seen many folks leave a portion or all of their assets behind to SPCA, their church, their alumni association – the list goes on and on. Interestingly enough, many people don’t think about it until I’ve brought it up, then they get very excited about giving back to those groups that they’ve been deeply involved with.

One way to do this is to leave a bequest, in your Will, to the organization that you are

passionate about. Make sure your family is looked after, and then see if a bit can be set aside. Another way is through life insurance. Let’s say you have a policy, and you’re thinking that your family really doesn’t need it all on top of other assets you’re leaving them. Consider naming your special society (AMS?) as a beneficiary. Or transfer ownership of your policy to the organization – you may wish to continue to pay the premiums or the organization may even agree to pay the premiums, depending on the circumstances. The amount you leave behind may even be enough that the group could invest the principal and use the interest each year to fund an annual project (Alberta Foray???). Or, perhaps an amount to fund a specific one-time event (which could even be named after the donor!). Or, enough to lease office space for awhile. You can specify what is to be done with these monies, and the organization is bound to comply with your wishes. Just imagine your legacy: “The (your name) Foray/Dinner/ Photo Contest/, etc.”

We all know we’re going to pass away some day – but since we don’t know when, now is a good time to reconsider our values and what is important to us, and perhaps to arrange to give a bit back to make a huge impact for others to appreciate.

Of course, you can also choose to do this while you’re still around to enjoy it. You, or your company, or your employer’s company could consider sponsoring an event on the upcoming schedule – why wait?



Melanie Fjoser, CFP



SCHALKWIJK MEMORIAL FORAY



ALBERTA MYCOLOGICAL SOCIETY 2010 - KANANASKIS

Opportunity

This is what the Alberta Foray t-shirt front looks like. It depicts a colourful page from Leni's book *Mushrooms of Western Canada*.

We had a mix-up re our T-shirt order which has resulted in some extra T-shirts.

They will cost \$10 each, 2 for \$15 or 3 for \$25. If you would like one of these and/or an extra one, contact **Rose**: membership@wildmushrooms.ws

AMS 2010 Calendar of Events

With the last meeting of the year on October 28th, we completed every event planned.

Thank you for your participation. Have a good Christmas, winter and see you next year.

Check our website: www.wildmushrooms.ws for updates.



President's Message continues...

Personally, it was exciting for me to see all the new members who joined our Society, but most exciting was to see how many of our members grew in their knowledge of mushrooms. I especially saw this with several members who volunteered their time both on the Board and at many events. This reinforced what I have seen over the years, the more effort you put in, the greater the payoff. I would like to see this continue in the future and with that I would encourage our members to continue to volunteer their talents and time. Our winter season is the time when we plan next year's program and if you would like to see more events and mushrooming opportunities in your area, spearhead it and make it happen. Drop us a line and help us organize a foray or a lecture in your area.



Martin Osis



Reminder

Annual membership fees are due and payable by December 31, 2010.

Please use the annual renewal form - attached to this Newsletter, or printed from the website. Please include a Liability Waiver form. Look for the Waiver form on the website.

You will need a completed Waiver form for any forays and/or events that you participate in next year.

We will keep your Waiver form on file so that you do not have to do more than one per year. Technically, the AMS can and should refuse to allow you to participate in our forays and/or events if your fees and Waivers aren't up to date.

Please **mail** your membership fees and forms to Rose:

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

If you have questions about the membership forms, or if you need help with them, please contact Rose or any other Executive member, see page 2 for Executive listing, by email:

membership@wildmushrooms.ws

