



Spore Print



The Edmonton Mycological Society News

April 2002 Edition

President's Message



Greetings! Let's hope the heavenly microclimates prevail for a great mushroom season in 2002.

Some important Director changes: Mike Schulz has kindly agreed to be the First Vice-President, and Ming Chen is the new Program Director (assisted by Martin Osis).

The Second Vice-President position, now vacant, will be filled this year.

Because Alberta mushrooming is a seasonal phenomenon, we take pleasure in announcing a new meeting schedule, as well as NEW VENUE change for 2002. The NEW VENUE for our General Meetings will be the Program Room at the Riverbend Branch, Edmonton Public Library, 460 Riverbend Square (Rabbit Hill Road & Terwilligar Drive) on the FOURTH WEDNESDAY of the upcoming SEVEN months, at 7 P.M. SHARP. Refer to Calendar of Events for dates. (Sorry for the inconvenience! Save-On is currently under renovation for the rest of the year).

Our annual Mushroom Exposition will be held at the Devonian Botanic Gardens on Sunday, August 11. The season will conclude with another sumptuous Banquet in October. Our two Life Members, Dr. Randy Currah and Leni Schalkwyk are invited – your presence is compulsory – compliments of EMS).

The aforementioned is complemented with a formidable foray season assembled by Bill Richards (see Calendar of Events).

We currently have approximately 105 members. Hope to see many of you this year – we believe our 2002 program will be the best ever!

David Derworiz

Your Executive

| | |
|----------------------------------------------|------------------------------------------|
| <u>PRESIDENT:</u> | Dave Derworiz (780) 489-6632 |
| <u>1ST VICE-PRESIDENT:</u> | Mike Schulz (780) 930-2102 |
| <u>2ND VICE-PRESIDENT:</u> | Vacant |
| <u>TREASURER/MEMBERSHIP:</u> | Louis Galick (780) 430-8412 |
| <u>SECRETARY:</u> | Julie Topolnisky (780) 487-0122 |
| <u>FORAY COORDINATOR:</u> | Bill Richards (780) 998-3507 |
| <u>PROGRAM DIRECTOR:</u> | Ming Chen (780) 438-6863 |
| <u>NEWSLETTER EDITOR:</u> | Melanie Fjoser |
| <u>POISON LIAISON:</u> | (780) 987-4412 |
| <u>NEWSLETTER ASS'T:</u> | Mary-Jo Gurba-Flanagan (780) 437-0877 |
| <u>COMMUNICATIONS:</u> | Wally Affolder (780) 454-4187 |
| <u>WEBSITE MANAGER:</u> | Melissa Piercey (780) 430-1252 |
| <u>DIRECTOR:</u> | George Hamilton (780) 486-2576 |

OUR MAILING ADDRESS IS:
EDMONTON MYCOLOGICAL SOCIETY
 University of Alberta Postal Outlet
 Box 60152, Edmonton, AB T6G 2S5

CHECK OUT OUR WEBSITE !!!
www.telusplanet.net/public/mpiercey/EMS.html

Welcome **NEW MEMBERS !!!**

Please welcome our newest members !

Helen Engel
 Bill & Marg Gelhespy
 Ellen & Caelin Homola,
 & Shelagh Campbell
 Jean Johnson
 Maria Matton
 Loretta Puckrin
 August Young

Edmonton
 Edmonton
 Edmonton
 Sidney, B.C.
 Edmonton
 St. Albert
 Edmonton



We've heard that some of our members are leaving Edmonton. Best Wishes to Henry & Sophia Dalba, and Jack & Nora Jones. We'll miss you!

FORAY FINDINGS

NORTH COOKING LAKE NATURAL AREA

February 16, 2002

by Melanie Fjoser, Editor

Who says you can't go 'shrooming in the winter? Twenty-one members of the EMS went on yet another annual polypore hunt this last February. It was a beautiful sunny winter day, the best that could be hoped for. The best part was that we didn't have all that pesky green foliage obscuring our view, so that we could focus entirely on the polypore search. And NO BUGS!!!

SPECIES LIST

- | | |
|----------------------------|-----------------------------|
| <i>Fomes fomentarius</i> | <i>Daedalea quercina</i> |
| <i>Inonotus obliquua</i> | <i>Phellinus tremulae</i> |
| <i>Lenzites betulina</i> | <i>Stereum hirsutum</i> |
| <i>Trametes versicolor</i> | <i>Phellinus laevigatus</i> |
| <i>Oxyporus populinum</i> | |

NEW EDITION ON THE WAY

Many EMS members utilize *Mushrooms of North-West North America* as a field guide that is enormously helpful in mushroom identification. We've recently been informed by the author, Helene Schalkwijk-Barendsen (and Life EMS Member) that Lone Pine Publishers are going to do a fourth printing of her book. Congratulations, Leni ! EMS members, watch for this next edition sometime this year – no date set yet.

Thanks Martin !!!

As you read in the President's Message, Martin Osis has resigned his position as Program Director. This is largely due to time constraints. Martin did a wonderful job, supplementing the NAMA slide shows with his own personal fungi experiences, and a liberal dose of wit. It takes a fair bit of time to put together these programs, finding speakers and topics. When you next see Martin, let him know that you appreciated all the time and effort he has given to the EMS in this position.

Editor's note:

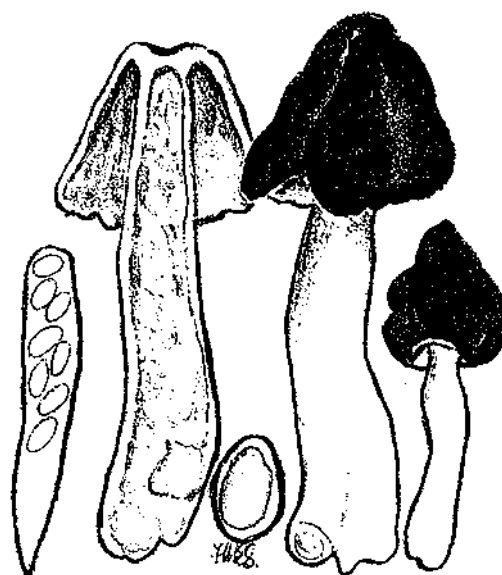
Please welcome Ming Chen as the new Program Director. Ming comes to us with a scientific background: he is the Supervisor of the Medicine / Dentistry Electron Microscopy Unit, Surgical-Medical Research Institute, University of Alberta. He and his wife Theresa have been valued members of the EMS for many years. As follows please read Ming Chen's message:

Program Director's Notes

Hi all,

It is time to come out from our long hibernation. As the new Program Director, I need your input and suggestions for topics in our mushroom club meetings this year. You may also wish to express what you want to learn from our club, or how it should be run as far as our programs are concerned. Please feel free to discuss, as your opinion is very valuable to me. Thanks.

Best regards,
 Ming H. Chen, Ph.D.



Verpa conica

MUSHROOM COURSES!

EMS member / First Vice-President, and University of Alberta Masters student Mike Schulz will be teaching two courses at the Devonian Botanic Garden (near Devon), **May 25 and July 14** on mushroom identification, covering Spring and Summer mushrooms respectively.

These courses will cover the basics of mushroom identification and will discuss some of the common edible, inedible, and poisonous species in the Edmonton area fruiting at the time. A guided foray in the garden grounds, as well as edible mushroom sampling will be included.

The Spring course will run from 10 am to 4 pm and costs \$39.00. The Summer course runs from 9 am to 5 pm and costs \$42.00. Participants are also encouraged to bring in their own mushrooms for identification.

For more information, contact Mike Schulz at mjschulz@ualberta.ca or the Devonian Botanic Garden at (780) 987-2064.

URGENT MESSAGE!

I apologize to the members for the delay in sending out Spore Print. Of course, I had good reason to hold off, since the time and place of our meetings was under revision. I did not wish members to receive erroneous information.

As it stands, the dates and venue of our general meetings have changed, please disregard other memos you may have received in this regard. The correct information is available in this issue's Calendar of Events. Please be sure to note the changes.

Regarding memberships, 2002 fees are due now. Please bring your renewal forms to the April meeting, or mail them to Membership Director Louis Galick. For membership only, we will be using Louis' home address (see Membership Renewal Forms, including Louis' home address, elsewhere in this edition of Spore Print).

Melanie Fjoser, Editor

SPORES of interest

West Coast Connection

New member Jean Johnson (from Sidney, B.C. has joined EMS recently as she has a daughter living in Edmonton, and would like to take advantage of our events while she is visiting here. Jean is the Membership/ Secretary-Treasurer for the South Vancouver Island Mycological Society located in Victoria. She has invited EMS members to look her up if they should be in her area, and to perhaps attend a west coast style meeting. Contact Jean at: jeanwade@islandnet.com].

For Fungi Enthusiasts with a Taste for Adventure

Mycophiles everywhere are invited to the third annual Mexican mushroom excursion, to be held September 1-8, 2002, in the verdant, volcanic highlands of Tlaxcala, 60 miles east of Mexico City. The tour features local expert fungi guidance, attractive, comfortable accommodations, special mushroom cuisine dinner events and a unique peek into the culture and history of an exciting part of Mexico seldom seen by foreigners. The fee for this all-inclusive, 7-day excursion, organized by Mexican Mushroom Tours, works out to US\$190 per person per day. Group size will be limited to 22 participants. For more information, a detailed itinerary and comments from previous tour participants, please see www.mexmush.com or e-mail or call/fax Gundi Jeffrey at: gundi@servired.com.mx from US/Canada dial 011-52 (246) 461-8829. Inquiries are welcomed and provisional, no-obligation reservations are available on-line.

MJ'S WEST COAST AUTUMN MUSHROOM HUNT

by Mary-Jo Gurba-Flanagan

On October 17-22, 2001 my husband and I travelled to Vancouver Island, B.C., to celebrate our 10th wedding anniversary. I was looking forward to some great food (that I needn't prepare), nice lodgings (that I needn't clean), and a carefree itinerary (that I needn't plan) – for the first time I had left it to my husband to make all the arrangements. Well, we got there by plane and had a car waiting for us to use but that was about it. No idea where we were headed or what we were going to do. I only know that I wanted to get into the hills to do some hiking and mushrooming. As we had explored the west and south coasts previously we decided to go as far north as we could get without a 4-wheel drive.

On to Port McNeil and the forests awaiting us there. The sun was shining on a beautiful fall day as we drove up the coast from Victoria. I eagerly scanned the dense, surrounding terrain trying to pinpoint what I thought might be ideal mushroom habitat. The yellow or golden chanterelle (*Cantharellus cibarius*) and white matsutake (*Tricholoma magnivelare*) that I had heard so much about, but had never seen, were somewhere out there, or so I hoped, and I was eager to go exploring. The vegetation looked promising – lush and green, compared to the arid, brown autumn of Alberta. Although I had embarked on numerous forays around Edmonton in 2001, the entire year gained only a disappointing 6 morels (*Morchella elegans*), 4 small oysters (*Pleurotus ostreatus*), 3 men-on-horseback (*Tricholoma flavovirens*), and not even a glimpse of the honeys (*Armillaria mellea*) for my cooking pot. I was full of the anticipation that, for me, comes before each and every mushroom hunt: Can I find the proper terrain? Have the weather conditions been right? Am I out at the proper time? Are the mycelium fruiting this year? In other words, will I find any mushrooms?

By the time we were halfway up the coast to Port McNeil, the rain began to fall – and it continued to fall in varying degrees over the next five days, from a light, greyish mist to the more frequent, incessant downpour. Not to be dissuaded, we ventured out the next day, after breakfast, to explore the surrounding terrain. The area around Port McNeil is rather remote with forestry being a prime industry along with fishing. Many of the forestry roads require 4-wheel drive, especially in wet weather, but we were able to find some gravel roads that were in fairly good shape. In Alberta I'll try to get off the beaten path when looking for mushrooms but it seemed that here there were few beaten paths to begin with. We were lucky to find an animal path. Other than some recently logged areas, nearly everything we saw was pristine. Pristine and dense! Along all of the forestry roads we travelled there was a very deep, open ditch, with no shoulders, and, on the open bank facing the sun, a thick, nearly impenetrable, mass of vegetation. This became one of our biggest challenges – to try to climb a 10 foot, slippery, wet slope and fight our way through the green wall at the top. We needed machetes!

Once we fought our way past this initial barrier we entered a different world. Beyond the light of the open road the cool, shadowed interior awaited; shrubs began to diminish and nearly disappear while the trees spread out, and became larger. In fact, they became huge. The trees in a temperate rainforest are both inspiring and humbling. And they allow the perfect environment for mushrooms to exist; moist, shadowed and open with thick carpets of moss, and wet, rotting vegetation everywhere. We found we had to be extremely careful when walking on fallen logs (these are 2 to 4 feet across! You can't just step over them!) They were so slippery in the rain that your feet would skitter off and you'd tumble or you'd

fall right through the log itself and be wedged in up to your thighs. The unseen rot was startling. Even more amazing was the sight of the forest floor all around you that their vantage allowed – when you were able to stay upright.

Mushrooms of all textures, colours, shapes and sizes standing proudly by themselves or clustered in various groups. It was impossible to look anywhere and not see some specimen in your line of vision. After the droughts of 2000 and 2001 in Alberta, where mushrooms were varied but scarce, this copulent abundance was amazing.

Although I was initially worried about getting lost in unfamiliar territory, this was never a problem. We found that we were able to parallel the road anywhere from 10 - 100 m, into the bush and find enormous amounts of specimens while keeping the roadway in sight or hearing. We set about to look for these mysterious chanterelles. We found numerous clusters of what looked like a type of chanterelle but were so wet and fragile that identification was difficult. After cross checking numerous books, we concluded that we had *Cantharellus tubaeformis* or the Trumpet Chanterelle. We also found numerous *Russula* spp. And delicate *Pleurotus ostreatus* or Oyster mushrooms. Luke found a perfect specimen of fly amanita (*Amanita muscaria*), a most beautiful, reddish tone with cream coloured flakes. In this instance the rain only intensified the colours. This was the first time I'd seen this poisonous mushroom in its natural state.

As we had no idea what we'd find in the next few days we decided to gather what edibles we could. Trying to find some way to preserve them was another matter. I found out later that night that wet, delicate mushrooms in a warm oven do not dry out, but rather form a dark, soggy mass (or mess) – but the room smelled wonderful! All of our day's efforts in the garbage.

By the second day, we had moved on to an area further south and were rewarded by slightly drier conditions and our first look at the Golden Chanterelle. We stopped at various places along the road, fought our way through the brambles in the ditch and lucked out just about every time. Chanterelles everywhere. It was like being at an Easter egg hunt and we two were the only contestants. We filled our bags full and went back for seconds and thirds.

The Golden Chanterelle reminded me of *Dentinum repandum*, or the Hedgehog mushroom, in many respects. It grows in mossy areas with just its cap showing while the fleshy stem is hidden deep within the moss. The texture, colour and shape are almost identical. What gives it away, or rather, identifies it, are funnel-like gills running under the cap and descending partway down the stalk in place of fleshy teeth. And, like the hedgehog, we found few vermin, other than massive snails, infesting the flesh. The hedgehog is one of my favourite edibles and I was more than happy to include this delicious mushroom beside it.

Over the next couple of days we also found some clear *Pseudohydnum gelatinosum* or Jelly Tooth (a first for me), what I believe were *Marasmiellus albuscorticis* or White Marasmius, and enormous 'heads' of *Sparassis radicata* or Rooting Cauliflower (also a first and soon to become a favourite).

The chanterelles kept beautifully over the next couple of days, and we layered them into a large carton and brought them home with us on the plane. As for the Matsutake mushroom, we saw neither gill nor spore, but we had an excellent conversation with a mushroom buyer along the highway in regard to their grading, price, habitat and location on the Island for future forays.

Although it's not too hard to find an excuse to head off to Vancouver Island for a few days in the fall, after the success of this trip I know I'll want to take the trip regularly.

(Editor's note: Thanks very much to Mary-Jo (our newsletter assistant) for sharing her experience with us. Spore Print welcomes submissions from our members about their memorable encounters with fungi!)

MEMBERSHIP MUSINGS

Hello Everyone and the best of Spring to all.

May we all enjoy another great season of Fungi events. The 2001 venue with Martin leading the educational meetings was enjoyed by all. Bill did a great job organizing the Forays. After we got past the dry Morel Foray, the rest were easy picking, my favourite, of course, being the Caroline Foray.

Many thanks to Melanie and Mary-Jo for the informative and interesting Newsletters. We look forward to the ones in 2002. Also, a big thank you to Melissa for the great job done on our Web page (see web site address on Page 1).

Most of all, thanks to our members. We've had a successful year with a record number of memberships in 2001, and it looks like we may even grow larger in 2002.

I look forward to seeing all of you, and if any of you should have any questions, please feel free to contact me.

Your Membership Person
Louis Galick

FOCUS ON FUNGI FOOD

Angel Hair Pasta with Portbellas

| | |
|-----------|------------------------------------------------------------------|
| 10 ounces | dried angel hair pasta |
| 5 tbsp | extra-virgin olive oil |
| 1 | large leek (or two bunches of scallions) cut into 1/4" pieces |
| 4 cloves | garlic |
| 6 ounces | sliced Portabella mushroom caps |
| 1 tbsp | Balsamic vinegar |
| to taste | salt |

1. Pour the oil into a pan and heat over medium heat for about 30 seconds.
2. Saute the leek for about 2 minutes or until softened. Add the garlic and saute for another 30 seconds.
3. Add the mushrooms and saute, stirring frequently, until the mushrooms are wilted and the liquid they have given off has evaporated.
4. Add the Balsamic vinegar, stir well, and season with salt, to taste.
5. Bring a large pot of lightly salted water to a boil and add the pasta, stirring to make sure strands are separated. Boil 2-3 minutes, drain and toss with Portabella sauce. Serve immediately.

Recipe courtesy of The Sunterra News

WEB SITES FOR FUNGI LOVERS

Most of our members who are on the web have gone searching for info about fungi. One can conduct searches under "mushroom", "fungi", or "mycology", and come up with a vast array of web sites from the strictly scientific, to home growing kits, to mushroom giftware items, to posters and books, to, well, you name it! Here are some of the sites I've heard about lately. If members find a particularly useful or favourite web site, write a short article about it for Spore Print, so we may all enjoy it.

MATCHMAKER is an elegant computer program for interactive identification of gilled mushrooms of the Pacific Northwest, combined with full descriptions and a large database of mushroom photographs.
www.pfc.cfs.nrcan.gc.ca/biodiversity/matchmaker/

Check out this government message about concerns with Tricholoma from Health Canada:
www.hc-sc.gc.ca/ Once in the web site, do a search on Tricholoma.

Looking for mushroom books? Try this one:
www.gomushrooms.com/BOOKS.htm

Try this site for all kinds of info on mycology and West Coast info:
www.psmis.org

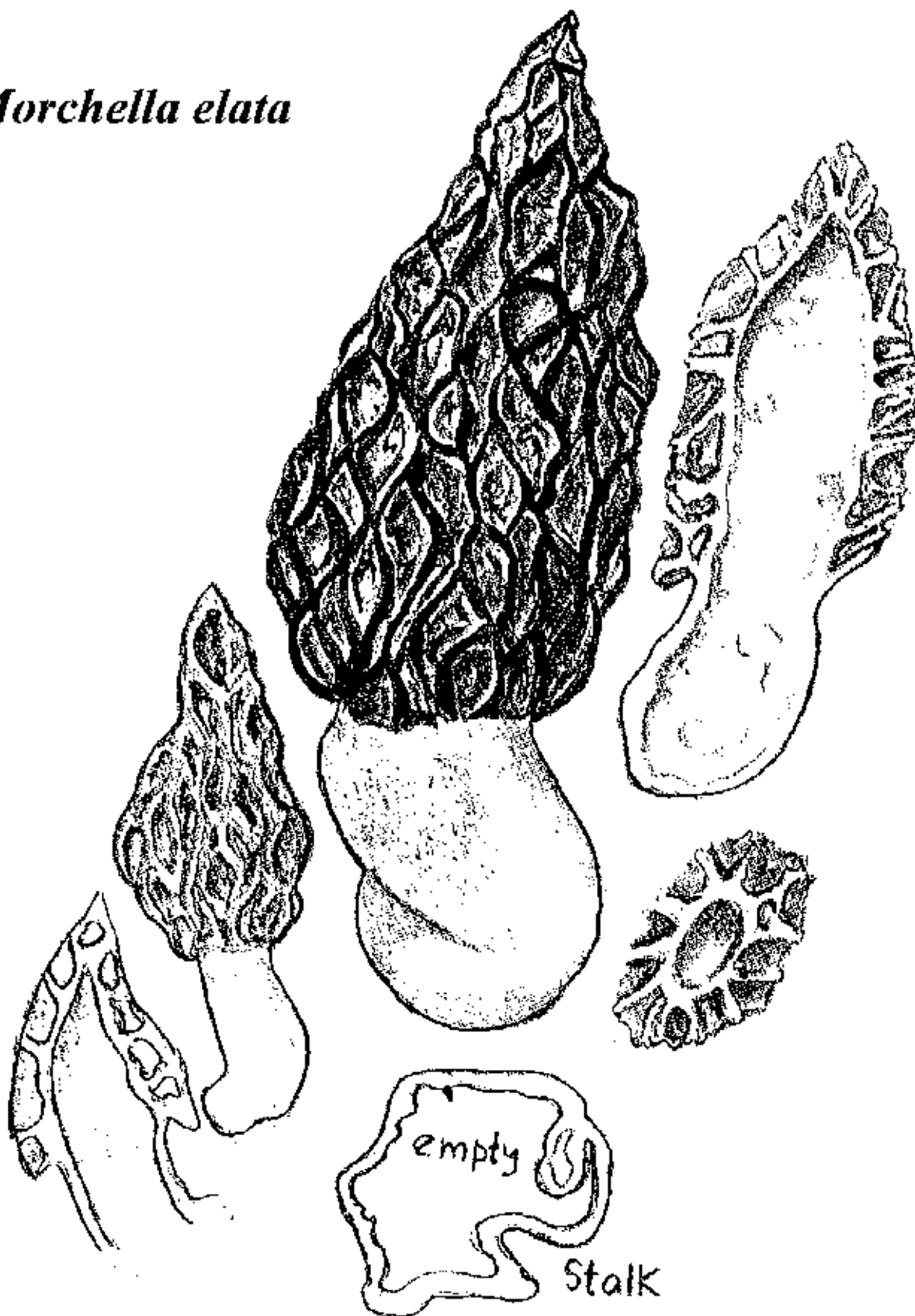
EMS is a member of NAMA (North American Mycological Association). Their web site is:
www.namyc.org

Could you be a stamp collector as well as a fungiphile? This web site from New Zealand Post announces that they have recently issued a series of postage stamps depicting six species of fungi native to New Zealand. To check out what the stamps look like, go here:
www.nzstamps.co.nz/nzstamps/index.html
(Editor's note: I had trouble getting into this site; hopefully you'll have better luck!)



Spring Pin-up

Morchella elata



| Calendar of Events 2002 Please Join Us! | | |
|------------------------------------------------------------|--------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| DATE / TIME | LOCATION | DETAILS |
| Wed. April 24 7:00 p.m. | Edmonton Public Library 460 Riverbend Square Rabbit Hill Rd. & Terwillegar Dr. | MEETING TOPIC: Fungi of Alberta spreadsheet project SPEAKER: Markus Thormann TOPIC: Winter Polypores (or not) SPEAKER: Bill Richards |
| Sat. May 11 10:00 a.m. | various Natural Areas, meet at Fawcett Husky truck stop (see map attached) | DAY FORAY Morel and verpa search |
| Wed. May 22 7:00 p.m. | Edmonton Public Library 460 Riverbend Square Rabbit Hill Rd. & Terwillegar Dr. | MEETING TOPIC: What I've learned from the EMS! SPEAKER: David Derworiz |
| Sat. June 15 10:00 a.m. | Location to be announced | DAY FORAY Oyster and leccinum hunt |
| Wed. June 26 7:00 p.m. | Edmonton Public Library 460 Riverbend Square Rabbit Hill Rd. & Terwillegar Dr. | MEETING TOPIC: The World of Fungi SPEAKER: Dr. Randy Currah, Professor of Mycology Co-founder of EMS |
| Sat. July 20 10:00 a.m. | Location to be announced | DAY FORAY Leccinum, russula, lactarius, agarics |
| Sat. Aug. 10 | Choose your location & habitat | DAY FORAY Picking for the annual exposition tomorrow |
| Sun. Aug. 11 | Devonian Botanic Garden near Devon | ANNUAL EXPOSITION EMS Signature Event: details to be announced |
| Friday to Sunday August 23 - 25 | Location to announced Possibly at Weald campground | WEEKEND FORAY Gypsy, man-on-horseback, hedgehogs |
| Sun. Sept. 15 10:00 a.m. | Location to be announced | DAY FORAY Honey mushrooms and hedgehogs |
| More events to be announced at a later date. Stay tuned!!! | | |

EDMONTON MYCOLOGICAL SOCIETY

**For membership applications only, mail to EMS c/o
Louis Galick, 47 Rehwinkel Rd., Edmonton, AB T6C 2J7**

Membership Application (Expires Dec.31, 2002)

Name(s): _____

Address: _____

P.Code: _____

Phone(s): _____

Fax: _____ E-Mail: _____

Membership category:

- Individual \$25.00 / yr Paid \$ _____
- Family(2 adults+dep. kids) \$35.00 / yr by: cheque / cash
- Student \$15.00 / yr Dated: _____

**Please make your cheque payable to "Edmonton Mycological Society"
and remit to above letterhead address. Thank you!**

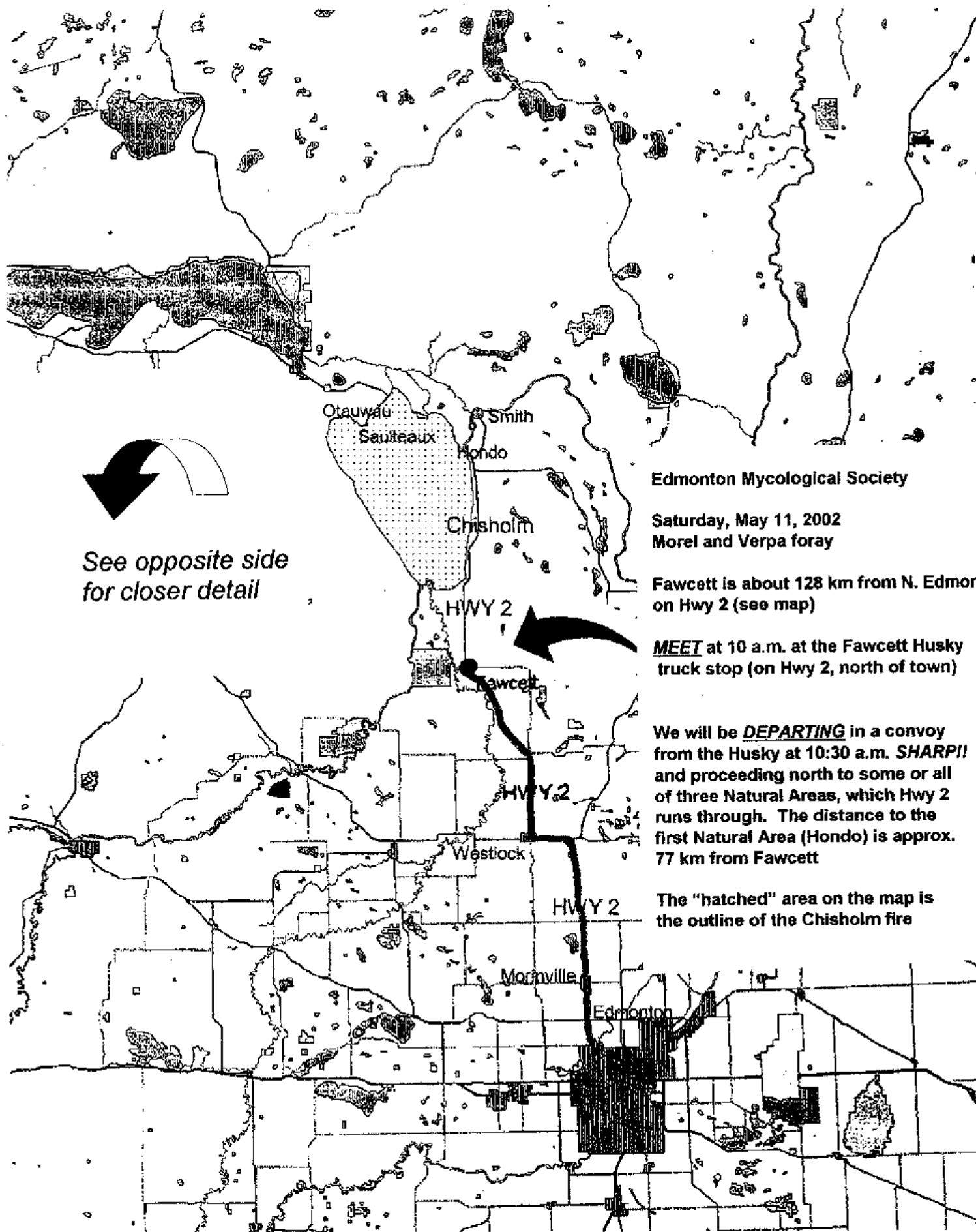
We welcome new members !!!

For our program development, we'd like to know about your interests in fungi: i.e. natural history, ecology, medicinal use, outdoor recreation, edibility, meeting with other interesting and stimulating people (!), photography, arts & crafts (circle all that apply, or add others):

How did you discover the *Edmonton Mycological Society*? (media interview, current member, special event, or other) _____

At times we contact members with changes or updates to our agenda. May we publish your membership information in our newsletter and / or mailing list? Yes No

Comments: _____



See opposite side
for closer detail

Edmonton Mycological Society

Saturday, May 11, 2002
Morel and Verpa foray

Fawcett is about 128 km from N. Edmon
on Hwy 2 (see map)

MEET at 10 a.m. at the Fawcett Husky
truck stop (on Hwy 2, north of town)

We will be **DEPARTING** in a convoy
from the Husky at 10:30 a.m. **SHARP!!**
and proceeding north to some or all
of three Natural Areas, which Hwy 2
runs through. The distance to the
first Natural Area (Hondo) is approx.
77 km from Fawcett

The "hatched" area on the map is
the outline of the Chisholm fire

