President’s Message

Looking back, I am sure you will agree that 2003 was a pretty good year. We had a good snow pack, and enough rain to encourage our dreams of collecting large quantities of macro fungi. Unfortunately, only a few of us found significant numbers of morels last year. Agaricae and Leccinae were relatively plentiful during the summer, and Armillaria mellea were plentiful but late.

Our Annual Mushroom Exposition was judged excellent by all who attended, although we had collected fewer species than in other (wetter) years. The Devonian Botanic Garden has invited us back on August 8, 2004 to do it again this year, and we will be challenged to improve on last year’s display.

At your request, our general meetings became less formal. Many of you enjoyed the open discussion held during our Annual Meeting. If there is interest, we can hold more of these sessions in 2004. Let us know at the next meeting.

Our educational sessions explored the deeper side of mycology, under the guidance of last year’s Program Director, Dr. Ming Chen. We certainly attained more insight into the importance of fungi in the world we live in. Thanks to Ming for his contribution. Unfortunately, he will not continue as Program Director. The Executive decided to plan our upcoming Program as a joint effort as a replacement for Ming was not forthcoming. Volunteers for this position are welcome.

We became more comfortable with using e-mail and our website under the guidance of webmaster George Hamilton. With the implementation of a member mail list, we will all be able to communicate news of fruiting macro fungi, and of last minute program changes much more effectively. Members without computers or on line service will be able to access e-mail through their local library.

The President’s Banquet was well attended, and resulted in a unanimous chorus of delight and a request that we return to Earnest’s in 2004. Our only request was that the chef endeavour to procure Alberta mushrooms, in preference to those collected in British Columbia. The 2004 President’s Banquet will be held (tentatively) on November 2 or 3, at Earnest’s (NAIT Dining Room). Advise us of your choice of dates at our next meeting.

During 2004, I hope to more successful in finding morels –Pray for snow and spring rains!

I will continue on my steep learning curve, both in terms of identifying macro fungi, and in terms of addressing your interests while achieving the objectives of our Society. Let us know of any specific topics or areas of interest that you would like to explore.

And don’t forget to mark your calendars for the Spring Morel foray. Any day you can spend walking in the woods is a good day!

Peter Arabchuk
Musing on Morels

By Martin Osis

It is finally the time of year again when we can all leave our troubles behind us and join in the hunt. Morels. The first, and arguably the finest, edible to be found in our province. Few dishes can beat a large Morel stuffed with salmon and cream cheese, slathered and basted in garlic butter and roasted in the oven.

Reviewing, in my mind, my favourite patches, slowly puts a schedule into mind. Morels are interesting in that they grow in a variety of habitats. So, most importantly it’s not where they grow, but when they grow. I have found Morels as early as the last week in April in the Edmonton area. Often, walking to my favourite patches, I see what should be wonderful sites, but nary a Morel to be found.

One particularly cool and dry spring, I kept going back to one of my favourite spots, hoping for that big flush, when I found Morels in one of the spots where I have only wished them to be previously. This got me thinking: in the patches where I found Morels in late April, I only found them at that time. If they did not fruit at that spot in late April they would not fruit at all. That year, my usually productive favourite spots yielded nothing, while areas that I had never found Morels before started yielding late season mushrooms.

Over the years I have observed this phenomenon. Each Morel patch seemed to have its own fruiting time. Some early, most in the typical mid-May fruiting period, and some in late May or early June. If the conditions were not right for that particular patch it would, at best, have poor yields, but most often it would not fruit that year at all.

This makes sense in that each patch is most likely a single organism with mycelium spread through what we know as a morel patch. Perhaps there may be a couple of separate organisms abutting or overlapping each other. When an individual organism has the right conditions of moisture and temperature, it puts out fruiting bodies. When the conditions are ideal, they put out a bumper crop. So what are ideal conditions for each Morel “patch”? The correct combinations of ground temperature, moisture, and timing, and each organism or “patch” has its own criteria.

The temperature that most Morels (Morchella elata*) need to fruit is just above 50 degrees F, or 10 degrees C. This factor, along with adequate moisture, is required for any fruiting to occur. While temperature may be the key factor as to the exact timing of individual fruitings, I don’t believe that it is the only factor. If it were the only factor, then my early patches would eventually fruit when they reach the proper temperature, but they only fruit if the temperature and moisture are right in the last week of April. I have also observed later fruiting patches having ground temperatures well above the minimum levels with associated plants much further advanced.

I would strongly recommend that any avid picker keep field notes as to location of patches, fruiting dates, as well as ground temperature, especially on finding “bumper crops”. Also, note other signs like the stage of poplar leafing or flowering of a variety of plants, such as strawberries, early blue violets, saskatoons, pin cherries, etc. These signs can help give a quick assessment if you should spend a lot of time searching in any one given area.

Morel picking is a lot of fun, but as with most other things, the more Morels, the merrier the picker. So instead of just using your eyes to spot your Morels, start using some field notes and give yourself a big edge in the satisfaction department.

* In our area, the less common Morchella esculenta (or the yellow Morel) usually fruits a few weeks after Morchella elata (the black Morel).
ACTIVITIES UPDATE

Over the winter and spring, many members and directors have been busy with several tasks. Here is an update of the things we’ve been working on:

“Pick a Wild Mushroom, Alberta!”

We have begun the exciting process to name a mushroom as a provincial emblem. In this issue of Spore Print, you will find your NOMINATION FORM. Nominations will be accepted until June 30. If you know of individuals, groups or industries that are interested in fungi, feel free to copy the Nomination Form and pass it on to them. You will also be emailed the Form, which will make it easier for you to forward a copy on to other Albertans. Don’t forget to fill out your Nomination Form!

Once the nominations are in, our Committee will create a short list of candidates. In July, we will take the project to the public for THE VOTE, held between July 15 and September 15, 2004. Members will receive ballots by mail and e-mail (e-mail Voting Forms may be forwarded to others). As well, a ballot box will be featured at our Annual Mushroom Exposition in August. We encourage all of our members to join with us in bringing this to the attention of the public, as the more votes we bring in, the likelier our project will succeed. Remember to vote!

When all the votes are in, we will take our request to the Legislature. To do this we need an MLA who is not a Cabinet Minister. If you know of MLAs who have a particular interest in fungi, please forward their names.

Contact information for this Committee: pickawildmushroomalberta@wildmushrooms.ws
Committee Chair: Melanie Fjoser (780) 454-4994

EMS INFORMATION BROCHURE

Through a flurry of emails and meetings, we have designed a multiple purpose brochure to represent our Society. This publication describes the various components of the EMS, including “Our Mandate”, “Ongoing Activities”, “What is the appeal of mushrooms?”, “Special Initiatives for 2004 and Onward”, and includes a Membership Application. The cover features a mushroom taken from Leni Schwalkyk’s book, Mushrooms of Western Canada. This tri-fold brochure will be used as an information piece to:

- promote our Society to other organizations.
- accompany media releases and interviews.
- assist us in securing funding and donations.
- remind members of why they’re special!
- encourage prospective members to join.

Professionally printed copies of the EMS Brochure will be available for viewing at our April 26 meeting.

NAMA FORAY

The Edmonton Mycological Society aims to host a foray in conjunction with the North American Mycological Association (NAMA) in 2005. This event, likely to be held in Alberta’s boreal forest, will attract mycologists and mushroom-lovers from all over North America and beyond. EMS members are advised that to participate in this foray, they must become members of NAMA. There is no doubt that this will be a spectacular educational experience for those who wish to extend their knowledge to new heights. If you are not a member of NAMA now, and would like to become one, please contact Louis Galick, EMS Membership Director, for information and application forms. There is also a link to the NAMA website that you can access from our website: www.wildmushrooms.ws. The more Alberta members we have that join NAMA, the more likely it is that this special event will occur.

FUNGAL DATABASE

In 2004 and onward, EMS members will undertake the consolidation of fungal databases in Alberta, combining lists from museums, universities, government, and private collections. This unique and important project will assist the forest industry, government departments, and professional and amateur mycologists in the assessment of fungal biodiversity across Alberta. Our President, Peter Arabchuk has already begun creating a database of the fungi that EMS members have documented during our forays; most of this information came from past Spore Print publications.

FIELD IDENTIFICATION NOTES

Those who attended the last meeting (in April), will recall Louis Galick’s discussion of our publishing field notepads. The idea was brought up a few years ago, when Markus Thormann developed a half-page size document that could be used to assist in mushroom identification. Recently Markus, Louis Galick, and Martin Osis have taken this further, and we now hope to have the field identification notepads printed, and packaged inside a small carrying case that may be used effectively in the field. Members will hear more about this in the near future.

NO E-MAIL ADDRESS?

If you’re feeling like you’re left out of the EMS loop because you have no e-mail address, there is good news. Library card holders can get an e-mail address, so next time you visit your library, talk it over with your library staff. They are most helpful in getting you set up with e-mail and internet services, and will guide you through the process of sending and retrieving your e-mails.
Lambert Creek Provincial Recreation Area
Last fall, on September 13, Society members who attended this day foray were gratified to find many species of fungi, including the tasty honey mushroom. A good time was had by all foragers. Thanks to Bill Richards who identified these specimens:

Albatrellus ovinus
Armillaria mellea
Chroogomphus vinicolor
Clavariadelphus borealis
Clitocybe odora
Cortinarius albiovaciatus
Cystodermaaanti anthinum
Fomitopsis cajanderi
Fomitopsis pinicola
Fuscoboletinus spectabilis
Gomphidius glutinosus
Hypomyces luteoviridens
Hypophorus saxatilis
Lactarius deliciosus
Lactarius resimus
Lactarius rufus
Lactarius uvidus
Leccinum snelli
Leccinum sp. 1
Leccinum sp. 2
Leucopaxillus giganteus
Lycoperdon perlatum
Phellinus pini
Phellinus tremulae
Ramaria sp
Rozites caperata
Russula nigricans
Russula subfoetens
Sarcodon inbricatus
Spaltharia spathulatia
Suillus caviges
Suillus granulatus
Suillus tomentosus
Suillus umbonatus
Trichaptum biforme
Tricholoma magnivelare
Tricholoma vaccinum
Tricholoma zelleri

FORAY FINDINGS

Annual Winter Polypore Foray
The annual Winter Polypore Foray was held this year at the Redwater Natural Area on March 20, 2004. As always, this one was a great success, with just enough crust in the snow to be irritating. Our ever-pondering President, Peter, who remembered to bring his snowshoes, forged the way, while the rest of us poor sods shuffled through the loose powder or crunched through the crust. However, we all managed to find and see most of the polypores and other fungi that were growing on wood throughout this area. Later we were welcomed back to Bill and Diane’s for lunch and an identification session.

If you’ve never thought of searching for fungi in the winter, just look at what you’ve missed!

Cerrena unicolor
Chondrostereum purpureum
Dacrymyces palmatus
Fomes fomentarius
Fomitopsis pinicola
Gloeophyllum sepiarium
Hypoxylon multiforme
Irpex lacteus
Lenzites betulina
Peniophora sp.
Phellinus pini
Phellinus tremulae
Plicaturopsis crispa
Schizopora paradoxa
Stereum hirsutim

Leccinum sp. 1
Tricholoma vaccinum
Tricholoma zelleri

President’s Dinner
Our esteemed President, Peter Arabchuk, organized a wonderful get-together for members at our annual President’s Dinner on October 28, 2003. Held at NAIT (Northern Alberta Institute of Technology) Dining Room, the meal was prepared by students in the Culinary Arts Program. Our dining adventure began with Prairie Mushroom Chowder with mousseline cream and chive oil. We then progressed to the appetizer of Warm Roasted Chanterelle Mushroom Galette, with Natricia goat cheese and micro greens, topped with tomato herb vinaigrette. For our entrée, we chose either Spice Rubbed Alberta Beef Tenderloin or Porcini Crusted Guinea Fowl, both served with Leoni Grana chive potato cake, as well as Matsutake and Hedgehog mushroom cream sauce. Our dinner was well rounded out with Sweet Expressions Chef’s Creation. What a feast! With good wine, lively conversation, and fantastic fungi dishes, we couldn’t go wrong. Thank you Peter for putting together this memorable evening! We hope to utilize the same location again for our President’s Dinner this coming fall. Don’t miss it!
AMANITA MUSCARIA (FLY AGARIC)
AMANITA MUSCARIA (THE PANTHER)  Part 2

This is Part 2 of an article that Robert Rogers produced for Spore Print. Part 1 appeared in the August 2003 issue of Spore Print. If you missed that issue, you may access it through our website: www.wildmushrooms.ws Enjoy!

HOMEOPATHY
Amanita is for various neuralgic and spasmodic afflictions, including skin troubles. It is a cerebral excitant with many mental manifestations. These include: vertigo from sunlight; with the head feeling in constant motion. Headaches like icy needles with the desire to keep the head warm.

Typed words seem to move or swim about, or floaters in the eye. The eyes and eyeballs twitch with redness and itching. The menses are early and frequent with severe bearing down pain; especially after menopause. The nipples itch and burn, and sex may be painful. Vaginal itching and discharge frequently occur. There is paralysis and numbness of the extremities; skin itching and burning.

Use 30C for skin that is itchy, red or burning from frostbite. There may also be dejection, irritability, and reluctance for any form of activity or work, with lack of initiative and mood of despair. The symptoms are made worse in the open, with cold air, after eating and after sex. Slow movement is the only relief. **DOSE**- Third to the thirtieth potency and in some cases up to the 200th. In skin and mental concerns stick to the lower potencies.

OILS
Ether extracts of amanita muscaria contain, in addition to fatty oils, an essential oil characterized by a strong odour peculiar to edible fungi. Upon distillation of the dry fungi with water vapour, there is obtained a small amount of a camphor-like substance called amanitol. It constitutes fine white flocculi, which melt at 40 degrees C. The odour is peculiar and somewhat like parsley. The spores contain 1.4% of fat, the acid of which consisting of about 10% palmitic and 90% oleic acids.

FUNGUS ESSENCE
Amanita muscaria essence is made by depositing a small vial of pure spring water on the fungi head during full moon. The energetics transferred are for those who have difficulties with self-expression. They are the singer that holds back, the teacher that finds it difficult to share of themselves. This essence enables those who are resistant, due to fear of criticism from others.

SPIRITUAL PROPERTIES
"Soma, Divine Mushroom of Immortality" by Gordon Wasson, is a book highly regarded with respect that proving Soma of the Riga-Veda was in fact Fly Agaric. Some of the poems describe how priests, having drunk the juice of Soma "urinate the divine drink". Soma literally means "the pressed one".

It has also been suggested that the name Fly Agaric may also allude to the fly of madness, or divine possession. In the Middle Ages; delirium, drunkenness, and insanity were attributed to insects loose in the head. In English, we speak of "bees in his bonnet"; while in France, they say "la mouche lui monte a la tete", (the fly is climbing in this head). In Russian, there is an expression that a drunk man is "with fly".

Add to the fact that Soma was said to lack root, leaves and blossoms, and it makes for a very compelling argument. Wasson also traces the mushroom metaphor through other cultures, and coined the term "bemushroomed" to describe fly agaric intoxication. In Russia, **PUP** means navel, and **PUPPYR** means fungal growth. In contemporary Cambodia, **PZAT**, means both navel and mushroom. **The Sacred Mushroom and the Cross**, by John Allegro (a dead sea scroll authority) also endeavored to prove that "Israelism" was based on the sacred fungus. Allegro deduced that the root words derived from Sumerian were related to the phallic symbol of fertility and the sacred mushroom.

Sara Friedman, in Celebrating the Wild Mushroom, even speculates "Could the red-capped resident of the far north who flies through the heavens driving reindeer be anything but a fly agaric inspired metaphor?"

In northern Europe, the Germanic gods played a role in bringing us mushrooms. On one winter's night each year, the chief God, Wotan, rides through the forest on horseback, and pursued by devils, they ride faster and faster, until bloodspecked foam fall from the horse's mouth. The following spring, a beautiful, red-capped mushroom with white specks is found. Esau comes from the Sumerian **ESH-U-A**, which means "raised canopy (or cap), and Esau's brother's name, Jacob, or **IA-A-GUB**, refers to the "pillar" or stem.

In the Garden of Eden, the serpent and mushroom become one. "Both emerged from holes in the ground, in a manner reminiscent of the erection of the sexually aroused penis", says Allegro.

Even Freud, in Interpretation of Dreams, alludes that there are some things best left alone. "Even in the best interpreted dreams, there is often a place that must be left in the dark, because in the process of interpreting one notices a tangle of dream-thoughts arising which resists unraveling but has also made no further contributions to the dream content. This then is the navel of the dream, the place where it straddles the unknown. The dream-thoughts, to which interpretation leads one, are necessarily interminable and branch out on all sides into the netlike entanglement of our world of thought. Out of one of the denser places in this meshwork, the dream-wish rises like a mushroom out of its mycelium."
A Koryak legend tells of Big Raven. He had caught a whole whale and could not send it home because he was unable to lift the bag containing its traveling provisions. He appealed to the Existence to help him. The deity said "find the white soft stalks with the spotted hats—these are the spirits Wa'pag". Big Raven found and ate the fungus, lifted the bag and sent the whale home.

CRUNWELL

PERSONALITY TRAITS

There were two brothers who were very hungry, their stomachs empty. Since there were mountains, they climbed up the rocky slopes looking for food. At last they came to a great cave high in the mountainside. It seemed to them that light came out of the cave opening, and when they peered through, they saw a beautiful meadow in which there grew many tall red and white mushrooms—handsome WAJASKWEDEG—turning and revolving, buzzing and murmuring, singing a strange song of happiness.

Younger brother ran to the tallest, strongest and reddest mushroom. White fluffs, like tuft feathers of a forest war bonnet, waved across the shining cap.

The younger brother became fused to the stipe, and began to grow a bright red cap. Slowly at first, then faster and faster, he began to spin in the sun.

The Elder brother ran back to his village to consult the medicine people, about how to rescue his younger sibling. Which he did.

Many days and nights went by. The Elder brother awoke in the morning with a heavy and sad heart, the younger brother, smiling, his heart filled with happiness.

Elder brother noticed that the Younger brother went very frequently to urinate behind the wigwam, particularly at full moon. On time, he went to look and his brother was not there. He follows his trail, and sees him standing in the centre of an open space with a large number of people around him. The younger brother's arm are open wide, spread like the umbrella of a mushroom. His robes are beautiful, glowing red, and tufts of white feathers adorn his head. He sings to the people:

"Because of my supernatural experience, in the land of the Miskwedo, I have a cure to alleviate your ills, To take away all your unhappiness. If only you will come to my penis
And take the quickening waters flowing from it You, too, can be forever happy."

Every time the clouds darken the moon, he urinates. The people catch his urine in birch bark containers. They drink this liquid that has been given to them as a great boon by the Miskwedo spirits.

Poor Elder Brother! He did not understand the ways of the red-topred mushroom. He worried and was unhappy.

Younger brother did not understand the workings of the Sacred Mushroom. But he went on being happy, and all the people following him continued in a state of bliss. They drink the Elixir of the Great Miskwedo, and much is revealed of the supernatural and other knowledge in this way. It is the KESUWABO—the liquid Power of the Sun.

KEEWAYDINOQUAY, AN ANISHINAUBERB MEDICINE WOMAN AND STORYTELLER

RECPES

TINCTURE OF DRIED PLANT— up to twenty drops as needed.

EXTRACT— Five drops of a 1% solution

SPECIAL PREPARATION— The fresh mushrooms are sliced vertically in one centimeter segments and place in a 175 degree F oven until dry. The muscarine will largely evaporate, and the ibotenic acid alters to muscimole.

Correct dose for a 50 kg. adult is three medium dried mushrooms. These are best soaked in warm water and both the liquid and the plump mushrooms ingested. The ingestion of one's urine, will accentuate the experience.

Fasting is critical; and of course it is better to err on the cautious side. Some tribes suggest that 2-3 tablespoons of butter or oil be ingested if it is suspected too much agaric has been ingested. I don't think that would help.

The intake of more than ten grams of fresh mushrooms can lead to coordination, confusion, illusions and manic attacks. Over 100 grams can lead to unconsciousness, asphyxiation, and coma. No record of death has ever been recorded, although fifteen caps is considered by some a theoretical TOXIC dose. Spring and summer mushrooms have higher concentrations, with the fully mature mushroom after sporulation the optimum choice for drying.

Actually, in cases of overdose, use vomiting and sedatives. In case of shock use a plasma volume expander. Artificial respiration may be needed. And of course, milk thistle seeds are a specific in helping prevent Amanita liver poisoning. Many hospitals want to administer atropine which would potentiate and aggravate the condition.

NOTE— Higher concentrations of muscarine are contained in both the Inocybe and Clitocybe species (3% dried) without the other toxins, for a purely cholinergic effect. In the case of the related A. phalloides, get medical help immediately, and take a glass of salt water every half hour until you reach the hospital.

The Author: Robert Dale Rogers, B.Sc., RH, AHG Herbalist

Vice President and Chairman, Research & Development, Alberta New Crops Network

Dean, Prairie Deva College of Aromatherapy, Phytotherapy and Soul Tending, Edmonton

Chairman, Alberta Natural Health Agricultural Network

Member of Edmonton Mycological Society

Website: www.planet.eon.net/~scents
## EMS Calendar of Events 2004

**Please Join Us!**

(schedule subject to change)

<table>
<thead>
<tr>
<th>DATE / TIME</th>
<th>LOCATION</th>
<th>DETAILS</th>
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<tbody>
<tr>
<td><strong>Wed. May 26</strong>&lt;br&gt;7:00 pm</td>
<td>Edmonton Public Library&lt;br&gt;460 Riverbend Square&lt;br&gt;Rabbit Hill Rd. &amp; Terwillegar</td>
<td><strong>MEETING</strong>&lt;br&gt;TOPIC: Medicinal Mushrooms of the Boreal Forest&lt;br&gt;SPEAKER: Robert Rogers</td>
</tr>
<tr>
<td><strong>Sat. May 29</strong>&lt;br&gt;10:30 am <em>sharp!</em></td>
<td>Black Bear Grazing Reserve&lt;br&gt;Map is attached with info</td>
<td><strong>DAY FORAY</strong>&lt;br&gt;Morels, Verpas, &amp; spring Agarics&lt;br&gt;<em>Aspen Parkland / Boreal Forest</em></td>
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<tr>
<td><strong>Wed. June 9</strong>&lt;br&gt;7:00 pm</td>
<td>Edmonton River Valley&lt;br&gt;Meet at east side of parking lot, at John Janzen Nature Centre parking lot</td>
<td><strong>SUMMER EVENING FORAY</strong>&lt;br&gt;Exploring the fungi of Edmonton’s River Valley</td>
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<tr>
<td><strong>Wed. June 23</strong>&lt;br&gt;7:00 pm</td>
<td>Edmonton Public Library&lt;br&gt;460 Riverbend Square&lt;br&gt;Rabbit Hill Rd. &amp; Terwillegar</td>
<td><strong>MEETING</strong>&lt;br&gt;TOPIC: Field Identification&lt;br&gt;SPEAKER: Martin Osis</td>
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<tr>
<td><strong>Sun. June 27</strong>&lt;br&gt;11:00 am <em>sharp!</em></td>
<td>Poplar Creek Natural Area&lt;br&gt;Map is attached with info</td>
<td><strong>DAY FORAY</strong>&lt;br&gt;Oyster mushrooms &amp; Leccinum&lt;br&gt;<em>Lower Foothills / Boreal Forest</em></td>
</tr>
<tr>
<td><strong>Wed. July 14</strong>&lt;br&gt;7:00 pm</td>
<td>North Cooking Lake Natural Area&lt;br&gt;(map to follow later)</td>
<td><strong>MID-SUMMER EVENING FORAY</strong>&lt;br&gt;Cooking Lake Moraine</td>
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<tr>
<td><strong>Sat. July 17</strong>&lt;br&gt;11:00 am <em>sharp!</em></td>
<td>Athabasca area&lt;br&gt;(map to follow later)</td>
<td><strong>DAY FORAY</strong>&lt;br&gt;Leccinum, Russulae, <em>Lactariae, Agarics</em>&lt;br&gt;<em>Parkland / Lower Foothills</em></td>
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<tr>
<td><strong>Wed. July 28</strong>&lt;br&gt;7:00 pm</td>
<td>Edmonton Public Library&lt;br&gt;460 Riverbend Square&lt;br&gt;Rabbit Hill Rd. &amp; Terwillegar</td>
<td><strong>MEETING</strong>&lt;br&gt;TOPIC: “What NOT to do when Lost!”&lt;br&gt;SPEAKER: Bill Richards</td>
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<tr>
<td>DATE / TIME</td>
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<tr>
<td>Sat. Aug 7  All day</td>
<td>Your choice of Region All groups from all habitats</td>
<td><strong>FORAY</strong> Collecting for tomorrow’s Exposition Calling all pickers!</td>
</tr>
<tr>
<td>Sun. Aug 8  Time TBA</td>
<td>Devonian Botanic Garden Hwy. 60 near Devon</td>
<td><strong>ANNUAL MUSHROOM EXPOSITION</strong> Our Signature Event <em>All hands on deck!</em></td>
</tr>
<tr>
<td>Wed. Aug 11 7:00 pm</td>
<td>Edmonton River Valley Meeting place TBA</td>
<td><strong>SUMMER EVENING FORAY</strong> Exploring the fungi of Edmonton’s River Valley</td>
</tr>
<tr>
<td>Sat. &amp; Sun.  Aug 21, 22</td>
<td>Foothills Exact location TBA</td>
<td><strong>WEEKEND FORAY</strong> Gypsy, Man-on-horseback, Hedgehog</td>
</tr>
<tr>
<td>Wed. Aug 25 7:00 pm</td>
<td>Edmonton Public Library 460 Riverbend Square Rabbit Hill Rd. &amp; Terwillegar</td>
<td><strong>MEETING</strong> TOPIC: The Roles of Fungi in the Boreal Forest SPEAKER: Markus Thormann</td>
</tr>
<tr>
<td>Sat. &amp; Sun.  Sept. 11, 12</td>
<td>Foothills Area Campout Exact location TBA</td>
<td><strong>WEEKEND FORAY</strong> Honey &amp; Hedgehog mushrooms</td>
</tr>
<tr>
<td>Wed. Sept 15 (Date change!) 7:00 pm</td>
<td>Edmonton Public Library 460 Riverbend Square Rabbit Hill Rd. &amp; Terwillegar</td>
<td><strong>MEETING</strong> TOPIC: Mushrooms of Lesser Slave Lake Area SPEAKER: Mike Schulz</td>
</tr>
<tr>
<td>October Date TBA</td>
<td>Location TBA</td>
<td><strong>PRESIDENT’S DINNER</strong> Gourmet dinner wind-up</td>
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</table>
“Pick a Wild Mushroom, Alberta!”

Nominate a **wild fungus** that deserves to be our provincial mushroom emblem

Let's celebrate the significant value that fungi impart on our diverse ecosystems, economy, medicine, culture, and gourmet palate. Why are fungi important? The majority of fungi are essential for recycling nutrients and maintaining the health of plants in all ecosystems. Others have value in the food industry and medical science. While some fungi are animal and plant pathogens and require management, these fungi are still important components of our world and perform essential functions.

### NOMINATION FORM
More than one nomination may be submitted

| Name of Fungus: | 
| Scientific name and / or common name |
| --- | --- |
| Reasons why this should be a Provincial emblem: | 
| What's great about this fungus? |

Please provide your e-mail address; we will then contact you to cast your vote from the 5 finalists. Personal information, including e-mail addresses, will not be used for any other purpose than to secure and / or verify information for nominations and votes.

Voting will take place July 15th – September 15th, 2004  Watch our website for details!

Each nominator must complete the following information:

Name: ________________________________
Address: ________________________________ City/Town: ____________________ Postal Code: _________
E-mail: ________________________________ Are you an Alberta resident? Yes _______ No ________

3 ways to submit your nomination, date stamped before July 1, 2004:
- By mail: The Edmonton Mycological Society
  47 Rehwinkel Road, Edmonton, AB T6R 1Y4
- By Fax: (780) 454-2677
- By visiting our website: [www.wildmushrooms.ws](http://www.wildmushrooms.ws)

Would you like to help us sponsor this project? Yes _______ No ________
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- Alberta Fungi Database: combining species lists from a variety of sources (museums, universities, private collections) throughout the province of Alberta.
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- 2005 NAMA FORAY: Alberta’s boreal forest bringing together amateur and professional mycologists from all over North America and beyond. Hosted by the North American Mycological Association with assistance from the Edmonton Mycological Society.
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- General programming and activities. Please use donation as the Society sees fit.
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- Please include public acknowledgement of donation.
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<tr>
<td>Kingdom</td>
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