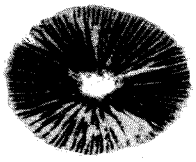

Spore Print

The Edmonton Mycological Society Newsletter **October, 2004 edition**

President's Message

2004 has been a good year for Alberta mycophiles. I hope all of you enjoyed it as much as I did.

With ample rain there were many species to collect, identify, and to savour, notwithstanding the scarcity of *Hydnum repandum* and *Rozites caperata.*

I was pleased to collect *Ramaria botrytis* and *Catathelasma imperiale.* They were firsts for me – and were beautiful, large specimens. Unfortunately, I was not able to sample either one – maybe next year.

This was my first year of full participation in the August **Mushroom Exposition 2004** at the Devonian Botanic Garden. Experienced members felt it was a great show, perhaps the best we have done. Congratulations and thanks are in order for Martin Osis for organizing the project and setting up the display.

Applause was heard for culinary expert, Judy Lasinski, for her work in organizing and operating a small cooking station, with mushroom soup and oyster mushrooms on toast. Members were well fed, and the public enjoyed the offerings available.

A small committee under the leadership of Melanie Fjoser has done a wonderful job in visualizing and implementing our centennial project **"Pick a Wild Mushroom, Alberta!"**. Committee work continues as they prepare to tally the public votes, and think about arranging to have a private member table a private member's bill in the Alberta Legislature to declare an Alberta Wild Mushroom Emblem.

It was (still is) a good year, and it is now time to think about next year. Each of us has unique reasons for being interested in mycology. If you want to learn more, and more quickly, I guarantee that you will be more successful if you become a Director. Nominations and volunteers will be offered for election at our October meeting. Will your name be on the ballot?

Peter Arabchuk

Your Executive

PRESIDENT: [pres@wildmushrooms.ws]	Peter Arabchuk (780) 479-6630
PAST PRESIDENT: [derworiz@wildmushrooms.ws]	David Derworiz (780) 489-6632
1st VICE-PRESIDENT: [mjschulz@wildmushrooms.ws]	Mike Schulz (780) 930-2102
2nd VICE-PRESIDENT, WEBSITE MANAGER: [ghamilton@wildmushrooms.ws]	George Hamilton (780) 486-2576
TREASURER / MEMBERSHIP: [lgalick@wildmushrooms.ws]	Louis Galick (780) 430-8412
SECRETARY: [sat1@wildmushrooms.ws]	Julie Topolnisky (780) 487-0122
FORAY COORDINATOR: [emsforays@wildmushrooms.ws]	Bill Richards (780) 998-3507
PROGRAM DIRECTOR:	EMS Executive
NEWSLETTER EDITOR, "Pick a Wild Mushroom, Alberta!" chair, and POISON LIAISON: [sporeprinted@wildmushrooms.ws]	Melanie Fjoser (780) 987-4412
NEWSLETTER ASSISTANT: [sporeprint1@wildmushrooms.ws]	Diane Murray (780) 998-3507
COMMUNICATIONS: [carl-gail@home.com]	Gail Danilak (780) 986-4493

DIRECTORS-AT-LARGE:

Martin Osis	[mosis@wildmushrooms.ws]	(780) 987-4412
Pieter Van Der Schoot		(780) 696-2436
Markus Thormann	[mthorman@nrcan.gc.ca]	(780) 432-1392
Judy Lasinski		(780) 449-2420

OUR MAILING ADDRESS IS;

EDMONTON MYCOLOGICAL SOCIETY
47 Rehwinkel Road,
Edmonton, AB T6R 1Y4

CHECK OUT OUR WEBSITE !!!

www.wildmushrooms.ws

The Roles of Fungi in the Boreal Forest

Canada's boreal forest traverses our country in a broad band from the east to the northwest and covers approx. 315 million ha, which makes it one of the largest contiguous forests in the world. The boreal forest recycles water to the atmosphere, filters air and water, moderates the climate, provides habitat for wildlife, stabilizes soils, and forms a dominant feature of Canada's economy, culture, traditions, and history.

Fungi are an integral part of this landscape and perform a multitude of crucial functions. They are decomposers (saprobes), mycorrhizas, pathogens and parasites, lichen-formers, and food sources for humans and many animals. Taxonomically, there are four phyla (groups) of fungi. Chytridiomycetes are the oldest fungi and are comprised of approx. 800 mostly aquatic species. Many chytrid species are saprobes and pathogens. Zygomycetes are a small yet ecologically diverse group comprised of approx. 900 species. They are mostly terrestrial and form mycorrhizas with many herbaceous plants. They are also saprobes and often known as "sugar fungi". There are approx. 32,000 species of ascomycetes, which includes many saprobes, pathogens, and lichen-forming species. It is the largest group of fungi. Lastly, basidiomycetes are mainly saprobic, mycorrhizal with many woody plants, and parasitic in nature, and total approx. 22,000 species.

These fungi co-exist almost everywhere and are mainly involved in the decomposition of organic matter. This is accomplished via a suite of extracellular enzymes (synthesized internally but then excreted to attack organic matter) that allow them to degrade anything from simple molecules, such as sugars, to the most complex polymers, such as lignin, found in nature. On every walk though your favourite forest, you see tree logs, branches, and stumps at various stages of decay. They are decomposed by a myriad of fungi, including brown and white rot fungi, such as the showy turkey tail (*Trametes versicolor*), the red-belted conk (*Fomitopsis pinicola*), and the edible tooth fungus (*Hericium ramosum*). Brown rot, or cubic rot, fungi selectively degrade cellulose in wood, leaving the lignin behind. Consequently, the decomposed wood is brownish and appears in cubic pieces. Conversely, white rot fungi selectively degrade the lignin and leave the cellulose behind. In this case, the wood appears whitish and stringy. These are but two examples of how organic matter is degraded by fungi, keeping in mind that all organic materials, such as wood, leaves, roots, and animal carcasses, are degraded by these organisms. Without them, organic matter would pile up in huge masses and life as we know it today would not be possible. This process not only degrades organic matter, it also liberates vital nutrients, which is required for growth by other plants.

Aside from saprobes, mycorrhizal fungi are performing very important functions in the boreal forest as well. These fungi and their roles were previously addressed in "Mycorrhizas – getting to the root of vascular plant diversity" (M.N. Thormann, Spore Print, August 2003 edition). Briefly, the close association between plants and mycorrhizal fungi began over 460 million years ago and it is crucial for the establishment and health of most plants. Up to 95% of all land plants are mycorrhizal and both partners benefit in this association. The fungus primarily obtains carbon in the form of sugars from the plant for growth, while the plant receives nutrients, water, and increased protection from other soil microbes from the mycorrhizal fungus in return. The two major types of mycorrhizal associations are ectomycorrhizas and arbuscular mycorrhizas. Basidiomycetes represent by far the largest group of fungi involved in mycorrhizal associations, being the dominant ectomycorrhizal fungi. Their fruiting bodies are abundant in forests every year and some of them are choice edibles (*e.g.*, many boletes). Zygomycetes are the only group of fungi that form arbuscular mycorrhizal associations. These associations are by far the most widespread of any, with nearly 90% of all land plants having their roots colonized by these fungi. There are also ericoid, arbutoid, monotropoid, orchid, and ectendomycorrhizas, but they tend to be less common. Without mycorrhizal fungi, plants may have had a hard time colonizing land millions of years ago and their success today depends on them.

Many fungi form lichens, a mutualistic symbiotic association between a fungus, the "mycobiont", and an alga or a bacterium, the "photobiont". Lichens are a case of "mutual exploitation", whereby the mycobiont provides shelter and raw nutrients for the photobiont and the photobiont provides synthesized food (via photosynthesis, just like plants) or nitrogen (via nitrogen-fixation) for the mycobiont. This mutual exploitation has resulted in the

development of approx. 14,000 species of lichens worldwide, and they occur in almost every ecosystem and on every substrate. From a taxonomic perspective, the mycobionts are mostly ascomycetes and the photobionts are most often green algae (chlorophytes) or "blue green algae" (technically bacteria). Over time, three basic growth forms have evolved. These are (a) foliose lichens with distinct upper and lower surfaces, often found growing on the ground and on tree trunks and branches, (b) pendant fruticose lichens, which have no discernable upper or lower surfaces, and are frequently found hanging off tree branches, and (c) crustose lichens, which are tightly pressed against their substrates, such as rocky surfaces and tree trunks and branches. Lichens perform crucial functions in the boreal forest, such as forming and stabilizing soils and providing food for many animals. In addition, lichens are sources of dyes and clothing for many native peoples, they have provided us with many chemicals, including many with medicinal values, and can be used as pollution indicators in areas of industrial developments.

Many fungi are also pathogenic and parasitic and are responsible for the death of many animals and plants. For example, the edible and often-sought honey mushroom, *Armillaria* spp., is the single largest pathogenic fungus of conifers and deciduous trees across Canada. Rusts and smuts are basidiomycetes that destroy the foliage and seeds of many plants, such as grasses, trees, and commercial cereals. Examples include rust fungi that attack poplars and many ornamental trees and numerous diseases caused by smuts, such as an edible corn smut disease caused by *Ustilago maydis* and the very destructive Karnal bunt of wheat caused by *Tilletia* spp. Other fungi cause heart rots, cankers, needle blights, and various other stem and branch diseases of commercial and ornamental trees and shrubs. Dutch elm disease, for example, is caused by the ascomycetes *Ophiostoma ulmi* and *Ophiostoma novo-ulmi*. These two fungi have led to the near obliteration of elms in central and eastern North America. Many fungal diseases can be managed to some degree through appropriate forest management practices (tree rotations, stumping, removal of host plants, and planting of resistant tree and shrub species) or fungicides (mostly to protect ornamental trees and shrubs).

Lastly, many fungi are eaten by humans and animals ("mycophagy"), including ungulates, squirrels, and insects. Fungi have and will continue to be of great social and historical value to many people. In 2002, in B.C. alone, approx. 50 producers grew 52.5 million pounds of mushrooms, valued at $74.8 million Dollars. This represented nearly 25% of all fungi grown and sold in Canada. Wild mushrooms are also collected in other regions of Canada and represent a significant source of income to many towns, which formerly depended on income solely from forestry and mining operations. Some choice edible mushrooms include the morel (*Morchella* spp.), the oyster mushroom (*Pleurotus ostreatus*), chanterelles (*Cantharellus* spp.), many boletes (*Boletus*, *Suillus*, and *Leccinum* spp.), puffballs (*Lycoperdon* and *Calvatia* spp.), and various tooth fungi (*Hericium* spp.). Keep in mind that there are countless others with purely culinary as well as largely unknown and untapped medicinal values. From a nutritional perspective, mushrooms are a good source of protein and an excellent source of fibre, vitamins, and some minerals.

In conclusion, fungi are a highly diverse group of organisms common in nearly all ecosystems. They are saprobes, mycorrhizas, pathogens and parasites, lichen formers, and food sources. Hence, as a group, they are one of the most important organisms on Earth.

By Markus N. Thormann, Sept. 20, 2004 (summary of the Aug. 25, 2004, seminar of the same title).

Markus N. Thormann is a Research scientist in Mycology / Forest Pathology with the Canadian Forest Service; Assistant Adjunct Professor in the Department of Biological Sciences at the University of Alberta; Curator of the Northern Forestry Centre Culture Collection and Mycological Collection; Executive member of the Edmonton Mycological Society.

Notice of Election / Annual General Meeting

On Wednesday, October 27, 2004, the Edmonton Mycological Society will hold our Annual General Meeting, at 7:00 pm, at the Riverbend Public Library. The meeting agenda includes reports from all Executive Directors, New Business, Elections, and then an open discussion. Don't miss this important meeting.

We have received the following notices of motion to be considered at our Annual General Meeting:

(1) Notice by Martin Osis:
That the name of the Edmonton Mycological Society be changed to the "**Mycological Society of Alberta**".

Rationale:
Since the club is representing itself on provincial matters our name should reflect this notion. Further, we not only have (and had) club members from all over Alberta we are conducting most of our field work outside the City of Edmonton and are truly are already operating in the provincial realm. Also our major initiatives are all provincial in nature therefore our name should reflect that.

(2) Notice by Melanie Fjoser:
That our Society have three executive directors with authority to sign cheques: the President, the Treasurer, and either the Past President or another executive director as the Society deems fit.

Rationale:
Sometimes there are circumstances when cheques need to be issued, and one of the two required signors may be away, ill, unavailable, or passes away. This can, in effect, cripple the ability of the Society to conduct business in a timely fashion. If the budget has previously been approved for a project, payment should be able to be made quickly, without having to wait for a signor to return, for example, from holidays. As well, the physical distance of one signor to another may create difficulties for getting the second signature, whereas the third signor may live in closer proximity.
The Treasurer would issue the majority of the cheques, while 3 cheques would be retained by each of the other two signors, to be used only if the Treasurer is unavailable. Many non-profit groups have adopted the 3 signor approach as a prudent

Procedures:
Note that these Notices of Motion would amend the Bylaws of this Society.
Notice is required at least 21 days before the Annual Meeting, along with details of proposed changes. If you have questions concerning the motions, please clarify them before the meeting.
A majority of (75%) is required for Bylaws Amendments to be approved.

If you need a copy of our Constitution and Bylaws, e-mail petarab@freenet.edmonton.ab.ca and an electronic copy will be e-mailed back to you.

Executive Reports

Directors' reports will be made at our AGM on October 27 (note location change on "Calendar of Events"). This is a great time for members to find out what your Society has been doing for you. Hopefully, we can get these reports amassed, and either publish them in the next newsletter, or send them off to members as a separate mailing.

President's Banquet

EMS Members and Guests are invited to attend the annual President's Banquet on Tuesday, November 9, 2004, at Ernest's, the Dining Room in NAIT (118 Ave and 106 St.)
If you haven't heard of the NAIT Dining Room – I must tell you that it is the feature attraction of the NAIT Culinary Arts Program. The menu is prepared and served by NAIT students, under the supervision of the chef instructors.
Cost will be $45.
The dining room offers an excellent selection of wines and a full bar.
The menu is attached for your information and delectation.

The Dining Room opens at 6:00 p.m. I will request that the service begin at 6:30. We will be done by 9:00, which is when the dining room closes.
Parking is free on the NAIT lots adjacent to 118 Avenue.

Last year's banquet was the best ever, according to those who have been to many President's Banquets. I have no doubt that the chef will challenge his students to do even better. Last year's menu was prepared with only 3 weeks notice to the chef – he has had a year to think about it since.

Confirm your plans to attend as soon as you can – payment is not required until our October 27 meeting. Larger attendance will guarantee a greater space (perhaps closing the dining room to the public for that evening).

To confirm, send me an e-mail petarab@freenet.edmonton.ab.ca . If you don't have e-mail, please phone 479-6630.
Advise how many are coming
Indicate your preference of chicken or pork

To pay: bring cheque or money to the Annual General Meeting on October 27, at Brookside Hall, 5320 – 143 Street, Edmonton.
To find Brookside, take the 53 Avenue exit from Whitemud Freeway. The Hall is adjacent to the outdoor rinks.

MENU

SPINACH, WATERCRESS & RED ONION SALAD
marinated bocconcini cheese,
wild mushroom vinaigrette
*

PORCINI MUSHROOM, FIDDLEHEAD & WILD RICE STRUDEL
roma tomato and saffron coulis,
morel mushroom crème fraîche
*

CHOICE OF:

ROASTED ALBERTA PORK RACK CHOP

OR

CHICKEN SUPREME

Each accompanied by:

sauce grandmère (chanterelle mushrooms, lardons, pearl onions)
pea whipped potatoes, chef's choice vegetables
*

CREPE FILLED WITH COCONUT ICE CREAM
mango compote and toasted macadamian nuts
*

Edmonton Mycological Society
Volunteer Steward for Poplar Creek Natural Area

Some of our new members may not be aware that Edmonton Mycological Society is a Volunteer Steward for Poplar Creek Natural Area. As a steward our role is to "observe, record and report." During the past year several members, individually or as small groups have visited the site which is near Breton and have provided feedback to the Alberta Government's Stewardship Program, in the form of a mushroom species list and the occasional note of concern regarding the use and / or misuse of the site. As can be seen below, we have developed an extensive list of fungi but we are lacking greatly on the botanical side and would greatly appreciate any assistance you can provide in helping with other lists, particularly for vascular plants. If you can help, contact Bill Richards (phone 780.998.3507 or email, emsforays@wildmushrooms.ws). We are not requesting that you be a botanist but just do the record keeping of the common plant species. Many of the participants are familiar with some of the plants even if it is by a common name, so let's get them recorded.

Why as a group of amateur mycologist should we be concerned with the common plants which grow at Poplar Creek Natural Area? Well there is a very good reason and that is because most mushrooms grow in association with plants and by knowing the plants we can also get to know and identify more mushrooms.

Since last June's visit there has been only one official visit (June 27 2004) in which we traversed a big chunk of the West half of section 11 Township 48 Range 5 West 5th Meridian, [to view a map to the site to the protected areas web site at: (http://www.cd.gov.ab.ca/preserving/parks/lrm/natarea/natarea.asp)]. Several other trips had been made last fall and early winter during the hunting season, and yes, hunting does take place on this and all public land, so make yourself visible when foraying in the fall. The most noticeable change to the site was noted this past summer, and that is in the start of several off-highway trails, which were noted within section 11. Beyond that, the site has changed little except in the natural recovery of the aspen after the forest tent caterpillar infestation in the mid-1980s.

Submitted by Bill Richards, Foray Coordinator

As follows is a list of all the fungi recorded in the Poplar Creek Natural Area, since EMS has begun keeping species lists of this area:

Agaricus haemorrhoidarious	Hygrocybe conica	Pleurotus ostreatus
Agaricus silvicola	Hygrophorus ebuneous	Pluteus cervinus
Amanita muscaria	Hygrophorus olivaceolalbus	Polyporus elagans
Armillaria mellea	Hygrophorus picea	Ramaria botrytis cf.
Cantheraluta umbonata	Hygrophorus speciosus	Ramaria stricta
Chroogomphus vinicolor	Hypomyces luteo-virens	Rozites caperata
Clavariadelphus sacchalinensis	Hypoxylon mammatum	Russula brevipes
Clavariadelphus truncatus	Inonotus tomentous	Russula chamaeoleontina
Coprinus atramentarius	Irpex lacteus	Russula grisea
Coprinus plicatilis	Laccaria laccata	Russula sp.
Cortinarius alboviolaceus	Lactarius deliciosus	Scabrum imbricatum
Cortinarius trivialis	Lactarius representarius	Schizophyllum commune
Cortinarius violaceus	Lactarius rufus	Suillus cavipes
Crepidotus mollis	Lactarius scrobiculatus	Suillus grevillei
Cystoderma aminatinum	Lactarius torminosus	Suillus luteus
Entoloma rhodopolium	Lactarius uvidus	Suillus tomentosus
Fomes fomentarius	Leccinum boreale	Suillus umbonatus
Fomitopsis cajanderi	Lepiota cortinarius	Trametes hirsuta
Fomitopsis pinicola	Lycogala epidenrum	Trametes pubescens
Fuscoboletinus spectabilis	Lycoperdon perlatum	Tremella mesenterica
Galerina sp.	Lyophyllum decastes	Trichaptum biforme
Ganoderma applanatum	Morchella elata	Tricholoma flavovirens
Gomphus clavatus	Peniophora polygonia	Tricholoma virgatum
Gyromitra esculenta	Peziza repanda	
Helvella lacunosa	Phellinus pini	
Hericium ramosum	Phellinus tremulae	
Hydnellum peckii	Pholiota squarrosa	
Hydnum repandum	Piptoporus betulinus	

A Rocking Good Time was Had by All

Lambert Creek Foray September 11, 2004

It had snowed extensively the proceeding week across Edmonton and to the west, with reports of Edson receiving as much as 20 cm. So my hopes for a successful outing were low to say the least. And as we drove through the fog -- the fog that was being created by the evaporation of large amounts of snow, which were in the forest between Nojack and Edson -- my hopes deflated even more. It was my fear that we may not find any fungi because they would be under a blanket of snow.

Conditions improved as we approached Edson as the fog had lessened and so did the amount of snow on the ground. And as we traveled south on highway 47 to our rendezvous site at Lambert Creek the sun was, albeit dimly, visible. This indicated at least cleared sky above. As we approached Lambert Creek we were greeted with full sunshine and a great number of smiling faces. Those were the intrepid members of the Edmonton Mycological Society, who had beaten us to the first mushrooms because I chose to languish over breakfast with a third cup of coffee while hoping the fog would lift. They were also smiling, as was I now, because conditions looked much better that anyone coming from Edmonton could predict.

Moments later one of Alberta's foremost experts on edible fungi Otto Holzbauer, our new club member, showed up and offered some much needed advice to the foray coordination. To paraphrase the master, "Come I will show you where the mushrooms are, there are too few here." How could we reject such an offer, but my obligation was to remain at this rendezvous site for others who would come as time permitted. So the group split and the new assistant foray leader took some of the members farther south toward Robb where he knew of good fungi habitat. Thanks Otto for shearing this site with us.

I don't know if the diversity was much different between Lambert Creek and Robb, but the area nearer to Robb did yield one possible new record for Alberta-- that being the Blue Chanterelle (Polyozellus multiplex).

Many thanks to Martin Osis and the others who helped him whip up the species list, (see attached list) during the early afternoon, while I proceeded to make nutritional gains from our cooler.

After several more hours of roaming the bush on what turned out to be such a nice day, most went home with their favorite edibles or a new edible for them to try. Some of us chose to stay out in the bush, which meant backtracking to Fickle Lake Provincial Recreation for the night. It was here that we shared a large fry-up of men-on-horseback and some moose stew.

The dinner and company were great and it was just as well that we had not yet erected our tent because there was a black bear in our campsite when I went back from a neighboring sight to check on things. At night you don't see a black bear, I first heard it and when I looked that way all I saw was bright gold of its eye shine reflecting back the beam of my head lamp, some 15 meters away. Camping arrangements were quickly revised and we stayed in the covered pick up box of fellow fungiphiles but even there all was not well. It was near 1:30 AM when the truck rocked several times while the bear investigated the contents for it nutritional value. Unfortunately it was not expecting to find live bait in the trap and wandered off to find some less vocal victuals. Shortly afterwards we heard another member of our group fire up his car, I thought maybe he was cold and I never gave it a second thought as I was tired and fell back to sleep. It was not until we awoke and discovered bear tracks on the vehicles that we fully comprehended what had been going on. In this case the bear had not only got up on the back of the car but it tried tasting a tire and flattened it.

To make the best of a bad thing we changed the flat, had a great breakfast, and enjoyed the sunshine while we picked our fill of Suillus cavipes and S. grevillei..

Submitted by Bill Richards, Foray Coordinator

(See species list on Page 8)

Lambert Creek Foray List September 11, 2004

Amanita fulva	Lactarius representarius
Armillaria mellea	Lactarius rufus
Catathelasma imperiale	Lactarius scrobiculata (?)
Chlorociboria aeruginascens	Lactarius uvidus
Chroogomphus vinicolor	Leccinum fibrillosum
Clavariadelphus borealis	Leccinum insigne
Clavariadelphus sachalinensis	Leccinum snelli
Clavariadelphus truncatus	Leccinum sp.2
Clitocybe odora	Lycogala epidendrum
Clitocybe sp.	Lycoperdon perlatum
Coprinus sp.	Lycoperdon perlatum
Cortinarius alboviolacius	Melanoleuca cognata
Cortinarius purpurascens	Phellinus pini
Cortinarius semisanguineus	Phellinus tremulae
Cortinarius trivialis	Pholita sp.
Fomitopsis pinicola	Pleurotus ostreatus
Fuscoboletinus spectabilis	Polyozellus multiplex
Gyromitra infula	Ramaria flavigelatinous (cf)
Hebeloma sinizapans(?)	Ramaria sp.
Helvella crispa	Rozites caperata
Helvella elastica	Russula nigricans
Hericium americanum	Sarcodon imbricatus
Hydnum repandum	Spathularia flava
Hygrophorus erubescens	Suillus brevipes
Hyphloma fasciulare ulara(?)	Suillus cavipes
Hypomyces luteovirens	Suillus umbonatus
Hypophorous piceaea	Sullius tomentosus
Hypophorus conica	Tremella foliacea
Hypsizygus tessulatus	Tremella mesenterica
Inocybe sororia	Tricholoma flavovirens
Laccaria bicolor	Tricholoma virgatum
Lactarius deliciosus	Tricholoma zelleri
Lactarius fumosus	

Mushroom Exposition 2004

On August 8, 2004, we held our annual special event once again at the beautiful Devonian Botanic Garden. Wow! It's hard to imagine, but this event manages to get better each year under the direction of Martin Osis, assisted by many able volunteers.

This was a very good year for fungi, as our groaning tables of specimens will attest. From far and wide our members foraged on Saturday, returning on Sunday with their prizes to display.

The displays were arranged by habitat: forest fungi nestled in moss surrounded by logs and pine cones; meadow mushrooms dwarfed by huge puffballs; fairy rings created their magic on lawn sod (alas, the fairies themselves were too shy to attend).

Interspersed among the habitat tables were unique areas devoted to "Scientific Displays", "Edible Mushrooms", "Medicinal Mushrooms", and "Poisonous Mushrooms".

This year, our slide show featured autumn species that one might find at this time of year. These sessions always draw a crowd of curious onlookers.

A major highlight this year was our hot, fresh, gourmet mushroom soup, mushrooms on toast, and pickled mushrooms. Judy Lasinski ran this booth with great aplomb despite the crush of hungry visitors anxious to taste her wares.

When Martin Osis announced a mini-foray to depart in search of the fungi of the Garden the room emptied, leaving only our volunteers, who finally got a breather, and time to enjoy a bowl of soup before the next influx.

We collected many votes in our ballot box to "Pick a Wild Mushroom, Alberta!". Thanks to those who steered voters over to this display.

Appreciation goes out to our hosts at the Devonian Botanic Garden, who helped us out in many ways. We have been invited back next year, as our Exposition is said to be one of the favourite and most profitable events of the year.

Many thanks to our exceptional volunteers, too numerous to list, who participated in this event. You know who you are – and you know you're the best!

"Pick a Wild Mushroom, Alberta!"

Our Committee to have a mushroom join the provincial emblems of Alberta has been very busy promoting this initiative.

Updates have been reported at each EMS meeting, but for those who were unable to attend, here is a re-cap:

- Following our Nomination campaign, 3 finalists emerged: *Hericium ramosum, Leccinum boreale,* and *Pleurotus ostreatus*.. The next phase is to choose one of the three.
- A major e-mail campaign was conducted, resulting in hundreds of votes received through our web link. We also had various environmental groups post our message on their websites and/or in their newsletters.
- Ballot boxes with descriptive posters were placed in strategic locations around Alberta.
- A strong media campaign was launched, and interviews were conducted with various radio and television stations, and numerous newspaper articles appeared in print.
- Educational presentations were given to Junior Forest Wardens, and a Grade 6 class.
- Ballot forms were distributed to every school in Alberta, with assistance from Alberta Learning.

What's next?

- On September 30, voting closes EXCEPT for votes from EMS members. The deadline **ONLY FOR MEMBERS** has been extended by 2 weeks, October 14, to compensate for the lateness of this newsletter**. Included in this issue of Spore Print is *your* Voting Form. Please use it!** At the close of votes, the ballots will be tabulated and confirmed by our committee.
- Next, we wait until after the next Provincial Election. We then search for an MLA who we feel will put the best effort forward for our cause, putting forward a Private Members Bill to amend the provincial emblem legislation.

This campaign has been successful only because of the dedicated volunteerism involved. It goes to show that when we work together, we can even change the face of a province!

"Pick a Wild Mushroom, Alberta!"

VOTE NOW FOR A NEW ALBERTA 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.

The following three fungi have been nominated in a province-wide nomination campaign.
Information is required for an official petition to the Alberta Legislature.

Hericium ramosum – This "tooth fungus" is edible when young and can easily be identified by its bright white, branched fruiting body. It grows abundantly in the summer on dead deciduous trees and stumps throughout central and northern Alberta.

Leccinum boreale – The "northern roughstem" or "red cap" is a choice edible mushroom characterized by a massive stem with coarse ornamentation, pores instead of gills below the orange to red-brown cap, close association with poplar trees, and a mild taste. It is abundant throughout the summer months in the Aspen Parkland and Boreal Mixedwood region in Alberta.

Pleurotus ostreatus – Also known as the "oyster mushroom", this widespread choice edible mushroom can be found growing on dead deciduous trees (mostly aspen) from June until August. Its shell-like appearance and aniseed taste and odour make it easily identifiable. Oyster mushrooms are best known medically for their cardiovascular and cholesterol-controlling benefits.

How to vote for your provincial mushroom:

- 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
- **Voting closes October 15, 2004 for MEMBERS ONLY!**

Ballot Form

Your name: _____
Your postal code: _____
Are you an Alberta resident? _____
You vote for: _____

EMS Calendar of Events 2004 / 2005 Please Join Us!

(Schedule subject to change)

DATE / TIME	LOCATION	DETAILS
Wed. Oct 27/04 7:00 pm	Brookside Hall 5320 – 143 Street **NOTE:** ***Change of location***	***MEETING*** TOPIC: Annual General Meeting Executive Reports, Elections
Tues. Nov 9/04 6:00 pm ***Pre-register***	"Earnest's" NAIT Dining Room 118 Ave & 106 Street	***PRESIDENT'S BANQUET*** See Registration Info & Menu Attached
4th Wed of each month	**First meeting date, time & place to be confirmed**	***MEETINGS*** TOPIC: To Be Announced
Sat. March 12/05	To Be Announced Map to follow	***DAY FORAY*** AREA: Boreal Forest Annual Winter Polypore Gathering
Sat. May 21/05	Jack Pine Grazing Reserve Wabamun area (??) Map to follow	***DAY FORAY*** AREA: Aspen Parkland / Boreal Forest Morel, Verpa and spring Agarics
Wed. June 8/05 7:00 pm	To Be Announced	***SUMMER EVENING FORAY***
Sat. June 18/05	Poplar Creek Natural Area Near Breton	***DAY FORAY*** AREA: Lower Foothills Our Volunteer Steward Committment
Wed. June 29/05 7:00 pm	To Be Announced	***SUMMER EVENING FORAY***
Sat. & Sun July 9&10/05	Ashland Dam Map to Follow	***WEEKEND FORAY*** New member field orientation campout foray
Wed. July 13/05 7:00 pm	Edmonton River Valley	***SUMMER EVENING FORAY***

More activities next page!

EMS Calendar of Events 2004/2005 *Please Join Us!*

(Schedule subject to change)

DATE / TIME	LOCATION	DETAILS
Sat. July 23	1st Annual Alberta-wide Foray Parkland / Lower Foothills Central Alberta Foothills	***DAY FORAY*** Special invitation to Calgary and southern Alberta members
Sat. Aug 6	All regions All groups, all habitats	***DAY FORAY*** Collecting for tomorrow's Mushroom Exposition 2005
Sun. Aug 7 11 - 4	Devonian Botanic Garden Highway 60, near Devon	***MUSHROOM EXPO 2005*** Volunteers needed for all types of duties for our annual signature event
Wed. Aug 17 7:00 pm	Edmonton River Valley	***SUMMER EVENING FORAY***
Sat. & Sun. Aug. 27 & 28	Robb area (??)	***WEEKEND FORAY*** AREA: Foothills Gypsy, Man-on-Horseback, Hedgehogs
Sat – Mon Sept 3-5	LaRonge, Saskatchewan Bus may be available	***WEEKEND FORAY*** AREA: Canadian Shield Chanterelles
Sat & Sun Sept. 10 & 11	To Be Announced	***WEEKEND FORAY*** AREA: Foothills Hedgehog and Honey Mushrooms