

# Spore Print

Winter 2021



Alberta Mycological Society

## Feature Mushroom: *Guepinia helvelloides*

*Guepinia* is a genus of fungus in the Auriculariales order. It is a monotypic genus, containing the single species *Guepinia helvelloides*, commonly known as the apricot jelly.

The fungus produces salmon-pink, ear-shaped, gelatinous fruit bodies that grow solitarily or in small tufted groups on soil, usually associated with buried rotting wood.

The fruit bodies are 4–10 cm (1.6–3.9 in) tall and up to 17 cm (6.7 in) wide; the stalks are not well-differentiated from the cap.

The fungus, although rubbery, is edible, and may be eaten raw with salads, pickled, or candied. It has a white spore deposit, and the oblong to ellipsoid spores measure 9–11 by 5–6 micrometers. The fungus is widely distributed in the Northern Hemisphere, and has also been collected from South America.

Sourced 9/13/2020 from Wikipedia <https://en.wikipedia.org/wiki/Guepinia>

**Edibility:** Edible

**Stalk:** Not well defined

**Growing Season:** Spring—Fall

**Spore Print:** White

Join us at on our website: : <https://www.albertamushrooms.ca>

The website includes featured mushrooms, blog, member log in and resources and much more!

### Taxonomy:

**Kingdom:** Fungi

**Division:** Basidiomycota

**Class:** Agaricomycetes

**Order:** Auriculariales

**Family:** Exidiaceae

**Genus:** *Guepinia*

**Species:** *G. helvelloides*

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## Winter Activities

While its fun to go out and look at polypore's and grow our at home mushroom kits here are some more ideas:

### Dyeing with Mushrooms

There are a large amount of mushrooms that produce dye and how you actually get them to produce the dye is different from mushroom to mushroom, even mushrooms that are in the same family often need to be treated differently. There is no set rule or recipe on how to extract



*Dyer's polypore mushrooms simmering on the cook stove.*

dye from mushrooms. The magic is seeing what happens and having fun experimenting and trying out ideas on how best to extract and shift the color. *Gomphus floccosus* is a mushroom that will appear not to produce any dye, even after soaking the fiber with the mushrooms overnight! However, drop that same fiber into an iron afterbath and magically your fiber will turn a beautiful purple.



*Four different colors achieved from the Dyer's Polypore mushroom using different mordants.*

Learn more here: <https://www.bloomanddye.com/journal/2019/2/1/dyeing-with-mushrooms>

### Snuggling up with a good book:

- The Kingdom of Fungi, Jens H. Petersen
- Wild Mushrooms: A Cookbook and Foraging Guide, Kristen and Trend Blizzard
- National Audubon Society Field Guide to North American Mushrooms, National Audubon Society
- Mushroom Cultivation: 12 Ways to become the MacGyver of Mushrooms, Richard Bray



## News From The Veil: The Extraordinary Before Us

by Whitney Johnston feat. Jan Vermeer, National Geographic, November 27, 2020

Dramatic landscapes, close-in human emotion—these are often the images that stand out.

However, in a time of lockdowns, normally globe-trotting photographer Jan Vermeer stumbled upon a quieter inspiration. Stuck at his home in the Netherlands last spring, he began to notice the small things nearby, particularly the fungi growing in his yard.

Dreamlike landscapes, in miniature.

He found himself unexpectedly enthralled by



the white stalks and bright red polka-dotted tops of the fly agaric (*Amanita muscaria*) wild mushroom), pictured above.

“My neighbor had even nicer looking ones. I asked him if he would mow around them when he cut his grass, so I could make an image.”

What was it about the fly agaric mushroom that Jan found so fascinating? For one thing, the way the light fell through the cap of the fungi, giving the intricately patterned underside a vibrant glow (*left*). The fly agaric is known to be poisonous and psychoactive.





## Call for Expression of Interest: Foray Leader(s)

Hello everyone! I was elected as the new Foray Coordinator for AMS at our October AGM after serving as Director at Large for one term. We have been without a Foray Coordinator for the last 3 years, with the duties being fulfilled ad hoc by various board members.

My vision is to facilitate a return to regular camping weekends, such as the summer solstice potluck. I also want to encourage more forays in areas outside of Edmonton, Calgary, and Red Deer.

These three areas have active regional coordinators who lead many forays throughout the summer. One does not need to be a regional coordinator to lead a foray, or a mushroom identification savant. Anyone can lead a foray. On our website we have a foray host form you can fill out to host or lead a foray. I receive the form and then I assist with ensuring the foray is successful by sending out the notification email, providing the foray kit, assisting with participant registration (if needed), and answering any questions you may have.

Leading a foray is quite simple, you ensure everyone signs in and out so no one is left behind in the woods. Afterwards you submit a short foray report, which can just be a short paragraph with foray location, date, number of participants, and list of what mushrooms was found/any interesting finds with a few photos. Actually we'd be satisfied with a simple, "We went for a foray near Lac La Biche on August 1st, 2020. Five people attended. We found lots of *Herichium*/Comb's Tooth, which we look forward to eating, and a whole bunch of other pretty mushrooms we couldn't identify. It was a great day in the woods!" Of course we would appreciate photo evidence of the great *Herichium* haul! And may even feature your foray on our website blog.

The beauty of leading or hosting a foray is that it's a great way to learn new mushrooms. This is because at least one person will show up who knows a mushroom you don't. So if you want to know what edible mushrooms grow in your local area consider leading a foray in your neighbourhood. Trying to figure out what mushrooms grow on your rural property? Consider hosting a foray and making new friends. We respect private property rights! To be honest the thought of leading a foray used to give me night terrors, but I found that through leading a few forays I learned lots of new edibles from others and that all I had to do was be friendly and welcoming as a foray leader. And now I am a Foray Coordinator. I'm still not a mushroom expert, but I no longer obviously walk by all the edibles, just less of them.

This upcoming season I am looking for suggestions for Covid-19 friendly camping and foray locations. Although, I hope the pandemic will be over by the summer, at this point there is no guarantee. If you have suggestions for foray locations or camping trips feel free to contact me at [foraycoordinator@albertamushrooms.ca](mailto:foraycoordinator@albertamushrooms.ca) or thorough the AMS website.

Ryan James, Foray Coordinator







## News From The Veil: Bioluminescent mushrooms

- A new species of bioluminescent fungus from the bamboo forests of Meghalaya has been described based on morphological and molecular data. It is the first distributional record of the genus *Roridomyces* in India.
- Out of 120,000 species of described fungi, about 100 are known to be bioluminescent or capable of emitting light. Only a few species have been reported from India, mainly due to a lack of studies and documentation.
- While more research is needed to find out why fungi glow, a study mimicking a large, bright mushroom native to Brazil has shown that they attract insect visitors that could help disperse their spores.
- The fungal bioluminescent system has been identified and integrated into tobacco plants, which were capable of glowing continuously

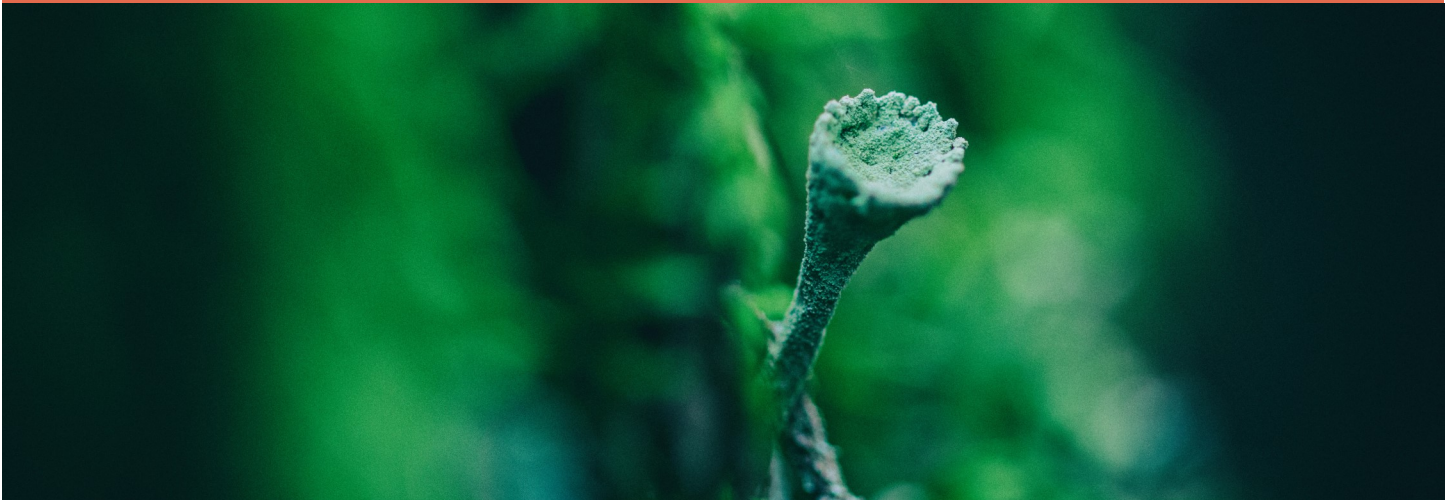


During the monsoon season, a team of scientists from India and China embarked on a fungal foray in Assam. Over the course of two weeks, they were amazed by the vast diversity of fungi in the region: hundreds of species of fungi were spotted, some of which were new to science. After hearing reports from locals of “electric mushrooms”, they headed to West Jaintia Hills District in Meghalaya. It was a drizzly night and a local person guided the team to a bamboo forest, which is part of a community forest, and asked them to switch off their torches. A minute later, the group was awestruck by what they saw: in the midst of the darkness an eerie green glow emerged from dead bamboo sticks that were smothered in tiny mushrooms. The fungus emits its own light—a phenomenon known as bioluminescence.

Interestingly, local residents used the glowing bamboo sticks as natural torches to navigate the forest at night. Steve Axford, a fungal photographer who accompanied the team, set up a small studio and took photos.

Upon closer observation, the team noticed that only the stipes (stalks) of the mushroom lit up and they suspected it could be a new species, said Gautam Baruah, who leads the Rural Futures initiative at the Balipara Foundation in Assam and is a co-author of the report. A detailed examination in the laboratory had confirmed their suspicion: it was a new species from the genus *Roridomyces*—and the first fungus in this genus to be discovered from India. **Read more at the source**; Mongabay Series: [Almost Famous Species](#)

Source: Mongabay, Neha Jain; <https://india.mongabay.com/2020/11/mysterious-new-bioluminescent-mushroom-glows-in-the-forests-of-meghalaya/> Retrieved: November 18, 2020



## AMS Establishing a U of A Endowment Fund

Each year graduating high school and post secondary students face the dilemma of having to choose what program to study. We are lucky to have Mycology Courses available to students through the University of Alberta educating the next generation of Mycologists.

In order to support students in their studies the Alberta Mycological Society has made an investment in our future with a contribution to the University of Alberta Endowment Fund to be used to assist Mycological students.

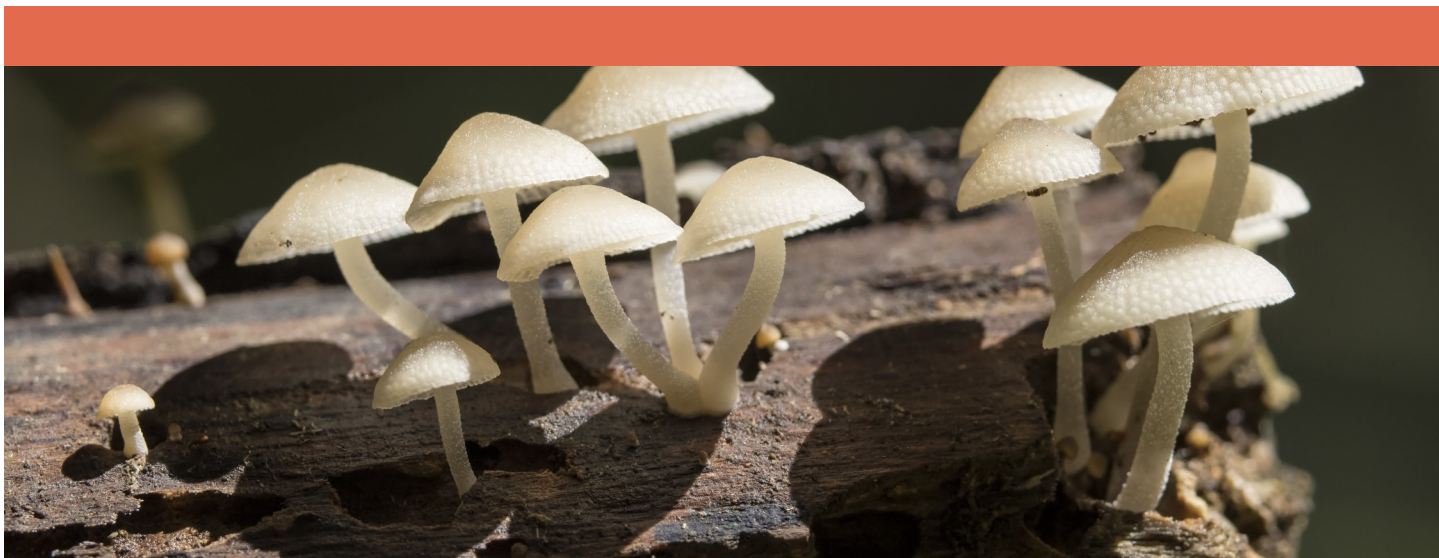
To further assist students a fundraiser will be held each year leading up to the Alberta Mycological Society AGM & Presidents Dinner. Funds raised will be invested with the endowment fund.

If everyone in our current membership reading this donates \$10 we will raise enough to fund 5-6 students in their studies. Donations to the AMS U of A awards can have a charitable donation receipt issued if the donation is made directly to the U of A in the name of AMS.

Are you interested in helping a budding Mycologist achieve their dreams and progress with the science of fungi? If so, please visit our website at <https://www.albertamushrooms.ca/>







## Recipe: King and Bacon Kabobs

### Ingredients

- 1 Carton of King Oyster mushrooms
- 12 ounces of bacon, cut into 1-inch pieces
- Salt & Pepper
- 1/4 cup teriyaki sauce

### Recipe

1. Cut mushrooms into 1-inch lengths,
2. Thread mushroom pieces onto metal or wooden skewers, alternating with 1 to 2 pieces of bacon.
3. Place skewers directly on grill and cook at med-high.
4. Rotate often, sprinkle salt+pepper twice while grilling, after 5 minutes on grill, and after 10 minutes on grill.
5. Skewers are done when fully tender, browned and bacon is crisp, about 15 minutes total.
6. Brush with teriyaki glaze and cook for 30 seconds on each side. repeat until glaze is used up and serve immediately.



Source: Gruger Family Fungi; <https://www.familyfungi.ca/king-and-bacon-kabobs/>





## News From The Veil: The Extraordinary Before Us

by Whitney Johnston feat. Jan Vermeer, National Geographic, November 27, 2020

Jan's interest soon spread beyond his neighborhood. Near the Dutch-German border, he found the *Ramariopsis pulchella* the small purple fungus shown above, to the right. He discovered that European conservation groups are monitoring that particular fungi as possibly threatened.

Before this year, Jan walked past the fungi, tiny objects that would pop up around wood rot after long rains.

“With fewer fungi, a forest would be less rich ecologically,” writes Jan. “And more boring.”

**Getting together:** To mate, a *Schizophyllum commune* mushroom need only bump its fibrous mycelium against another so cells connect. This species can have tens of thousands of mating types and can reproduce with compatible ones.



Whoa, Nellie! One common name of *Fomes foetentarius* is hoof fungus, because as it ages, it looks more and more like a horse's hoof.





## Current Board

Rosemarie O'Bertos - Past President

Karen Slevinsky - President

Mike Schulz - Vice-President

Rob Simpson - Treasurer

Elizabeth Lakeman - Secretary

Christine Costello - Membership Coordinator

Rebekah Adams - Director at Large

Rick Watts - Director at Large

Catherine Jevic - Director at Large

Elizabeth Watts - Director at Large

Erica To - Director at Large

Lisa Oishi - Director at Large

Ryan James - Director at Large

Rosheen Tetzlaff - Director at Large

Jacob Dowling - Director at Large

*“Fungi are the interface organisms between life and death.”*

— Paul Stamets



## **Volunteer!**

If you are interested in mycology, particularly leading forays please email our board for further information about volunteering opportunities: [amsdirectors@albertamushrooms.ca](mailto:amsdirectors@albertamushrooms.ca)

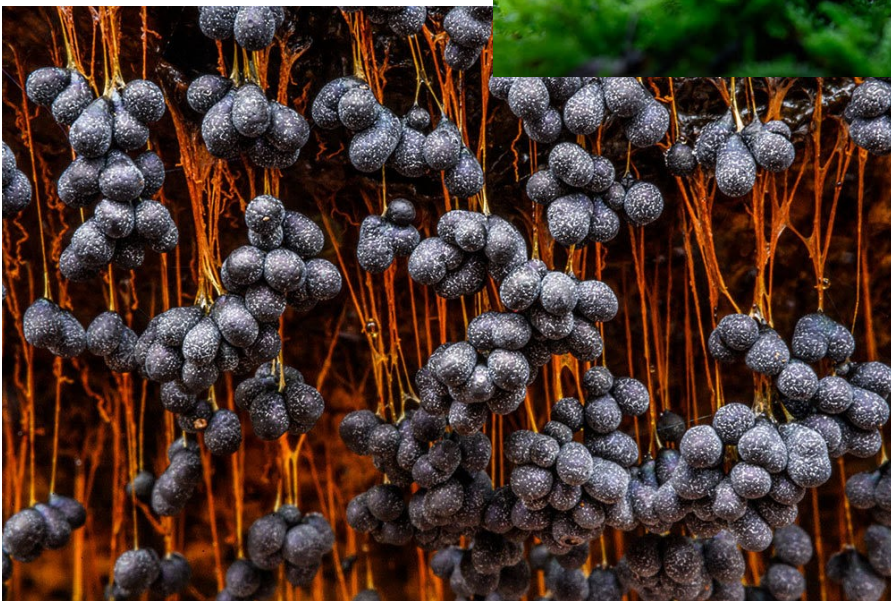




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**Points of their own:** Less than two-and-a-half inches tall, *Xylaria hypoxylon* is known as carbon antlers or stag's horn fungus.



**Slime is beautiful, too:** Growing alongside fungi was this organism from a different life category: the slime mold *Badhamia utricularis*. It is orange or yellow in its early stage, with the slate gray appearing as it matures.





## Photography with AMS

Consider photography within the AMS. We could use your interest & eye for photography in several areas of the AMS. Here's a few ideas ... use your photography to feature the:

- Large variety & physical beauty of the mushrooms here in Alberta
- Record keeping of mushrooms found during our forays (whether informal or formal forays )
- Contact us, or keep an eye out in our AMS website for instruction on how research photos are taken (future plans; date yet to be determined)
- People within the AMS that we would like to highlight/share their significant contributions towards the goals of the AMS
- Photos alongside interview articles would help to share the message
- Essence of AMS activities, such as out on a foray with- in the different community regions, speakers, displays, research processes, and presentations

If interested, contact us and let us know in what way you would like to use your photography to participate.



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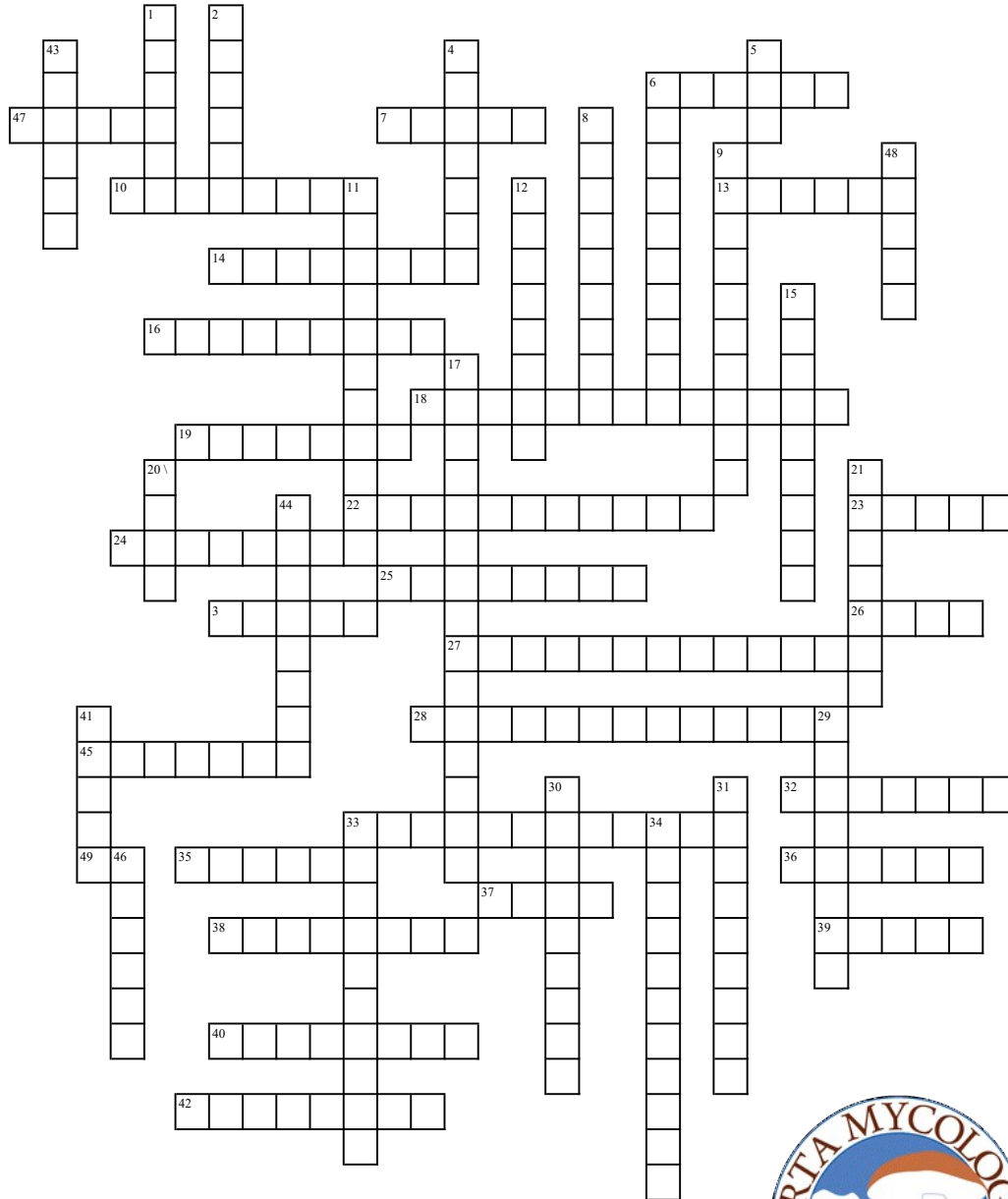
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# MUSHROOM CROSSWORD

ALBERTA MYCOLOGICAL SOCIETY

Learn fun interesting facts about mushrooms in Western Canada, some scientific information about fungi, and common lingo used to identify mushrooms! Give it a try, and we encourage you to look up anything you don't know on Google! There are some really unique looking mushrooms out there for you to keep an eye out for!



## Across

- 3 The Hydnum genus of mushrooms is known for this under their caps.
- 6 One would commonly find *Lactarius deliciosus* under pine and \_\_\_\_\_.
- 7 A popular, edible parasitic mushroom, growing in clumps (common name).
- 10 A complex network of fungal cells, which include hyphae, is called \_\_\_\_\_.
- 13 A milk cap species known for its vibrant colour.
- 14 The genus of a common coral type of fungi that tastes like lobster.
- 16 A common name of *Amanita muscaria* (two words).
- 18 The Japanese know this yummy mushroom as maitake (four words).
- 19 A famous artist of whimsical mushrooms and fungi (first name).





**Across Cont'd...**

- 22 A polypore, the underside which can be drawn upon (common name, two words).
- 23 An identifying feature of Suillus mushrooms (aka Slippery Jacks).
- 24 Edible only before spores form.
- 25 Mushrooms are more accurately identified as \_\_\_\_\_ bodies.
- 26 The cap of young fairy ring mushrooms (Marasmius oreades) has this feature.
- 27 One of the most common phyla of Fungi, which produces fruiting bodies.
- 28 A common name for this apricot-pink to orange mushroom, Rhodotus palmatus (two words).
- 32 Avoid using these types of bags when foraging for mushrooms.
- 33 A disappointing oyster look-a-like. This mushroom smells terrible (genus).
- 35 The forest floor is scoured for this 'King'.
- 36 The species of the juicy "Strawberry and Cream" mushroom.
- 37 Agaricus mushrooms are known for having this iconic feature around their stem.
- 38 The name given when the skin of a mushroom cap peels easily.
- 39 This bolete, Fuscoboletinus ochraceoroseus, is associated with this tree.
- 40 The study of fungi.
- 42 A way to preserve mushrooms.
- 45 The genus of a beautiful, fragile, lacy parasol mushroom.
- 47 The mushroom that drives the spring race of mycophiles.
- 49 A common reaction to an older mushroom which has attracted too much extra "protein".

**Down**

- 1 Russulas are great for showing this feature of stalks when they're broken.
- 2 Long, cylindrical branched cells, which form after spore germination.
- 4 The classification fungi falls under this scientific kinship group.
- 5 The vivid Chlorociboria aeruginascens is this type of fungi.
- 6 Also known as "Lawyer's Wig" (two words).
- 8 Oyster mushrooms have this kind of characteristic gill.
- 9 Seek this polypore if you're looking to start a fire (common name, two words).
- 11 Harmonious fungi.
- 12 Mushroom hunters seek the Dentinum repandum under a different common name.
- 15 Common name for this iconic mushroom, Crucibulum laeve (two words).
- 17 Alberta's official mushroom (two words).
- 20 The Northern Pestle is a \_\_\_\_\_ mushroom.
- 21 When fungi spores are identical to their parent, the fungi reproduced using this method.
- 29 Mushroom genus of the elves.
- 30 Common name of a mushroom whose smell may scare and startle passerbys.
- 31 A term for 'magic' mushrooms.
- 33 This mould is one of our greatest medical discoveries.
- 34 The type of mushrooms that decompose dead, organic material.
- 41 Lichen is formed from fungi and \_\_\_\_\_.
- 43 Artomyces are a genus of coral mushroom, known for little \_\_\_\_\_ on the tips.
- 44 Many little brown mushrooms (LBMs) fall into this genus of mushroom.
- 46 The butter of Halloween.
- 48 A distinct, visible feature of Amanita muscaria.

Check out the Alberta Mycological Website for the answer key.