

SPORE PRINT

2026 Issue #3

Official Newsletter of the Alberta Mycological Society



Editor's Message

Summer 2026 in Alberta has been a tale of two extremes, marked by record-breaking rainfall and flooding in the north and central regions, contrasted with hot, dry conditions in the south.

Edmonton broke its all-time summer rainfall record, logging over 530 millimetres of rain combined across June and July. The heavy deluges caused localized street flooding, basement backups, and even sinkholes.

Meanwhile, southern parts of the province, including the Calgary area, experienced significantly drier conditions and above-normal temperatures.

Since mushrooms thrive in the rain, foragers in central and northern Alberta were blessed with an abundance. Eventually, the rain reached southern Alberta, raising the hopes of foragers in the Calgary area.

In this issue, I highlight stories from two recent AMS annual summer events; the Summer Solstice and the *Wild* Mushroom EXPO. I am also pleased to share news about this year's scholarship winners.

Christine Costello

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Feature Mushroom - by Ken Dies

Infundibulicybe gibba

This beautiful funnel mushroom traditionally belonged in the genus *Clitocybe* until 2003 when molecular data revealed typical *Clitocybe* stature occurs in several evolutionary lines. Several new genera including *Infundibulicybe* were created for some of the larger members of the former *Clitocybe* and included *Infundibulicybe gibba* as the type species. (1)

Their 4 to 8 cm. smooth and silky wide caps are mostly a creamy-brown colour often with a pinkish tinge, almost pink or yellowish, fading with age. Initially convex, the caps expand and develop into funnels often with a wavy margin or slightly ribbed. This funnel's cap has deeply decurrent, white or pale buff gills that are narrow and quite crowded with many short intermediates. Their buff, tough often hollow stems are 5 to 10mm in diameter and 3 to 7cm tall. They are equal or slightly widened towards the base, often with copious white mycelium adhering to the substrate.

This saprobic mushroom is found on the ground among the dead leaves of deciduous forests although occurs occasionally under conifers.

The spore print is white. For those that have a microscope the spores are teardrop shaped, smooth, $5.5\text{--}8 \times 3.5\text{--}5 \mu\text{m}$ and inactive in Melzer's reagent or 10% Lugol's iodine solution.

Division: Basidiomycota

Class: Agaricomycetes

Order: Agaricales

Family: Incertae sedis

Genus: *Infundibulicybe*

Species: *gibba*

Cap: creamy brown, yellowish to pink

Gills: white, deeply decurrent

Stem: buff, tough with white mycelium at base

Spores: white

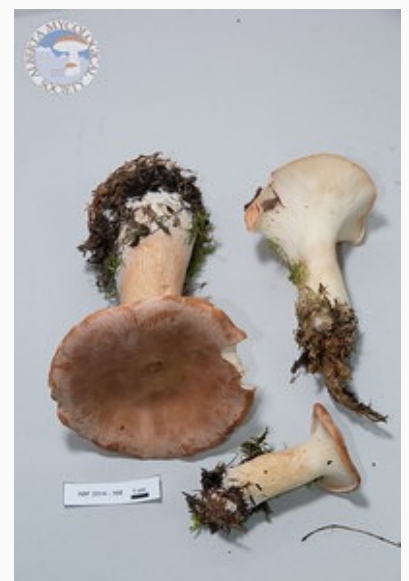
Odour: Odour not distinctive or sometimes sweet

Taste: taste not distinctive

Chemical Reactions: KOH on fresh cap may be briefly pale green

(1)Harmaja H (2003). "Notes on *Clitocybe* s. lato (Agaricales)".

Annales Botanici Fennici. 40 (3): 213–218.



Annual AMS Summer Solstice Weekend

June 19 - 21, 2026

Location & Foraging Highlights

- Bergen Hall: Served as the main event hub, offering excellent camping facilities, fire pits, and immediate grounds for nighttime mini mushroom walks.
- Snakehill Natural Recreation Area: The first major foray site where 34 members foraged for spring mushrooms, yielding a notable flush of Oyster mushrooms.
- Bearberry & Sundre Natural Areas: A quieter afternoon foray that still produced prize finds, including two Morels and an Artist's Conk (*Ganoderma applanatum*) used for field art.
- Bentz Lakes Natural Area: The final Sunday foray destination; noted for limited parking but high future potential due to its diverse tree canopy (Poplar, Black Spruce, and White Spruce).

Key Activities & Timeline

- Friday Night: Nighttime mushroom walks, a specialized UV light presentation by the campfire, and a social kickoff with roasted hot dogs and s'mores.
- Saturday: Concurrent day forays across multiple natural areas, followed by a massive, mushroom-themed community feast and dessert spread.
- Sunday Morning: A special Father's Day breakfast prepared entirely by the attending children before the final foray departure.

Event Organization & Logistics

- Attendance: Approximately 40 enthusiasts participated throughout the weekend.
- Leadership: Forays were led by Lori-Anne Leger and Taylor Routledge, with afternoon assistance from Christine Costello.
- Coordination: The entire Bergen gathering was organized by Liz and Rick Watts.
- Weather: Mostly cooperative; despite a rainy forecast, participants experienced only light, intermittent showers on Saturday afternoon and Sunday morning, avoiding any major washouts.



Solstice (cont'd)

June 19-21, 2026



Featured Solstice Recipe provided by Lori-Anne Leger

Beef and Mushroom Stroganoff

Total Time: 1 hr 30 mins Servings: 8

- 2 pounds beef, cut into strips (1/2 inch by 2 inches)
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 4 ounces butter (divided)
- 4 green onions, sliced (white parts only)
- 4 tablespoons all-purpose flour
- 1 (10.5 ounce) can condensed beef broth
- 1 teaspoon prepared mustard
- 1-2 cups sliced wild mushrooms, (or 2-4 ounces dried mushrooms, rehydrated)
- ⅓ cup sour cream
- ⅓ cup white wine
- salt and ground black pepper to taste

1. Season beef strips with ½ teaspoon salt and ½ teaspoon pepper.
2. Melt 2 oz. butter in a large skillet over medium heat. Add beef and brown quickly. Set aside browned beef.
3. Melt remaining 2 oz. butter and add onions and mushrooms. Cook and stir for 3 to 5 minutes. Set aside.
4. Stir flour into pan juices. Pour in beef broth and bring to a boil, stirring constantly. Reduce heat to low and stir in browned beef, onions, mushrooms and mustard. Cover and simmer until beef is tender, about 1 hour.
5. Five minutes before serving, stir in sour cream, and white wine. Cook until heated through; season with salt and pepper.
6. Enjoy served over hot cooked noodles.

The *Wild* Mushroom Expo

More Than an Event, It's an Experience!

The **Wild Mushroom Expo** is an educational celebration of fungi and their role in ecosystems and human life. The event connects enthusiasts, scientists, foragers, and families through interactive activities.

Key Highlights

- **The Day Before:** Members collect various fungi to create an amazing educational display of the diverse mushrooms that can be found in various areas of Alberta.
- **Diverse Programming:** Expert talks, culinary tastings, interactive exhibits, and artisan markets.
- **Ecological Focus:** Promotes environmental stewardship, biodiversity, and conservation.
- **Sustainable Practices:** Encourages responsible foraging and deepens connection to the natural world.



My Experience at the Wild Mushroom EXPO

Story Written by Asher Olson - AMS Reporter

When my partner and I stepped out of the car after our three-hour drive from Calgary, I had no real idea what to expect. I'd never been to a mushroom expo before. Truthfully, I hadn't heard of a mushroom expo before. But the parking lot was filling up, and the smell of cooking mushrooms and the cheerful chatter of a crowd were more than enough incentive to head inside to find out.

The volunteers at the table outside the doors were welcoming people with a friendly camaraderie that struck me at once—these were people who were here because they loved it and because they couldn't wait to welcome people to learn more about their passion. They stamped my partner's and my hand with a tiny morel mushroom stamp, and then we were free to venture inside.

I love fungi. I've been fascinated by them for years. And stepping into the expo was like stepping into a dream come true.



Taking up the middle of the large main room was the star of the show—a display with hundreds of mushrooms artfully laid out and tagged with their scientific names on a beautiful mossy backdrop. In the centre of the display, volunteers chatted with visitors, answered questions, and passed on information about the various types of fungi arrayed around them. The mushrooms had been harvested by volunteers the day before in a series of forays. I was duly impressed, and even more so when one of the volunteers informed us that all the mushrooms had been harvested by a crew of only about twenty volunteers in a single day.



Next to the central display were several round tables, also staffed by volunteers, displaying various categories of fungi. I headed over to the poisonous fungi table—as someone who's spent much of their life foraging, my rule of thumb is, get really familiar with what you should absolutely stay away from and then go on from there—and my partner was drawn to the display about medicinal fungi. The volunteer at the edible fungi table was kept busy throughout by a rotating crowd of interested visitors, and when I wandered over to listen in, he was explaining to a rapt audience how to distinguish the various edible mushrooms from lookalikes. There was also table with a display about mycorrhizal fungi, and another display table covered with a variety of mushroom identification books, most of them clearly well-loved.

Story continued

We'd left early enough in the morning that I hadn't had time to brew myself a coffee, but when I looked around, I realized that wasn't going to be a problem. Volunteers at the *Wild Mushroom Cafe* were pouring out drinks: mushroom coffee—brewed coffee with lions mane powder added; mushroom iced tea—fragrant jasmine tea with chaga; and mushroom lemonade—sweet, tart lemonade with four types reishi tincture.

I may as well admit up front that between my partner and I, we tried all three. I'd tell you which was my favourite, but that would require me to pick one and I don't think I can.

I could have spent the whole day wandering the displays, browsing the vendors tables, and snacking on the Wild Mushroom Cafe offerings. But then I would have missed the speaker sessions.

The first session was by **Ethan Zap**. He talked about cultivating mushrooms and the various ways one could go about it: from someone with a semi-professional setup who wanted to culture mushrooms from strains they'd harvested themselves in the wild; to raw beginners who might simply want to open a mushroom kit, set it on their counter, spray it with water, and wait for the harvest; to everyone in between.

I am currently on the "buy a mushroom kit" end of the spectrum, but I'd been interested in trying something a little more challenging. Not only was the presentation both informative and encouraging, Ethan's excitement about the subject was infectious. I think all of us walked out of the room with a dream in our hearts about a future mushroom harvest.



During the break between speakers, we took the opportunity to check out the vendors tables. They stretched along both walls, along the back of the room, and spread to tents outside. From vendors selling various fresh and dried mushrooms and mushroom products to visual artists to crafters to jewellers, there was an impressive display of mushroom-themed wares. Jessica Faye, an artist with a whole series of adorable anthropomorphic mushrooms in prints and stickers, told me how she'd first gotten started drawing mushrooms on a whim, then, when she saw how much people loved them, she'd started to expand her portfolio. When I asked her if she had anything she wanted me to quote her on, she said, "Mushroom are incredible, unknowable, and someday will rule us all. They're just fun guys, man!"



Jessica Musslewhite was selling tiny felted mushrooms of all types and colours (yes, I bought one). She told me that she got interested in mushrooms first, and that interest led into several of her current passions, including photography and felting. She said, "My mushroom passion has inspired my life in many different ways. They're just so fantastic!"



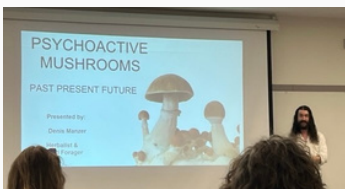
Story continued

I was having way too much fun at the vendor tables, but then, an announcement from the stage informed us that we should hurry back to the conference room if we didn't want to miss the next speaker. I definitely did not want to miss the next speaker!

Martin Osis spoke next on how to eat more mushrooms, and why. Martin was clearly an expert on his topic and also clearly passionate about it, which turned what would already have been an interesting session into a fantastic one. He went through various medicinal and health benefits of mushrooms—did you know that studies have found that those who replace two servings of meat each week with two servings of mushrooms have a 35% lower all-factor mortality rate? Then, he talked about various fun and delicious ways we could take advantage of those benefits. From recipes (mushroom-based ramen, anyone?), to mouthwash and tinctures, to a delicious-looking range of mushroom-infused cocktails (I'm desperate to try a caesar with shiitake-infused vodka), Martin suggested dozens of simple ways to add more mushrooms to any diet.



Another break meant my partner and I could put what we'd learned to use; across the room from the *Wild Mushroom Cafe* drink counter was the *Wild Mushroom Cafe's* lunch offerings. There was mushroom soup, mushroom risotto, and pizza literally dripping with mushrooms. I'm a sucker for risotto, so that's what I ordered, but of course I took advantage when my partner offered me a bite of her pizza—I wasn't going to turn down the opportunity to try pizza-as-health-food. They were both just as delicious as promised. My only regret was that we were both too full afterwards to try the soup or the mushroom chocolate cake.



Then, it was back to the conference room for the final presentation of the day—a talk on psychoactive mushrooms by **Denis Manzer**, who gave a fascinating discussion about our relationship with psychoactive mushrooms from the beginning of recorded history up until now.

While the speakers were talking, there were two workshops going on as well; one, a class on weaving willow carrying baskets, taught by **Candice Cullum**, the other, a class on dying fabric with natural dyes (including fungi-based dyes), taught by **Serah Hedin**. I didn't attend those, since they were at the same time as the speakers, but both presenters had vendor tables in the main hall, and on the breaks I had the chance to look through their gorgeous creations. When I stopped by her table, Candice told me about how she'd gotten into creating baskets out of willow branches, and said her advice to would-be mushroom seekers was to just "go play with outside." Which, honestly? Fantastic advice.

Story continued

And then, far too soon, it was over. The last speaker was finished, the last class had wrapped up, the Wild Mushroom Cafe was closing down, and people were wandering out in groups of twos and threes to head back to their cars. Reluctantly, my partner and I followed.

We didn't leave empty-handed—I am now the proud owner of a very cute mushroom sew-on patch, a felted mushroom ornament, a pamphlet of edible mushrooms of Alberta, a few jars of mushroom-based seasoning powder, and a mushroom-hunting knife. And, of course, some massive lobster mushrooms, which we cooked up a day later and ate with butter and capers.

Just the other day, I made tacos for my kids that I seasoned with my new mushroom seasoning. They were delicious. And as I stood over the stove, breathing in the scent, I dreamed about next year's expo.

I can't wait to go back!

Candice Cullum



Thank You

"The Alberta Mycological Society would like to acknowledge and appreciate Wild Mushroom Expo 2026 Team Leader **Nadia Shiwdin** for managing our Expo this year.

Brava Nadia!

Thank you so much to our foray leaders and foragers, volunteers, vendors, chefs, sponsors, donors, and the hundreds of guests who visited our Expo on August 16. This event could not have happened without all of you!"



Scholarships 2026

Special AMS / NAMA Scholarship

The Alberta Mycological Society (AMS) was thrilled to announce that they had been awarded a special scholarship from the North American Mycological Association (NAMA). This scholarship provided the opportunity to send one lucky AMS member to the 66th Annual **NAMA Yoop Foray** in Marquette, Michigan, from August 27–30, 2026.

What is the NAMA Yoop Foray?

This premier multi-day event goes far beyond basic mushroom hunting. It is a deep dive into the entire world of mycology, featuring:

- Expert Insights: Presentations and hands-on workshops led by world-renowned mycologists and naturalists.
- Fieldwork: Guided foraging and ID sessions in Michigan's scenic Upper Peninsula.
- Networking: Connect with fungal enthusiasts and scientists from across the continent.

Total Funding Package (Value: ~\$2,000 CAD)

The selected recipient would receive comprehensive financial support:

- NAMA Scholarship (~\$700 USD value): Covers full event registration, meals, and on-site accommodations (shared double occupancy).
- AMS Travel Grant (\$1,000 CAD): Provided by the AMS to fully cover flights, ground transit, and related travel expenses.

Recipient Expectations

In exchange for the funding, the winner would be expected to share their knowledge with the AMS community by submitting a report and/or presentation detailing their experience; which could include photos, videos, interviews, and key takeaways from the workshops.

2026 AMS / NAMA Scholarship winner

Milena Vasquez

Calgary-based visual artist Milena Vásquez is a member of the Alberta Mycological Society. Deeply rooted in her upbringing as the daughter of botanist and orchidologist Roberto Vásquez, her work explores nature exploration and creativity as a healing practice. Through her art, she examines biophilia, memory, and invisible connections. The NAMA Yoop Foray offers an ideal opportunity to connect with and learn from a community that shares her passion for fungi. Attending this event will allow her to expand her father's botanical legacy into mycology and bring fresh knowledge back to the AMS community.

<https://www.milenavasquez.com/>



Scholarships 2026

AMS Scholarships: To Attend the 2026 Great Alberta Mushroom Foray!

The Alberta Mycological Society (AMS) was thrilled to offer **two exclusive scholarships** for our members to attend the Annual Great Alberta Mushroom Foray (**GAMF**), happening from September 4 to September 7, 2026.

Both scholarships would cover **full event admission**, which would include all meals, expert-led programming, and official foray activities.

Scholarship 1: GAMF Reporter

We were looking for the official eyes and ears of GAMF 2026! The GAMF Reporter would document the weekend's excitement by capturing interviews, unique fungal finds, photos, and community spirit.

- Best for: Anyone passionate about writing, photography, social media, or storytelling.
- Reward: A unique, active role in sharing the foray experience with the AMS community.

GAMF Reporter Winner

Asher Olson

Asher is a mushroom enthusiast, an author, a lawyer, and a former journalist. They love spending time outdoors hiking, skiing, and, because they are very food motivated, foraging for wild edibles. They live near the mountains west of Calgary with their partner, their four rowdy teenagers, a dog, and a ridiculous number of cats.



Scholarship 2: GAMF Passionate Mycophile Scholarship

This scholarship was designed to support and encourage dedicated members who wanted to immerse themselves deeply in the world of mycology.

- Best for: Passionate AMS members eager to engage fully with the foray experience, contribute to our community, and expand their fungal knowledge.
- The Reward: To help deepen their connection to the world of fungi and network with fellow enthusiasts.

GAMF Mycophile Scholarship winner

Cece Marin

Cece is an artist, educator, gardener, and lifelong learner inspired by the intersections of science, nature, and art. Her interest in fungi grew during a 2023 visit to her brother in Helsinki, where she encountered a diverse array of mushrooms, including *Amanita muscaria*, stinkhorns, slime moulds, coral fungi, and artist's conks. She now experiments with spore prints and mushroom-based inks, opening new areas of creative exploration.

<https://www.cecemarin.com/>

AMS Board of Directors

Elected March 21, 2026

President

Rosemarie O'Bertos



Vice President

Liz Watts



Secretary

Ryan Armishaw



Foray Coordinator

Lori-Anne Leger



Membership Coordinator

Nadia Shiwdin



Treasurer

Vacant

New Interim Treasurer
required until
the 2027 AGM.
[Contact Us](#)
if you are interested

Director-At-Large

Rick Watts



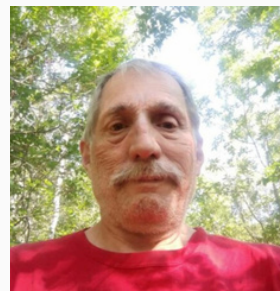
Director-At-Large

Ethan Zapach



Director-At-Large

Stephen Montgomery



Director-At-Large

Taylor Routledge



Director-At-Large

Simon Metke



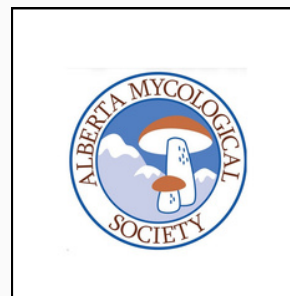
Director-At-Large

Arseniy Belosokhov



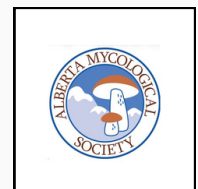
Director-At-Large

Suzanne Visser



Director-At-Large

Vacant



THANK YOU TO OUR CORPORATE MEMBERS

Please support local and check them out!



Don Mackenzie - Property Inspector
Current Franchisee - Leduc/Edmonton/Alberta
4810 50th, Leduc, AB T9E6X9 PHONE: 780-445-0204
Email: don@attaboyinspections.com
<https://attaboyinspections.com>



Chickadee Stone is owned and operated by the AMS member Genevieve Olivier, an indigenous Anishinaabe woman who resides on Treaty 6 territory.

The main focus of her art is hand-foraged fungi jewelry.

genevieveolivier@gmail.com
https://www.instagram.com/chickadee_stone/



Full Baskets provides various basket weaving workshops, beginner, intermediate, and advanced for small to medium-sized groups. Instructed by Candice Cullum, learn how easy it is to use various bounties of our Canadian wilderness to create versatile baskets that are strong enough for foraging and gorgeous enough for display.

<https://www.facebook.com/thefullbaskets/>



I4C is a not-for-profit, land-based initiative exploring how modern humans can learn to live in a respectful, regenerative relationship with their local ecologies. The Institute offers educational workshops and spiritual retreats, explores sustainable agriculture practices, hosts ecological and ecospiritual research, and partners with like-spirited organizations.

<https://christopherpeet.ca/institute-for-contemplative-ecology/>



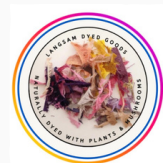
Juniper and Moss Artistic Designs was founded in 2020 by Jennifer Martineau. We are committed to creating handmade, high quality pieces of artwork that use only sustainable preserved moss and other natural materials.

<https://www.juniperandmoss.ca/>
<https://www.facebook.com/juniper.and.moss.design/>



Based out of Sherwood Park, Alberta – Keidun Hobbyist provides grow your own Gourmet Mushroom Blocks to grow at home, Mushroom based Culinary Seasonings, Lions mane powder and of course we still supply Frozen Mice Feeders for the reptile and cat community.

<https://www.facebook.com/KeidunHobbyist/>



Langsam Dyed Goods is dedicated to the pursuit of natural colour.

Email: langsamdyedgoods@gmail.com
<https://www.instagram.com/langsam.dyed.goods/>

Corporate Members (cont'd)



The Light Cellar is a place where you can find, and learn how to craft your own food and medicine. Select from the highest quality superfoods, super herbs, medicinal mushrooms, friendly ferments, chocolate making ingredients, and more. You can also enjoy a hot or cold Elixir beverage or snack. We offer ongoing classes, events, and workshops.

<https://lightcellar.ca/>



Martin On Mushrooms was established in response to requests from the public for mushroom information. Martin has provided mushroom educational walks, talks, and courses for over 30 years to various groups, including the Alberta Mycological Society (AMS).

<https://martinonmushrooms.com>

<https://www.youtube.com>



Hello! I'm Jessica. I am the artist, photographer, recipe developer and business professional behind Mushrooms and Thyme, based in Edmonton, Alberta.

If you want to discuss a project, collaboration, or photoshoot, please get in touch.

[Mushrooms and Thyme](#)



Self Heal Distributing and Scents of Wonder have been created by Robert Rogers and Laurie Szott-Rogers. We have sold essential oils and flower essences for over 3 decades. We have written over 60 books & are part of a natural college

<https://northernstarcollege.com/>. We are pleased to offer our essential oils, flower essences, and books within Canada.

<https://selfhealdistributing.com/>



Tropical Life Supply started as a passion project, curating a unique collection of tropical plants, 3D toys, designs, and scanning. From attending expos to crafting our way into the hearts of plant enthusiasts, our diverse product range has something for everyone.

<https://www.tropicallifesupply.ca/>



West Fraser is one of the world's largest producers of renewable wood building products, with more than 50 facilities in Canada, the United States, the United Kingdom and Europe.

<https://www.westfraser.com/about-us>



Wild Mushroom Alliance

SIMON (SOMA MUSHROOMS INC) METKE

Simon Metke: President Founder of Wild Mushroom Alliance. Bio-molecular Mycologist, Extraction Specialist. Controlled Environment Architectural Technologist. President of Soma Mushrooms Inc. Specializing in Mushroom Cultivation Extraction and Identification.

<https://www.instagram.com/wildmushroomalliance/>

<https://www.linkedin.com/in/simon-metke-245541253/>

Back to School Fungi Quiz

1. True or False?

Fungi get energy from the sun through photosynthesis.

2. True or False?

Mycelium are the roots of fungi.

3. Approximately how many species of fungi are estimated to be edible or used as food worldwide?

- a) 350
- b) 750
- c) 2,000+

4. Using fungi to create consumer products, such as washing detergent enzymes, is an example of...

- a) Biotechnology
- b) Nanotechnology

5. Cyclosporine is a crucial drug manufactured from fungi. It is primarily used for:

- a) Treating aggressive bacterial infections
- b) Preventing organ transplant rejection

6. Penicillin is one of our most world-changing fungi discoveries. In what year did Alexander Fleming first discover it?

- a) 1928
- b) 1935
- c) 1942

7. True or False?

Fungi recycle nutrients back into ecosystem soils.

Answers on next page 16

Score Calculator

Count your correct answers out of 7:

6 to 7:  Fungi Expert! You clearly know your mycology inside and out.

3 to 5:  Fungi Fan. A strong baseline of knowledge with just a little room to spore.

1 to 2:  Room for Growth. Fungi can be tricky, but they are a fascinating kingdom to learn about!

0:  Spore Starter. Time to dive back into the textbooks and discover the fungal world.

1. Fungi get energy from the sun through photosynthesis.

Answer: False

Why: Fungi are heterotrophs, meaning they cannot make their own food. Genetically, they are actually more closely related to animals than plants. Instead of using sunlight, they secrete powerful extracellular digestive enzymes into their surroundings to break down organic matter, which they then absorb.

2. Mycelium are the roots of fungi.

Answer: False

Why: Fungi do not possess true roots, stems, or leaves. The mycelium is the vegetative network of thread-like filaments called hyphae. While it physically anchors the fungus and absorbs nutrients like a root system, it also creates massive underground communication networks between neighboring plants.

3. Approximately how many species of fungi are used as food?

Answer: c) 2,000+

Why: Mycologists estimate that there are well over 2,000 edible species of fungi globally. This diverse group includes everyday button mushrooms (*Agaricus bisporus*), gourmet truffles, baking and brewing yeasts, and single-cell proteins used to make meat substitutes like Quorn.

4. Using fungi to create products is an example of...

Answer: a) Biotechnology

Why: Biotechnology involves utilizing living organisms, cells, or biological systems to develop commercial products. Fungal enzymes are incredibly versatile and are heavily utilized to break down stains in laundry detergents, process textiles, and clarify fruit juices.

5. Cyclosporine is a drug manufactured from fungi. It is used for:

Answer: b) Organ transplants

Why: Cyclosporine is a revolutionary immunosuppressant medication derived from the fungus *Tolypocladium inflatum*. It suppresses white blood cells that would otherwise identify a transplanted organ as a foreign threat and attack it, making modern transplant surgery viable.

6. Penicillin was discovered in:

Answer: a) 1928

Why: Sir Alexander Fleming accidentally discovered penicillin at St. Mary's Hospital in September 1928. He noticed a clear, bacteria-free ring around a contaminating colony of *Penicillium* mold on a petri dish. He published his landmark paper outlining the findings the following year, in 1929.

7. Fungi recycle nutrients.

Answer: True

Why: Fungi are nature's ultimate recyclers. As primary decomposers, they break down complex, tough organic compounds like cellulose and lignin found in dead wood and leaf litter. Without them, forest floors would choke on organic waste, and critical nutrients would remain trapped instead of returning to the soil.