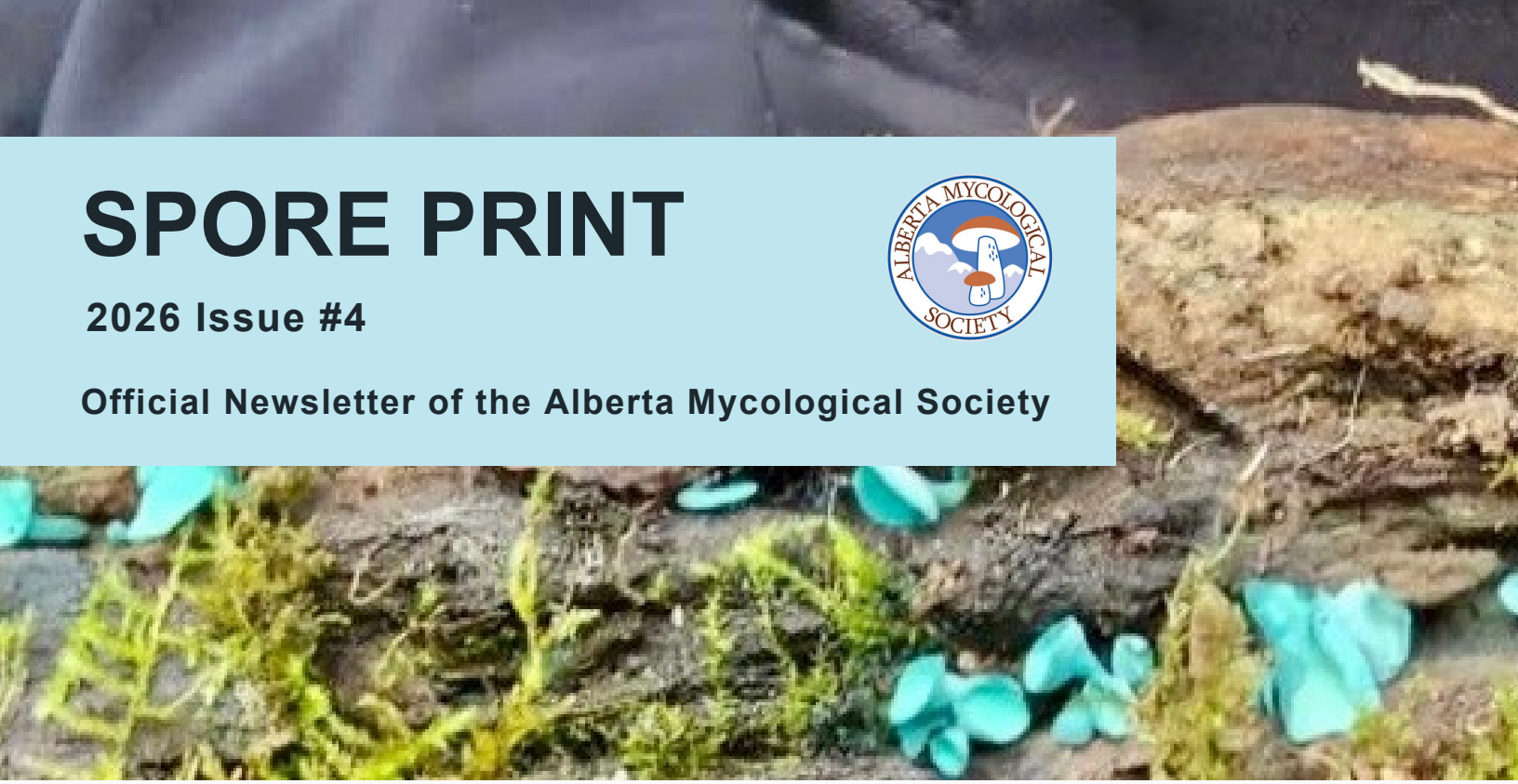


SPORE PRINT

2026 Issue #4

Official Newsletter of the Alberta Mycological Society

President's Message

Foraging, Friendship, and Our Phenomenal Community

Dear Members,

I am always impressed by how nature provides the very best treasure hunts. For me, the most exciting part of the Alberta Mycological Society (AMS) is the wonderful, unpredictable journey it takes us on. Above all, what matters most to me is our incredible community of passionate, like-minded people. I am deeply grateful for the opportunity to walk in the woods with friends—both new and old.

Out there among the trees, time truly stops. My wonderful, understanding husband knows all too well how easily I lose track of time when I'm 'out there". In fact, he knows better than to expect me home on time if he hears I am heading out into the woods with Elizabeth! But as the old saying goes, you never work a day in your life if you do what you love. As an organization, we are incredibly fortunate to have so many enthusiastic amateur mycologists dedicated to our mission.



Rosemarie foraging with Elizabeth

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Mushrooms expertly prepared by Rosemarie for tasting

This year certainly tested our adaptability. The extremely wet weather this spring and summer seemed to play havoc on the schedules our wild mushrooms typically follow. We witnessed strange shifts, including sightings of all mushrooms early in the summer, while our usual spring flushes were short, varied, and very sparse for the most part.

Yet, our community's passion couldn't be dampened by unpredictable weather. Thanks to your incredible efforts, we entered a record number of specimens at our Great Alberta Foray in Sundre this year!



Heading out to go mushroom hunting

Thank you all for your dedication, your curiosity, and for making this society such a wonderful place to share our love for fungi. **I look forward to seeing you on March 20, 2027, for an outstanding wild mushroom-themed President's Dinner.** If we can't get out into the wild to find them, this is our opportunity to bring them indoors. There, we can enjoy nature's bounty while anxiously awaiting the spring yet to come!

Looking forward to seeing you at a foray real soon…

Rosemarie O'Bertos
President, Alberta Mycological Society



Feature Mushroom - by Ken Dies
Bolbitius titubans



Bolbitius titubans commonly known as the **Yellow Fieldcap** is typically found in grassland habitats, well rotted dung, straw and other decomposing organic matter as a saprotroph. It fruits prolifically after periods of rain from early spring until late fall.

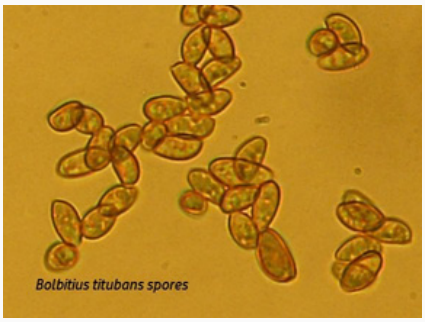
As they emerge, their small bright yellow caps are distinctly rounded, elliptical or ball-like with a slimy surface. With growth, the cap expands to broadly convex, eventually spreading to almost flat (2.5-6cm), striated with a central depressed umbo. During this process, the slime may disappear as well as the chrome yellow colouring to nothing more than a pallid straw colour or brownish to pale tan.



Their adnate to adnexed or free gills are crowded with many intermediates. Colour is whiteish to pale yellow becoming rusty ochre to cinnamon brown with age. Their white fragile hollow stems are covered with powdery hairs when young; sometimes yellowish towards the base, ending with buried white mycelium.

The spore print is orange brown to rusty brown. Under the microscope, the spores (10-15 µm X 7-9 µm) are elliptical and smooth with a truncated germ pore.

A similar species ***Bolbitius reticulatus*** (Netted Fieldcap) also occurs in Alberta but has a pale to dark grey-brown cap that often shows purplish or lilac tints. Its surface is smooth or marked with distinct net-like veins (reticulation) near the centre. It is found growing on wood or wood chips.



Division: Basidiomycota
Class: Agaricomycetes
Order: Agaricales
Family: Bolbitiaceae
Genus: *Bolbitius*
Species: *titubans*

Cap: yellow turning to pale tan, depressed umbo
Gills: crowded with intermediates; adnate, adnexed or free
Stem: white to pale yellow, powdery hairs
Spores: orange brown to rusty brown
Odour: not distinctive



Chemical Reactions:
KOH on cap surface negative to dark grey

NAMA Yoop Michigan: Through the Eyes of an Artist Scholar

By Milena Vásquez

2026 AMS / NAMA Scholarship winner

What an honour to receive this scholarship. When I applied to attend the **NAMA Yoop Foray in Marquette, Michigan**, my intention was simple: to learn about the mycelial networks, those invisible webs that connect us all. I wanted to understand the fungi world through the eyes of an artist and as a botanist's daughter. Watching the sunrise at 6:00 am over Lake Superior, drinking coffee with **Lori-Anne Leger**—my trip partner and AMS board member—and planning our daily master plan was just the beginning of an incredibly fun experience, living out that dream and so much more.



Lori-Anne Leger annd Milena Vásquez

Our first foray officially began at **Lakenenland**, a wild scrap-metal sculpture park. As an artist, I loved seeing the amazing, creative metal artworks, but nothing compared to what Mother Nature had on display that morning: **Earthstars, Destroying Angels, Pink Lady's Slippers** (or what was left of them), and the rare *Monotropa hypopitys*. That morning, under Lori's guidance, I learned how to fill out my very first voucher slip.
I couldn't be happier to have had Lori-Anne on this adventure; she is an amazing mentor and companion. She helped me navigate the busy hub, guided me through the myco system, introduced me to the community, and took me around as her sidekick, as she calls me now.



At the **Northern Michigan University Event Center,** over 400 people were waiting to register—fungi lovers, researchers, botanists, all types of artists, lab technicians, retirees, enthusiasts, and nature lovers. Rather than feeling intimidated, I introduced myself simply: "Hi, I'm Milena. I'm an artist, not an expert, and I came here to learn. I love mushrooms."
I immediately felt at home.

I jumped into as many activities as I could physically handle! The forays were by far my favourite; nothing beats being in the woods, followed by the social mingles, workshops, and lectures. I took the beginner class with Jon Sommer and Melissa Klotka, fungi photography with Liz Weinstein, and listened to inspiring talks like Tavis Lynch's hilarious presentation and Amy Honan's talk on fungal biodiversity. I liked how Amy explained that every species we found and logged goes into the global conservation map, showing just how wild and vital the fungal world is. She's all about getting the public excited and involved, which is a big goal of mine as well

In a cyanotype workshop led by **Kristen Blizzard and Kathy Yerich**, I learned new ideas while sharing insights from my five-year cyanotype art practice. Kristen introduced me to the group as an experienced cyanotype artist, and I loved watching everyone light up with wonder over this art form. It was so great to make art with other .mycophilics.

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Finding *Monotropa hypopitys*

Being at NAMA also brought back memories I used to share only with my dad. Growing up in **Bolivia**, our home was always open, hosting visitors from around the world before they headed out on botanical expeditions into the Amazon. The smell of the collected specimens brought me right back to my dad's studio, filled with orchidariums, pressed flowers, and dried plants of all kinds. My father spent forty years documenting plants, but fungi were absent from his work. Learning about them felt like continuing his legacy, giving me the knowledge to symbolically "teach him back."

The connections made in Michigan extended right back home. I networked with mycologists across North America, including **Elora Adamson**, whom I had the pleasure of hosting in Calgary just a week later for the Great Alberta Mushroom Foray (GAMF)



With Elora Adamson

Spending time with the mycology community felt like coming home. I am profoundly grateful to the Alberta Mycological Society and NAMA for this scholarship. It gave me the skills, confidence, and community connection to continue making science feel welcoming and approachable.

I'm already putting those lessons into practice in my project, **Mycology for Artists**, this fall by leading groups of people, mostly artists, on guided nature walks into the woods—sharing my love of wild mushrooms through hands-on learning and community science. It is deeply rewarding to pass this passion along, inspire others, and show people that exploring nature can be an exciting adventure that is accessible to everyone
And next year **NAMA in Alberta** - yes, please, count me in!!

Thank you again, AMS and board members!



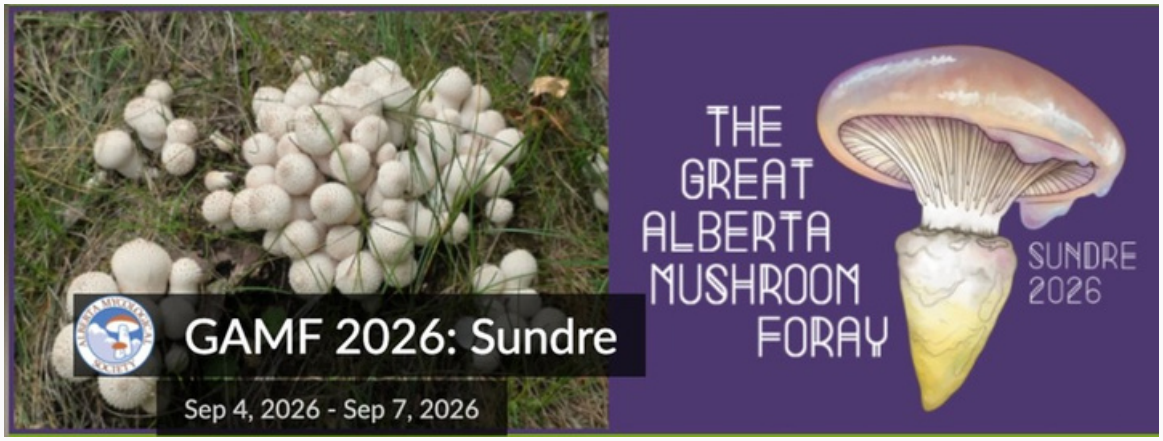




Calgary-based visual artist **Milena Vásquez** is a member of the Alberta Mycological Society. Deeply rooted in her upbringing as the daughter of botanist and orchidologist Roberto Vásquez, her work explores nature exploration and creativity as a healing practice. Through her art, she examines biophilia, memory, and invisible connections.

https://www.milenavasquez.com/

2026 GAMF Information



Foray Sites:

16 sites were surveyed, ranging from right in Sundre to as far away as Eagle Lake in the Ya Ha Tinda region. Here is a complete list of every site visited:

Early Bird 1 – Burnstick Lake
Early Bird 2 – William J. Bagnall Wilderness Park
Early Bird 3 – Wild Horse Provincial Recreation Area
Foray 1 – Ya Ha Tinda/Eagle Lake (All-Day Foray)
Foray 2 – Bentz Lake Natural Area
Foray 3 – GRL38497 (Grazing Lease)
Foray 4 – Introductory Class Foray in Sundre
Foray 5 – Bearberry PrairieNatural Area
Foray 6 – Sundre NorthNatural Area
Foray 7a – Red Deer Provincial Recreation Area (All-Day Forays)
Foray 7b – Burnt Timber Provincial Recreation Area (All-Day Forays)
Foray 7c – Burnt Timber Oilfield Lease (All-Day Forays)
Foray 8 – Mahikan Trails
Foray 9 – Snake Hill Nature Recreation Area
Foray 10 – Davidson Park, Bergen
Foray 11 – Sundre Red Deer Natural Area
Foray 12 – Riverside Trails Alder Close Trailhead
UV Night Foray – Snake Hill Nature Recreation Area

For more information on what was found,

click on **iNaturalist** below
https://www.inaturalist.org/projects/gamf-2026-sundre

or visit the **AMS database**
https://redcap.ualberta.ca/surveys/?__report=8CPNNPPECDYLD3CA

GAMF 2026 Report

by Asher Olson - GAMF reporter



Between **September 4th and September 7th,** dozens of mycophiles descended on the town of Sundre, Alberta, with their luggage, campers, or tents. Sundre—or, more specifically, the curling rink in Sundre—was the site of this year's **Great Alberta Mushroom Foray.**

The weekend was overcast and rainy, but the GAMF attendees didn't let that get in the way of their enjoyment. The forays took place rain or shine, and if everyone had wet boots for the duration of the weekend, it certainly didn't seem to dim their enthusiasm. Every night, people gathered to talk, laugh, eat, and work until late into the night. Despite earlier worries, the rolling hills and forests surrounding the town proved to be a fungal paradise; attendees gathered hundreds of mushrooms over the course of the weekend. The iNaturalist project, where attendees tracked the mushrooms they gathered, lists 268 species and over a thousand observations.



Gloeophyllum sepiarium - Paul claims it's medicinal because it's good for your vowels

Bringing people together to get up-close and personal with nature is an aspect of GAMF that Paul Kroeger, mushroom expert and founding member of the British Columbia Mycological Society, appreciates. "A lot of people now are alienated from the natural world," he said. "And this is a real gateway for many people into appreciating the natural world with a bunch of neat people who are nerding out in their own right."

There were 74 attendees this year, and several guests of honour: well-known mycologist **David Arora** and his wife Wendy; **Tyson Ehlers**, biologist and environmental consultant; **Paul Kroeger**; **Elora Adamson**, environmental educator and graduate student in mycological studies; **Martin Osis**, mycology educator; and **Michael Schulz**, Research Chair in Environment and Sustainability in the Boreal Forest and program instructor at Portage College.



Paul Kroeger, Michael Schulz, David Arora, Martin Osis, Tyson Ehlers (from left to roght)



Elora Adamson

GAMF 2026 Report (cont'd)

by Asher Olson - GAMF reporter

The forays themselves were beautiful, despite the weather. There were 16 forays, including the early bird forays before the official start of GAMF, and attendees collected and logged hundreds of specimens.






The first night, there was a UV foray, where foragers went out after dark to look at various fungi and slime molds under UV lights to find which luminesced. Between the walk in the dark, the towering trees, and the glow of the UV lights, it was a beautiful and fascinating way to experience fungi.



UV Walk



Guttatious *Fomitopsis mounceae* under UV light



Russula under UV light

One foray took place on the land of Brenda Holder, a Cree woman who teaches traditional medicine on the land. Her son accompanied the foragers, and talked about how he got involved in the family business of passing on traditional knowledge and a knowledge of and appreciation for the natural medicines provided by the land.

There was also a foray specifically to search for **slime molds**. Ehlers, the foray's slime mold expert, was thrilled with the opportunity to collect more specimens. "Slime molds are where fungi were thirty years ago in terms of the number of people actually paying attention and the amount of knowledge exchange and the resources available," he said.

While GAMF is billed as a mushroom foray, to many of its attendees, it's so much more than that: citizen science project, educational forum, and place to socialize, meet fellow fungi enthusiasts, and catch up with old friends.



Tyson Ehlers with *Stemonitis* slime mould on a clover leaf

GAMF 2026 Report (cont'd)

by Asher Olson - GAMF reporter

The science aspect of the forays was front and centre—on the floor of the curling rink where GAMF was held, people were identifying mushrooms, labeling mushrooms, running the dehydrator, and preparing **DNA samples** throughout the weekend. Osis mentioned on the importance of citizen science projects of this magnitude, bringing numbers of people together that would be difficult, if not impossible, to replicate by paid researchers.



Members identifying mushrooms



DNA Station

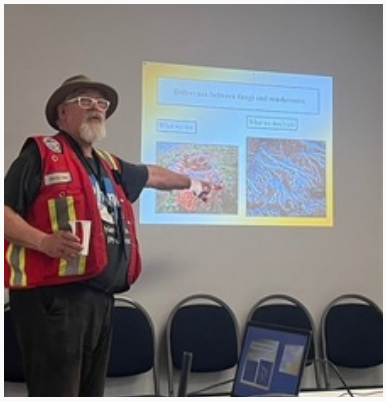


Mushrooms to be processed for DNA, Data Entry, and dehydration

Because it is a citizen science project, documentation is a vital aspect of GAMF. Over the years, record keeping has become more and more advanced. This year, not only did volunteers classify and identify mushrooms and track them on **iNaturalist**, they also dehydrated samples to keep in a dedicated storage and preservation space in Portage College where years' worth of samples are stored, and even submitted some of them for DNA samples. As technology improves, so do mushroom identification techniques. This year, volunteers at the DNA station were able to take DNA samples by simply inserting a toothpick into the mushrooms and then swirling it in the buffer solution. This was made possible, a volunteer explained to me, because of the development of a specific buffer solution that allows the DNA sequencing machine to disregard all potentially contaminating DNA from non-fungal sources, tag each source, and then sequence the entire batch while still ensuring that each separate sample is separately identified.



Data Entry Station

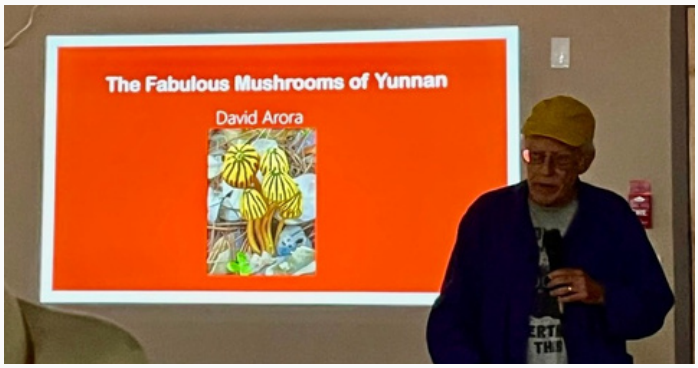


Mushrooms for Beginners with Martin Osis

Attendees learned how to prepare the DNA samples, and volunteers helped to take samples over the three days. Because mushrooms can be difficult to identify with complete certainty, DNA samples help pinpoint exactly what variety of fungus a sample is, and occasionally identify a new subspecies or a species that we were previously unaware was in the area.

Besides the science aspect, GAMF also serves as an educational forum. Osis taught a class on **mushroom identification for beginners**, where he broke down the difficult task of figuring out what a mushroom is—from learning to identify the trees it's growing near, to taking spore prints, to the various way gills can be attached on gilled mushrooms, to the surface the mushroom is growing on. After the class, he led a beginner foray, where he demonstrated what to look for and note when foraging, in order to make identification easier on the return. "That's what we're all best at," he noted. "Not identifying mushrooms."

But the educational aspects weren't limited to beginner foragers—over the weekend, several leading voices in mycology gave presentations. David Arora gave a fascinating presentation on the **mushrooms of Yunnan Province in China**; Paul Kroeger gave an illuminating talk on **mushroom poisonings** from edible mushrooms and variety of reasons why this could happen (ironically scheduled directly before the mushroom-tasting of mushrooms gathered during the day's forays); Michael Shultz spoke about a new scientific study he is leading in Alberta to research whether we can use fungi to speed up the breakdown of deadwood and thereby **mitigate wildfire risk**. But perhaps the most educational part of the event was the opportunity for attendees to talk and visit over the course of the weekend with people with expertise in a broad range of mycological subjects.



Yunnan Mushrooms with David Arora



Presentation by Michael Schulz

And then, of course, there was the **socializing**. Between the shared meals, shared forays, shared coffee, late nights IDing mushrooms, and maybe the odd beer shared outside the venue (since the curling rink where GAMF was held was a no-alcohol space), attendees had plenty of chances to meet, chat, and enjoy each other's company.



Wild mushroom chef



Sharing meals and socializing



Honey mushroom tasting

It was a mixed group—attendees ranged from long-time members and experts, including some of the organizers of the first GAMF and founding members of the Alberta Mycological Society, to the organizers of mycological societies in other provinces, to brand new first-timers, all with different stories about how they'd gotten interested in mushrooms. One attendee's interest in mushrooms originally stemmed from her interest in natural dyes; others wanted to learn to safely forage for food; some attendees taught or studied mycology in universities; others had been drawn in by the science behind fungi. They came from a variety of places, as well—besides Alberta, there were attendees from Manitoba, Saskatchewan, British Columbia, and even the U.S.

GAMF 2026 Report (cont'd)

by Asher Olson - GAMF reporter

And of course, GAMF wouldn't be what it was without a tremendous amount of work. From the organization, to the welcoming tables, to the DNA sample table and dehydration table, to the set-up and take-down, to the delicious dishes prepared from some of the mushrooms gathered on the forays; it was run by volunteers who dedicated tremendous amounts of time and effort to make it happen.

While GAMF has been taking place since 2005, the nature of mycology is that there will always be new and interesting discoveries, and however much you learn, there will always be more to know.

"I think it really helps to cement interest and pursuit of knowledge in the field of mushrooms," said Kroeger. "And the Alberta Mycological Society is outstanding for the organization of the scientific part of it combined with the recreational, and they're feeding nature nerds their keen interests."

I think there are at least 74 people this year who would happily agree!



Learing about mushrooms with David Arora



Sundre Curling Rink Event Venue



Dehydrator



Mushroomers at work



Lots of mushrooms!



Mushroom Display

GAMF 2026: Thoughts From an Aspiring Mycologist

By Raymond Hepler



The GAMF (Great Alberta Mushroom Foray) was hosted in the town of **Sundre**. We collected specimens for DNA sequencing, and for adding to iNaturalist. The finds were fruitful, which is not unusual for mushrooms in the fall after a lot of rain. Each of the many forays I attended was exciting, but especially the first one. On that early-bird foray to **William J. Bagnall Wilderness Park,** the conditions were perfect, and ***Armillarias*** (edible and delectable) were everywhere, along with ***Hebelomas*** (poisonous but still fun to find). For the rest of the forays, most of the fungi I saw were limited to one particular variety of *Armillaria mellea* (commonly known as Honey mushrooms), which I understand to be common in this area.

A big highlight, of course, was David Arora's speech on Saturday. I learned that in Yunnan, wild mushrooms are truly engrained in the culture, with even small coffee shops selling fresh mushrooms to eager customers. Compare that to North America, where mushrooms in popular culture are generally limited to the poisonous ***Amanita muscaria***.
Sunday was a whole new adventure, where we encountered slime molds on our morning foray. **Tyson the slime mold specialist** was able to share his expertise on these fascinating organisms later on in the afternoon. There was quite a large amount of wolf's milk on the identification table!

It was quite an interesting conference in general, and I think that both the location and the schedule was well-timed (I found all the talks very interesting, though I did not hear the whole one on Sunday). The approach was very organized and I hope to attend a similar one next year!



Wendy and Raymond with David Arora

Raymond's questions for David Arora:

Raymond: What is the weirdest condition you have found a mushroom in?
David: A friend loaned me her knapsack. I kept forgetting to return it. I even kept it in my car in case I stopped by to visit. Then one day I noticed a foul odor in my car. Fouler than foul. I traced it to the knapsack, and when I opened the smallest pocket, which I rarely use, I was slimed! Dark brown gelatinous slime dripped from my fingers, making me want to gag. Then I remembered the mysterious Agaricus that I had put in there TWO YEARS earlier!

Raymond: What were you like when you were 11 years old? That is how old I am
David: You are way ahead of me! When I was 11 my main interest was baseball, and reading Freddy the Pig detective stories. I chased butterflies, collected rocks and seashells, learned about birds from my mother, but didn't know that wild mushrooms existed. Then one winter it rained a lot …

Raymond: who is the strangest person you have been on a foray with?
David: Here's a story about someone, Jesse, who is unusual, not strange. I taped him talking while we looked for chanterelles.

(See David's taped story about Jesse on page 13)

***Jesse** is a gold prospector, firewood cutter, cascara bark peeler and mushroom picker. In this conversation, Jesse offers a world view that is vanishing: that of humans as functioning participants in nature instead of intruders.*

***Jesse** lives off the grid. He doesn't have a phone so there's no easy way to contact him. But I'm told I can find him at a certain café at 6 am every morning. And sure enough he walks in at 6 and I introduce myself. It's easy to get him talking. He says he lives in a little cabin, and though it's less than 2 hours drive from Seattle, he has only been to "the city" once in his entire life -- and couldn't wait to leave.*

"You know, I started out as a kid loggin'. We learned that because we wanted to be a logger like our Dad. Can you re-educate a person from doing what they did all their life to be a computer operator or a desk clerk or a pilot of an airplane or whatever? No no no no no no no! A logger's a logger.

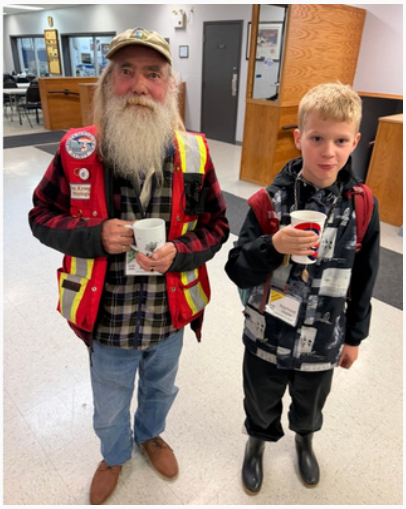
"Now, mushroom pickin', that's okay. A logger can be a mushroom picker. But you wouldn't wanna make your livin' growin' corn. Then you're bein' a farmer -- it's an entirely different process. And as for movin' to the city – well, it'd be nice if a guy could make all those adjustments, but I do better in the old-fashioned way. The city's off-limits. It's not my environment. I don't know my way around and I don't know how to handle it. I can't become modern. It's impossible!"

"As for mushrooms, I pick chanterelles and morels and coral mushrooms and boletus of various different kinds, chicken of the woods -- boy that's a good mushroom if you get a young one! And then of course there's the little angel wings that grow on logs -- boooooy, they're delicious! I've picked a few cauliflower this year but not many. I have picked them large enough to fit in a washtub. Or a wheelbarrow, whichever you prefer. I didn't really pick 'em, I chopped 'em off the side of a stump with my axe. I picked 'em that weighed 80 pounds. You couldn't reach around 'em. Yeah, that cauliflower's quite a mushroom.

"And remember, there's morels over in eastern Washington up there around Lake Wenatchee. An' where the fire went through over there they'll be by the truckload' next year! Boy the morels over there are just summin' nice an' great an' big an' wonderful. Now don't you forget it!

"But mainly in the fall, this time of year, I go pickin' chanterelles. They're the only ones I sell. I give away the cauliflowers an' if I pick the white chanterelles I give them away too. And then there's other little situations, like the field morel. It's a delicious mushroom and some classes o' people like drink with their meals, like you eat lots of mushrooms and you feel good, you're havin' a good time … okay, that's fine, but that field morel mushroom will make you sicker 'n a skunk if you get drunk on home brew. I don't mean regular beer, I mean HOME BREW. Oh, you can drink a couple glasses, okay, but NOT a couple gallons."





Raymond with mycologist Paul Kroeger

Tales from a First Timer…

by Cece Marin

GAMF Mycophile Scholarship winner

The weekend had arrived! It was time for the **Great Alberta Mushroom Foray**, and as a brand-new member of the Alberta Mycological Society, I wasn't entirely sure what to expect. I decided to get a jump start on the weekend and head out to an early foray before making my way up to **Sundre**. I didn't know exactly what I was going to find, but I was ready for anything!

And then, almost immediately after stepping out of my car at my first official foray, I saw them….A bunch of cuties, all snuggled together beside a piece of wood. I had absolutely no idea what they were - and I would soon discover that I was going to be saying that a lot.

Honey mushrooms! The ones I spotted were still making their way from the soil towards their full height, their round, fuzzy brown caps packed closely together before eventually stretching out and looking quite different. And they were everywhere!

The rainy forecast had clearly been good news for mushrooms, and I was amazed at how much was popping up around us. During the weekend, I learned about Irene Mounce, after spotting a *Fomitopsis mounceae*, I came across a beautiful *Tapiella panuoides*, and found a *Suillus tomentosus* that turned an amazing shade of blue when bruised.

I'm a **very new member of AMS**, having joined this year after two back-to-back conversations about the wonderful world of fungi. Those conversations were the nudge I needed to finally get my membership - and then, on my very first foray with AMS, guess who I saw? The two ladies who had originally chatted with me about mushrooms! I'm not saying it was a sign from the universe… but I'm also not not saying it was a sign from the universe.

With my samples collected, I headed back to the Sundre curling rink, arriving just in time to check out the weekly market before making my way to the back and doing my best to finish my cards and iNaturalist entries. There was a lot to learn, a lot to look up, and a lot of mushroom names to attempt to spell correctly. Thankfully, AMS members were incredibly generous with their knowledge, helping me with the 101s, answering my many questions, and making it much easier to ease into the wonderful and - occasionally overwhelming - world of fungi.

Over the weekend, I learned a lot, but a few things really stuck with me:

1. Mushrooms don't just smell like mushrooms (And being able to describe something more specific than "mushroomy" or "earthy" will instantly raise your forest cred!).
I smelled fennel, onions, radish, sweet scents and even oceany scents –maybe it was fish maybe it was lobster. Suddenly, mushroom identification became a little like being a forest detective, where every mushroom came with its own scent clue.

2. Mushrooms enjoy a little sunshine too!
I learned that mushrooms can produce vitamin D when exposed to UV light. So apparently mushrooms and humans have at least one thing in common: a little time in the sunshine can be good for you. Immediately, my brain conjured up an image of a bathing-suit-clad boletus stretched out on a lounge chair, soaking up the rays. You're welcome for that mental picture. ;-)

3. Know your trees! (Mushrooms and trees have a lot to say to each other - so knowing your trees can really help when it comes to ID).
The types of trees growing around you can be a huge clue when it comes to identifying mushrooms, and I quickly realized that getting to know the trees is almost as important as getting to know the fungi.

I had so many interesting conversations throughout the weekend and met fellow first-timers like myself, experienced mycologists, spouses of fungi fans, artists, and a pretty fantastic brownie baker from Saskatchewan (you know who you are!).

What struck me most was how generous everyone was with their knowledge and enthusiasm. I arrived knowing very little and left with new fungi on **my iNaturalist account,** a notebook full of names, a growing list of questions - and a much bigger appreciation for the fascinating world happening under our feet.

A huge thank you to the 2026 GAMF Committee for selecting me for this year's scholarship. I'm incredibly grateful for the opportunity to attend, learn, explore and meet such a welcoming community of people who are passionate about fungi. This was my first foray, but I have a feeling it won't be my last.

Until next time… happy foraging!



Fomitopsis mounceae



Tapinella panuoides



Armillaria ostoyae

Above photos provided by Cece Marin

Cece Marin 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/

2026 GAMF Photos



Liz Watts - AMS Vice President
Rosemarie O'Bertos - AMS President

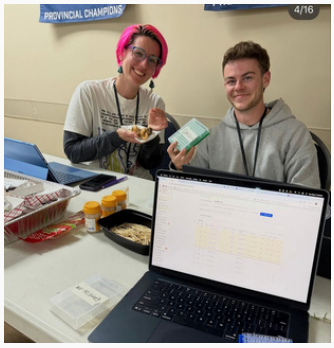




Lori-Anne Leger
AMS Foray Coordinator

















2026 GAMF Photos





















2026 GAMF Photos























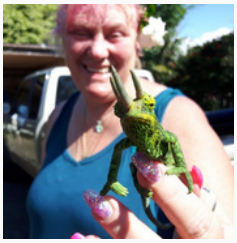
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New Interim Treasurer required until the 2027 AGM. Contact Us if you are interested

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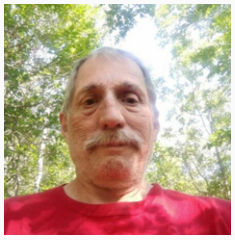
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Chickadee Stone is owned and operated by the AMS member Genevieve Olivier, an indigenous Anishinaabe woman who resides on Treaty 6 territory.
The main focus of her art is hand-foraged fungi jewelry.
genevieveolivier@gmail.com
https://www.instagram.com/chickadee_stone/

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/

Långsam Dyed Goods is dedicated to the pursuit of natural colour.
Email: langsamdyedgoods@gmail.com
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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/

A Polish Christmas Mushroom Recipe

Sauerkraut with Wild Mushrooms

This recipe is an example of a traditional vegetarian dish served at a Polish Christmas Eve dinner. Typically, in Poland, the dried mushrooms of choice would be king or bay boletes. However, any flavourful dried mushroom could be substituted. As well, and as an option, fresh store bought button mushrooms could be used. This dish is also gluten free.

Cook Time: 1 ½ - 2 hours S
ervings: 8 servings



1-2 ounces dried wild mushrooms
1 - 1 1/2 cups water
1 large onion finely chopped
3 tablespoons butter or oil
1 pound (16 oz.) sauerkraut
1-2 bay leaves
5 allspice berries
5 whole peppercorns

1. Place dried mushrooms in a pot with water. Let them soak for half an hour. Then cook the mushrooms in the same water they were soaking in for another 15-30 minutes.
2. Remove the mushrooms with a slotted spoon and roughly chop them.
3. Save the mushroom liquid but if it is ‘gritty’, strain the liquid through a cheesecloth.
4. Heat 1 tablespoon of butter or oil in a pan; add the onion and cook over a low heat for about 8 minutes until softened, stirring often. Remove from the heat and set aside.
5. Place the sauerkraut in a strainer to remove excess moisture. Chop the sauerkraut roughly.
6. Place the sauerkraut, cooked onion, chopped mushrooms, mushroom cooking liquid, bay leaves, allspice, peppercorns and remaining 2 tablespoons butter or oil in a large pot.
7. Cover and cook over a low heat for about 1-1½ hours until the sauerkraut is very soft. Stir the mixture often during cooking to ensure it doesn’t burn. Top up with a little more water as needed.
8. Remove from the heat. Discard allspice berries, peppercorns and bay leaves. Add salt and pepper to taste.

Optional additions:
1-2 minced garlic cloves, fried with the onions for a minute.
1 grated carrot, added to step 6
1 teaspoon sugar, added to step 6







2026 GAMF MUSHROOM QUIZ

The following photos are from this year's Sundre GAMF.
Can you guess the genus and species for each photo?



1._____



2._____



3._____



4._____



5._____



6._____



7._____



8._____



9._____



10._____



11._____



12._____



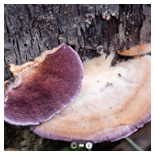
13._____



14._____



15._____



16._____



17._____



18._____



19._____



20._____

Answers on page 24

Quiz Answers

1. *Gomphidius glutinosus*
2. *Hericium coralloides*
3. *Suillus brevipes*
4. *Dacromyces chrysospermus*
   Note the conifer needles
5. *Apioperdon pyriforme*
   Growing on wood
6. *Coprinus comatus*
7. *Helvella crispa*
8. *Fomitopsis mounceae*
9. *Flammulina velutipes*
10. *Armillarea ostoyae*
11. *Artomyces pyxidatus*
12. *Paragyromitra infula*
13. *Clavariadelphus truncatus*
14. *Pholiota squarrosa*
15. *Sarcodon imbricatus*
16. *Trichaptum biforme* (hardwood) or *Trichaptum abietinum* (conifer)
    Tree type not known, therefore either answer is correct
17. *Peniophora rufa*
18. *Chroogomphus vinicolor*
19. *Auriscalpium vulgare*
20. *Amanita muscaria*
    (Optional: variants *chrysoblema* or *guessowii*

🏆 **Score Calculator**
Count your correct answers out of 16:
19 to 20: 🍄🍄🍄🍄 Mycologist extraordinaire! Master! Guru! Virtuoso!
14 to 18: 🍄🍄🍄 Proficient fungal expertise, but there is still room to grow!
9 to 13: 🍄🍄 Fungi Fan. Good fungal understanding with room for knowledge growth!
4 to 8: 🍄 Room for Growth. Fungi can be tricky, but a fascinating kingdom to learn about!
0 to 3: Mushroom Greenhorn: Time to discover the fungal world!

N.B. For any differences of opinion, please contact Spore Print Editor (quiz creator)
newslettereditor@albertamushrooms.ca