FUNGIFAMA

January 2017. Table of Contents

Andy MacKinnon, Shannon Berch, and Kevin Trim demystifying mushrooms at the main table of the 2016 Mushroom Show. Photo: Tom Witte

This year's mushroom show was a huge hit! Many thanks to our legion of volunteers, and to our hosts at the Cordova Bay 55+ Centre. By all accounts it was one of our best years yet - we can't wait for the next one!

Pictured here is the main table displaying a hefty portion of our local fall diversity.

PREZ SEZ

By Bruce Pendergast

As the new year begins we have the usual yearly events to look forward to. This year the two highlights of the season, the Lake Cowichan foray and the Mushroom Show can be marked in your calendar. The Lake Cowichan Foray will be back at the old Forestry Centre on the weekend of Oct. 21 and 22nd. The SVIMS Wild Mushroom Show will be at the Cordova Bay 55+ Centre on Sunday, October 29.

While last year we concentrated on registration of the club and protocols on safety, this year I hope we can concentrate more on what we all enjoy such as learning and having more forays. To facilitate this we hope to initiate some training in mushroom identification to increase the number of members able to confidently volunteer as foray leaders and as sorting and identification assistants for the Cowichan Lake Foray and the annual mushroom show. By volunteering in these ways, those who receive the training will take some pressure off our mycological experts and develop a new sense of confidence and competence in their own mycological abilities.

SVIMS is a remarkable club in which many volunteers willingly step forward to make things happen. I hear of other clubs who complain that there are few people willing to do things for the benefit of the club. We are fortunate that is not the case for us. In December we had a volunteer appreciation dinner, and surprisingly, there were 32 people to be invited. It's the members who make a club interesting to belong to and thankfully we have great members.

I look forward to another good year.

We are always looking for photos, articles, comments and ideas

The next deadline for submissions is February 28

fungifama@gmail.com

THE COVER ILLUSTRATION IS A DEPICTION OF FUNGUSMAN, A MYTHOLOGICAL CHARACTER IN HAIDA LORE. THE PIECE WAS GENEROUSLY PRODUCED AND DONATED TO FUNGIFAMA BY ARTIST SHAWN O'KEEFE, AND IS INSPIRED BY THE WORK OF CHARLES EDENSHAW. SHAWN HAS BEEN THE ARTISTIC POWERHOUSE BEHIND PHILLIPS BREWING AND MALTING CO. SINCE ITS INCEPTION. HE RUNS ARTIFICIAL FLAVOUR GRAPHIC ENGINEERING, A VICTORIA-BASED DESIGN COMPANY. HIS ART IS ONE PART IRREVERENT PSYCHEDELIA, TWO PARTS REVERENT PACIFICANA. YOU CAN FIND MORE OF SHAWN'S WORK AT WWW.TRUST36.CA.

UPCOMING SVIMS EVENTS

FEB 2ND, SVIMS MONTHLY MEETING, PFC
7PM TO 9PM
SPEAKER: PAUL KROEGER

MARCH 2ND, SVIMS MONTHLY MEETING, PFC
7PM TO 9PM
SPEAKER: DANNY MILLER

FORAYS AND OTHER EVENTS WILL BE POSTED VIA THE LISTSERVE. STAY TUNED!

February Favourite Paul Kroeger Returns

Few things in life are truly dependable, but the appearance of mushroom guru Paul Kroeger at our February SVIMS meeting is one of them!

Photo credit: Adolf Ceska

Paul Kroeger has studied mushrooms for over thirty-five years and is a founding member of the Vancouver Mycological Society. He's considered a leading expert in field identification of mushrooms of western Canada and has made a special study of "little brown mushrooms" including magic mushrooms and their relatives. He's been involved in many projects and studies about diverse aspects of mushrooms, furthering our knowledge about fungal biology and ecology as well as the biochemistry of toxic, hallucinogenic, medicinal and edible mushrooms. Years of experience create unique insights and understanding of fungal modes of life and interactions in temperate ecosystems.

Kroeger has worked at the University of British Columbia researching the biochemistry of medicinal mushrooms. He is a major contributor to the mycological herbarium collections in the Beaty Biodiversity Museum at UBC and has been a research associate of UBC Department of Botany for many years. He's also contributed significant collections to DAOM Herbarium in Ottawa and DAVFP Herbarium in Victoria. He is a regular consultant for the British Columbia Drug and Poison Information Centre, Centres for Disease Control, and various other agencies concerned with mushroom poisonings and fungi in human and animal health.

Paul Kroeger has many times served as President of the Vancouver Mycological Society. He recently co-authored a book on the mushrooms of Haida Gwaii based on a five-year study. He is an entertaining and informative skilled speaker, who presents illustrated talks on subjects such as general mycology, basic mushroom identification, magic mushrooms, poisonous mushrooms, and more.

His February talk is about Ascomycetes: "An introduction to some commonly encountered Cup fungi, Morels and False morels and their kin". The presentation, illustrated with about 100 images, is aimed at a novice or non-technically oriented audience. Many species of conspicuous or interesting Ascomycetes are illustrated and their ecology discussed. This presentation is specifically timed to get SVIMS members excited about these fungi, many of which show up in the springtime...

SVIMS Speaker Series...

March SVIMS Speaker: Danny Miller

We're very excited to have the debonair and dynamic Danny Miller as our SVIMS March speaker.

Danny first got interested in Mushrooms in 2007 after seeing strange colourful creatures in the forest all the time while hiking and skiing off trail, and finally deciding he had to find out what they were. The more he learned, the more interesting they seemed, and it just hasn't stopped.

Danny is the Education Chair for the Puget Sound Mycological Society, helping to design and teach the curriculum for the club's mycology classes. He is also the club Librarian, and ID Committee co-ordinator and emergency poisoning point person for King County Washington Poison Control. Danny also belongs to the PNW Key Council, a group of amateur and professional mycologists and is a co-author of MatchMaker with Ian Gibson, the free PNW mushroom ID program for the PC and MAC. He has a big interest in taxonomy and figuring out where all of the mushrooms fit into the fungal tree of life.

Danny's presentation will be "Mushroom Mythbusters", or "Fungal Fables Debunked". Learn about some of the most entertaining mushroom myths and the truths behind them.

Mushrooms in winter! Taking advantage of our mild coastal climate, Adolf, Oluna, Shannon and friends are sighted on Observatory Hill, continuing to catalogue the enormous diversity of mushrooms on this protected federal ground. Although the winter's been cold this year - there is always something fungal to revere!

A lazy hunter's guide to morel picking

by Euan Thomson

The Where, When, Why and even the Who of morel behaviour have eluded ecology-minded mycologists for decades. It is only recently that molecular evidence has begun revealing the great diversity of morels, indicating that species-level identification is often near impossible without DNA sequencing. Meanwhile, the diversity of habitats occupied by these weirdos (even for the world of mycology) – near streams, inside burn sites, associating with roots of trees – as well as our ability to culture some species, suggests a saprophytic (decomposing) ancestry for the group.

Among the most sought-after of all mushrooms are the burn morels, which elicit greedy grins among enthusiasts even as forest fires rage toward their homes. Around a year after a good burn, the fruiting bodies, looking like they were born in a volcano, begin popping up in characteristic clusters for which experienced pickers know to look. Until now, that phenomenon has not been scientifically characterized. This fall, a research team led by Andrew Larson at the University of Montana in Missoula published a study exploring morel clustering one year after a controlled fire in Yosemite National Park in California. The team set up 1120 two meter wide circular sample plots over two kilometres of transects in a section of mixed-conifer forest, then counted the number of morels in each sample plot. They compared morel abundance with the burn extent of each plot. While only 10% of sampling plots contained morels, those that did showed an enormous preference for heavily burned locations, with the highest plot scoring 16 morels. Furthermore, plots with high morel concentrations were likely to be clustered together.

All of this confirms that lazily sauntering around a burn site is more likely to yield higher returns, since once a good patch is found, there are almost certain to be more within a few steps. The group included their results in a summary of studies to estimate that each hectare of burned North American conifer forest should produce upwards of 2000 morels in the year following a fire, continuing on to produce a set of hypotheses that may explain the spatial and temporal distribution of morels in that delicious summer following a fire. As with many good ecological hypotheses, these are heavily focused on the issue of *scale*. Take a distant look at a painting hanging on your wall - you get the idea of the whole, similar to a bird's eye view of a burn area, with differing colours and shades across the canvas. Now take a step closer. You start to notice the brushstrokes (wind effects, fallen trees, topographical features) and as you inch closer you can even see differences in the paint thickness (leaf litter depth). Jam your face right up to the painting and you can see individual pixels on the canvas - these are like variations in soil chemistry, temperature and light, or the organisms inhabiting each tiny square, all contributing and blending to produce the big picture. All of these effects and more, including where morel mycelium happened to exist before a fire, and how much of it survived the fire, determine how many fruiting bodies appear in the year after a fire. Good luck putting all those factors together to plan your next outing!

Reference: Larson, AJ et al. 2016. Post-fire morel (*Morchella*) mushroom abundance, spatial structure, and harvest sustainability. Forest Ecology & Management 377:16-25.

Follow-up: slime molds teach their friends mindless behaviour

by Euan Thomson

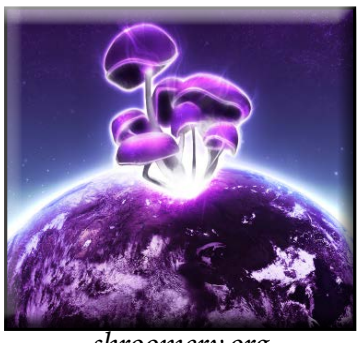
If you're a keen Fungifama reader, you may remember a recent story about a slime mold that can learn (August 2016 issue). In that incredible saga, it was shown that when confronted with a choice of food-rich and food-poor directions of exploration, the slime will use its early wanderings to calculate the likelihood that the better food source is in one direction or the other, and use that information to settle on a culinary path. Incredibly, last month it was revealed through a series of even more incredible experiments using a similar organism that once a slime mold cell has learned a given lesson (for example, "the salty path is not harmful to me"), it carries that knowledge with it through fusions with other cells no matter how many other cells it fuses with. It's like you and a friend are standing on a cliff above a lake, and your friend just decides to jump. After a heart-stopping moment, she surfaces, runs back up the hill, grabs your hand and says "it's cool – you got this". She tosses you over the edge and, just as she suggested, you claw your way to the surface and live to take another breath. This knowledge transfer only seems to occur after a certain contact period – if the slimes are only briefly in contact, there was no effect. While the researchers don't propose a mechanism for the knowledge transfer, it would seem that it is represented by a set of molecules somewhere in the cell that is likely replicated and passed along during this contact period. Further research is sure to untangle this protoplasmic mystery and continue producing fascinating insights into how organisms lacking neurons are able to get on just fine without them.

Yup, still looks like Dog's Vomit.

Reference: Vogel, D and Dussutour, A. 2016. Direct transfer of learned behaviour via cell fusion in non-neural organisms. Proc Roy Soc B 283.

Next issue: a trip into the current state of medical research on psilocybin

Open your mind for what is sure to be a wild ride as we explore the ongoing research into medical uses of psilocybin (the active compound in magic mushrooms), which includes treatments for post-traumatic stress disorder, depression, addiction and other mental health afflictions. Look for it in the March 2017 edition of Fungifama!



shroomery.org

In Dogged Pursuit of Truffles

Shannon M. Berch – *British Columbia, Canada*

Truffles are the underground fruiting bodies of certain ectomycorrhizal fungi (Trappe and Claridge, 2010). Fungi that fruit as truffles can be found in all of the major Divisions of the Fungi - Ascomycota, Basidiomycota, Glomeromycota, and Zygomycota - indicating that the truffle form has evolved multiple times in multiple lineages through the loss of ancestral characteristics (e.g. lamellae or pores) and the selection for drought resistance and animal dispersal (Bruns et al., 1989). Of the thousands of truffles species that exist worldwide, only a handful holds culinary interest for humans. But, for those few, human interest can drive the price up to thousands of dollars per kilogram.

Human interest in truffles is based on the very same feature that is so intimately involved with spore dispersal by animals – the heady, pungent odor of a ripe truffle. Mice, squirrels, armadillos, meerkats, deer, bears, baboons and wallabies all seek out truffles (Trappe and Claridge, 2010). Although many people believe that truffles in Europe are harvested with the assistance of pigs, in fact most truffles worldwide are harvested by trained dogs.

For many years, scientists like Dr. Jim Trappe who have been at the forefront of truffle science (truffology?) collected truffles for study through the use of a rake. One of the keys to success when foraying for truffles with a rake is to search for non-olfactory clues to the presence of truffles, especially fresh small animal digs in the forest floor. Sometimes it is possible to find

This article was originally designed and published in the Fall 2016 edition of the magazine “Fungi” and is reproduced here with generous permission from author and editor. Thank you to Shannon Berch and Britt Bunyard!

truffles left behind by the animal by "truffling" with a rake around these digs. Truffologists these days, like Dr. Alessandra Zambonelli, sometimes use trained truffle dogs to find the truffles they study (e.g. Lancellotti et al., 2016). Many fear that raking disrupts the soil, roots, mycorrhizas and mycelium and might decrease the number of truffles fruiting over time. Whether or not this is so, the clear problem with raking for truffles is that truffles of any maturity are found. Since only mature truffles are complexly odoriferous, raked truffles often include immature truffles with poor aromas and little appeal.

Knowledge of the diversity of truffles in British Columbia (BC) had until recently been based on the occasional lucky find and the occasional incursion of truffologists from other parts of the Pacific Northwest. Two developments have changed this recently – the relatively easy availability of molecular analyses and the appearance on the scene of trained truffle dogs. DNA analysis of ectomycorrhizal root tips has contributed to the expansion of what we know about the diversity and distribution in BC of true truffle species in the genus *Tuber* (Berch and Bonito, 2016). A search through GenBank using the terms "environmental sample," "fungus," and "British Columbia" produces over 700 accessions and many of those are truffles in the broad sense (e.g. false truffles such as *Rhizopogon*, *Gautieria*, *Hysterangium*). Trained truffle dogs are now providing us with actual collections of ripe truffles that are now making their way into fungal collections at the University of British Columbia (UBC) and Pacific Forestry Centre (DAVFP).

This article is mostly a celebration of Dexter and Brooke – the first really successful truffle dog/handler team in BC. I hope, by highlighting Dexter's accomplishments, to encourage many more people to get themselves and their dogs into the classroom and then out into the forests of BC with their noses to the ground.

Brooke Fochuk was born and raised in the town of Salmon Arm on Shuswap Lake in the southern interior of British Columbia. When she moved to the Lower Fraser Valley, east of Vancouver, BC for college, her homesickness peaked with the death of her beloved cat. Pursuing a lifelong desire to own a dog, she researched many pure and designer breeds in search of a dog that would be neither too large nor too "precious," that would be loyal, friendly, relaxed, and up for a day in the woods yet not too prone to wandering. She hit on the puggle – part beagle, part pug – which promised the best of both breeds while avoiding or moderating the pushed-in nose problems (brachycephaly). As luck would have it, she found a puggle breeder in Salmon Arm, her home town; with that a powerful new partnership was created.

Although Dexter, the puggle, was a pet for his first few years, serendipity set the partnership off in a new direction. Brooke was in the audience when I spoke to the Vancouver Mycological Society (VMS) about truffles, dog training, and truffle guru Dr. Jim Trappe; little did I know a seed was planted that evening that soon after would bear fruit. At the Sicamous Mushroom Festival in Salmon Arm, Brooke met Larry Evans and experienced for the first time the tantalizing aroma of a ripe truffle that Larry had brought with him. At forays of the Vancouver Mycological Society, Brooke began looking in animal digs for truffles, found a few, and got hooked on the treasure hunt.

A cancelled road trip to Arizona found Brooke and Dexter travelling to Oregon instead at a time when Jim Trappe happened to be speaking to the North American Truffling Society about truffles of Papua, New Guinea. At that meeting, she learned about an upcoming truffle dog training opportunity and when that training session was also cancelled, she found Charles Lefevre of New World Truffieres. Charles referred her to Kelly Slocum who is a canine scent work trainer. Kelly was keen to meet Brooke and Dexter and start them on their truffle dog training. As luck would have it, Dexter was on a strict

diet due to a skin condition at the time and Kelly had raw pork to reward good behavior, a strong motivator for Dexter. In those first few hours, it was clear to Kelly that Dexter had promise as he progressed rapidly through the early phases of training.

When Brooke and Dexter returned home, they began serious training – twenty minutes a day for 6 months. This training at home was interspersed with two more sessions with Kelly. For Brooke, the focus was "the fundamentals" - detecting the scent and communicating the presence of the scent – in a controlled, non-distracting environment. Repetition and simplicity were key to ensure that Dexter understood what was being asked of him and did not get discouraged. Motivation with a favored food reward was also an important part of the training. Over the years, I have seen Brooke reward Dexter with cheese or carrots or prime rib, whatever it takes to keep him focused, happy and wanting more.

Then, one day Brooke and Dexter were out for one of their regular walks in a neighborhood park. Out of the blue, Dexter began to display search characteristics; they headed down a bank and neared a Douglas-fir tree under which Dexter found a small (about the size of a quarter), ripe, truffle which I was later able to confirm as *Tuber oregonense*, the winter Oregon white truffle. Their very first truffle find in British Columbia! Excitement enveloped them both. Brooke became even more determined to find truffles locally but soon became frustrated that there were no other serious truffle dog teams in BC. So, she connected with like-minded folks in Washington State to learn the attributes of productive truffle sites and apply those parameters to BC forests. According to Brooke, she had to search many promising sites in BC to find a few with culinary native truffles.

But, Brooke and Dexter have not limited themselves to culinary truffles; they have been the driving force in exploring the diversity of truffle species in BC. What astonishes me is that Dexter is able to detect truffles from the four Phyla of fungi – Ascomycota, Basidiomycota, Glomeromycota, and Zygomycota (Table 1). What odors could this diverse group of fungi have in common? Dexter steps over and around mushrooms of all types to find truffles, so it is not just some generic "fungus" smell that he detects. Now, I have smelled and enjoyed the heady aromas of the Oregon white and black truffles so I can completely understand how dogs like Dexter can find those, but have you

Phylum	Species
Ascomycota	*Elaphomyces granulatus*
	Genea gardneri
	Hydnotrya cerebriformis
	Leucangium carthusianum
	Tube anniae
	Tuber beyerlei
	Tuber borchii
	Tuber gibbosum
	Tuber melanosporum
	Tuber oregonense
Basidiomycota	*Chamonixia caespitosa*
	Hymenogaster niveus
	Hymenogaster subalpinus
	Hysterangium setchellii
	Melanogaster sp.
	Rhizopogon hawkerae
Glomeromycota	*Glomus sp. nov.*
Zygomycota	*Endogone lactiflua*

Table 1. Examples of the truffle species found by Dexter and Brooke in southwestern British Columbia.

ever tried to detect the odor of *Endogone lactiflua*? I have and I can tell you that, to my nose, it has no aroma at all. Aroma chemistry has been extensively studied for the commercial Mediterranean truffles, for instance Culleré et al. (2010) reported that the aroma emitted by a typical Périgord black truffle is due to at least 17 different aroma molecules. In addition, odor compounds in culinary Mediterranean truffles originate not just from the fungus but also from the bacteria associated with the truffle. But, to my knowledge, other than a 1985 thesis on the aroma volatiles of *Tuber gibbosum* (Marin, 1985), the odor profiles of our native culinary truffles and the many false truffles are virtually unknown.

Now that Mediterranean truffle orchards in BC are starting to produce truffles of *Tuber melanosporum* (Périgord black truffle), *Tuber aestivum* (summer or Burgundy truffle) and *Tuber borchii* (bianchetto truffle), Dexter has become the gold standard against which other truffle dogs are compared. But, one truffle dog, even one superdog like Dexter, cannot single-handedly work all truffle orchards, document all native truffles, and find all the native culinary truffles that are becoming known and asked for in fine restaurants. We are incredibly lucky that John Kelly and his dog Macchi, are also now on the scene. Macchi is a Lagotto Romagnolo, the breed known as the Italian truffle dog, and his motivator is play rather than food. When Macchi finds a truffle, John tosses him his special, only-used-when-truffling ball and joyous play erupts. Then, the ball goes back in the pack and the hunt continues. Macchi is young but even so is making a tremendous contribution. In January, Macchi was the first dog to find a ripe bianchetto truffle in a truffle orchard in Abbotsford, BC. Both Dexter and Macchi went on to find many more bianchettos in that orchard that day while a third truffle dog-in-training was unable to find any. While training is clearly very important, it takes something more than just training to develop a first rate truffle dog. To me, a non-expert in canine matters, it seems to also take shared focus, dedication, hard work, enthusiasm, and desire to please each other.

Thanks to the efforts of many, truffle dog training is now available in North America in many forms – on-line, in person, from professional dog trainers, via mentoring – but critical to the development of first rate truffle dog teams is practice, practice, practice of the fundamentals until the dog and handler are both fully confident. For the truffle grower, it is particularly important that this confidence be based on demonstrated success. No truffle grower wants truffles left in the ground to rot because a trained dog team turns out not to be a competent dog team.

The Truffle Association of BC is supporting the development of best management practices and standards for truffle dog teams to help ensure that truffle growers can be confident of the abilities of truffle dog teams they hire to search their truffières. Scent detection canine handlers and their dogs can already be certified by independent certifying bodies using rigorous, double-blind testing to find such things as termites, narcotics, mold, explosives, and bed bugs. Truffle detection is fundamentally no different from finding anything else and the competence of the canine team is just as important to truffle growers as is it is to police officers searching for narcotics and property owners concerned about bed bugs. Certification might provide truffle growers with a measure of assurance that if truffles are present, they will be found.

I have a five-part truffle dream for BC (you should have this same dream for your part of the world):

1. Truffle dog teams scour the province for truffles and dramatically increase what we know of the diversity and distribution of truffles.
2. Truffle dog teams enjoy being in the forest, hunting for treasures, and working together. As a side benefit, they find truffles that contribute to science and to the table.
3. Professional truffle dog teams work with truffle growers to ensure that all cultivated truffles harvested in BC are at the peak of ripeness and build a first rate reputation for cultivated culinary BC truffles.
4. Truffle dog teams search native forest and harvest native culinary truffles at the peak of ripeness and build a first rate reputation for native culinary BC truffles.
5. Truffologists like me find truffle dog teams to work with so that, even for science, raking is no longer the go-to truffle collecting method.

References Cited

Berch, S.M., and G. Bonito. 2014. Cultivation of Mediterranean species of *Tuber* (Tuberaceae) in British Columbia, Canada. *Mycorrhiza* 24(6): 473-479.

Berch, S.M., and G. Bonito. 2016. Truffle diversity (*Tuber*, Tuberaceae) in British Columbia. *Mycorrhiza* DOI 10.1007/s00572-016-0695-2.

Bruns, T.D., R. Fogel, T.J. White, and J.D. Palmer. 1989. Accelerated evolution of a false-truffle from a mushroom ancestor. *Nature* 339: 140-142.

Culleré, L., V. Ferreira, B. Chevret, M.E. Venturini, A.C. Sánchez-Gimeno, D. Blanco. 2010. Characterization of aroma active compounds in black truffles (*Tuber melanosporum*) and summer truffles (*Tuber aestivum*) by gas chromatography–olfactometry. *Food Chemistry* 122: 300–306.

Lancellotti, E., P. Fantini, M. Iotti, A. Franceschini, and A. Zambonelli. 2016. *Tuber melosporum* smooth spores: an anomalous feature in the genus *Tuber*. *Mycologia* 108: 174-178.

Marin, A.B. 1985. *An Analytical and Sensory Evaluation of the Aroma Volatiles of* Tuber gibbosum*.* M.Sc. thesis, Oregon State University http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/27224/MARINANNA1985.pdf?sequence=1

Trappe, J.M., and A.W. Claridge. 2010. The hidden life of truffles. *Scientific American* 302: 78-84. doi:10.1038/scientificamerican0410-78.

Acknowledgement

Thanks to Luke Mikler and Brooke Fochuk for providing some of the photos.

To Pick Proper

by Art Goodtimes

There's no way to walk
back across the Bering Straits

No way to deny Columbus his discovery &
slam the gears of the still Roman Empire

in reverse. No way to trade
a remembered chalice for the blade

The Paleolithic's paradise of
partnership cultures is long kaput

Here deep in the heart of the West
one of Patriarchy's last frontiers

romanced as we continue to be
by winter wheat & rye

goat cheese & cow's milk
With our best animal allies

long ago domesticated. Cat
& dog. Ox & camel. Even the horse

at full gallop, clinging with our thighs
is what betrayed the tribe's trust

& accelerated the fatal switch from
hunter-gatherers to herders & rowcroppers

Here on the Rocky Mountain edge of
the ancient inland sea we can

step back into our old ways
as future primitives and augment

the industrial harvest with what
we glean from the forest duff

or roadside ditch. Wild Asparagus
Coprinus comatus * Boletus edulis

Some of us still hunt what edibles abound
in & around us – our neighbors & nourishment

But, if we do, we ought to observe
the proper etiquette of honor &

thanks. Perhaps just a song. A whisper
on our breath, as we snap the stalk

Cut the green stem of spring low
to the ground so the roots fruit

more & those that follow the way
we go will have stalks galore

In some years maybe three or four
Fruitings. Flowerings. Sprouting bodies

With shrooms it's most important
to field clean * Using a knife

you snip the chanterelle from the earth's
grip: "Sticking it to you, toadstool"

& scrape the clinging dirt. Moss. Bad
spots. Wormy gills. A stipe too tough

to eat (any blemish even) until the flesh
you take is clean. Ready to pop

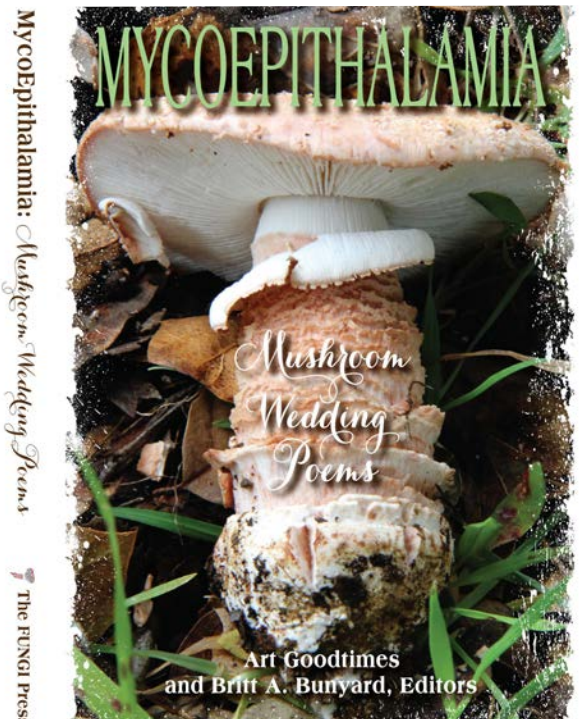
in the pan without washing – which
kills the delicate flavor of champignon

Most mushrooms really, loaded as they are
with protein & strange alkaloids. The beauty is

those scrapings full of spore help
propagate & spread the fungus & thus

by taking the time to sing & clean each
cap, we keep the patch alive – that

invisible mycelial mat which connects us
rhyzomic immortals, to everything else



This poem is reproduced (with permission) from MycoEpithalamia, a recently published collection of mushroom-inspired poetry. About the book:

"Britt Bunyard of Fungi magazine and Art Goodtimes of the Telluride Mushroom Festival have linked up to offer you poems from the Telluride Institute's Talking Gourds Program, poems that have appeared or will appear in Fungi, and poems that were originally performed at the Festival.

"We have arranged the poems we bring you into three categories: Fungi, the Brides; Fungophiles, the Grooms; and Mycelial Mind as the wedding bed, where Sappho would have us 'Raise high the roofbeams.' How we see, how we feel, how we experience mushrooms, and how that entanglement across kindoms (sic) plays out in people's lives gives this anthology the widest possible scope of mind's inquiry."

- "Shroompa"

Books can be purchased online at http://www.fungimag.com - and while you're there, why not subscribe to a great magazine?

WELCOME NEW MEMBERS

Terrie Finston
David Lyon
Garth Edgar
Lee Takayanagi
Albert Rode
Becky Miller
Ken Wilson
Ken Mallory
Liam Brinston
Lise Gagnon
Paul Gwen
Sperl Lush
Anne Mackay
Kate Yang
Yikun Zhang
Danielle Theriault
Margaret Woodlock
Anny Schaefer
Val Schaefer
Alison Ziesel
Linda Ziesel
Krisztina Levai
Chris Mitchell
Cameron Wallace
Alicia Kofler
Joanne Stephenson
Ian Chaprin
Glenn Smith
Jessica Hoskins
George Vaughan
Kerry Vaughan
Grant Charpentier
Amanda Charpentier
Stewart Fyfe
Robin Kite
Rodrick Jeffries
Bosha Radisavlijevic
Lloyd Hildebrand
Rich Mably
Shauna Farmer
Sandra Vitulano
Steve Judd
Dalene Derouin
Owen Taylor
Maureen Taylor
Dale McLean
Francois Duruisseau
Isabelle Grenon
Carmen Lutz
Thomas Maler

For those who no longer wish to be on the SVIMS email list, please follow these steps instead of emailing the listserve:

- Click the link at the bottom of any SVIMS email : http://lists.vifa.ca/mailman/listinfo/svims
- Scroll to the bottom of the page and enter your email address into the "unsubscribe" field.

SVIMS EXECUTIVE AND VOLUNTEER POSITIONS 2017-2018

President
Bruce Pendergast
Past President
Richard Winder
Vice President
Andy MacKinnon
Treasurer
Jaz Grenier
Membership
Gillian Phillips
Membership Assistant
Barbara Pendergast
Secretary
Gary Sawayama
Director / Reviewer
Shannon Berch
Director-at-Large
Kevin Trim
Director-at-Large
Rolf Mayrhofer
Director / Calendar Editor
Mabel Jean Rawlins
Forays
Adolf & Oluna Ceska
Fungifama Newsletter
Euan Thomson
Thomas Witte
Fungifama Reviewer
Shannon Berch
Refreshments
Dianne Humphrey
Refreshments Assistant
Anne Henderson
Librarians
Jeff Wright and Thor Henrich
Listserve Manager
Adolf Ceska
Webmaster
Ian Gibson
Calendar Editor
Mabel Jean Rawlins
Guest Speaker Coordinator
Andy MacKinnon
Billeting
Tabitha Jones, Rolf Mayerhofer
Guest Speaker Intros
Juliet Pendray
Cowichan Foray
Pauline Cohen