

Summer's NEW VOLUME I · ISSUE II · JULY 2022 SILETTER

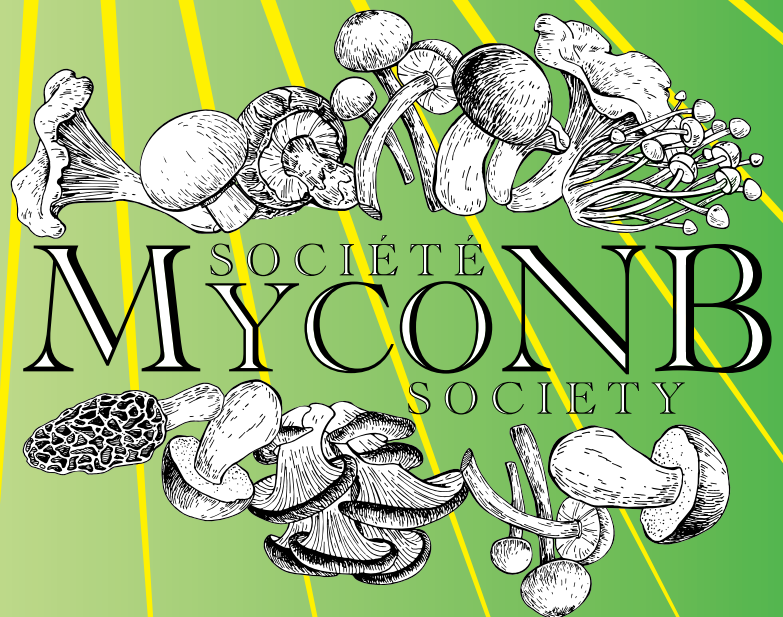


Hypomyces lactiflorum

Photo credit: Jared Scratch

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Call for Volunteers
July 2022

MYCONB SOCIÉTÉ SOCIETY

Welcome to our first summer season as a society!

We are very excited to share our mushroom knowledge with folks from around the province as the foraging season ramps up. We are incredibly fortunate to have so many knowledgeable and passionate mycophiles on our Board of Directors, all of whom have very busy lives and are devoted to many different projects.

The truth is we need help. Our day-to-day operations are coordinated by only a handful of people. We need to continually improve our organization as we gain new membership, including annual foray planning, developing new online resources and developing our communications channels. **We are seeking new talent, not just in the field of mycology but primarily in event planning and financial planning and accounting.** We also need volunteers to provide general information and logistics (ushering) at our annual foray.

If you or someone you know is looking to get involved, we encourage you to contact our Board of Directors (board@myconb.org) and let us know. Our organization wouldn't exist without you, and your help is needed now more than ever as we approach the annual foray date (soon to be announced) in September.

A few hours a month is all we are asking, and it makes a world of difference. Let us work together to build a mycological society that will be around for years to come!

We look forward to hearing from you!

Mush love,
Jared Scratch
Membership Coordinator & Webmaster

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SCIENCE

Mushroom Assemblages

Alisa Greenwood Nguyen, MA, PhD ABD

MycoNB Member



Peltigera apthosa

To say mushrooms are examples of symbiotic species seems cliché. Science writer Jennifer Frazer in [Lichens in the mist](#) does a pretty great job of explaining photo-symbionts for the non-sciencey among us. We are beginning to understand how interconnected fungi and different forms of mycelium are with their hosts and neighbours (thanks in part to the many books and documentaries). I'm not a formally trained mycologist, but I am a researcher and a writer, and as with the lichen-algae survival combo, I ally with and gain knowledge from

those around me. Like lichen (and researchers) fungi are interconnected with those around them. In many cases, they rely on other species for food, survival, structure, and reproduction.

The field of ethnomycology is concerned with more than just the edibility or utility of species and the cultures that consume them, but also fungi's use in ceremony, medicine, or agriculture. Ethnomycologists Ramirez-Terrazo et al. (2021) recently published in the *Journal of Ethnobiology*

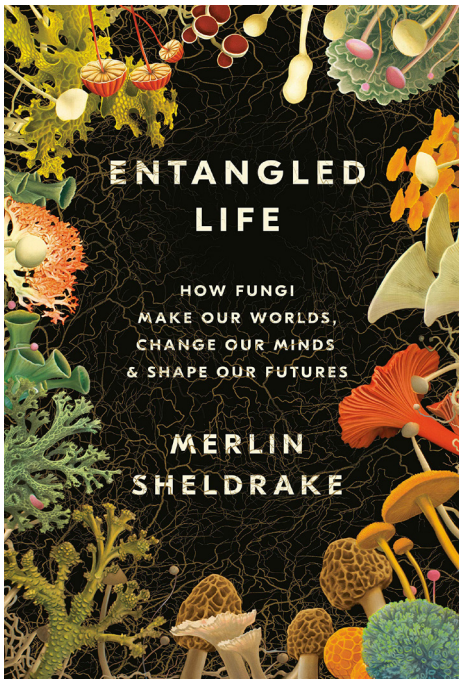
and *Ethnomedicine* on the importance of the cultural significance of non-edible mushrooms. They found local knowledge sharing is related to the cultural transfer of information about preventing mushroom intoxication, and how certain uses and knowledge of *Amanita muscaria* (those lovely reds and yellows) as an insecticide, an edible, or as medicine is becoming lost due to the loss of elders who knew how to use it.



Amanita Muscaria var. guessowii

Anna Lowehaupt-Tsing in *The Mushroom at the End of the World* (2015) looked at assemblages and how varied species come together to influence each other. As open-ended gatherings, history in the

making, or coming-togethers; assemblages are argued by Tsing (2015) to be more than just practices of foraging, hunting, or collection, but that make us, mushrooms, and the species around us, more than just the sum of our parts.



Many have read or plan to read Merlin Sheldrake's 2020 bestseller *Entangled Life*, which chronicles the sublime, more than human entanglements fungi have with other species (trees, insects, each other) and the various fungal forms (yeasts, truffles, webs, oh my!) but I would argue that this is more than just a great theme for a summer read. I argue that assemblages are what we co-create when we are foraging. They are the friends we meet, the stories we carry back, and the spores we spread. They are the changes we make in our food systems when we choose sustainable and local over industrial sources and I

encourage you to continue to get involved in a local mycology assemblages (or foraging meet up, whatever you want to call it) as they are quintessential to symbiosis.

References:

Frazer, J. (2011, June 11). *Lichens in the mist*. The Artful Amoeba. Retrieved June 8, 2022, from <https://theartfulamoeba.com/2011/06/10/lichens-in-the-mist/>

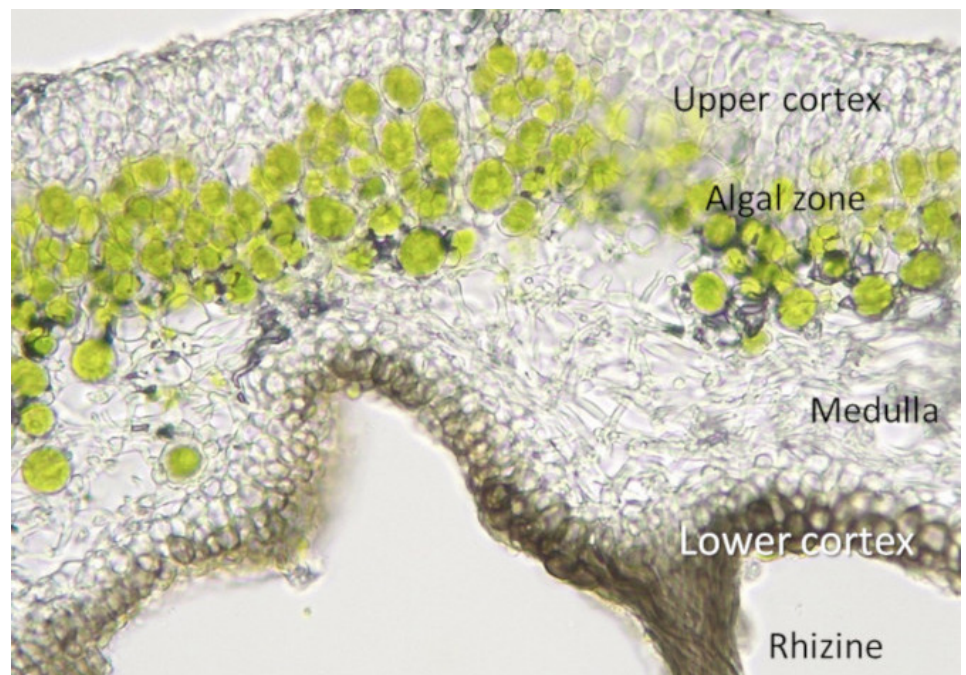
Ramírez-Terrazo, A., Montoya, E. A., Garibay-orijel, R., Caballero-nieto, J., Kong-luz, A., & Méndez-espinoza, C. (2021). Breaking the paradigms of residual categories and neglectable importance of non-used resources: the "vital" traditional knowledge of non-edible mushrooms and their substantive cultural significance. *Journal of Ethnobiology and Ethnomedicine*, 3(17:28), 1-18.

Sheldrake, M. (2020). *Entangled life*. Bodley Head.

Tsing, Anna Lowenhaupt. (2017). *The Mushroom at the End of the World*. Princeton, NJ: Princeton University Press.

Lichen Facts

1. Lichens are formed by a relationship of two organisms, an alga and fungus. The color of lichen is determined by the alga it contains.
2. Lichens are a great indicator of air quality. Lichens absorb everything around them like air, water, pollutants, and nutrients. Toxins can be extracted from lichens and scientists can determine the levels of those toxins in the atmosphere.
3. Lichens can grow on a variety of things, including rocks, trees, houses, and soil. Lichens can even colonize sand dunes! If dunes are stable for long enough, soil crusts can form and allow for lichens to grow on top of them.
4. There are thought to be more than 3600 species of lichen in North America! Now that is a lotta lichen.
5. Throughout history, humans have used lichens for a variety of purposes including for clothing and decoration, and even for eating. Lichens are used today in toothpastes, deodorants, salves and other products and are researched for their antibiotic properties.



CULTIVATION

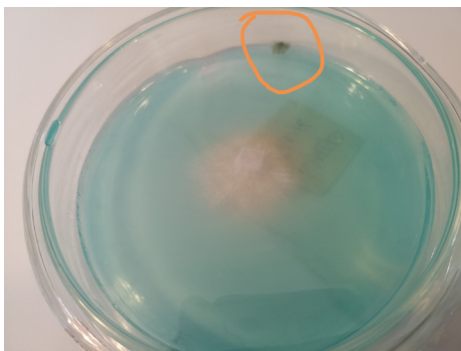
Culturing and Spawning

Jared Scratch

Membership Coordinator & Webmaster - join@myconb.org

Agar - A Good Place to Start

Last edition, I introduced culturing mycelium on agar, an excellent place to start when beginning your journey into cultivation. Agar work is the most useful tool you can acquire - it is helpful when taking samples from the wild, or cleaning up cultures that have been contaminated in storage, or simply testing cultures to verify they are clean. It provides a two-dimensional growing surface which is useful to isolate the desired organism from any undesireables, such as competitor molds and bacteria.



Culture plate with competitor mold

It is important when working with agar or grain spawn that your work environment is clean and as aseptic as possible. The easiest way to create a semi-sterile environment is with a Still Air Box (SAB). This

can be a simple clear plastic tote with holes cut in one side for your arms - the purpose is to create a small space of high pressure and low turbulence, so the air inside becomes still and airborne particles do not drift around. Heavier dust particles settle onto surfaces wet with isopropyl alcohol and potential vectors for contamination are greatly reduced compared to an open-air environment.



Still Air Box (SAB)

The Purpose of Spawning

Once you have a clean culture, the next step in cultivation is to provide nutrients. Fruiting is an energy-intensive process for fungi, so they need to build up their reserves. This step is not entirely necessary, but it will ensure higher success rates, faster colonization and better yields.

What makes a good spawning medium? The answer depends on your setup and capabilities.

If you have a pressure cooker, by far the best choice is whole feed grain. This is ideal because the kernel is high in nutrition while being protected somewhat by a fibrous husk, deterring bacteria while being accessible to mycelium. Different types of grain will have pros and cons, but the most popular types are oats, rye, millet, barley, popcorn and wild bird seed (without cracked corn). You can usually buy these from your local feed co-op.

Prepping Your Grain

Preparation methods can vary depending on who you ask, so it's worth experimenting to see what works best for you. The goal here is to hydrate the kernel of the grain while limiting excess moisture that can invite bacteria. This is usually accomplished by soaking the grain for 12-24 hours, then simmering on the stove for 10-15 minutes before draining and allowed to "steam off" so the grain is dry to the touch before pressure sterilizing in mason jars no more than 3/4 full (some air space is necessary for gas exchange and to allow for shaking). There are no soak/no boil methods that carefully measure the required dry and wet components and hydrate at once during sterilization; this

saves some time but personally there are more things that can go wrong and taking the time to properly hydrate your media can save headaches.

Once your grain is bottled, it goes through the pressure cooker at 15 psi for at least 90 minutes. Make sure your lids have a filtered hole for gas exchange and your jars are covered with foil during sterilization to avoid extra water entering the jars.

Alternative Media

If you don't own a pressure cooker, it is advisable to use spawning media which is less attractive to contaminants, and only grow species that are aggressive and fast colonizing, such as *Pleurotus ostreatus*. Some options include boiled cardboard, straw and/or wood chips and shavings. Some people have success with spent coffee grounds - bearing in mind mold also loves coffee grounds, so you may want to add your grounds a bit at a time, adding more as the previous bit gets colonized. Another really low tech option is "Uncle Bens Tek", injecting your culture directly into a bag of ready-to-eat brown rice and letting it colonize. Be warned, failure rates are high and if you mention this method in a cultivation group, you are likely to get run out of town!

Introducing Your Culture

So you have some mason jars full of hydrated, sterilized grain.

Now what?

If using Liquid Culture, simply inject your syringe through the filter and reseal, or through self-healing injection ports (made from food-grade silicon or special rubber plugs). You will use approximately 4 ml of liquid culture per jar.

If using Agar Culture, take a small piece from the plate, remove the lid and drop it into the jar, careful not to introduce contamination.

You can also use colonized grain spawn to make more grain spawn! We call these Grain Masters - batches of spawn expanded to potentially infinitely more spawn. A single colonized grain is all you need, but I usually add a spoonful to each jar to speed things up. This method is called "grain-to-grain transfer" and results in the fastest colonization times. Just keep in mind with each successive transfer, the risk of contamination increases, so there is a theoretical limit to



how many times you can do this, depending on your technique.

To Shake or Not to Shake?

That is the question! As your culture begins to grow across the grain at the top of the jar, the mycelium will pass from one grain to the next, slowly reaching towards the bottom of the jar. You can help them along by shaking up your jar periodically, dispersing the colonized grains and increasing contact points. I do this once at 30% and let it finish on its own. Some people shake more often, some don't shake at all - patience is key, as too much disturbance can cause your culture to stall out.

As soon as the last grain is touched by mycelium, your spawn is ready to use. I usually let it consolidate a bit further, but wait too long and your grain will turn into a solid block and become more difficult to break up.

Spawning to Bulk

Once your spawn is ready to use, we add it to a bulk substrate for fruiting. The primary purpose of the bulk substrate is to provide lots of moisture (fruiting bodies can contain upwards of 90% water), so choose something with high field capacity (ability to absorb water). Sawdust is best for most wood-lovers; some will do well on straw. Only supplement with soy hulls or wheat bran if you will sterilize the substrate; otherwise un-supplemented, pasteurized substrate is best.

FORAGING

Beginner Summer Mushrooms

Jessika Gauvin

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Hello folks! Here are some write ups I did on two common, easy to ID and delicious, choice edible mushrooms. They are found all over NB and fruit in the summer and early fall.

CANTHARELLUS - CHANTERELLE

Easily one of the most sought after and desirable edibles out there, Chanterelles are prized for their sweet, mild flavor and tender texture.

Fruiting heavily now in New Brunswick, these guys are often found among fir trees, spruce trees and birch trees.



They have BLUNT, RIDGED gills, often referred to as "false" gills but this is incorrect. The gills perform as gills are supposed to, so they are true gills, however they are not BLADED gills such as we see with other species like Agaricus or Lactarius or Omphalotus (more on that guy later ☹️). Also, take



**Chanterelle "ridges"
smooth, blunt, forking**

note of the way the gills fork here and there.

If you were to tear one open, you would find white/cream colored flesh inside that shreds and peels the way string cheese would.

They grow terrestrially, which means



**Jack o'Lantern gills
paper thin, deep, delicate**

from the ground, they can occasionally grow in pairs or small clumps.

There are many species that people mistake for Chanterelles, Hygrocybe (waxcaps), Hygrophoropsis aurantiaca (false chanterelles), both of these being harmless, but not at all tasty. (Bladed gills present in these guys, along with a myriad of other differences, go check em out)

Omphalotus (Jack O' Lantern) is another, more sinister mushroom sometimes mistaken for Cantharellus. These guys are quite orange, grow usually in LARGE clusters, from wood, they have BLADED gills and their inside flesh is the same bright orange we can see on the outside.

Chanterelles are best preserved by frying and freezing, which maintains their texture much better than drying.

They are excellent for both savory dishes, and sweet dishes (yes, dessert mushrooms).



Look in Fir stands for this guy, but he is also found under Spruce, Oak and many other varied trees. You will often see him growing alongside Amanita muscaria var guessowii, as they prefer similar habitat.

He belongs to a clade, which is just a fancy way of saying there are many many species that make up the King Boletes/Porcini, we call them edulis clade. Boletus edulis itself, Boletus chippewanensis, Boletus separans, they're all kings, all belonging to the same clade and all sharing very close physical characteristics.

One feature they all share is this beautiful, white netting, shown below, all over the stipe. This mushroom pictured has very distinct reticulation(netting), it isn't always so obvious, sometimes you have to look very close, and especially at the apex of the stipe, or the top of the stipe, right where the pores meet.

The flesh should be cream colored, the pores cream/yellow/green. Some of them stain blue in the pores ONLY (Boletus subcaerulescens) and some of them stain pinkish ONLY right under the cap surface (Boletus



chippewanensis). The stipes should never bruise or stain.

Boletus huronensis is a toxic bolete sometimes mistaken for edulis clade, so familiarize yourself with that guy if you plan on hunting kings. He has yellow flesh, no reticulation and often a red "tide mark" partway up his stipe (but not always).



Boletus huronensis

Upon bringing King Boletes home, there is nothing better than eating them, sliced and seared well on either side, golden brown and delicious.

Enjoy!

BOLETUS EDULIS CLADE

KING BOLETES/PORCINI/CEPS/PENNY BUNS

This is probably one of the most notorious wild mushrooms in existence, I've only listed a few of its many names. A culinary delight, world renowned, and it's currently mass fruiting all over NB.



COOKING

Wild Mushroom Conserve

Alan Bergo

Forager Chef - www.foragerchef.com

There really is no substitute for fresh mushrooms in everyday cooking, but we can get pretty close. Of course they can always be pickled for long term storage, but there's another method, almost in between a pickle and a marinade: the almighty conserve. Think of it as the best pickled mushroom you've ever had.

DON'T KILL THE MUSHROOMS WITH VINEGAR

The real magic about this is that it lacks the overkill acidity of most pickling liquids (as well as sugar, which I don't care for in mushroom pickles), but it's still safe enough to can in a water bath.

Kept under their liquid, the pickled mushrooms will stay for a very long time. Some recipes online will say they keep for about a month, let me tell you though, I have kept mushrooms stored like this in restaurants for over a year, having no loss in the quality of the product. Just make sure to keep the pickled mushrooms under their liquid.

PH AND CANNING SAFETY

I don't usually can this in

restaurants, since there's walk in coolers, but for home use, you want something shelf stable. I did an experiment to test if this could be canned in 2015, I suspected it could, but I wanted to be 100% sure. Here's the skinny: general standards for pickling and canning say that you want to have a PH under 4.6 or lower for hermetically sealed foods.

The moral of the story is that mushroom conserve here, consistently came in at right around 3.6, which is way under what you need to be safe, and adding more vinegar eventually made PH level plateau at right around 3.2, which begs the question of why we would ever pickle something in 100% vinegar, which plenty of mushroom pickles call for.

Anything preserved in 100% vinegar is far too strong for me. The lower amount of vinegar in conserve recipes gives you an advantage in that the mushrooms retain more of their flavor, making them more versatile.

THE END-ALL MUSHROOM PICKLE FOR MOST SPECIES

I guarantee you, once you try

this recipe, you may never want to simply pickle mushrooms again. I used hedgehog and chanterelle mushroom in the pictures here because they're probably my favorite for conserve but you could use a lot of different mushroom species, especially if they're in the button stage.

If it's a mushroom you can pick, it can probably be conserved, and wild mushroom blends are good too. One thing to know though, is that aborted entolomas and any species of puffball I like to caramelize until lightly golden in oil before the vinegar and liquid is added, otherwise they just don't taste as good, a bit like some cousin of crumpled tofu.

- Only use young mushrooms for conserve and pickles, small tight buttons will yield the highest quality product. Larger, more mature mushrooms are better dried.
- Don't go crazy with the flavoring ingredients. Adding a whole bunch of herbs, garlic and spices will make your mushroom conserve (or pickles for that matter) taste like medicine. Start with my tested proportions and get creative later.

HOW I USE IT

This is how a lot of chefs preserve mushrooms en-masse, and, although they have a little acid to them, and they're in a container of liquid, it definitely doesn't mean that they're to be relegated to a bloody mary skewer or part of a pickle plate. *Oh hayll no.*

Like I mentioned, wet preservation like this is probably the best way to keep the texture of fresh mushrooms, salting comes in a close second, but then they need to be rinsed and soaked before hand. With mushroom conserve, all you do is pull them out of the jar and warm them up if you want. Easy money.

PRO TIP: SERVE THEM WARM

Most of the time, I like to warm these up and add them to a dish, as a garnish to finish a plate, or as part of a warm salad, or appetizer. They can even be an appetizer in themselves.

Baked in a dish with a little liquid and topped with a slice of brie and melted under the broiler in an oven, they're ridiculously good spooned on toast, with a green salad on the side to cut the richness. I'm sure you can figure out plenty of things to do with them, if you don't end up eating them out of the jar standing in front of the fridge.

Wild Mushroom Conserve

Probably the greatest wild mushroom pickle/preserve you will ever taste. Yield: 1 qt canning jar

Ingredients

- Scant 2 lbs small young mushroom buttons chanterelles are my favorite
- 3 cloves 7 grams garlic thinly sliced
- 1/2 cup flavorless oil for sauteeing grapeseed or canola
- 1 teaspoon 5 grams kosher salt a generous teaspoon
- 1/2 cup water
- 1/2 cup white wine or apple cider vinegar
- 2 teaspoons fresh chopped thyme fresh only
- 2 dried bay leaves or use fresh

Instructions

Clean your mushrooms by swishing them quickly in cold water while you clean them to ensure they'll have liquid to give up when they hit the heat. Transfer the mushrooms to a tray lined with a few paper towels and allow them to rest and release some liquid. I like to do this overnight in the fridge to allow them to dry out a bit.

In a wide pan with high sides, or a soup pot, gently heat the oil and the sliced garlic slowly on medium heat until the garlic

begins to turn golden. Take your time here, as the more color you can put on the garlic, the better the finished product will taste. Do not burn the garlic.

When the garlic is perfectly golden, add the mushrooms, salt and herbs, stir so the salt can help draw out the mushroom liquid, then cover the pan, cooking on medium heat, and allow the mushrooms to give up their juice and halt the cooking of the garlic. The mushrooms should give off a good amount of water.

Once the mushrooms have wilted and given up their juice, add the water and vinegar, then bring the mixture to a boil.

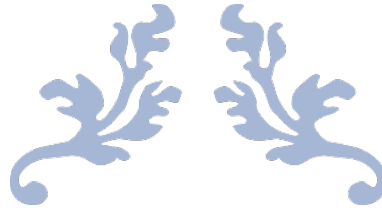
Finally, put the mushrooms in a quart jar, pack them down, then bring the liquid back to a boil, and pour the boiling liquid over the mushrooms. Wiggle a chopstick around in the jar to get out air pockets.

Press the mushrooms down to make sure they are completely covered with liquid--add a little oil to cover if they threaten to pop up, then screw on the lid, then process the jar(s) in a water bath like regular cucumber pickles: 10 minutes for pints, 15 minutes for quarts . Store opened jars in the fridge.

Notes

If you want to can this for long term storage, pour the mushrooms and their juice while boiling hot into the jar, top it off with the extra 1/4 cup of oil, screw on the lid tightly and turn the jar upside down. Alternately, can in a water bath.

FICTION



THE REWILDING CYCLES

Chapter 2: Exponential (Angel)



Story by Mad McDaniel
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MycoNB Society Quarterly Newsletter



Angel was in the Re-Wild, the only place in the world where she could be perfectly confident in knowing her way around, and she was lost. She wriggled and flicked her fingers, releasing some of the stress of trying to consolidate those two truths. Trying again, she picked a direction at a fork in the mossy, pine-straw covered trail and followed it to the first clearing. Like the last spot, this was also jarringly unfamiliar. Sunlight poured through the break in the canopy onto a dusty checkerboard of dry soil and clusters of springy off-white field mushrooms, with only the occasional ragged patch of green to break the

monotony.

Green, though, was what Angel had expected to find. Or hoped to. She sat in a huff, waving in annoyance at the dust cloud her flouncing onto the ground had summoned. She scrolled the map on her tab again, and counted out her landmarks. She was definitely in the right place, and it still looked very, very wrong.

She flicked the map, and the diagram changed levels, now showing her notations of the plant life that she'd painstakingly observed and recorded

there over her tenure as this grid's Witch. There, right beside where she was sitting was supposed to be a huge swath of bedstraw. And that whole section had been teeming with red clover and wild blueberry less than a week ago.

She hopped up and stomped to the spot marked blueberry and found pathetic looking sprays of bare twigs. If it weren't for the abundance of moisture-loving fungi, it would have looked like the ravages of a sudden drought. Then again, drought didn't leave footprints or tidy piles of droppings either.

Angel had been away less than five days on her trip to the trading post to patch her friend Xan up and stock up on supplies. She'd seen the messages from her coven about noticing increased rabbit activity while she was away, but it boggled her mind that they'd achieved this level of destruction in such a short time. Technically, she might belong more to this forest than it to her, but this didn't feel like "her" clearing any more.

The map on the tab shimmered and a blinking icon appeared: "Incoming call from Xan." Angel was too out of sorts to feel like voice comms, so she flicked the button that she had preprogrammed which would cancel a call and send the following text message to the caller:

"Text okay instead?"

She paced the meadow, glancing at her tab every few seconds waiting for Xan to text back and let her know what they wanted to talk about.

Three minutes, then five. And finally just this answer:

"?"

"Your call, is it okay if we text instead, or is it a thing that needs out-loud-speak?"

"..."

"Oh, shoot," they finally texted back, "I was singing to Paulie. You know that one, 'Can I call you my Angel'? I guess my tab thought it was a

request."

Angel grinned imagining Xan's off-key crooning. "I thought you learned to turn voice recognition off when you start talking to your mycelial networks."

"Apparently I did not. But since I have you, did you get back home okay? No catastrophic encounters?"

"Pretty sure those are your specialty, not mine. But no, I'm home safe and I fell down no holes and encountered no armed but charming strangers. All I have to deal with are Earth-forsaken bunnies."

"Bunnies?"

"Hares, technically. Cute, fuzzy, evil terrors. You know how I was saying the apex predators had a really tough winter? Looks like the rabbits have noticed and they're taking over, eating everything in sight. And they're multiplying like... well like something really quick to multiply. We need to get their numbers down fast before there's nothing left."

"Hahahaha!"

Now it was Angel's turn to send a single character text: "?"

"Shoot. I thought you were making a hyper era joke. They used to keep rabbits as pets before the burn, and they had an expression 'multiplying like rabbits.' Cause the multiple births, high survival rate and quick maturation. If a pet owner wasn't careful, they could start with two rabbits and end up with twenty or more."

"Huh. I didn't think I'd find myself commiserating with the hyper eras this afternoon."

"So what are y'all gonna do about them? Shoot them? I wonder if they're tasty."

"Nope, I guess they tried that while I was out seeing you. Hi-tek weps might be able to take them down but they're just too small and fast for arrows. I don't want to scare them off, either, they'd just end up being some other grid's problem. Long term, we gotta get the predator

numbers back up, but that doesn't help today. We're working it out. Today I'm just cataloguing the destruction."

"Sucky job. Can I help?"

"Thanks, but I think it's a 'gotta be here to do it' type job."

"Gotcha."

"Wait. No, maybe I'm wrong! How much more do you know about pre-burn rabbit husbandry?"

"Only enough to know why the joke is funny. But I think I have some text files in my archives, why?"

"So rabbits are sneaky multiplying fuzzballs of evil, right? But if the hypers kept them as pets, then did they have ways to catch them for pets? Like, without hurting or poisoning them or doing any of the other terrible shit they liked to do to the planet?"

"That is a very good question. Let me do a pre-burn data deep dive (oh no, poor me! /s) and get back to you."

"You're the best. Love you."

"Love you too, talk soon!"

Angel tucked the tab back in her bag, feeling much less downtrodden than before her text exchange. Stepping into the middle of the clearing, she threw out her arms and spun in circles, letting the breeze and the kiss of the sun on her skin evaporate her worries for the time being.

After the inevitable dizzy collapse and a moment's rest to recover her equilibrium, she scanned the mushrooms for the ones at peak edibility, filled her basket, and started the walk home.

Notes about the mushrooms:

- This is a book set in a fictional future very different than our world, and a lot of things that exist today are called different things in my made-up universe.
- Even when we're talking about fictional universes, regions tend to have different common names for things that we eat. And even more nicknames for them. So we can't assume what it was that Angel picked when she found "field mushrooms" except that they were mushrooms in a field.
- But since I wrote the story (and decided that a lot of natural knowledge and material was preserved in seed and data vaults), I can tell you that the mushrooms Angel picked were indeed *Agaricus campestris*. Close relatives to the grocery store white mushrooms, (nowadays, the Rewilding universe doesn't have grocery stores like we do) and commonly found in meadows and fields (thus the name.) These lovelies are smaller than horse mushrooms (*Agaricus arvensis*) have off-white matte caps, with a partial veil that leaves a cute little skirt on the stem when it disconnects, pink gills with dark brown spores that stain the gills darker as they age, a thicker stem with no bulb at the base, and they do not stain yellow when bruised.
- My research has informed me that rabbits and hares, while voracious devourers of greens, don't like mushrooms, and usually leave them alone, which I did not know! But I'm glad of it, because apparently they're bad for their little tummies.

GAMES

Mushroom Madness

I Q M

S K Q Z U H D T Q

J U P M J C Y G M V T F P

B T O R F D I B A K O I J A U E W

Z J B A Y N L G L A B R O U S I T R X

T L L C E T A L U C I D N E P P A A E U F

F U O H O G E Q D T Q G Q M O C F N S M W

E B C E V I S E M N A H R G R E C Z I U B X M

T S H M N O J N E P M W H J O A W X G P I N Z

O A S Q O C V Z R G R Y V Y E F S F V R I L B N B

K N I U C I F R A O A L L G T I U R S A N I F W C

P D S O Z M U S B M C O M R A L X N P M A C O S V

D R A L V R C T P T U O I U O L U C F X E T A T P E S

D Y F L S E X M D E I I D I P U B F T V S E T W B G W

F F M S D Y T W O G C D E D H N I J X W R G E P V X D

E I S I A A D

H S O T N P N

T A L S O M U

I B U Y U A F

R G M C S C N

E M A O U B I

P P U R I J V

J Z Q U O D B

H T S E K R Q

T X G L W Y X

R M B P V F R

D S T P C T S

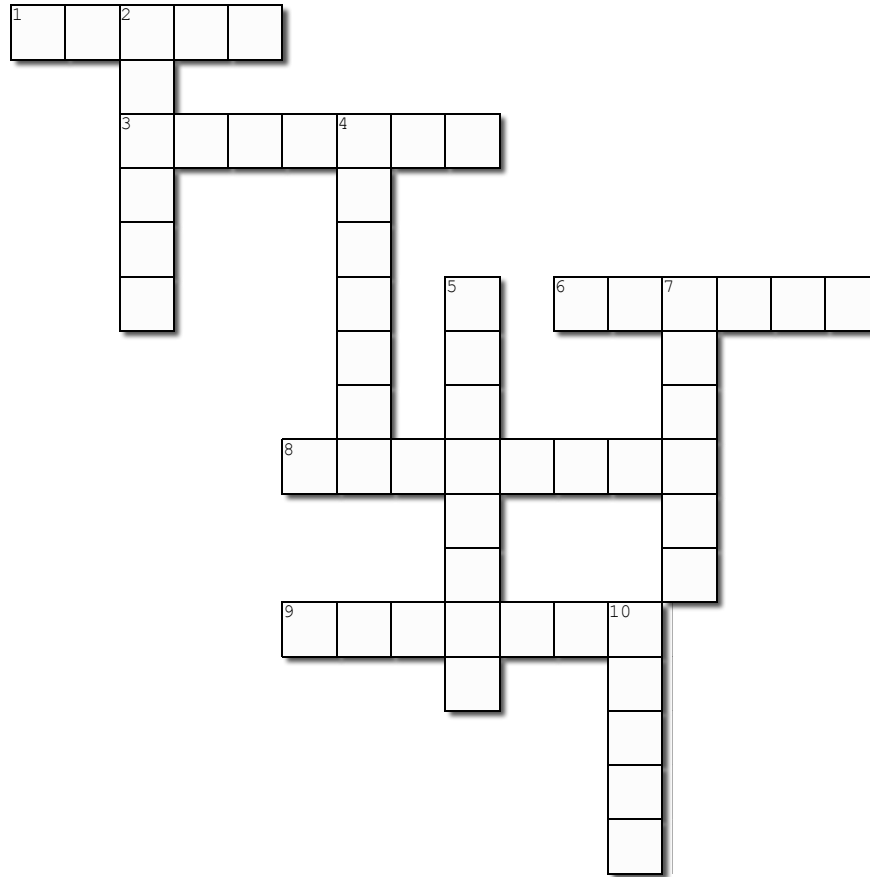
ADNATE
 ASCOCARP
 CAMPANULATE
 FLOCCOSE
 INFUNDIBULIFORM
 PLEUROCYSTIDIUM
 SQUAMULOSE

AMYLOID
 BASIDIOCARP
 DECURRENT
 GLABROUS
 MUCILAGINOUS
 RESUPINATE
 UMBILICATE

APPENDICULATE
 BULBOUS
 EMARGINATE
 HYGROPHANOUS
 PERITHECIUM
 SEPTATE

Fun Guy Crossword

Complete the crossword puzzle below



Across

1. Remains of the universal veil found at stem base of some fungi
3. The surface layer of the cap or stem of a fruitbody
6. Filamentous threads of fungal mycelium
8. Plates of tissue bearing the hymenium in an agaricoid fungus
9. Ring of tissue on a mushroom stem left by a torn partial veil

Down

2. Organism comprising a fungus and an alga or a cyanobacterium
4. A cobweb-like partial veil consisting of fine silky fibres
5. Fertile spore-bearing tissue (e.g. on mushroom gill or pore surfaces)
7. The umbrella-shaped cap on the top of a mushroom stem
10. Reproductive structure of a fungus, usually a single cell

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