



# Funga Scripta

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NEWSLETTER OF THE NEW BRUNSWICK MYCOLOGICAL SOCIETY

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# Upcoming Events and News

## Guided Walks: Spring Schedule

Fast track your mushroom learning by joining MycoNB experts on guided walks this season! **FREE for members. \$20 for non-members.** To become a member, visit <https://myconb.org/contribute/membership/>.

### MONCTON

- **Monday, June 3 at 10am:** Humphrey Brook Trail (Mill Rd. and Martin St.)
- More Moncton walks TBA throughout the season

### FREDERICTON

- **Sunday, June 9 at 10:30am:** Odell Park
- More Fredericton walks TBA throughout the season

### SAINT JOHN REGION

Meeting times TBA:

- **Saturday, July 27:** Moss Glen Trail – Kingston Peninsula
- **Saturday, August 10:** Dutch Point Trail – Hampton
- **Saturday, September 21:** Sussex Bluffs Trail – Sussex
- **Saturday, October 19:** Black Beach Trail – Saint John



**MycoNB Foray:**  
Save the Date!

**SAT, SEPTEMBER 14**  
Fundy National Park  
Salt & Fir Lodge

*This event is FREE  
for members!*



## CONNECT ON FACEBOOK

[Soci t  MycoNB Society Forum](#)  
([New Brunswick mycological society](#))



## MEET OUR TEAM

**PRESIDENT** Jessika Gauvin  
**VICE-PRESIDENT** Anthony Brooks  
**CHIEF SCIENCE OFFICER** Alfredo Justo  
**SECRETARY** Brad Robichaud  
**TREASURER** Michele Fullarton  
**MEMBERSHIP COORDINATOR** Jared Scratch  
**SOCIAL MEDIA DIRECTOR** Holly Jones  
**OPERATIONS DIRECTOR** Samantha Steeves  
**NEWSLETTER COORDINATOR** Matthea Schumpelt  
**EXECUTIVE ASSOCIATE** Jonathan Allport



# Letter From the President

Hello fellow mycophiles!

Spring 2024 is upon us and with it comes incredible flushes of cool-weather mushrooms! We are delighted to see our fungal friends return after our long Canadian winter. What are you finding this season? Share pictures of your finds with us on the [MycoNB Society Facebook page!](#)

## MycoNB Society Walks Are Here!

That said, the return of our fungal friends also marks the return of our regional mushroom walks! This spring, we are offering guided walks in Moncton, Fredericton, and Saint John. Learn about mushrooms on a hands-on walk with our myco experts. These events are a great way to meet like-minded individuals and learn how incredible and diverse our natural landscapes are. More walks will be announced for this summer at a later date. For now, you can find the spring schedule on our [Facebook page](#), the events section of this issue (p. 2), and via email to member inboxes.



## Participate in MycoBlitz 2024

As the results from last year's MycoBlitz events have been pouring in, we celebrate the finds of our very own Holly Jones, who has been a powerful citizen scientist discovering previously unknown and unreported mushrooms here in NB.

We are also elated to have the chance to submit **unlimited specimens** for DNA analysis this year in the Atlantic provinces. Don't miss this amazing opportunity that is open to mycophiles of all levels. Check out Alfredo Justo's article "Sequencing Opportunities for Atlantic Canada!" (p. 4) for information on how to participate.

## Don't Miss the MycoNB Annual Foray!

Amazing news! This year's annual foray will be held at **Fundy National Park** on **September 14**. As you may know, foraging is not permitted in national parks, but we have been given a special foray-specific permit to gather specimens for DNA analysis and identification. You don't want to miss this incredible myco-learning opportunity! Even if you're brand new to mushrooms, you, too, can contribute to mycology, one of the youngest sciences on our planet. Exciting discoveries are being made every day, and many of them are made by people who simply adore mushrooms and delight in learning. Make sure you save the date!

We hope to see you this spring and throughout the rest of the year. As spring turns to summer and brings with it more mushrooms, we send you all wishes of wet, happy forests full of funga!

Jessika Gauvin, MycoNB Society President

# Sequencing Opportunities for Atlantic Canada!

ALFREDO JUSTO | Curator of Botany & Mycology | New Brunswick Museum



Our knowledge of mushroom biodiversity in North America is constrained by several factors:

- A large number of species (anywhere between 3,000 and 5,000 by current estimates).
- The fruiting structures (mushrooms) are ephemeral and not always easy to find.
- The taxonomic work is far from complete, even for very familiar mushrooms such as boletes, amanitas, and chanterelles.
- There are very few people trained to do taxonomy, and their numbers are dwindling.

Atlantic Canada is no exception to this situation. As an example, the New Brunswick Museum holds over 41,000 plant specimens, representing the 1,600 plant species occurring in the province. By contrast, there are currently only 10,000 fungal collections,

representing about 700 species, even though the estimated mushroom diversity in New Brunswick is thought to be somewhere around 3,000 species.

## Be a Citizen Scientist!

So, what can we do to speed up mycological discovery in Atlantic Canada? Participate in the 2024 Sequencing Project offered by Mycota Labs!

You can check out all the details here: <https://mycota.com/the-mycomap-ac-network/>

## Participation is easy!

Just follow these four steps:

1. Print [voucher slips](#) & post to the [iNaturalist Project](#) with voucher number.
2. Dry specimens.
3. Record the information on an Excel sheet ([Use this provided template](#)).
4. Mail them in for DNA.

**You can collect any mushrooms you want to sequence all through 2024!**



In 2023, we had a similar project focused on the 2023 Continental Mycoblitiz, and people across Atlantic Canada found many interesting collections that are now being studied in detail. Here are some highlights from our 2023 sequenced collections:

### *Hydnum atlanticum* in PEI

In 2023, a new species of hedgehog mushroom, *Hydnum atlanticum*, was described from New Brunswick. It is also known from Labrador and New York. Now, thanks to **Ken Sanderson**, it has its first record for Prince Edward Island! Ken made a collection of *Hydnum* last year as part of the Continental Mycoblitiz, and now we have the DNA data to confirm that it is indeed *Hydnum atlanticum*. Ken's find also confirms the preference of this species for humid, moss-covered habitats.

You can check the original iNaturalist observation by Ken here:  
<https://www.inaturalist.org/observations/179964453>



First record of *H. atlanticum* in PEI.  
Photo by Ken Sanderson

### A New Species of *Amanita*

Sometimes the most exciting finds are literally in your backyard! As part of the 2023 Continental Mycoblitiz, **Holly Jones** made three collections of a beautiful species of *Amanita* that was fruiting at her summer camp near First Eel Lake, NB. With the DNA results now available, there are no matches for Holly's collections in any of the DNA databases that keep track of all the genetic data being generated across North America. This is very likely an undescribed species that is currently now under the provisional code "*Amanita sp-NB02*" until it is formally described.

You can check the original iNaturalist observations by Holly here:

<https://www.inaturalist.ca/observations/180113841>

<https://www.inaturalist.ca/observations/179456487>

<https://www.inaturalist.ca/observations/180110743>



Undescribed species of *Amanita*.  
All photos by Holly Jones

## A Mystery Bolete

In many cases, obtaining a DNA sequence for your collections opens more questions than it answers! On the first day of the 2023 Summer Continental Mycoblitiz, **Alfredo Justo** made some interesting collections of bolete mushrooms near Spednic Lake, NB. These beautiful collections, with pink caps and yellow stems, were initially identified as *Butyriboletus roseopurpureus*, but DNA sequences say otherwise. We currently do not know what species (or genus!) these collections belong to. This mystery bolete is also known from Quebec, New Hampshire, and Rhode Island.



Mystery bolete from Spednic Lake.  
All photos by Alfredo Justo.

You can check the original iNaturalist observations by Alfredo here:

<https://www.inaturalist.org/observations/177923934>

<https://www.inaturalist.org/observations/177923720>

<https://www.inaturalist.org/observations/177923422>

<https://www.inaturalist.org/observations/177923128>

**We will find many more interesting collections in 2024!**

If you have any questions on how to participate, email us at

[acmushrooms@gmail.com](mailto:acmushrooms@gmail.com).

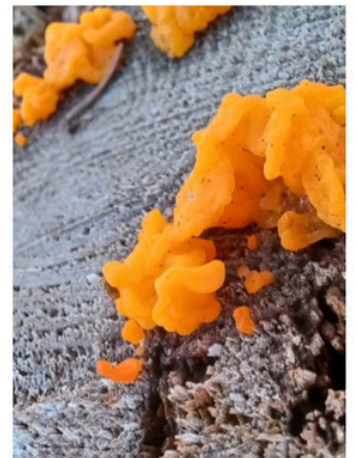


# Mushrooms in Living Colour

Images by Toni Doucette | Write-up by Matthea Schumpelt | New Brunswick, Canada

## A Study in Yellow

These beautiful images were taken and arranged by Toni Doucette of Saint John, NB. They depict the various mushrooms she discovered during the 2023 season. In this first collage, Toni has compiled a collage of yellow fruiting bodies belonging to the *Hygrocybe*, *Amanita*, *Pholiota*, and *Tremella* genera.



Photos by Toni Doucette



## A Study of Red-Capped *Russulas*

Red-capped *Russula* are common throughout the mushroom season and are easy to spot in forest debris. This mushroom has a thick white stipe lacking decorations, annulus, or ring, and the gills will break into flakes when you run your finger through them.



Photos by Toni Doucette



# Crafting Art and Jewellery With Mushrooms

BRAD ROBICHAUD | MycoNB Secretary | Fredericton, NB



Photo/art by Brad Robichaud

Mushrooms, with their earthly charm and mystical allure, have long fascinated artists of all kinds. While they often find their way into culinary creations and medicinal remedies, these versatile fungi also serve as a canvas for artistic expression and a medium for crafting unique jewelry. In this article, we delve into the fascinating world of creating art on large, dried mushrooms and fashioning jewellery from their smaller counterparts.

## The Canvas: Large Dried Mushrooms

Large dried mushrooms, with their intricate textures and organic shapes, provide an enchanting surface for artistic endeavours. Here's how you can turn them into captivating pieces of art:

### 1. Selection and Preparation

- Choose to dry young and fresh polypore species to reduce insect contamination. The best-suited species for painting on mushrooms are hard, dense polypores. The red-belted polypore (*Fomitopsis mounceae*: top image) and the artist's conk (*Ganoderma applanatum*: bottom image) are examples of my favourite species for painting.



- The artist's conk can be used to make art without paint as well. When it is growing, the white spore surface will bruise different shades of brown when damaged; this change in colour can be used to create an image. When the mushroom is dried, it will preserve your drawings.



- If drying mushrooms for painting, gently clean them to remove dirt or debris. Be careful not to damage their pore surface, which will dry hard and become the canvas for the painting.
- Ensure the mushrooms are thoroughly dried to prevent mould growth. It may take months for the mushroom to dry completely from the inside out. Avoid oven drying, as this could cause the spore surface to crack.
- Other methods are used to further cure the mushrooms and remove insects. This step is important as insects can exist and flourish even after dehydration.

## 2. Painting and Decorating

- Before painting, you will need to prepare the pore surface with multiple coats of paint or paintable sealer, as the pore surface will absorb your first few coats and may leave bubbles or pits.

## 3. Sealing and Preserving

- Seal the painted surface of the mushroom with a clear varnish or sealant to protect it from moisture and preserve the colours.
- Display your mushroom art in a dry and well-ventilated area away from direct sunlight to prevent fading and cracking.



All photos/art by Brad Robichaud





Photo/art by Brad Robichaud



## The Jewellery: Small Dry Mushrooms

Tiny dry mushrooms, with their dainty shapes and earthy hues, lend themselves beautifully to jewelry making. Here's how you can transform them into stunning wearable art:

### 1. Harvesting and Drying

- Harvest small mushrooms such as turkey tail or other small safe mushrooms with similar tensile strength and durability when dry.
- Clean the mushrooms gently and allow them to air dry.
- Harvesting the mushrooms when young and fresh will reduce insect contamination. Other treatment methods are required to fully remove insects. Oven drying may not work to remove all insects and will make jewellery more brittle and less attractive as a result.

### 2. Designing and Crafting

- Use a fine drill or needle to create holes in the dried mushroom caps for attaching jump rings or earring hooks for a more professional look and finish.

- String the mushrooms onto jewellery wire or thread, alternating with beads, gemstones, or other embellishments to create unique necklaces, bracelets, or earrings. Small dried mushrooms can make other great decorations for the home as well, but be sure to use species that are not poisonous! Turkey tail (*Trametes versicolor*) and artist's conk are non-toxic and dry super hard, so it's not likely pets will enjoy eating them anyway!

### 3. Finishing Touches

- Seal the finished jewellery pieces with clear acrylic spray or varnish to protect them from moisture and preserve their natural beauty. I prefer not to, as the mushrooms will naturally last for years without any varnish and can be sometimes more attractive without it.
- Pro tip: When not in use, store your mushroom jewellery in a dry, air-tight container with a desiccation package to prevent damage or deterioration.



Photo/art by Brad Robichaud



## Conclusion

From whimsical mushroom paintings to exquisite mushroom jewellery, the possibilities for artistic expression are endless when it comes to working with these fascinating fungi. Whether you're a seasoned artist or a novice crafter, experimenting with mushrooms as a medium can lead to truly enchanting creations that evoke the magic of the natural world. So, gather your mushrooms, unleash your creativity, and let your imagination take flight as you explore the wondrous realm of mushroom art and jewellery making.



The author holding an enormous *Grifola frondosa*



Photo/art by Brad Robichaud



# Spring Oyster Spotlight

JESSIKA GAUVIN | MycoNB President | Moncton, NB

## Have You Seen Me?



***Pleurotus populinus*** is known as the spring oyster, as it fruits in late May and early June. Typically the last spring mushroom to come out, it is characterized by the following:

- Grows in large clusters on poplar or aspen wood
- White spores
- Lateral stipe
- Decurrent gills

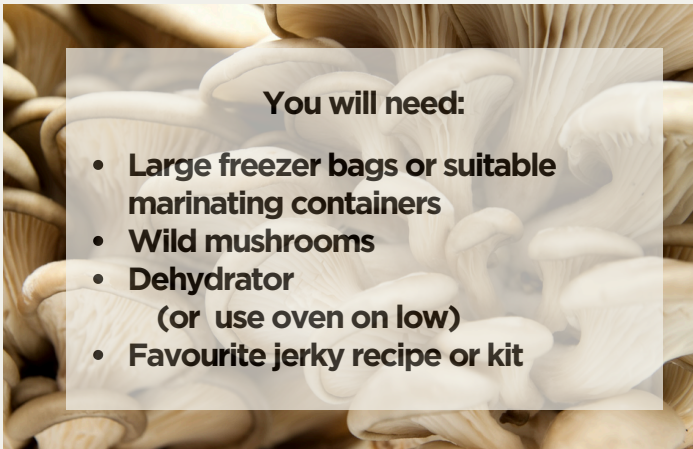
**Note:** The spring oyster is almost ghostly white as opposed to grey, blue, or brown. It is also the most anise-smelling of all the oyster mushrooms. In fact, you can smell the anise (black licorice) nearly a mile away!





# Wild Mushroom Jerky

SHEILA FURLONG | Moncton, NB



First, prepare your favourite jerky recipe or kit, and follow the directions to prepare the marinade. Ideally, you will be putting the still-warm mushrooms into this liquid, sealing the bag, and marinating it in the fridge for up to 72 hours.

All mushrooms will need to be precooked, either by boiling in slightly salted water until wilted and pliable (best for maitake, puffball, and pheasant back) or baked on a baking sheet at 350F for about 10 minutes or until the mushrooms wilt. The boiled mushrooms should be squeezed to remove excess water before marinating. Marinate for up to 72 hours in the refrigerator or more if needed to achieve an even colour.

**Did you know** that you can turn your foraged fungi into a delicious, meaty, and chewy jerky that even your dog will love? You can use any of your favourite meat jerky recipes and even use a store-bought jerky kit, or start with a basic recipe and add some of your own seasonings like ginger and garlic. I've even seen one recipe for the cucumber-scented pheasant back mushroom that called for dill and hot peppers.

Naturally, some mushrooms are better suited to jerky than others. Some popular picks are puffballs, pheasant backs, black trumpets, lion's mane, king boletes, hen of the woods (what I like to call maitake), and oyster mushrooms.



Black trumpets (*Craterellus fallax*).  
Photo by Matthea Schumpelt



Hen of the woods/Maitake (*Grifola frondosa*).  
Stock photo

When it is time to dehydrate your jerky, turn your dehydrator to 100F. Fill up your trays; it's okay if the mushrooms touch slightly as there will be some shrinkage. Dehydrate for up to 10 hours. If possible, rotate your trays once or twice during drying to encourage even drying. Your jerky is done when the mushrooms are still slightly pliable.

Enjoy!



## GREEN-CAPPED JELLY BABIES

BRAD ROBICHAUD | MycoNB Secretary | Fredericton, NB

*Leotia viscosa*, also known as the green-capped jelly baby (or more comically, “chicken lips”) has a gelatinous fruit body. This jelly baby is easily recognized by its bright yellow stalk and green to blackish-green head. Widespread and common, it fruits in wet spots or on old, moss-covered stumps. Keep an eye out for these babies as you venture out this summer!

To learn more about *Leotia viscosa*, check out the following resources:

- [Detailed description of \*L. viscosa\* on the newly-revamped MycoQuebec website](#)
- [iNaturalist observations of \*L. viscosa\* in New Brunswick](#)



Photo by Brad Robichaud





Photos by Toni Doucette



## WRITE FOR THE NEWSLETTER!

*Funga Scripta* is always looking for submissions! Topic ideas include (but are not limited to):

- Stories from MycoNB events
- Highlights on NB fungi
- Scientific processes related to fungi
- Personal accounts or stories related to mushrooming
- Poetry/prose, art, photography
- Most interesting fungus you've found
- Recipes and tips for storing mushrooms

Send your submissions to  
[newsletter@myconb.org](mailto:newsletter@myconb.org)







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