

Introduction into Mushroom Foraging and Identification

February 25, 2012



This workshop will be useful for rank beginners as well as for people with some knowledge of mushrooms. We will start the day with an hour or so of introduction to the subject – how to get started, what you need to be concerned about in doing identifications, and a question and answer period. After that, we will go into the field to gather mushrooms, following the advice provided in the introduction. When we return from gathering mushrooms we'll get into the identification part of the workshop using the field guide *Mushrooms Demystified* by David Arora. After an introduction to the process of identifying mushrooms, participants will be guided through hands-on use of the book with actual mushrooms to practice the process of identification. The class may close with taste testing of the edibles we

find to give participants an idea of how to start cooking with them. With some extra planning, perhaps we can have some bread, cheese and wine to round out the tasting.

Philip Carpenter has been collecting (and eating) mushrooms all his life. He grew up in the upper Midwest where his family collected morels in the spring every year as a family outing. Following a break from collecting mushrooms after moving to California in the 1970s, his interest in nature and walking in the woods led to his taking a beginning class on mushrooms from David Arora in 1978. He has been extensively self-taught in mushroom identification since then. Philip has been a member of the Fungus Federation of Santa Cruz since it was organized in 1984 and has been an officer in the club for all but 2 of those years; he is currently the organization's Prime Minister. He has been a chief taxonomist for their annual Fungus Fair for the past 15 years or so, and has led forays and classes for UC Santa Cruz, the Monterey Parks District, the Fungus Federation, and numerous other organizations. He is a consultant to the local hospitals and veterinarians in mushroom poisoning cases. He has been invited to assist in the survey of the mushroom diversity of Yosemite National Park by the research team led by UC Berkeley and assists at every long distance foray by assembling species lists of the mushrooms gathered during each foray. Philip has a Ph.D. in Organic Chemistry from Iowa State University and spent his career (now retired) as a chemist and environmental oceanographer.

Participants should dress for being both indoors, and outdoors in field exploration mode – i.e. with boots, hat, etc. – and with rain gear if conditions require. Bring lunch and water. If possible, please also bring a copy of *Mushrooms Demystified* and collecting containers (baskets, etc, but no plastic bags).

This workshop will meet Saturday, February 25, 2012, from 9:00 a.m. to 5:00 p.m. at the Big Chico Creek Ecological Reserve conference center – go to www.csuchico.edu/bccer/directions.shtml for directions. The registration fee is \$100.00 personal, \$125.00 business (\$90.00 for members of Friends of the Herbarium). Please register in advance; class size is limited to 20 participants (class cancelled without a minimum of 8 participants). For more information about workshop content please contact Philip Carpenter at philandmac@sbcglobal.net. For more information about workshop registration please contact the Biology office at (530) 898-5356 or jbraden@csuchico.edu.

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workshop registration form

Please make your check payable to “Friends of the Herbarium” and mail to
Friends of the Herbarium
California State University, Chico
Chico, CA 95929-0515

NAME: _____

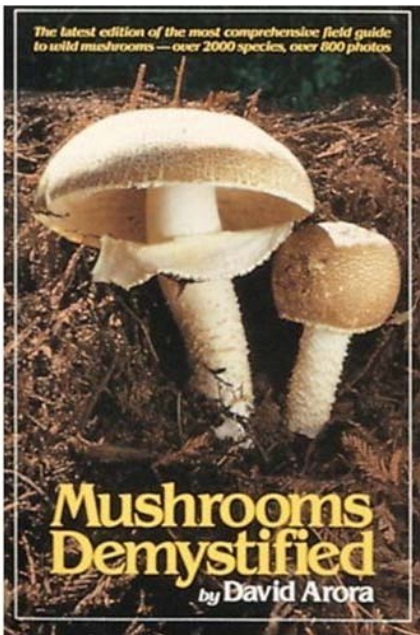
ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: _____

E-MAIL: _____

AMOUNT ENCLOSED: _____



Presented by the Fungus Federation of Santa Cruz



Friday
January 13
3:00 to 7:00 pm

Saturday + Sunday
January 14 + 15
10:00 am to 5:00 pm

SANTA CRUZ
Fungus Fair
2012

Louden Nelson Community Center
301 Center Street | Santa Cruz

Mushroom Exhibits | Fun(gus) Kids Activities | Raffle
Food Booths | Vendors | Mushroom Identification

THE SCHEDULE

ROOM 1 Friday 3:30 – 4:30 Christian Schwarz A California Mushroomer in a Yarksee Forest	ROOM 2 Friday, Saturday and Sunday Additional lectures throughout the day
5:00 – 6:00 Chef Bob Wynn from Bob and Doreen's (pairing with) Winemaker Jeff Emery of Santa Cruz Mountain Vineyard	ROOM 3 Kids Room Open Saturday and Sunday
ROOM 4 Saturday 11:00 – 12:30 Professor Tom Bruns Critical Roles of Fungi in Forests	Admission Friday \$5 Saturday and Sunday \$10 General \$5 Students and Seniors (over 60) Kids under 12 Free
1:00 – 2:30 David Arora The Wheel of Fungi!	
3:00 – 4:30 Chef Todd Spanier, King of Mushroom (pairing with) Winemaker Eric Baugher of Ridge Vineyard	
ROOM 5 Sunday 11:00 – 12:30 Christopher Hobbs Medicinal Mushrooms	
1:00 – 2:30 David Arora The Wheel of Fungi!	
3:00 – 4:30 Chef Joseph Schalte from India Jose	

For information | www.SCFungusFair.org or call 831.684.2275
Second Harvest Food Bank will be available for donations of canned and non-perishable food items.