



55th Annual Wild Mushroom Show

Sponsored by the
Puget Sound Mycological Society

Saturday, October 27, 2018: 12 noon - 6pm
Sunday, October 28, 2018: 10am - 5pm

at **North Seattle College, Old Cafeteria**,
9600 College Way N, Seattle WA 98103
Adults **\$10** / Students **\$5** / Children 12&under **Free**

Welcome to PSMS! We encourage research, education, cultivation, hunting, identification, and cooking of mushrooms. We're one of the largest mycological societies in North America. Learn more about mushrooms and fungi through monthly meetings, guest speakers, classes, workshops, identification clinics, field trips, our monthly newsletter Spore Prints, and our annual show.

Annual membership costs \$30 for individuals or families, and \$20 for full-time students. Please come by the membership table or join online at www.PSMS.org!

PSMS is a registered 501(c)3 nonprofit organization. Your donations are tax-deductible. Contact us to identify your mushrooms and to learn about the wonderful world of fungi!
Office voicemail: (206) 522-6031

Activities

ASK ME Program

Ask volunteers with "ASK ME" signs on their vests!

Cultivation

Make your own oyster mushroom kit and watch it grow!

Kids' Zone: Touch, Feel, Smell Table, and the "Haunted House"

Examine different mushrooms with your senses or glowing in the dark under UV lights ...

Photo Contest

See how mushrooms get turned into an art form!

Arts & Crafts / Dyeing with Mushrooms

Learn about crafts and dyeing fabric with mushrooms!

Cooking & Tasting

Discover how tasty those wild mushrooms can be!

Mushroom Identification / Microscopy

Bring your mushrooms and learn what you found!

Lichen Table

Learn what they are and how they are unique!

Tray Tours

Join an expert talking about the different mushrooms!

Stamps with Mushrooms

Check out one man's passion for myco-philately!

Vendors

Find a treat or gift for yourself, friends, and family!

Lectures - CC1349A - (Baxter)

Saturday 1:00 - 2:00 **Langdon Cook** - Nature's Secret Pantry: Wild Edible Fungi from Patch to Plate

Saturday 2:15 - 3:15 **Daniel Winkler** - Edible & Medicinal Mushrooms of the PNW

Saturday 3:30 - 4:30 **Alana McGee** - Hunting Truffles with Dogs in the Pacific Northwest

Saturday 4:45 - 5:45 **Leon Shernoff** - Boletes of North America

Sunday 11:00 - 12:00 **Daniel Winkler** - Flavorful, Fancy and Foul Fungi

Sunday 12:15 - 1:15 **Leon Shernoff** - What makes a mushroom unusual?

Sunday 1:30 - 2:30 **Dr. Erica Cline** - Mycorrhizal fungi and forests: partners for life

Sunday 2:45 - 3:45 **Danny Miller** - Basic mushroom identification for beginners

About the Mushrooms...

The fungi on display are grouped according to the way they bear their reproductive spores.



AGARICS include all **Gilled** mushrooms

NON-AGARICS bear their spores elsewhere:



Boletes have compact tubes under the cap



Veined mushrooms have folds or "veins"



Puffballs & Earthstars bear spores inside and expel them through a central opening



Cup fungi bear spores on round, cup-shaped fruiting bodies



Polypores have small pores and may be irregularly shaped



Toothed mushrooms bear spores on hanging "teeth"



Clubs & Corals bear spores on upright branches



Jellies have gelatinous fruiting bodies

and many more: **Bird's Nests, Truffles, Crusts & Morel relatives!**