

♣ Pacific Northwest ♣

NAMA CAMP



Randle, WA · 2024



mikuni
wild harvest

***Mikuni Wild Harvest is
Proudly Supporting NAMA
Annual Foray 2024
Welcome to the Flavors of
the Pacific Northwest!***

**Throughout this event, you'll
be savoring our:**

- Seasonal Wild Mushrooms
- Artisanal Dry Wild Products
- Exceptional Year-Round Cultivated Offerings



**Visit our booth to learn more about the
bounty you're experiencing - Discover the
story behind each wild flavor!**

It is vital that those of us who experience this beautiful place today honor the Indigenous people who built complex lives and thriving cultures here long before the advent of Western colonialism. The magnificent forests we now explore have served as sacred homelands of Muckleshoot, Nisqually, Snoqualmie, Cowlitz, Klickitat and Yakama peoples, and others, who first beheld this landscape's humbling majesty and were as surely awed as we now find ourselves. We gratefully acknowledge these peoples' contributions to this region's and continent's history and we celebrate the thriving communities they continue to build.

Welcome to Pacific Northwest Nama Camp!

NAMA's 64th Annual Foray hosts over 300 enthusiastic mycophiles!

NAMA is thrilled to feature a stellar collection of mycologists this year and to provide you with abundant opportunities to delve into the glorious Cascade Mountains fungal ecosystems with 21 individual forays!

We are delighted to partner with four NAMA-affiliated host clubs: South Sound Mushroom Club members, led by Regina Johnson, have tirelessly scouted an unprecedented number of great foray locations; we are extremely grateful to Kitsap Peninsula Mycological Society, Southwest Washington Mycological Society and Coastal Shores and Spores Mycological Society for contributing incalculably to the success of this event.

The Cispus Learning Center Campus has a loop drive connecting the Main Hall (lectures), Education Building (workshops and evening socials), the Sasquatch Room (registration and information), Dining Hall, Bunkhouses and the Gymnasium (Voucher ID Room). Carpooling for forays will assemble in the parking area in front of the Main Hall. When you return from forays, take your collections to the Gymnasium where our Voucher Team will receive them. Evening keynote presentations will take place in the Main Hall Auditorium, followed by evening socials in the Education Building.

Vendors will offer must-have products and publications in the Main Hall, which will also house our annual Silent Auction of items donated by attendees; all proceeds go to the NAMA Scholarship Fund. The Craft Cave is a new offering this year: drop in and try out mushroom paints, buttons, magnets, jewelry and make your own mushroom terrarium!

The NAMA Annual Foray is a great time to catch up with old friends and make new ones! Please consider sharing a meal with folks you don't know to learn about their home clubs. Friday's evening social will feature several cooking stations to sample mushroom dishes and the evening social on Saturday will feature beverages, teas, fermentations and mixology with mushroom-infused syrups.

Special thanks to these vital folks not otherwise listed in the program: David Ansley, Rachel Ballou, Kristen Blizzard, Trent Blizzard, Rachel Bouchillon, Ken Buegeleisen, Julie Case, Jeremy Collison, Heather Dawson & Rye the Truffle Dog, Liv Filialuna, Melodie Gates, Peggy Green, Jon Gunn, Cheshire Mayrsohn, Adele Mehta, Bruch Reed, Luke Smithson, Peter Sonne, Julie Schreiber, Sue Sharples, Corinne Srsen, Gene Turner, Kathy Yerich

Important Foray Information

Important Contact Info

Sue Sharples, Cispus Learning Center: 360.497.7131

Ken Buegeleisen, Foray Committee Chair: 707.326.5211

Peggy Green, Annual Foray Registrar: 319.329.1725

Bruch Reed, Chief Operating Officer: 773.633.9411

For medical or other emergencies, please dial 911

Medical Emergencies

We do not have medical personnel on staff.

Randall Fire & EMS: 360.497.7745

Cell Phone Service

Cell phone service and WiFi may be spotty to nonexistent on the Cispus Learning Center grounds. We plan to use Starlink and as an option to the Cispus WiFi.

Alcohol and Tobacco Use

All indoor areas at Cispus Learning Center are tobacco-smoke-free. Cannabis is also prohibited as Cispus is a federally managed facility. You may bring your own alcohol or homemade beverages.



Western Matsutake *Tricholoma murrillianum*
Proposed State Mushroom of Washington



2024 NAMA FORAY SCHEDULE

THURSDAY, OCT 31ST - HALLOWEEN!

9:00AM–12:00PM	On-the-Way-In FORAY #1: Cowlitz Falls Day Use Area, self-guided, drop in
1:00–7:00PM	Registration: in Sasquatch Room -- late arrivals please contact Foray Registrar Peggy Green at forayregistrar@namyco.org
1:00PM	Voucher ID Room opens in Gymnasium
1:30–5:00PM	Very Early-Bird FORAY #2: Camp Creek Falls Trail
2:00–5:00PM	Early-Bird FORAY #3: North Fork Campground
3:00–5:00PM	Dusk FORAY #4: Tower Rock Campground
3:00–4:30PM	Halloween LECTURE #1 by Sidnee Ober-Singleton: Halloween Fungi: Dead Man’s Foot, Witches Butter, Wood Ears, Stinkhorns and Other Creepy Fungi!
5:00–6:00PM	Dinner & Salad Bar: buffet style, in Dining Hall
6:15–6:45PM	Welcome and Announcements: in Main Hall, Auditorium
6:45–7:30PM	KEYNOTE: Regina Johnson and South Sound Mushroom Club talk about the Gifford Pinchot National Forest and some important foray-safety topics
7:30–8:30PM	Trick-or-Treat on Cispus Campus: stations at every building giving out treats!
8:30–9:00PM	Halloween Fashion Show: there will be prizes!
9:00–11:00PM	Halloween EVENING SOCIAL: Culinary Arts Team provides Halloween snacks!
11:00PM	Quiet Time: Clean up and help folks get to where they need to go

FRIDAY, NOV 1ST

7:30–8:30AM	Breakfast: buffet style, in Dining Hall
8:30AM–4:00PM	All-Day FORAY #5 (with sack lunch): La Wis Wis Campground
8:30AM–12:00PM	FORAY #6: Hike from Cispus: Covell Creek Falls (walk behind falls) and Angel Falls
8:30–9:30AM	Open Myc Lecture #1: in Library
9:00–11:30AM	COMMUTERS’ FORAY #7: meet in Randle at 9:00 AM: carpool up Road 75 to two foray sites
9:00–11:30AM	FORAY #8: for Evergreen State College students: Road 76
9:00AM–12:00PM	WORKSHOP: Beginning Fungal Microscopy #1, with Susan Holmes Hands-on class covers basic fungal microscopy techniques



2024 NAMA FORAY SCHEDULE

9:00AM–3:00PM	Beginners WORKSHOP (2 Days): Meet in Education Building for immersive 2-day experience co-taught by Jon Sommer and Rachel Zoller
9:00AM	Silent Auction Opens: in Main Hall
9:00AM–4:00PM	CRAFT CAVE: in Main Hall - drop in and make arts and crafts with fungi!
9:30–11:30AM	LECTURE #2: Syrena Whitner in Main Hall, Auditorium: Aquatic Fungi are Understudied and Amazing; Syrena takes us through the basics of aquatic fungi
9:30–11:30AM	LECTURE #3: Danny Miller in Main Hall, Little Theater: The DNA Revolution and How It's Not the Magic Bullet We Hoped It Would Be
10:00–11:30AM	WORKSHOP: Pickle Your Mushrooms #1, with Mahogany Williams, in Education Building
11:00AM–12:00PM	Open Myc Lecture #2: in Library
12:00–1:00PM	LUNCH: buffet style, in Dining Hall
12:30–1:30PM	Voucher Training: in Gymnasium, drop-in for instructions on best methods of collecting and documenting fungi and using voucher field slips
1:00–2:00PM	Open Myc Lecture #3: in Library
1:00–4:30PM	FORAY #9: Road 1270 alongside the Cowlitz River near La Wis Wis
1:00–4:30PM	FORAY #10: Iron Creek Campground w/Heather Dawson & Rye the Truffle Dog
1:00–4:30PM	Self-Guided Forays: go to any foray location after the scheduled foray
1:00–4:30PM	WORKSHOP: Social Media Foray #11 with Gordon Walker and Aaron Hilliard lecture in Main Hall Evergreen Room, then carpool to Woods Creek to foray
1:30–3:00PM	WORKSHOP: Pickle Your Mushrooms #2, with Mahogany Williams in Education Building
1:30–4:30PM	WORKSHOP: Beginning Fungal Microscopy #2, with Susan Holmes hands-on class covers basic fungal microscopy techniques
1:30–3:00PM	LECTURE #4: Noah Siegel in Main Hall, Little Theater: Boletes of the Pacific Northwest
1:30–3:00PM	LECTURE #5: Aaron Tupac in Main Hall, Auditorium: NAMA Conservation and Stewardship Committee: What Is Conservation Mycology?
2:00–5:00PM	WORKSHOP: Mushroom Sketching with Chris "Corvidopolis" Adams in Main Hall, Evergreen Room. All materials provided.
3:00–4:00PM	Open Myc Lecture #4: in Library



2024 NAMA FORAY SCHEDULE

3:30–5:00PM	LECTURE #6: Dr. Michael Beug in Main Hall, Auditorium: Medicinal and Culinary Mushrooms to Heal Your Body, Mind, Spirit and the Planet!
4:00–5:00PM	NAMA Leadership Meetup: in Main Hall, Little Theater
4:15–4:45PM	Daily ID Walkthrough with Noah Siegel and Christian Schwarz: What Came In Today?!
5:00–6:00PM	Dinner & Salad Bar: buffet style, in Dining Hall
6:15–7:00PM	Evening Presentation in Main Hall Auditorium: Announcements, Daily Voucher Report, Finds of the Day, NAMA Awards and Scholarships
7:00–8:00PM	KEYNOTE: Christian Schwarz: Mushroom Bioregions: Where and Why Do Mushrooms Live Where They Do? A Tour of Distinct Macrofungal Communities
8:00–11:00PM	EVENING SOCIAL: Culinary Mushroom Tastings: 5 chefs prepare foraged fungi
9:00–10:00PM	WORKSHOP: UV Light Night Hike with Alan Rockefeller and Pat Mitchell Meet in front of Education Building
11:00PM	Quiet Time: Clean up and help folks get to where they need to go

SATURDAY, NOV 2ND

7:30–8:30AM	Breakfast: in Dining Hall
8:30AM–4:00PM	All-Day FORAY #12 (with sack lunch): Elk Pass & Mosquito Meadows Trail #292
8:30–11:30AM	FORAY #13: Road 23 Bridge over Cispus River; both sides of river accessible Extended foray option: 11:30 to 2:00 PM, with sack lunch: more Road 23 sites
8:30–11:30AM	FORAY #14: Adams Fork Campground Extended foray option: 11:30 AM to 2:00 PM, with sack lunch: Road 5601
8:30–9:30AM	Open Myc Lecture #5: in Library
9:00–11:30AM	COMMUTERS' FORAY #15: meet in town of Packwood at 9:00 AM, carpool to Skate Creek Park
9:00AM–3:00PM	Beginners WORKSHOP (second day): Meet in Education Building, immersive 2-day experience co-taught by Jon Sommer and Rachel Zoller
9:00AM–4:00PM	CRAFT CAVE: in Main Hall - drop in and make arts and crafts with fungi!
9:30–11:30AM	LECTURE #7: Danny Miller in Main Hall, Auditorium. DNA: The Secret History of Mushrooms. What Are the Biggest Surprises that Recent DNA Studies Reveal
9:30–11:30AM	LECTURE #8: Dr. Michael Beug in Main Hall, Little Theater: Marvelous and Unusual Mushrooms of Mount Rainier, Mount Adams and Mount St. Helens



2024 NAMA FORAY SCHEDULE

10:00–11:30AM	WORKSHOP: Graham Steinruck Chef Workshop #1, in Education Building: How to Harvest, Process, Store, Preserve and Enjoy these Fruits of the Forest
11:00AM to 12:00PM	Open Myc Lecture #6: in Library
12:00–1:00PM	LUNCH: buffet style, in Dining Hall
1:00–2:00PM	Open Myc Lecture #7: in Library
1:00–4:30PM	FORAY #16: Cat Creek
1:00–4:30PM	FORAY #17: Trail from White Pass High School
1:00–4:30PM	Self-Guided Forays: go to any foray location after the scheduled foray
1:00–4:30PM	WORKSHOP: Social Media Foray #18 with Gordon Walker and Aaron Hilliard lecture in Main Hall Evergreen Room, then carpool to Kraus Ridge
1:30–3:00PM	WORKSHOP: Graham Steinruck Chef Workshop #2, in Education Building: Introduction to North American Matsutake
1:30–3:00PM	LECTURE #9: Daniel Winkler in Main Hall, Auditorium: The Best of Mushroaming: Fabulous Fungi of the PNW, Colombia, Bhutan & Alps
1:30–3:00PM	LECTURE #10: Syrena Whitner in Main Hall, Little Theater: Deep Dive on Aquatic Fungi
2:00–5:00PM	WORKSHOP: Pine Needle Basket Making with Marion Richards in Main Hall, Evergreen Room. All materials provided.
3:00–4:00PM	Open Myc Lecture #8: in Library
3:30–5:00PM	LECTURE #11: Shannon Adams in Main Hall, Auditorium: Saucepan to Science
3:30–5:00PM	LECTURE #12: Spike Mikulski in Main Hall, Little Theater: Mushroom Edibility and Consumption Safety
4:15–4:45PM	Daily ID Room Walkthrough with Noah Siegel & Christian Schwarz: What Came In Today?!
5:00–6:00PM	Dinner & Salad Bar: buffet style, in Dining Hall
6:15–7:00PM	Evening Presentation in Main Hall Auditorium: Announcements, Daily Voucher Report, Finds of the Day, NAMA Awards and Scholarships
7:00–8:00PM	KEYNOTE: Chief Mycologist Noah Siegel: Adventures of a Mycohobo: A Photo Safari of Some of My Favorite Mushrooms and Ecosystems
8:00–11:00PM	EVENING SOCIAL: Mixology - beverages with syrups, tinctures and botanicals



2024 NAMA FORAY SCHEDULE

8:30PM	Silent Auction Closes in Main Hall: winners please pick up your items!
9:00–10:00PM	WORKSHOP: UV Light Night Hike with Alan Rockefeller and Pat Mitchell Meet in front of Education Building
11:00PM	Quiet Time: Clean up and help folks get to where they need to go
SUNDAY, NOV 3RD-DAYLIGHT SAVINGS TIME ENDS: SET YOUR CLOCKS BACK ONE HOUR!	
7:00–8:00AM	EARLY Breakfast (due to Daylight Savings time): buffet style, in Dining Hall
8:30AM–4:00PM	All-Day FORAY #19 (with sack lunch): Chambers Lake, Walupt Lake and Midway Trailhead. NO RETURN TO CISPUS
8:30–10:00AM	Voucher Collections Walkthrough with Noah Siegel: review and discuss collected fungi. Culinary Arts Team will set up displays of edibles and lookalikes.
10:00AM–11:30AM	Pack up, clean up: lost-and-found in Sasquatch Room Everyone off Cispus campus by 2:00 PM (no overnight stays permitted)
11:30AM–12:30PM	Early Lunch & Salad Bar: buffet style, in Dining Hall
1:00PM	END OF EVENT: Thank you for participating in our 64th Annual Foray!
1:00–4:00PM	On-the-Way-Out FORAY #20: Kosmos Wildlife Area and Taidnapum Park. NO RETURN TO CISPUS
1:00–4:00PM	On-the-Way-Out FORAY #21: Quartz Creek Big Trees Loop. NO RETURN TO CISPUS

IMPORTANT NOTES

All forays leave from the Main Hall Parking Lot unless otherwise specified
Please be 15 to 20 minutes early as forays must always leave ON TIME!



Pacific Golden Chanterelle *Cantharellus formosus*
Official State Mushroom of Oregon

Meet Your 2024 NAMA Foray Speakers



Presenter: Chris Adams

Workshop: *Mushroom Sketching*

Workshop: *Craft Cave*

Chris is the creative mind behind Corvidopolis, The Mushroom Tarot and Sporelust! Raised in the PNW, he has always had a love of the outdoors and creating art. After

studying architecture at university he began working as an illustrator & printmaker, and has continued down that path for over a decade. In his late 20s he was introduced to mushroom foraging, and sometime around 2014 those two passions collided... the rest is history! Most recently he has begun to find himself in a position of accidental science educator by tricking people into learning about mycology & biodiversity through his artwork, which often utilizes recognizable popular culture references while maintaining key elements of morphological accuracy.



Presenter: Shannon Adams

Lecture: *Sausepan to Science*

Shannon Adams, a Seattle-based amateur mycologist, combines her passion for fungi with her professional role as a User Experience Researcher in a tech company. Her fascination with fungi was sparked over 20 years ago upon her relocation to the Pacific

Northwest, where the region's diverse fungal species inspired her to start painting fungi. Presently, Shannon's interest has evolved towards fungal taxonomy, especially within the genus *Cortinarius*. She dedicates her time to observing, collecting, identifying and describing new species within this genus. Her personal herbarium boasts over 700 collections and she has successfully published descriptions of four new species. In addition to her mycological pursuits, Shannon has been actively teaching botanical illustration and fungal microscopy. She also serves as a moderator for several PNW mushroom identification groups and maintains a website dedicated to supporting the identification of *Cortinarius* species.

Douglas fir *Pseudotsuga menziesii*
Official State Tree of Oregon

Douglas fir cone mushrooms *Strobilurus trullisatus*





Presenter: Dr. Michael Bueg

Lecture: *Medicinal/Culinary Mushrooms: Fantastic Fungi to Save Body, Mind, Spirit, and the Planet*

Lecture: *Marvelous and Unusual Mushrooms of Mount Rainier, Mount Adams, and Mount St. Helens*

After completing his PhD in Chemistry at the University of Washington in 1971, Dr. Bueg taught at Harvey Mudd College for 1 year before teaching chemistry, environmental studies, mycology, and organic farming for 32 years at The Evergreen State College in Olympia, WA. He started mushrooming in 1968 and began photographing fungi in 1973; with his photographs appearing in well over 80 books and articles. In 1974 he joined the Pacific Northwest Key Council and NAMA, where he served on the Education Committee, chaired both the Toxicology Committee and the Editorial Committee and was editor of the journal *Miclavinea*. He won the 2006 NAMA Award for Contributions to Amateur Mycology. Most recently, he wrote *Mushrooms of Cascadia: An Illustrated Key* (Fungi Press 2021, first edition; Ten Speed Press 2024, second edition). He considers virtually everything he does as part of his mission to make our world a better place through appreciation of our natural world.

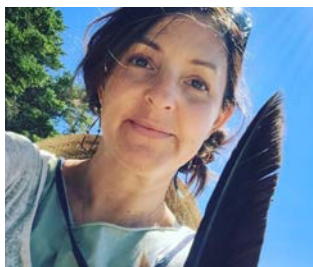


Presenter: Aaron Hilliard

Workshop: *Friday & Saturday Social Media Lecture & Foray*

Aaron Hilliard is an amateur mycologist and educator from Port Orchard, WA. A father and active outdoorsman, his love for fungi started young when his grandma introduced him to wild mushroom foraging. After spending 20 years hunting for edible mushrooms he joined the Kitsap Peninsula Mycological Society and immediately served on the board as a trustee. He is currently the vice president and program director. Aaron's passion for video making and mushroom foraging came together when he started a YouTube channel called Mushroom Wonderland. The channel is wildly popular, with over 70,000 subscribers. He loves giving presentations for clubs and festivals, leads forays and has a deep interest in mushroom taxonomy and microscopy.





Presenter: Susan Holmes

Workshop: *Beginning Fungal Microscopy Workshop 1*

Workshop: *Beginning Fungal Microscopy Workshop 2*

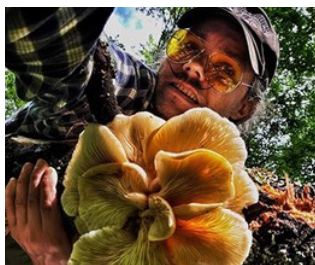
Susie Holmes is a founding member of the Cascade Mycological Society and biology faculty member at Lane Community College in Eugene, Oregon where she teaches mushroom biology and plant science courses. With interests in biodiversity and landscape ecology, she works with students to research phenology and fungal ecology and has cofounded a Fungal Diversity Project, titled Macrofungi of Lane County. She has taught fungal microscopy courses for mycology clubs in the PNW and she co-organizes the annual Mount Pisgah Mushroom Festival in Eugene.



Presenter: Regina Johnson

Keynote: *Ecology of Gifford Pinchot forest*

Regina Johnson is a restoration ecologist working throughout western Washington with a B.S. in Conservation from UC Berkeley, and a Masters in Environmental Studies from The Evergreen State College. Being an ecologist means knowing a little bit about a lot of things, and how living things interact with each other and their environment. Turns out that fungi are a critical component of the biosphere, partnering with plants to provide nutrients, limiting plant populations through disease, and finally breaking down dead plants to create soil for the next generation of plants. Regina has been a member of SSMC and the local native plant society for just over a decade. At SSMC she is the Botanist, the Polypore Queen, and the Foray Coordinator.



Presenter: Spike Mikulski

Lecture: *Mushroom Edibility & Consumption Safety*

Spike is the Executive Chef at Pot au Feu Bistro in Providence, Rhode Island where he gets to prepare & serve foraged ingredients you can't find on any other menu in New England. He is Rhode Island's first mushroom forager approved by the state to sell wild mushrooms commercially & teaches the state's certification program once a year for those also interested in foraging mushrooms for local restaurants and markets. During the rainy season, Spike enjoys studying the Amanitaceae, some of which make up his top ten edibles. Spike is an *Amanita* expert & northeast specialist identifier for the Poisons Help: Emergency Identification for Mushrooms & Plants Facebook group.



Presenter: Danny Miller

Lecture: *DNA – the biggest revolution since the invention of the microscope?*

Lecture: *DNA: The Secret History of Mushrooms*

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, ID Committee coordinator and an emergency poisoning point person for King County WA Poison Control. Danny also belongs to the PNW Key Council and is a coauthor of MycoMatch (formerly MatchMaker) with Ian Gibson, the free PNW mushroom ID program. He has a big interest in taxonomy and figuring out where all of the mushrooms fit into the fungal tree of life and is working to collect the DNA of every PNW species to determine which still need names.



Presenter: Pat Mitchell

Workshop: *Friday & Saturday UV Night Hikes*

Pat Mitchell is a self-taught amateur mycologist. Originally from a suburb outside of Chicago, he now lives with his wife and three children in central Virginia where, in 2018, he became the cofounder and president of the Blue Ridge Mycological Society. Mitchell also works with the Lynchburg Parks & Rec. as the Mycology Communicator, teaching basic mycology courses for residents and nonresidents of Lynchburg.



Presenter: Sidnee Ober-Singleton

Lecture: *Halloween fungi: dead man's foot, witches butter, wood ears, stinkhorns, and other creepy fungi!*

Workshop: *Craft Cave*

Sid grew up in the PNW, and always had an interest in fungi. His love was cemented during an undergraduate research program on mycoremediation at Lane Community College. After continuing research and education at LCC and getting a position studying fungus-growing ants at the University of Oregon, he spent 7 years in research and teaching. He has a special interest in fungal genetics and mating, morel ecology, fluorescence microscopy, and applied biotechnology to the ends of cultivation, mycoremediation, cellulotics, and use for their diverse metabolites, including finding new uses for fungi that no one has thought of before.



Presenter: Marion Richards

Workshop: *Pine Needle Basket Making*

Workshop: *Craft Cave*

Marion Richards is originally from southern Oregon but currently resides just outside of Seattle. She attended the University of WA and has a bachelor's degree in environmental studies, as well as a degree and license as a Licensed Veterinary Technician.

A member of the Snohomish County Mycological Society and Puget Sound Mycological Society, she is the past vice president of PSMS, and current chair of both their Arts & Crafts and Show Committees. Over the past 5 years, Marion has developed a passion for natural dyes and besides teaching classes through PSMS, her rug-hooking guild, local art council and schools, she grows a garden with dye plants and forages for dye mushrooms. Dreaming of colors and using natural pigments for various fiber art projects is now her key focus and she hopes to share that passion with others!



Presenter: Alan Rockefeller

Workshop: *Friday & Saturday UV Night Hikes*

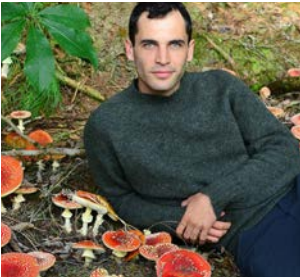
Alan is a mycologist specializing in DNA barcoding, field photography and fungal microscopy. He has been studying fungal diversity for more than two decades, photographing more than 2,500 species. Alan regularly leads forays all over North America, including Mexico, where he has been studying mushroom diversity for 15 years and is consequently bilingual. His contributions to community science are

prolific, having taught thousands of people how to extract and amplify the DNA of their mushroom finds. As of today, he has uploaded more than 700 of his own fungal DNA sequences to Genbank and is a coauthor on several scientific papers, including documentation of new species of bioluminescent *Mycena* and *Psilocybe*. He is devoted to the art of macroscopic mushroom identification and spends hours each day identifying mushrooms for the general public; having identified over 300,000 fungi on websites like iNaturalist, Mushroom Observer and in various Facebook groups.



Questionable Stropharia

Stropharia ambigua



Presenter: Christian Schwarz

Keynote: *Mushroom Bioregions of The United States*

Christian Schwarz studied Ecology and Evolution at UC Santa Cruz but he is most well known as a field mycologist. He has coauthored two field guides: *Mushrooms of the Redwood Coast* and *Mushrooms of Cascadia* (Backcountry Press), both with Noah Siegel.

He primarily spends his time seeking, photographing, collecting, teaching about and publishing research on North American macrofungi. He has served on the IUCN Red List Working Group and is a research associate of the Ken Norris Center for Natural History at UC Santa Cruz, where he teaches undergraduate courses in mycology and community science.



Presenter: Noah Siegel

Keynote: *Adventures of a Mycohobo*

Lecture: *Boletes of the Pacific Northwest*

Noah has spent over three decades seeking, photographing, identifying and furthering his knowledge about all aspects of macrofungi. He has hunted for mushrooms throughout the U.S. and Canada as well as New Zealand, Australia

and Cameroon. He is one of the premier mushroom photographers in the nation and his technique and attention to detail are unrivaled, arising from a philosophy of maximizing utility for identification purposes while maintaining great aesthetic appeal. His photographs have appeared on the covers and in articles of *FUNGI Magazine* and in many mushroom books and club publications. He authored, along with Christian Schwarz, *Mushrooms of the Redwood Coast* and *Mushrooms of Cascadia* (Backcountry Press), as well as *A Field Guide to the Rare Fungi of California's National Forests*. He is currently working on *Mushrooms of Alaska* with Steve Trudell and Kate Mohatt. Noah travels and lectures extensively across America, following the mushrooms from coast to coast and everywhere in between.



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shop.namyc.org



Presenter: Jon Sommer

Workshop: *2-Day Beginner's Workshop*

Jon Sommer received a bachelor's degree in botany from Humboldt State University and master's degrees in botany and plant pathology from the University of California, Davis. He has studied mushroom identification with notable mycologists including Drs. David Largent, Orson Miller, Harry D. Thiers and Daniel Stuntz. He

has led mushroom forays and taught classes on mushroom identification across the United States for more than 40 years. A member of the Colorado Mycological Society since 1993, Jon currently serves as club president.



Presenter: Graham Steinruck

Workshop: *Intro to North American Matsutake*

Workshop: *How to harvest, process, store, preserve and enjoy these fruits of the forest.*

Graham is a chef, forager and aspiring mycologist. His work features wild ingredients in unique preparations inspired by the natural world. He received the prestigious Zagat "30

Under 30" Award for his dedication to cooking and foraging and has contributed recipes to many cookbooks. He is one of Colorado's certified wild mushroom identification experts, licensed to identify over 60 species of wild and edible mushrooms for the food industry and is also the chef of the Telluride Mushroom Festival Fungi Dinner. He recently founded a company called Biodiversity Collective, an event company that creates travel experiences supporting biodiversity surveys and research projects. Their first project, the Kaua'i Fungal Biodiversity Survey, was just completed in November 2023.



Short Stemmed Russula
Russula brevipes



Lobster Mushroom
Hypomyces lactifluorum



Presenter: Tiffa Theden

Workshop: *Craft Cave*

Tiffa is a feral creature who lives in the Cascades in north-central Washington. She is enamored with the fungal kingdom and likes to make illustrations and linocuts of these beautiful little organisms in her free time. She volunteers with several different plant and fungi nonprofits (WNPS, FunDiS, NWL)

mostly doing design work, and is on the NAMA Visual Arts Committee.



Presenter: Rose Tursi

Workshop: *Craft Cave*

Rose is an illustrator by profession. When she's not creating art, she loves spending time outside exploring the natural world. She's led forays and ecological walks for many organizations throughout the country and is an advocate of the community science movement. Her happy place is at the

crossroads of art and mycology, and most recently has been experimenting with and teaching paint making using fungi as the binder and pigment sources. She currently serves as NAMA's Visual Arts Committee Chair.



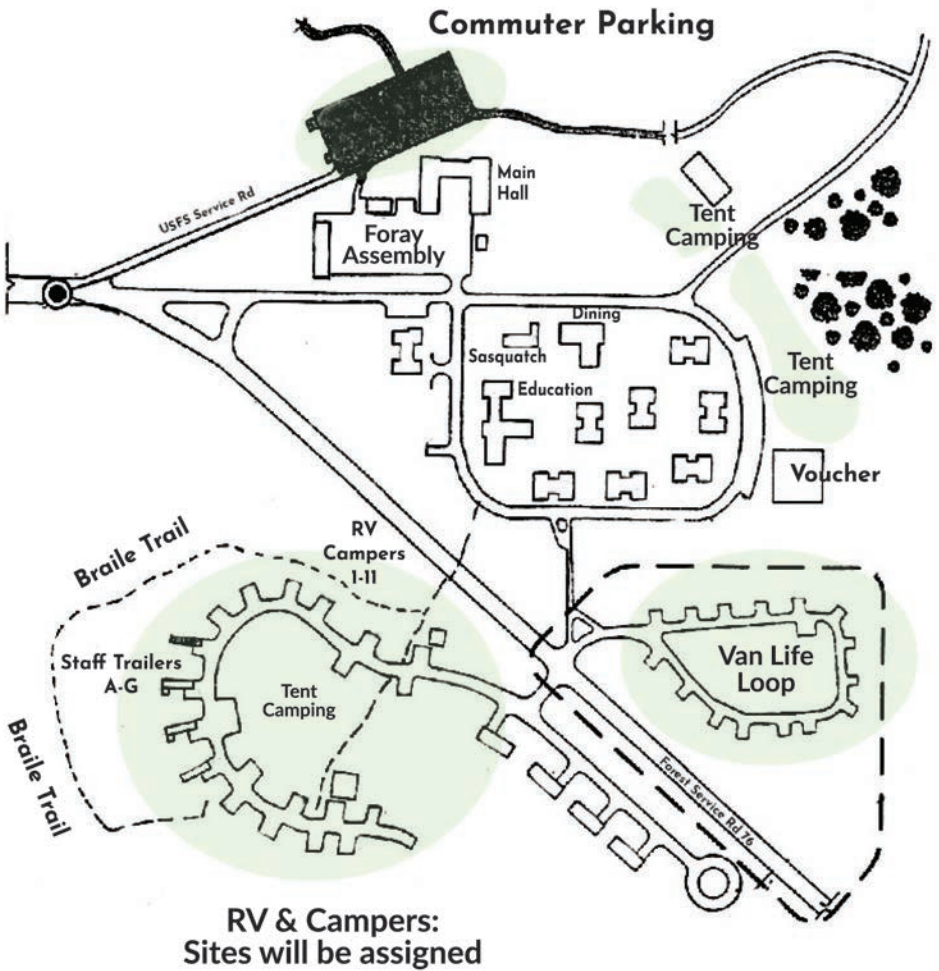
Presenter: Aaron Tupac

Lecture: *Conservation and Stewardship Committee - What is conservation mycology?*

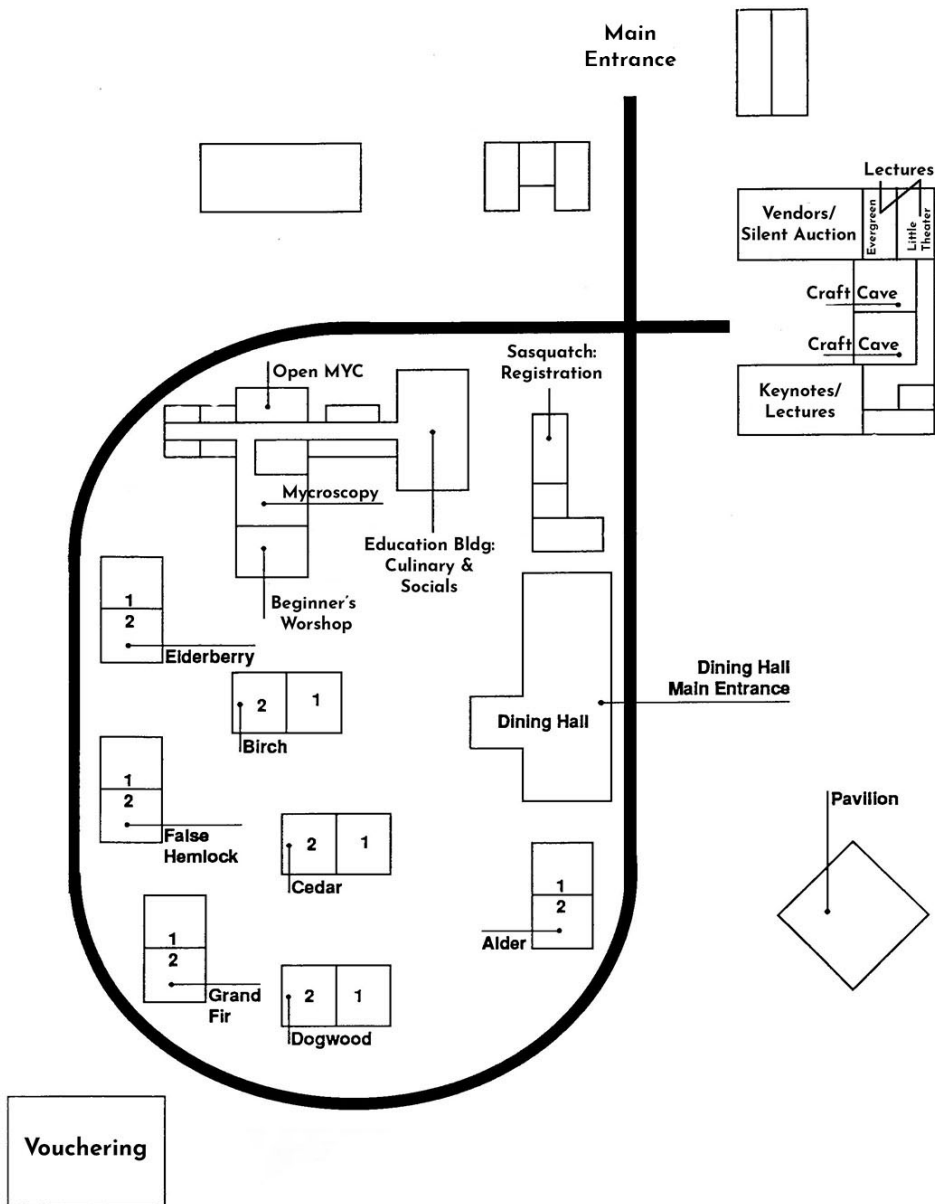
Aaron Tupac (they/them) is a mycologist, educator, community organizer, and speaker based in Los Angeles. Aaron is the organizer of the fungi-focused community education group Exploring the Mycoverse. Aaron works for the Fungal Diversity Survey, the only nonprofit focused on North

America's fungal biodiversity and conservation. They serve as a fungi collector for the California Fungal Diversity Survey, the first government-funded state-wide project of its kind. Aaron is also the founding chair of NAMA's Conservation and Stewardship Committee and is passionate about fungi conservation advocacy, ecological restoration and making fungi education accessible for all ages and demographics. As a lover of the more-than-human world, they are fascinated with fungi's essential role in the interconnection of all living beings.

Cispus Site Overview



Cispus Map





Presenter: Dr. Gordon Walker

Workshop: *Friday & Saturday Social Media Lecture & Foray*

Dr. Gordon Walker is originally from Cambridge, MA but also spent time growing up on the Northshore of Massachusetts. He attended UC Santa Cruz, obtaining a B.S. in Biochemistry and then attended UC Davis, where he completed his PhD in Biochemistry and Molecular Biology. Gordon then worked for Opus One winery, isolating wild yeasts and pioneering new wine technologies. He spent time working in biotechnology around the Bay Area, then returned to UC Davis where he completed postdoctoral work on fermentation process control. Besides his passion for all things fungi and fermentation, he is an avid chef, forager, sailor, SCUBA diver and gardener. He resides in Napa, CA.



Presenter: Syrena Whitner

Lecture: *Aquatic Fungi*

Lecture: *Deep Dive on Aquatic Fungi*

Syrena Whitner was awarded the 2023 NAMA Memorial Fellowship in honor of Dr. Tom Volk. She is a fifth-year PhD candidate at the University of Hawai'i at Mānoa. She received her BS in Integrative Biology from Michigan State University in 2018, where her love of fungi and symbioses began while studying lichen ecology and secondary chemistry in the MSU Herbarium. Following graduation, Syrena moved to San Diego where she joined the Gerwick lab at Scripps Institute of Oceanography, studying secondary metabolite production and biosynthetic gene clusters in marine cyanobacteria. Combining her love for fungi and the ocean, she pursued her PhD in the Amend Lab where her thesis is centered on marine fungal ecology, specifically their role in the marine carbon cycle. Her current research utilizes metatranscriptomics and fluorescence microscopy to characterize fungal metabolic activity, associations with other microorganisms, community composition and succession of both parasitic and saprotrophic fungi from pelagic ecosystems. In her free time, Syrena can be found surfing, hiking, traveling or drinking coffee with her friends.



Presenter: Chef Mahogany Williams

Workshop: *Pickle Your Mushrooms #1*

Workshop: *Pickle Your Mushrooms #2*

Mahogany completed training at the Seattle Academy of Culinary Arts in 2017 and went on to work closely with James Beard Award-winner Tamara Murphy at her principal establishment, Terra Plata. This experience ignited her passion for farm-to-table cuisine. Mahogany also spent significant periods of her life living and working in the food capitals of the world, learning time-honored preparation methods from local artisans in the backcountry of France, Spain and Italy. Today, she aims to blend the flavors of her travels with the homestyle cooking she grew up eating, inspired by the soul food classics her mother and grandmother served. Her philosophy centers on offering fresh, hand-crafted bites that reflect the changing tastes of her community. www.thepickledchef.com



Presenter: Daniel Winkler

Lecture: *The Best of Mushroaming - Fabulous Fungi from the PNW, Colombia, Bhutan & Alps*

Daniel has hunted mushrooms for the last 25 years in the PNW and is the author of more than a half-dozen field guides, including most recently *Fruits of the Forest: A Field Guide to Pacific Northwest Edible Mushrooms*. He grew up collecting and eating wild mushrooms in the Austrian Alps and has managed to blend his career as an ecologist and geographer, researching the enormous fungal economy of rural Tibet. Since 2007, Daniel has organized mushroom focused ecoadventures to Bhutan, Tibet, the Amazon, Colombia, the Austrian Alps and the Pacific Northwest, through his travel agency MushRoaming. Past PSMS vice president, he shares his enthusiasm as a mushroom educator and guide by combining stunning photography with an often-funny blend of entertaining stories and scientific information.



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Presenter: Dr. Andy Wilson, PhD

Workshop: *Voucher Room & Lord of all Fungi*

Dr. Andrew Wilson is the Assistant Curator of Mycology in the Sam Mitchel Herbarium of Fungi at Denver Botanic Gardens. For Dr. Wilson, the discovery of mycology began back in the late 90's at San Francisco State University in taking classes from world-renowned mushroom taxonomist Dr. Dennis Desjardin. Working with Dennis, he earned a Masters degree studying the mushroom genus *Gymnopus* from Java and Bali. He later went on to earn a PhD in the lab of Dr. David S. Hibbett at Clark University. His project took him back to southeast Asia, this time to study the ecology and evolution of the enigmatic puffball genus *Calostoma* and relatives. In 2009, he graduated and began a postdoc with Dr. Gregory Mueller at the Chicago Botanic Garden, where he explored the systematic evolution of the Cantharellales and the model ectomycorrhizal genus *Laccaria*. Dr. Wilson is working on a regional contribution to the Fungal Diversity Survey (FunDiS) that encompasses the state of Colorado. In this effort, he is training students on how to study biodiversity using DNA sequence analysis. He is also working on new tools in DNA sequencing to better sample and study fungal diversity.



Presenter: Rachel Zoeller

Workshop: *2-Day Beginner's Workshop*

Rachel hails from the enchanting landscapes of the Pacific Northwest, where her childhood was steeped in outdoor adventures. It wasn't until adulthood that she truly discovered the magic of mushrooms. A chance encounter with a chanterelle opened her eyes to the vibrant world that had thrived beneath her feet, unnoticed, for years. From that moment, she was captivated and her journey into the realm of mycology began. Having grappled with the complexities of mushroom identification and the dense language of mycology, she understands the challenges newcomers face. "Yellow Eleanor" was born out of a desire to demystify this realm and provide a welcoming space for learners of all levels with accessible resources and guidance.

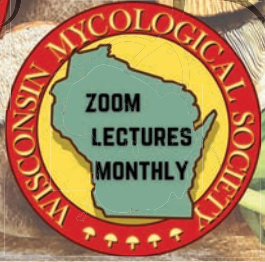
Pacific Banana Slug *Ariolimax columbianus*





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Safety Basics

Be Prepared: Keep yourself and your foray teams safe by being prepared for adventure. Arrive early for foray departures and be on time for meals so you are well nourished before heading into the woods.

Apparel: Good walking shoes or hiking boots, long-sleeved shirts, long pants. Socks are recommended. Rain gear, sun protection, gloves and a hat are prudent as weather can change quickly. It's hunting season; safety-orange gear is always recommended.

Safety: Stay hydrated. Set your phone/watch to keep track of when to return to the foray vehicle. Carry a whistle for emergency situations. A small first-aid kit and a personal headlamp or flashlight are prudent.

Ticks: There are probably no ticks!

Snakes: There are definitely no dangerous snakes!

Mountain Lions: *Mountain lions are present but rarely encountered. Avoid hiking alone. If you encounter a mountain lion, stay calm, facing the animal. Do not run or crouch down. Raise your arms above your head to appear larger and speak in a loud voice. If the lion advances, throw stones and sticks toward but not at it. If it continues to advance, throw stones and sticks at it. If a lion attacks, fight back. **advice paraphrased from National Park Service website.*

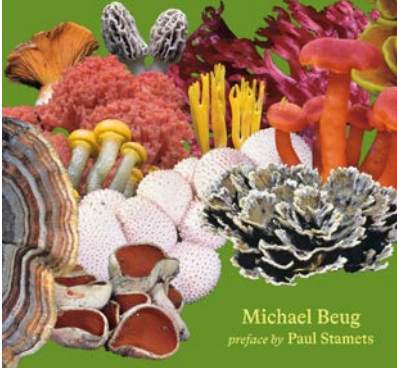


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Mushrooms of Cascadia

An Illustrated Key to the Fungi of the Pacific Northwest, Second Edition



Michael Beug
preface by Paul Stamets



Your Key to Identifying the Mushrooms of the Pacific Northwest

In this unique and comprehensive field guide, mycologist Dr. Michael Beug helps mushroom hunters of all levels navigate an often bewildering array of species by clearly identifying features that separate one chance from another. By answering simple questions ("Does the mushroom have gills?" "Is the underside smooth or veined?") and consulting the full-color photos, the field guide can help to sort through the process of successfully identifying your find.

Covering gilled and non-gilled species of Cascadia, Idaho, Arizona, Oregon, and many many more—and including descriptions of localities and sterile species—Mushrooms of Cascadia presents 3,000 species of mushrooms commonly found in the Pacific Northwest, and nearly 100 photographs. With its readable guide, even beginner foragers can learn how to distinguish an edible (our seasonal series from a poisonous one).

Michael Beug spent decades studying and caring foraging in the Pacific Northwest. College for thirty-two years. He has been active in the North American Mycological Association and the Pacific Northwest Mycological Society since 1974, regularly giving mushroom workshops. He has co-authored numerous papers of North America and his mushroom photography has appeared in more than eighty books and articles. He regularly writes about mushrooms to Mycophilia, The Mycophile, and Fungi Magazine and has discovered nearly 100 new mushrooms species from various areas. He lives in the Columbia River Gorge area of Washington.



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Collecting Fungi for Science

NAMA is proud that our members have been creating important research specimens for such fungaria as Chicago's Field Museum and Denver Botanic Garden. Below are helpful instructions that will enable you to collect excellent scientific specimens that may be accessioned into permanent museum collections and secure yourself a little piece of mycological immortality!

How to Collect Fungi for Science

Use a sturdy knife, dig under the duff, bark or other substrate to remove the entire specimen, keeping the base intact and any rhizomorphs or mycelia attached if possible.

- Pick fresh, intact specimens; specimens that are in poor condition are only useful if they are the only example of a species.
- Collect specimens of varying maturities when available. Otherwise, we do not need multiple specimens of the same species.
- Place each collection in its own wax bag to avoid cross-contamination. Do not clean the specimens; leaves, dirt, bark, moss, etc. from the substrate can assist mycologists greatly with accurate identification.

Please **fill out a foray field slip as completely as you can** and place it in the wax bag with the specimen. Always print clearly; your writing must be legible. Please be sure to include the following:

- the **foray number** (numbers go from 0, for grounds of Cispus, to 21)
- **INCLUDE YOUR NAME**; we may want to ask questions, or recognize you for a find-of-the-day!

Dropping Off Specimens for ID and Vouchering

The Voucher Collection Project specimen-collection room is located in the Gymnasium. Presorting tables will be right inside, labeled with the number of each individual foray site.

- Place each species on its own tray, with its field slip.
- **DO NOT take your mushrooms to the ID tables.** Let the identifiers sort through them. From the presort foray table, your specimens must go through several steps first:
 1. ID confirmation by a designated identifier
 2. photography and entering into the foray database
 3. sampling for DNA analysis

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Pacific Northwest NAMA Camp Forays

1. Cowlitz Falls (Self Guided, On-the-Way-In Foray)

Thursday 9:00am - Noon | Elevation: 800' | Drive: 30 min

This broad, flat park along the Cowlitz River west of Randle is laced with easy trails through mature fir, hemlock and native understory. Bonus habitat: Broad grassy meadows with walkable forest edges. Note: the park is scheduled to be closed up through Oct 30th, so we will be arriving on the first day it reopens.

2. Camp Creek (Very Early Bird)

Thursday 1:30 - 5:00pm | Elevation: 800' | Drive: 20 min

with Jeremy Collison and Corinne Srsen

This moderate trail, and the open walkable woods alongside, are a short drive from Cispus. Bonus: the trail leads to a pretty waterfall.

3. North Fork (Early Bird)

Thursday 2:00 - 5:00pm | Elevation: 1426' | Drive: 10 min

with Danny Miller and Gene Turner

Campsites, roadsides, trails and a creek all provide explorable habitats at this pretty campground, less than 10 minutes from Cispus. It's mostly flat terrain.

4. Tower Rock (Dusk)

Thursday 3:00 - 5:00pm | Elevation: 1100' | Drive: 5 min

with Aaron Tupac and Ben Kinsley

If you love searching along the edges of campsites, this is a good place to start. It's a short drive from Cispus, in a mixed riparian environment.

5. La Wis Wis (All-Day Foray w/sack lunch)

Friday 8:30am - 4:00pm | Elevation: 1250' | Drive: 45 min

with Nora Dunkirk and Corinne Srsen

Known as a fungal hotspot, this large Forest Service campground east of Packwood, with more than 100 campsites plus trails and a day-use area, is worth a full day of exploration.

6. Cispus Hike

Friday 8:30am - Noon | Elevation: 1300' | Drive: on site

with Graham Steinruck and Tina Fox

Two waterfalls! The first is less than a mile in and you can explore behind its mist! About 4 miles hike round trip from Cispus on figure-8 trail, 600 ft elevation gain. Covell Creek Falls is less than a mile, 200 ft elevation gain, trail goes behind the falls. Continue another mile up to Angel Falls. Cross the creek to return back.

7. Road 75 Sites (Commuters from Randle - Carpool Req'd)

Friday 9:00 - 11:30am | Elevation: 1800'+ | Drive: 30 min
with Jeremy Collison and Peter Sonne

Just up Road 75 from Randle are two rare examples of diverse habitats that regrew naturally after the initial timber harvest 100 years ago. Crumbling ancient logs, trees of nearly all ages and a mixed understory. Lots of old roadside habitat to explore. 20 min drive back to Cispus for lunch.

8. Road 76 Sites (Evergreen State College Foray)

Friday 9:00 - 11:30am | Elevation: 1200' | Drive: 10-20 min
with Dr. Michael Beug and Rachel Ballou

Not far from Cispus is a two-mile stretch of road with a half-dozen easy pullouts that give access to roadside patches of mixed woods. Not many paths, pretty brushy but level and with lots of microhabitat pockets. We'll leapfrog along this route for a few hours.

9. 1270 Camp

Friday 1:00 - 4:30pm | Elevation: 1239' | Drive: 45 min
with Daniel Winkler and Peter Sonne

This unofficial campground, east of Packwood alongside the Cowlitz River, has lots of old-growth trees and low understory, good for off-trail exploring.

10. Iron Creek

Friday 1:00 - 4:30pm | Elevation: 1200' | Drive: 20 min
with Heather Dawson & Rye the Truffle Dog and Gene Turner

Campgrounds tend toward fungal diversity because they often have older trees, a creek or lake, roads, trails and fire pits, each of these promoting fruiting of different fungi. This expansive, flat riverside site lives up to this pattern. It even has a modest new (2023) burned area.

11. Woods Creek Wildlife Area (Paid Social Media Workshop)

Friday Lecture 1:00 - 2:00pm, foray 2:00 - 5:00pm | Elevation: 1100' |
Drive: 25 min with Gordon Walker and Aaron Hilliard

Here's an excellent, accessible trail walk through mixed hardwood and conifer alongside Woods Creek. Watch for the mature cottonwoods, rare on our forays, and the old-growth Douglas fir.



12. Elk Pass/Mosquito Trail/Iron Ck Falls (All-Day Foray w/ sack lunch)

Saturday 8:30am - 4:00pm | Elevation: 4200'+ | Drive: 60 min with Ben Kinsley and Peter Sonne

Elk Pass, at around 4000 feet elevation, is our only noble fir forest, with a thick huckleberry understory. We'll add the nearby spruce forest, shrub wetlands and meadow at Mosquito Meadows Trailhead to get an unusual matrix of habitats all within about half a mile of mostly level trails. Nearby are more trails and roadsides to explore. If there's time, we'll visit Iron Creek Falls on the way back down.

13. Road 23 Bridge (Half and All-Day Foray Options)

Saturday 8:30 - 11:30am, or extend to 2pm | Elevation: 1889' | Drive: 20 min with Trent and Kristen Blizzard and Pat Mitchell

Darker, damper and favored by roadside campers, this is an easily walked area either side of the upper Cispus River. An old gated logging road and bits of river trail give you a taste of many habitats. A half mile away is a companion site, a somewhat jumbled mossy stretch of forest that has a reputation for edible mushrooms.

14. Adams Fork (Half and All-Day Foray Options)

Saturday 8:30 - 11:30am, or extend to 2pm | Elevation: 2567' | Drive: 30 min with Heather Dawson & Rye the Truffle Dog and Gene Turner

This spacious campground has 24 sites along a river, an area backed by a huge flat open woods that you'll want to explore. Nearby is a two-mile strip of walkable fir/hemlock forest, pinned between Road 5601 and the nearby Adams Fork. We found abundant signs that this area produces matsutake.

15. Skate Creek - Commuters from Packwood- Carpool Req'd

Saturday 9:00 - 11:30am | Elevation: 1100' | Drive: 40 min with Shannon Adams

Unique among our habitat offerings, this is a flat, riverside park, 175 acres that consists of middle-aged conifers growing in very rocky soil and up through a thick moss carpet. High mushroom diversity. Lots of walkable trails and a diverse understory. 40 min drive back to Cispus for lunch.

16. Cat Creek Campground

Saturday 1:00 - 4:30pm | Elevation: 2711' | Drive: 35 min with Chris Medary

Two wooded campgrounds here. The official one has a loop road and five large campsites along the creek and river. Nearby is an unofficial dispersed camping area that backs up onto an off-road-vehicle track. In other words, lots of disturbed ground, inviting lots of different fungal species.

17. WPHS - White Pass High School

Saturday 1:00 - 4:30pm | Elevation: 800' | Drive: 20 min

with Nora Dunkirk

This winding trail hike up through muscular boulders and downed trees requires a bit of climbing and scrambling. It eventually reaches a level old road. Around each corner is a slightly different habitat.

18. Kraus Ridge (Paid Social Media Workshop)

Saturday Lecture 1:00 - 2:00pm, foray 2:00 - 5:00pm | Elevation: 1600'+ |

Drive: 10 min with Gordon Walker and Aaron Hilliard

Expect a wide variety of habitat pockets to check out, all along this well-defined trail. It leads up gradually through a rugged land of monster firs, both standing and downed, in a mixed forest. We wonder whether the weird lack of salal in the understory will affect the fungal mix.

19. Chambers Lake & Walupt Lake (All-Day Foray w/sack lunch)

Sunday 8:30am - 4:00pm | Elevation: 4000'+ | Drive: 1hr 15 min to Chambers Lake with Regina Johnson and Kirstin Johnston

In search of extreme environments, we'll spend a day visiting high-elevation Chambers Lake and Walupt Lake plus the nearby Midway trailhead. They're on the eastern boundary of the forest, alongside the Pacific Crest Trail. Chambers and Walupt lakes offer heavily wooded waterside campgrounds. Midway Trailhead is our only site with significant numbers of pines, including Ponderosa pine, rare on this side of the Cascade crest. The open understory features huckleberry and beargrass.

20. Kosmos Wildlife Area (On-the-Way-Out Foray)

Sunday 1:00 - 4:00pm | Elevation: 800' | Drive: 45 min

with Chris Medary and Tina Fox

This is our lowest-elevation foray. Two neighboring lakeside sites here, a few miles downstream from the national forest. We've combined a flat, wooded campground on Riffe Lake with a lakeshore wildlife trail that gives access to a very mixed forest featuring hemlock and cottonwood; anticipate some bushwhacking.

21. Quartz Creek (On-the-Way-Out Foray)

Sunday 1:00 - 4:00pm | Elevation: 2000' | Drive: 60 min

with Gene Turner

To be honest, the drive is pretty long. But the destination is an impressive loop trail through immense old-growth trees, standing and fallen.



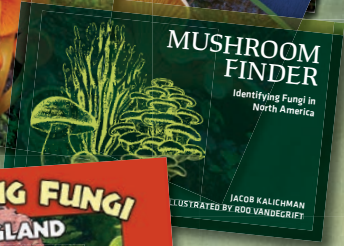
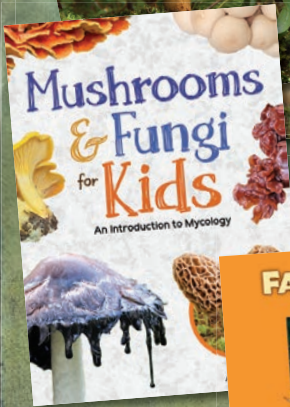
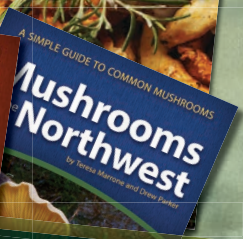
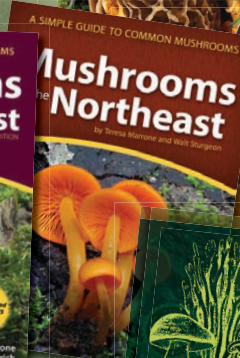
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