Boston Mycological Club Fall Beginner Classes

Five Mondays, September 10 – October 15, 2012, 7 P.M.
Harvard Herbaria Seminar Room, 22 Divinity Ave. Cambridge, MA (near the Harvard Sq. Red Line T stop)

Are you curious about fungi? The BMC is pleased to present the lineup for our fall classes. Although these are designed especially for beginners, students of any experience level are welcome. You may choose to come to one class or the entire series. All classes are one hour long followed by an identification session. Please come on time and 15 minutes early if you’re going to register at the door!

Cost: Non-Members: $15 for any single class; $65 for all five. Members: $10 for any single class; $40 for all five.

Note! Non-members can join the BMC by downloading a membership application from the website and bring it with them (completed) to the door or mail it in with this registration. Membership rates are $20 for an individual, $25 for a family and $10 junior membership (under age 21). If you’re going to enroll in all five classes, you might as well join -- you’ll save money!

For membership applications and more information on the BMC please visit: bostonmycologicalclub.org or email Marcia Jacob at bostonmycologicalclub@gmail.org, or call her at: xxx-xxx-xxxx.

Note! Enrollment in any class entitles any non-members to attend the Sunday BMC foray that precedes that class/classes and all are welcome to stay after class on Monday for our normal I.D. sessions where we examine the fungi collected during Sunday’s foray. Please feel free to bring in your own finds for identification! New members are of course entitled to attend all BMC forays and events. We will post the directions to the Sunday, September 9 walk online.

Monday, September 10: Fungi 101 or Identifying, Collecting, & Consuming Wild Mushrooms. Jason Karakehian, BMC’s secretary will give a short presentation on identifying and collecting mushrooms, and BMC president Susan Goldhor will show slides of unmistakeable edibles for beginners, as well as the rules for cooking and eating wild mushrooms. A jump start for new foragers.

Monday, September 17: Bill Neill on Boletes. Yes, the same Bill Neill who’s been answering everyone’s questions on the BMC yahoo site. And a past president of the club. And co-author of “Mushrooms of Cape Cod”. Bill could give every lecture in this series, but we’re happy we’ve persuaded him to talk about boletes, those mushrooms with spongy undersides, having tubes rather than gills. Boletes are a diverse and numerous group including Porcini & relatives; a group with many edible (and delicious) members that are common in our woods.
Monday, September 24: George Davis on Gilled Mushrooms with Light Colored Spores.
Another past Club president and amazingly knowledgeable, George will describe the different groups of mushrooms that produce a light colored spore mass when a spore print is made. Ubiquitous New England genera include Lactarius (milk mushrooms), Russulas and Amanitas, including the deadly poisonous *Amanita bisporigera* and *Amanita phalloides*. Delicious but the meal often ends with a liver transplant.

Monday, October 1: Pam Chamberlain on Gilled Mushrooms with Dark Colored Spores.
BMC vice-president Pam Chamberlain will describe the different groups of mushrooms that produce a dark colored spore mass when a spore print is made. Ubiquitous New England genera include Cortinarius (often but not always toxic), Agaricus (button and meadow mushrooms) and Coprinus (inky caps). The poisonous *Galerina autumnalis* will be described. Guaranteed entertaining yet accurate.

Monday, October 15: Kay Fairweather on “All the rest”.
There is a huge diversity of fungi without gills or tubes. Many are edible and choice, some medicinal, some toxic and all worth knowing. This session gets you acquainted with some of the more common fungi that look like shelves, rosettes, cups, corals, puffballs, toothy things and other body parts. You can find representatives of this large group all year round and Kay will show you how.