Speakers for PSMS fall show

Lectures - Saturday, October 26

- 1:00 2:00 Daniel Winkler Edible & Medicinal Mushrooms of the PNW
- 2:15 3:15 Alison Pouliot Between Sex & Death A Foray in Fungal Realms
- 3:30 4:30 **Danny Miller** DNA for Dummies: sorting out fungi with the help of DNA analysis
- 4:45 5:45 **Tristan Woodsmith -** BeeMushroomed: How fungi can help "give bees a chance"

Lectures - Sunday, October 27

- 11:00 12:00 Sami Kempf Farming with Fungi
- 12:15 1:15 Erica Cline Mycorrhizal fungi and forests: partners for life
- 1:30 2:30 **Daniel Winkler -** The Best of Mushroaming
- 2:45 3:45 Alison Pouliot From Sinister to Sublime Fungi, Science & Conservation

Biographies

Dr. Erica Cline is an associate professor at UW Tacom. She was a post-doctoral researcher in the Systematic Botany and Mycology Lab of the USDA Agricultural Research Service in Beltsville, Maryland where she worked on nomenclature and taxonomy of invasive plant pathogens and helped to develop a database covering all published fungal species, searchable at http://nt.ars-

grin.qov/funqaldatabases/index.cfm. She did her Ph.D. research at UW Seattle in the College of Forest Resources, studying the effects of forest harvesting on ectomycorrhizal fungi of Douglas-fir seedlings and trees, in the Cedar River and Green River, the watersheds of Seattle and Tacoma, respectively. She is a soil ecologist with research interests in the role of mycorrhizal fungi in forests and agricultural systems. Currently, she is investigating the impacts of biosolids applications on local forests by looking at soil metals, mycorrhizal fungus communities, and tree responses. She also uses DNA sequencing to identify market substitution of farmed Atlantic salmon for Pacific salmon in stores and restaurants.

Sami Kempf, a customer service representative at Fungi Perfecti as well as culture and grain spawn specialist, graduated from Evergreen in 2012 with a BA in Fine Arts with an emphasis on sociology and food systems. She has been working on farms and

landscaping ever since. When not talking fungi she enjoys working in her garden, crafting, fermenting and roaming the woods with her furry companion. The title of her talk, **Farming with Fungi**, is an overview and exploration of a variety of ways that mushrooms can be incorporated into a sustainable farming practice. From benefiting soil structure, to increasing bloom production and supporting the health of your animals, fungi are your farm's newest old friend.

Danny Miller has been studying mushroom taxonomy since 2007 and has been on the Board of Trustees for the Puget Sound Mycological Society (PSMS). He is also their Education Chair, helping to design and teach the curriculum for the club's mycology classes, the club Librarian, and an ID Committee member and emergency poisoning point person for King County Washington Poison Control. Danny also belongs to the PNW Key Council, a group of amateur and professional mycologists and is a co-author of MatchMaker, the free PNW mushroom ID program for the PC and MAC. He has a big interest in taxonomy, how DNA an sort out relationships in fungi, and figuring out where all of the mushrooms fit into the fungal tree of life.

Alison Pouliot is a natural historian and environmental photographer who uses words and images to evoke stories of the living world, as well as the non-living. She's especially interested in forgotten corners and lifeforms; the stuff that slips between the cracks. She aims to convey the extraordinariness of life, both peculiar and familiar. She is rather partial to the fungal and the spineless. A penchant for new ventures and experiences has led her to unique and remote environments within Australia and beyond. She endeavours to document the moods and resonances of those places, but also aims to expose the many changes wrought by human disregard. She is an Honorary Fellow at the Australian National University.

Daniel Winkler is the author of field guides to Edible Mushrooms of the Pacific Northwest and California, Amazon Mushrooms and brand a new "Field guide to Medicinal Mushrooms of North America with Robert Rogers". He grew up collecting and eating wild mushrooms in the Alps and has been foraging for over 20 years in the PNW and beyond, sharing his enthusiasm as a mushroom educator and guide and as PSMS vice-president. In his presentations he is combining his stunning photography with an often funny blend of entertaining stories and scientific information; he likes to refer to as "edutainment". Having been in love with mushrooms since early childhood Daniel managed to bend his career as an ecologist and geographer focused on High Asia towards researching rural Tibet's enormous fungal economy. His Cordyceps research has been featured in The Economist, National Geographic, New York Times, Washington Post, NPR, BBC World Service etc. In the last decade Daniel started exploring neotropical fungi. With his travel agency MushRoaming Daniel is organizing mushroom focused ecoadventures to Tibet, Bhutan, China, the Amazon, Colombia, the Austrian Alps and the Pacific Northwest since 2007 [www.mushroaming.com].

Tristan Woodsmith coordinates Education & Outreach and Sustainability for Fungi Perfecti, specializing in fungal ecology and mushroom cultivation. He graduated with a Bachelor of Arts & Science from The Evergreen State College, and has provided technical support for mushroom growing equipment and cultivation strategies since 2012. Tristan lives in Olympia, WA, and when he isn't picking mushrooms, spends his free time gardening, woodworking and adventuring outdoors. The title of his presentation is BeeMushroomed: How fungi can help give bees a chance. Paul Stamets and Fungi Perfecti, makers of Host Defense, have teamed up with Washington State University to study the effects of fungal extracts on bees. Together our efforts have raised over 5 million towards this important cause! We will discuss our past research, future plans and what, as individuals, we can do to give bees a chance.