



60th Annual Wild Mushroom Show

Here's everything you need to know to attend and enjoy the show

WHEN

October 28th noon to 6pm
October 29th 10am to 5pm

WHERE

Shoreline Community College
16101 Greenwood Avenue North
Shoreline, WA 98133
BUILDING: Student Union (9000)

PARKING

Free parking in the staff parking area by the main entrance

ACCESSIBILITY

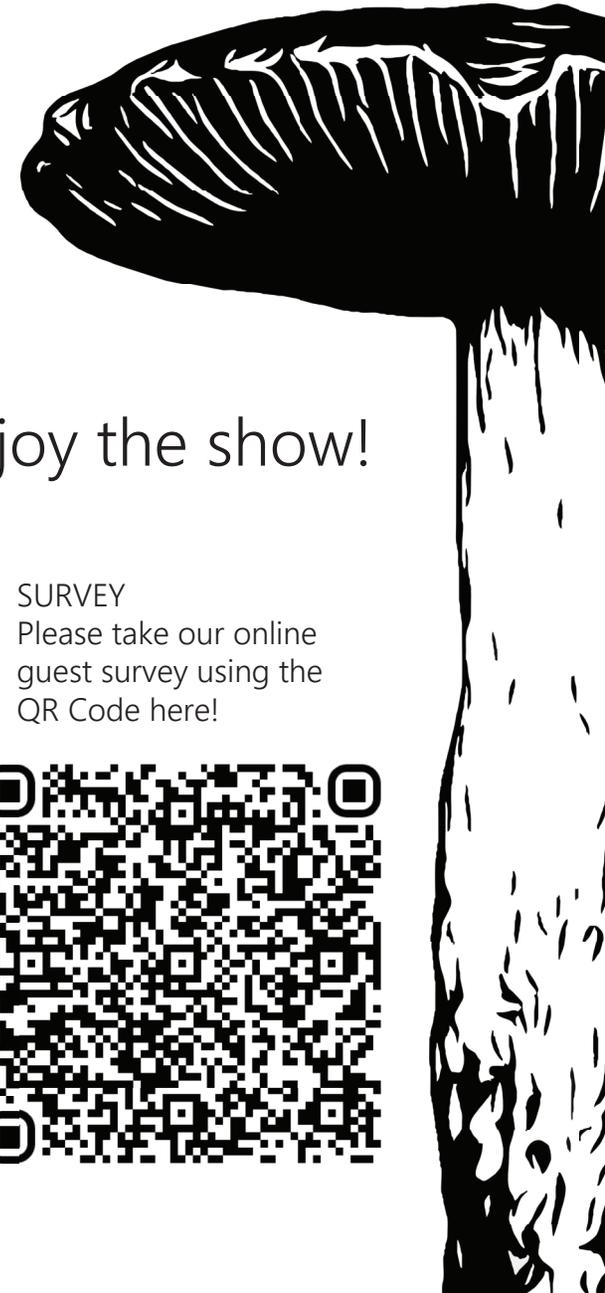
The student union is fully accessible to all!

ADMISSIONS

General \$10
Students \$5
12 and Under FREE
Show Volunteers (Members) FREE
Sorry, no presales

SHOW ACTIVITIES AND LECTURES

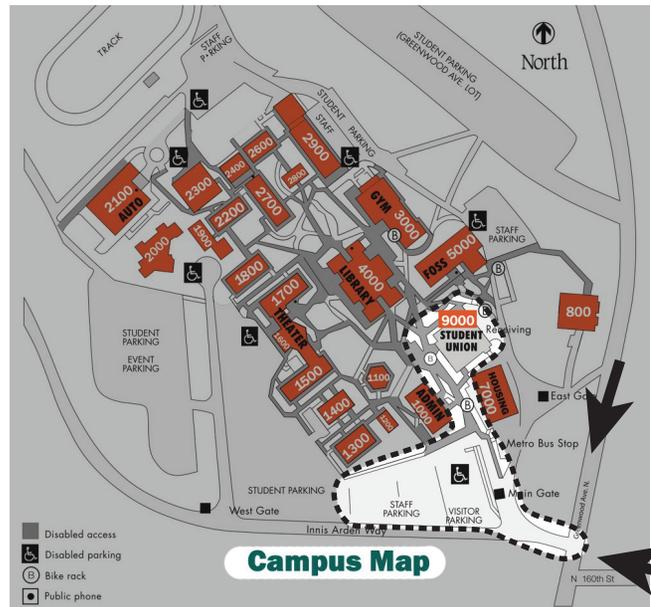
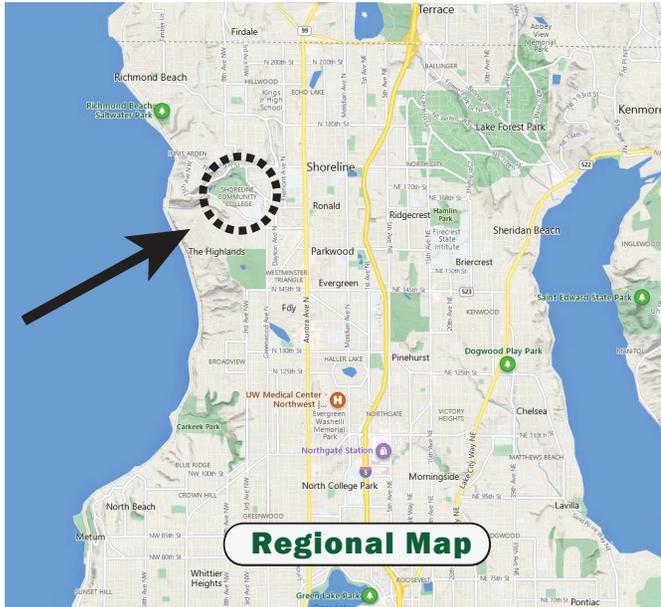
Check out all the activities and lecture schedule on the next page



Enjoy the show!

SURVEY

Please take our online guest survey using the QR Code here!





60th Annual Wild Mushroom Show

Sponsored by the
Puget Sound Mycological Society

Saturday, October 28, 2023: 12 noon - 6 pm

Sunday, October 29, 2023: 10 am - 5 pm

Shoreline Community College

Student Union Building (Bldg. 9000)

16101 Greenwood Ave North

Shoreline, WA 98133

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 is \$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

Show Activities

Mushroom Identification

Bring your mushrooms and learn what you found.

Cultivation

Make your own oyster mushroom kit. A limited supply of premade kits will also be available for purchase. Buy one and watch it grow.

Dyeing with Mushrooms

Learn about dyeing fabrics with mushrooms.

ASK ME Program and Tray Tours

Ask volunteers with "ASK ME" signs on their vests, and join an expert in touring the mushroom displays.

Cooking and Tasting

Watch chefs prepare and cook wild mushrooms for sampling.

Books and Vendors

Purchase a reference book or field guide; explore the world of myco art and mushroom products.

Glowing Haunted House

See fluorescing mushrooms under black light!

Lectures

Saturday October 28

1:00 - 2:00 Noah Siegel - An Introduction to the Mushrooms of Cascadia

2:15 - 3:15 Langdon Cook - Tales from the Mushroom Trail

3:30 - 4:30 Alison Pouliot - Meetings with Remarkable Mushrooms

4:45 - 5:45 Daniel Winkler - Fruits of the Forest - Fourteen Fantastic Edible Mushrooms of the Pacific Northwest

Sunday October 29

11:00 - 12:00 Shannon Adams -The Joy of Looking! Mushrooming for Fun, Food, and Scientific Discovery

12:15 - 1:15 Daniel Winkler - Fabulous Fungi from West to East: 15 Years of the Best of "Mushrooming"

1:30 - 2:30 Alison Pouliot - Curry Punk & Jelly Brain – The Conservation & Aesthetics of Fungi

2:45 - 3:45 Wren Hudgins - Foragers' Choice: The 20 Tastiest Wild Mushrooms of the Pacific Northwest

About the Mushrooms...

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

AGARICS are the most recognizable group:



Gilled mushrooms bear their spores on gills

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



Cups bear spores on round cup-shaped fruit 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 soft, gelatinous fruiting bodies

and many more: **Bird's Nests, Truffles, Crusts** and **Morels** and their relatives!