

# GULF SOUTH MYCOLOGICAL SOCIETY 2023 WINTER FORAY

## SCHEDULE AND AGENDA

**Feliciana Retreat Center**  
**10274 Hwy 422, Norwood, LA 70761**  
**5706067415: 225-683-6824**  
**Email: [info@frcenter.org](mailto:info@frcenter.org)**

Note 1: We will have a night-time foray using ultraviolet flashlights. We do not have enough of these lights for everyone, so my suggestion is that you purchase your own if you want to be able to search on your own. Following someone who has a UV light is perfectly fine as well. I just wanted to make it clear that we will not be selling these on-site, and we do not have enough for everyone to have one.

Note 2: We encourage any enterprising myco-cooks to bring their favorite *hors d'oeuvre* or small plate to share with members. No one should expect to get a full meal of these special culinary gifts, but ideally, all who want a taste should be able to get one. Bonus points for bringing or emailing a printout of the recipe. Last year we had chanterelle pate (c/o Daniela Suskin and Lauren Golden) and milk cap potstickers (c/o Brian Williams and Carol Siniscalchi). I plan to bring some mushroom pickles of some kind. Redundancies are encouraged, and you can get as creative or as traditional as you like. This is a new practice that we hope better integrates mycophagy into the life and culture of our club. There is one stipulation: please only cook with mushrooms you are 100% comfortable identifying and write on the container of food (on a post-it note if necessary) whatever wild foraged ingredients the dish contains. Phillip and Alexandra Tussing have for a long time been central to our culinary engagements, and we have no intentions of changing that. However, given the diversity of food that we are each of us in the habit of cooking and enjoying, we believe that this invitation to bring your favorite fungal *hors d'oeuvre* can enrich and diversify our culinary culture as a club. I think ultimately we could put together a GSMS cookbook – perhaps by way of Google Docs, so that it can continue to grow.

Note 3: While we will not have a microscopy workshop officially, many of us will be using microscopes, and we encourage all of you who have a microscope and are interested in microscopy to bring yours. We will have on hand plenty of people who are competent to proficient with microscopy, and each of them, I suspect, will be happy to help those of you who, like me, may struggle a bit with certain aspects of microscopic study (preparing a slide, for example).

## **DEC 1 (FRIDAY)**

3:00 pm: Registration starts at 3 PM; guests should retrieve name tags in conference room

6:00-7:00 pm: Dinner served by FRCC kitchen staff in dining area

7:30-8:30 pm: Ben Lemmonds on Southeastern Truffles and their Allies

8:30-9:00 pm: Logan Wiedenfeld on collecting and foraging ethics, mushroom photography, and INaturalist

9:00-11:00 pm: Social in conference room area

## **DEC 2 (SATURDAY)**

7:00-7:50 am: Introduction to Mycology and Fungal Ecology (conference room)

8:00-9:00 am: Breakfast in FRCC dining area

9:00-9:15 am: Foray groups determined

9:30 am-11:45 am: Guided mushroom walk

12:00 pm-1:00 pm: Lunch in FRCC dining area

1:00-5:00 pm: Free-lance and guided forays continue; sorting and identification of the day's collections ongoing in conference area

3:30-4:30 pm: GSMS Business Meeting

6:00-7:00 pm: Dinner in FRCC dining area

7:30-8:30 pm: Stephen Russell on DNA and the Changing Landscape of Fungal Taxonomy

9:00-10:00 pm: Guided UV forays; meet at conference center

10:00- ?pm: Social and the continuation of sorting and identifying of collections.

## **DEC 3 (SUNDAY)**

8:00-9:00am: Breakfast in Hotel

9:30 am-11:00 am: Collection Table Presentation: Mycologists will discuss notable finds and give a broad overview of the diversity of collections

11:00 am-11:30 am: Clean up

Check out of rooms by noon.