



# IDENTIFICATION SKILLS FOR THE NEW MUSHROOMER:

## *Foraging for Edible and Medicinal Mushrooms*

**Instructors: Greg Marley & Michaeline Mulvey**

**When: July 28th - August 3rd, 2024**

Until recently in North America, people associated wild mushrooms with the fear of poisoning, or the promise of food. Today, the value placed on locally sourced and sustainable food coupled with a pandemic-inspired return to nature has expanded awareness of the flavor and variety of wild mushrooms. The increased interest in foraging mushrooms for food has also increased the number of mushroom poisonings. But mushrooms bring up many different and divergent associations. For the ecologist they are invaluable decomposers (nutrient recyclers), symbionts (mycorrhizal), or parasites essential to forest health. To the taxonomist, fungi are a tangled web of relationships to explore, with the ultimate goal of tidy, understandable order. Participants will use dichotomous keys, field guides, websites, and their naked eyes, aided with a hand lens, to gain skills for macroscopic identification of the mushrooms we will find in Maine during mid-summer. We will discuss representative divisions of the Kingdom Fungi, investigating biology, ecology and cultural elements. The theme of the week will be learning to identify mushrooms to species with additional focus on use of mushrooms for food and medicine, while exploring the place of fungi in diverse cultures. We will develop cooking skills by adding great wild mushrooms to our menu. The seminar is for beginning mushroomers and amateur mycologists who are interested in expanding their knowledge of the world of mushrooms. Participants must bring their own copies of *Mushrooms Demystified* by David Arora.



2024 Eagle Hill  
Natural History  
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## about the instructors

**Greg A. Marley (GregAMarley@gmail.com)** has been collecting, studying, eating, growing and teaching mushrooms for over 45 years. He spreads his love of mushrooms through walks, talks and classes held across the New England. Marley is the author of *Mushrooms for Health; Medicinal Secrets of Northeastern Fungi*, (Downeast Books, 2009) and the award-winning *Chanterelle Dreams, Amanita Nightmares; The Love Lore and Mystic of Mushrooms*, (Chelsea Green, 2010). As a volunteer mushroom identification consultant to Poison Centers across New England, he provides expertise in mushroom poisoning cases. Greg is frequent lecturer to college groups and occasionally a mushrooming foray faculty member. When not mushrooming, Marley works as a mental health clinician specializing in suicide prevention. He resides with his family and gardens in Rockland Maine.

**Michaeline Mulvey (mjpm955i@gwi.net)** has been wandering field and forest since before her mother thought she could find her way home. Looking at everything, but always most fascinated by plants, she was most intrigued by the ephemerals. They were both the most fun to find and the most challenging to identify. In Maine the best ephemerals are mushrooms, appearing like magic throughout the season, and often disappearing as quickly. Fascinated by the short fruiting periods of fleshy fungi, and frustrated that some species occur only every few years, Michaeline began recording fruiting dates of her finds, graphing the results for thirty species yearly, for more than thirty years. She believes that, though a microscope can be very useful for identification, the first step should be careful observation of field characteristics. More recently, she has dabbled with creating fabric dyes from mushrooms, and mushroom cultivation. She has been an active member of Maine Mycological Association for 30 years. She happily works as a Maine Professional Land Surveyor in field and forest across the state, rain or shine.