A brief introduction to the fall mushrooms of the downeast coast, including excursions to collect, discussion of systematic macroscopic identification methods and resources, with lab time identifying collections. Toxicity, edibility, cooking and preservation for later use will be discussed.

**FALL MAINE MUSHROOMS**

Michaeline Mulvey and David Porter

September 25 - 27, 2020

David Porter (porterd@uga.edu) lives in Brooklin, Maine. He is Professor Emeritus at the University of Georgia, where for 37 years he carried out research and was an award-winning teacher offering a variety of undergraduate and graduate level mycology classes. Now retired, Porter teaches an occasional mycology class at College of the Atlantic. In addition, he is active in outreach programs with lectures, forays and identification services.

Michaeline Mulvey (mjpmm955i@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.