

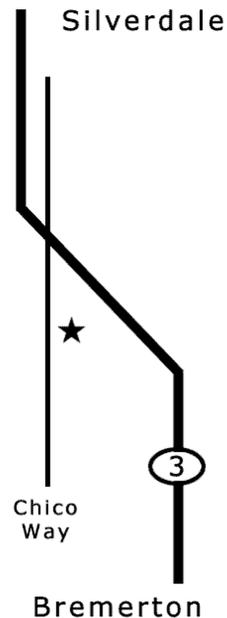
Fun Fungi Facts

- The largest and possibly oldest living organism on earth is a honey mushroom in eastern Oregon. It is 3.5 miles across and between 2,400 and 7,200 years old.
- Different mushrooms may be antiviral, anti-bacterial, anti-oxidant, anti-inflammatory and immune system boosters. Other may control or reverse blood pressure, cholesterol, and cancer.
- A recently discovered Patagonian mushroom exudes pure bio-diesel.
- More than 90% of plants have mycorrhizal fungi associated with their roots, and many require the symbiotic relationship for optimal growth of both partners.
- In forest soils, 90% of living matter, other than roots, is fungus.
- End to end, the fungal hyphae associated with the roots of a single tree would encircle the world several times.
- Fungi recycle 80% of the planet's woody material – without them we would drown in debris.
- A Filipino biodegradable bandage made from textile waste and mushroom mycelium promotes tissue growth while inhibiting microbial growth.
- Mushroom mycelium can be used to break down farm waste, petrochemicals, dioxins, and nerve gas toxins.

Meetings

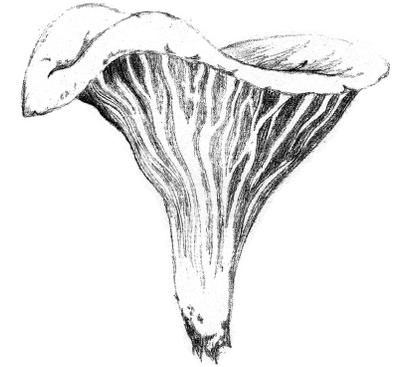
KPMS generally meets at 7:00 p.m. on the second Thursday of each month at the Chico Alliance Church, 3670 Chico Way NW Bremerton, WA (except June & July). Please check our website calendar for details.

Map

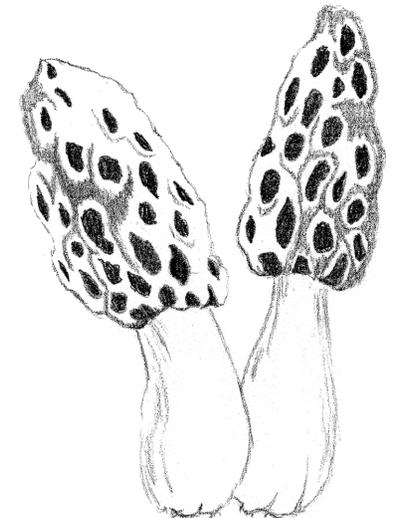


Contact

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KITSAP PENINSULA MYCOLOGICAL SOCIETY



KPMS is a non-profit organization of folks interested in the fascinating world of fungi! Our purpose is to study, collect and identify fungi. We strive to educate our members and our local community in proper fungi identification and other mushrooming related skills. Proper identification is the key to promoting safe and healthy gathering and consumption of fungi.

Our membership consists of mushroom enthusiasts from in and around the Kitsap Peninsula. If you are interested in mushrooms, this is the organization for you. Your level of knowledge in the mycological field need not be great to join. Our membership includes mushroom hunters, mushroom growers, chefs, photographers, amateur and professional mycologists.

Please visit our website where you will find details regarding meetings, membership, FAQ's and our Mushroom of the Month series with descriptions and recipes. You may also join us as our guest at a meeting, or become a member and join us on our exciting forays!

Annual Show

The KPMS Annual Wild Mushroom Show is our premier event. Each year members gather, identify and display 200+ wild mushroom species. Please check our website calendar for date and location.

Mushrooming Rules

1. Knowledge: Join your local club to learn from the experts.
2. Identification: "When in doubt, throw it out". Positive identification is essential and easily learned from others. Most edible mushrooms have only a few key characteristics. Generalizations about mushrooms staining silver spoons, deer eating them, or looking similar to one from "the old country" are dangerous.
3. Preparation: All mushrooms should be cooked before consumption. They taste better and are more nutritious. Some raw mushrooms can cause problems.
4. Sample: Like other foods, some people may have adverse reactions to a new mushroom. Cook and eat only a few tablespoons the first time, wait a while, and save some for possible re-identification. Don't combine two new mushrooms.
5. Location: Avoid polluted, treated, and sprayed areas, and near paved roadways. Mushrooms can collect and concentrate heavy metals and other toxins.
6. Location: Know the property rules; county, state, and federal parks and preserves may all have different harvest rules. Respect private property.
7. Harvest: Only take a portion of what is available, and leave some for propagation and the critters.

Membership

Membership costs \$20.00 per year, and entitles your family to the following benefits:

- Subscription to our monthly newsletter.
- Access to check out books from our extensive club library.
- Discounted rates on the purchase of select mushroom books and merchandise.
- Entry of mushrooms in our Annual Wild Mushroom Show, where you may win prizes and bragging rights for superior specimens!
- Invitation to attend club field trips and forays. There are overnight trips in the spring to gather the true morels, boletes, spring coral mushrooms, and puffballs. In the fall we have day trips to our local forests to find chanterelles, cauliflower mushroom, chicken of the woods, shaggy parasols and occasionally even the pine mushroom.
- The opportunity to learn from folks who have hunted the local edible mushrooms for years!

You may become a member at our meetings, Annual Wild Mushroom Show, or by using our website membership form.