



MCG NEWS

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MUSHROOM CLUB OF GEORGIA MCG OFFICERS AND COMMITTEE CHAIRS 2009

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GENERAL CLUB MEETINGS

NOTICE: MEETING DAY AND LOCATION CHANGE!

For March and April, we will meet on the second **Wednesday** of the month as we have been doing at the North Fulton Government Annex, 7741 Roswell Road, Atlanta, GA 30350

In May, we will meet on the second **Tuesday** of the month at our **new location**: Central Congregational Church, 2676 Clairmont Rd NE, Atlanta, GA 30329, near the intersection of Clairmont Rd NE and I-85 N. If it looks like this is an easier location to get to, we will continue meeting there. Please give your feedback!

RENEW YOUR MEMBERSHIP!

Now that it's spring, it is time to join or renew your membership! Joining or renewing is easy. Use the form at the end of the newsletter or print one from our website, www.gamushroomclub.org

President's Corner by Mary Woehrel

Christmas Party a success at new location!

This year we were honored to be one of the first groups to enjoy the banquet room at the Papermill Grill, chef Ritter's new restaurant in Marietta (Several years ago, chef Ritter gave us the recipe for his famous mushroom soup which we sent out to all our members). The new banquet room was spacious, beautiful and decorated for the holidays in an elegant natural motif. The food was great as always and the service was outstanding! Sam Landis asked the waiter if we could have a few more morels and before we knew it, we had several dishes of them—no charge! Tradd Cotter from www.mushroommountain.com in South Carolina sent a wonderful mushroom growing kit of blue oysters for our auction! Bill Cornelius won

the auction and promised to give us a report on how they are growing. We also raffled off a packet containing a variety of dried mushrooms and bag of dried lobster mushrooms.



Sam Landis, Cornelia Cho and Stella Wissner at our Holiday party at the Papermill Grill in Marietta.

We learned later that Santa Claus was incognito at the dinner in the form of Jennifer Beals (not the actress). Jennifer, a friend of Rancene's, came to the dinner and heard us talking about needing meeting space. She graciously offered us space at Roundbox Media, a software company she and her husband own near King Plow! We recently took a look and it is truly a wonderful gift! There is plenty of room, plenty of parking, 24 hr security and the use of a powerpoint projector, screen and speakers! We may have several cultivation workshops there this year!

Thank you Suzanne Rief for organizing this very special event. We all agreed that we would be back next year!

Death Cap Mushrooms Poison Bay Area Family

Reprinted with permission from the Bay City News, Tues, Jan 6, 2009

An East Bay family that fell ill after eating a homemade soup containing wild mushrooms they picked off a hiking trail was poisoned by the Bay Area's most common toxic mushroom, the "death cap," according to the medical director of the California Poison Control System.

A 72-year-old woman and her two grandchildren were treated at the University of California, San Francisco Medical Center after eating a soup made with *Amanita phalloides*, an extremely toxic mushroom that resembles a type of edible

mushroom, UCSF Children's Hospital spokeswoman Kate Schoen said.

The woman and her family went hiking on the Dipsea Trail in Marin County's Mount Tamalpais State Park Dec. 28, harvesting the *Amanita phalloides* on the trail, Schoen said.

That evening, the grandmother made a soup with the mushrooms and later that night the family fell ill.

After initially receiving care in the East Bay, the grandmother and grandsons were referred to UCSF on Dec. 29, Schoen said. The boys' mother was able to return to the trail when the three were admitted to the hospital to collect mushrooms for testing, confirming the type of mushroom they consumed.

The grandmother reported she was drowsy and cold, and all three patients had symptoms including vomiting, diarrhea and cramping, Schoen said. The toxic mushrooms also put all three patients at risk for needing a liver transplant, Schoen said.

However, all three made successful recoveries. The woman was discharged over the weekend and the two boys were discharged Monday, exactly one year since a family of six was poisoned after eating wild mushrooms they had collected New Year's Day at Wilder Ranch State Park in Santa Cruz. Five of the family members recovered from the 2008 case, while the family's grandmother was unable to recover and died 10 days after eating the mushrooms.

No antidote exists for mushroom poisoning, and various treatments are used in an attempt to combat toxins released by the fungi, said Kent Olson, medical director of the California Poison Control System.

"There isn't anything that's a proven treatment other than abstinence from mushroom eating," Olson said.

Olson said doctors sometimes use high doses of penicillin or other drugs to treat mushroom poisoning and often use charcoal to prevent toxins from being fully absorbed.

A German drug, silibinin, is a derivative of milk thistle given intravenously and used for mushroom poisoning, according to Olson. The drug is not available in the U.S., but UCSF doctors ordered an emergency supply for the three patients last week. Conclusive testing proving the drug's efficacy has not been done, Olson said. "We are looking for a way to have it

available in the future," he said. "We think it might be helpful, we don't know."

While *Amanita phalloides* can be deadly in very small amounts, the reaction can vary depending on who consumes the mushroom and where it was grown. The death caps grow throughout the Bay Area and are common around the base and near the roots of oak trees, Olson said. The mushrooms are said to look, smell and taste wonderful and appear similar to different kinds of edible mushrooms, he said.

One person died in 2008 in the state from mushroom poisoning, Olson said. About six mushroom poisoning cases are reported each year in the Bay Area, with most of the cases from *Amanita phalloides*. "Of those cases one of two will either die or have a liver transplant," he said.

Deadly mushrooms differ from the harmful mushrooms in the onset of sickness symptoms, according to Olson. "The common ones usually cause symptoms within an hour or so of eating," he said. "Deadly mushrooms have a very characteristic delay in onset." In the case of highly toxic mushrooms, symptoms can begin eight to 12 hours after consumption, he said. After a day or so of gastrointestinal upset that can cause extreme dehydration, the stomach symptoms subside and the liver becomes very damaged. Two or three days after eating a toxic mushroom, a patient can experience liver failure and the need for a liver transplant, Olson said.

Nonetheless, wild mushrooms are harvested by those who enjoy the hobby, those who sell the mushrooms to high-end restaurants or markets and those who research the fungi. Olson said harvesters should be informed and get into contact with a local mycological society, avoiding consumption unless helped by an expert.

Asked if he would pick and eat wild mushrooms, the poison control specialist said he does not have the palette for such a risk. "I wouldn't do it," Olson said.

SPRING MORELS! By Mary Woehrel



Morel mushrooms are the fruit of spring and they're right around the corner! They are delicious and much prized for their ability to enhance just about any dish. Generally, morels fruit in our area around the end of March and early April. There are several varieties of morels with the earliest being the black morel (*Morchella elata*). Later, we find the white morel (*Morchella deliciosa*) and then the yellow morel (*Morchella esculenta*). *Morchella cassipes*, the thick-footed morel, also grows in the South. Growing out of the ground (never on wood), they are often found under last year's leaves, around certain trees and on southern-facing slopes. They grow in the same place every year, so when you find some, remember the spot!

Our area has many of the characteristics of a good morel hunting ground. Traditional wisdom says that morels can be found near tulip poplars, (We have lots of these), old apple orchards, on previously burned ground, or near ash, cottonwood or dying elms. They like basic soil so some people say that they can be found in limestone areas. We find that in Georgia, they are most often found near streams, especially ones that occasionally flood their banks.

One of the "Foolproof Four", morels are easily identified and unlikely to be confused with a deadly species. If you were only to **read** the description of a morel and then try to identify it, there is a possibility that you may be wrong. However, once you **see** a morel, there is no mistaking it for something else. One of the sac fungi, it looks like a small haystack with pits all over the top. It is hollow inside so a good way to determine if you have a morel is to cut it lengthwise. A true morel is hollow all the way from the tip to the bottom of the stem. A false

morel on the other hand has chambers and ligaments throughout.



One of the 10 or so false morels, *Gyromitra caroliniana* pictured here, is particularly common in the South. Its cap is convoluted and looks like it has been mangled. The stem, too, looks as if it were made up of gnarled fibers. Unlike the true morel, it is not hollow inside. It contains gyromitrin, a toxin that can produce nausea, vomiting, diarrhea, cramps, distention, weakness, lassitude, and headache.

Since morels are among the most hunted mushrooms in the world, they may be difficult to find. There are several signs, however, that they are about to fruit. The old rule of thumb is that they can be found “when the leaves of the oak tree are as big as a mouse’s ear”. At least one modern mushroom expert recommends taking the temperature of the ground to see if it is right for morels. Using a digital probe meat thermometer that can be bought in the kitchen supply area of most variety stores, you drive the shaft into the ground around the end of March. The optimal ground temperature for morel fruiting is between 50 degrees and about 60 degrees. Any temperature under 50 or over 60 degrees is not considered hospitable for morels. Another sign of morel season is the appearance of the Devil’s Urn (*Urnula craterium*), also called the Black Tulip, pictured here:



Devil’s Urn is a mushroom that looks like a black or brown cup, often with jagged teeth around the rim. It can be found in spring around the edges of fallen branches in wooded areas. It is considered a harbinger of morel season because it tends to fruit right before morels do.

If you happen to find a lot of morels, you can dry them by placing them, (whole or cut in half) on a non-metal screen directly in sunshine, raised off the ground for airflow. It usually takes 8–10 hours, depending on conditions, so start early in the morning to remove them by sundown. Kept in a dry place, they’ll last for years. To rehydrate dried morels, place them in cool water for at least two hours. They reconstitute well and keep their delicious flavor. If you can’t find any morels, you might try to grow them yourself! Only recently, it has become possible to cultivate morels. Fresh morels in the market usually go for \$20 to 25 per pound, so it would be worth giving it a try. Some websites to try are www.mushroommountain.com, and www.fungiperfecti.com.

DIRTY SECRETS BY MARGARET AGNEW

Reprinted with permission from Airtran Magazine

You’re crawling through the woods on your hands and knees, eyes are focused on the ground. You’re alert, patiently searching for the treasure. Finally, you spot it: a mushroom. Today’s mushroom hunters are known as mycologists, and they take their quest seriously. Starting in the spring, fans of morels, chanterelles and other delicate species spend their weekends hiking through the woods, staring intently at the ground. Any foodie worth their Microplane is now on the hunt for rare and delicious fungi.

Hunting the tasty morsels has become so popular, in fact, that mushroom clubs are springing up across the country. According to Ike Forester, president of the North American Mycological Association, "We have over 2,000 members and 70 affiliated clubs, and most of them are looking for people with whom to share their passion for mushrooms."

Local clubs are great resources; they often provide guides that include valuable information, like where to hunt. Even so, be aware that asking a seasoned mushroom hunter where to search is like asking an angler to divulge his favorite fishing hole. "You must understand that mushroom hunters are a jealous lot and do not like to reveal their favorite spots," says Dr. Marc Donsky, president of the Colorado Mycological Society. "But I will tell you that near Denver, there are some good places to start, like the Mt. Evans area (110 miles from Denver) or the Boulder Canyon area (27 miles from Denver)."

If you're farther east, near St. Louis, look up Patrick Harvey. He has been a member of the Missouri Mycological Society for five years and can share some helpful secrets. "In this area, we mainly look for mushrooms growing around the root-bases of trees, particularly elm trees, but they also grow around ash, maples and cottonwoods. Depending on the time of year, I might suggest you try the area near Mark Twain Lake near Hannibal (116 miles from St. Louis), or out near Cuivre River State Park, close to Troy (56 miles from St. Louis)."

Local clubs can also teach you how to pack for a foray. For starters, bring a basket and either wax or brown paper bags to collect your treasures (plastic hastens deterioration). They also recommend bringing a guidebook with pictures of the different types of mushrooms and a pocketknife in case your finds need to be cut. Bruce Boyer of the Mycological Association of Washington, DC, advises to keep the weather in mind and have decent shoes. Those who like to go the extra mile, preparation-wise, can bring a big walking stick; magnifying glass; gloves to protect against poison ivy; tight clothing to keep ticks away; a compass; and a map.

So why is mushroom hunting surging in popularity? Mary Woehrel, president of the Mushroom Club of Georgia, says, "It's due in part to the green movement. You can make a meal out of something you find in the woods, and it is natural and organic. We attract wildflower lovers, gardeners, photographers and bird watchers."

Woehrel notes that hunting for your own mushrooms is also economical. While most mushrooms sold in markets are commercially cultivated, the wild ones are the most prized. With the costs of wild dried morel mushrooms soaring to as much as \$65 per pound, it's easy to understand why so many people are hunting their own. "We can go into the woods and get a basket of fresh mushrooms for free; the same amount might be \$25 at the market. And besides, it's just plain fun," Woehrel says.

The cost factor is only part of the intrigue. For David Rust, cofounder of the Bay Area Mycological Society, it's more about being surrounded by nature. "For us, it's all about going to beautiful forests, traveling to new places, being alone in the woods and familiarizing ourselves with new trees and plants," he says.

For others, the search itself is the attraction. Renate Ridders, a member of the Asheville Mushroom Club, one of the largest clubs in North Carolina, explains her fascination: "It's like a treasure hunt. You never know if they will be there or not. They respond to the weather, and if there is a drought, there are no mushrooms." Adds Woehrel, "You don't just run out and find them. It's a challenge. The weather and rainfall have to be just right for them to appear. I find it mysterious, beautiful and bizarre."

Warning: Contents may be poisonous.

While hunting mushrooms can be an exhilarating challenge, eating the wrong one can make you sick or even kill you. Marilyn Shaw, mycology consultant for the Rocky Mountain Poison and Drug Center and a member of the Colorado Mycological Society, offers some rules to follow:

If in doubt, throw it out.

- Stay away from LBMs (little brown mushrooms), as they include many poisonous species that are difficult to distinguish from the edible species.
- Don't eat too much of any mushroom that you haven't eaten before, because it's possible to have an allergy to one particular species.
- Be suspicious of any mushroom with warts, scales or raised projections on its cap. It could be a poisonous amanita. These often have white gills, a ring around the stem and a bulb on the bottom.
- Be careful to avoid false morels; one kind includes a chemical compound that is also found in rocket fuel.

UPCOMING MCG EVENTS:

OUR ANNUAL MOREL WALK!

Mark your calendars for April 4th. We will be walking at the Jean and Ellwood Wright Environmental Center, **2661 Johnson Ferry Road**, East Cobb, Marietta, GA

Date: Saturday, April 4

Time: 2:00 pm

Walk Leader: Suzanne Rief

DIRECTIONS:

Take 75 N to Exit 263.

Take 120 Loop E toward Roswell

Go 2.4 miles to Exit for Rt 120 Marietta/Roswell

The road forks -- use right fork

Get into right-hand lane, the turn right toward Roswell. Go 4.7 Miles East on 120E until Johnson Ferry Road. Turn left on Johnson Ferry Road. Go 2.4 Miles to Post Oak Tritt Road.

The Nature Preserve is on the left on Johnson Ferry Road (large green sign)

Park at Chestnut Ridge Christian Church parking lot.

RED TOP MOUNTAIN STATE PARK WALK

We will be again picking mushrooms under a state permit. We are permitted only two of each species of mushroom.

Date: Saturday, April 18

Time: 10:00 am

Walk Leader: Ken Zinkand

Directions: 50 Lodge Rd SE, Cartersville, GA 30121. 1.5 miles east of I-75 exit #285. Meet in Visitor Center Parking Lot.

If you will be traveling to South or North Carolina this spring, here are some exciting programs:

EVENTS FROM the Asheville Mushroom

ANNUAL GEORGE LANZ MOREL WEEKEND AT BIG RIDGE STATE PARK IN TENNESSEE, APRIL 3-5, 2009

The Big Ridge morel foray weekend is a very popular event, and I suspect it will be more so this year since 2008 **provided a bounty of morels**, you'll **want** to make reservations as soon as possible. Cabins are available for \$62/night. For more details and schedule, see:

<http://ashevilemushroomclub.com/Events/index.asp>

LANDSCAPING with MUSHROOMS presented by TRADD COTTER near WEAVERVILLE, MAY 1-2, 2009

Friday evening (optional) plus Saturday morning workshop at Sheila Dunn's enchanting home near Weaverville will show you how to create an edible landscape on your lawn, garden or forest, guaranteed easier than growing tomatoes and peppers. Fee: \$50.00. Tradd Cotter (www.mushroommountain.com) will teach attendees how to prepare outdoor mushroom beds on wood chips, cardboard or compost using stropharia, blewitt, and morel mushrooms. For those with a vegetable or flower garden, Tradd will discuss intercropping with mushroom species and wheat bale gardening techniques. Attendees may order spawn to take home at a discounted rate (\$20.00 each species) before the workshop. For details and schedule, see: <http://ashevilemushroomclub.com/Events/index.asp>

EDITORIAL COPY DEADLINES

If you are interesting in contributing an article for inclusion in the "MCG News," please submit it to Mary Woehrel at marigold4343@yahoo.com in in accord with the following copy deadlines:

Summer Issue (Jun.-July-Aug.) _____ May 1
 Fall Issue (Sep.-Oct.-Nov.) _____ August 1
 Winter Issue (Dec.-Jan.-Feb.) _____ November 1
 Spring Issue (Mar.-Apr.-May) _____ February 1

Dan Willis, our newsletter editor for the past four years and a former president of the club, has stepped down as editor. We greatly appreciate the enormous contribution he has made to the club over the past four years. A Master Gardener as well as a lifetime member of MCG, his articles have been very much enjoyed. We thank him as well for providing us with an excellent newsletter!

The Wild Gatherer's Medicinal Mushroom Tea

Ken Zinkand

This tea acts as a preventative to some diseases and makes for a healthy daily tonic. The two mushrooms that comprise this tea – reishi and turkey tail – both have immune-boosting and anti-tumor properties, which are well documented. Most studies show a blend of different mushrooms is best,

depending on desired results. But as a general preventative tonic, these two are my favorites and easy to gather in the wild here in the southeast. I prefer to find mushrooms that still have the clean, white underside of the pore area for use.



Wild reishi - late July 2008 (Atlanta area)



Log-grown reishi six months after inoculation



Wild turkey tail – top



Wild turkey tail - bottom

Recipe

2 ounces sun-dried* reishi (break up by hand or cut with scissors into 1-2 inch pieces)

2 ounces sun-dried* turkey tail - after cutting ends attached to log (cut with scissors into strips ¼ - ½ inch wide)

(*Dry thoroughly to eliminate all dampness so mold will not grow during storage.)

Bring a gallon of water to a rolling boil in a large soup pot. Add all mushroom pieces and boil for two minutes. Bring to simmer for one hour. Keep cover on pot ajar to allow steam to recycle. Let cool and then store in refrigerator in glass jars. (Add a little water to dilute if too bitter, but not so much as to dilute the tea's properties.)

IMPORTANT: Measurements can be adjusted. Always start by sampling small amounts for personal adverse effects. I know of none, but better safe than sorry! If you are taking medication, always check with your doctor before embarking on any medicinal supplements. I like to drink 1/2-1 cup daily.

Further research and a good source on these and other mushrooms can be found in:

MycoMedicinals By Paul Stamets (2002) www.fungiperfecti.com

Mushroom Stroganoff submitted by Gratia Harrison**Ingredients**

8 ounces dried fettuccine
1 8-ounce carton light dairy sour cream
2 tablespoons all-purpose flour
3/4 cup warm water
1 large vegetable bouillon cube (enough for 2 cups broth)
1/4 teaspoon black pepper
12 ounces assorted fresh mushrooms (such as shiitake, baby portobello, crimini, and/or button mushrooms) (5 cups)
Nonstick cooking spray
1 tablespoon margarine or butter
2 medium onions, cut into thin wedges
1 clove garlic, minced
Snipped fresh parsley

Here's all the stroganoff flavor you expect in a healthy, meatless version. Experiment with any combination of mushrooms, all of which have their own unique flavors.

Nutritional Information

calories: 363, total fat: 10g, saturated fat: 4g, cholesterol: 18mg, sodium: 324mg, carbohydrate: 55g, total sugar: 8g, fiber: 3g, protein: 15g, vitamin A: 0%, vitamin C: 6%, calcium: 14%, iron: 14%, starch: 3 diabetic exchange, vegetables: 2 diabetic exchange, fat: 1.5 diabetic exchange.

Steps

1. Cook pasta according to package directions, except omit any oil or salt; drain. Return pasta to saucepan; cover and keep warm.
2. Meanwhile, in a small bowl stir together the sour cream and flour. In another small bowl stir together the water and bouillon cube until cube is dissolved. Stir the bouillon and black pepper into sour cream mixture. Set aside.
3. Remove stems from mushrooms. Thinly slice mushroom caps; set aside.
4. Coat a large skillet with cooking spray. Add margarine and heat over medium-high heat until melted. Add the mushrooms, onions, and garlic; cook and stir until vegetables are tender. Stir in the sour cream mixture. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more.
5. Pour the mushroom mixture over cooked pasta; toss gently to coat. Sprinkle with parsley. Makes 4 servings.

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MUSHROOM CLUB OF GEORGIA

MEMBERSHIP APPLICATION 2009

Memberships are for one calendar year beginning January 1st. Joining in September through December starts your membership then and extends it for the entire following year. Joining any other month extends your membership only until December 31st.

Check membership level: _____ Individual (\$20), _____ Family (\$25), _____ Full Time Student (\$15),
 _____ Individual Lifetime (\$200) _____ Family Lifetime (\$300), _____ Supporting* (\$500) *Supporting Membership
 includes a Lifetime Family Membership

(Please Print Clearly)

TOTAL ENCLOSED: \$ _____ Cash, Check # _____ Today's Date _____ Circle one: New or Renewal

Name _____ Address: _____

City _____ State _____ Zip Code _____ Phone (____) _____ Cell: (____) _____

Email Address _____ (We will send your newsletter to this address)

Liability and Release Form - Each individual over age 18 must sign a separate liability release form

I realize that when consuming wild mushrooms, as well as while foraging for wild mushrooms, or while harvesting and collecting wild mushrooms, I may suffer physical injury.

I expressly acknowledge that I know that the identification of edible wild mushrooms is an activity that always carries with it the risk that a poisonous mushroom may be misidentified as an edible wild mushroom. I further expressly acknowledge that I know that consuming a wild mushroom that has been incorrectly identified as edible, when it is in fact poisonous, carries with it the risk of illness and that such illness may range from mild indigestion to death. I further expressly acknowledge that I know that even in those cases where death does not result from eating a wild mushroom that has been incorrectly identified as edible the adverse effects of consuming a poisonous mushroom can include permanent injury or permanent physical impairment.

Moreover, I further expressly acknowledge that I know that when eaten even an edible wild mushroom may cause the person who has consumed the mushroom to suffer an allergic reaction and that such a reaction may range from mild indigestion to death. I further expressly acknowledge that I know that even in those cases where death does not result from an allergic reaction to eating a wild mushroom the adverse effects of consuming a wild mushroom can be permanent or can result in permanent physical impairment.

I expressly acknowledge that I know that while foraging for wild mushrooms or harvesting and collecting wild mushrooms I may suffer physical injury related to these activities, including the consequences of exposure to poisonous plants and contracting insect or animal borne diseases. I expressly acknowledge that I know that such injuries can be permanent or can result in permanent physical impairment.

Knowing the risks, I agree to assume the risks associated with consuming wild mushrooms, as well as the risks associated with foraging for wild mushrooms and with harvesting or collecting wild mushrooms.

I expressly agree to release and hold harmless the Mushroom Club of Georgia, and any officer or member thereof, from any and all legal responsibility for injuries, including death, incurred by me either during, or as a result of, any mushroom walk, foray, field trip, excursion or meeting that is sponsored or undertaken by the Mushroom Club of Georgia.

I expressly agree to release and hold harmless the Mushroom Club of Georgia, and any officer or member thereof, from any and all legal responsibility for injuries, including death, incurred by me as a result of any mushroom identification, mushroom ingestion or other mushroom consumption that is sponsored or undertaken by the Mushroom Club of Georgia.

I expressly assume the legal responsibility for injuries, including death, incurred by minor children under my care, either during, or as a result of, any mushroom walk, foray, field trip, excursion or meeting that is sponsored or undertaken by the Mushroom Club of Georgia

I expressly assume the legal responsibility for injuries, including death, incurred by minor children under my care, either during or as a result of any mushroom identification, mushroom ingestion or other mushroom consumption that is sponsored or undertaken by the Mushroom Club of Georgia.

Should any suit or claim be asserted against the Mushroom Club of Georgia, or any officer or member thereof, that a Court concludes is covered by this Release of Liability and Express Assumption of Risk I further agree to pay the Mushroom Club of Georgia, or any officer or member who was a party to such suit or claim, the costs of defending such suit or claim, including attorneys' fees.

The laws of Georgia are to govern the interpretation and validity of the terms and provisions of this Release of Liability and Express Assumption of Risk.

Names of any minor children you are signing for: _____

Member's Name (please print clearly) _____ Date: _____

Member's Signature _____

Please return completed, signed and dated form with check payable to "Mushroom Club of Georgia"
 Please mail to: **Rancene Cooke, Treasurer, P.O. Box 420255, Atlanta, GA, 30342-9998**