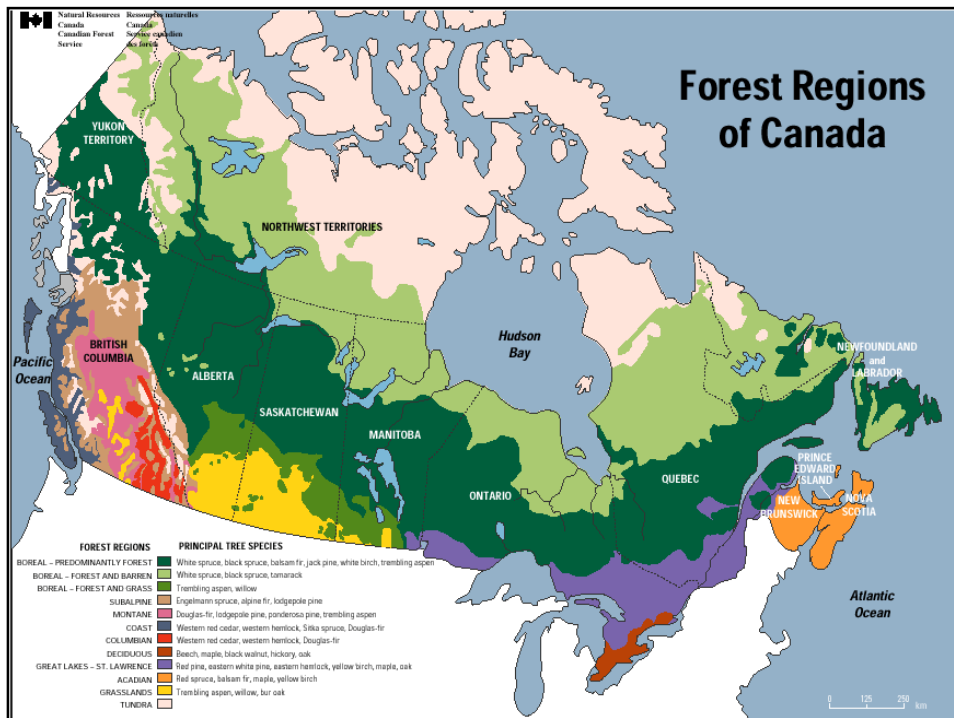


Commercial Wild Mushroom Harvest in Newfoundland & Labrador

Non-timber Forest Products Workshop
 Botanical Garden, St. John's, NL 2008

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- Pacific northwest of the US and the west coast of Canada
 - Billions, multimillions
- Commercial harvests in Saskatchewan, Quebec, Maritimes
 - More modest

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Commercial Harvesting in Newfoundland

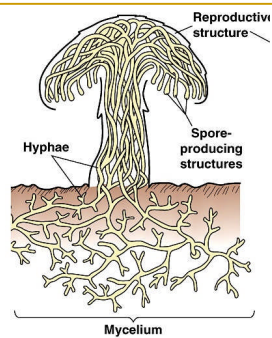
- Pioneers:
 - The Reid Family of White Bay
 - Germany & Boston
 - 60 pickers May to snow
 - 125-200 lb /day / picker
 - \$1.25 / lb
- More recently:
 - Local, underground
 - \$6 – 10.00 / lb to local restaurants
 - Today saturated and lower prices

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Do we have what we need to have a significant, sustainable wild mushroom harvest?

1. Species
2. Abundance
3. Business conditions

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Mycorrhizae

Golden Chanterelle *Cantharellus cibarius*



- Abundant
- July – late Sept
- Black and white spruce
- Widely picked locally
- Commercial

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Pine Mushroom

American matsutake
Tricholoma magnivelare

- Choice edible
- Fragrant spicy odor
- Millions of dollars in commercial harvest on west coast
- Japanese market



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- Balsam fir and black spruce
- August through October
- Abundance ?

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The Boletes - pores



Photo: Tom Brun's lab, University of California at Berkeley

King Bolete

- *Cep, Steinpiltz, Penny Bun*
- *Boletus edulis*
 - Reticulation on stipe
 - Common
 - August – early September
 - Spruce
 - Choice edible
 - Insect larvae

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Family Hydnaceae
Toothed mushrooms
“Hedgehogs”



- ☞ *Hydnum repandum*
- ☞ *Hydnum umbilicatum*
- Choice edibles



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Craterellus tubaeformis
The Winter Craterelle

- common
- Choice edible
- “yellow legs”
- [Also the Black Trumpet
 - *Craterellus cornucopioides*]



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Studies of mushrooms in NL

Ectomycorrhizal Mushrooms of Terra Nova National Park



[1] Illustration: *Cortinarius mucosus*,
mycorrhizal with red pine, *Pinus
resinosus* ; photo FM



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Do we have what we need to have a significant, sustainable wild mushroom harvest?

1. Species
2. Abundance
3. Business conditions
 - Entrepreneurial expertise
 - Workforce
 - Markets
 - Government support

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What other issues need to be considered?

1. Ecological impacts
2. Regulations
3. Social considerations
4. Safety considerations

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Not all mushrooms are choice edibles!



Destroying Angel Amanita virosa

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MUSHROOMS

The Tip of the Iceberg

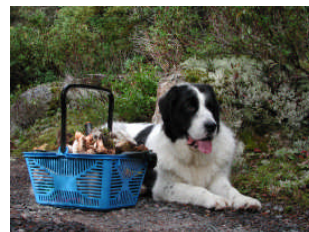


[1] Illustration: *Cortinarius mucosus*, mycorrhizal with red pine, *Pinus resinosa*; photo FM

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- Melanie Chaulk, Tammy Lee & Jackie Cheeseman



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- Lab rats: Tina Warren, Pam Rana, Lesley Bursey, Lori Hogan, Ana Duggan, Courtney LeCointre, Lindsey Caul



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Commercial harvesting in NS NB



- 4-6 companies
- Europe; US and central Canada
 - Chanterelles
 - Biggest volume - pickers
 - 1984 – 17 tons
 - 2002 – 8 tons
 - Pay \$1.50 - \$4-8.00 / lb
 - Receive up to 12-13.00 / lb
 - \$100,000 per year but mainly unreported
 - Pine Mushrooms
 - 2002 – 3 tons
 - \$6 - 55.00/lb
 - Hemlock, red pine, fir
 - “good to look at but no smell”
 - King Bolete / Porcini
 - 1500 lbs/yr
 - \$8-10/lb
 - “340 lb buttons in three days”
 - Hedgehogs – recent
 - 2002 -1000 lbs

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