

Mushroom Identification / Food Safety Certification

Provided by the Minnesota Mycological Society

Instructors: MMS Board Members

Mushroom Foragers and Food Service – Commercial Sale of Wild Foraged Mushrooms

In accordance with the Minnesota Food Code 4626.0155: Mushroom Foragers wishing to sell their Wild Foraged Mushrooms to Commercial Establishments **must have** successfully completed a course in:

Mushroom Identification, Traceability and Safe Food Handling and provide documentation (letter) of course completion from a Mycological Society or Academic Institute to the Minnesota Department of Agriculture (MDA)

The following mushrooms will be included for identification/certification:

True Morels	Morchella species
Chanterelles	Cantherellus species
Black Trumpets	Craterellus species
Sulphur Shelf	Laetiporus species

Additional Topics Covered:

- ✓✓ Basics of mushroom identification
- ✓✓ Collecting, Storage, and transportation
- ✓✓ Edibility concerns
- ✓✓ Mushrooms that may be confused with look-alikes and poisoning issues which may result from consumption

This 6 hour workshop is being offered March 17th, 2019

Registration Fee: \$85.00 for non-MMS members, \$75 for current MMS members–

(Additional \$10 discount for previous MMS certification class attendees)

Time: 12:00 Noon to 6:00 PM

Location: Lebanon Hills Visitor's Center Discovery Room

Lebanon Hills Regional Park
860 Cliff Road
Eagan, MN 55123

Payment should be sent with the registration form below. Checks made payable to MMS...put "certification class" in the memo section

Complete the information below and send to:

Minnesota Mycological Society
P.O.Box 211444
Eagan, MN 55121

e-mail questions and inquiries to: John Lamprecht: jml313@aol.com

Because space is limited, it is important to complete and return this registration as soon as possible.

Name(s): _____

Address: _____

Phone: _____

Email: _____

Workshop Date: March 17th, 2019