

## FROM SCIENCE TO PRACTICE - iNet for mushrooms and truffles



### Mushrooms and truffles: From forest to table

15.2.2020, Thymomeno portraito, Ioannina

#### Objectives - Aims of the event:

In recent years more and more people are visiting the forests and meadows of Greece in order to collect mushrooms. In the past Greeks would collect 2-3 species most regions, but today they fill their baskets with many species and their vocabulary with new words: Caesar's mushrooms (*Amanita caesarea*), ceps (*Boletus edulis*, *Boletus aereus*), chanterelles (*Cantharellus* spp.), saffron milk caps (*Lactarius deliciosus*) and morels (*Morchella* spp.), common species that nowadays are collected in the country, have entered Greek cuisine and are served in many restaurants. In fact, it can be said that during the last 20 years "mycophilia" is growing rapidly in Greece, which, like other European countries, has been seen as "mycophobic" in the past. Nine mushroom associations (8 local/regional and one national) now exist in the country, with thousands of members and which organize training seminars, forest excursions, publications, events and gastronomic demonstrations. The collection of mushrooms, and their underground cousins the truffles has in recent years been an increasingly popular activity in European forests. There are great prospects for development related to leisure activities for occasional collectors, collection for commercial purposes, as well as mycotourism, gastronomy and education activities. As demand for species that are not cultivated increases due to an upcoming gastronomic value, appropriate mycosilviculture combined with innovative practices that are not in conflict with other ecosystems forest services are among the main challenges for the management of these wild forest products. This increased activity of mushroom collection also raises important safety issues, as the public will also have increased exposure to poisonous mushroom species. It is thus important that with the growth of mushroom collection the public is correspondingly better informed in identification of the mushroom species.

We are organizing this event in order to introduce the public of Ioannina city to the fascinating world of mushrooms. Our collaborators in this effort are The Troufa Club, a small community/group of people with a common interest in truffles operating in Epirus since 2012 and the Association of Mushroom Friends of Epirus founded in 2007, which has been organizing many events for the public, including its annual celebration every June at the facilities of PALACE (University of Ioannina-Labriadios Research Station) in Ano Pedina, Zagori. The event is supported by the Gastronomy Department of the Institute of Vocational



Training IEK DELTA 360°. IEK DELTA 360° is the first IEK to introduce and operate the specialty of "Technical Culinary Art" in post-secondary education. For 21 years it has been the leading cooking school in Greece, having drawn up a high level curriculum

*The INCREdible project aims to enable synergies between research centers and professional organizations (owners & managers) on research and business innovation related to NWFPs in the Mediterranean. The project is coordinated by the European Forest Institute (EFI) and sponsored by a EU's HORIZON 2020 program. The Laboratory of Ecology (Department of Biological Applications and Technology, University of Ioannina) participates in the program, having iNets for mushrooms and truffles, as well as for aromatic and medicinal plants.*

**Addressed to:** Mushroom pickers, truffle hunters, food and catering businesses, members of the wider public interested in edible mushrooms

**Venue and practical information:** Thymomeno portteto, Kapodistriou 36-38, Ioannina, Start: 13:00 | End: 16:00.

**Language Greek**

Program	
13.00	Registration
13.15	Welcome and Introduction to the meeting and INCREdible project <b>Kalliopi Stara</b> , Laboratory of Ecology, Department of Biological Applications and Technology, University of Ioannina
13.25	Basic species of edible and poisonous mushrooms in Greece and especially Epirus <b>Thanassis Ntinos</b> , Mushroom Association of Epirus
14.00	Basic species of underground mushrooms in Greece and especially Epirus <b>Vassilis Mylonas</b> , Troufa club
14.15	Questions - Discussion
14.30	<b>Panagiotis Sifakas</b> cooks mushrooms. Tasting courses with the support of IEK DELTA 360o
16.00	End of the event



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