

EVENT PLANNING AND ORGANIZATION

Event Producers

Zachary Hunter

The Fungivore - Mexico Myco-Adventures & Community Education

Kimberly Hunter

Traveling Traders Bazaar - Immersive Artisan Experiences

Program Director

Biol. Ileri V. Monter-Camacho

Symbiosis Viva La Funga

Representatives of Mexican Academic Institutions

Dra. Mara Ximena Haro-Luna

Universidad de Guadalajara

M. en C. Oswaldo Uitzil Colli

Universidad de Guadalajara

San Antonio de la Laguna Logistics

Doña Ceci

San Antonio Community member

Estaban de la Peña

Director, Feria Mazahua del Hongo

Chef Daniel Frydman

Chef, Entrepreneur

Business Partners

Chef Joaquín Cardoso

Loup Bar

Chef Laura Cárdenas Armas

La Pitahaya Vegana

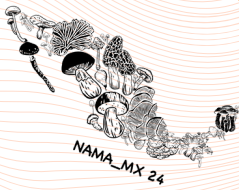
Symbiosis Viva La Funga

Rodavento Hotels

Arts & Design

Dra. Mara Haro-Luna

Symbiosis Viva La Funga



NAMA Officers / Executive Commitee

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Trent Blizzard

Past President

Barbara Ching

Chief Operating Officer

Bruch Reed

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Dave Layton

Second Vice President

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Treasurer/Finance Chair

Melodie Gates

Membership Manager

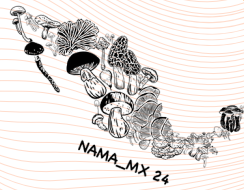
Luke Smithson

At-Large Trustees

Alisa Millican

Cheshire Mayrsohn

Eilnoar Shavit



Saturday August 3st: Welcome Dinner at Loup Bar

Mushroom Menú by Joaquín Cardoso

6:00 pm - 10:00 pm

Loup Bar: Tonalá 23, Roma Norte

Sunday August 4th: Arrival and Check-in!

Check-in for NAMA_M24

11:00 am

Lunch

12:00 pm

Grounds Tour, Introduction

01:00 pm

Vouchering iNaturalist

04:00 pm

Dinner

06:00 pm

Monday August 5th: Day 1 - Introduction to Mexican Mycology

Breakfast

07:00 - 09:00 am

Lecture Block: Introduction to Mexican Mycology

Dra. Mara X. Haro-Luna

10:00 am

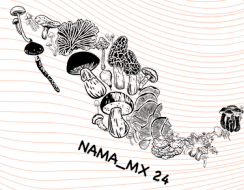
Lunch

12:00 pm

Lecture Block: Introduction to the Mushrooms of the Pjiekakjoo Region

Hongueras Pjiekakjoo

02:00 pm



Lecture Block: Introduction to Mushroom Gastronomy
Chef Laura Cárdenas y Chef Joaquín Cardoso

4:00 pm

Dinner
6:00 pm

Lecture Block (optional): Ethnomycology in Mexico: The study of magic mushrooms in Oaxaca
Dra. Mara X. Haro Luna

8:00 - 10:00 pm

Tuesday August 6th: First Off-Site Foray

Breakfast
07:00 - 09:00 am

Travel to Location
09:00 - 11:00 am

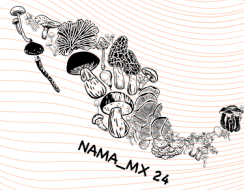
Foray with Community and Lunch
11:00 am - 04:00 pm

Return to Valle
04:00 pm

Dinner
06:00 pm - 08:00 pm

Lecture Block (optional): Tropical mushrooms of Southern Mexico
M. en C. Michael Oswaldo Uitzil Colli

8:00 - 10:00 pm



Wednesday August 7th: Second Off-Site Foray

Breakfast
07:00 - 09:00 am

Travel to Location
09:00 - 11:00 am

Foray with Community and Lunch
11:00 am - 04:00 pm

Return to Valle
04:00 pm

Dinner
06:00 pm - 08:00 pm

Lecture Block (optional): Applied Mycology in Mexico
Biól. Ileri V. Monter Camacho
8:00 - 10:00 pm

Thursday August 8th: Full Day at Rodavento

Breakfast
07:00 - 09:00 am

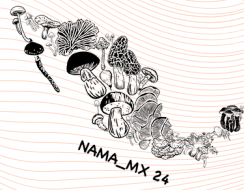
On the Grounds Forest with Chefs
11:00 am - 12:00 pm

Lunch
12:00 pm

Mushroom Gastronomy Panel
Chef Laura Cárdenas & Chef Joaquín Cardoso
02:00 - 04:00 pm

Mushroom Cooking Party
Chefs & Hongueras Pjiekakjoo
06:00 pm - 08:00 pm

Lecture Block (optional): Mushroom Gastronomy
Hongueras Pjiekakjoo
8:00 - 10:00 pm



Saturday, August 5: Back to the City

Breakfast
7:00am - 9:00am

Check out of room, finalize incidentals
9:00am - 10:30am

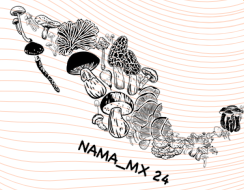
Final ID Table talk; discussion of finds, etc.s
10:30am - 12:00 pm

Bus departs for CDMX
12:00pm

Lunch on the Road
1:30pm

Arriving to Mexico City
3:30pm





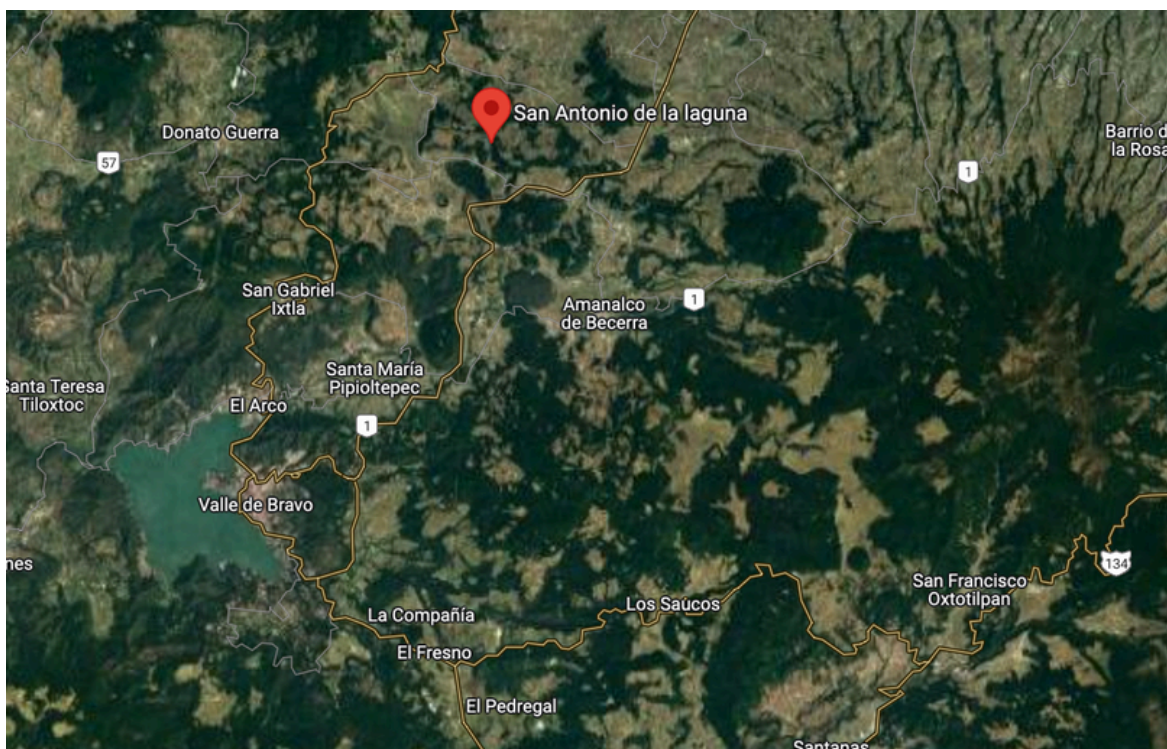
FORAGING SITE

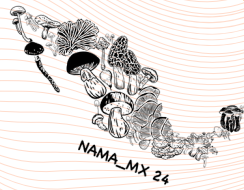
SAN ANTONIO de la LAGUNA, DONATO GUERRO, ESTADO DE MÉXICO

According to the National Institute of Indigenous People (2018), the municipality of Donato Guerrero has 125 communities, of which San Antonio de la Laguna (SA) is one.

The majority of the indigenous communities are of the Mazahua linguistic group, including the people of SA. There are around 113,424 Mazahua speakers in the State of Mexico, the most widely spoken indigenous language, followed by Otomi, Nahuatl, Mixteco and Zapoteco.

The community of San Antonio de la Laguna is located 45km from Toluca, the capital of the State of Mexico. The Mazahua people have a strong connection to their land, and agriculture plays a significant role in their livelihood. They are known for their traditional weaving and embroidery, which are integral parts of their cultural identity, seen in their traditional colorful dress still worn daily. The community of San Antonio de la Laguna is located between 2650 and 2800m above sea level, and has held an annual mushroom festival to educate the community for the last 6 years.





SAN ANTONIO DE LA LAGUNA, ESTADO DE MÉXICO

Arrival
11:00 am

Community introductions, permissions
11:00 - 11:30 am

Welcome to San Antonio de la Laguna
11:30 am

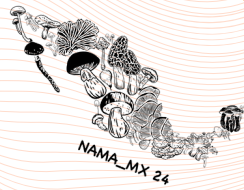
Ceremony to ask permission to enter the forest and forage mushrooms
11:35 am

Mushroom Foraging
12:00 - 02:30 pm

Trasdional Seasonal tamales, discussion of community relationship to ecology.
Artisan showcase
02:30 - 04:00 pm

Transport to Rodavento Hotel
04:00 pm

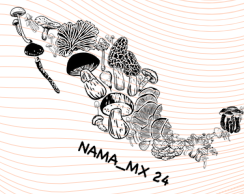
Deposit mushrooms on ID table
05:00 pm



ABOUT THE LECTURES

The second regional NAMA meeting in Mexico promises to be a captivating exploration of the diverse world of fungi. Attendees can anticipate a rich program of lectures that delves into the fascinating realm of Mexican mycology. From the broad spectrum of fungal species found throughout the country to the unique characteristics of fungi in the Pjiekakjoo region, participants will gain valuable insights into the mycological richness of Mexico.

The lectures will also explore the intriguing intersection of fungi and human culture. Lectures on ethnomycology will shed light on the traditional knowledge and practices surrounding mushrooms, while sessions on mushroom gastronomy will tantalize taste buds with the culinary possibilities offered by these remarkable organisms. Furthermore, attendees will have the opportunity to learn about the applications of mycology in various fields, including agriculture and medicine. By the end of the conference, participants will have a comprehensive understanding of the significance of fungi in Mexico, both ecologically and culturally.

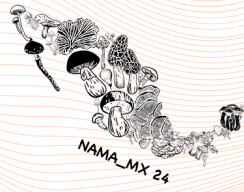


Dra. Mara X. Haro-Luna
(Universidad de Guadalajara)



Postdoctoral fellow affiliated with the Biosystematics and Resource Management master's program Natural and Agricultural Studies from the University of Guadalajara from September 2023.

She is currently developing a project to document the current use of mushrooms, hallucinogens of the genus *Psilocybe* in different communities of Oaxaca, including Zapotecs, Mazatecos and Chinantecos. Her investigations focus on the rescue of the Traditional mycological knowledge and ethnoecology. In addition to linguistics traditional names of mushrooms in the Huichol language. She has carried out research on of wild mushrooms with cultural importance in the municipality of Villa Guerrero, Jalisco and Tlaltenango de Sánchez Román, Zacatecas located in the North Zone of Jalisco and South of Zacatecas. He has participated in various international forums and conferences in Latin America disseminating the findings of its research. She has also participated in the organization of different science dissemination events such as fairs, radio programs, exhibitions, online programs, among others.



M. en C. Michael Oswaldo Uitzil Colli (Universidad de Guadalajara)



Graduate as bachelor's in science of biology by the Universidad Autónoma de Yucatán, Mexico.

Master in Biosciences by the Instituto Politécnico Nacional, Mexico.

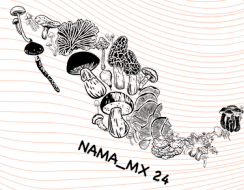
Currently a PhD student at the Universidad de Guadalajara, Mexico.

To date he has 6 scientific articles, 1 chapter of book and 10 scientific popularization articles published.

Also, he has described two new species of fungus from the Yucatan, Peninsula.

He currently works as a Professor at Escuela Nacional de Estudios Superiores de la Universidad Nacional Autónoma de México unidad Mérida where he teaches the course of Biodiversidad IV. Hongos.

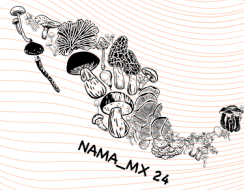
Its main research interests are involved into the taxonomy and phylogeny of Agaricales fungi and Hymenochaetales from the seasonal dry tropical forests and rainforests of southeastern Mexico, as well as the study of ectomycorrhiza associated with plants of the genus *Coccoloba* in the Neotropics.



Chef Joaquín Cardoso (Loup Bar)



In 1998 he began his culinary studies in Mexico City and worked with Lula Martín del Campo at the Hotel Habita. He continued his professional training in France, at the Paul Bocuse Institute. It was from then on that he had the opportunity to work for 8 years with Jean-François Piège. In 2003, he began as an intern at Alain Ducasse's Plaza Athénée and later worked at the Crillon and the Hôtel Thoumieux, eventually becoming executive chef, where we obtained two Michelin stars. From 2011 to 2013 he was part of the team at Iñaki Aizpitarte's Chateaubriand, at that time number 9 on the list of The World's 50 Best Restaurants, and recently awarded a Michelin star. In 2013, he returned to Mexico to work for the Enrique Olvera group as a corporate chef. During his stay in Europe, he did various internships such as in Alain Senderens' Lucas Carton in 2002, in René Redzepi's Noma in 2009 and in Christian Puglisi's Relae in 2010. From 2015 to 2020 he was executive chef at Hotel Carlota CDMX. Co-owner since 2017 Loup Bar, natural wine bar and seasonal food.



Chef Laura Cárdenas (Universidad de Guadalajara)

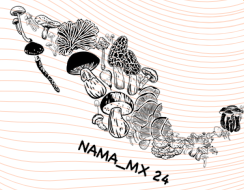


Political Scientist from the Central University of Venezuela. businesswoman, cook and researcher dedicated to sustainable gastronomy. Founder and director of restaurants La Pitahaya Vegana CDMX (2015 - present). Graduated from the training of Mexican Herbalism (Universidad de Chapingo, Mexico). Diploma in the formation of Kitchens and Food Cultures of Mexico, (School National Institute of Anthropology and History, Mexico). Expert training in administration and restaurant marketing (School of gastronomic marketing, Spain) Diploma in Anthropology of Flavors (Central University of Venezuela). Provides training to entrepreneurs in the gastronomic industry focused on responsible practices such as waste reduction, optimization of resources, sustainability and fair trade.

Lic. Griselda Bautista Hernández (Hongueras Pjiekakjoo)



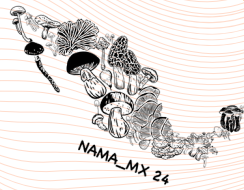
She has a degree in Sustainable Development from the Intercultural University of the State of Mexico. She is a member of the Mushrooms Pjiekakjoo Project, a group that promotes the dissemination of the cultural, nutritional and ecological importance of wild edible mushrooms in the Pjiekakjoo culture and in Mexico through mycotourism as an organizational strategy. She is currently conducting a study on the diversity of birds in the community of San Juan Atzingo, Ocuilan, State of Mexico. Thus, she has also participated in different congresses as an assistant and as a speaker.



Lic. Eliseete Ramírez Carbajal (Hongueras Pjiekakjoo)



Founder of Hongueras Pjiekakjoo. After graduating from the Autonomous University of Chapingo, she initiated this project alongside her family as a way to preserve the knowledge her parents and grandmothers passed down about mushrooms. She aims to achieve this through both dissemination and collaboration with the scientific community.



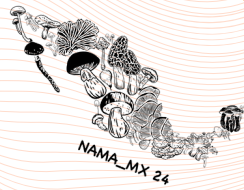
Biól. Ileri V. Monter Camacho (Symbiosis Viva La Funga)



Biologist, graduate of the Faculty of Sciences, UNAM, specializing in the utilization of edible and medicinal mushrooms, and mycotourism.

She is the director of the Mexican startup Symbiosis Viva La Funga, dedicated to the commerce of medicinal mushroom supplements, distribution of cultivated and wild mushrooms to restaurants in Mexico City and Puebla, as well as mycotourism tours and mushroom fairs.

She collaborates with the North American Mycological Association and various laboratories dedicated to the study of fungi in Mexico.



MEXICO'S CITY MENU

Welcome Dinner at Loup Bar

“Symbiosis” mushroom croquette, Chicatana ant mayonnaise
(mix off *Boletus aff. edulis*, *Amanita gpo. caesarea*, *Ustilago maydis*, *Lyophyllum gpo. decastes*)

Mushroom pâté and/or field terrine with mushrooms
(mix off *Boletus aff. edulis*, *Amanita gpo. caesarea*, *Ustilago maydis*, *Lyophyllum gpo. decastes*)

Pambazo mushroom tamale with Ocosingo cheese
(**Boletus gpo. edulis*)

Mixed mushroom toast
(mix off *Boletus aff. edulis*, *Amanita gpo. caesarea*, *Ustilago maydis*, *Lyophyllum gpo. decastes*)

Shrimp and oreja roja mushroom pancake
(*Hypomyces lactifluorum*)

Pambazo mushroom ganache tartlet, caramelized mushrooms
(*Boletus gpo. edulis*)

Axolote en Tintas
(*Lactarius indigo* red ale beer by Cervecería Monstruo de Agua)
Drink

LOUP
BAR

The background features abstract, flowing orange lines that create a sense of movement and depth. These lines are composed of many thin, overlapping curves that vary in opacity, creating a layered, ethereal effect. The overall color palette is a range of warm oranges, from light, airy tones to deeper, more saturated hues.

• VIVA LA FUNGA® •