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## KDA Offers Morel Mushroom Certification Workshop

The Kansas Department of Agriculture (KDA), in partnership with K-State Research and Extension, Kaw Valley Mycological Society and the University of Kansas, is offering a workshop to help people earn the necessary certification to sell wild morel mushrooms. The workshop will take place on Friday, March 4, 2016, from 4 to 6 p.m. at the Dreher 4-H Building, Douglas County Fairgrounds, 2110 Harper, Lawrence, Kan.

The workshop is intended to help ensure that wild harvested mushrooms sold as morels in the state of Kansas are safe to consume. Current regulations under KDA's Food Safety and Lodging program require that mushrooms picked in the wild for sale must be individually inspected for safety by an approved mushroom identification expert. Upon completion of this workshop, participants will be recognized as morel identification experts in order to meet this regulation. This is a three-year certification.

The course is free of charge and open to the public. Pre-registration for the workshop is required and registration is limited to 90 people, with first preference given to people from Kansas harvesting mushrooms in Kansas.

To register for the workshop visit <http://agriculture.ks.gov/mushroom-identification-workshop>. For more information, contact Londa Nwadike, KSU/MU Extension Food Safety Specialist, at (913) 307-7391 or [lnwadike@ksu.edu](mailto:lnwadike@ksu.edu).