



Congress Program (1/10)

Overall events of IWEMM10: 20 ~29 October

Date of October	Event
20 (Sunday)	Pre-workshop and registration of IWEMM10
21 (Monday) ~ 23 (Wednesday)	Main congress of IWEMM10
24 (Thursday) ~ 25 (Friday)	Field excursions
26 (Saturday) ~ 29 (Tuesday)	Post meeting field trip

20th October (Sunday):

Pre-workshop - Mushrooms and Our Life (at Suwa City Hall)

Time	Content
11:00 – 11:05	Opening remarks by Takashi Yamanaka
11:05 – 11:30	Lecture 1: Introduction to the Research on Edible Mycorrhizal Mushrooms by Alexis Guerin-Laguette
11:30 – 11:55	Lecture 2: Introduction to Traditional Forest Managements for the Sustainable Matsutake Harvest in Suwa Area by Takashi Kanai
(Break)	
13:10 – 14:10	Documentary movie show 1: by Tristan Stock
14:30 – 15:30	Documentary movie show 2: by Marion Neumann
16:00 – 16:25	Panel Discussion
16:30	Closing Remarks

Registration and Welcome Party of IWEMM10 at RAKO Hananoi Hotel from 5:00 PM. Please come to the Suimei (3rd floor).

**Congress Program (2/10)****21 October (Monday)**

Time	Content	Room
8:30 –	Registration	Lobby (1 st floor)
9:30 – 10:15 (break)	Opening Ceremony	Parque (2 nd Floor)
10:25 – 11:25 (break)	Keynote lecture 1: The Anthropocene and the underground city of mycorrhiza by Anna Lowenhaupt Tsing (University of California)	
11:30 – 12:30 (Lunch)	Keynote lecture 2: What will happen to ectomycorrhizal fungi in fragmented forests? - population genetic implications from endangered or relict forests by Kazuhide Nara (The University of Tokyo)	
13:30 – 13:50	Oral Session 1: Anthropology and Mycology 1-1. Mushrooms and humans: overview of matsutake and other edible mushrooms in anthropology and documentary films (by S Satsuka, J V Dyk, J Pokorn)	
13:50 – 14:10	1-2. “Mushroom people”: a documentary about mushroom pickers in the Pacific Northwest (by T Stoch)	
14:10 – 14:30	1-3. The mushroom speaks - what kind of relationships can we imagine between the human and the fungal world? (by M Neumann)	
14:30 – 14:50	1-4. Foraging culture of mushrooms in Japan: background and recent trends (by H Saito)	
14:50 – 15:10	1-5. How the matsutake economy in Southwest China affects the social lives of the Yi people (by M J Hathaway)	
15:10 – 15:30 (break)	1-6. The status of matsutake production and trade in Japan (by J Akamine)	
15:40 – 16:00	Oral session 2: Sustainability, Conservation, and Global climate change 2-1. Patagonia fungi, trails and tastes [®] . Fostering local development through identity valued wild edible mushrooms (by C Barroetaveña, M B Pildain)	



Congress Program (3/10)

21 October (Monday)

Time	Content	Room
	Oral session 2: Sustainability, Conservation, and Global climate change	
16:00 – 16:20	2-2. Multiproductive truffle culture in Spain. The ‘Tubersystems’ project (by J Parladé, A Rincón, A M de Miguel, C Calvet, A Camprubí, J Pera, M T Martínez-Ferrer, J M Campos-Rivela, M Martín-Santafé, J Sabaté, A Probanza)	
16:20 – 16:40	2-3. Sustainability of edible mycorrhizal fungi and their trees in Ireland (the land of the setting sun!) (by M L Cullen, H F Fox)	
16:40 – 17:00	2-4. Isolation, identification, and utilization of fungi associated with <i>Tristaniopsis obovata</i> grown in a heath forest ecosystem, Bangka Island, Sumatra, Indonesia (by M Turjaman, A Hidayat, S A Faulina, A Yani, Aryanto, Najmulah, Helbert, K Nara, Y Tamai)	
17:00 – 17:20	2-5. Environmental niche modelling and climate change scenarios used to predict the likely distribution of truffle species for the period 2071–2100 (by P W Thomas, T S F Silva)	
(break)		
	Oral session 3: Traditional knowledge and Economic importance	
17:30 – 17:50	3-1. Traditional knowledge on <i>Lyophyllum</i> species in central Mexico: its contribution to identify new species (by C Burrola-Aguilar, Y Arana-Gabriel, R Garibay-Orijel, A Montoya-Esquivel, M Jaime-Salinas)	
17:50 – 18:10	3-2. The economic importance of possible developments in the U.S. truffle industry (by B Upchurch, O Martin, D Detmer, D Hudson, R Prince)	
18:10 – 18:30	3-3. A coordinated management of forest mushroom collection areas improves the efficiency and sustainability of its mycotourist use (by F Martínez-Peña, J L Minguell, B Rodríguez-Prado, P de Frutos)	
18:30 – 18:50	3-4. Picking edible mycorrhizal mushrooms (EMM) for a living (by Wang Y, Li S, Su K, Zhang X, Li Y)	
		Parque (2 nd Floor)



Congress Program (4/10)

21 October (Monday)

Time	Content	Room
19:00 – 20:00	Sake tasting	Parque (2 nd Floor)

22 October (Tuesday)

Time	Content	Room
8:30 – 14:30	Field work: managed matsutake forest site, Ushiroyama, Suwa (Guided by Takashi Kanai)	Please gather in the lobby (1 st Floor) by AM 8:00
15:00 – 15:20	Oral session 4: Conservation, Biodiversity, and Ecology 4-1. Wild edible and mycorrhizal fungi conservation programs in Israel (by D Lewinsohn, O Bonnef)	Parque (2 nd Floor)
15:20 – 15:40	4-2. Discovering a new mycogeographic region and new edible mycorrhizal mushroom species in Guatemala (by R F Arzú)	
15:40 – 16:00	4-3. <i>Halimium</i> as an ectomycorrhizal symbiont. A new look at Mediterranean ectomycorrhizal communities (by A C Rinaldi, O Comandini, M Leonardi)	
16:00 – 16:20	4-4. Species diversity and utilization of edible ectomycorrhizal mushrooms in Pha Wang Nam Kaew Forest Reserve (by T Kaewgrajang, M Nipitwattanaphon)	
16:20 – 16:40	4-5. Management of Mediterranean <i>Cistus ladanifer</i> scrublands and <i>Boletus edulis</i> production (NW Spain): what we know after 15 years of study (by P Martín-Pinto, M Hernández-Rodríguez, O Mediavilla, J A Oria-de-Rueda)	
16:40 – 17:00	4-6. The impact of silviculture practices in belowground fungal communities: a case study in Mediterranean <i>Quercus</i> <i>pyrenaica</i> forests (NW Spain) (by M Santos-Vicente, J Geml, J A Oria-de-Rueda, P Martín-Pinto)	
(break) 17:15 – 17:35	4-7. Documenting the ectomycorrhizal fungi of <i>Quercus</i> <i>garryana</i> at the northern extent of its range (by S M Berch, T Witte, J Tanney)	



Congress Program (5/10)

22 October (Tuesday)

Time	Content	Room
17:35 – 17:55	Oral session 4: Conservation, Biodiversity, and Ecology 4-8. Bacteria and truffle: a complex relationship (by A Amicucci, A Zambonelli)	Parque (2 nd Floor)
17:55 – 18:15	4-9. Comparing soil fungal and bacterial communities in truffle-productive orchards of Australia and Europe (by Benucci G M N, A De Miguel, A Deveau, D Donnini, H Eslick, P Marco, G Marozzi, C Murat, S Sanchez, F Le Tacon, G Bonito)	
18:15 – 18:35	4-10. Morphological and microbiome variation of <i>Tuber pseudobrumale</i> in southwestern China: widening the repertoire (by M Herrera, D Liu, F-Q Yu, J Pèrez-Moreno)	
18:35 – 18:55	4-11. Isolation and characterization of bacteria from fruiting bodies of <i>Rhizopogon roseolus</i> (by S Pramoj Na Ayudhya, Y Ozaki, Y Onda, T Aimi, N Shimomura)	
18:55 – 19:15	4-12. <i>Streptomyces</i> sp. A11, an ectomycorrhiza-associated actinobacterium has different effects on various fungal growth but promotes mycorrhizal formation (by L-M Vaario, S Ogawa, M Hara, N Matsushita)	
19:30 – 20:30	Experience of Japanese traditional tea ceremony (max. 14 persons can attend)	Kiko (2 nd Floor)

23 October (Wednesday)

Time	Content	Room
8:25 – 8:45	Oral session 5: Japanese government project and its related research theses 5-1. Researches for the cultivation of <i>Tricholoma matsutake</i> in Japan (by T Yamanaka, A Yamada, H Furukawa)	Parque (2 nd Floor)
8:45 – 9:05	5-2. Sustainable harvest of matsutake: thirty-eight years chronological data in relation to pine forest management in Nagano, Japan (by H Furukawa, A Yamada, T Yamanaka, K Katagiri, K Masuno)	

**Congress Program (6/10)****23 October (Wednesday)**

Time	Content	Room
9:05 – 9:25	Oral session 5: Japanese government project and its related thesis 5-3. Radiation mutagenesis of the ectomycorrhizal fungus <i>Tricholoma matsutake</i> (by H Murata, S Nakano, T Yamanaka, T Shimokawa, T Abe, H Ichida, Y Hayashi, K Tahara, A Ohta)	Parque (2 nd Floor)
9:25 – 9:45	5-4. Cultivation study of <i>Lyophyllum shimeji</i> in forest conditions (by M Kawai)	
9:45 – 10:05	5-5. Genotypic diversity of an Asiatic black truffle, <i>Tuber himalayense</i> , in naturally generated, highly productive truffle grounds (by N Nakamura, J P. Abe, H Shibata, A Kinoshita, K Obase, J R P Worth, Y Ota, S Nakano, T Yamanaka)	
10:05 – 10:25	5-6. Ectomycorrhizal colonization by <i>Tuber japonicum</i> and its promotion on the growth of <i>Pinus densiflora</i> seedlings in vitro (by S Nakano, A Kinoshita, K Obase, N Nakamura, T Yamanaka)	
(break)	Oral session 6: Molecular biology, Evolution and Phylogeny, and Biotechnology	
10:40 – 11:00	6-1. First identification of a hided gap in the 26s rRNA of desert truffles (by A Navarro-Ródenas, A Carra, Á L Guarnizo-Serrudo, A Morte)	
11:00 – 11:20	6-2. Unravelling whitish truffle (<i>Tuber borchii</i>) life cycle in the first truffle orchard established by mycelial inoculated plants (by P Leonardi, C Murat, F Puliga, M Iotti, A Zambonelli)	
11:20 – 11:40	6-3. New species of the genus <i>Boletus</i> (porcini mushrooms & allies) in Central America confirmed by phylogenetic analyses (by C P López, R F Arzú, G Wu, F Yu)	
11:40 – 12:00	6-4. State of the art of the ethnomycology, biodiversity and biotechnology of the edible ectomycorrhizal mushrooms of Mexico (by J Pérez-Moreno, M Martínez-Reyes, F Hernández-Santiago)	
(Lunch)		
13:00 – 14:30 (break)	Poster session	Kiko and Yoko (2 nd Floor)



Congress Program (7/10)

23 October (Wednesday)

Time	Content	Room
	Oral session 7: Cultivation	
14:40 – 15:00	7-1. Success in artificial root colonizations and fruit body formations of <i>Entoloma clypeatum</i> with <i>Pyrus betulaefolia</i> (by M Shishikura, Y Takemura, N Maekawa, A Nakagiri, K Sotome, N Endo)	
15:00 – 15:20	7-2. Ectomycorrhization of monokaryotic and dikaryotic strains of hedgehog mushrooms (<i>Hydnum</i> L.) with pine seedlings in vitro (by R Sugawara, N Maekawa, A Nakagiri, K Sotome, N Endo)	
15:20 – 15:40	7-3. Desert truffle crop depends on agroclimatic parameters during two key periods (by A Morte, A Andrino, J E Marqués-Gálvez, F Arenas, A Navarro-Ródenas)	
15:40 – 16:00	7-4. Fertilizing regime selection and its correlation with mycorrhizal development of <i>Tuber melanosporum</i> , <i>Tuber aestivum</i> and their hosting oak trees (by S Levy, N Ezov, I Pereman, A Silber, O Danay)	
(break)		
16:10 – 16:30	7-5. The Australian pests and diseases of truffles and their host trees project 2015–2019 (by A Mitchell, S Learmonth, A Mathews, C Linde, A Davey, A Seago)	Parque (2 nd Floor)
16:30 – 16:50	7-6. Recent advances in the cultivation of edible mycorrhizal fungi in New Zealand and China (by A Guerin-Laguette, R Wang, Y Wang, F-Q Yu)	
16:50 – 17:10	7-7. Development status of the truffle industry in Panzhihua, Sichuan, China (by M Yang, C Liu, P Tang, Y Wang, A Guerin-Laguette)	
17:10 – 17:30	7-8. Diversity of commercial wild mushrooms in Yunnan, China and cultivation of the ectomycorrhizal genera <i>Lactarius</i> and <i>Tuber</i> (by R Wang, A Guerin-Laguette, F-Q Yu, C Colinas)	
17:30 – 17:50	7-9. People & edible ectomycorrhizal mushrooms towards a traditional ecological knowledge based on DNA barcode & antioxidant properties: the case of dry dipterocarp forest, northeastern, Thailand (by C Phosri, W Gunnula, N Prophet, H Kokkaew, N Suwannasai)	

**Congress Program (8/10)****23 October (Wednesday)**

Time	Content	Room
(short break) 17:55 – 18:25	Presentation by candidates of IWEMM11 (vote and discussion by scientific committee members)	Parque (2 nd Floor)
18:30 – 19:00	Closing remarks	
19:30 – 22:00	Gala dinner	Suimei (3 rd floor)

24 October (Thursday): Field Excursion (1)

Time	Content	Remarks
8:30 –	Departure from hotel	Please gather in the lobby of RAKO Hananoi Hotel before 8:20.
10:00 – 11:30	Matsutake market in Toyooka Village	
12:00 – 13:30	Lunch at the Horikoshi district in Toyooka Village, where we enjoy matsutake dishes as traditional local style	
15:00 – 16:00	Kosumo-nousan, a large mushroom cultivation factory of Nameko mushroom (<i>Pholiota microspora</i>)	
17:30	Arrival at RAKO Hananoi Hotel	

25 October (Friday): Field Excursion (2)

Time	Content	Remarks
8:30 –	Departure from hotel	Please gather in the lobby of RAKO Hananoi Hotel before 8:20.
8:50 – 9:30	Suwa Taisha Shrine (Kamisha Hon-miya), one of the oldest shrines in Japan: we see the traditional architecture of the shrine and learn long history of Shinto (Japanese indigenous religion) estimated for over two thousand years.	



Congress Program (9/10)

25 October (Friday): Field Excursion (2)

Time	Content	Remarks
10:45 – 12:15	Matsumoto-jo Castle, one of the oldest castles exist at present in Japan: we see the traditional architecture of the castle at the Sengoku Period (16~17 th Centuries)	
12:45 – 14:45	Lunch at Daio Wasabi Nouen Farm. After the lunch, we will visit the cultivated area of wasabi (Japanese horseradish).	
15:00 – 16:00	Azumino Winery	
17:00	Arrival at RAKO Hananoi Hotel	

**Congress Program (10/10)****Post Meeting Fieldtrip: 26 ~ 29 October**

Date	Time	Content	Remarks
26, Sat	8:30 –	Departure from hotel	Please gather in the lobby of RAKO Hananoi Hotel before 8:20.
	10:30 – 11:30	Visit Hokto Corporation	
	12:00 – 15:00	Lunch in Obuse Town, and visit Ganshouin Temple	
	15:30 – 17:00	Visit Entoku Cultivation Factory of Ogiwara Group to see the large-scale cultivation system of mushrooms	
	17:30	Arrival at hotel and check-in (Shiga Highlands, Yamanouchi Town)	
27, Sun	8:30 –	Departure from hotel	
	9:30 – 11:30	Visit Wild Snow Monkey Park in Yamanouchi Town	
	12:30 – 16:00	Lunch at Nakamise Street (Ichiryu Manpei), and visit Zenkoji Temple	
	16:30	Arrival at hotel and check-in (Nagano City)	
	18:00 – 19:30	Dinner	
28, Mon	9:00 –	Departure from hotel	
	11:30	Arrival at JR Tokyo Station	
	12:30	Deposit baggage in the hotel	
	12:30 – 17:00	Traveling Tokyo	
	17:30	Arrival at hotel and check-in	
29, Tue	9:00 – 17:00	Traveling Tokyo	
	18:00 –	Dinner	