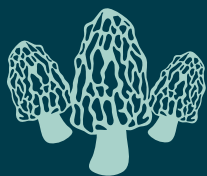


Government of
Northwest Territories

A HARVESTER'S GUIDE:
MOREL
MUSHROOMS
IN THE NORTHWEST
TERRITORIES



If you would like this information in another official language, call us.

English

Si vous voulez ces informations dans une autre langue officielle, contactez-nous.

French

Kīspin ki nitawihtīn ē nīhīyawihk ōma ācimōwin, tipwāsinān.

Cree

Tłjchq yatı k'èè. Dı wegodi newq dè, gots'o gonede.

Tłjchq

ʔerihł'is Dēne Sųlıné yatı t'a huts'elkēr xa beyáyatı theʔą ʔat'e, nuwe ts'ēn yóftı.

Chipewyan

Edı gondı dehgáh got'je zhatié k'éé edat'éh enahddhę nıde naxets'é edahłı.

South Slavey

K'áhshó got'jne xədə k'é hederı ʔedjht'é yerıniwę nıde dúle.

North Slavey

Jii gwandak izhii ginjik vat'atr'ijáhch'uu zhit yinothtan jı', diits'at ginohkhıi.

Gwich'in

Uvanittuaq ilitchurisukupku Inuvialuktun, ququaqłuta.

Inuvialuktun

Ċ'đđ ɳɳ^{ᵛᵇ}Δ^ᶜ ʌɹLJΔɹ^ᶜ Δ^ᵇɳɳ^ᶜɹLɳɳ^ᵇ, ɳ^ᶜɳ^ᵇΔ^ᶜ ɳ^ᵇɹ^ᵇΔ^ᵇɳ^ᶜ.

Inuktitut

Hapkua titiqqat pijumagupkit Inuinnaqtun, uvaptinnut hivajarlutit.

Inuinnaqtun

Indigenous Languages:

867-767-9346

French:

867-767-9348

866-561-1664 Toll Free

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INTRODUCTION

Forest fires are naturally-occurring events in the Northwest Territories (NWT) that produce a valuable renewable resource: morel mushrooms. These mushrooms may flourish in burned areas after a forest fire and present NWT residents and communities with an opportunity to generate a seasonal income. The prospect of sustainable earnings from the morel mushroom harvest will likely increase in coming years as more than the usual number of forest fires are expected to occur due to climate change.

Morel mushrooms are choice edible mushrooms, a prized delicacy and a valuable commodity in high demand on world markets. Morels may be harvested in large numbers in burn areas mostly during the first year after a forest fire, with lesser quantities fruiting in each subsequent year.

Fresh morels may be sold for cash in the field if mushroom buyers are present or they can be dried and sold for higher prices at a later date to southern wholesalers, specialty food stores and restaurants. When harvested and processed properly, morel mushrooms can provide a significant source of income.



Photo Credit: ITI





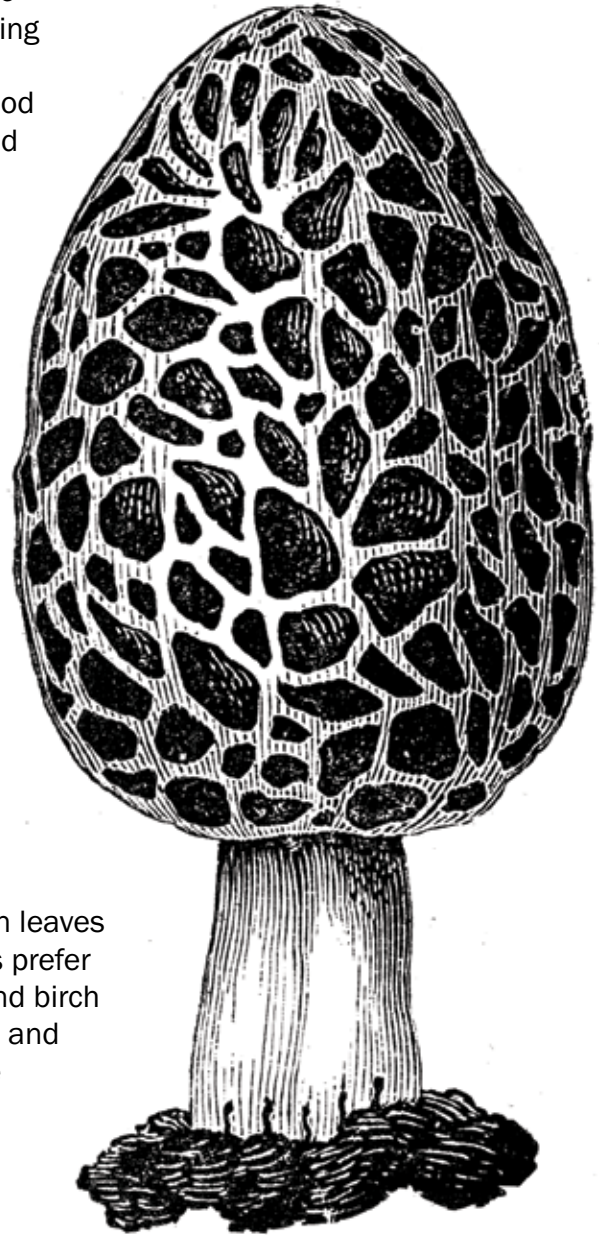
ECOLOGY, GROWING SEASON AND HABITAT

The mushroom body that we see and harvest is the fruit of the invisible spider-web-like mycelium growing underground. The growing of mushrooms is called fruiting. The ecology of morels is not well understood except that wildfire, other ground disturbances, and dying or dead trees often trigger mass fruiting, reproduction and the dispersal of millions of mushroom spores (similar to seeds).

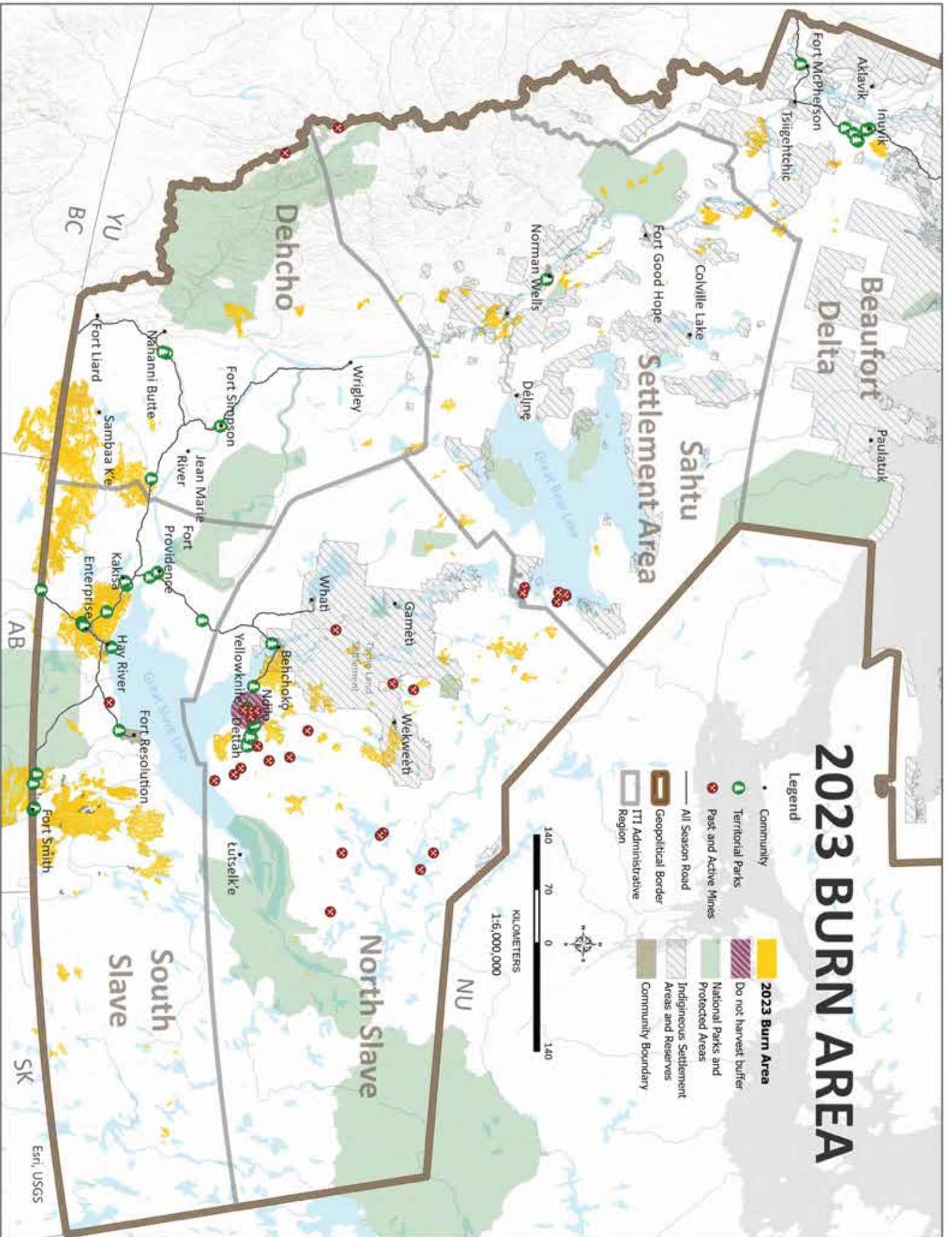
Altitude, latitude and weather may substantially affect the morel fruiting season. A reasonable rule of thumb for the NWT harvesters is that edible “true morels” appear for six to seven weeks from mid or late May to about mid July in both burned and unburned forests.

Prolific fire-induced morel fruiting usually coincides with the first year after a forest fire but can occur continuously over a period of up to four years with successive but diminishing harvests in the same area. Fruiting may also occur at intervals over a period of up to six to eight years. In some cases, fruiting will be patchy in the first year and they may become plentiful in the second or third year after a fire.

Morels appear about one week after the first green leaves open on poplar, aspen and birch trees. Fire morels prefer burned forests with pine, spruce, aspen, poplar, and birch trees. They may be found on flat or sloping terrain, and in depressions – wherever sufficient soil, moisture and warm temperatures are present. Morels fruit continuously over the course of a season in “flushes” and a productive area can be re-visited and harvested several times.



2023 BURN AREA



IDENTIFICATION AND CONSUMPTION

Morel identification has long been a controversial and confusing subject and older guidebooks are a mix of European, Asian and North American naming conventions. To add to the confusion, morels emerging from the ground black or grey in color may become yellow, white, pink or mottled on maturity, or when subject to atmospheric variance.

Mycologists (mushroom scientists) currently estimate that about 15 species of edible or "true morels" (genus *Morchella*) occur in North America.



Typical Fire Morel



Yellow Morel



Black Morel

Photo Credit: Joachim Obst

WARNING!

Many wild mushrooms are poisonous and can be lethal. Harvesters must be careful to distinguish "true morels" from poisonous or "false morels". Some species of poisonous "false morels" grow beside edible "true morels" in the same habitat. First-time harvesters should always work with experienced mushroom pickers and have their morels examined by a mycologist or a mushroom buyer.

For the average personal or commercial harvester, when conversing with buyers or other harvesters, the burn morel varieties may be informally described as "yellow, blond, grey, black, pink, white, conica, or pickle". Knowledgeable buyers may differentiate as the fungi are sorted and dried.

Morels may be "single walled" or "double walled" denoting slim or fleshy varieties. The lower edge of their cap is fused directly to the stem. Morels vary widely in shape and size. Their caps may be rounded or conical and range from one to five cm in diameter. Morels have been known to reach heights of 15 cm, but average heights range from four to ten cm. The morel stem height ranges from two to five centimeters but stems as long as ten centimetres have been observed.



To first time harvesters, “false morels” look very similar to “true morels”. “False morels” include “early” and “thimble” morels of the genus *Verpa*, such as "early false morel" (*Verpa bohemica*), and several species of the genus *Gyromitra*, such as the "beefsteak false morel" (*Gyromitra esculenta*) and "elfin saddle morel" (*Gyromitra infula*).

False *Verpa* morels look like a thimble on a finger. They have a smooth or wrinkled yellowish-brown cap with vertical striations and the sides or skirts of the cap hanging free of the stem.

False *Gyromitra* morels have lobed or brain-like dark to reddish brown caps and their stems may be stuffed, hollow or chambered. For example, *Gyromitra infula* has a hollow stem.

True *Morchella* morels have a net-like pitted cap that is intergrown with the stem, and both stem and cap are hollow.

It is always advisable to consult mycologists, mushroom buyers and up-to-date mushroom field guidebooks when identifying mushrooms.

While edible “true morels” pose less of a risk, and their toxins have yet to be conclusively identified, they have caused numerous instances of gastrointestinal and cognitive sickness, with death often the outcome if they are not properly cooked. This applies to both wild and cultivated morels. Morels should never be eaten raw and must be well-cooked for at least fifteen minutes. Based on a history of reliable reports from the Centre for Disease Control (CDC) and the North American Mycological Association (NAMA), it is strongly recommended to avoid drinking alcohol when consuming morels. Drying morels does not neutralize the toxin.

In addition, some people have food allergies and sensitivities towards morels. If you have never eaten morels before, it is advisable to consume only a small helping the first few times you try them. If you experience any negative symptoms, you should stop eating morels.

It is also critical to avoid harvesting contaminated morels. Mushrooms are known to accumulate toxic heavy metals and other contaminants. Consuming contaminated mushrooms can have serious adverse effects on human health.

It is in everyone's best interest to safeguard the human health of consumers and foster a responsible morel mushroom industry that will benefit northern communities for generations to come.



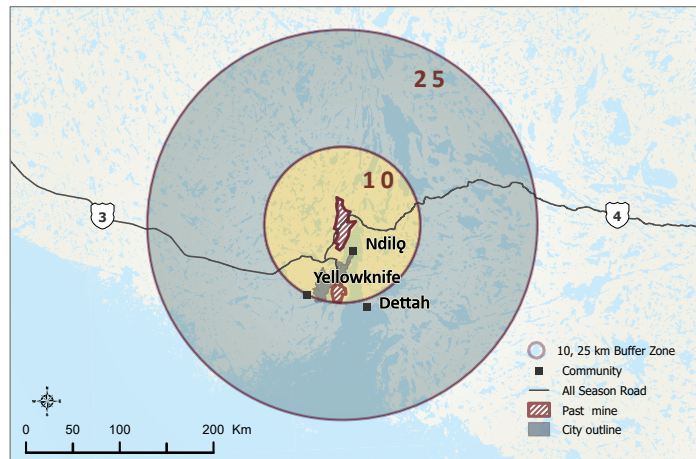
Photo Credit: ITI



Special Notice for Area Surrounding Yellowknife and Giant Mine

Eating morels harvested further than 25 km from Giant Mine does not pose a significant health risk from exposure to arsenic. Some mushrooms are unsafe to eat for reasons other than arsenic (e.g., poisonous mushrooms). Mushrooms should only be harvested by or with someone who is experienced in identifying them properly.

For more information please visit:
www.hss.gov.nt.ca/en/newsroom/arsenic-lake-water-around-yellowknife



NOTE: Harvesters should not handle fungi with hands coated in insect repellent, oils, or lotions. International shipments of NWT morels have been refused because insect repellent residue was identified on the dried fungi.

Harvesters should avoid harvesting in the following areas:

- where there are special notices for areas regarding harvesting (see public health advisories)
- where there are naturally elevated levels of heavy metals in the bedrock.
- near any industrial sites or hunting camps, current or abandoned.
- along road corridors and dust zones of former and current gravel roads.
- near waterbodies and waterways which have had heavy human traffic.
- where pesticides have been used.
- near any infrastructure or settlement.
- where fire retardants or gels have been used to control the wildfire.



HARVESTING

Practicing proper harvesting techniques can help to ensure a succession of harvests over time. Harvesting is not difficult, but a brief orientation in the field is all a first-time picker needs in order to know what to do.

Pickers should have a small, clean, sharp knife and suitable food-safe containers to put their mushrooms in. Five-gallon pails with several dozen holes drilled in the walls and base are recommended. The holes allow for cooling, drying air flow around the mushrooms which have a very high moisture content when first harvested. They also allow refuse and insects to fall out through the bottom of the pail. A slot cut near the rim and wrapped with duct tape makes a convenient handle.

Clean and sanitize harvesting tools and equipment that will come in contact with morels such as food-grade containers or pails and knives before packing up and heading out to harvest and when harvesting and processing is done. Sanitizing is the process of decreasing the number of microorganisms to a safe level. Soil, grease, or dust will inactivate sanitizers, so it is important to clean with soap and water and rinse a surface before you sanitize it. Use a sanitizer that is approved for use on food contact surfaces based on the label, such as chlorine or household unscented bleach, iodine or quaternary ammonium or “quat”, etc.

Always keep food-grade containers of morels in the shade whenever taking a break, do not store in an unventilated vehicle while you fill other pails and never let them stand in the rain.

Cleaning Food Containers

To make a food safe sanitizing solution mix $\frac{1}{4}$ tsp of household bleach into 2 cups of water.

For more information visit:

www.hss.gov.nt.ca/sites/hss/files/resources/how-use-bleach-disinfectant.pdf

Do not disturb the forest floor in the vicinity of morels. This could harm both the underground, delicate, living morel mycelium and an equally fragile ecosystem struggling to recover from the fire. Pickers should never “clear cut” a patch of morels. Close observation will show that some morels may be either too mature (yellow-brown stem indicates age) or too small. Harvest only healthy specimens and never pull the mushroom out of the ground by hand.



Photo Credit: ITI

Cut off the morel cap at the top of the stem with a sharp knife, tap gently to dislodge larvae, insects, burn or forest debris and carefully place in the pail to avoid breakage. Prices from buyers can vary depending on the condition of the product and handling practices of the picker.





Photo Credit: ITI

It is important to handle morel mushrooms properly, especially when picking commercially. Be gentle and keep your mushrooms as clean and dry as possible.

Remember to practice good hand hygiene while in the field. If you do not have access to drinking water and hand soap, be sure to have sanitary wipes and hand sanitizer on hand. If you are feeling unwell or sick, do not harvest – wait until you are feeling healthy again before harvesting.

At the end of each day, pickers bring their fresh morels to a buying station. Each picker's take is weighed, examined and if accepted, they are paid cash on the spot. The buyers then sort and dry the mushrooms as quickly as possible in specially designed dryers and store them for later shipment. Careful harvesting becomes even more important if the harvester plans to dry their harvest, either for their own use or for local sales.

PERSONAL SAFETY

When harvesting in remote wilderness areas you are on your own!

Since mushroom harvesting is normally in freshly burned areas, there will often be many burned trees in the vicinity of the harvest, and fires may still be burning underground. Standing fire-killed trees pose a significant risk of falling due to burned out roots and soil. Mushroom harvesters should always wear a hard hat, test the stability of nearby trees (by trying to push them over), and immediately leave the area if there are significant winds or wind gusts. Even a small tree can cause a fatality by falling.

Floods (ice jam/freshet) and wildfires are ranked as the top hazards throughout the NWT. Whether in an NWT community, an unincorporated area (i.e. groups of cabins or homes in remote areas without an organized structure or representing government), or on-the-land, the Government of the Northwest Territories (GNWT) may make attempts to notify residents and visitors of risks in the area; however, residents and visitors in unincorporated areas and on the land are ultimately responsible for knowing the risks and having and executing a personal emergency plan to get to safety. Emergency preparedness is everyone's responsibility. Every person residing in or visiting the NWT has a responsibility to themselves and their families to be prepared for emergencies.

The nearest community may be more than a hundred kilometres away and you may not be able to access the services and supplies you need, including medical assistance. Mobile phone reception is most often non-existent and there is no WiFi. Be prepared for sudden changes in weather, rough terrain, dense, fallen and fire-hardened bush and unexpected encounters with wildlife. Always know where you are relative to the map or GPS, to ensure safe return to camp or vehicle. Be aware of basic search and rescue procedures in case you are lost or injured in the forest. To assist harvesters from other countries or those locals unfamiliar with camping and hiking in northern forests, the following list has been supplemented by the Yukon Morel Harvester Guide (2014).



SUGGESTED PERSONAL WILDERNESS SURVIVAL EQUIPMENT:

- First aid supplies
- Maps and compass
- Bear deterrents, spray and air horn
- GPS or Personal Locator device
- Satellite phone
- Biting insect protection
- Tent, sleeping bag and mattress
- Signal mirror
- Backpack and daypack
- Mobile phone with camera
- Rain gear
- Watch with alarm
- Hat, gloves, good boots
- Extra batteries, solar charger
- Set of warm clothes
- Whistle on strap
- Towel, soap and toiletries
- Flashlight, headlamp
- Sunscreen and sunglasses
- Binoculars
- Drinking water, bottles and water purification tablets
- Sanitary wipes and hand sanitizer
- Toilet paper
- Small shovel
- Matches, fire making tools
- Hatchet and saw
- Stove, fuel
- Clean multipurpose knife
- Cooking equipment
- Emergency blanket
- Reusable lunch container
- Rope, bungee cords
- Insulated drink container
- Paper and pencil
- Food and airtight bags
- Two sizes of garbage bags
- Personal prescription medications

SUGGESTED HARVESTING EQUIPMENT:

- At least one current, reliable wild mushroom guide
- Two clean five-gallon food-grade plastic buckets with ventilation holes
- Two clean small, sharp folding knives
- A package of N90 dust masks (see processing safety)
- External backpack frame with bungee cords
- Light-weight pruning shears

Remember that you are in bear country and follow the instructions given in the Environment and Climate Change (ECC) booklet "Safety in Grizzly and Black Bear Country" (available at GNWT Regional ECC Offices and **online**). Always be aware of bears and other wildlife in the area you are working and ensure that food is properly stored where it won't attract animals.

To prevent accidents and unnecessary congestion when accessing harvest areas by road, please consult the GNWT Department of Infrastructure regarding regulations of parking and other activities along NWT highways and right-of-ways.



Photo Credit: ITI



PROCESSING

Harvesters may choose to dry their own morels for personal use if price or market for fresh product is unfavorable, if they wish to sell locally, or seek out markets independent of buyers. Special care must be taken when drying morels.

One five-gallon food-grade pail holds approximately 10 (ten) pounds of fresh morels if the pail is filled up to about three inches below the top. About 35 (thirty-five) average-sized fresh morels weigh one pound. Dried morels have approximately half the volume of fresh morels.

The weight ratio between fresh and dried varies between 6:1 and 9:1 depending on weather and soil conditions. The average ratio is about 8:1 but reaches 7:1 when the morels are harvested after several days of warm, sunny and windy weather. Therefore, one full five-gallon pail of fresh morels at ten pounds will produce slightly more than one pound of dried product.

There are three important steps to this process; sort, dry and sort again. The initial sorting allows for:

- identification and disposal of those in aged or insect ridden condition;
- identification and removal of non-morel species; and
- removal of forest and fire debris.

After drying, the final sorting allows selection of variety, quality, size and broken but still usable fungi. This is the commercial grading process usually carried out by the buyers.

The drying process must begin immediately following harvest and must continue without interruption to avoid problems developing with mold, rot and insect infestation. Morels can be dried on large-mesh drying screens or mosquito netting attached to simple wooden frames placed in the open air where ventilation is free-flowing. Food-safe plastic screens are recommended, but galvanized metal screens with quarter inch mesh are often used. All materials are readily available at most hardware stores. If large numbers of morels are being harvested or wet weather persists, creating a drying tent is recommended. This could be a simple enclosure situated to maximize air flow and heat using tarps or vapour barriers. Racks on which the drying screens can be stacked are arranged inside to best expose the fungi to heat and air movement. Ambient air is blown through the tent using a fan powered by a generator, solar or other power device. This phase of drying takes approximately two days. Morels should be spread evenly on the racks in a single layer.

FOOD SAFETY

- Harvesting containers should be food-grade.
- Clean and sanitize harvesting containers and knives at least once daily.
- Use soap and water frequently
- Practice good hand hygiene, e.g. pack sanitary wipes and hand sanitizer.
- Hands must be free of chemicals, insect repellent, lotion, sanitizer, etc.
- Do not harvest if you are sick or feeling unwell.



At this point, the mushrooms appear to be dry, but they still contain a small amount of moisture. They are then put into a flash dryer. This could be a small simple plywood structure with an airtight stove and fan running inside to maximize heat and air flow. When the mushrooms are brought up to temperatures no higher than 120 degrees F (49 degrees C) for five to eight hours the last of the moisture is driven off. The mushrooms should be crispy and break easily. Morels dried at higher than 120 degrees F will not be accepted on the commercial market.

The high temperatures kill off any eggs laid by moths and other insects. The mushrooms can then be safely stored without fear of losing them to rot, mold or damage from hatching insect larvae.

This ensures a clean and long-lasting product. A good field test to determine adequate dehydration is to place a few morels in an airtight bag and leave in the sun. If moisture is observed on the inside of the bag, further dehydration is required.

After the morels have been flash-dried they should be loosely sealed in large food-safe plastic bags and stored in cardboard boxes for shipment. When properly dried, morels retain their quality for several years and can be sold when prices are higher. However, for commercial purposes, it is best to sell morels within one year of harvesting.

PROCESSING SAFETY

Masks should be worn when processing morels, especially for periods of several hours or more. Inhaling the morel spores (dust) given off while drying, can cause bronchial asthma, inflamed eyelids and inflamed nasal passages. In addition, there is a cumulative negative effect from exposure to the spores during processing, which can result in lung inflammation, acute lung disease and acquired sensitivity to morel consumption. N90 masks available in hardware stores are an inexpensive safety option.

Drying morels using a stove or other heat source introduces a fire hazard, and one must exercise caution with fuel used. Maintain the appropriate temperature in the shelter and ensure the heat source is thoroughly extinguished when processing is complete.



Sun Drying



Flash Drying

Photo Credit: ITI





PUBLIC LAND, PRIVATE PROPERTY AND INDIGENOUS LANDS

In the NWT, you can pick morel mushrooms for personal use without a permit on territorial or Commissioner's Lands where public access is allowed, including in Territorial Parks.

You may also pick mushrooms for commercial purposes in Territorial Parks if you obtain a Commercial Use Permit from the Department of Industry, Tourism and Investment (ITI), GNWT. For Commercial Use Permits in Territorial Parks, please contact your local ITI Regional Office or visit <https://www.nwtparks.ca/commercialuse>.

You are also required to obtain a Business Licence for any commercial morel harvesting in the NWT: www.maca.gov.nt.ca/en/services/business-licensing.

Land Use Permits are required for camps with over 200 person days (e.g. 20 people for 10 days equals 200 person days). Permits are issued by the Wek'èezhìi Land and Water Board and the Mackenzie Valley Land and Water Board (www.mvlwb.com/mvlwb/apply-permit-licence). In some cases, the land use permit application may require proof of eligibility – the legal right to access or occupy the land. In these cases, the applicant may require a land authorization from GNWT ECC Land Management and Administration to demonstrate eligibility. For more information regarding activities requiring a land use permit and eligibility see sections 4 and 5 of the Mackenzie Valley Land Use Regulations or contact the appropriate regulatory board.

Mushroom pickers need permission from landowners if they want to harvest on private property. Harvesters should be aware that some public lands have traditional or historic values or may be actively used by local residents for specific purposes. Where harvesting sites exist on Indigenous private lands, pickers are advised to contact that Indigenous government's office prior to any harvesting activities.

Anyone wanting to harvest morel mushrooms on Tłıchǫ lands should contact the Tłıchǫ Government. Requirements concerning access to Tłıchǫ lands and the harvesting of plants and fungi on Tłıchǫ lands, including morels, are set out in the Tłıchǫ Agreement. Tłıchǫ law and NWT law may apply.

Please see Government, Community and Emergency Contacts on Page 19.



RESPECT THE LAND

Please show respect for the land.

A wildfire burn area is both a harsh and delicate environment. Preventing damage to this fragile environment and encouraging biodiversity is your responsibility. You are not permitted to cut live, healthy trees without a timber cutting permit or to build any permanent structures. Food, garbage and unsanitary toilet practices can attract animals and result in unsightly and unhealthy camp conditions. Do not leave any garbage behind and collect garbage left behind by others. Ensure that all human waste is dealt with in a sanitary fashion, preferably removed, burned or well buried.

WILDFIRE PREVENTION

All mushroom harvesters and buyers must ensure there is no chance of starting a wildfire. Campfires and heat sources in drying structures must be supervised at all times and completely extinguished before leaving them. Smoking should be restricted to designated areas and butts should be properly disposed of.

Commercial mushroom harvesters must adhere to the Forest Fire Prevention and Suppression Guidelines for Industrial Activities. For information on the guidelines, current fire situation and tips for building a safe campfire please visit www.NWTFire.com. Report any fires to 1-877-NWT-FIRE.



Photo Credit: Walter Brown



ECONOMICS, MARKETING AND INCOME

In 2014, the Dehcho Region burns produced good quality morels, selling for unusually favorable prices of ten to fourteen dollars per pound, sparking a small bidding war between buyers' mid-season. This resulted in an estimate of total market value of the 40-day-long morel mushroom harvest at between six and ten million dollars, of which one to two million dollars went into the pockets of local harvesters. Another \$200,000 went to local businesses for goods and services.

The influx of cultivated morels on the global market has significantly reduced the market for North American wild morels. Major buyers interviewed in February 2024, indicated that their offshore markets (Europe, Middle East, Asia) are now negligible to non-existent. Due to the logistics of harvesting burns, often in remote areas, wild morels cannot compete with the much lower prices of cultivated morels. At present there is no indication that this situation will change and the increase in wildfires worldwide further reduces the attractiveness of the NWT as a lucrative source of morels. Buyers indicated that it would take a special set of conditions for it to be worth traveling North for the 2024 harvest. This does not discount smaller buyers who are supplying local and Canadian markets.



Photo Credit: ITI



People can generate income from the morel mushroom harvest in several ways:

1. Local harvesters can sell fresh morels to independent buyers in the field for a negotiated price or they can make pre-arrangements with established food and mushroom distributors and sell exclusively to them.
2. Local harvesters and communities can also sell pre-dried morels to the same buyers and distributors for higher prices than they can get selling fresh morels to buyers onsite.
3. Local harvesters can sell fresh morels locally in the NWT.
4. Local harvesters and communities working co-operatively can sell flash-dried grey morels directly to North American and international markets. Current and daily world market prices for dried morels can easily be looked up online (e.g. eBay). Year-round cultivated morel supplies have negated the seasonal variation in prices. Dried morels are sold in packages of 0.5 oz. Harvesters may earn up to \$480 per lb. if they sell directly.
5. It is recommended that local harvesters review seasonal variations in world market prices for both fresh and dried morels before entering into any negotiated agreements. Local harvesters should talk to several buyers in the field or contact several markets before making a final decision. This will prevent local harvesters from underselling their product and help them secure the highest return for their efforts.
6. In addition to increased trade for established businesses, local entrepreneurs and communities can generate income by providing goods and services to pickers in the field (e.g., for food, water, gas or for garbage pickup and sanitary disposal at officially designated dump sites.)





GOVERNMENT, COMMUNITY AND EMERGENCY CONTACTS

Industry, Tourism and Investment - www.iti.gov.nt.ca

Environment and Climate Change - www.ecc.gov.nt.ca

Municipal and Community Affairs - www.maca.gov.nt.ca

Department of Infrastructure - www.inf.gov.nt.ca

Tłıchǫ Government - www.tlıcho.ca

Mackenzie Valley Land and Water Board - www.mvlwb.com



DIGITAL RESOURCES

2024 Mushroom Wonderland:

www.youtube.com/watch?v=sXUfD1Anjjo

Modern Forager:

www.modern-forager.com/all-about-burn-morels/

Gibson, I, 2023 Morchellaceae in the Pacific Northwest, An Introduction:

www.svims.ca/council/Morche.htm

Safety from Wildlife:

Bear - www.gov.nt.ca/ecc/en/services/bear-safety

Bison - www.gov.nt.ca/ecc/en/services/wildlife-safety-and-emergencies

Northern Mushrooms:

www.yukon.ca/sites/yukon.ca/files/env/env-common-yukon-mushrooms.pdf

Northern Wild Harvest Drying, Harvesting and Cleaning Morel Mushrooms in the Wilderness:

www.youtube.com/watch?v=zgX_KelEeog



INFORMATION SOURCES

Industry, Tourism and Investment
www.iti.gov.nt.ca

Environment and Climate Change
www.gov.nt.ca/ecc/en

Municipal and Community Affairs
www.maca.gov.nt.ca

Transportation
www.dot.gov.nt.ca

Tłıchǫ Government
www.tlıcho.ca



Government of
Northwest Territories

