

FUNGUS - a day in your life

EVER THOUGHT ABOUT FUNGI?

DID YOU KNOW THAT WE USE FUNGI OR FUNGAL PRODUCTS EVERY DAY OF OUR LIVES?

WE WEAR THEM, EAT THEM AND DRINK THEM.

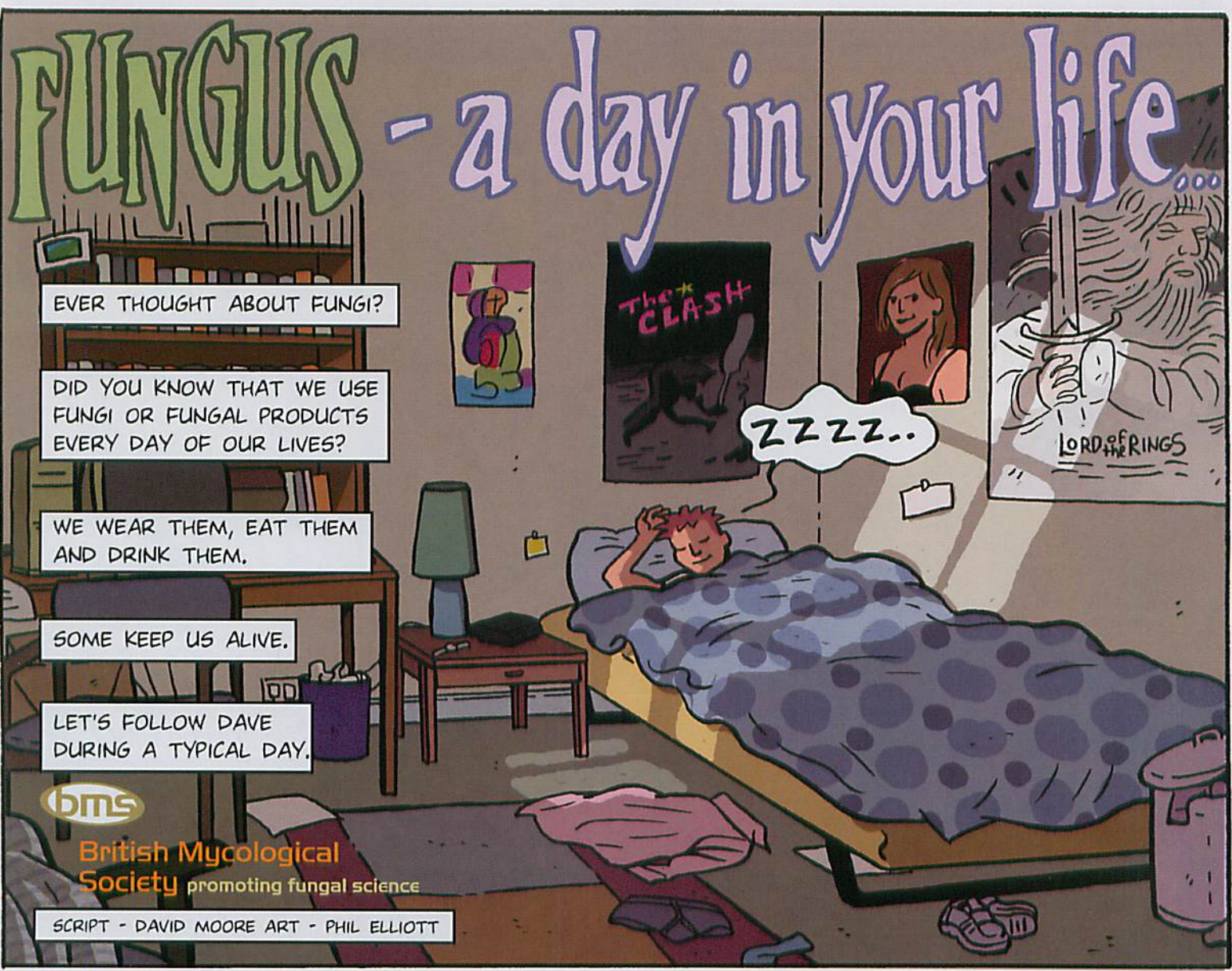
SOME KEEP US ALIVE.

LET'S FOLLOW DAVE DURING A TYPICAL DAY.



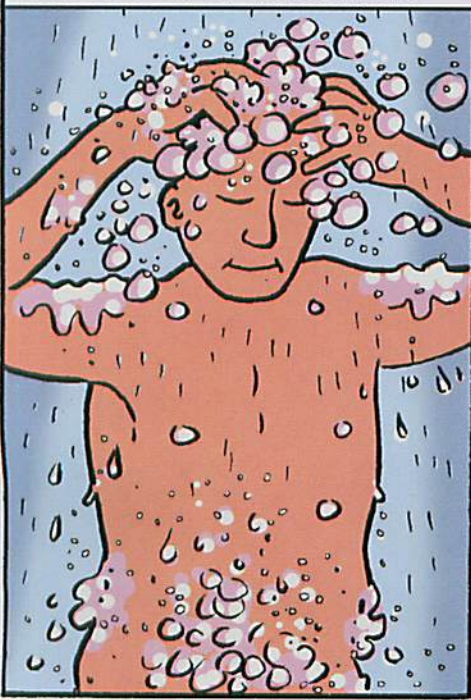
British Mycological Society promoting fungal science

SCRIPT - DAVID MOORE ART - PHIL ELLIOTT



A QUICK SHOWER, SHARING HIS BATHROOM WITH A FEW FUNGI. JUST THE ODD MILDEW WHERE THE CORNERS STAY DAMP.

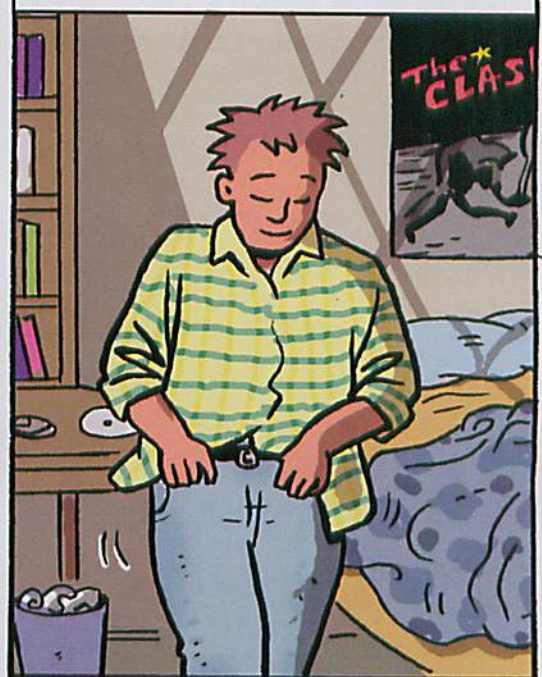
DAVE MAKES SURE THESE ARE CLEANED AWAY REGULARLY.



I KNOW THE SHIRT'S NOT TO EVERYONE'S TASTE, BUT DAVE LIKES THE BRIGHT COLOURS. THEY'RE KEPT BRIGHT THANKS TO THE FABRIC CONDITIONER HE USES...A CONDITIONER DERIVED FROM FUNGI.



NOW HE'S PUTTING ON HIS STYLISHLY STONE-WASHED DENIM JEANS...ACTUALLY, THEY'RE NOT REALLY WASHED WITH STONES - THE FABRIC GETS ITS DISTRESSED LOOK FROM TREATMENT WITH FUNGAL ENZYMES.



CORNFLAKES FOR BREAKFAST. THE CORN, LIKE MOST PLANTS, NEEDS MYCORRHIZAL FUNGI TO MAKE ITS ROOTS WORK...



...AND THE MILK COMES FROM COWS WHO NEED FUNGI IN THEIR STOMACH TO DIGEST GRASS.



THE JUICE HE'S DRINKING COMES FROM FRUIT WHOSE YIELD IS INCREASED WITH FUNGAL PECTINASES. THE JUICE IS CLARIFIED IN THE SAME WAY.



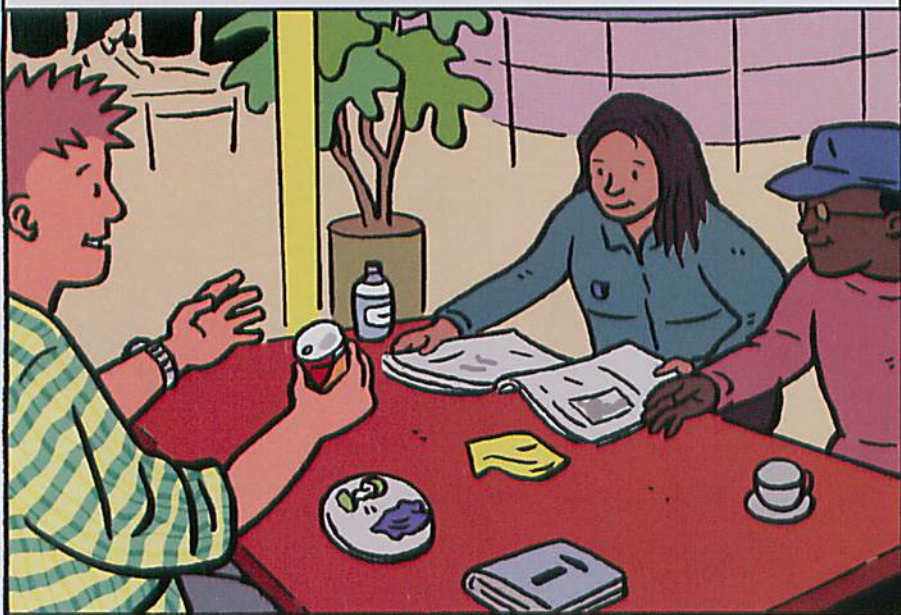
DAVE HAS A CHEESE SANDWICH FOR LUNCH. THE BREAD IS BAKED USING YEAST...AND FUNGAL PATHOGENS BIOCONTROL SOME OF THE PESTS



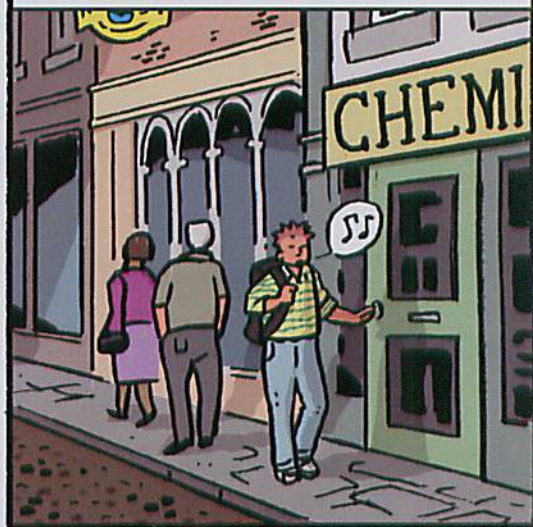
CHEESE DEPENDS ON FUNGAL ENZYMES TO COAGULATE THE PROTEINS IN MILK.



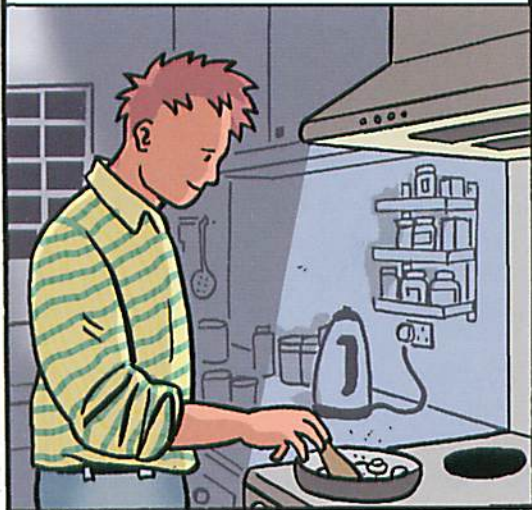
THE CITRIC ACID IN DAVE'S FIZZY DRINK THAT KEEPS THE BUBBLES BUBBLING IS PRODUCED BY A FUNGAL FERMENTATION PROCESS.



ON HIS WAY HOME, DAVE COLLECTS HIS DAD'S PRESCRIPTION FOR STATINS THAT HELP KEEP HIM ALIVE BY CONTROLLING HIS CHOLESTEROL.. STATINS ARE A FUNGAL METABOLITE.



IN THE EVENING DAVE COOKS A MUSHROOM AND VEGETABLE RISOTTO. MUSHROOMS ARE EDIBLE FUNGI...



AND THE VEGETABLES ARE KEPT HEALTHY BY CHEMICALS, STROBILURINS, PRODUCED BY FUNGI, THAT HELP COMPENSATE FOR THE 20% LOSS OF YIELD CAUSED BY FUNGAL DISEASES..



LATER, FRIENDS COME AROUND FOR A FEW DRINKS.



THE BEER AND WINE THEY DRINK ARE YEAST FERMENTATION PRODUCTS...

BEFORE BED, DAVE MAKES A MUG OF DRINKING CHOCOLATE, THE FLAVOUR OF WHICH IS ENHANCED BY A FUNGAL FERMENTATION.



FINALLY, DAVE GOES TO BED AFTER A DAY SPENT WITH FUNGI.

HE'LL BE DOING THE SAME TOMORROW.



HE SLEEPS, BLISSFULLY UNAWARE OF HOW MUCH HE AND EVERYONE ON THIS PLANET DEPEND ON FUNGI FOR SO MANY THINGS, EVERY DAY OF OUR LIVES.



**Thank Fungus
For That!**

Want to Know More?

Visit our website:

www.britmycolsoc.org.uk

Education & Outreach

The Fungal Education and Outreach section of the British Mycological Society aims to promote the knowledge of fungi and fungal science at all levels from junior school, through secondary school and universities, to adults including the general public and teachers. We provide a variety of resources for education and outreach activities such as school lesson plans, University teaching materials, and displays for general public events.

Through our public outreach activities we seek to engage all who have an interest in fungi, such as individuals who are interested in the natural world and wish to learn more about the fungi that inhabit it or gardeners seeking knowledge of fungal friends and foes. We seek to enthuse and provide support to teachers wishing to convey knowledge of fungi to their pupils and we provide resources for them to do this effectively, and of course we wish children of all ages to be fascinated by the fungal kingdom and what this truly amazing kingdom has to offer both us and our world.

'Mycokids' seeks to capture an early interest in the fascinating world of the fungi. Meet Dingy Twiglet, Frosty Funnel and their friends as they discover more about the Kingdom 'Fungi'. Try out our fun kitchen science activities at home or use our resources to plan a 'fun with fungi' day in school for 'Beginners' (5-11 year olds; KS1-2; Years 1-6).

For 'Intermediates' (12-16 year olds; KS3-4; Years 7-11; Mainly Secondary) we have 'Sex, drugs and Puffballs'; learn about fungi and what they do for us and for the environment (with each topic linked directly to the National Curriculum).

We provide a number of resources for 'Intermediate' learning which include fungal science investigations that can be performed to test scientific rigour. At home why not make 'fungus paper' or 'fungus dyes'. If you have the technology then why not 'blog' a 'fungus find' through the BMS 'social link' and then log it with iSpot.

For higher education and advanced learners (post-16 through to University undergraduate and postgraduate levels) we give student support and advice on careers in fungal science. We also supply resources and lecture materials for those teachers and lecturers involved in both post 16 and higher education University teaching.

Public Events and Outreach

Each year the British Mycological Society has a programme of public exhibitions and displays which are organised to help people understand what fungi are and what varied roles fungi undertake in both the natural world and the world of mankind. The venues have been at both large horticultural shows such as the Chelsea Flower Show, Malvern Three Counties Show and Tatton Park Flower Show as well as venues such as regional museums and botanic gardens. The stands consist of displays of local fresh fungi, models of fungi designed to show both the appearance of common species as well as demonstrating how fungi are made up and function. There are posters and leaflets on display and to take away which describe and illustrate the world of fungi designed for all ages and experience. The stands are manned by enthusiastic and knowledgeable helpers who can answer any questions or queries and help anyone to further their interest in fungi whatever their level of experience or age.



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(Porcelain Mushroom)