

FUNGI Magazine ([www.fungimag.com](http://www.fungimag.com)), issue of Spring 2015 (Volume 8, No. 1, ISSN 1941-4943) presents a 7 page article entitled “Mayan Mycology in the Land of the Jaguars”. It is well written by David Pilz (Consulting Forest Mycologist from Corvallis, Oregon, USA); Roberto Flores Arzú and Natalia Gurriarán Quiróz (Microbiology Department, Chemical and Pharmaceutical Sciences School, Universidad de San Carlos de Guatemala); and José Maria González (Mayagrafic Publications, Guatemala). This excellent magazine is a must for people who love mushrooms.

The abstract of the article cited is the following: *Mayans are one of the oldest and most resilient mycophilic cultures in the Americas. Their homelands in southern Mexico and Guatemala are biologically very diverse. In montane regions, numerous edible ectomycorrhizal mushroom species can be found growing symbiotically with pines, firs, and oaks. Within this rich natural context the Mayans spent millennia developing complex cosmologies and civilizations that incorporated the use of mushrooms for food, medicines, and rituals. Guatemala is emerging from civil war, developing economically and encouraging tourism. Promotion of mycological research and mycotourism could become important components of this development. In this context, the Universidad de San Carlos de Guatemala hosted the 7<sup>th</sup> International Edible Mycorrhizal Mushroom Workshop (IWEMM-7) in 2013. Written from the lead author’s personal perspective, this article describes the workshop and a post-meeting tour around the country visiting many sites of mycological interest”.*

