



Matsutake workshop

Kihniö, Finland, 23rd-25th of September, 2007



Matsutake, (*Tricholoma matsutake*), is one of the most valuable mushrooms in the world. Especially Japanese set great value on matsutake. Matsutake mushroom is a global export item and its main market is Japan.

Although Matsutake grows in the Nordic countries, it's not very well known and its business potentialities have not been fully discovered. Finnish Forest Research Institute (Metla) organizes matsutake-seminar in Kihniö, Western Finland from 23rd to 25th of September, 2007. Seminar gathers together people who are interested in matsutake research and business.



You are warmly welcome to our seminar!

www.metla.fi/tutkimus/matsutake

Program

Sunday, 23rd of September

- 17.00 – 21.00 Registration at Holiday Club Resorts Pyhäniemi in Kihniö (Pyhäniementie 251)
Accommodation in pine log cottages
- 18.00 – 21.00 Get together -party, Restaurant Kretanekka, Pyhäniemi, Kihniö, www.pyhaniemi.com





Monday, 24th of September

Scientific Day

Puumilan Taitotalo, Kihniö (Kuruntie 1-3), www.puumila.com

Seminar language is English



- 10.00–10.15 Opening
- 10.15–10.30 *Tricholoma matsutake* – mushroom of the year 2007 in Finland
– *Simo Moisio, Arctic Flavours Association*
- 10.30–11.30 Matsutake research in Japan – *Ass. Prof. A. Yamada, University of Shinshu*
- 11.30–12.30 **Lunch**
- 12.00–12.30 Press conference
- 12.30–13.15 How weather conditions affect matsutake yield? – *Ass. Prof. A. Yamada, University of Shinshu*
- 13.15–14.00 Can we regulate the growth of shiro? – *Lu Min Vaario, Metla*
- 14.00–14.20 **Coffee break**
- 14.20–14.50 Matsutake research and utilization in Sweden – *Niclas Bergius, Swedish Matsutake*
- 14.50–15.20 Matsutake in Finland – *Eira-Maija Savonen, Metla*
- 15.20–16.30 Open for other presentations
- 19.00– Seminar-dinner at Restaurant Kretanekka, Pyhäniemi



Tuesday, 25th of September

Matsutake for pickers and buyers

Puumilan Taitotalo, Kihniö (Kuruntie 1-3)

Seminar language is Finnish

- 9.30–10.00 Registration
- 10.00–10.05 Opening
- 10.05–10.35 Matsutake in Japan: history, market and use – *Docent Marja Härkönen, University of Helsinki*
- 10.35–11.05 Matsutake in Finland – *Researcher Eira-Maija Savonen, Metla*
- 11.05–11.35 How to recognize matsutake mushroom – *Author Lasse Kosonen.*
- 11.35–12.00 The use of dogs in matsutake hunting – *Arja Hyvärinen, Metla*
- 12.00–13.00 **Lunch**
- 13.00–13.20 Grading and packing matsutake – *Simo Moisio, Arctic Flavours Association*
- 13.20–13.50 How to organize gathering? Boletus as an example. – *Entrepreneur Kimmo af Ursin*
- 13.50–14.10 Exporting matsutake to Japan – *Riitta Blue, Satakunta Vocational High School*
- 14.10–14.30 First experiences of matsutake export to Japan. – *Krister Karttunen, Baabeli Ky*
- 14.30–15.00 **Coffee break**
- 15.00–15.30 Matsutake in cooking – *Hideo Otani and Tero Salomaa, Nordic Star*
- 15.30–16.00 Japanese and Finns – what to remember when two cultures meet? – *Tero Salomaa*
- 16.00– Discussion





Registration fees:

September 23rd – 24th. Scientific Day: **120 €**.

Registration fee includes Get together -party on Sunday, seminar on Monday, coffee, lunch, seminar-dinner on Monday evening and information package of matsutake presentations

September 25th. Matsutake for pickers and buyers: **35 €**.

Registration fee includes seminar on Tuesday, coffee, lunch and information package of matsutake.

The fees are wished to be paid in advance. Detailed instructions will be given at registration.

Registration:

tuire.kilponen@metla.fi, +358 10 211 4076

Deadline for registration 17th of September.

Organisers:

eira-maija.savonen@metla.fi +358 10 211 4048

tytti.sarjala@metla.fi +358 10 211 4064

juha-matti.markkola@metla.fi +358 10 211 4068

Accommodation:

Holiday Club Resorts Pyhäniemi, Kihniö. 35 – 70 €/person/night in pine log cottages. Reservations and further information: +358 3 444 0206, margit@kihnioplikaat.com, www.pyhaniemi.com

Location:

Kihniö is a charming Finnish village in Tampere Region. It is situated about 100 km north from Tampere with diverse and fluent connections from Tampere and Helsinki. The nearest train station is situated in Parkano. It is only 20 minutes ride from Parkano Station to Kihniö. Train connection from Parkano railway station to Tampere takes 37 minutes and to Helsinki two and a half hours. The nearest airport is Tampere-Pirkkala. Assistance in finding good travel arrangements provided by organisers. Don't hesitate to contact us!



Links:

www.metla.fi/tutkimus/matsutake

www.metla.fi/pa

www.puumila.com/

www.pyhaniemi.com

About Kihniö:

www.kehitysparkki.fi/images/KihnioParkanoNET_eng.pdf

www.kihniomatkailu.com/

www.kihnio.fi

Train connections: www.vr.fi

Tampere-Pirkkala airport: www.finnavia.fi/lentoasema_tampere-pirkkala

Flight connections: www.finnair.fi, www.sas.fi, www.blue1.fi, www.ryanair.com

Need a ride from Parkano railway station? Please contact the organisers.

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