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History of Russulales workshops

2010 - Belgium

2012 – Germany

2014 - Slovakia

2016 - Italy

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Russula helios

WELCOME WORDS

Dear friends,

welcome to the 2016 edition of the Russulales Workshop!

This year the workshop will take place in Italy, in the town of Piombino, which is located in an area rich of shrublands, forests, and uncultivated fields where it will be easy to engage in mycological expeditions, and which will offer adequate structures for the study of the collected material.

Like in past editions, the workshop is six days long, four of which are dedicated to expeditions. This is a nice slot of time, during which we will not only profitably engage in "institutional" activities, but will also collect a lot of good material, share mycological experiences, and come to know each other better.

We wish you the best profit from your participation in the 2016 Russulales workshop and a pleasant stay in Piombino!



Lactarius ilicis



Lactarius sanguifluus



Russula juniperina



Russula vinosobrunnea

ACCOMODATION

Piombino is a quiet town of about 35,000 inhabitants. Notwithstanding its industrial history and tradition, in recent years Piombino's cultural and natural resources have begun to raise attention, and have been internationally appreciated.

Piombino lies on the rocky coasts of its promontory and overlooks the Strait with the same name, thus offering beautiful marine landscapes with the Island of Elba in the foreground and the other islands of the Tuscan Archipelago behind.



Bovio Square



The Harbour



The Old Harbour of Cittadella

The **Hotel Phalesia**, opened in 1995, is a typical example of a modern hotel. Its name refers to the ancient Roman harbor, which dates back to the 5^{th} century AD.

The hotel responds to our needs, being equipped with two conference halls.

The Hotel Phalesia has 74 rooms, 4 of which are equipped for people with disabilities, with modern furnishings, telephone, air-conditioning, heating, and private bathrooms. Guests have exclusive use of the hotel's ample parking facilities.

Thanks to its rectangular shape, the workshop/study room can be set up to respond to multiple exigencies. It has both heating and air-conditioned systems, water service, and daily cleaning. It is ideal for smaller meetings.



Hotel hall with workshop desks

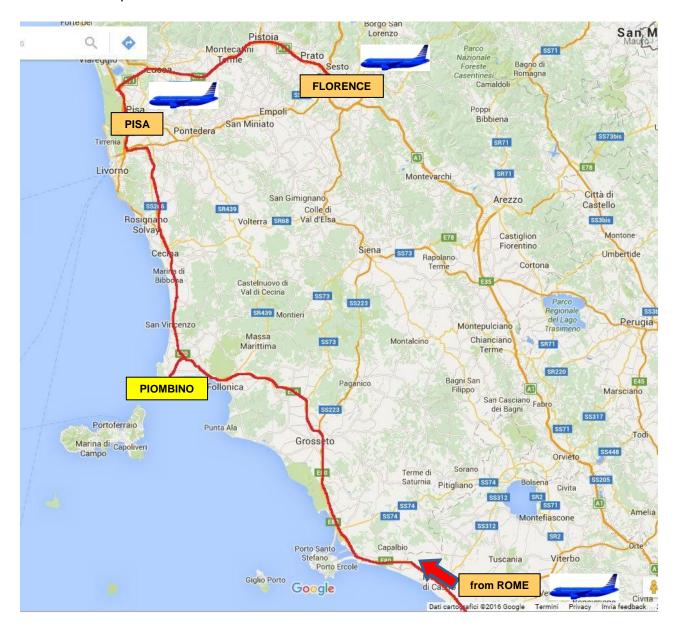


Hotel seen from the harbor road

TRANSPORT AND DIRECTIONS

PLANE + CAR

Whether coming from the north (Pisa and Florence airports, see below) or from the south (Rome airports, see below), take the state highway Statale Aurelia (SS1), exit at Venturina-Campiglia-M.ma, and follow the signs to Piombino. At the entrance of the city, follow the signs to the harbor. Once you are near the harbor, enter the roundabout with the big anchor, turn right where the square with the ticket offices is, and take the short climb to the Phalesia Hotel, venue of the workshop.



From Florence airport (2 h 15 min) take motorway A11 towards Pisa Nord. At the end take motorway A12 towards Livorno-Rosignano. At the Rosignano exit (final exit of the A12 in south direction), continue on the state highway Statale Aurelia (SS1) towards Grosseto. Exit at Venturina- Campiglia Marittima.

From Pisa airport (1 h 20 min) take the state highway SGC FI-PI-LI towards Pisa and then take motorway A12 towards Livorno-Rosignano. Then follow the directions from Florence.

From Rome airport Fiumicino (3 h 10 min) take the road for Roma-Civitavecchia, then take the motorway A12 towards Civitavecchia-Tarquinia. At the end, continuing northwards, take the state highway Statale Aurelia SS1 towards Grosseto-Livorno. Exit at Venturina- Campiglia Marittima.

From Rome Ciampino airport (3 h 25 min) take the state highway Appia towards Rome, take the Grande Raccordo Anulare (GRA) towards Civitavecchia, then take motorway A12 towards Civitavecchia. Then follow the directions from Fiumicino.

PLANE + TRAIN

Whether coming from the north (Pisa and Florence airports, see below) or from the south (Rome airports, see below), take a train to the station of Campiglia Marittima. From Campiglia Marittima take either a bus or a train to Piombino Marittima (the harbor). It takes about 25 minutes. The hotel Phalesia is a five-minute walk from the harbor, on the left of the road that connects the harbor with the city.

From Florence airport There is a shuttle service (about 20 minutes) between the airport terminal and the central station Santa Maria Novella (SMN). From SMN take a regional train towards Pisa, Livorno, or Grosseto. Get off at the station of Campiglia Marittima.

From Pisa airport From the airport railway station take a train to Pisa central station (Pisa Centrale). From Pisa Centrale take a train towards Livorno or Grosseto, and get off at the station of Campiglia Marittima.

From Roma Fiumicino airport From the airport's railway station take a train to Rome central station (Roma Termini). From there take a train towards Pisa, and get off at the station of Campiglia Marittima.

From Roma Ciampino airport Take a bus to Rome central station (Roma Termini). From there take a train towards Pisa, and get off at the station of Campiglia Marittima.

PROGRAMME

7 November Monday

- 12:00 22:00 Registration of participants
- 19:30 20:30 Dinner
- 21:00 21:30 Opening of the Russulales workshop 2016 with introductory presentation, and organization instructions
- 21:30 Socializing and discussions

8 November Tuesday

- 08:00 09:00 Breakfast
- 09:00 14:00 Excursions to collecting sites
- 14:00 19:00 Analysis of the collected material and small exhibition of the day, discussions
- 19:30 20:30 Dinner
- 21:00 21:30 Presentation
- 21:30 Socializing and discussions

9 November Wednesday

- 08:00 09:00 Breakfast
- 09:00 14:00 Excursions to collecting sites
- 14:00 19:00 Analysis of the collected material and small exhibition of the day, discussions
- 19:30 20:30 Dinner
- 21:00 21:30 Presentation
- 21:30 Socializing and discussions

10 November Thursday

- 08:00 09:00 Breakfast
- 09:00 14:00 Excursions to collecting sites
- 14:00 19:00 Analysis of the collected material and small exhibition of the day, discussions
- 19:30 20:30 Dinner
- 21:00 21:30 Presentation
- 21:30 Socializing and discussions

11 November Friday

- 08:00 09:00 Breakfast
- 09:00 14:00 Excursions to collecting sites
- 14:00 19:00 Analysis of the collected material and small exhibition of the day, discussions
- 19:30 20:30 Dinner
- 21:30 Closing ceremony, socializing and discussions

12 November Saturday

- 08:00 09:00 Breakfast
- 09:00 Departure

Presentations

- Lectures on Monday evening (general info about the region)
- ■Tuesday evening: *Lactarius*
- ■Wednesday evening: Russula
- ■Thursday evening: *Lactifluus*
- Dinner and social evening on Friday night.

COLLECTING SITES

The habitats we will explore and study at the *International Russulales Workshop 2016* are those typical of the Mediterranean maquis shrubland. The main EMC plant will be the evergreen holm oak (*Quercus ilex*), along with *Quercus suber*, *Quercus pubescens* and various *Pinus* species in the coastal pine forests (*P. pinea*, *P. pinaster*, *P. halepensis*). These are always found in combination with the typical plants of the Mediterranean shrubland.



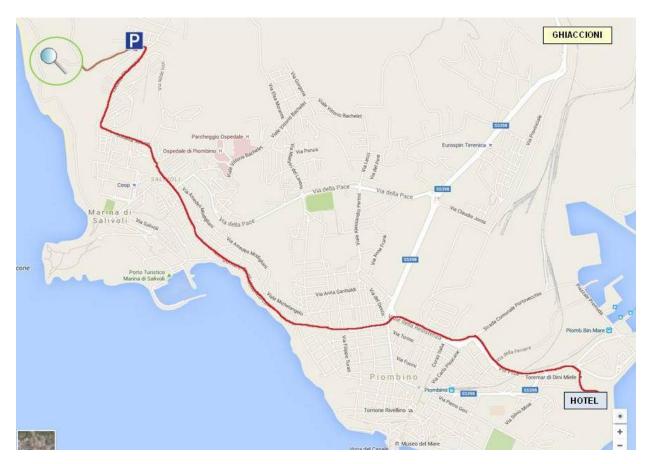
Promontory of Piombino

The Piombino promontory is dominated by Mediterranean shrubland, with prevalence of *Quercus ilex*. In the innermost parts of the promontory the trees are tall and leave no room for the plants of the maquis. These rather prevail either at the borders of the forest or on the coast above the high, rocky cliffs. Apart from *Quercus ilex*, it is easy to find *Quercus suber*, *Quercus pubescens* and *Fraxinus ornus*. The understory is composed of *Arbutus unedo*, *Erica arborea*, *Cistus monspeliensis* and *Cistus salviifolius*, *Juniperus oxycedrus*, *Pistacia lentiscus*, *Myrtus communis*, *Phillyrea latifolia*, *Ligustrum vulgare*.

Site "Ghiaccioni" - 50-120 m a.s.l. - UTM 42.56.46 N 10.30.11 E

Distance from hotel: 5 km of paved road. Travel time: 10 min.

The site can be reached within a few minutes without leaving the town. Driving through the city centre along the promenade towards "Salivoli", we reach the "Ghiaccioni" district. We leave the cars in the square at the entrance of the path, and we walk towards the woods.



Route by car

The research path starts with an uncultivated field which is surrounded by several species of *Cistus*. Apart from *Cistus*, the vegetation here comprises typical representatives of the Mediterranean shrubland with predominance of *Quercus ilex* and *Arbutus unedo*. *Pinus halepensis* is also found along the paths that descend towards the coast.

Preliminary Russulales list from the collecting area Giaccioni:

Lactifluus: Lf. rugatus, Lf. vellereus.

Lactarius: L. atlanticus, L. chrysorrheus, L. sanguifluus.

Russula: R. chloroides, R. cistodelpha, R. foetens, R. persicina, R. risigallina, R. subazurea.

R. vesca.



Collecting area



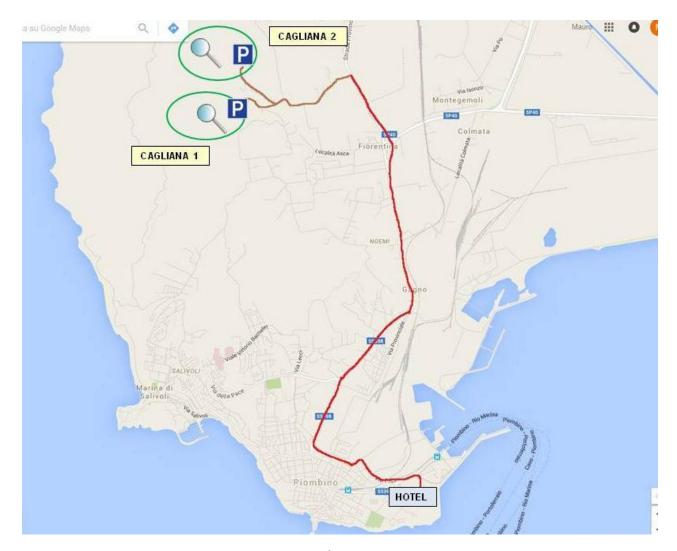
Cistus shrubs at the borders of the maquis



Russula persicina

Cagliana - 85-160 m a.s.l. - UTM 45.58.06 N 10.30.52 E

Distance from hotel: 5 km of paved road + 2 km of unpaved road. Travel time: 15 min. Cagliana is situated in the north-east of the promontory; it is reached by taking the main road that leaves the town and turning on a secondary, unpaved road for about 2 km. There are two collecting areas:



Route by car

Cagliana 1 - 70-100 m a.s.l. - UTM 42.58.06 N 10.30.50 E

We leave the cars right behind a country house, and we reach an area of lower maquis vegetation, mostly composed of *Erica arborea* and *Arbutus unedo*. The soil is covered by a thick layer of mosses and lichens, that maintain the moisture of this peculiar habitat. On the borders there are typical Mediterranean shrubs along with *Quercus ilex* and *Quercus suber*.



Collecting area





Russula odorata

Cagliana 2 - 85-160 m a. s.l. - UTM 42.58.17 N 10.30.50 E

In this area we find three kinds of habitats: lower maquis with prevalence of *Erica arborea* and *Arbutus unedo*; maquis of medium height with prevalence of *Arbutus unedo*, and forest with prevalence of tall specimens of *Quercus ilex* and *Quercus suber*.

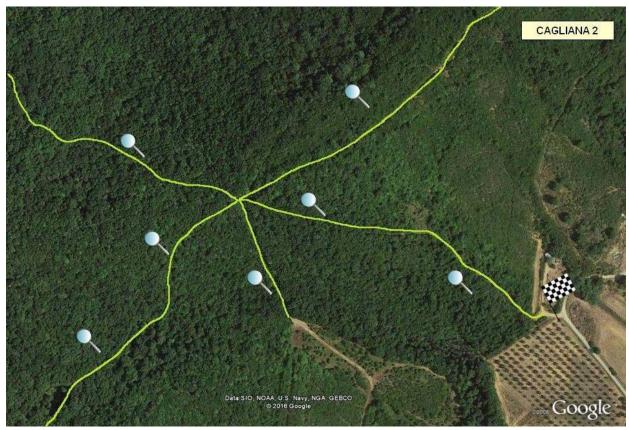
Preliminary Russulales list from Cagliana 1 and 2:

Lactarius: L. acerrimus, L. cistophilus, L. atlanticus.

Russula: R. amoenolens, R. aurea, R. fragilis, R. galochroides, R. lepida, R. melliolens,

R. odorata, R. parodorata, R. persicina, R. seperina, R. sororia f. pseudoaffinis,

R. zvarae var. pusilla.



Collecting area





Path in Quercus ilex wood

Lactarius cistophilus

Church of St. Quirico - 120-190 m a.s.l. - UTM 42.58.35 N 10.30.02 E

Distance from hotel: 14 km of paved road + 2 km of unpaved road. Travel time: 20 min. The site is reached by taking the main road to San Vincenzo, then taking the Baratti road along the Gulf and climbing up towards the village of Populonia.



Route by car

We pass through a gate which is normally closed to the public and we take an unpaved road which longitudinally divides the promontory. 2 km from the gate we leave the cars at the – now deconsecrated - Church of S. Quirico. One of the collecting areas is in the surroundings of the church; the other is reached by taking a path down to the coast which leads to the ruins of the San Quirico Monastery, which was built around 1200 and hidden by vegetation until a few years ago. The whole area is characterized by *Quercus ilex* along with *Q. pubescens* and *Q. suber*. At the borders of the paths we find the typical plants of the Mediterranean shrublands.

Preliminary Russulales list from Chiesina di San Quirico:

Lactarius: L. atlanticus, L. violascens, L. subumbonatus.

Lactifluus: Lf. vellereus.

Russula: R. aurea, R. cistoadelpha, R. decipiens, R. fragilis, R. graveolens, R. heterophylla,

R. lepida,, R. praetervisa. R. persicina, R. risigallina, R. vesca.



Collecting area



Church of St. Quirico



Lactarius acerrimus

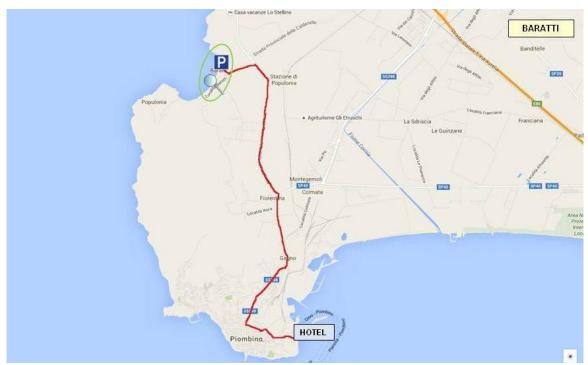
The coast

Apart from the Mediterranean shrubland, the habitat that we find in our excursions along the coast is characterized by pine forests composed of *Pinus halepensis* and *P. pinea*. Typically, in the understory of the pine wood we find the typical plants of the Mediterranean shrublands or, alternatively, mixed habitats with *Quercus ilex* and *Pinus* in equal measure. The altitudes of these sites do not exceed 25 m above sea level. Near the beaches we find sand dunes areas in which, besides the typical plants of this habitat, again we find the representatives of the Mediterranean maquis, here continuously exposed to strong sea winds.

Gulf of Baratti - 5-20 m a.s.l. - UTM 42.59.35 N 10.30.02 E

Distance from hotel: 10 km of paved road. Travel time: 15 min.

At a distance of 10 km from the city of Piombino, Baratti offers the most beautiful and suggestive landscape of the whole region. It consists of a large sandy gulf at the north of the promontory. Several kinds of habitat can be found in the surroundings of the gulf.



Route by car



19

Our Baratti expeditions, which will start from the main square with the restaurants, include: visiting an uncultivated field with *Cistus monspeliensis* and *C. incanus*

walking through a wood with Quercus ilex mixed with Q. pubescens and Q. suber.

walking along a path that leads to a beautiful bay, through a wood of tall *Q. ilex* and then an area with lower shrubs just before the cliff

visiting the park of Baratti, which features a clearing covered with *Quercus robur, Q. ilex, Pinus pinea* and *Populus alba,* and a tall pine wood with *P. pinea* and *P. halepensis.*

Preliminary Russulales list from Baratti:

Lactarius: L. tesquorum.

Russula: R. amoenicolor, R. decipiens, R. ilicis, R. monspeliensis, R. pallidospora, R. parodorata, R. parazurea, R. persicina, R. praetervisa, R. vinosobrunnea, R. virescens.



Cistus field



Pine wood



Russula amoenicolor



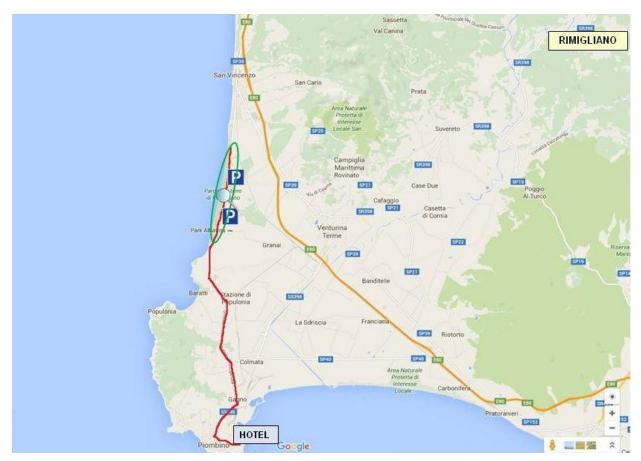
Russula annae

Nature reserve Parco di Rimigliano - 0-10 m a.s.l. - UTM 43.02.40 N 10.32.57 E

Distance from hotel: 15 km of paved road. Travel time: 15 min.

Along the provincial road that leads from Piombino to San Vincenzo – the "Principessa", SP 23bis – after the crossroads to Baratti, we see on the right side the ruins of an old coastal watch tower

- the "Torraccia". There is where the Park of Rimigliano begins.



Route by car

The park presents the typical Mediterranean shrublands with *Quercus ilex*, interspersed with *Pinus*, both tall (*P. pinea*) and lower (*P. halepensis*). Closer to the sea we find low bushes on coastal dunes, and the typical vegetation of the sand dune habitat.

Preliminary Russulales list from Rimigliano:

Lactarius: L. atlanticus, L. chrysorrheus, L. deliciosus, L. ilicis, L. luridus, L. sanguifluus var. violaceus, L. zonarius.

Lactifluus: Lf. vellerus, Lf. rugatus.

Russula: R. acrifolia, R. albonigra, R. aurea, R. caerulea, R. chloroides, R. cyanoxantha, R. heterophylla, R. maculata, R. nigricans, R. pallidospora, R. persicina, R. prinophila, R. vesca, R. vinosobrunnea.



Collecting area



Oak wood with Quercus ilex



Russula prinophila

Inland areas

While due to the greater population density in the promontory and coastal areas the research sites have limited extension, the areas farther away from the sea offer a great variety of forests. This is confirmed by official statistics, which see Tuscany ranked first among Italian regions in terms of extension of forest areas. The habitats of inland areas are characterized by the omnipresent Mediterranean shrubs, by *Quercus ilex* as dominant plant, and also by woods of *Q. cerris* and other deciduous oak species, *Carpinus betulus*, *Ostrya carpinifolia* and *Fraxinus ornus*.

Nature reserve Parco naturale di Montioni - 45-80 m a.s.l. - UTM 43.02.48 N 10.43.47 E Distance from hotel: 30 km of paved road. Travel time: 30 min.

The valley of Montioni is crossed by provincial road SP 19. The collecting areas, about 30 km away from the city of Piombino, are at the entrance of the valley, on the right side.



Route by car

At Poggio al Turco we take the horseback trail on the right, we cross the ditch with *Populus nigra* at the borders, and we get into an esplanade with a *Quercus cerris* wood, where the trees are pretty sparse. When the trail begins to climb, *Q. cerris* leaves room to the maquis vegetation with *Q. ilex* and *Fraxinus ornus*. Other tours are possible along the provincial road, although they present similar ecological features.

Preliminary *Russulales* list from the Parco naturale di Montioni:

Lactarius: L. decipiens, L. deliciosus, L. sanguifluus var. sanguifluus,

L. sanguifluus var. violaceus, L. semisanguifluus, L. subumbonatus, L. tabidus,

Lactifluus: Lf. piperatus, Lf. vellereus.

Russula: R. cf. archeosuberis, R. farinipes, R. flavispora, R. fragilis, R. globispora, R. insignis, R. laeta, R. pelargonia.



Collecting area



Horseback in Quercus ilex woods



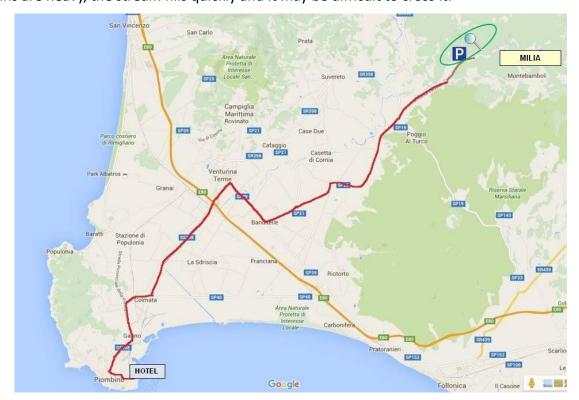
Lactarius fulvissimus



Russula cf. archaeosuberis

Milia Stream (Torrente Milia) - 70-120 m a.s.l. - UTM 43.05.11 N 10.43.47 E

Distance from hotel: 32 km of paved road, + 2 km of unpaved road. Travel time. 35 min. This location is reached from the provincial road of Monte Bamboli, by taking an unpaved road on the left before the hill. The Milia stream is a tributary of the river Cornia. When rains are heavy, the stream fills quickly and it may be difficult to cross it.



Route by car



Collecting area

Along the unpaved road that flanks the stream, after about 2 km we find a small but interesting *Quercus suber* wood along with Mediterranean shrublands. Slightly further on we leave the main path to take another route towards the hill. Here we find a forest composed of *Pinus pinaster*, *Quercus ilex* and *Q. suber*.

Preliminary Russulales list from Milia stream:

Lactarius: L. atlanticus, L. chrysorrheus, L. deliciosus, L. sanguifluus, L. uvidus,

L. subumbonatus

Lactifluus: Lf. volemus,

Russula: R. albonigra, R. atramentosa, R. aurea, R. cistodelpha, R. galochroides, R. helios,

R. juniperina, R. laeta, R. maculata, R. monspeliensis, R. poikilochroa, R. prinophila,

R. putida, R. seperina.



Cork oak wood (Sughereta)



Mediterranean maquis with Pinus pinaster



Russula galochroides

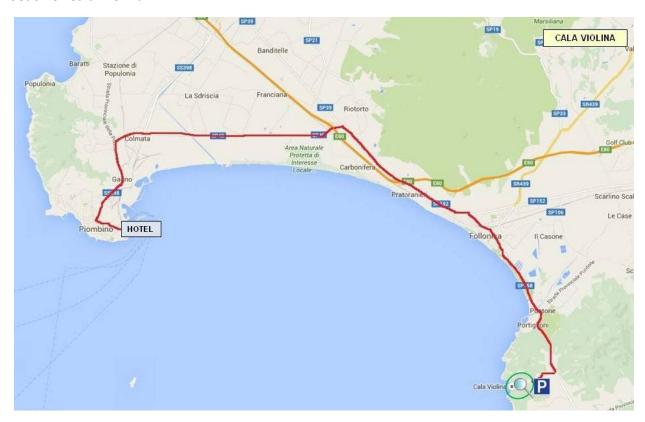


Russula atramentosa

Cala Violina - 60-20 m a.s.l. - UTM 43.05.1 N 10.43.4 E

Distance from hotel: 40 km of paved road + 1 km of unpaved road. Travel time: 45 min.

We take the provincial road to Follonica, and then we drive towards Castiglione della Pescaia. From a crossroad an unpaved road departs which leads to a large parking area. In the summer the site is much visited by tourists, who leave their cars in the parking to reach the renowned beach of Cala Violina.



Route by car

In front of the parking lot there is a tall forest of *Quercus cerris*. Walking through the woods towards the beach, the wood changes into Mediterranean shrubland with *Arbutus unedo, Fraxinus ornus, Erica arborea*, and the omnipresent *Q. ilex*. No *Russulales* recorded.



Russula maculata

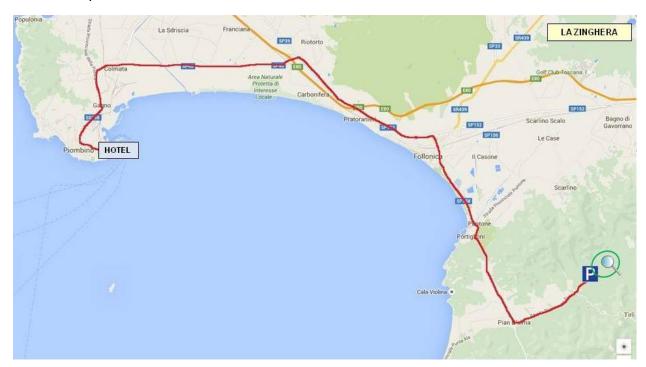


Mixed oak wood with Quercus ilex and Q. cerris



Collecting area

La Zinghera - 70-140 m a.s.l. - UTM 42.51.12 N 10.51.12 E Distance from hotel: 40 km of paved road + 4 km of unpaved road. Travel time: 50 min. Along the road of the preceding expedition, after the crossroad for Cala Violina, we turn left and take the unpaved road that flanks the Alma stream.



Route by car

Along this road that enters the wood in direction La Zinghera we encounter several habitats, with prevalence of *Quercus ilex*, *Q. cerris* mixed with *Q. suber*, *Fraxinus ornus*, and *Arbutus unedo*. At the end of the path *Quercus ilex* is prevalent, but we also find *Carpinus betulus*, *Ostrya carpinifolia*, *Corylus avellana*, *Populus nigra*, and the omnipresent *Fraxinus ornus* and *Q. ilex*. There are also woods that have been cut some years ago and these are characterized by the presence of *Q. suber*, *Fraxinus ornus*, *Q. ilex*, *Arbutus unedo*, *Cistus monspeliensis*, *C. incanus*, and *Erica arborea*. No *Russulales* recorded.



Collecting area



Holm oak wood (Quercus ilex)



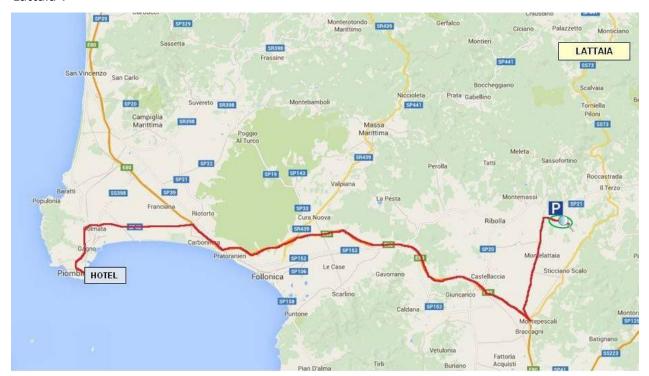
Russula decipiens

Cork oak wood "Sughereta della Lattaia" - 20-40 m a.l.s.

- UTM 42.58.40 N 11.06.03 E

Distance from hotel: 66 km of paved road. Travel time: 1 h 10 min.

We take the state highway Statale Aurelia (SS1) southwards and we exit at Braccagni. We then drive along the provincial road of Montemassi for 3 km, until we reach the provincial road of the "Lattaia".



Route by car



Collecting area

The two main collecting areas consist of pure cork oak woods that lie on a sandy and partly clayey soil. The understory is mostly composed of *Erica arborea* along with other typical representatives of the Mediterranean maquis, such as *Cistus incanus*, *C. salviifolius*, *C. monspeliensis*, *Phillyrea latifolia*, *Arbutus unedo*, *Pistacia lentiscus*, *Fraxinus ornus*, ecc.



Cork oak wood (Quercus suber)







Russula melliolens

Preliminary Russulales list from Sughereta della Lattaia (fide M.Sarnari):

R. acrifolia, R. albonigra, R. alutacea ss. I., R. amoenicolor, R. amoenolens, R. anatina, R. annae, R. atropurpurea, R. aurea, R. carminipes, R. chloroides, R. cuprea, R. cyanoxantha, R. decipiens, R. delica, R. dryophila, R. foetens, R. gigasperma, R. globispora, R. graveolens ss. I., R. helios, R. heterophylla, R. inamoena, R. laeta, R. lepida, R. lutensis var. reducta, R. luteotacta, R. melliolens, R. monspeliensis, R. nigricans, R. odorata, R. pelargonia, R. persicina, R. praetervisa, R. pseudoaeruginea, R. pseudoimpolita, R. rhodomarginata, R. rubroalba, R. rutila, R. seperina, R. sororia, R. subazurea, R. vesca, R.virescens, R. werneri, R. zvarae.

Tuscany, land of mycologists, mycophiles and... fungus eaters

Since the end of the Renaissance Tuscan mycology has produced important representatives, who, in particular between the end of the 17th and the beginning of the 18th centuries, at the Abbey of Vallombrosa laid the basis for the future development of their discipline. One of the most outstanding figures was Pier Antonio Micheli (1679-1737), whose contributions became of fundamental importance from both the systematic and the biological point of view and to whom we owe the discovery of the fungal spores, which he still called seeds.

Nowadays, the scientific study of fungi takes place in the universities and mainly deals with species which cause damage to agriculture or are potentially useful for commercial purposes. However, there are also people whose passion is to collect and study fungi as a matter of personal satisfaction being eager to increase and share their knowledge and skills in an area of science which in many respects still is appealing and capable of arousing passions and emotions. This is the world of the Mycological Groups, which are non-profit associations present in many parts of Tuscany. In 1993, some of these groups constituted the Association of Tuscan Mycological Groups (AGMT).

The AGMT is a regional association formed by 26 groups distributed over the whole Tuscan territory and counting numerous members among whom there are also internationally renowned mycologists. Today, 23 years from its constitution, the AGMT closely cooperates with other local social and institutional actors such as governmental institutions, schools, local health authorities, scientific institutes, and all other Tuscan associations with which the AGMT shares a common interest in stimulating and sensitizing public opinion for the respect for nature and protection of the environment.

Apart from this scientific interest, there is a strong culinary attraction of fungi along with an important gastronomical tradition in Tuscany as in the rest of Italy. In autumn, many people go into the forests for mushroom picking, especially porcini (*Boletus* sect. *Boletus*), chanterelles (*Cantharellus cibarius* s.l.) and Caesar's mushrooms (*Amanita caesarea*). Information on the best picking places where these species grow abundantly is a jealously guarded secret, which is often passed on from father to son, as are popular practices and experiences regarding those few highly favored mushroom species which are typical in the region.

In any event, in Tuscany as elsewhere, mushroom picking certainly is a pleasant and healthy passion which, independently of individual motivations, first and foremost represents a peculiar life style.

List of participants

- Slavomir ADAMCIK
- Francesco BELLÙ
- Ronnie BOEYKENS
- Bruno BRIZZI
- Patrice BUMGART
- Bart BUYCK
- Miroslav CABON
- Eske DE CROP
- Ruben DE LANGE
- Antonio DE VITO
- Lynn DELGAT
- Robin DOST
- Ursula EBERHARDT
- Jean-Claude ESTATICO
- Felix HAMPE
- Valérie HOFSTETTER
- Sona JANCOVICOVA
- Raffaello JON
- Peter KARASCH
- Stephen KELLY
- Margret KELLY
- Geoffrey KIBBY
- Jesko KLEINE
- Helga MARXMÜLLER
- Jean-Paul MAURICE
- Martina MICHALOVA
- Luciano MICHELIN
- Jorinde NUYTINCK
- Carlo PIURI
- Umberto PERA
- Simonetta PERUZZI
- Serge PREVOST
- Andrea RINALDINI
- Nathan SCHOUTTETEN
- Tero TAIPALE
- Mario TORTELLI
- Alessandro VALDAGNI
- Omer VAN DE KERCKHOVE
- Annemieke VERBEKN
- Birgitta WASSTORP
- Gerhard WEBER
- Jorg WEYHE