

Western Pennsylvania Mushroom Club

NEWSLETTER

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NOVEMBER / DECEMBER 2014



WPMC 2015 Officers / Board of Directors

Richard Jacob - President



Richard Jacob is a scientist working in the field of proteomics, identifying and quantifying peptides and proteins. His work has taken him from his hometown of Cambridge in the UK to Germany and the USA. He became very interested in mushrooms when he moved to Pittsburgh and found morels growing in the backyard and joined WPMC so that he could learn how to find more. This new hobby complements his cooking and photography hobbies. Recently Richard has used his scientific background to pioneer the Club's DNA barcoding project and he is currently chair of the NAMA Mycoflora committee. He enjoys taking his family for walks in the woods and having the children help find edible and interesting mushrooms.

Jim Wasik - Vice-President



Jim Wasik retired from being an architectural finishes coatings chemist, developing a multitude of interior and exterior residential and commercial paints. Born in Indiana, Jim has lived in California, Illinois, Washington and Pennsylvania. His interest in mushrooming started when visiting his father-in-law near Mt. St. Helens and finding a treasure trove of chanterelles, blewits, lepiota rhacodes, and many more. Jim took the Puget Sound Mushroom Society's identification classes to become better acquainted with what to eat and what NOT to eat. Recently, Jim is WPMC Membership, Newsletter Editor and Past President. Jim is also an amateur glass 'artist'.

Barbara DeRiso -Treasurer



Barbara DeRiso joined WPMC in 2006, served as membership chair in 2010 and has served as club treasurer since 2009. In 2013 she co-chaired the Lincoff Foray with Dick Dougall, and now serves as Foray chair. Barbara is a triple-boarded anesthesiologist, internist and intensivist, and received an MBA from Pitt in 1999. She retired from full-time practice in 2006 and lives with her husband, Don Newman, and two rescued fox terriers in Fox Chapel. In addition to mushroom hunting, she is an organic gardener, cook, jewelry maker, and Italophile.

Scott Pavelle - Recording Secretary

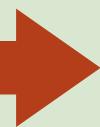


Scott Pavelle is a lawyer in his real life, who likes to climb up on his white charger and slay the dragons known in the modern world as "insurance companies." More importantly, he and Kate Pavelle have been lovingly married for [mumblety-mumble] years and have two daughters, Miranda (in college) and Eleanor (resisting all those trips into the woods). Mushroom-wise, Scott has been serious about foraging for several years, with a particular interest in boletes. Check out boletefilter.com! Scott is repeating as Secretary of the WPMC for a second term.

Ann 'Fluff' Berger - Corresponding Secretary







WPMC Survivors Pot Luck – Well, we survived another year of mushrooming. To celebrate the year and prepare for the upcoming holiday season, join us at the November 18, 2014 meeting by sharing your culinary expertise. Bring a hot or cold dish, salad, soup, entrée, or dessert of your choice to share with others. Bring enough for about 8 people and serving utensils. Since electrical connections are limited, bring hot food - hot, and bring cold food - cold. Club will provide soft drinks, plates, eating utensils and some take-home containers.

Share your photos with the Club at the November meeting also. Your choice of photos of mushrooms, scenery, wildlife, Club outings, vacation, etc. Bring no more than 15 photos in JPG format on a USB Flash Drive. iPad and iPhone users must provide photos on a USB Flash Drive or bring a USB connector for your devices.

Lincoff Foray – 2014

THE 14TH ANNUAL LINCOFF MID-ATLANTIC FORAY was held on September 13 in North Park. There were 125 attendees, 100 who had pre-registered and 25 walk-in registrants. Twenty-one new memberships resulted from attendance. The event generated \$4,733 in revenue and \$3,512 in expenses, for a net income to the club of \$1,221.

This year we were blessed with dry weather during almost the entire day, in contrast to last year when we were deluged (and an Ark was reported sighted!). One hundred thirty different mushrooms were collected for identification.

Attendees enjoyed **Gary Lincoff's** talk about the synergistic relationships between plants and fungi, as well as **Bill Yule's** presentation about weird mushrooms encountered in his career. While **Rytas Vilgalys** spoke about DNA-based identification of mushrooms, **Chef Tom Chulick** entertained the masses with preparation of a mushroom frittata as an elegant brunch offering. Then **Gary Emberger** wrapped up the didactic portion of our program, giving us a session on how to pronounce the Latin names of our findings.

This year's auction generated a great deal of interest, especially since the items available included some structural bricks made of mycelia, which had been donated by artist Phillip Ross after the conclusion of the national tour of his work.

New this year was the offering of a simple soup lunch, thanks to our cooks. (Great idea, Shirley Caseman!) The Mushroom Feast featured a few dozen dishes made with wild mushrooms – pasta & rice dishes, salads, and mushroom-filled pastry, to name just a few. And even though every year we worry about having enough food, as usual, plenty of leftovers were sent home with those who wished to continue to enjoy the food for another day or two.

Special thanks to those who led our endeavors: Jim Wasik and Sandy Sterner (Registration), John Stuart (Walks & After-party), Mike Ott and Joe Lee (Set-up and Clean-up), Kim Plischke and Shirley Caseman (Mycophagy), Richard Jacob and Todd Kaufmann (Audio-visual support), Cecily Franklin (Publicity & Auction), G. Mueller (Sales table) and Dick Dougall, La Monte Yarroll, Jim Tunney and Jack Baker (Identification tables). And thanks to everyone who volunteered their time, donated items, cooked food and/or participated in any other way. Many, many thanks.

We have big plans for next year's Foray – our 15th Anniversary. Scheduled for the weekend of September 18, 19 and 20, we are planning a Friday walk led by Gary Lincoff in Cook State Forest, an 8,500-acre old-growth forest near Clarion, PA. Saturday's program will be similar to our usual Foray, with local walks, talks, auction, sales, mushroom dinner, etc. Then, on Sunday, we are planning to have more in-depth mushroom identification program with microscopes & reagents available to those interested. AND we are planning a half-day program devoted to DNA-based identification of fungi.

As you might guess, we'll need volunteers for all kinds of things. Please contact Foray Chair **Barbara DeRiso** (Lincoff-Foray@wpa-mushroomclub.org). *It's never too soon!*





Above: Gary Lincoff has his hands full with mushrooms collected at the foray.

Left: Bill Yule relates interesting mushroom anecdotes.

Below: Attendees examine some of the samples collected for identification

















Mycelium bricks and mushroom stuff were among the fabulous prizes at this year's Foray auction. Photo by Michael Yeh

Auction/Raffle Raises Nearly \$200 at Lincoff Foray

This year's Foray attendees purchased nearly 400 chances to win fabulous donated prizes, many of them mushroom-themed. Ten lucky winners became very happy mushroomers. And while a lot of others may have been disappointed, everyone still had fun bidding. The Auction items went to the following:

- Seven mycelium bricks, donated by San Francisco-based artist Phil Ross, were won by Todd Kaufmann and Natalya Pinchuk.
- Three Italian mushroom prints and field guides, donated by Barb DeRiso, went to Bob and Ginny Sleigh.
- An Artist's Conk with an etching of songbirds was donated by Dick and Mary Ellen Dougall and won by young Emma Neve.
- An assortment of "Mushroom Stuff" (towels, bowls, etc.) was donated by Barb DeRiso and John Stuart went to Peggy Schrock.
- Speaker Rytas Vilgalys, donated two "Keep on Trufflin'" T-shirts, which became the property of Todd Kaufmann.
- Two quilted mushroom items, a book cover and a tote bag, were both donated on the morning of the Foray and went to Gabrielle Marsden.
- The Passenger Pigeon print by John James Audubon, donated by Cecily Franklin, was won by Shirley Caseman.
- Three scented candles, also donated by Cecily Franklin, were taken home by Blaine Sanner, Desmond Shura and Joe Dambrauskas.

Congratulations to all of the winners, and thanks to everyone who donated items or purchased tickets. Good luck again next year!

BELOW, TOP TO BOTTOM:

Pictorial 1st Place: Loukas Savvidis Oyster Mushrooms (Pleurotus ostreatus)

Pictorial 2nd Place: Maria Proakis Hexagonal-Pored Polypore (*Polyporus alveolaris*)

Pictorial 3rd Place: Richard Jacob Amanita muscaria var. guessowii







WPMC Photo Contest Results

Once again, Rebecca Miller has judged the annual WPMC photo contest. Congratulations to the winners.



Judge's Option 1st Place:
Richard Jacob
Hygrocybe punicea or Mycena acicula

RIGHT, TOP TO BOTTOM:

Documentary 1st Place: Michael Yeh

Jack o' Lantern (Omphalotus olearius)

Documentary 2nd Place: Cecily Franklin

Velvet Foot/Enoki (Flammulina velutipes)

Documentary 3rd Place: Steve Leninsky

Amethyst Deceivers (Laccaria amethystina)





Judge's Option 2nd Place: Joe Lee

White Chicken (Laetiporus cincinnatus)



Judge's Option 3rd Place: Steve Leninsky

Ruddy Panus (Lentinus strigosus)





2014 NAMA Foray, Eastonville, Washington

October 9-12, 2014 Report by Richard Jacob

THIS YEAR'S ANNUAL NAMA FORAY was held about an hour south of Seattle, within striking distance of Mt. Rainier and Mt. St. Helens, in memory of Patrice Benson, former president of Puget Sound Mycological Society and Seattle biotechnology entrepreneur. Patrice has a local connection as she grew up in Pittsburgh, graduating from University of Pittsburgh in 1973. Foray Keynote speaker was Paul Stamets, founder of Fungi Perfecti, and Dr. Steve Trudell was foray mycologist.

The event was held a Camp Arnold, a Salvation Army camp, surrounded by conifer forest with A-frame huts and cabins nestled between the trees under the watchful gaze of Mount Rainier. About 300 people attended the three days of walks, talks and work-shops. All areas of Mycophilia were covered, from art to food to science. I arrived on Thursday lunchtime and took part in the first walk around the camp, looking to see what we could find. About 45 minutes later, the group had pulled together 40 or so species of fungi. Some looked similar and shared names with local species but were not always identical. Others cannot not be found in Western Pennsylvania as their habitat was west of the Rockies.

That evening in the welcoming talks, Steve Trudell and Noah Siegel each gave a talk on the local environments and species. We would be hunting in conifer forest, occasionally interspersed with low lying areas of deciduous woods. The makeup of the forests was almost the opposite of our local environment of deciduous woods, with patches of conifer and pine on higher or drier land. Noah Siegel's talk in particular highlighted the differences between West Coast species and East Coast species, bringing particular humor to the apparent lack of taste of the West Coast chanterelles and in the so called *Lactarius deliciosus* variant that is genetically, morphologically, and ecologically distinct from the tastier European species. There are a lot more cortinarius and coral species on the West Coast, but most other families like boletes are represented by fewer species. Overall there is considered to be less diversity in West Coast species, but they often make up for it in size and abundance.

This was my first NAMA meeting and it was difficult to choose what to attend as there were many competing choices each day. For Friday, I decided to take an all-day trip to the slopes of Mt. St. Helens. Almost immediately we started finding giant lobster mushrooms and West Coast golden chanterelles. As we walked through the forest made up of giant Douglas fir trees, my bag of lobster mushrooms got heavier and heavier. It was not long before my standards rose and I would only pick those in excellent condition. On Friday evening the NAMA awards were presented. The Photo Contest results were presented by John Plischke III. The NAMA president, David Rust, announced that the NAMA board had voted to start a Mycofora committee. I accepted the position of chair of this new committee.

On Saturday, I attended some of the talks, in particular the "Citizen Science and the North American Mycoflora Project" presentation by Christian Schwarz. The talk covered the project and the work of Christian and colleagues in Santa Cruz in their attempt to ID, document and DNA barcode 500 local species. Discussion about extending the project to local groups and NAMA's new Mycoflora committee continued. I displayed one of our DNA barcoding project

ring binders and it was very well received. I spent some time at the identification tables, observing how the foray was organized and taking pictures of local species. In particular, I liked the use of labelled tables outside of the building as landing spots of all the specimens coming in from the walks. With all the specimens from one walk on one table, it was easy to keep them separate and, once they had been identified, take them into the main display tables. The foray also had a robust system for vouchering and documenting all the specimens. In the afternoon I attended the "Overview of Environmental Genomics: the Forest Microbiome" by this year's WPMC foray speaker and collaborator Prof. Rytas Vilgalys. Prof. Vilgalys also included some of the results from the WPMC DNA barcoding project as part of his presentation. After the talk I managed to enjoy a few cooked mushroom morsels from the mycophagy display under open-air shelters.

That evening, prizes were awarded for rarest species, species with most syllables, and ugliest species. This was followed by the announcement that the foray was just below the 400 count for number of species found. I heard that a week later the number was approaching 470 in total. That evening, keynote speaker Paul Stamets gave a fast-paced and thought-provoking talk on "Powerful Polypores: Novel Discoveries." The talk covered Paul's introduction to fungi, the development of polypore mycelium extracts in medicine and the search for Agarikon (Fomitopsis officinalis), among other topics.

Unfortunately I had to leave early on Sunday to catch the plane home and missed the review of the mushroom collection by Dr. Trudell. Overall I met many new people from all over the country and exchanged ideas on our DNA barcoding project. I hope to continue these collaborations in the near future. The site for next year's NAMA foray was announced and it will be closer to home at Asheville, NC. I plan to attend and hope to see other members make the trip there.















Lincoff Species and Taxonomy

by Dick Dougall

THE WPMC HAS BEEN keeping a list of all the mushrooms identified by Guest Mycologists, Club Mycologists, and Club Identifiers at our Gary Lincoff Foray every fall. This list now contains around 560 mushrooms. We know there are additional species of mushrooms brought in by foray participants that are never identified because of time constraints, not being recognized, or just being overlooked. For the mushrooms on the list, we have tried to use the latest official / scientific names. However, many of the names have been changing in recent years. Classifying and naming organisms (including mushrooms) belongs to the field in Biology called Taxonomy.

Evaluating the names on our list is an ongoing process. Gary Lincoff has recently alerted us to some ideas to improve our list. The name for the Lilac Bolete, *Xanthoconium separans*, has been placed back in the Genus Boletus and has returned to being called Boletus separans. Also, the name of the Golden Chanterelle, *Cantharellus cibarius*, is really only a European mushroom according to recent DNA studies. Therefore, we are now naming it on our list as *Cantherellus cibarius Complex* to make it distinct from the European mushroom.

There is another mushroom, *Hymenopellis furfuracea* that has had a variety of names over the fourteen years of our foray. You probably don't recognize this name because it is quite new. I learned this mushroom as the "Rooting Collybia" when I first joined the club. It is found on many of our walks. The caps are considered edible, but the stems are too tough to eat. The photos (right) were taken of one that fruited in my lawn in 2011, 25 feet from my front door! The key identification feature is the "root" on the stem which is below the ground surface. However, the shape of the cap, the wide gill spacing, and the long, straight, tough stem are also features we learn to identify with this mushroom.

The Audubon Field Guide presents this mushroom as Oudemansiella radicata. In the mid-1980s, it was transferred into the genus Xerula. It appeared on our species list under two names, Xerula radicata (incorrect name) and Xerula furfuracea (correct name). This caused it to appear that there were some years where it was not found. Looking carefully at the records, one sees that it was recorded as being collected and identified every year of our foray under one of its names. Finally, in 2010, the website Index Fungorum gave it the new official name of Hymenopellis furfuracea.

There is another complicating factor concerning this mushroom; it has a smaller look-alike specie called *Xerula megalospora*. *X. megalospora* is about 70 to 80% as big as *H. furfuracea* and has a slightly different coloration. It too has been identified as being found at our foray. To really distinguish these two mushrooms, they should be studied under a microscope.

This is just one example of the present challenges with mushroom Taxonomy, i.e. giving mushrooms accurate names. I am planning to do DNA barcoding on this specific mushroom complex. We might learn some surprising new things.







WPMC Meetings:

Meetings are held at 7 pm on the 3rd Tuesday each month from March through November at Beechwood Farms (Audubon Society of Western PA) 614 Dorseyville Road • Pittsburgh, PA 15238

WPMC Newsletter

The Newsletter of the Western Pennsylvania Mushroom Club is published five times a year: March/April, May/June, July/Aug., Sept./Oct., and Nov./Dec. Articles, photos, news items and other submissions should be sent to the editor at least 6-8 weeks prior to targeted distribution. The editor cannot guarantee that submissions will be included in the next newsletter. The editor reserves the right to make spelling or grammatical corrections and may suggest content changes to the author. Material published in our newsletters may be used in other non-profit publications only with expressed permission and with appropriate acknowledgements.

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Cecily Franklin, Martha Wasik Graphic Arts Inc. Send submissions to: membership@wpamushroomclub.org.

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Check our website for a compete list of the year's events.

WPMC YAHOO GROUPS:

http://tech.groups.yahoo.com/group/wpamushroomclub/

NORTH AMERICAN MYCOLOGICAL ASSOCIATION (NAMA):

www.namyco.org

Request for Orange Peel Fungus

by Richard Jacob

I HAVE BEEN CONTACTED by a researcher working at an Ohio company called bioWORLD. They are looking for large amounts of Aleuria aurantia, orange peel fungus, up to 500g. They wish to analyze the properties of some of the sugar binding proteins (lectins) in the fungus. If you find any and wish to donate it, please freeze the sample, as the proteins are likely to degrade over time once picked. We can either pool what is found and ship the frozen material or if one person finds a lot I can pass on bioWORLD's contact info. bioWORLD will cover shipping costs and offer a reward—I don't know how much as yet.

Contact Richard Jacob for more info: richard@lostculture.net.



Wild Mushroom, Brussels Sprout & Sweet Potato Hash



4 strips bacon, cut into 1-inch pieces

1 lb. wild mushrooms, cleaned and sliced or chopped

1 small leek, split, rinsed & diced

1 sweet potato, peeled, cut into 1/2-inch pieces

1-2 cloves garlic, minced

1 lb. Brussels sprouts, trimmed & sliced

1 T. chopped, fresh thyme or 1 tsp. dried

salt & pepper to taste

eggs (one per serving)

Cook the bacon in a pan over medium heat until crispy, remove from pan, drain, set aside. (reserve the bacon grease).

add the leek and sweet potato to the pan and saute until tender, about 5-7 minutes.

Add the garlic and saute until fragrant, about one minute.

Add the mushrooms and saute several minutes.

Add the Brussels sprouts, saute until tender, about 5 minutes.

Season with salt and pepper.

Cook without stirring until it starts to caramelize, about 5 minutes.

Stir, let brown another 5 minutes and stir again.

Repeat until vegetables are tender and nicely caramelized.

Create small wells in the hash, carefully break 1 egg into each well.

Cook on the stove until eggs are at desired done-ness or place the pan in the oven to finish cooking the eggs.

Sprinkle with reserved bacon pieces.

Serve with toasted baguette.

Recipe demonstrated by certified executive Chef Thomas M. Chulick, owner of the Back Door Cafe, Johnstown, at the Gary Lincoff Mid-Atlantic Mushroom Foray, Sept. 2014. www.thebackdoorcafe.com





WPMC MEMBERSHIP FORM

Anyone who has an interest in wild mushrooms is welcome to become a WPMC member.

COMPLETE THIS FORM **PRINT CLEARLY**, SIGN AND MAIL

Members are entitled to:

The WPMC newsletter • Nine monthly WPMC meetings • Free participation in WPMC walks • Fee discount for WPMC forays

Name (s)			Date		
Address					
City		State	Zip		
Phone 1		Phone 2			
E-mail (PLEASE PRINT CLEARLY)					
Interests (e.g.: foraging, identification, cooking,	etc.)				
Please print in plain block lettering	. Take special care with email a	ddresses: numeral "1", upperca	ase "i" and lowercase "L" look the same.		
Please return completed	, signed and dated form (with check payable to We	estern PA Mushroom Club) to:		
WPMC, c/o Jim Wasik, 70 Wood	land Farms Road, Pittsburgh	n, PA 15238 e-mail contact:	membership@wpamushroomclub.org		
	or visit www.wpamushroom	club.org to pay using credit	card.		
Please indicate your newsletter/eve	nt announcement preference	e: 🛘 Electronic via e-mail	☐ Hardcopy via US mail (\$5 additional)		
ANNUAL DUES: \$15 Individua	☐ \$20 Family	☐ \$10 Full-time Student	Amount enclosed: \$		
NOTE: Please	add \$5.00 surcharge fo	or hard-copy newsletter	s to dues amount.		
Western Pennsylva	nia Mushroom Cluk	Release and Inde	mnification Agreement		
	e undersigned Member (the "Mer ganization that has as its principal p	mber") on this day of mushroom	•		
and does not operate in a for-profit capacity; ar	nd WHEREAS, the Member unders lude but are not limited to the dang duals may have to otherwise edible	stands that there is inherent and u gers of hiking in difficult terrain, th	MC Events"), it is doing so only to cover its direct costs unavoidable risk in outdoor activities relating to hunting be possibility of misidentifying a wild mushroom, and the		
The Member assumes all risks associated determine whether a wild mushroom may be a second or second o		expressly acknowledges that it is	s the Member's sole responsibility to hike safely and to		
2. The Member releases, holds harmless, and indemnifies the WPMC, its officers, directors, identifiers, and representatives from any and all liability relating to any injur or illness incurred by the Member or the Member's family members as a result of participation in a WPMC Event.					
This Agreement shall be governed by the laws of such invalidity shall not affect any other provision	-		is declared for any reason to be invalid or unenforceable, ire WPMC events.		
	ME	EMBERS:			
Signature (if Participant is under age 21, signature	e of Parent or guardian)	Please print name:			
1		1			





NEXT MEETING 7:00 PM: NOV. 18, 2014

Beechwood Farms:

Audubon Society of Western PA

WPMC Goals

- Provide organized walks and forays
- Teach scientific methods of wild mushroom identification
- Explore various art forms including photography, dyeing, and paper-making with mushrooms
- Share mushroom recipes
- Educate members and the public about the many aspects of wild mushrooms

NEVER EAT AN UNIDENTIFIED MUSHROOM

IMPORTANT MESSAGE:

In order to offset the production costs and postage of HARD COPY (printed) WPMC Newsletters, the Board of Directors has established a \$5 surcharge for those members who chose to receive hard copy newsletters through the mail.

There will be no change in basic Membership dues, newsletters will be sent via email.

Single: \$15 Family: \$20 Student: \$10

Members requesting a printed (hard copy) newsletter will be charged an additional \$5:

Single: \$20 Family: \$25 Student: \$15



Taylor Ewing holds a Hen-of-the-Woods (grifola frondosa) mushroom found on Sycamore Island near Verona at the mushroom walk hosted by the Allegheny Land Trust and the Western Pennsylvania Mushroom Club. Participants were ferried to the island aboard the Allegheny Cleanways Tireless Project pontoon, the Rachel Carson.