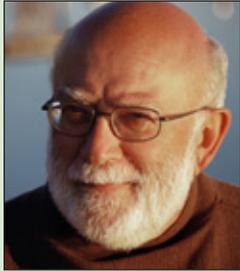




WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

Volume 13, Issue 4

September / October 2013



PRESIDENT'S MESSAGE

Jim Wasik

WPMC President

Well, it looks like I went out of town just in time for all of the summer rain in Pittsburgh. In doing so I missed what has been reported to be one of the best chanterelle seasons in years. Oh, well, being a diehard Cubs fan, there is always next year!

My summer has been fantastic in other ways. I drove to the Pacific Northwest to one of the driest summers on record. NO RAIN at all during the entire July and this is to be the Pacific Northwest. Therefore, mushrooming has taken a back seat to painting the future retirement house. Even though it has been a lot of work, it has been enjoyable being outside on the lakeside everyday.

On my way out here, I stopped at Yellowstone National Park. For those of you have not been, put it on your list of places to see. I know, if you've seen Old Faithful, you've seen them all. Let me tell you, there is a lot more than Old Faithful. Don't get me wrong, it is spectacular, but the wildlife is better yet. As I was walking alone along a trail, I came across an elk family, bull, cow and 2 calves. No one else saw these beautiful creatures as they just walked along. Truly magnificent animals.

OK, back to reality. In August, the WPMC Board of Directors granted an internship to Harriet Yarroll. She will be updating our club species list, assisting in the DNA sequencing program and cataloging the mushrooms identified at the Lincoff Foray. Congratulations to Harriet who has been a WPMC member forever. Those who have been around for a while have seen her grow from a little girl to a gracious young lady.

Mark your calendars. September 21 is the 13th Annual Gary Lincoff Mid-Atlantic Mushroom Foray. It is the highlight of our Club's activities. Walk leaders are already scouting out their locations, guest

continued on page 8

The 13th Annual Gary Lincoff Mid-Atlantic Mushroom Foray September 21, 2013

Rose Barn – Allegheny County's North Park

IF YOU MISSED THIS IN THE LAST NEWSLETTER:

THE ANNUAL Gary Lincoff Mid-Atlantic Mushroom Foray is coming up soon! This is the highlight of the WPMC's mushrooming year. It is an all-day mushrooming experience headquartered at Rose Barn in North Park, an Allegheny County Regional Park near Pittsburgh, PA.

The day starts off with guided mushroom walks in the morning (see walk schedule on page 2). Walk locations are known producers of a bounty of fall mushrooms, including many edibles like Hen-of-the-Woods, Chicken Mushrooms, Boletes, and Chanterelles. Attendees regularly bring in well over 100 different kinds of mushrooms. Each year, a number of new and unusual mushrooms are found.

The center of attention shifts to Rose Barn in the afternoon. Our principal mycologist, **Gary Lincoff**, author of the *Audubon Field Guide to Mushrooms*, will be our first speaker. Joining Gary this year will be **David Miller**, newsletter editor for the Ohio Mushroom Society and **John Wheeler**, president of the Berkshire Massachusetts Mushroom Club. **John Plischke III** will lead the guest mycologists, club mycologists, and club identifiers in the task of putting names on all the mushrooms brought into the display area. (See page 7 for more information about the mycologists.)

Mycophagy, the cooking and tasting of edible mushrooms, is another highlight of the Lincoff Foray, featuring **Jeff Berkowitz**, who has done cooking demonstrations at our monthly meetings for the last three years. However, everyone's favorite part of the program is our famous Mushroom Feast. Club cooks prepare over thirty different mushroom dishes. You will not go home hungry.

First-time attendees are amazed at how much they can learn about so many different aspects of mushrooming during this all-day event. The walks and programs are aimed at mushroomers of all levels. Some have found that they learn many new things from just talking with other attendees and seeing the wide variety of mushrooms found.

Volunteers are needed for the set-up and clean-up task force. Consider donating mushroom-related items for the auction. **contact: Lincoff-Foray@wpamushroomclub.org.**



FUNGI PHOTOS BY ELLIS BECKER

Schedule:

Registration: 7:30 – 8:15 am

Welcome & Organizing: 8:30 – 9:00 am

Mushroom Walks: 9:00 am – 12:00 pm

WALK SITE	LEADER	IDENTIFIER
1. N. Park – Black Rock	Todd Kaufman	John Plischke III
North Park consists of over 3000 acres. This area has mixed woods and is loaded with large oak trees. When conditions are right, it can produce a large variety of edible and unusual mushrooms.		
2. N. Park – Entrance	George Gross	Joyce Gross
This is an easy walk, near the intersection of Wildwood Road and Babcock Boulevard, a little steeper, but not too strenuous. When scouting the area we found lots of mushrooms. Mixed woods.		
3. Hampton – Rachael Carson	Dick Duffy	Jack Baker
In Hampton Municipal Park, a mixed forest with hardwoods predominating. Part of the long Rachael Carson Trail (yellow blazes) crosses through a valley with fairly steep slopes on either side.		
4. Hampton – Irma Cost	Frank Lotrich	Dick Dougall
A stream cuts through two hillsides with flats on the tops of either side. The area is interesting both as to the way it is laid out and to the diversity of mushrooms that can be found.		
5. Hartwood – North	Kurt Rothenberger	Jim Tunney
Hartwood Acres consists of 629 acres. This was part of a large estate with a beautiful formal mansion in the center. The area is mostly wooded with a few open areas. Although it is a mixed woods, there is an abundance of large oaks. There are also stands of conifers.		
6. Hartwood – South	Jim Wilson	LaMonte Yarroll
Hartwood Acres consists of 629 acres. This was part of a large estate with a beautiful formal mansion in the center. The area is mostly wooded with a few open areas. Although it is a mixed woods, there is an abundance of large oaks. There are also stands of conifers.		
7. N. Park – Iowa	Becky Plischke	John Plischke
North Park consists of 3010 acres of extensive recreational facilities and a full system of trails. This area is a fairly large flat top with everything from 2-inch caliber trees to very large oaks and a stand of pine. Definitely very mixed woods. For the more adventurous you can drop down over the hill and have lots of other places to hunt.		

AFTERNOON SELF-GUIDED WALK

8. N. Park – Rose Barn

This walk is unique because a car is not needed. It starts behind our main foray location and wanders through a variety of nearby mixed woods. It is over relatively easy terrain which can be explored leisurely. Just follow the direction provided.

Lunch (on your own): 12:00 – 1:00 pm

Guest Speakers: 1:00 – 4:00 pm

Cooking Demonstration: 2:10 pm

Mushroom Feast: 4:30 – 6:00 pm

Mushroom Identification: 5:30 – 6:30 pm

Clean-Up: 6:30 – 7:00 pm

MERCHANDISE SALE / SILENT AUCTION AT POSTED TIMES

FORAY REGISTRATION FORM

Time to Get an ID Button?

By Dick Dougall

Summer and fall are great times to find many different mushrooms. Do you know some of the ones you are finding? Would you like to learn to recognize more of them? Then, it's time to consider participating in the John Plischke III Award for Mushroom Knowledge, informally known as the Button Program. Started in 2009 by the Plischke family, the club awards buttons to members who can identify 10, 25, 50, 75, or 100 different mushrooms. For details of the program, go to the club's website under drop-down menu About the Club.

Getting started at the 10 or 25 button level is easy. You just need a list of mushrooms you know, either scientific names or common names. For the higher level buttons, full scientific names are required; common names are optional. A club mycologist or club identifier will certify your list, allowing you to earn an ID button.

The Lincoff Foray is the ideal place to start making your list. You will have samples of many different mushrooms to reinforce your knowledge of specific mushrooms. You can also see other mushrooms that you want to learn in the future.

Most people have a strong interest in edible mushrooms. With the motivation of earning a button, you will find it is fun to just learn names of a variety of other mushrooms. You will find that some of our inedible mushrooms have interesting stories connected to them. So make it a goal to get started with our button program.

The table gives the names of club members whose highest identification level is 50 or more mushrooms. The 150+ level gives three members who were recently promoted to Club Identifier. Being able to name over 50 different mushrooms is a significant achievement, and we congratulate these members. Hopefully, many more club members will join the list.



Club Members at Higher Button ID Levels			
150+	100	75	50
Joyce Gross Bob Sleigh John Stuart	Ann Berger Sam Boll Harriet Yarroll	Cecily Franklin Ryan Tomazin	Shirley Caseman Walt Cyran Bonnie Davis Brian Davis Ron Donlan Suzanne Kendig Homer Kretzer Dan McCaulley Shellie Oakley John Tadler Mike Watrous Stephen Wilson



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WPMC.membership@gmail.com or

Jim Wasik • WPMC Membership

70 Woodland Farms Road • Pittsburgh PA 15238

WPMC Meetings:

Fungi: Toxins and Therapies

WITH FRANK LOTRICH

ABSTRACT:

Fungi are in their own separate kingdom. They are not plants. They are not animals. And they've evolved their own unique set of chemicals, sugars, polysaccharides, proteins, and assorted other chemicals. Some of these compounds have potential uses and therapeutic benefits. And some can be detrimental to our health. Of course, some are both useful and harmful. This talk will provide a broad overview of various toxins and therapeutic compounds that can be found in fungi.

BIO:

Dr. Lotrich is associate professor of psychiatry at UPMC, where he is an active psychopharmacology researcher, examining the interacting roles of genetics and inflammation. He received both his MD and PhD back in Oregon, where he also acquired his fascination with mushrooms.

Meeting – October 15

PHOTOGRAPHY CONTEST

Deadline for submission for WPMC 2013 photo contest is September 30, 2013. See page 10 for details.

ELECTION OF OFFICERS

MEMBERSHIP REPORT

As of July 31, the Club has a total of 455 members from over 250 individual and family memberships. Invite a friend to the next meeting, mushroom walk or Foray to encourage them to join and learn about Mushrooms and Fungi.

WPMC Meetings:

WPMC meetings are held on the 3rd Tuesday each month from March through November at:

Beechwood Farms (Audubon Society of Western PA)
614 Dorseyville Road • Pittsburgh, PA 15238

- Sept. 17** Lincoff Foray Update: Barbara DeRiso, Dick Dougall
SPEAKER Frank Lotrich / Fungi: Toxins and Therapies
- Sept. 21** Lincoff Foray, North Park (SEE PAGE 2-3)
- Oct. 15** Photography Contest, Rebecca Miller
Election of Officers
- Nov. 19** Member Photos / Open Forum
Pot Luck Dinner

Washington & Greene County Chapter:

MEETINGS: 6:00 – 7:45 PM
Peters Township Public Library
616 East McMurray Road
McMurray, PA 15317
www.ptlibrary.org • 724-941-9430

- SEPT 24** Fall meeting; recap of past season and focus on Hens, Honeys, and Chickens

WPMC Intern: Harriet Yarroll

The Scholarship Committee headed by John Stuart recommended a summer internship to Harriet Yarroll. Her responsibility under the direction of Vice-President Todd Kaufmann will be to update the Club Species list, assist with the amanita DNA sequencing program and to catalog the mushrooms at the Lincoff Foray. Harriet has a unique knowledge of mushrooms. From a young age she has been an excellent identifier and Club member. Congratulations to Harriet, she has a lot of work ahead of her.

About Harriet: "I'm going into my senior year at Chatham University, where I am majoring in Biology and minoring in Graphic Design. I enjoy drawing in my free time and often do art commissions for private individuals on the internet. In October, I will have been a member of the club for ten years. My dad has been dragging me into the woods to hunt mushrooms since before I could walk (which is why dragging was involved, I would hold onto Dad's leg because I didn't want to ride in the backpack). I no longer need to be dragged, of course! The last time I counted the number of species I know, it added up to about 200-something."



ABOVE & RIGHT:
Cecily's super chanterelle and bounty!

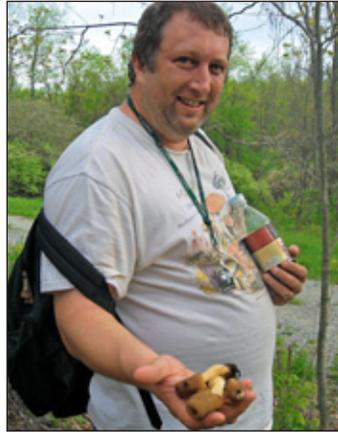
BELOW:
We must be in the wrong business. Note the prices. Taken at Seattle's Pike Place Market.



Mycologists Attending the Lincoff Foray



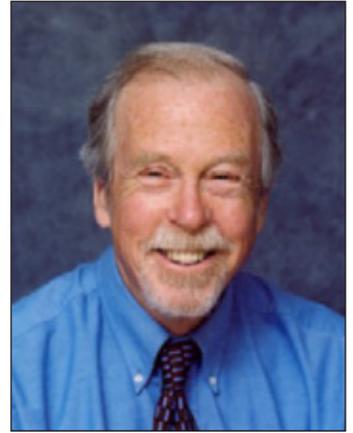
Gary Lincoff



John Plischke III



John Wheeler



David Miller

A GREAT GROUP OF MYCOLOGISTS will be participating in the Western Pennsylvania Mushroom Club's 13th Annual Gary Lincoff Mid-Atlantic Mushroom Foray. They will participate in the morning walks and will be around all afternoon. This gives us an invaluable opportunity to interact with these experts throughout the day.

We are fortunate to have **Gary Lincoff** as our Principal Mycologist for the 13th time. He is sure to give a very interesting and enjoyable talk. His presentation this year is *East vs. West: Why Some People in Asia Disdain Our Favorite Mushrooms and We Theirs*. This talk will surely give us some reasons to think more about the meaning of "edible mushrooms." Edibility is strongly related to one's culture. Gary, with his extensive world-wide travels, is well qualified to enlighten us on this topic.

David Miller is a Guest Mycologist at our foray for the third time. David is an Emeritus Professor of Biology at Oberlin College and is the newsletter editor for the Ohio Mushroom Society. There are many changes taking place in the field of mycology in recent years. Some examples are the many name changes of mushrooms and our own club's project to investigate the DNA sequences of some of the mushrooms

that we find. David's talk, *New News from the Fungal World*, will touch upon some of these changes.

Our third Guest Mycologist is **John Wheeler**, President of the Berkshire Mycological Society in western Massachusetts. John describes himself as a "passionate amateur mycologist." He has given many classes and talks to a wide variety of groups in his area and has participated in the mycological part of the Berkshire BioBlitz. John's talk is *Berkshire Wild Mushrooms*. It will be interesting to see the similarities and differences between the mushrooms his club finds and those we find at our foray.

Our final Guest Mycologist is **John Plischke III**. It is somewhat strange calling John a "Guest Mycologist" since he is a Life Member of WPMC and has been such a valuable resource to us as a Club Mycologist. John's ability to identify mushrooms by field characteristics is legendary and matched by few other mycologists in North America. John will lead a morning walk at the foray. His most valuable job will take place when he leads the guest mycologists, club mycologists, and club identifiers in placing names on all the mushrooms found on the walks. This is a mammoth job; we expect to have about 200 different species brought in for identification and viewing.

You're invited to the Gary Lincoff Mid Atlantic Foray's 13th Anniversary
"After the Foray" Party at Gràzie! Restaurant, Oxford Athletic Club
Saturday, September 21, 2013 at 7:30pm, Cash bar.

Time to relax and wind down from a long day. Meet the speakers and discuss some of their interesting insights into the world of fungi. Eat a few desserts, (just what we need—*more food*) and down a few liquid refreshments. The After Foray Party is open to all Foray attendees. Directions will be available at the Foray—it's just a short drive from North Park.

Gràzie! Restaurant & Event Center, Oxford Athletic Club

100 Village Club Drive, Wexford, PA 15090 • 724-934-7880 • www.grazieofpgh.com

Walks & Forays

by John Plischke III

WPMC REQUESTS that no one hunts a walk or foray location for *at least two weeks* prior to that walk or foray. All walks and forays will be held rain or shine. All walks start on time, so be early, if you are late we will already be in the woods. You can find last minute additions or changes at Yahoo Groups: groups.yahoo.com/group/wpamushroomclub.

IMPORTANT: Bring water and lunch. Dress for the weather. Bring basket, wax or paper bags (no plastic) for mushrooms, whistle, compass, chair, hand lens, insect repellent, cell phone, guide books and a knife to dig up mushrooms for identification or to cut edibles off to keep them clean. Try to dig up 3 of the same species at different stages of development. Don't pick old mushrooms; leave them to drop their spores. You are responsible for not getting lost. Use the 'Buddy System' when hiking through the woods. Do not go alone.

Don't rely on the fungi identification of the person standing next to you. Only club mycologists and identifiers should be used for advice. The Walk Leader will tell you when to be back at the walk starting place where mushrooms will be identified. Take notes and pictures to help you remember the mushrooms. You should go home and check books yourself. The decision to eat a wild mushroom is ultimately yours alone.

Walks:

October 5: 10am Raccoon Creek State Park, Beaver County. Dick Dougall walk leader. Meet in the parking lot by the park office. The entrance is on the southwest side of Route 30 in Beaver County. From Pittsburgh: Take I-376 W. Exit 60A, merge onto US-22 W/U.S. 30 W toward Weirton. Take PA-18 exit toward Florence/Burgettstown. Turn left onto PA-18 N to park entrance. www.dcnr.state.pa.us/stateparks/findapark/raccooncreek/

October 13: 1pm Pleasant Valley Park Mushroom Walk. Friends of Murrysville Parks / Meet Scott Hamilton. 2557 Pleasant Valley Road, Murrysville, PA 15668

Forays:

September 27-29: Mycological Association of Washington Foray: Camp Sequanota, Jennerstown, Somerset County. Excellent foray with a record number of species: about 260, and sometimes vast quantities of choice edibles such as black chanterelles, horse mushrooms, and Boletus separans. Details and registration form is on their web at www.mawdc.org

Workshops/Seminars:

September 8 - 14: Boletes of North America: A Field Seminar and Workshop. Natural History Field Seminars, Workshops, and Courses at Eagle Hill on the Eastern Maine Coast: www.eaglehill.us / 59 Eagle Hill Road, P.O. Box 9, Steuben, ME 04680 / 207.546.2821, office@eaglehill.us



NAMA Annual Foray 2013

October 24-27, 2013

Shepherd of the Ozarks, Arkansas

For more information and registration:

<http://www.namyco.org/events/NAMA2013/index2013.html>

Hosted by the Arkansas Mycological Society, this promises to be a spectacular event with a stellar faculty that includes chief mycologist Dr. Clark Ovrebø, Dr. Alan Besette and Arlene Besette, Dr. Andy Methven, Dr. Michael Kuo, Dr. Jean Lodge, Dr. Tom Volk, Dr. Britt Bunyard and the "Magnificent Mycologist of Texas," David Lewis. Come spend time with these knowledgeable mycologists, attend lectures, explore the unique habitat of this region, and meet some new friends.

(Note: Membership in NAMA is required to attend NAMA Forays).

\$24 members of affiliated clubs (electronic)

\$30 members of affiliated clubs (hard copy)

\$29 individual/family membership (electronic)

\$35 individual/family membership (hard copy)

\$35 individual/family membership outside N. America (electronic)

<http://www.namyco.org/join/index.html>

Mushroom Mania

October 5 • 10am

SOUTH PARK NATURE CENTER

Learn the lore, see the strange, taste the terrific of local wild mushrooms.

This is a park event open to the public:

South Park Nature Center

Buffalo Drive

South Park, PA 15129

President's Message

(continued from page 1)

speakers are preparing their talks, identifiers are honing their skills and Club chefs and cooks are getting ready for one of the best mushroom feasts in the world. See more about this in the newsletter.

Lastly, congratulations to Richard Jacob for all of his work on the revised WPMC website. I like the new fresh approach and I hope everyone has had a chance to visit it. Please provide your feedback.

See you at the September meeting.

Don't forget the Photography Contest!

Jim Wasik, President

Preserving Chanterelles

Contributed by Scott Pavelle

We have two go-to methods to preserve gilled mushrooms and boletes: Dehydrating and cooking them down to a Duxelles. Neither works for chanterelles.

DEHYDRATING: *don't do it.*

Chanterelles shrink down well enough, but they don't cooperate when you try to restore them. However long you soak them, dried chanterelles stay rubbery.

DUXELLES: *don't waste your mushrooms.*

Duxelles is a mix of chopped mushrooms and chopped shallots (usually about 2:1 by volume), cooked down in butter or oil to a superbly flavorful goo and then frozen in small bags for future use. Half the corpus of classic mushroom recipes starts with a good Duxelles; everything from soups to sauces to fillings for omelets and sausage meat. *Duxelles is good stuff!* Unfortunately, chanterelles' are prized even more for their texture than they are for flavor. That's why the first thing chefs think of when you mention this mushroom is some kind of risotto or stuffing laced with big, toothsome chunks. It's a pairing made in heaven, and it's completely lost if you've chopped the chanterelles up. Besides, as great as they are for texture, chanterelles have a delicate flavor that doesn't make as good a Duxelles as agarics or boletes.

SAUTÉING: *works great but only for small batches.*

It's a simple idea. If the problem comes from chopping the chanterelles too fine, why not leave them in those big, toothsome chunks you want and then sauté them with shallots just like you would if you were making a Duxelles? The answer is: go right ahead! There is a slight timing issue because you have to cook the mushrooms longer than the alliums, but that's easy to solve. A recipe follows.

OVEN ROASTING: *how to 'sauté' a 5-pound batch.*

This is really nothing more than mushrooms "sautéed" in a hot oven instead of using the stovetop – which allows you to use a great, big baking sheet or roasting pan instead of a moderate-sized skillet. When you're facing the choice of five individual batches on a pan or one giant batch in the oven, you'll go for the oven every time! Again, a recipe follows.

DRY-FRYING: *how to solve the 'dirty mushroom' problem.*

This is the simplest of all methods. Wash the dirt off your mushrooms and then place them in a nonstick skillet with a bit of salt. Cover with a lid and put the temperature to high. Remove the lid after 3 minutes. You now have half-sized pieces of chanterelle sitting in a puddle of the water they gave off. Continue to cook until the liquid disappears, then cool, bag, and freeze.

Dry-frying is a favorite approach for some of the club's best cooks, but as a general rule we prefer the flavor we get from the other methods. But there is one exception. Dry-frying is the perfect solution for the common problem of chanterelles with so much embedded dirt that it's impossible to cook

them without thorough and repeated soaking. The leftover water from cleaning can interfere with both sautéing and oven roasting, but it makes zero difference to dry-frying. So that's when we turn to this technique.

FREEZING: *but only in a block of ice. it's bulky but it works.*

We have a big deep-freeze and we love to use it. And that's how we found out the hard way that chanterelles frozen in a zip-top bag will come out with a serious case of freezer burn. It works for Chicken- and Hen-of-the-Woods, but not for chanterelles. But there is a solution!

For whatever reason, chanterelles don't get waterlogged. This trait means you can freeze them in a block of ice and they'll come out almost as good as new. Simply fill a zip-top freezer bag with fresh chanterelles, top the bag off with water, and freeze. The "recipe" follows, such as it is.

CHANTERELLE CONFIT: *the true equivalent to a good duxelles, this is how we process half our annual haul.*

I said above that chanterelles don't work as well for the cook-it-down-to-godly-goo approach. And that's true ... most of the time. The exception comes if you spend the time to cook them down forever with a series of augmenting ingredients like apricots, sherry and a nice, flavorful stock. Take the time to do that and you'll have an ingredient that's totally different from Duxelles in flavor, but every bit as useful in all the same ways. The recipe follows.

PICKLING: *I'm sure it works, but why bother?*

We pickle a lot of chicken mushrooms but it seems like a waste to do it with chanterelles. Their flavor is so subtle that you'd think a pickle would overwhelm them. Still, the texture is right and there are people on-line who swear that they couldn't live without a pantry full of the stuff. If you're one of them, please share a few to see if we can be converted. I'd love to have a new recipe to include in an updated version of this article, especially since it would be stored on a shelf instead of in the freezer.

CANNING AND JARRING: *haven't tried it.*

Once again, please let us know if you've had success.



2013 Annual WPMC Photo Contest

DEADLINE FOR SUBMISSIONS:

- September 30, 2013
- Maximum of 5 entries per WPMC member
- Submit high resolution JPEG files no larger than 4 megabytes
- Email entries to Rebecca Miller
RMtreesplease@gmail.com

WPMC PHOTO CONTEST RULES:

You must be a member of the Western Pennsylvania Mushroom Club in good standing to enter. Club dues must be up to date.

ENTRY DIVISIONS:

Pictorial: This division is for single photos that illustrate the beauty and variety of fungi in form and color. The objective is a photo suitable for display or illustration in a fine book. Judging criteria include consideration of both technical (focus, depth of field, exposure, lighting, color, absence of distracting elements) and artistic (composition, color, background, lighting) aspects.

Documentary: For single photographs especially suited as illustrations in a field guide or monograph, or for use in a lecture. Emphasis is placed on portrayal of key morphological characteristics such that the usefulness of the image as an identification aid is maximized. Subjects may be shot in the field, laboratory or studio and the photographer has complete freedom to process, manipulate, or orient the specimen in any desired manner to achieve the goal. Close-ups of single features and photomicrographs are acceptable. Judging criteria will be the same as in the Pictorial category but they will be of secondary importance to the overall mycological utility of the photo. Accurate identification of the subject will be a consideration..

Judge's Option: For photos which do not fit into the pictorial or documentary divisions. For example: fungi in an interesting situation, fungi with animals, people enjoying fungi.

Subject material for pictorial and documentary: Organisms from the *Myxomycota* (slime molds) and the classes *Basidiomycetes* and *Ascomycetes* of the *Eumycota* ("true fungi") are eligible.

For Judge's Option: Nearly anything goes, so long as the theme relates to fungi, and fungi are a key element of the photograph.

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WPMC NEWSLETTER © 2013

NEWSLETTER EDITOR

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NEWSLETTER PRODUCTION

Martha Wasik Graphic Arts Inc

Check our website for a complete list of the year's events. Details and updates will be included in the newsletter.



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 _____

Interests (e.g.: foraging, identification, cooking, etc.) _____

Please print in plain block lettering. Take special care with email addresses: numeral "1", uppercase "i" and lowercase "l" look the same.

ANNUAL DUES: \$15 Individual \$20 Family \$10 Full-time Student Amount enclosed: \$ _____

Please return completed, signed and dated form (with check payable to Western PA Mushroom Club) to:

WPMC, c/o Jim Wasik, 70 Woodland Farms Road, Pittsburgh, PA 15238 e-mail contact: WPMC.membership@gmail.com

or visit www.wpamushroomclub.org to pay using credit card.

Please indicate your meeting location preference: Pittsburgh (Beechwood Farms) Washington/Greene County

Please indicate your newsletter/event announcement preference: Electronic via e-mail Hardcopy via US mail

Western Pennsylvania Mushroom Club Release and Indemnification Agreement

This Release and Indemnification Agreement (the "Agreement") is entered into by and between the Western Pennsylvania Mushroom Club, as it is presently organized and may be later structured ("WPMC") and the undersigned Member (the "Member") on this _____ day of _____, 20_____.

WHEREAS, WPMC is a non-profit educational organization that has as its principal purpose the sharing of mushroom-related information among its members; and

WHEREAS, all officers, directors, identifiers and members serve WPMC in a voluntary capacity and receive no remuneration for their services; and

WHEREAS, in cases where WPMC charges a fee for its forays, walks, lectures and other events (collectively "WPMC Events"), it is doing so only to cover its direct costs and does not operate in a for-profit capacity; and WHEREAS, the Member understands that there is inherent and unavoidable risk in outdoor activities relating to hunting and consuming wild mushrooms. These risks include but are not limited to the dangers of hiking in difficult terrain, the possibility of misidentifying a wild mushroom, and the possible allergic or toxic reaction that some individuals may have to otherwise edible mushrooms.

NOW THEREFORE, the Member hereby agrees to the following:

1. The Member assumes all risks associated with WPMC Events. The Member expressly acknowledges that it is the Member's sole responsibility to hike safely and to determine whether a wild mushroom may be consumed.
2. The Member releases, holds harmless, and indemnifies the WPMC, its officers, directors, identifiers, and representatives from any and all liability relating to any injury 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 the Commonwealth of Pennsylvania. If any portion of the Agreement is declared for any reason to be invalid or unenforceable, such invalidity shall not affect any other provision of the Agreement. This Agreement shall apply to all current and future WPMC events.

MEMBERS:

Signature (if Participant is under age 21, signature of Parent or guardian)

Please print name:

1 _____ 1 _____

2 _____ 2 _____

3 _____ 3 _____

4 _____ 4 _____

Signed release form will be in effect from date of membership until termination of membership.



**Western Pennsylvania
Mushroom Club**

202 Wadsworth Drive
Glenshaw, PA 15116

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

Volunteers STILL Needed!!

The annual Lincoff Foray will be held on Saturday, September 21, 2013 at Rose Barn in North Park. Volunteers are needed for a variety of tasks including:

- Setup / Cleanup
- Hospitality / Greeters
- Auction
- Cooking

To volunteer, please contact Barbara DeRiso: barbaraderiso@gmail.com

C'mon, we need your help!

Western Pennsylvania Mushroom Club



Fungi, fun and friends!

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 for the best chance of inclusion.

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.

CONTACTS:

WPMC YAHOO GROUPS:

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

WPMC CONTACT: contact@wpamushroomclub.org

WPMC MEMBERSHIP: WPMC.Membership@gmail.com

NORTH AMERICAN MYCOLOGICAL ASSOCIATION (NAMA): www.namyc.org

POISON CONTROL CENTER: 1-800-222-1222