



WESTERN PA



MUSHROOM CLUB

Volume 3, Issue 1

President: Dick Dougall

Editor: Becky Plischke

V, Pres: Dick Duffy

Sec: Valerie Baker

April May 2002

Treas: Jack Baker

ANNOUNCING THE SECOND ANNUAL GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY MUSHROOM MANIA 4

Gary Lincoff, the most famous mushroom expert in the world, will return for Mushroom Mania 4. The date has been changed to Sept. 14, 2002.

Gary Lincoff, author of the National Audubon Society's Field Guide to North American Mushrooms, has hunted mushrooms all over the world. Last year the event sold out with 130 in attendance, making it one of the biggest mushroom forays in the U.S.

This year we expect it to sell out even earlier. We will keep a similar format to last year's and add a few surprises. We expect to have a number of other mushroom experts come to help us with the event.

Last year, people said our mushroom tasting should be called a feast. They loved it! We served: Chanterelle, Black Trumpet & Sulfur Shelf Dips, Stuffed Mushrooms, Mushrooms Tuscan Style, Boletes Seperans Soup, Marinated Sheephead and Agaricus, Mushrooms with Spinach & Goat Cheese, Sparassis Cheese Squares, and Oyster Mushrooms & Crab Meat in Bearnaise Sauce.

The hours will again be 7:30 am to 7 pm. It will be packed full of mushroom walks, identification, slide shows, mushroom tasting and lots more.

The cost for this daylong event will be \$20 for club members who register early, \$40 at the door. If you are interested in attending or helping, write John Plischke, 129 Grant St, Greensburg, PA 15601 (include a SASE) or email at morelbp@aol.com

When available, we will send out applications so you don't miss this very special event. Mark your calendars today! Come learn mushrooms faster!



DUES ARE DUE

Unless you have already renewed your WPMC membership for 2002, it is about to expire and this will be your last newsletter. It is time to sign up for the year 2002.

In our first year, WPMC grew from zero to 170 members. In our second year, we grew to 250 members, and this year we expect to grow bigger.

Club President Dick Dougall has lined up a tremendous schedule of nine monthly meeting programs, some of which are listed in this newsletter. Once again, Becky Plischke's five informative newsletters will be sent to club members. Thanks to our club mycologists and club identifiers, you will have lots of opportunities to learn mushrooms at our many walks and forays.

By the way, something that some of you may not know is that Club Mycologist, Dorothy Fornof, heads an identification team that identifies mushrooms that members bring to club meetings.

We have one of the top club websites in the country at www.wpmc4.homestead.com and a Yahoo Groups to share mushroom finds at: <http://groups.yahoo.com/group/wpamushroomclub>

Our club members have been learning edible and non-edible mushrooms at a tremendous rate. That is a lot of bang for the buck. There is no place to get a better bargain for the cost.

Now is the time to fill in the membership form for the year 2002 and send it in along with your check so your membership continues. You don't want to miss out on Fungi, Fun, and Friends! **Don't delay, the time to do it is today.**

ARTICLES WANTED

Mail or email them to Becky Plischke today morelbp@aol.com or mail to 129 Grant St, Greensburg, PA 15601.

We anxiously anticipate your article, recipe, joke, puzzle, story or cartoon for the newsletter.

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PRESIDENT'S CORNER

By Dick Dougall

The WPMC met with continued success last year. Our membership increased to over 250 people. 130 mushroomers attended Mushroom Mania 3, making it the largest foray in the 7 state area. We had over 30 walks and forays. I hope everyone continues to help keep the club strong, active, growing and fun in the coming year.

We have a tremendous line up of entertaining speakers for our monthly meetings this year. Irene Ackerman, one of the tri-state's leading mushroom experts will show us some of her beautiful slides and talk about them.

At our April meeting, Moni Wesner and I will try to give those club members who are just developing their identification talents some encouragement and hints on how to improve their skills. We all appreciate that identifying mushrooms is a lifelong task, and experience is the best teacher. Moni and I expect to have some helpful ideas to share with the club.

Thomas Chulick will be a special treat at our May meeting. Tom is a professional chef and owner of his own restaurant in Johnstown, PA. He is very enthusiastic about using wild mushrooms in his recipes. Visit him at: www.fabuloustravel.com/gourmet/travel/backdoorcafe

Our June meeting will feature a program by Esther Allen. She will compare common edible mushrooms with poisonous look-alikes.

Mushroom Mania 4, will feature Gary Lincoff, scheduled for September 14th. Gary is the most famous mycologist in the world and he is coming back to this event. Mushroom Mania lasts all day and includes many types of mycological activities. We hunt mushrooms at 8 different sites near Beechwood Farms Nature Center. We identify mushrooms and hear great talks about them. We look at mushrooms under the microscope and get a chance to taste those delicious mushroom recipes, and, of course, we get to socialize and talk mushrooming with other club members. I hope as many club members as possible will be able to take advantage of this outstanding event.

OUR NEXT NEWSLETTER WILL FEATURE:

Chanterelle vs. Jack-O-Lantern, A Cautionary Tale (A Mushroom Club Poisoning), Why We Spore Print Mushrooms, additional walks and forays and more good stuff.

The Importance of Fungi in the Ecosystem

Dr. Sam Ristich

Fungi are achlorophyllic (lacking chlorophyll) plants that survive by producing enzymes to digest plant and animal tissues. Some of these relationships are beneficial, others are harmful. Some of the different roles and possibilities are listed below.

Fungi are:

- *Recyclers* of cellulose and lignin
- *Mycorrhizal*, forming symbiotic relationships with tree roots
- *Parasitic*, with both harmful and beneficial results
- *Food* for insects and other animals
- Symbiotic with algae, forming lichens
- *Useful* in many ways: as dye sources, medicinal ingredients, and sources of artistic inspiration and materials. The most famous medicinal fungus is penicillium, many others, such as shiitake help the immune system.

Recyclers

Without fungi, there probably would not be large forests in the Northeast. Most fungi are "white rotters" - species that have enzymes to "digest" both celluloses and the complex lignin in wood. Other fungi, such as the birch polypore (*Piptoporus bdulinus*), the maize polypore (*Daedalea confragosa*), and inky caps (*Coprinus sp.*), digest only the cellulose, leaving the more important lignin. The latter is an important source of carbon for many organisms.

Mycorrhizal Relationships (myco= fungus, rhizal = roots)

These are fungi that live on the roots of many trees. In this partnership, the fungi provide extra nutrients and prophylactic (protective) ingredients to the roots. In return, the fungi derive nourishment from the tree roots. Mycorrhizal fungi include slippery jacks, *Suillus granulatus*, *pictus*. In the South, a leather fungus, *Thelephora terrestris*, and a puffball, *Pisolithus tinctorius*, are grown in large vats in the laboratory and the resulting "broth" is sprayed on young pine seedlings in nurseries. Over 85% of the young seedlings not only survive, but also grow more vigorously. Previously, only 45% of the seedlings survived.

Parasitic Relationships

Although certain fungi are useful recyclers of wood, they also can be very harmful to living trees. The birch polypore *Piptoporus betulinus* destroys many gray birches and the honey mushroom *Armillaria mellea* is a

severe root parasite. The cherry knot gall fungi *Apiosporina morbosum* is very destructive to wild black cherry.

Certain fungi such as *Hypomyces hyalinus*, the white stick fungus, and *H. lactifluorum*, "the lobster," live off other fungi - the white stick on *Amanita* species and the lobster on species of *Russula*. Fungi also parasitize harmful and beneficial insects. Species of *Beauveria*, *Entomophthora*, and *Cordyceps* "eat up" midges, mosquitoes, and white grubs. Many beneficial insects are killed by these fungi.

Edible Fungi -

There are many edible fungi in the Northeast. Oyster mushroom, honey mushroom, slippery jacks (*Suillus granulatus*), chanterelles, scaber stem (*Leccinum scabrum*) and gem-studded puffballs (*Lycoperdon peratum*) are just a few. Besides humans, many other animals eat fungi, including rodents, deer, slugs, and insects. In fact, insects form an important food web with fungi. Many beetles and flies use fungi as condominiums and food, expanding the nutritional possibilities -for birds.

Symbiotic Relationships

Fungi perform a very important role with algae, resulting in the partnership we know as lichens, in which both "tenants" derive a benefit. The fungus provides housing and protection; the algae provides additional food. The lichen known as British soldiers (*Cladotzia cristetella*) is an excellent example of this wonderful partnership.

Other Uses

Fungi such as the Clinker fungus (*Poria obliqua*) and Schweinitz's polypore are good sources of dyes. The artist's conk, *Ganoderma applanatum*, provides an excellent surface for painting or etching. Many fungi are good candidates for demonstrating insect life cycles: Birch polypores and horse's hoof forms are excellent poroid sources, whereas most gilled fungi also serve as "condos" for insects, especially oyster, broad-gilled *Collbia* and species of *Russulas*.

For me, fungi are a "jewelry store," because most species provide interesting opportunities for spore printing. With minimum training and preparation, most people can make attractive spore art, a rewarding project for children and adults.

Note: Sam is a Pittsburgh native, B.S. from Slippery Rock University and Ph.D from Cornell. He is a preeminent mycologist and entomologist and a very special friend of our club.

DRYAD'S SADDLE

By
John
Plischke III

DRYAD'S SADDLE

(*Polyporus squamosus*)

OTHER COMMON NAMES: Pheasant's Back

Polypore

FAMILY: Polyporaceae

DESCRIPTION: It becomes tough and leathery with age and should only be eaten when young.

Flesh: White.

Cap: It is 1/2 to 2 inch high or thick at its widest point and 2 to 12 inch wide. It is fan or lima bean shaped and the top is yellowish tan and covered with dark (brown with age) scales that can't be rubbed away. The scales lay flat. It is often sunken where the stalk connects to it and is circular except at that place. The sunken depression on the older mushrooms has more brown in that area than the rest of the cap. The cap is wider in the area by the stem and narrows going to the outer edge of the cap.

Pores: 1/8 to 3/8 inch deep. They are white to creamy yellowish and go part way down the stalk. They are not round.

Spore Print: White.

Stalk: It is 1/4 to 3 inches long at its widest point and 5/8 to 2 inches wide. Attached to the side of the mushroom. It is not central. It starts off as a light brown color when the mushrooms cap comes out then it turns dark brown to black at the base. The dark coloring goes up the stem in a diagonal manner and it is about 50% longer going to the top of the cap than the bottom portion. This coloring may flake off on very old specimens. The stem is often wider (bulb like) on older specimens where it connects to the tree. Sometimes when they are found growing together in shelf like, overlapping groups the stalks can be fused together at the base.

Odor: Of watermelon.

RANGE: Northeastern United States. OH, PA, WV

WHERE TO LOOK: On dead trees and sometimes living ones and stumps. I have found them growing on ash, elm, maple, poplar, and willow. I look mainly on elms since it is the most common on them and that is where I find them 90% of the time.

HOW OFTEN THEY'RE FOUND: It's very common.

HOW THEY'RE GROUPEd: It can be found singly or in shelf like overlapping groups that can be fused at the base.

WHEN TO LOOK: May to November but it is not found as often after June. May being the best time to collect for the pot. I usually see them when I am hunting for morels but I typically pick them when I have no luck in finding morels.

LOOK ALIKES: The inedible Spring Polypore (*Polyporus arcularius*) is much smaller.

BLACK LIGHT: Light purple between scales and the pores are yellowish.



Elm trees are a good place to look

The pores are a white to cream color

The cap is 2 to 12 inches wide

It can be found singly or in shelf like groups. But typically I find it in groups.

COOKING

DRYAD'S SADDLE



The mushroom is edible and can be good. It should not be eaten plain like many other mushrooms that you can just fry in butter; this one needs to be served in a meal so that its earthy flavor can be enjoyed. For the pot you should collect small, young ones that are preferably less than 2 inches or collect them before the cap develops. If you have to use a more mature and larger specimen just cut off the outer edge or tips only, because they are more tender, usually about the outer inch or so and just leave the rest on the tree so the spores can fall. Although the rest is edible it is too leathery to be eaten. This mushroom can be pickled.

Make sure to check out the recipe from the newsletter last year (See the recipe in Volume 2, Number 3) or better yet buy a copy of *Edible Wild Mushrooms of North America: A field to kitchen guide* by David Fisher and Alan Bessette ISBN # 0-292-72079-3. It will have the recipe there along with many other delicious recipes.



To see these pictures in color, go to our website at: www.wpmc4.homestead.com then click on Yahoo Groups. The pictures are in the Files.

WALKS & FORAYS by John Plischke III

We request that no one hunts a walk or foray location for at least two weeks prior to a walk or foray. It is only through your cooperation that we can have successful walks and foray. You can find last minute additions or changes by going to our website at <http://www.wpmc4.homestead.com> and click on the link to the Yahoo Groups.

April 20 - 1:00-??, Pine Ridge Lodge, Indiana County. Meet **John Plischke** and **John Plischke III**. Take rt. 22 east past Blairsville to the intersection at rt. 119; bear right on 119 south and then an immediate left at Chestnut Ridge Inn onto old rt. 22. Veer right onto Strangford Road, as you round a sharp curve, turn left onto Chestnut Ridge Road. Go about 2 mi. look for Pine Lodge sign on the left. Meet at the lodge. <http://www.indiana-co-pa-tourism.org/recreat.html> This is a site that my dad, Robert Boice and I have hunted morels in the past. Morel slide show and hunt.

April 27 - 12:00-4:00 Mingo Creek, Washington County. Meet **John Plischke** and **John Plischke III**. I 70 to Exit 9 Eighty Four/Glyde. Take Rt. 519 N for 2 miles. At a red light turn right onto Rt. 136. Go 4.4 miles and turn left at a sign to Mingo Creek Park. Follow signs to the park. Turn right then cross a covered bridge that is just before the Park Office. Meet at Shelter # 4. Bring your membership card, if members work this event it will be free to members. Fee for non-members. Morel slide show and mushroom hunt. We found morels at this program last year. <http://www.washpatourism.org/parks.html>

May 4 - 10:00-??, North Park, Allegheny County. Meet **Dick Dougall** and **Dick Duffy** at the Swimming Pool parking lot. We will go to a secret location. See directions on the Meetings and Programs page.

May 11 - 10:00-2:00, Return to Mingo Creek, Washington County. Meet **John Plischke** and **John Plischke III** in the parking lot. See the directions on April 27. We will hunt mushrooms.

May 18 - 9:00-2:00, Highland Park, Pittsburgh, **Bio Blitz 2002**. Meet **Elizabeth Barrow**. See the article on the Bio Blitz by Elizabeth. When finalized, details will be posted on our Yahoo Groups site.

For all walks and forays, bring water and food. Dress for the weather. Bring basket, wax bags, whistle, compass, chair, hand lens, and books for identification. Come 15-30 min early and socialize. Check web site or Yahoo Groups for changes. Bring your membership card and a friend or two.

Bio-Blitz 2002: Highland Park

By Elizabeth Barrow

Each year recently the Pittsburgh Parks Conservancy has been running an event called a bio-blitz, highlighting a different park each year. This event includes scientists of various specialties cataloguing the species present within a 24 hour time period. Unfortunately, there are usually no lists of fungi. Walt Sturgeon was involved one year with the Frick Park bio-blitz, but I don't think they really knew what a treasure they had.

This is a perfect opportunity for the Western PA Mushroom Club. This year, the bio-blitz is scheduled for Friday and Saturday, May 17 and 18 in Highland Park. The Parks Conservancy said it would be great if we could man a "station" on Saturday from approximately 9-2, which would provide education for the public, especially for high-schoolers. I would be glad to help with the educational station, but probably at least two people should be involved. (They are having some trail stabilization projects going on that day as well, and I want to work on them if possible in my role as a mountain biker.)

The representative at the Carnegie, Diane Gryzbek, who is coordinating the scientific (as opposed to educational) end of things, says they'd also love to have us. I personally don't feel qualified to work on the species count except in a very minor way, but there are other folks that are excellent. The core scientists (and the coordinators seem to not mind people who don't do this as a living) would be collecting from 3 pm on Friday to 3 pm on Saturday. This would include not only species, I believe, but also numbers of individuals--now, I'm not sure how they want us to differentiate between fungal individuals! We will have a great opportunity not only to catalogue fungi, but also to educate the parks personnel.

If you are interested in volunteering, please email me at ebarrow@telerama.com or call me at 412-521-9337. Let me know which aspect of the bio-blitz you are most interested in, and give me contact information. As soon as the coordinators get in touch with me, I will let you know what they need, and more details on time, place, and whether or not you get to sleep. Highland Park is next to the Pittsburgh Zoo. Let's show Pittsburgh what a great group we are!

Morel Hunting in Michigan

By James Wack

Michigan – the place to find morels? That's what we were told, so that's where we went. My wife, the kids and I have been hunting morels for a few years in western Pennsylvania and prior to that in California. Having never hunted north of Ohio, we didn't expect to find bushels of mushrooms, but we did hope to find a few and have a good time. With slightly more than humble expectations, I can promise you that we were not disappointed.

Our plan was to hunt through Mother's day weekend (May 10th – 13th) and attend the Mesick (Me-sick) Mushroom Festival. We flew into Grand Rapids, which is located about 1.5 hours south of Cadillac.

We made lodging reservations for what turned out to be a beautiful cabin. It was located at a small cozy resort called Coyote Crossing, which is situated 10 miles west of Cadillac and 15 miles south of Mesick, in the heart of the Manistee National Forest. We found the terrain for mushroom hunting to be excellent.



During our first few hikes we stayed relatively close to the road and didn't find any. However, we did see numerous cars pulled off the road and hunters going in and out of the woods with plastic bags (all of them appeared to contain something). But for the first day that's all we saw. The majority of the trees in the woods were Maple, and the ground cover was thick with Maple leaves. Occasionally we would see Oak trees, large patches of reforested Pine and small clusters of young healthy Elm trees. We did get separated during our first hike and found that it is extremely easy to get lost in the dense Michigan woods, so from that point on we carried a compass and used it often.

On the second day, we drove up into the "hills" via dirt roads and found some areas that were somewhat secluded. Occasionally we would see one or two hunters. This was exactly what we were looking for. Within minutes, we found a solitary yellow *Morchella esculenta*. Then a few blacks *Morchella elata* (up to 6" tall). Then a few half frees' *Morchella semilibera*, a few more blacks and so on. They were typically located in small clusters of 1-3

near Elm and Maple trees. Over the next two days, we found about 60 to 70 morels. Most of them were very large and the blacks were somewhat dry and near the end of their season. In addition, we also found several false morels *Gyromitra esculenta* and *Verpa conica*. Never did we see any dead Elms or any Tulip Poplar trees.

On the last day we went to the Mesick Mushroom Festival and immediately located the beer tent where we found several very friendly shroomers who had a few tips for us. They indicated that the dead Elm was the best, if you can find one. According to the locals, unless you had a secret dead Elm, the Ash tree is the second best. The Maple trees were said to be neither good nor bad. In addition, they told us that we would not find any morels near the Oaks or the Pines because the soil was too "sour". They also agreed that the west facing slopes were the most productive. After some great and lively conversation, they did steer us to an area where we were able to find some very nice black morels and also a few large half free's.

On our last evening, we went back to our cabin and ate all of our remaining mushrooms (morel omelets



- the best!!). We sat back on the porch and took in the silence and beauty of our surroundings. As we look back on our trip, it was everything that we expected. It turned out to be one of our favorite hunting forays. The people were great and the countryside was green and abundant with wildlife. I wouldn't

change a thing, except maybe we should've stopped by the beer tent on the first day!

If you have any questions or are planning a trip to Michigan during the next season, feel free to send us an email at wackj@jknetworking.com. We have more information beyond the scope of this article.

Note: James and his family are members of the WPMC. These pictures can be seen in color on our website at www.wpmc4.homestead.com and clicking on Yahoo Groups.



MEMBERSHIP APPLICATION



WESTERN PENNSYLVANIA MUSHROOM CLUB

The purpose of the Western Pennsylvania Mushroom Club is to promote the enjoyment, study, and exchange of information about wild mushrooms. Everyone who has an interest in wild mushrooms is welcome to become a WPMC member. Members are entitled to:

- The WPMC newsletter
- Nine monthly WPMC meetings
- Free participation in WPMC Walks
- Fee discount for WPMC Forays
- Fee discount on WPMC sponsored merchandise

Name _____

Address _____

Phone _____ Email _____

Interests: _____ Learning Mushrooms _____ Microscopy _____ Club Committees
 _____ Eating Wild Mushroom _____ Toxicology _____ Cultivating Mushrooms
 _____ Mushroom Walks _____ Books _____ Dyeing With Mushrooms
 _____ Mushroom Photography _____ Taxonomy _____ Mushroom Paper Making
 _____ Other _____

Dues enclosed: \$ _____ (\$20 Family, \$15 Individual, \$10 Full time student)

RELEASE

I (We) realize that when engaged in wild mushroom activities, that serious physical injury and personal property damage may accidentally occur. I (We) further realize that there is always the possibility of having an allergic reaction to or being poisoned by the eating of wild mushrooms and that these adverse reactions to eating wild mushrooms range from mild indigestion to fatal illness.

Knowing the risks, I (we) agree to assume the risks, and agree to release, hold harmless, and to indemnify the Western Pennsylvania Mushroom Club, and any officer or member thereof, from any and all legal responsibility for injuries or accidents incurred by myself or my family during or as a result of any mushroom identification, walk, foray, field trip, excursion, meeting or dining, sponsored by the club.

Signature _____ Date: _____

Signature _____ Date: _____

Return completed signed and dated form with check payable to W PA Mushroom Club to:

Jack Baker, 1413 Parkmont Rd, Allison Park, PA 15101

(over)

Western Pennsylvania Mushroom Club

Name: _____ Phone: _____ e-mail _____

Address: _____

WE NEED YOUR HELP

WHAT AREA WOULD YOU LIKE TO HELP WITH?

PLEASE CHECK THREE POSSIBLE ITEMS OF INTEREST

- Scout for walk locations
- Help organize forays
- Lead walks
- Work on newsletter committee
- Contribute articles, photos, etc. to newsletter
- Assemble and mail newsletters
- Help with web page
- Line up speakers for meetings
- Host guest speakers and mycologists
- Record meetings, discussions, events
- Maintain contact with other mushroom clubs
- Publicize meetings, forays, events
- Club Historian
- Recruit members, maintain list of members
- Outreach-- speak to other clubs, nature centers
- Call or e-mail members
- Give a program at Club monthly meeting
- Produce or acquire teaching materials, resources, handouts for meetings
- Welcome and orient new members
- Coordinate coffee/refreshment
- Participate in special projects
- Record mushrooms that are found
- Conduct research on questionable mushrooms
- Help with mycophagy (mushroom cooking)
- Help with sign in at walks and meetings
-

Find something you would like to do. Check the appropriate boxes. We can have a lot of Fungi, Fun, and Friends but it takes your participation to make it happen.

Return completed form to: Jack Baker, 1413 Parkmont Road, Allison Park, PA 15101

1/02

(over)

WPMC Meetings/Programs

Meetings/Programs begin at 7:00 pm at Beechwood Farms Nature Reserve.

March 19: Irene Ackerman, WPMC club member, is one of the tri-state leading mushroom experts. She has been identifying and photographing mushrooms for many years. Although her knowledge of the out of doors includes herbs, edibles, wildflowers and many other things, she has specialized in wild mushrooms and is a very knowledgeable expert. Irene will **show some of her mushroom slides and talk to us about mushrooms.**

April 16: Mushroom I. D. for Beginners presented by **Moni Wesner & Dick Dougall**, members of the WPMC, who have experienced the trials and tribulations of improving their identifying skills. Identifying mushrooms can be confusing. They will present a program showing mushroomers some of the basic information needed to know to improve identification ability. This will include mushroom features, dichotomous keys, mushroom habitats, mushroom field guides, and other useful information. They will also share some of their experiences struggling with mushroom identification.

May 21: Thomas Chulick, Owner & **Executive Chef** of the Back Door Cafe, Johnstown, PA. Chef Chulick has spent the last twelve years cooking professionally. His interest in mushrooms started with his family when he was young, but it has peaked in the last decade when he has tried to incorporate wild mushrooms into the recipes he serves. He also has a catering service. Chef Chulick will concentrate on the **basic principles of processing wild mushrooms and preparing them for consumption.** He will also share some of his recipes with the audience.

June 18: Esther Allen will present, **Please Don't Eat the Toadstools.** Esther is a general naturalist and nature photographer, a speaker at garden clubs, nature clubs, hike organizer, and teacher on a variety of nature subjects. She is an excellent resource on mushroom and native plant information. This program will offer a comparison between poisonous mushrooms and edible mushrooms that look similar. Esther will use her own photographs. This is her second program presentation for the WPMC. We all thoroughly enjoy Esther and her remarkable photography skills.

July 16: Mark Spear & Rebecca Miller, from Sylvan Mushrooms, Inc., will speak on **Growing Oyster Mushrooms.** They are club members who are working professionally on the commercial propagation of mushrooms. Mark and Rebecca will discuss the basics of growing oyster mushrooms from commercially available spawn. They dazzled us last year with a tour of Sylvan's Mushroom Factory and Farm. They are two of the top professional cultivationists in the country.

August 20: Paul Goland, Hardscrabble Enterprises, WV, will speak on **Medicinal Mushrooms.** Most of us are aware of the nutritional benefits of many species of edible mushrooms. There are also "nutriceutical" benefits of some edible - and several non-edible - macrofungi fruiting bodies. Paul will discuss specific benefits attributed to a number of species of mushrooms, preparing mushrooms (especially the non-edibles) for use as medicinals, books on medicinal mushrooms, and a discussion of some of the products on the shelves of food co-ops and health food stores. Paul will bring, for sale, shiitake logs, mushroom books, calendars, posters, and mushroom growing supplies. Paul, a WPMC club member, spoke to a packed house the last time he was with us.

DIRECTIONS

DIRECTIONS to Beechwood Farms Nature Reserve: (<http://www.aswp.org/beechwood.html>)

12 minutes from PA Turnpike Exit 5, Allegheny Valley (New Kensington/Pittsburgh) after tollbooth go south 1.2 miles on Freeport Road towards Pittsburgh. At the fourth stoplight (Eat'n'Park Restaurant on the right) turn right onto Guys Run Road. Go 4.1 miles to the second stop sign. Notice, part way on your journey Guys Run Road becomes Fox Chapel Road without any notification. Fox Chapel Road dead ends into Dorseyville Road. Turn left on Dorseyville and go .7 of a mile to Beechwood, on the right.

DIRECTIONS to North Park <http://www.county.allegheny.pa.us/parks/parkphon.asp> From Pittsburgh go north on Rt. 8. Turn left onto Wildwood Road onto the Yellow Belt (Ford Dealer and Boston Market on the right). Go 1.3 mi. to a red light; go straight (W Hardies). Continue another 1.6 mi. to a red light at North Park Entrance, road name changes to Ingomar Road at this intersection, Turn left on Babcock Blvd. Follow the signs to the Swimming Pool parking lot and find the car with a yellow ribbon on the antenna.

"Largest Mushroom Club in the Seven-State Area"

Western Pennsylvania Mushroom Club
1413 Parkmont Road
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BEECHWOOD FARMS NATURE RESERVE

We wish to thank Beechwood Farms Nature Reserve and the Audubon Society of Western Pa, their members, officers and executive board for another year of close relationship.

If you have not been to the reserve, we highly suggest that you do so. There are 5 miles of trails and 134 acres of sanctuary at Beechwood Farms, which is leased from the Western PA Conservancy.

Its facilities include a discovery room for children, an education building, Audubon Nature Store, Teacher Resource Center, a Natural History Library, and the Evans Nature Center Auditorium where we meet.

They also have a Native Plant Center and a modern Raptor Center. Its purpose is to house birds that cannot be released into the wild. It is a great place to take a hike. While you are there, pick up some birdseed or buy a mushroom book.

This is a first class facility. We are proud and grateful to be there. You can also visit them at their web site at <http://aswp.org/beechwood.html>

WEB SITE AND GROUPS

The Western Pennsylvania Mushroom Club has a popular web site at:

<http://www.wpmc4.homestead.com>

We highly suggest you visit the site and put it on your favorites list. It has been greatly expanded. It also has a number of links to other sites that may be of interest to you. Last year the site had 3200 visitors.

From our web site you can click to our Yahoo groups at:

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

This is a place designed for club members to share information or to **get up to the minute additions or cancellations of club activities**. Sign up and check out the picture file that show the photos from the newsletter and other photos in color. **Report your mushroom findings.** Tell other club members when you find your first morel. share a mushroom adventure, or ask questions about fungi. The official email for the club is wpamushroomclub@aol.com **These are the only official club Internet addresses.**