



WESTERN PA



MUSHROOM CLUB

Volume 5, Issue 1

Editor: Becky Plischke

April May 2004

President: Dick Dougall

V Pres: Glenn Carr

Sec: Joyce Gross

C Sec: Valerie Baker

Treas: George Gross



These are a few of the 175 morel hunters at MOREL MADNESS WEEKEND

Last year 175 people hunted morels with us at Mingo Creek Park, one of the beautiful Washington County Parks. Mingo Creek is in the southwest corner of PA near Washington, close to the Ohio and WV borders. Well over fifteen hundred morels were found. We think we just scratched the surface. The area has many tulip poplars, ash trees and abounds in dying elm trees.

Check-in and registration for this year's huge event will be on **April 24** from 11:00 am to 12:00 at roadside near the Henry House. At 12:00, welcome, instructions and agenda review. 12:15 nationally known mycologist John Plischke III will give a slide show on Morel Mushrooms and Their Poisonous Look Alikes. There will be a short break at 1:00. At 1:15 morel hunting excursions by yourself or with a group leader. At 5:00, morel madness roundup, return to shelter 6 for show and identification.

5:30, free time, dinner, camp set up (on your own). At 8:00, evening slide show Edible Wild Mushrooms and Their Preparation. At 9:00, campfire social time at shelter 6 fire circle. **Many will be tent camping for the weekend.** We will again hunt morels on **April 25**. Continental breakfast at 8:00. Morning morel hunt at 9:00, meet at shelter 6.

Last year this was probably the biggest morel foray on the eastern side of Michigan. Almost everyone met with success in finding

morels. A number of other edible and poisonous mushrooms were also found.

The fee for non-members is \$5 program only and \$10 program and camping. If you show a 2004 WPMC membership card the program is free and the camping fee is just \$5.

You must pre-register with the Washington County Parks at 724-228-6867 or email Cristine at emeryc@co.washington.pa.us The event is rain or shine. Oh yes, fungi, fun, friends and morels.

Editor's note: See the article, Morel Madness, Part 1, also the Walk and Foray Schedule for directions.

DUES ARE DUE

Unless you have already renewed your WPMC membership for 2004, **your membership has expired and this will be your last newsletter.** It is time to sign up for the year 2004.

Because we have grown to over 425 members, we have the opportunity to offer our members a large number of services.

President Dick Dougall has nine exciting meetings planned. You will get Becky Plischke's five informative newsletters. Thanks to our club mycologists and identifiers, you will have 30 walks and forays to find and learn mushrooms.

www.wpamushroomclub.org Elizabeth Barrow is webmaster of one of the country's top websites. Check out Bob Lucas's revolutionary new Species List. While there, click on Yahoo Groups to ask questions and share mushroom finds and see walk & meeting changes.

Because of these many opportunities, 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.

If you don't find a blue dot on the mailing page, your membership has expired. Send your application in today.

MOREL MUSHROOMS & some fall look alikes and related fungi

By
John
Plischke III

THE EARLY SEASON MORELS



There is a lot of confusion with the Black Morels and a lot of disagreement on how many types there are. Such as *Morchella elata*, *M. conica*, or *M. angusticeps*. It really does not matter what you call them as long as you know black morels are edible.

BLACK MOREL (Group)

(*Morchella elata*)

DESCRIPTION: Its height is from 1 ½ to 6 inches tall.

Cap: ¾ to 3 inches tall and ½ to 2 ½ inches wide at the base. It's tannish yellow when very young, then smoky gray becoming brownish black with age. The ridges are usually darker on the edges and can be lighter or darker than the pits. The whole cap turns dark with age. It is a darker color than the stalk. Its shape is like a conical or cylindrical bullet with a rounded tip. The cap is about twice as tall as it is wide. The pits are 1/16 to 3/4 inch tall and 1/16 to 1/4 inch wide and 1/8 to 1/4 inch deep. They do not go the whole way through the cap. The pits are usually taller than they are wide. The wavy pits and ridges are very irregular in shape. The base of the cap is connected to the stalk, but the cap can overlap the stalk about 1/8 inch.

Stalk: 1 to 4 inches tall and ½ to 1 ¼ inch wide. It is whitish to cream or creamy yellow and occasionally pure white and is lighter in color than the cap. It is narrower than the cap where they connect. The stalks on the smaller ones are wider near the base and on larger ones the stalks are usually wider near the top, but this is not always the case. The wall of the stalk is not very thick. As the mushrooms get taller, the stalks develop slight ridges or wrinkles. If pulled out, it is slightly lighter in color on the underground part where the mycelium connects.

WHERE TO LOOK: Under tulip poplar, elm and wild cherry. Tulip poplar is the most productive. When looking in the same woods, I find them twice as often under larger trees with huge trunks than the trees with smaller trunks. People often harvest them in burned areas such as logging burns but that species is called the Burnsight Morel (*Morchella atrotomentosa*). It has been reported to grow under conifers, pine, spruce, ash, and aspen. I do not find them there. I find more in rocky areas than other types of terrain. They can be growing through rotting leaf litter or not.

HOW OFTEN THEY'RE FOUND: occasional.

HOW THEY'RE GROUPED: They are found singly to scattered or in small groups.

SOCIAL PLANTS: I have seen them growing beside grapevines, Jack in the pulpit, black cohosh, Mayapples and wild blackberries. There can be social plants present or not.

WHEN TO LOOK: April and May. This is the first morel to fruit.

LOOK ALIKES: The other edible Black Morels (*Morchella angusticeps*) and (*Morchella conica*). The edible Yellow Morel, the edible Tulip Morel (*Morchella esculenta*), the edible Giant Morel (*Morchella crassipes*), and the edible White Morel (*Morchella deliciosa*) all differ by having lighter

colored caps that are not black. The edible Half Free Morel (*Morchella semilibera*) differs by a cap that is only half attached to the stalk. The poisonous false morels (*Gyromitra* sp.) look like a wrinkled brain and lack the sponge like holes. The two species of poisonous Thimble Cap Morels (*Verpa* sp.) differ by having caps without holes that are only attached to the stalk at the top of the cap. The poisonous (*Helvella* sp.), those that resemble morels, are saddle shaped or lobed and don't have the sponge like holes, they also usually have a different season. NOTE: Occasionally Black Morels can be found as large as the Giant Morels.

EDIBILITY: Edible and Choice. I think this is the most flavorful of all the morels.

MORELS STUFFED WITH CRAB



These Morels were stuffed with an 8 oz. can of crab meat. They were then baked in the oven at 350 degrees. Morels must always be cooked before consumption

GRAY RIBBED STALKED CUP (*Helvella griseoalba*)



This mushroom appears shortly after the morel season comes to an end. Keep an eye out for it. It is found occasionally. I usually spot it under hardwoods.

THE LATE SEASON MORELS



There is a lot of confusion with the Yellow Morels and a lot of disagreement on how many types there are. Some people consider that there is only one Yellow Morel but others consider there are also a White Morel, a Tulip Morel, and a Giant Morel. It really does not matter what you call them as long as you know Yellow Morels are edible.

YELLOW MOREL GROUP

(*Morchella esculenta*)

DESCRIPTION: Its height is usually 2 1/4 to 5 3/4 inches tall.

Flesh: Thin and a little brittle.

Cap: 1 to 3 1/2 inches tall and 3/4 to 2 inches wide. It is light tan to yellowish or yellow brown and can sometimes be darker in the pits with age or drying. It gets wider near the base. It is a darker color than the stalk. Its shape is like a conical bullet with a rounded tip. The cap is typically about twice as tall as it is wide. The pits are usually taller than they are wide. The pits are 1/8 to 3/4 inch tall and 1/8 to 1/4 inch wide and 1/8 to 1/4 inch deep. The pits and ridges are very irregular in shape. There is a slight ring like moat where the stalk goes into the cap on mature specimens. It can be bent over the stalk from age and moisture. It is hollow.

Stalk: 1 1/4 to 2 1/4 inches tall and 1/2 to 1 1/8 inch wide. It is white to cream in color and it is lighter in color than the cap. It is not as wide as the cap where they connect. The wall of the stalk is not very thick. It is not as tall as the cap. It can be granular. It is hollow and can often become a little wider going towards the base.

WHERE TO LOOK: On the soil under apple trees (*Malus*) and in old apple orchards. The apple trees have to be dying or at least partially dead. My spot is an old abandoned orchard that has turned into a woods. The other species of taller trees there crowd out the apple trees. Don't bother hunting in healthy and maintained orchards, you will usually not find any morels there. If you find a single apple tree in the woods that has morels, once it dies you will not find morels there any more. Also, look under dead and dying elms that are infected by the Dutch elm disease. Morels will appear several years after the elm has died. Tulip poplars are also productive trees that should be checked. Occasionally, morels grow under ash, hawthorns, beech, cottonwood, sycamore, oak and fruit trees, such as pear, and in old burned areas. In some parts of the U.S., they can be found under alder and evergreens. Railroad tracks can be productive if you are not afraid of toxins such as DDT that may have been sprayed there. A local well-respected mushroom expert picks them in quantity along river bottoms, but I have never found them there.

HOW OFTEN THEY'RE FOUND: occasional or common.

HOW THEY'RE GROUPED: It is found singly to scattered or in a small group.

SOCIAL PLANTS: Mayapples can be found growing beside the morels and overgrow and cover them in the later season. Garlic mustard, grass, honeysuckle vines, jewelweed, multiflora rose, privet hedge, spicebush, trillium and purple violets can also be found growing alongside them.

WHEN TO LOOK: The middle of April through May. May is the best month for quantity. If you really push it, every few years you can find one the first week of June, but it is not worth the trouble. It is best to look when the soil is damp. They appear after the black morels have started.

LOOK ALIKES: The edible Giant Morel (*Morchella crassipes*) is taller and has a thicker foot. The Tulip Morel cap is not as distinct and its stalk gradually connects to the cap on a slope. The smaller edible White Morel (*Morchella deliciosa*) differs by having whitish colored ridges. The edible Black Morel group (*Morchella elata angusticeps, conica, etc.*), has a black cap when mature. The edible Half Free Morel (*Morchella semilibera*) differs by having a cap that is only half attached to the stalk. The poisonous false morels (*Gyromitra sp.*) that look like a wrinkled brain or are saddle shaped and lack the sponge like holes. The two species of poisonous Thimble Cap Morels (*Verpa sp.*) differ by having caps without holes that are only attached to the stalk at the top of the cap. The poisonous (*Helvella sp.*), those that resemble morels, are saddle shaped or lobed and don't have the sponge like holes, they also usually have a different season.

EDIBILITY: Edible and Choice. They have a meaty flavor that reminds me of steak.

THE MID SEASON MOREL



THE HALF FREE MOREL

The Half Free Morel is the only morel with its cap hanging half free from the stalk.

(*Morchella semilibera*)

DESCRIPTION: Its height is from 1 1/4 to 5 1/4 inches tall.

Flesh: It is thin.

Cap: From 3/4 to 1 1/4 inches tall and 3/4 to 1 1/4 inches wide. It is tan to yellowish brown becoming light then dark brown in color with age. It is even in color to darker on the ridges once it starts turning older. The cap shrivels up with age, the ridges can become blackened and the stalk seems too large for the cap. It is darker in color than the stalk. The cap is as tall as it is wide. The pits are 1/8 to 3/4 inch tall and 1/16 to 1/4 inch wide and 1/16 to 1/4 inch deep. The pits are usually taller than they are wide. The pits and ridges are very irregular in shape. The cap overlaps the stalk from 1/4 to 3/4 of an inch. Its outer margin often becomes cracked with age.

Stalk: 1 ¼ to 4 ¾ inches tall and ¼ to 1¼ inches wide. It is whitish to cream color or creamy yellow and lighter in color than the cap. It is fairly even in width, or a good bit wider near the base. It is narrower than the cap where they connect but sometimes not a lot, with the exception of when the cap is all shriveled up. The wall of the stalk is not very thick. On older specimens, the stalks may have slight ridges near the cap. It is taller than the cap. Occasionally, on older specimens, the stalk gets so big that it causes the cap to pop off and all that is found is the stalk. This is the only morel that this usually happens to.

FIELD OF MORELS



Elm trees are the most productive for finding the Giant Morels. This elm tree had over 100 giant morels under it. This photo was taken on one of the club morel hunts last year. Make sure to come hunting morels with the mushroom club this year because we will be going back to this spot.

DRYING MORELS



To dry my morels I like to use a food dehydrator. This one made by Nesco is called American Harvest. I purchased it at Wal-Mart several years ago for less than \$50.00. I just use a brush to remove any dirt from the mushrooms then slice them in half and place them in the dehydrator. Never wash your morels before drying them or they will become too soggy and they will not dry properly.

CONIFER FALSE MOREL



It is brain shaped and very wrinkled but can be a little bit lobed or saddle shaped on occasion.

It is hollow to chambered.

Look at the photo below. Its spores have two oil drops inside.

(Gyromitra esculenta) (*Helvella esculenta*)

OTHER COMMON NAMES: Beefsteak Morel, Brain Mushroom, False Morel, Lorchel, Red Morel

DESCRIPTION:

Flesh: Thin and brittle.

Cap: 1 ¾ to 4 inches tall and 7/8 to 4 inches wide. It is yellowish to yellowish brown or reddish brown. It is brain shaped and very wrinkled, but can be a little bit lobed or saddle shaped on occasion. It is hollow and chambered. It often hangs down over the stalk some.

Stalk: ¾ to 2 ¼ inches tall and 1/2 to 1 1/16 inches wide. It is whitish becoming creamy and darker with age. It is hollow to chambered and can have some cotton. It is smooth or granular.

WHERE TO LOOK: On the soil under evergreens such as pine. Occasionally aspen.

HOW OFTEN THEY'RE FOUND: Uncommon to common.

HOW THEY'RE GROUPED: Singly to scattered or in small groups.

SOCIAL PLANTS: Often there are not any but moss can be present.

WHEN TO LOOK: April-June.

LOOK ALIKES: The edible true morels (*Morchella* sp.) differ by having sponge like caps and hollow stalks without chambers. The poisonous *Korf's Gyromitra* (*Gyromitra Korfii*) differs by having a cap that is not as dark colored. The poisonous (*Helvella* sp.), those that resemble morels, usually have a different season.

EDIBILITY: Poisonous, this species has caused death. Its poison is converted into MMH – Monomethylhydrazine which is rocket fuel.



Gyromitra esculenta spores

Unlike Morels this false morel spores has 2 oil droplets

HE'S GOT THE FEVER

MOREL MADNESS, PART 1

From the Journal of
Michael Lloyd

It's Just a Hobby -- really

As we mushroom hunters anxiously await the beginning of another morel season, I thought you may find solace and amusement in my diary entries from the last morel season – enjoy. Mike

January 17. Morel Season officially started today! The first morel of the season was reported in Southern California. When you think about, there really isn't much difference in the weather in California and Western Pennsylvania. They sometimes have temperatures that dip below freezing and we sometimes have weather that dips above freezing. Realistically, though, it will be a few more weeks for morels to reach my area.

January 18. My wife and family did not share my enthusiasm over the opening of morel season. My wife nixed the idea of organizing a neighborhood street fair (something about it being too cold and did I realize that our children must attend the same school as these neighbors). She also sat me down and gave me the “the difference between passion and perversion” speech. Apparently she thinks I have a tendency to cross over to the obsessive side of town. I told her that this time it will be different – I mean, it's just a hobby – really.

January 21. I spent the morning shoveling snow – boy, am I tired. I walked around the entire neighborhood and shoveled around every Poplar, Ash and Elm tree – just in case those beautiful morels are trying to break through the frozen ground. I didn't actually see any morels, but I found two golf balls, a naked Barbie and apparently the hangout for many of the local pets. I don't think I will go into the office today, I can't get my car out of the driveway.

January 23. It was a sunny day today, so I took a walk around the neighborhood this evening to check the trees for morels. It was very dark, so I used a flashlight. No morels yet, but I did find what is either a large frozen piece of a Hen-of-the-Woods, or a flattened remnant left behind by Mrs. Tilly's German Shepherd. I put it in my coat pocket to thaw. Also, who knew that Mrs. Tilly does evening yoga in the buff. She is pretty flexible for a 70-year old woman.

January 30. I am not going check the neighborhood trees anymore. Apparently, the neighbors want all of the morels for themselves. I didn't even know that a whole neighborhood could go together on a restraining order. I gave their ringleader, Mrs. Tilly, back the souvenir that I found in her yard. I left it on her front porch in a paper bag – yes, I did light the bag on fire before ringing the doorbell and running.

February 2. I have decided that the reason that I haven't found morels yet is that I have not developed my “morel hunter's eye.” To help me with my training I had wallpaper specially made of a forest with morels hidden among the trees. I am going to wallpaper our bedroom to surprise my wife.

February 4. Women can be funny... My wife did not care for our new bedroom decor. I guess I can see her point. Having the morels in the wallpaper painted with a special glow in the dark paint was also not the best idea – They seem to be moving in the middle of the night.

February 20. It has been several weeks and still no morels! I have been reading a lot about truffle hunting and have decided to train my dog, Charlie Brown, to help. I purchased \$100 of dried morels on the Internet and (after rehydration) hid them around the house. I hope Charlie will be able to find them all because I can't exactly remember all of the hiding places.

February 26. Good news and bad news. The bad news is that Charlie has not found a single morel, although he did find my favorite boxer shorts (behind the dryer), an Easter egg (from an egg hunt a long time ago...) and a pair of “Superman Underoos” for a 6 –8 year old boy. Since I have all girls in my family, I'm sure that the underoos belong to the previous homeowner. I'm just going to mail them directly to their son, who is away at college, and would appreciate an extra pair of clean underwear. The good news is that my three year old has found many of the hidden morels. I don't know if it is her keen sense of smell or that she is closer to the ground.

March 6. Even though I still have not yet found a single morel, I believe the season is in full swing, somewhere. To become one with my quarry, I placed a dozen morels inside my pillow case. Of course, I cleaned them first (not to do so would be disgusting). It must be working because I am starting to dream of morels, but maybe the dreams relate to the glow-in-the-dark wallpaper that seems to be calling to me.

March 16. Still no morels, but more good news. My entire family is developing a nose for morels, although the ones hidden in my home seem to be a little more gamey than those found in the wild.

March 30. The ground is thawed and I just know morels are growing in my yard, even though the bulldozer that dug around all of my hardwood trees did not actually find any mycelium. Maybe we need to dig deeper...

Editor's Note: At our March 16 meeting, Mike is going to give a program entitled a Beginners Guide to Morel Hunting. Last year's program was fantastic!

THE GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY



**GARY LINKOFF
MUSHROOM FORAY
SUNSTEELER PARTY**

Was it the largest fall mushroom foray in the US? We are not sure. We do know 188 people attended the foray. Gary will be back this year on **Sept. 18** for the fourth straight year. Last year the WPMC had 9 mushroom club meetings, 34 walks and forays, and 5 informative newsletters. Check out the pictures of mushrooms found on Walks & Forays on Bob Lucas' special species list at www.wpamushroomclub.org
Don't miss out, join the WPMC today.



Here's Gary Lincoff looking for the person who misspelled his name. It wasn't me!

PRESIDENT'S CORNER

by Dick Dougall

It is the start of a new year; many club members have been working on the details and activities needed to keep our club running smoothly. We have a new color trifold for distribution to potential members. We have an exciting and informative set of programs for our monthly meetings in 2004.

We are printing volume 2 of our club's cookbook. Details on buying it are available in this newsletter. We caution our members to be very careful with the identification of mushrooms they eat.

To help in this area, we have formed an Education Committee, chaired by Jim Tunney that is busy planning ways to help our members gain more skill in identifying mushrooms.

Our last newsletter had an article about our Cultivation Committee, chaired by Mark Spear. This committee has been meeting a half-hour before our normal meeting time with Mark as their leader. It is open to all members. Over the last two years, Mark Spear and Rebecca Miller have shown simple ways to grow oyster and shiitake mushrooms and have even supplied free kits at two monthly meetings! I am eagerly waiting to see what information they will be sharing with the club at our June Meeting.

The Workshop Committee, chaired by Kim Plischke is another group that will be presenting a program this year. This committee is made up of members who are very talented artists in a variety of media. They will be presenting the July program showing how to turn the Artist's Conk (*Ganoderma applanatum*) into true works of art. This will be a hands-on program. If you would like to be a part of this committee, contact Kim.

One of the most important activities for club members is our walks and forays. John Plischke III is chair of the Walk & Foray Committee. Detailed information is forthcoming. One factor influencing the success of walks is the weather. Last year, a very wet year, seemed to be the "Year of the Chanterelle" because of their great abundance. We can only guess what will be the most memorable mushroom on our walks this year. However, our club members have proven that they can find mushrooms even under the most difficult of conditions. They have great eyes for mushroom hunting!

As you can see, our club has a lot of great activities planned. Please become involved in any and all areas that interest you. Join our walks and join a committee. Contact me and I will suggest other ways you can help the club. Share with me

or any of our officers your ideas and suggestions. It's going to be a great year!

WILD MUSHROOM COOKBOOK

New Edition -- Volume 2

Filled with new recipes, Volume 2 of the club's cookbook is now available.

Members can have a Mushroom Cookbook for \$5, tax included, or \$6 nonmembers. You can get a copy at a club meeting or send your check payable to the WPMC to Rebecca Byerly, 441 Springdale Drive, Pittsburgh, PA 15235. Please include \$1.50 for shipping and handling.



JOHN PLISCHKE III NAMA AWARD WINNER

- HARRY & ELSIE KNIGHTON AWARD
- NAMA PHOTO CONTEST AWARDS
- NEMF FACULTY
- NAMA FACULTY
- NAMA SLIDE SHOWS

Each year the North American Mycological Association chooses the person in North America who has contributed most to their home club. Named after the founders of NAMA, the Harry and Elsie Knighton Service Award this year went to our own John Plischke III. Congratulations to John! It is quite an honor.

The 2003 NAMA photography awards have been announced. As you can guess, John was again a big winner. Pictorial: first, second and 3 honorable mentions. Documentary: first, second and third and a Judges' Option award.

Last year, John was a member of the faculty at the Northeast Mycological Federation Foray in New York. This year he has been asked to be a member of the faculty of the NAMA Foray in North Carolina.

NAMA asked John to develop 2 slide shows of mushrooms of the eastern US: they are "Mushrooms for Beginners" and "Edible Mushrooms." They come complete with slides, a transcript, and a tape. They are available to NAMA members and to NAMA affiliated clubs. In the announcement NAMA states, "John is an excellent photographer, a knowledgeable taxonomist, and a mushroom lecturer in great demand."

John has been giving mushroom programs all over the country. He is our Walk and Foray Chairman.



**THE FOURTH ANNUAL
GARY LINCOFF
MID-ATLANTIC
MUSHROOM FORAY
Saturday, Sept. 18**

7:30-8:15 Registration
8:30-7:00 Program

**SPECIAL REGISTRATION FORM
FOR CLUB MEMBERS ONLY**

Featured speaker will be Gary Lincoff, author of the Audubon Society Field Guide to North American Mushrooms. Gary is the nation's best know mushroom expert. He is past president of the North American Mycological Association.



Join us for an exciting day of fungi, fun, and friends and mushroom exploration. We will hunt and field-identify mushrooms. Gary Lincoff will give a slide show, talk and autograph his book. We will show mushrooms under the microscope and taste mushroom cooking.

Cost is only \$50 at the door or **\$23* each pre-registered and paid by May 25.** Children 11 & under free. Registration is limited. We sold early the last 3 years, and turned people away.

If you have any questions contact Chairman John Plischke at 724-834-2358 or morelbp@aol.com

Come and enjoy this exciting day with the
Western Pennsylvania Mushroom Club !
(With the cooperation of Beechwood Farms Nature Reserve)
*does not include club membership

No refunds

**THE FOURTH ANNUAL
GARY LINCOFF
MID-ATLANTIC MUSHROOM FORAY**

FUNGI FUN FRIENDS

SATURDAY, SEPTEMBER 18, 2004

LAST YEAR THIS WAS PROBABLY THE LARGEST
FALL MUSHROOM FORAY IN THE UNITED STATES
DON'T MISS OUT ON THE OPPORTUNITY TO SEE AND LEARN MORE
MUSHROOMS THAN YOU COULD IN FIVE TO TEN YEARS!

**Make check payable to: Western PA Mushroom Club,
58 Seventh St Ext, New Kensington, PA 15068**

Foray Registration Form

Name 1 _____

Name 2 _____

Name 3 _____

Address _____

City/State/Zip _____

Phone _____

E-mail _____

RELEASE

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, field trip, excursion, meeting or dining, sponsored by the club.

Signature _____ Date: _____

Signature _____ Date: _____

Signature _____ Date: _____

Signing and dating the release is an absolute requirement for attendance. If you don't, your registration form will be returned.

2004



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 _____
(Please Print)

Address _____

Phone _____ Email _____

Interests: _____ Learning Mushrooms _____ Mushroom Walks _____ Club Committees
 _____ Eating Wild Mushroom _____ Toxicology _____ Cultivating Mushrooms
 _____ Dyeing With Mushrooms _____ Mushroom Art _____ Mushroom Photography

How many wild mushrooms do you think you know? _____

How many wild mushrooms do you think you know well? _____

Other _____

WE NEED YOUR HELP! 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. Please check 3 or more boxes below.

- | | |
|--|--|
| <input type="checkbox"/> Scout for walk locations-lead walks | <input type="checkbox"/> Compile meeting & walk sign in sheets |
| <input type="checkbox"/> Help organize forays | <input type="checkbox"/> Outreach-speak to clubs & organizations |
| <input type="checkbox"/> Print club materials, flyers, etc. | <input type="checkbox"/> Call or e-mail members |
| <input type="checkbox"/> Work on newsletter committee | <input type="checkbox"/> Give a program at Club monthly meeting |
| <input type="checkbox"/> Contribute articles, photos to newsletter | <input type="checkbox"/> Produce or acquire teaching materials |
| <input type="checkbox"/> Help with webpage & e-group moderator | <input type="checkbox"/> Welcome and orient new members |
| <input type="checkbox"/> Line up speakers for meetings | <input type="checkbox"/> Work on hospitality committee |
| <input type="checkbox"/> Host guest speakers and mycologists | <input type="checkbox"/> Participate in special projects |
| <input type="checkbox"/> Record meetings, discussions, events | <input type="checkbox"/> Record mushrooms that are found |
| <input type="checkbox"/> Sell club items, tee shirts, cookbooks | <input type="checkbox"/> Door prize committee |
| <input type="checkbox"/> Publicize meetings, forays, events | <input type="checkbox"/> Present or assist with a club workshop |
| <input type="checkbox"/> Club Historian | <input type="checkbox"/> Help with sign in at walks and meetings |

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

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

George Gross, 58 Seventh St. Ext, New Kensington, PA 15068

6/03

Signing and dating the release is an absolute requirement for membership. If you don't, your membership application will be returned.

(over)

**Western Pennsylvania Mushroom Club
2004 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 _____, 2004.

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 WPMC events for the calendar year 2004.**

MEMBERS:

(Please sign name)

(Please sign name)

(Please sign name)

(Please print name)

(Please print name)

(Please print name)

(If Member is under age 21, Parent's signature)

Signing the release is an absolute requirement for membership. If you don't, your membership application will be returned.



Pictured to the left are just some of the mushrooms that were found at the Gary Lincoff Mid Atlantic Mushroom Foray.

So many mushrooms were found that the mycologists had trouble keeping up with identifying all of them.

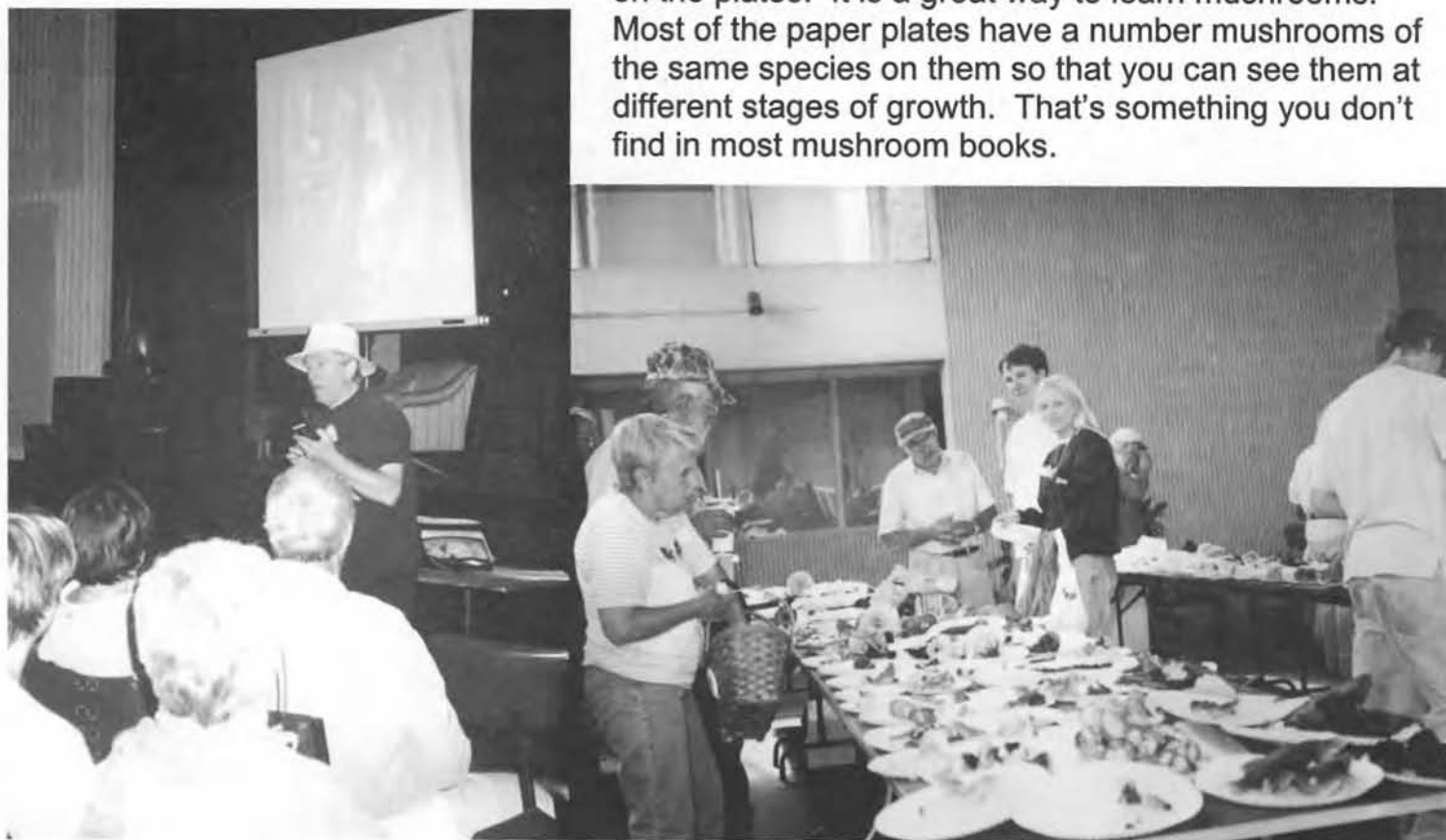
In the room adjoining where the people are standing there are even more mushrooms than shown here.

The cost to join the Western PA Mushroom Club is only \$15 individual and \$20 family. The cost of the Lincoff foray for members who register early is only \$23 each. Many mushroom forays of this size cost \$300-350 What a bargain!

Below left is Gary Lincoff presenting a mushroom slide show. The crowd loved it. His talks are always interesting and informative with some humor thrown in.

Below are some of the enthusiastic participants studying the mushrooms.

You can pick the mushrooms up, look at them, study them, and smell them. The mushroom names are written on the plates. It is a great way to learn mushrooms. Most of the paper plates have a number mushrooms of the same species on them so that you can see them at different stages of growth. That's something you don't find in most mushroom books.





Pictured to the left is mycologist, Bill Roody presenting a slide show and talk to the crowd. They agreed that "Grazing' in the Grass" can be a lot of fun!

Besides being a master mycologist, Bill won the North American Mycological Association's Award for Amateur Mycology. He has also authored or coauthored a number of books including, North American Boletes and Mushrooms of West Virginia and the Central Appalachians.

Below left pictured is Emil Hruby with mycologists, Bill Roody, John Plischke, and Donna Mitchell.

Below, Bill wows the crowd. He is fantastic!



Mushrooms Under the Microscope

Pictured are Virginia Wagner, Frank Lotrich, Marci Chew and Jim Wagner. Frank and Marci along with Bob Lucas and Elizabeth Barrow instructed participants on the use of microscopes in identification of fungi.



Foray Menu

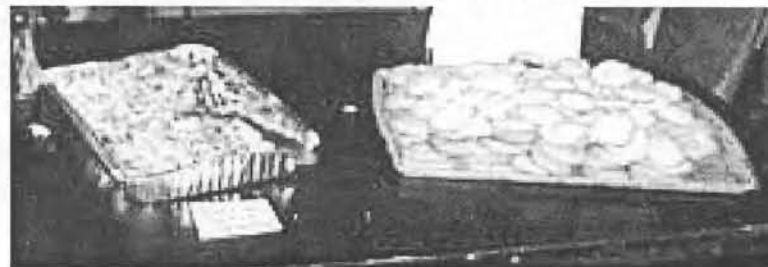
Black Trumpet Dip
 Marinated Hen of the Woods
 Chanterelle Dip
 Boletus Separans Soup
 Hen of the Woods Cheese Squares
 Pheasant Back Jambalaya
 Chanterelles in Cream Sauce
 Mushroom Log
 Mushrooms, Spinach & Feta Cheese
 Chanterelle Rice Pilaf
 Couscous & Chanterelles
 Chicken of the Woods Etoufee
 Black Trumpet Pasta
 Mushrooms and Beef
 Candy Cap Cookies

To the right is Executive Chef Gordon Callahan, he is the one bent over the pan. He gave a mushroom cooking demonstration to a group limited to 20. Do you think a few more attended? You can tell Gordon is an excellent chef.



To the left Kim Plischke is putting the finishing touches on the Boletus Edulus Soup. Below are Hen of the Woods Cheese Squares and Candy Cap Cookies.

We were fortunate to have a number of club members donate a lot of the mushrooms. Thanks to Mark Spear & Rebecca Miller, Jim Strutz & Wendy Terwilliger, Dave Lewis, Jack Frontz, Pete & Kitty Griffith, the Plischkes, and Larry Whalen.



The After Party

Gary Lincoff joined us at the after party at the lounge next door to the foray. We socialized and relived the day's events.

We were all a little tired, we had just had 12 hours of mushroom fun and friends.



What, no food? With all the mushroom tasting that was done, nobody seemed very hungry.

The mushroom tasting was all by itself worth the cost of the foray.

Pictured to the right are club president, Dick Dougall, secretary Joyce Gross and treasurer George Gross. Notice the club tee shirts they are wearing. Make sure to get one if you haven't already done so. There are some left.



The winner of the award for finding the smallest mushroom and the most unusual mushroom went to ? No, it wasn't Mike Lloyd, it was his daughter, Jennifer, who is pictured here with her dad.

She received a nice award from Gary Lincoff and another one from Bill Roody.

The sheephead and chanterelles pictured here are also Jennifer's finds, which, of course, she got to take home and share at their dinner table.

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 forays. You can find last minute additions or changes by going to our website at <http://www.wpamushroomclub.org> and click on the link to the Yahoo Groups.

April 12 – 7:30 pm Meet the **Bartramian Audubon Society**, Butler County, and **John Plischke III** for a talk and slide show on Edible Wild Mushrooms and How to Prepare Them. WPMC members are invited. From Butler, PA take Rt. 8 north about 16 miles. The Boy Scout Camp Bucoco is on the left, about 2 miles north of where Rt. 173 intersects with Rt. 8. At the camp, drive straight back and you will see the Preston Center, it is a large wood building with a green metal roof.

April 17 - 2:00-??, **Pine Lodge**, Indiana County. Meet **John Plischke** and **John Plischke III** for a Morel slide show and hunt. Take Route 22 east past Blairsville to Route 119 North exit; turn left after exiting then turn left toward Chestnut Ridge Inn. Pass the Inn and veer right onto Strangford Road, as you round a sharp curve, turn left onto Chestnut Ridge Road. Go about 1 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.

April 24-25 – 11:00 am **Morel Mushroom Madness Weekend, 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. Check in roadside near Henry House. **TO PRE-REGISTER WITH THE PARK.** CALL CRISTINE 724-228-6867. We found morels at this program last year. <http://www.washpatourism.org/parks.html>

May 1 - 10:00-2:00 **Knob Hill Community Park**, Warrendale, Allegheny County. Meet **Glenn Carr** and **La Monte Yarroll** From the east take I-76 (PA TURNPIKE) West to exit 3 at Cranberry. Take US-19 South. Turn right into Thorn Hill Industrial Park. At the light turn left onto Brush Creek Road and then right onto Knob Road. Go about 1 mile and Knob Hill Community Park will be on the left. Pull in, bear left and go to the back parking lot.

May 8 - 10:00-2:00, **Return to Mingo Creek**, Washington County. Meet **John Plischke** and **John Plischke III** in the parking lot of Shelter 4. See the directions on April 24. We will hunt mushrooms.

May 15 - 10:00-2:00 **Fall Run Park**, Allegheny County. Meet **Dick Dougall** and **La Monte Yarroll**. From Rt. 28 go north on Rt. 8 for .7 miles to Saxonburg Blvd. Continue north to the 2nd red light and turn right on Fall Run Road. Cross Pine Creek and make an immediate left into the parking lot.

May 22 - 10:00-2:00 **Moraine State Park**, Butler County. Meet **Jim & Charlotte Tunney**. From Butler take US 422 west 8.7 miles to PA 528 N and turn right, then an immediately left past a lawn & garden store, with a John Deere sign, for about .8 mile to the parking lot at the end of the road. **OR** take I-79 N to 422 E for about 4 ½ miles and turn left onto PA 528 N, then follow the directions above.

For all walks and forays, bring water and lunch. 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

WPMC Meetings/Programs by Dick Dougall

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

March 16: A Beginner's Guide to Morel Hunting, Mike Lloyd, Member of the WPMC and a recently successful morel hunter. Morel hunting can be frustrating and confusing for beginning mushroomers.

Good hunting areas are not always easy to find (most are kept secret). Spotting morels takes a trained eye. The club's spring forays can be an excellent way to find morels and to develop confidence in one's abilities. Mike will share the knowledge he has gained hunting with the club.

April 20: Mushrooms Habitat—It's Everywhere! Dick Dougall, President of the WPMC. Dick still considers himself a novice in mushroom identification and is working hard on increasing the number of species he knows. Beginners can be overwhelmed by the mystery and unpredictability of mushrooms sproutings. Dick will discuss some common mushroom habitats and which species are associated with each. Seasonal factors will also be discussed. This habitat information can be useful whether one is hunting mushrooms in urban areas or deep in the woods.

May 18: Mushrooms As Food by Tom Chulick, Owner & Executive Chef of the Back Door Café, Johnstown.

MEETING 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.

"Largest Mushroom Club in the Ten-State Area"

Western Pennsylvania Mushroom Club

58 Seventh St. Ext.

New Kensington, PA 15068

If there is not a
blue dot here,
your membership
has expired.
Send it in today!

**DUES ARE DUE
MOREL MADNESS
MORELS, MORELS, MORELS
MID ATLANTIC PHOTOS
WALKS & FORAYS / MEETINGS**

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