



Western Pennsylvania Mushroom Club

Newsletter Volume 8, Issue 1
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Group photo of attendees at 2006 Morel Madness, photo by Becky Plischke

The newsletter of the Western Pennsylvania Mushroom Club is published and distributed 5 times per year: April/May, June/July, Aug/Sept, Oct/Nov, and 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. However, all submissions will be included in future newsletters as long as it relates in some way to fungi. The editor reserves the right to make spelling or grammatical corrections and may suggest content changes to the author. Material published in our newsletters may be used in other non-profit publications only with expressed permission and with appropriate acknowledgements.

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Morel Madness Weekend

By John Plischke

This is the biggest morel foray in the tri-state area. Almost everyone meets with success in finding morels. A number of other edible and poisonous mushrooms are also found.

Last year 150 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. A great many morels were found. We think we just scratched the surface. The area has many tulip poplars and ash and abounds in dying elms. When you see Jeff or Cristine of the Washington County Parks, thank them for holding this event.

Check-in and registration for this year's huge event will be on Saturday, **April 28** from 11:00 am to 12:00 at the 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 an experienced group leader. At 5:00, morel madness roundup, return to shelter 8 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 8 fire circle. **Many will be tent camping for the weekend.** We will again hunt morels on **April 29**. Continental breakfast at 8:00. Morning morel hunt at 9:00, meet at shelter 8.

The fee for non-members is \$5 program only and \$10 program and camping. If you show a 2005 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. Join us for fungi, fun, friends, and morels.

From the Editor

By Jim Strutz
strutzj@strutz.com

It's the beginning of another mushroom season, and I am more than ready to hit the woods. It's been a weird winter with unseasonably warm weather early in the season. Daffodils and tulips were shooting out of the ground! Then it got really **cold** with some moderate snowfall. Wasn't this supposed to be an El Niño or La Niña year? Or is it global warming? Or is it just normal fluctuations in weather patterns? I don't know...

I made an effort to study some fungi taxonomy over the winter. It is a formidable endeavor because scientists: a) don't always agree on how things are to be structured, and b) are always changing structures as technology continues to enable better understanding of things. I would eventually like to build a key of fungi to the genus level based on field observable characteristics: season, habitat, fertile surface type and configuration, shape, etc. I fully understand the importance of spore prints but it's just not convenient to do them in the field. It's an ongoing effort and sounds kind of dry but I expect it will make a really interesting article someday. Did you do any mushroom related activities over the winter? Let me know.

John III writes about Dryads Saddle mushrooms in this issue. They're the big polypore mushrooms you see growing in the same places where you look for morels. I've tried eating them sautéed a few times and found them to have the texture of an old tire. I think I'll try frying up some chips per John and Kim's suggestion. They sure are easier to find than morels.

John Plischke recaps the highlights of the 2006 Gary Lincoff Mid-Atlantic Mushroom Foray. Everybody had a great time foraging for mushrooms, sampling artfully prepared mushroom dishes, listening to some really outstanding speakers, learning about fungi at the table lectures, and much more. The 2007 foray will be held on September 15th. See the registration form in this issue for a brief glimpse of what is already lined up for this year's event. More information as it avails itself...

As always, there are lots of other interesting things in our newsletters: book reviews, news items, meeting and walk schedules, recipes, pictures, and more. Thanks to everyone who contributes material. It helps me out a lot. Sometimes I struggle to fill newsletters. I try to be creative in finding information from many different sources to bring you interesting content. So I encourage you, dear reader, to submit original material that I can use in newsletters. You don't have to be an expert in anything, just share your enthusiasm of anything fungi in any way that you choose to express it. Help me make our newsletters interesting...

President's Corner

By Dick Dougall
president@wpamushroomclub.org

The Mission Statement of our mushroom club is: "The WPMC is an educational organization whose purpose is to promote the enjoyment, study, and exchange of information about wild mushrooms." Most of you are aware of how this mission statement unfolds through our newsletter, monthly meetings, walks, and Lincoff foray. However, there are a number of other activities that are less well known.

We have participated in programs sponsored by other groups, i.e. Earth Day, Adventures Outdoors, etc. We have given walks at nature centers and parks which have also had talks for the general public who might be attracted to these events. Our Morel Madness Weekend at Mingo Creek Park in Washington County, PA is perhaps the biggest of these. We are planning several mushroom festivals for this year.

We have also given mushroom talks to sportsmen club events, to garden clubs, and to a variety of other groups. I personally want to thank the speakers for these talks. I am aware of some of the talks because WPMC is involved in setting them up, but others take place due to the initiative of club members themselves. All of this is a great outreach for sharing our mushroom knowledge and enthusiasm with the community.

I would also like to highlight a new event in which the club has participated this year. On the initiative of club member, Joan Gordon, we gave a six-lecture course in January and February for the Academy for Lifelong Learning (A.L.L.) at Carnegie Mellon University. It was called "**The Wonderful World of Mushrooms.**" We had 14 people enrolled in our course. The topics covered were mushroom biology & ecology, morel hunting, mushroom photography, mushroom toxicology, artistic aspects, and mushroom cultivation. Throughout the program, speakers shared pictures of a multitude of different mushrooms. The attendees found our talks educational, stimulating, and entertaining, which is the purpose of A.L.L. programs. A.L.L. is a nationwide program for people over 50 held at various universities to promote education and continued learning.

I want to publicly thank Joan Gordon for initiating the contacts for the program and my fellow speakers for the course: Jonathan Cingota, Joyce Gross, Frank Lotrich, and John Plischke III.

I want to also extend an invitation to any club members who want to share their enthusiasm for mushrooms with others. We can use your help at festivals or as potential speakers to outside organizations. If you are interested, please call me (412-486-7504) or e-mail me at the address above.

WPMC News Items

2007 Membership Registration!

If you aren't already registered for 2007, then now is the time to renew. Club membership includes walks/forays almost every weekend during the mushroom season, 9 informative meetings, and 5 newsletters. It's also a great way to meet people who are knowledgeable about mushroom identification, cultivation, crafts, and cooking. It's a great value for only \$15 for the year. Please see the membership form included in this newsletter.

WPMC Mushroom Items For Sale

A number of mushroom-related items are sold at our meetings: caps and t-shirts, mushroom cookbooks, loupes, waxpaper bags, and Field Guides to Mushrooms (both Lincoff's and Russell's). See Mary Ellen Dougall at the sales table at our meetings.

Monthly Meetings

Our meetings are held on the third Tuesday of every month from March until November. They begin at 7:00pm at Beechwood Nature Reserve in Dorseyville. Please see their website (www.awsp.org) for directions and other information.

March 20th: "Cultivation Techniques". *Mark Spear & Rebecca Miller*, WPMC members who work professionally on the commercial propagation of mushrooms, will guide us through cultivation techniques for growing oyster mushrooms. They will provide those attending with a kit to grow these mushrooms. Rebecca will also briefly talk about mushrooms called endophytes.

John Plischke III, Club Mycologist, will bring material to inoculate logs to grow shiitake mushrooms. Bring your own oak log. It should be 3-5 inches in diameter, about 3 feet long and cut within the last month. An old log will not work.

Jim Tunney, club identifier who does a lot of cultivation work, will demonstrate some of his mushroom cloning projects.

April 17th: "Morel Hunting" *Mike Lloyd*, Member of the WPMC and enthusiastic morel hunter has learned the basics of hunting morels from club outings and from our club mycologists. He has assembled the basics into a talk which will be a good guide to new morel hunters. His experiences will entertain everybody.

May 15th: "Five Good & Five Bad Mushrooms You Should Know" *Dick Dougall*, WPMC President, will try to encourage beginners by focusing on some common edible and common poisonous mushroom everybody should know. Everyone who starts hunting wild mushrooms is at first overwhelmed by the surprising number and variety of different mushrooms that are found on a typical walk. More experienced mushroom hunters

in the audience will be encouraged to share their experiences as to when and where these mushrooms can be found.

June 19th: "Medicinal Mushrooms: Myth and Fact" *Frank Lotrich*, M.D., Ph.D., WPMC member, is currently working at the University of Pittsburgh Medical Center and Western Psychiatric Institute and Clinic in the area of "psychopharmacogenomics." That is, he does research examining how genes influence the effect of medications on the brain. Mushrooms are amazing chemical generating machines. We all know that there are mushrooms that are deadly poisonous and others that are hallucinogenic. Scientists are now finding that some of the chemicals in mushrooms have medicinal properties. Frank will sort out the many myths about the properties of mushrooms and try to replace these myths with scientific facts.

July 17th: "Craft Workshop" *Members of the Workshop Committee* are brainstorming about which project to present for this meeting. Artists can use mushrooms to make a number of interesting craft projects. Based on past projects, we should have more fun at this meeting.

WPMC Yahoo Groups

Yahoo Groups is a great resource for our club members and other mushroom enthusiasts from across the country. There are always interesting discussions in the 'Message' section on all kinds of subjects involving wild mushrooms. Find out what mushrooms are up, where people are finding them, recipes, weather, latest announcements, and everything else. Also find award winning photos in the 'Photo' section, and articles, lists, and other files in the 'Files' section. For more information, <http://groups.yahoo.com/group/wpamushroomclub/>

WPMC Website

Yet another great resource to club members is our professionally designed website. There you will find information and links pertaining to our club, including our famed walk/foray species lists and Java data miner. Don't forget to read Joe Luzanski's Blog "On The Stump" while you're there. Please see www.wpamushroomclub.org for more information.

WPMC Wild Mushroom Cookbook, Volume 3

We are working on compiling WPMC Cookbook, Volume 3, but we need more recipes. We are waiting for your addition to Vol. 3. Volumes 1 and 2 have been great successes and are both available for sale. We cannot use copyrighted material or anything you have not tested and enjoyed. Send your recipes to Becky Plischke at morelbp@aol.com or mail to 129 Grant St, Greensburg, PA 15601

Continued on Page 6, see "WPMC News"

Dryads Saddles: Can they taste as good as morels? Yes, if prepared correctly!

Article and photos by John Plischcke III

Dryad's Saddle also called Pheasant's Back, starts to appear each spring about the same time as morels. The nice thing about Dryad's Saddle is that unlike morels it is very common. When searching for morels, most mushroom hunters never give it much thought and when they see it they just give it a quick glance and keep walking past in search of morels.

Dryads Saddle (*Polyporus squamosus*)



These were growing on a dead elm tree.

When I started mushrooming I started with morels and also learned some of the other spring mushrooms including Dryads Saddle. I really enjoyed finding them and I especially liked their smell. Just scratch and sniff its pores and it will smell like watermelon rind. Most mushroom books list Dryads Saddle as edible, But just saying edible without saying edible and good, or, in the morel mushrooms case, edible and very delicious is not saying a lot. Saying its just edible could mean its edible like cardboard, may not poison you but it just does not taste that good.

The first time I decided to eat Dryad's Saddle I thought it may be good because it smells pretty good so I brought one home and chopped it up, threw it in a pan with some butter and cooked it plain just like I would morels. I then put some on my plate and with high expectations took my first bite. Boy was I ever disappointed! It tasted to me like a cross between mud and leather. It was hard to chew and just did not taste good. I said to myself, I would never eat one again.

At least 10 years later, my wife cooked some up with rice, onions, green pepper, red peppers, and ham. It has a nice earthy flavor and I think the peppers and onions helped a lot. In fact it had actually become an edible and good mushroom. Part of my wife's secret was that she only used the young button ones whose caps were less than 2 inches wide because they were much more tender. It was so good in fact that she served it at

Mushroom Mania several years ago and instead of using it in the button stage she used more mature mushrooms up to a foot across but only cut off the outer 2 inches of the caps and discarded the rest of the mushroom. The outer 2 or so inches of the cap is tender but going any further towards the stalk it becomes very leathery.



Dryads Saddle with ham, onions, peppers, and rice. One of the many dishes served at Mushroom Mania



Dryads Saddle chips. For the last several years my wife, Kim, and I have been trying to figure out an even better recipe for Dryads Saddle. We finally found one. Dryads Saddle chips taste as great as morels! It's sort of like potato chips only a lot better. It is my opinion that they have the flavor of breaded Morels.



Making the Dryads Saddle Chips. The breaded mushroom slices are being fried in oil until golden brown.

The Recipe

To make the chips gather several Dryads Saddles preferably ones that are about a foot wide. Then trim the tips or outer edges off using a sharp knife. The slices should be about ¼ inch thick. Make sure to only slice back no more than 1 to 2 inches since this is the tender spot. Any further back towards the stalk will be leathery. I like to make the slices as long as possible but since the outer edge of the cap is curved, the slices will probably be less than 2 inches long. After slicing, discard the rest of the mushroom. Once all the mushrooms are sliced, dip the slices into a bowl of beaten eggs. Then dip them into flour and fry them in vegetable oil until they are a light golden brown. Remove them and drain them on paper towel, and lightly salt. Enjoy

Dryads 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. It is tough and leather like except when very young and near the cap edges.

Cap: It is ½ to 2 inch high or thick at its widest point and 2 to 16 inch wide. It is circular except next to the tree or lima bean shaped. When button sized, less than 1 inch wide, the top is creamy to tan without scales, but once expanding it is yellowish tan and covered with dark becoming brownish scales that can't easily be rubbed away. The scales are flat against the cap. 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 to the stalk. They are angular in shape.

Spore Print: White.

Stalk: It is 1 to 4 ¼ inches long at its widest point and 5/8 to 2 inches wide. It is attached to the side of the mushroom. It starts off light brown in color when the mushroom cap comes out then it turns darker brown to black especially near the bottom. 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 and 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.

Taste: not distinctive.

Range: North eastern and north central North America.

Where To Look: Typically on dead deciduous trees and stumps and sometimes but a lot less common on living ones. I find them most frequently growing on elm but they also grow on many other types of trees.

How Often They're Found: It's very common during morel season but only found occasionally later in the year.

How They're Grouped: It can be found singly or in shelf like overlapping groups.

When To Look: May to November, but it is not found nearly as often after June. May is 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.



Cluster of Dryads Saddles on dead elm

Book Review: "Field Guide to Wild Mushrooms of Pennsylvania and the Mid Atlantic", By Bill Russell



Review by John Plischke

Our family was introduced to Bill Russell seventeen years ago by Emily Johnson, who was one of the best known mushroom photographers and who lived in our area. We found him to be knowledgeable and interesting.

Bill has been doing mushroom programs and walks in central PA for over fifty years. He had all that time to think about what should be put in a mushroom book. I feel he has done an excellent job. For the beginning mushroomer, there are a lot of advantages to having a book small enough so one is not overwhelmed by too many mushrooms.

Bill's book is 4 ¾ inches wide and 9 ¼ tall and about ¾ inch thick. It has 236 pages. The pictures are a nice quality and are large enough to see details of the mushrooms. The book is broken down into seasons, i.e. spring, summer, fall, and winter. There are appropriate pictures in each of the four sections. Both common and scientific names are given. There are several paragraphs of narrative that describe each mushroom and also information about cap, pores or gills, spore print, stem, growth, habitat, edibility, and copy-cats.

There is also a tips section. For instance, the tip on morels is: In this region, start hunting for morels about a month before apple trees start to blossom. Expect to find them for a couple weeks after blooming ends. This is a nice feature. One of my favorite features of the book is, "in a nutshell." It gives a short synopsis of the mushroom.

The first section of the book is on mushroom basics. It is a concise and worthwhile section to read. The book also has a small but nice section of recipes. Bill's book claims to be for both the beginner and expert, but it only covers one hundred mushrooms. I think it is an excellent book for the beginner and intermediate mushroom hunter.

The club is planning to have some copies of Bill's book for sale at club meetings and at the Lincoff Foray.

Editor's Note: Bill will be a special guest mycologist at this year's Gary Lincoff Mid Atlantic Mushroom Foray.

Walks and Forays

Walks and forays are held almost every weekend from April through October. They are led by a walk leader and an identifier. Each walk will be at a designated location where participants will forage for wild mushrooms of all species. After the walk the identifier will discuss the mushrooms that were found and answer any questions. Walks usually last 2 or 3 hours and participants are welcome to stay longer if they want. It's a great way to learn about wild mushrooms. Please see our website www.wpamushroomclub.org and our yahoo groups message board for updated information.

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. All walks and forays will be held rain or shine. All walks start on time.

April 28, 29: Morel Mushroom Madness Weekend, Mingo Creek, Washington County. Meet *John Plischke* and *John Plischke III*. Registration begins at 11 a.m., program begins at 12:00 sharp. There will be a Saturday evening program on "Edible Wild Mushrooms & How to Prepare Them". Camping will be available for \$5. Directions: I-70 to Exit 9 (Eighty Four/Glyde), travel on Route 519 north for 2 miles, turn right at traffic light onto Route 136, travel 4.4 miles and turn left at the sign to Mingo Creek Park, follow signs to the park. Check in roadside near Henry House. Call Christine at 724-228-6867 to pre-register. <http://www.washpatourism.org/parks.html>

May 5: 2:00-??, Pine Ridge Lodge, Indiana County. Meet *John Plischke* and *John Plischke III* for a Morel slide show and hunt. Directions: take Route 22 east past Blairsville to Route 119 North exit, turn left after exit and then turn left again toward Chestnut Ridge Inn, pass the inn and veer right onto Strangford Road, turn left as you round a sharp curve onto Chestnut Ridge Road, travel about 1 mi. and look for Pine Lodge sign on the left. Meet at the lodge. <http://www.indiana-co-pa-tourism.org/recreat.html>

May 6: 1:00 p.m. to 3:00 p.m. Bedford Elementary School Environmental Center in Bedford, Bedford County. This event is co-sponsored by the WPMC and the Woodland Owners of the Southern Alleghenies. *John Plischke III* and *Kim Plischke* will lead the walk. Directions: from the PA Turnpike Exit 15, take U.S. 220/I-99 exit 146 toward Bedford/Altoona, keep right at the fork to go on U.S. 220, continue straight about 1-½ miles to the school and meet in the parking lot. The walk will begin promptly at 1:00 p.m. There is no charge for the walk and the public is invited. For more information, contact Ron Johnson at (814) 623-7383

May 12: 9 a.m. to 4 p.m. DCNR Wild Resource Festival at Moraine State Park. This one-day festival is designed to take you on guided walks, fascinating talks, and through hands-on

Continued on page 11, see WPMC News

THE 2006 GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY

Article provided by John Plischke

Photos provided by George Yakulis, Becky & John Plischke



Was it the largest fall mushroom foray in the USA? We are not sure. 180 eager mushroomers were at the foray. **Gary will be back this year on Sept. 15, 2007.** Last year the WPMC had 9 club meetings, 33 Walks & Forays, 5 informative newsletters, plus the Lincoff Foray and Morel Madness. Check out the pictures of the mushrooms found on **Bob Lucas's** Species List at www.wpamushroomclub.com **Don't miss out; join the WPMC today!**





Table after table was full of mushrooms for you to learn. Special thanks to **Robin Durr** and **Liz Barrow** for keeping the mushroom tables well organized and **George Yakulis** for photos.

Above, is **Jon Ellifritz**, president of the Mycological Association of Washington, DC.

The 2007 Mid Atlantic Regional Foray promises to be even bigger this year. The guest mycologists will be: **Gary Lincoff** (Audubon Mushroom Book), **Renee Lebeuf** (mycologist from Quebec), **Bill Russell** (Mushrooms of PA and the Mid Atlantic), and **Dr. Dave Miller** (retired mycology professor).

Special thanks to the scores of people who donated mushrooms, housed guest mycologists, led walks, identified mushrooms, contributed photos for the newsletter and helped with all those last minute tasks. You made this foray the great success that it was. Special thanks to everyone for cooperating with the film crew, who were there making a movie about wild mushrooms.



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 this size cost \$275-350 What a bargain!



The mushroom on the left is a giant Berkley's polypore.

At the foray, you can touch, smell and learn scores and scores of mushrooms. You can also ask the experts about any mushrooms you have questions about.





Mushroom Mania is a day packed with activities. Gary Lincoff presented a slide show. He also presented Dick Dougall with the North American Mycological Association's Knighton Award, shown at the top left.

Professional Chef, Tom Chulick presented a cooking demonstration pictured above.

Mark Spear, Rebecca Miller, Jim Tunney and Jon Cingota had a wonderful cultivation display, which can be seen pictured on the left..

Paul Goland had books and a huge variety of mushroom items for sale.

And that wasn't all!!

Gary Lincoff, Rod Tulloss and Jon Ellifritz all presented programs.

The Sales Table, shown on the bottom left, with George, Jill and Joyce Gross featured WPMC hats, shirts and cookbooks. Also, loupes, wax bags and other items were for sale.

There were lots of items to bid on at the Chinese Auction.

There were 15 walks to find mushrooms. Hundreds and hundreds of mushrooms were identified for you to learn.



Mushroom Tasting or Mushroom Feast?

The foray featured twenty-seven mushroom dishes. So many that we couldn't list them all.

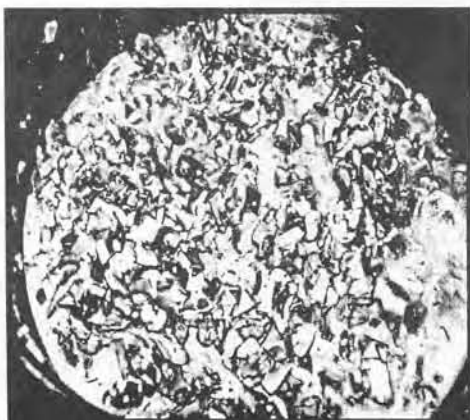
People were able to heap food on their plates and come back for seconds.

A mushroom feast half this size is worth at least twice the cost of the foray. The cooks were: Kim Plischke, Charlotte Tunney, Valerie Baker, Shirley Caseman, Sheryl Kustra, Carol Luzanski, Rebecca Miller, Becky Plischke, Paul Starr, and Jim Strutz. Robin Durr assisted.



Menu Items

- Chewy Cherry Tremella Delight*
- Creamed Oyster Mushrooms*
- Sheephead Pasta Salad*
- Chicken Pasta Salad*
- Beets & Mandarin Oranges with Chanterelles*
- Chanterelle Zucchini Bread*
- Stuffed Mushrooms*
- Italian Marinated Criminis*
- Chicken Mushrooms in Sherry Sauce*
- Couscous, Tomatoes, Spinach & Mushrooms*
- Candy Cap Carrots*
- Stinkhorn and Rice Casserole*
- Bolete & Truffle Risotto*
- Honey Spaghetti*
- Wild Mushroom Log*
- Vegetarian Hot & Sour Soup*
- Chanterelle Corn Bisque*
- White Truffle Salad*
- Oyster Ham Roll Ups*
- Candy Cap Cake*
- Teriaki Marinated Crimini*
- Sulfur Shelf Snack*
- Buffalo Chix Dip*
- Chanterelle Dip*



activities with experts across Pennsylvania who are doing exciting research and conservation work on wildlife and wild plant species. Best of all, you'll get to meet and talk to our state's leading experts on turtles, fish, small mammals, insects, snakes, hawks, owls, wild plants, Mushrooms and more.

<http://www.dcnr.state.pa.us/wrcf>

May 19: 10:00 a.m. -12:00, Return to **Mingo Creek**, Washington County, with *John Plischke* and *John Plischke III*. Directions: I-70 to Exit 9 (Eighty Four/Glyde), travel on Route 519 north for 2 miles, turn right at traffic light onto Route 136, travel 4.4 miles and turn left at the sign to Mingo Creek Park, follow signs to the park, turn right and cross the covered bridge that's just before the Park Office. Meet at Shelter 4.

May 26: 10:00 a.m. - 12:00 at **Moraine State Park**, Butler County, with *Jim & Charlotte Tunney*. Directions: U.S. 422 to PA 528 North, turn right then immediately left just before a lawn & garden store with a John Deere sign, travel about .8 miles to the parking lot at the end of the road near the boat launch by the lake. We will drive to a secret location.

May 27: 1:30 p.m. - 3:30p.m. at **Pine Haven Park**, Allegheny County, with *Dick* and *Mary Ellen Dougall*. Meet at the parking lot of the skating rink at North Park. We will travel together to the park. Directions below.

August 9-12: NEMF Foray will be held in **Orono, Maine** on the University of Maine campus. There will be lectures, workshops, and forays all day on Saturday and Sunday. There is no membership requirement. See www.nemf.org for upcoming info and registration form for the foray.

August 16-19: NAMA Foray 2007 will be held at the **Pipestem State Park** in West Virginia. Bill Roody will be the Chief Mycologist. See www.namyc.org for the registration form and other information as it comes available.

Sept 15 – Gary Lincoff Mid Atlantic Mushroom Foray
See the registration form in this newsletter. Registration begins at 7:30 a.m., programs begin promptly at 8:30 a.m. Meet at the Parrish Hill Lodge in North Park, Allegheny County. Directions from Yellow Belt in North Hills of Pittsburgh (Ingomar Road section, accessible from I-79, I-279, Route 8, Route 19, Babcock Blvd., etc.): turn north onto Kummer Road, right onto Lake Shore Drive, left onto Walter Road. Parrish Hill Lodge is on the left, park in lot across the street just past the lodge. Don't miss this one!



2006 WPMC Club Awards



Jim Strutz receiving the President's Award at the November meeting. Photo by Dick Dougall.

Our club awarded two of our members for their contributions to the club at the 2006 November meeting.

LaMonte Yarroll was awarded the Distinguished Service Award in absentia for his many contributions to the club as mycologist, walk leader, identifier, lecturer, teacher, and others.

Jim Strutz was awarded the President's Award for his contributions assisting the club President. Jim was the club Vice-President and took over the newsletter editor job in 2006.

Congratulations guys!



Joyce Gross speaking at the "The Wonderful World of Mushrooms." Program for the Academy for Lifelong Learning (A.L.L.) at Carnegie Mellon University. See the "President's Corner" for more information. Photo courtesy of Dick Dougall.



THE SIXTH ANNUAL
GARY LINCOFF



MID-ATLANTIC MUSHROOM FORAY
Saturday, Sept. 15, 2007
7:30-8:15 Registration, 8:30-7:30 Program

Let the Hunt
begin!

SPECIAL EARLY 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 (NAMA).



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 taste mushroom cooking.



Special guest mycologist, Renee Lebeuf, is one of Canada's premier mycologists and a mushroom photographer. She identifies and does one day forays for the Cercle des mycologues de Montréal (CMM), the largest mushroom club in the Americas.

Special guest mycologist, Bill Russell, recently published, "Mushrooms of Pennsylvania and the Mid Atlantic." Bill has been studying and teaching about mushrooms for over fifty years. Get him to autograph your book.



Special guest mycologist, Dave Miller, just retired from teaching biology and mycology at Oberlin College in Ohio. He will be giving a program geared to the beginning mushroomer.

A host of other mycologists will be on hand to help you learn mushrooms, including: Fred Schrock, John Plischke III, Robert Boice, Kim Plischke, and La Monte Yarroll.

Fungi Fun Friends

Cost is only \$50 at the door or only \$23* each pre-registered and paid by May 10, (*does not include club membership). Children 11 & under free. Registration is limited. Send your registration in today!

Contact Glenn Carr 412-369-0495 gbrown2carrs@cs.com

Signing and dating the release is an absolute requirement for attendance. No refunds
Make check payable to: Western PA Mushroom Club, 1848 Fairhill Road, Allison Park, PA 15101

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 _____

activities with experts across Pennsylvania who are doing exciting research and conservation work on wildlife and wild plant species. Best of all, you'll get to meet and talk to our state's leading experts on turtles, fish, small mammals, insects, snakes, hawks, owls, wild plants, Mushrooms and more.

<http://www.dcnr.state.pa.us/wrcf>

May 19: 10:00 a.m. -12:00, Return to **Mingo Creek**, Washington County, with *John Plischke* and *John Plischke III*. Directions: I-70 to Exit 9 (Eighty Four/Glyde), travel on Route 519 north for 2 miles, turn right at traffic light onto Route 136, travel 4.4 miles and turn left at the sign to Mingo Creek Park, follow signs to the park, turn right and cross the covered bridge that's just before the Park Office. Meet at Shelter 4.

May 26: 10:00 a.m. - 12:00 at **Moraine State Park**, Butler County, with *Jim & Charlotte Tunney*. Directions: U.S. 422 to PA 528 North, turn right then immediately left just before a lawn & garden store with a John Deere sign, travel about .8 miles to the parking lot at the end of the road near the boat launch by the lake. We will drive to a secret location.

May 27: 1:30 p.m. - 3:30p.m. at **Pine Haven Park**, Allegheny County, with *Dick* and *Mary Ellen Dougall*. Meet at the parking lot of the skating rink at North Park. We will travel together to the park. Directions below.

August 9-12: NEMF Foray will be held in **Orono, Maine** on the University of Maine campus. There will be lectures, workshops, and forays all day on Saturday and Sunday. There is no membership requirement. See www.nemf.org for upcoming info and registration form for the foray.

August 16-19: NAMA Foray 2007 will be held at the **Pipestem State Park** in West Virginia. Bill Roody will be the Chief Mycologist. See www.namyco.org for the registration form and other information as it comes available.

Sept 15 - Gary Lincoff Mid Atlantic Mushroom Foray
See the registration form in this newsletter. Registration begins at 7:30 a.m., programs begin promptly at 8:30 a.m. Meet at the Parrish Hill Lodge in North Park, Allegheny County. Directions from Yellow Belt in North Hills of Pittsburgh (Ingomar Road section, accessible from I-79, I-279, Route 8, Route 19, Babcock Blvd., etc.): turn north onto Kummer Road, right onto Lake Shore Drive, left onto Walter Road. Parrish Hill Lodge is on the left, park in lot across the street just past the lodge. Don't miss this one!



2006 WPMC Club Awards



Jim Strutz receiving the President's Award at the November meeting. Photo by Dick Dougall.

Our club awarded two of our members for their contributions to the club at the 2006 November meeting.

LaMonte Yarroll was awarded the Distinguished Service Award in absentia for his many contributions to the club as mycologist, walk leader, identifier, lecturer, teacher, and others.

Jim Strutz was awarded the President's Award for his contributions assisting the club President. Jim was the club Vice-President and took over the newsletter editor job in 2006.

Congratulations guys!



Joyce Gross speaking at the "The Wonderful World of Mushrooms." Program for the Academy for Lifelong Learning (A.L.L.) at Carnegie Mellon University. See the "President's Corner" for more information. Photo courtesy of Dick Dougall.

Western Pennsylvania Mushroom Club
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