



WESTERN PA



MUSHROOM CLUB

Volume 1, Issue 3

Temp. Editor: Becky Plischke

August-September 2000

President: Mary Woehrel

V. President: John Plischke

Secretary: Valerie Baker

Treasurer: Jack Baker

CLUB MEMBERSHIP

A BARGAIN IN ADULT EDUCATION

Mary Woehrel, President

If you've browsed through a catalog lately for adult education courses from your local community college, you know that education doesn't come cheap, even adult education. Even signing up for a short course requires a considerable investment of money, time and commitment. Oftentimes when the course is over, the participants have little communication with each other.

By contrast, learning in a club environment is a real bargain, whether it's a club on the Internet or in reality. WPMC has both! Our email club brings together mushroomers from all over the country in a convenient informal discussion format. Our club meetings at Beechwood and our mushroom walks in the greater Pittsburgh area enable us to get together to share mushroom finds, learn from each other and have a good time while learning.

We've had speakers on mushroom toxins, identifying spring mushrooms, the use of GPS systems in mushroom hunting, and Mushroom Mania, which allowed us to sample some mushroom cuisine and study mushrooms under the microscope.

In the coming months, we plan to hold short courses in mushroom identification for the benefit of club members, bring in a well-known speaker and mushroom expert and hold seminars.

All this for \$10 per year (\$15 for family membership)! That's a real bargain, no matter how you look at it! And the best part is the continuing friendships and associations that are built in the club environment. It takes all of us pitching in to make it happen, so everybody is a necessary part of the group. There's no better way to learn. It's fun, it's inexpensive and it's right here in Western Pennsylvania.

ARTICLES WANTED

Mail them to John or Becky Plischke today. Your article will be welcomed.



BILL ROODY PRINCIPAL MYCOLOGIST MUSHROOM MANIA 2

Author,
Mycologist,
Photographer

William C. Roody is a mycologist and field biologist with the Nongame Wildlife and Natural Heritage Program at the West Virginia Division of Natural Resources. He has been studying fungi since 1970, including mushrooms of Central and South America, southern Europe, New Zealand, and the Canary Islands. He is coauthor of *Preliminary Checklist of Macrofungi and Myxomycetes of West Virginia*. Bill, with Alan & Arleen Bessette, have just released, *North American Boletes*, which is destined to be a must have for amateur mycologists.

Bill frequently lectures on various aspects of mycology and has taught many mushroom identification workshops. His mushroom photographs have won numerous awards in the North American Mycological Association annual photo competition, including top honors in both documentary and pictorial divisions.

Besides all that, Bill and his wife, Donna Mitchell, are just real nice people and are loved by amateur mycologist everywhere. We invite you to come and join with us on September 30 for a day of Fungi, Fun, and Friends.

CLUB DOMINATES PHOTO CONTEST

Two club members dominated the North American Mycological Association 2000 Photo Contest. All first place awards went to either Bill Roody or John Plischke III. Bill won first place in Open Pictorial and Open Documentary. John won first place in Limited Pictorial, Limited Documentary, and Judges Option. CONGRATULATIONS, GUYS!

JOIN NOW

WPMC dues are: family—\$15, individual—\$10, full time student — \$5. Membership dues will be collected annually. Please forward dues to: Jack Baker, 1413 Parkmont Road, Allison Park, PA 15101. (412) 367-7696

This is the last complimentary issue!

TAKE US FOR A WALK

Do you have a place you would like us to take a mushroom walk? Contact: **Gail Blakeley** at P O Box 222, Wampum, PA 16157 724-535-4662 or gail2@bellatlantic.net

WE NEED

We need a Corresponding Secretary, Club Historian, Speakers Bureau, Librarian, and a number of committee people. If you are interested, please contact Mary Woehrel or John Plischke.

MUSHROOM TALKS/PROGRAMS

We give a limited number of mushroom talks and programs to groups, clubs, state parks, and other organizations throughout the year. For information on speakers and programs, contact Mary Woehrel, John Plischke, or Gail Blakeley.

THANKS TOM GAITHER PHD

Mycologist Tom Gaither led our June 4 Miller Tract outing. A specialist in slime molds, Tom has a broad knowledge of mycology and makes learning fun.

CLUB OFFICERS

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BOOK DONATED

A club library has been started with the gracious donation of Mushrooms of Northeastern North America by Alan Bessette, Arleen Bessette, and David Fischer. Along with the book a personal note was included for the best wishes to our club. We wish to thank Alan and Arleen Bessette for their generous gift. Besides being the most prolific authors of high quality mushroom books this country has ever known, the Bessettes are well know as special friends to amateur mycologists everywhere.
THANK YOU, ALAN & ARLEEN!!

THE VIRTUAL MUSHROOMER

By Stefanie Bruninghaus

We are celebrating the 1/4 year anniversary of our fast growing club mailing list! We maintain a calendar to remind you of upcoming events. There are interesting discussions and lots of information at <http://www.egroups.com/group/Western-PA-Mushroom-Club>

This URL contains egroups, rather than onelist because the server was renamed a few weeks ago. To subscribe, go to URL above, or email me.

I am happy to announce that we have a temporary virtual home in my personal webspace. The URL is <http://www.pitt.edu/~steffi/WPMC/WPMC-main.html>

Among other information, the WPMC WebPages have a growing bookshelf of book reviews and recommendations. There's also a collection of carefully selected links to other mushroom sites. Check it out, questions, comments or suggestions, send email to: steffi+@pitt.edu

Sometime this summer we will likely be changing our Internet home to Three Rivers Free Net. We will announce all changes in the newsletter. The above URL will be used to forward members to the new address. (TRFN) is one of the best websites to surf Pittsburgh, the URL is: <http://trfn.clpqh.com>

Editors note: Steffi has an outstanding site!!!

CLUB PHOTO CONTEST

Steve Simpson, professional photographer, has agreed to head our Photo Committee, which will be holding a photo contest. John Plischke III and Robert Boice will assist. Robert Boice is a multiple winner of the NAMA Photo Contest. This is an outstanding team. Although traditionally only slides are permitted in mushroom photo contests, the first year **only**, both slides and photos will be accepted. For further information write Steve or John, include a self-addressed stamped envelope, and they will send you a list of rules and directions for the contest. The contest is for club members only.

MONTHS OF PLENTY

By John
Plischke

Farmers have their Octoberfest but mushroomers have their August, September and Octoberfest. I'm talking about FOOD. That's FOOD my friends with a capital F. That's yum, yum, ya, ya, oh so good. It's belly-rubbing time.

This is the time of plenty. We call it harvest time, a time to gorge ourselves. It's a time to load up, to dry and freeze the mother lode for those lean months of the winter season.

Boletes

What are these fall mother lode mushrooms? The first group to mention is the boletes. June, July, August & September are the bolete months. *Boletus sepeperans* is an excellent edible and a good example. This is a mushroom that can be picked by the basketful. It tastes so good and dries so well. Its prime months are August and September.

Shaggy Mane

The Shaggy Mane (*Coprinus comatus*) may come up in the morning and be a pile of mushy ink by the afternoon. Many experts say it is one of the safer mushrooms to identify and it can be found in quantity. When I find this mushroom I pick it and drive straight home. Give this mushroom a quick cleaning with a brush, chop it up and throw it in a skillet with some margarine and some garlic powder. Cook it on medium heat till the extra water from the mushrooms and butter evaporates. I then pack it in usable sizes in freezer bags and immediately put it in the freezer. This process stops the deterioration of the mushroom to ink. Yes, I do keep some to throw in with eggs and sit down to a feast.

Sheephead mushroom

Experts say that the sheephead mushroom, also called hen of the woods (*Grifola frondosa*) is another mushroom that is relatively easy to identify. You may find this mushroom the size of a woman's hand or bigger than a bushel basket weighing 35 pounds or more. Let's say they average 6-8# and you find 10 of them. That's 70# of mushrooms, my friends. That's harvest time. This mushroom freezes well.

Oyster mushrooms

Although we pick oyster mushrooms twelve months of the year, we load up on the white oyster (*Pleurotus ostreatus*) in the months of plenty. My friend, Larry Whalen (he wrote the bolete recipe in the last newsletter) and I have a ritual of picking the gray (winter) oyster (*Panellus serotinus*) on Dec. 31 and again on Jan. 1 of the year. We lay claim to have picked the last mushrooms of the old millennium and the first mushrooms of the new millennium in the northeast this past year. These were gray oyster mushrooms. If frozen, take a hatchet, not a knife, and cut them from the tree. Don't worry, they thaw out well. Although this tradition isn't always productive, there have been years that we have picked 50# or more in one session. The gray oyster is a little tougher than the white oyster but still very good. Oysters dry and freeze well.

Chicken Mushroom

Many times called the sulfur shelf or *Polyporus sulphureus* (*Laetiporus sulphureus*) is widely used as a chicken substitute in cuisine. With its bright colors this

culinary delight stands out like a beacon in the woods, beckoning to be picked.

Picking 3 or 4 pounds of chicken is very common, but there are those times that you can fill the trunk of your car. Caution: a few people experience a temporary numbing of the tongue and mouth after eating this fungus.

Stump Mushrooms

Open the barn door, mama. We are bringing the wagon home and it is filled to the brim with *Armillaria mellea* and *tabescens*. You think I'm kidding? Oh, no! When you get lucky this mushroom can be found in great quantities. You may actually have to remember not to over pick this beauty because once home, you have to clean them.

Sometimes maligned, the *Armillaria* is one of the most delicious mushrooms in the woods and it freezes well. My favorite way to eat them is in Beef Barley Soup. Be careful of its deadly look alike, *Galerina*.

Other Bonanza Mushrooms

Two other fall bonanza mushrooms that are among my favorites are the field mushroom (*Agaricus campestris*) and its larger cousin the horse mushroom (*Agaricus arvensis*). Although related to the store bought white mushroom, the flavors exuded by these gems may make you forget to go to the grocery store.

These are my big eight bonanza mushrooms. There are many others that I enjoy consuming, but I believe you will find that 90% or more of the fall mushrooms you pick for eating will be in these groups. Remember always cook wild mushrooms, know the mushroom well before picking it to eat, only consume a small amount the first time you eat one and save a couple so the poison control center can identify your mistake. Anyone can be allergic to a specific mushroom. Always err on the side of caution.

Pot Hunter?

Does all this talk make me a pothunter? You betcha! You should be a pothunter too. At big forays, you should see the mushroom professionals drop their identifications and push aside their microscopes when mycophagy (the eating of mushrooms) is called. Don't, however, get into the rut of only thinking of eating fungi.

Think about finding and identifying mushrooms. Look for the little fungi as well as the big fleshy ones. Take some pictures; enjoy the shapes and the beautiful colors. Learn the common and Latin names. Study habitat and tree associations and by all means just enjoy the pleasure of the woods.

It always gives me satisfaction to watch the transition of new mushroomers seeing spores under the microscope for the first time or seeing the eggs in a bird's nest fungus enlarged under a stereoscope. You can see in their eyes and the smiles on their faces that they are beginning to understand that the enjoyment of mushrooming is only partly in the pot.

Learn one new mushroom today and three next week. If you do this, you will soon find that mycophagy is only a small part of your enjoyment of the world of mushrooms. By the way, you will also notice you are finding more edible mushrooms.

A Heavenly Marriage: Mushroom and Wine

By Jeff Long

Although this article is offered at the suggestion of the editor, it did not require much prodding. Given the undeniable difficulty of finding any wine or even food writers willing to give the slightest discourse on the subject of wine with mushrooms, as an inveterate mushroom hunter who is passionate about wine and has had more than his share of adventures in the kitchen, I do not court much in the way of controversy by attempting to show that some wines and some mushrooms really do go well together.

Agaricus arvensis, the horse mushroom, with Pinot Noir or Chardonnay, is just one example of a choice edible wild mushroom made even more delectable by consuming it with wine. The gustatory pleasure of consuming this fine field mushroom can be enhanced by cooking it with wine, or serving it with wine, or both. The earthy and anis-like aromas and flavors of the horse mushroom are complemented by eating it with a well-balanced (meaning good acidity balanced by, well-developed fruit flavors and aromas) anis-scented or buttery Chardonnay. If you should prefer red wine or it is simply more appropriate for accompanying ingredients in your meal, a medium-bodied red such as a nicely structured and developed (here, I mean a wine of more than several years of age, which has resolving tannins, increasing complexity, but which retains some acidic tension in its structure) pinot noir will likely enhance the deep, earthy flavors of this particular mushroom, whatever the preparation.

Regardless of the particular mushroom you use, the first order of business in matching a wine to the mushroom you are consuming should be to choose a wine made with a grape varietal that you prefer. If you are not partial to wines made with the pinot noir grape, by all means select a wine based upon Cabernet Sauvignon, syrah or another red varietal. But do be careful in choosing the type of "cab" or "zin" or whatever you propose to serve.

Since mushrooms, with the prominent exception of *Fistulina hepatica*, the "beefsteak polypore", are basically low-acid, earthy and subtle delectables, you are more likely to complement the mushroom by avoiding young, forwardly fruity, tannic red wines and prominently oaked, tropically fruity, low-acid white wines. Given the low acid and generally subtle character of mushrooms, you are better served by drinking a white or a red wine which has mellowed a bit over several or more years, but which retains discernible acidity both when first tasted and then swallowed. By choosing a mature over an

immature wine and one with a lively and crisp, character rather than a soft, flabby or even sweet taste, you will enhance the mushroom rather than dominate its flavors.

Wine experts frequently mention the critical role of yeasts in the fermentation of wine. I have long felt that wines that are made using naturally occurring wild yeasts on the skins of the grapes are usually a better match for mushroom dishes. A recent study of the plant world confirming that fungi, including mushrooms and yeasts, constitute an independent kingdom separate from plants, may validate my theory of a mushroom-to-mushroom affinity.

Finally, some consideration should be given to the character of the mushroom you are serving, as well as its preparation. While an elegant and refined Chardonnay-based wine might be ideal for the definitively subtle but buttery taste of immature *Coprinus comatus*, "shaggy mane", mushrooms simply sweated in a buttered sauté pan, it probably would not show well with a composed salad of tart tasting *Fistulina hepatica* slices. On the other hand, the bracing acidity of a good non-vintage champagne works wonders with *Fistulina hepatica*.

If you're lucky enough to have picked some spicy, more prominently flavored chanterelle mushrooms, consider venturing beyond the typical chardonnay or sauvignon blanc and try pairing them with a more boldly flavored Riesling or Pinot Gris. In contrast, a basic mushroom sauce for a piece of grilled beef is most complemented by a straight forward but maturing Cabernet Sauvignon or Merlot.

Lastly, if you should enjoy consuming a particular type of wine with a certain mushroom which contravenes any or all of the foregoing discussion, by all means do not change anything. Since the goal is to "marry" the wine to the mushroom in hand, if you find a particular marriage to your liking, just celebrate the union and avoid dwelling on the suitability of the participants.

Bon Appetit!

Jeff Long, a longtime friend, has many credentials. He is past president, treasurer and Sequenota foray leader of the Mycological Association of Washington. Jeff does public speaking on wild mushrooms. He is head of the Burgundy Truffle Society in the US. Wine Spectator magazine in the Dec. 31, 1998 issue included an article about Jeff. He has hunted wild mushrooms throughout Canada, United States and Europe.

Hen of the Woods

By John Plischke III

Hen of the woods is one of Pennsylvania's most sought after mushrooms. Hen of the Woods sort of resembles the feathers on the back end of a hen hence the name. When looking for the Sheep head as it's often called in Pennsylvania, Ohio, and West Virginia, only check on oak trees, since this is the only tree it grows in association with. We prefer to look at the base of large mature oaks but they can occasionally be found on medium sized oaks. I know an oak woods is prime for this mushroom, when I see giant oak trees such as at Beechwood Farms. Once in a while they can be found growing on underground oak roots. Occasionally I find them growing on top of the roots of an uprooted tree. They often appear next to the spot where the tree was struck by lightning creating an injury for the mushroom to enter. I saw this happen a year after a tree was struck in a friend's woods. Since the gypsy moth has hit and killed large numbers large oak trees and logging has increased, it is becoming less common and we have lost about 10% of our places to hunt grifola frondosa.

I usually look for these mushrooms in parks and on hillsides that are loaded with oak. A good way to find an oak woods is when driving around in November and all the leaves have already fallen, oak trees usually have some dried brown leaves still hanging on them.

COOKING INSTRUCTIONS: When these mushroom get too old to eat they can develop the odor of ammonia. They can get a white mold on them and the caps can dry out and become hard. First the mushroom should be checked for beetles, centipedes, spiders and other insects, which might be hiding between the branches and they should be removed. The mushroom should be boiled to remove any tannin. It does not loose much of its size when cooked. Then the caps can be separated using a knife. The caps are excellent pickled or breaded. They also are good put into spaghetti. The base can be cut into steak like pieces and fried in butter or olive oil and garlic. This mushroom is reported to have cancer benefits. I have also eaten it in a mushroom spread dip with cream cheese and spices on crackers. It dries well in a food dehydrator. Caution: break them into usable pieces before drying. If you dry them in large chunks and break after they are dried, problems can occur.



Photo of Grifola frondosa by John Plischke III

HEN OF THE WOODS

(*Grifola frondosa*)

Formerly Called (*Polypilus frondosus*) (*Polyporus frondosus*)

OTHER COMMON NAMES: Dancing Mushroom, Maitake, Sheep Head, Sheep's Head

FAMILY: Polyporaceae

DESCRIPTION: *Flesh:* It is white.

Mushroom: A large roundish bunch of overlapping caps that is grayish on top turning brownish with age, and they are sometimes whitish around the top outside edges. It is white underneath. The mushroom can be 4 to 12 inches tall and 5 to 24 inches wide and weigh 1 to 50 pounds. The cap color typically gets lighter the further away from the outer edge.

Single Cap: Each cap piece is 1/2 to 3 inches wide and 1/8 to 3/8 inch thick. It is semi circular and is shaped like a fan or tongue and it can be lobed. It starts off thicker where it is connected and gets thinner going towards the outer edge.

Pores: White turning yellowish with age. They go part way down the stem.

Stalks: Numerous and white turning cream then yellowish with age, with many branches. Attached to the side of the cap. They are fused together at the base.

Spore Print: White

Taste: Mild.

RANGE: Common in Northeastern United States and Canada but it can occasionally be found in other parts of the U.S.

WHERE TO LOOK: In semi open woods such as parks or old shady oak woods. This mushroom can be found on the same oak tree for many years since they are parasitic on it. About half the time others can be found in the same wooded area. They can also be found next to the base of oak stumps. Even though this is a common mushroom it is very easy to miss because it blends in with the brown leaves around it. If you find a young fist sized one it is often good to leave and come back in a couple of days to pick it when it matures. But you run the risk of some one else picking it if it is in a park or other well looked in area. In that case we often camouflage it by covering it with a pile of leaves since it needs no light to grow.

HOW OFTEN THEY'RE FOUND: I usually find at least a dozen a year, but I only go out looking for them one day a week.

HOW THEY'RE GROUPEd: One or two are common but we have found up to 17 growing around a single well matured oak.

SOCIAL PLANTS: Grass, violets, dandelions, broadleaf plantain, narrow leaf plantain, moss, and ground ivy can sometimes be found growing beside it but usually there are not any social plants.

WHEN TO LOOK: They can be found August to November but September and October are the best. On the larger trees that I have found them on I often go back and check two or three weeks later and I have occasionally collected an additional one growing there.

LOOK-ALIKES: The edible Black-Staining Polypore (*Meripilus giganteus*) which unlike the sheep head bruises black. The edible Umbrella Polypore (*Polyporus umbellatus*), which has circular caps, central stems, a lighter color, and usually grows on beech. The edible Berkeley's Polypore (*Bondarzewi berkeleyi*) who has 3-10 inch cream colored pieces of the cap. The entire cap can be up to 3 feet wide. It also likes oak but it has a bitter taste. All three of these are edible.

EDIBILITY: Edible and Choice.

BLACK LIGHT: All parts purple with the cap being the darkest shade.

MEET MARY & GAIL

Mary Woehrel, President

A dynamic leader is a necessary element in making any organization work. We have that in Mary Woehrel. She has a zest for life that inspires others and as a bonus she knows her mushrooms.

Mary has had a life long interest in plants, which she inherited from her dad. She has a bachelor's degree in technical writing with a minor in biology. An amateur biologist for years, her favorite mushroom is the sulfur shelf and her favorite flower is bloodroot. Mary's favorite place to walk is Ohiopyle.

Mary is a member of the Botanical Society of Western PA and is a volunteer naturalist at Beechwood Farms Nature Reserve.

We found her leading a mushroom walk for the Audubon Society at Todd Sanctuary. It is our good fortune indeed to have her head our group.



Mary Woehrel and Gail Blakeley

Gail Blakeley, Foray-Walk Chair/Identifier

Our redheaded gem first got interested in mushrooming in 1972 when she took a wild mushroom course at Penn State University. Since then she has taken various workshops, classes and courses.

Gail has a bachelor's degree from Thiel College and a M.S. from Slippery Rock University. She has been a NAMA member since 1978.

While with the Ohio Mushroom Society she held the offices of mini foray chairperson and recorder. She is associated with numerous outdoor groups including the Outdoor Trails Association and the Sierra Club.

In 1992, she assisted Dr. Thomas Gaither in a summer course at Slippery Rock University in Basic Morphology and Taxonomy of Fungi. For the past 10 years Gail has been giving mushroom walks and conducting courses in fungi for various organizations.

A word of caution to the guys, this is one red head that can out walk me, out talk me and boy does she know her mushrooms.

MEET JOHN & KIM

John Plischke III, Membership Chair/Identifier

John chose the woods as his second home as soon as he learned to walk. In Jr. High he specialized in edible wild plants. In 1990, the Tribune Review featured John in a 1 1/4-page article on edible wild plants and mushrooms.

In the middle 80's John began studying mushrooms in earnest. Since then, he has won 13 awards for photography from the prestigious North American Mycological Association (NAMA). He has attended 3 NAMA forays and 10 North East Mycological Federation (NEMF) forays. He has also attended numerous forays sponsored by the Washington, West Virginia, Ohio, and Rochester Mushroom groups. He is a life member of NAMA.

John has given numerous mushroom lectures and slide presentations and has acted as identifier at forays.

"I love the challenge of identifying mushrooms, particularly small and unusual ones with the use of a microscope, keys, and reference books." He is glad we started a mushroom club because it will make it much easier for all of us to learn more about mushrooms.



John & Kim Plischke

Kim Plischke, Hospitality Chairwoman

Kim met John 12 years ago while he was a biology major at Thiel College. That is when Kim started getting an interest in wild fungi. She had no choice. Since then Kim has learned to enjoy looking for mushrooms and sometimes photographing them.

She enjoys trying new mushroom recipes. Because of its beautiful red hues the cinnabar red polypore is her favorite mushroom. Kim has attended 1 NAMA foray and 6 NEMF forays. In addition she has also attended numerous forays of member clubs of NAMA.

Besides her interest in mushrooms, Kim enjoys crocheting, her 2 big beautiful black cats, and collecting all kinds of cat items.

MUSHROOM MANIA #2

WESTERN PENNSYLVANIA MUSHROOM CLUB

FUNGI FUN FRIENDS

SATURDAY, SEPTEMBER 30, 2000

BEECHWOOD FARMS NATURE RESERVE (HOME OF THE AUDUBON SOCIETY OF WESTERN PA)
614 DORSEYVILLE ROAD · PITTSBURGH PA 15238 412-963-6100 HTTP://ASWP.ORG
12 MINUTES FROM EXIT 5, ALLEGHENY VALLEY (NEW KENSINGTON/PITTSBURGH), OF THE PA TURNPIKE

HEAD MYCOLOGIST, BILL ROODY

MYCOLOGIST, PHOTOGRAPHER, AUTHOR

Cost is \$20 at the door, \$15 if you pre-register and pay by August 31, 2000, under age 12 are free. If you wish \$5 of the cost can be applied to membership in the Western PA Mushroom Club, \$10 individual and \$15 family.

Club member's cost is \$20 at the door, \$10 if you pre-register and pay by August 31.

You will receive a final schedule, directions, and motel and restaurant information with your confirmation of registration. **Space is limited, sign up today!**

Registration Saturday morning at 8:30 a.m., program at 9, the event will last until 5:00 p.m.



Make check payable to: Western PA Mushroom Club, 1413 Parkmont Road, Allison Park, PA 15101

Foray Registration Form

Name 1 _____ Address _____

Name 2 _____ 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: _____

See Reverse Side for Club Membership Information

MUSHROOMS NEEDED FOR DYEING PROJECT BY Gail Blakeley

We need your help in collecting and drying mushrooms for a potential workshop in mushroom dyeing, called Joy of Dyeing. Please check in Lincoff's Audubon book for look-alikes.

#	Dye Source:	Lincoff	Dye Colors Include:
1	Agaricus arvensis	# 156	beige, golden brown, tan
2	Cortinarius cinnamomeus	p.615	orange, mustard, cinnamon
3	Cortinarius sanguineus	# 333	red-orange, rose, tan
4	Cortinarius semi-sanguineus	# 300	apricot, salmon pink, tan
5	Daldinia concentrica	# 668	sage green, grey-green, brown-green
6	Fomes (Ungulina) fomentarius	# 527	yellow-brown, dark brown, light brown
7	Hydnum imbricatum	# 466	blues, forest green, greys
8	Hydnum scabrosum	# 435	beige, olive green
9	Hydnum (other species)	# - - -	blues, greens, greys, browns
10	Hygrophorus miniatus	# 69	lemon yellow, greenish yellow
11	Inonotus (Poria) obliquus	# 597	light brown
12	Laetiporus (Polyporus) sulphureus	# 478	yellow-orange, red-brown, pale yellow-green
13	Naematoloma fasciculare	# 61	yellow-brown, green brown
14	Omphalotus illudens This is the East sp.	# 426	? Western US sp. grey, lavender, blue green, blue purple
15	Paxillius atromentosus	#322	lavender, navy blue, dark grey
16	Paxillius involutus	# 287	beige, green-tan, yellow-orange
17	Phaeolus (Polyporus) schweinitzii	# 480	gold, red-brown, burnt orange
18	Pisolithus tinctorius	# 698	Dried -brown-black, Fresh -black
19	Sullius (Boletus) granulatus	# 376	tan, orange
20	Sullius (Boletus) grevillii	# 406	olive green, burnt orange
21	Trametes (coriolus), (Polporus) versicolor	# 482	warm grey, grey-blue

Clean off dirt and leaf duff. Stem base can be cut off. Dry mushrooms completely. Store in clean glass or plastic jars. Label each jar, dried mushrooms can look a lot alike. We are looking for a location to hold this program in the fall.

WALKS AND FORAYS

By Gail Blakeley

Linn Run August 19, 10:00-2:00

Beginning at Irwin / North Huntington Route 30 exit of turnpike. Take rt. 30 w to Westmoreland Mall in Greensburg, which is 10.7 m. Stay on Rt. 30 w to the second red light in Ligonier, which is an additional 16.3 m. Continue on Rt. 30 for 2 m. turn right on Rt. 381. Go 2.9 m. to Rector, turn left at Linn Run sign. Go 3 m. to Grove Run Picnic Area on right.

Powder Mill Nature Reserve Aug. 27, 2:00-4:00

Program 2:00, walk following.

Directions are the same as to Linn Run until you get to Rector. At Rector, instead of turning left to Linn Run, don't turn left, don't turn right, zigzag ahead for a few yards and turn left at the Weaver Mill / Powdermill signs. Go 2.7 m. to a stop sign. Go straight ahead 1.6 m. to Nimick Nature Center, which sits on the right.

Calland Arboreum Sept. 10, 12:00 -3:00 pm at Brady's Run Park, Beaver County Program at 2:00.

From Rt. 60 Exit 14 Brighton, turn right on Brighton Rd for 0.8 m. Turn right on Dutch Ridge Rd for 0.8 m. Turn left on Park Rd for 0.6 m. Turn right at Brady's Run sign at foot of hill. Go 0.6 m. Turn left at sign for Calland Arboreum to Shelter #6. Outside rest room.

Weekend Foray Sept. 22-24 Steve Simpson's Camp Come & leave when you want. Bring your tent, gear

& grub. Camp has shower, living room, several couches & enclosed porch. Bring firewood. Go 66 N to I 80, get off at Shipperville, still on 66. Make left on rt 322 to Shipperville. Make right in Shipperville onto rt 208 to Fryburg. In Fryburg, go straight at intersection, a bank on the right (not 208 to Tionesta). This turns into gravel road, follow to T, and turn right. Cross 2 bridges & up steep hill. On top go about a mile to cluster of mailboxes at left of a single lane road, small sign on tree says Cozy Corners. Turn left on that road, make right at crossroad. First camp on left, red cedar siding & sign "Export 7 Best Camp." It is about 5 mi from Fryburg. If you come to blacktop road you went too far. *Might change, call Gail or check website after Sept 18 for update.*

Beechwood Farms SEPT. 30 MUSHROOM MANIA 2

Take Pennsylvania Turnpike (I 76) Exit 5, Allegheny Valley (New Kensington/Pittsburgh) after tollbooth go south 1.2 miles on Freeport Road towards Pittsburgh to the fourth stoplight (Eat'n'Park Restaurant on the right). Turn right onto Guys Run Road. Set odometer, go 2.1 miles to a stop sign, continue. At 2.7 miles the road name changes to Fox Chapel Drive, go straight (don't bear left), at 4.1 miles it dead ends into Dorseyville Road. Turn left on Dorseyville and go .7 of a mile to Beechwood, on the right. It is 15 min. from turnpike.

For all walks and forays, bring water and food.

Dress for the weather. Bring a whistle, compass, chair, hand lens, and books for identification.

"Fastest Growing Mushroom Club in the USA"

Western Pennsylvania Mushroom Club

1413 Parkmont Road

Allison Park, PA 15101

MUSHROOM MANIA 2

HEAD MYCOLOGIST

BILL ROODY

MYCOLOGIST, AUTHOR

PHOTOGRAPHER

SEPTEMBER 30, 2000

Book Review

NORTH AMERICAN BOLETES

By Bessette, Roody, Bessette

Boletes are one of the largest groups of mushrooms in the US. They are known for their beautiful colors, distinctive features, relative abundance, and edibility. Boletes have been a hard group for amateurs to learn. Field guides usually have about a half dozen pictures. Although large and well done, Ernst Both's The Boletes of North America has no pictures. We feel North American Boletes is destined to become the classic work on North American Boletes. It is a must buy for serious amateur and professional mycologists at \$95.

Special features of the book include:

- More than 450 color photographs illustrating more than 300 species
- Descriptions with accurate, updated nomenclature and a comments section that includes information on look-alike species and field observations
- Easy-to-follow keys constructed for both eastern and western North America that emphasize macroscopic features
- Non-technical language and a glossary that make it an indispensable guide for professional as well as amateur mycologists
- Information on collecting, cooking, and preserving boletes

Mushroom Mania 2 - Tentative Schedule

8:30 - 9:00	Registration
9:00 - 9:05	President's Welcome
9:05 - 9:10	Introduction of Guests & Officers
9:10 - 9:15	Introduction to Collecting Mushrooms
9:15 - 9:25	Organize Walks
9:25 - 9:30	Proceed to Cars
9:30 - 12:00	Collect Mushrooms
12:00 - 1:00	Lunch (on your own)
1:00 - 1:05	Introduction of Bill Roody
1:05 - 2:05	Bill Roody Slide Show and Talk
2:05 - 2:10	Organize Walks
2:10 - 3:??	Collect Mushrooms
3:10 - 4:10	Mushrooms Under the Scope Mushroom Cooking Mushroom Identification
4:30 - 4:45	Bill Roody Table Walk
4:45 - 5:00	Clean Up (everybody helps)
5:00	Leave

Don't be on time, be early! We are going to start exactly at 8:30. Program at 9:00.