



WESTERN PA



MUSHROOM CLUB

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GARY LINCOFF'S MID-ATLANTIC MUSHROOM FORAY MUSHROOM MANIA 4

Mushroom Mania 3 was the largest mushroom foray in the seven-state area. We sold out with 130 in attendance. This year we **expect to sell out even earlier**. This year the club is much bigger and the event will be widely advertised. Don't wait, **send your completed and signed registration form and money today**. I have already sent mine!

Mushroom Mania 4 will be held on Sept. 14. Beechwood Farms Nature Reserve is 15 minutes from PA Turnpike Exit 5, Allegheny Valley (New Kensington/Pittsburgh). Beechwood Farms is an excellent large modern facility that you can view at: <http://www.aswp.org/beechwood.html>

There is a great possibility that many who attended last year's event will return. Besides having a wonderful day of learning mushrooms and socializing, one of the reasons for their return might be last year's mushroom tasting event.

Last year's menu included:

Black Trumpet Dip	Sulfur Shelf Snack
Chanterelle Dip	Mushrooms Tuscan Style
Boletus Separans Soup	Sweet & Sour Sulfur Shelf
Sparassis Cheese Squares	Stuffed Mushrooms
Marinated Hen of the Woods	
Oysters & Crab in Bearnaise Sauce	
Mushrooms, Spinach and Feta Cheese	

We don't yet know what the mushroom tasting menu will be this year, as you know it is somewhat dependent on the weather, but God willing it may be even more inclusive than last year.

You need to pre-register and send your money today. Two to four weeks prior to the event, a participant package will be sent to you with directions and a list of local motels and restaurants. Also included will be confirmation of your registration and other pertinent information.

Come join us for a full day of Fungi, Fun and Friends!

MUSHROOM MANIA 4 GARY LINCOFF, PRINCIPAL MYCOLOGIST



Gary Lincoff will return as the principal mycologist at Mushroom Mania 4 on September 14. Gary is the author of many mushroom books including the National Audubon Society's Field Guide to North American Mushrooms. He has written or edited many other books including Toxic and Hallucinogenic Mushroom Poisoning and Simon and Schuster's Guide to Mushrooms.

The Audubon field guide is the biggest selling mushroom book of all time. Bring your copy along or buy one at the event. You might be able to talk Gary into autographing your book.

The 1986 North American Mycological Association's Award for Contributions to Amateur Mycology was presented to Gary.

This is a once in a lifetime opportunity to meet and hunt mushrooms with the world's most famous mycologist. Registration is limited.

IT'S A BARGAIN

The cost for this daylong (10 ½ hours of mushroom heaven) mushroom event is a real bargain.

You will be taught mushrooms by top national and many regional mushroom experts. There will be scores and scores and scores of mushrooms for you to see and learn. If you are a new mushroomer, you will have the opportunity to learn more mushrooms in one day than you could probably learn on your own in 5 years. To me, it is worth the price of admission just for the mushroom tasting. **Don't hesitate. Sign up today before the event is sold out. For our special offer, turn the page.**

SPECIAL OFFER

The cost of this daylong mushroom event is a real bargain. The price is only \$50 at the door for 10 ½ hours of mushrooming, mushroom tasting and good friendship, **but if you send your reservation today, we will include a free membership in the Western inexpensive PA Mushroom Club**, a \$15 value. With the club membership, you can attend 9 monthly club meetings, receive the club's informative newsletter and get discounts on club merchandise and special events. You will be able to go on club walks and learn even more mushrooms or just take a nice friendly stroll with your new friends.

Take advantage of this special offer by sending the completed membership form and Mushroom Mania 4 registration by August 15, **you can have both Mushroom Mania 4 and a club membership for just \$35. A Club family membership and two tickets to Mushroom Mania would be just \$60.**

Many mushroom events that don't have near as much happening as Mushroom Mania cost \$150 or more. This is a very special bargain that we are offering you.

Because we expect to sell out early, if you don't send your registration in today, you might miss your spot at the event.

See MM4 Registration Form for details.

MUSHROOM MANIA 4 TENTATIVE SCHEDULE

- 7:30-8:15 Registration
- 8:30-8:35 President's Welcome
- 8:35-8:40 Introduction of Guests & Officers
- 8:40-8:45 How to Collect Mushrooms
- 8:45-8:55 Organize Walks
- 8:55-9:00 Proceed to Cars
- 9:00-12:00 Collect Mushrooms
- 12:00-1:00 Lunch (on your own)
- We suggest you pack a lunch and drink.
- 1:00-2:00 Gary Lincoff Slide Show and Talk
- 2:00-2:05 Organize Walks
- 2:05-4:05 Collect Mushrooms
- 2:05-6:15 Mushroom Identification
Identification Team identifies the collection and puts them on display for you to learn
- 4:10-5:00 Mushrooms Under the Microscope
- 4:10-5:00 John Plischke Slide Show & Talk
- 5:00-5:45 Mushroom Tasting - Mycophagy
- 5:45-6:15 Review the Collection
- 6:15-6:45 Gary Lincoff Table Walk
- 6:45-7:00 Clean-Up (everybody helps)
- 7:00 Leave (even if you have a 4 hour drive, you can be home by 11:00)

200 YEARS

IDENTIFICATION EXPERIENCE TO HELP YOU LEARN MUSHROOMS

Our club is blessed with many experienced Club Mycologists who can identify hundreds and hundreds and hundreds of mushrooms. The following is a brief synopsis of some of our most experienced Club Mycologists who will be working the identification tables at Mushroom Mania 4.

Gary Lincoff – Principal Mycologist - is one of the top mushroom identifiers in the world and has authored or edited many mushroom books.

Irene Ackerman is one of the tri-state leading mushroom experts. She has been identifying and photographing mushrooms for many years. Although her knowledge of the out of doors includes herbs, edibles, wildflowers and many other things, she has specialized in wild mushrooms and is a very knowledgeable expert.

Robert Boice – has been hunting and identifying mushrooms for years. He is a Club Mycologist. We gave him that title because he knows a great many mushrooms. In addition, he has won numerous awards for photography from the North American Mycological Association. Last year he presented a program and showed slides at one of our meetings. If you go on his walk, ask him for some tips on how to photograph mushrooms.

Dorothy Fornof – has been hunting and identifying mushrooms for a long time. A Club Mycologist, she is head of identification of the mushrooms members bring to our monthly meetings. We are very fortunate to have her. Dorothy gives freely of her mushroom knowledge.

Roger Hummell – I think Roger must have been born with a mushroom in his hand. He has been hunting and identifying mushrooms since forever. He is a Club Mycologist. You might ask him about some of the old names of mushrooms and how they have changed when you see him.

John Plischke III – Gary Lincoff singled out John for his expertise in a mushroom identification contest in Mushroom the Journal. He has given many talks and programs on mushroom identification all over the tri state area. John has also served on several occasions as guest mycologist for other NAMA affiliated club's forays. He has won over 30 awards for his mushroom photography, including 7 awards in the North American Mycological Association's Photo Contest last year. He is a Club Mycologist and our Walk and Foray Chairman. John will present a program at the NAMA Foray in Oregon.

Continued on next page. . .

World Renowned Agaricus Expert Comes to Mushroom Mania 4

Dr. Richard W. (Rick) Kerrigan

Rick became interested in wild plants and natural history during walks with his father, a plant breeder, in Oakland, CA.

He became interested in wild mushrooms after realizing that David Arora (his dorm-mate at UCSC in 1969 and house-mate in 1972) could do more than just beat him shooting pool.



He worked as a ranger-naturalist for the State of California for seven years during the 70's.

Rick earned his BA and MA at San Francisco State with Dr. Harry Thiers (shared space with fellow students Roy Halling, Barbara Thiers, Dennis Desjardin, Andrew Methven and George Wong).

He received his PhD at UC Santa Barbara with Dr. Ian Ross. He was a Post doctoral fellow at University of Toronto with Drs. Jim Anderson and Paul Horgen.

Rick has been in the mushroom industry, working with Agaricus, Shiitake, Pleurotus, and other exotics for 17 years.

He founded the Agaricus Resource Program, a not-for-profit germplasm service.

Author of:

Is Shiitake Farming For You?

Agaricales of California Vol. 6: Agaricaceae

Several US and international patents on mushroom breeding

Approximately 40 peer-reviewed, invited symposium, and technical/popular papers and articles on mushrooms, mostly on Agaricus and/or cultivation

Author of 11 new species and one new variety of Agaricus (for starters).

Author of the saying "Learn the name of a mushroom; you'll be wrong."

Associate Editor of the journal Mycologia
Councillor, Genetics/Molecular Biology,
Mycological Society of America

Husband, father, coach, writer, amateur remodeller, Director of Research (USA) for Sylvan Inc.

(continued next column)

Dr. Richard R. Doyle is a former professor of organic and biochemistry at Denison University in Granville, OH. He retired in 2000 after teaching for 34 years. Dick has done research on the isolation, structure determination and synthesis of novel amino acids from mushroom extracts. He joined the Ohio Mushroom Society in 1973 and has been a member ever since, serving as the organization's membership secretary and treasurer. Dick also prints and mails out the newsletter, The Mushroom Log, and maintains the OMS web site at <http://www.denison.edu/ohmushroom>. In addition, he is a member of NAMA and WPMC.

Dr. Fred Schrock is a retired professor of mycology and biology at Indiana University of PA. He did his graduate work at the U of Chicago. He taught courses in General Mycology and Medical Mycology while at IUP. A mushroom enthusiast for years, Fred has given many mushroom identification programs. Although we have heard Fred say he is more of a lab mycologist, we can attest that he is an excellent field mycologist. He makes learning fun. He is a member of the WPMC and NAMA.

Mycological Association of Washington Top Identifier

Jon Ellifritz has been the top person at the identification tables for the Mycological Association of Washington, DC for longer than the 13 years that we have known him. He is industrious and dedicated in putting names to the numerous mushrooms he knows. He will just be returning from a trip to Thailand, where we are sure he was checking out the fungi. Jon is a member of NAMA and the WPMC.

Mycological Association of Washington Executive Chef

Gordon Callahan is the Executive Chef for the Mycological Association of Washington. He has used his expertise cooking for other mushroom clubs including the Eastern Penn Mushroomers. We have had the pleasure of tasting some of Gordon's specialties and they were divine. We are very pleased that he is going to help with the mushroom tasting event at Mushroom Mania 4. Gordon is a member of the WPMC and NAMA.



WPMC Meetings/Programs

Meetings/Programs begin at 7:00 pm at Beechwood Farms Nature Reserve. At all club meetings our team of club mycologists and identifiers will try to identify the mushrooms you bring from home.



All our programs this year had over 65 in attendance. Standing are club president, Dick Dougall and Thomas Chulick, owner of the Back Door Café. He told us how he prepares wild mushrooms for his restaurant. Come and enjoy a meeting with us.

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

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

September 17: Dr. Richard Kerrigan, Director of Research, Sylvan Mushrooms, will speak to us on **The Genus Agaricus**. This will be a major presentation on one of the most popular genus of fungi. R. W. (Rick) Kerrigan studied the genus Agaricus all throughout his college and graduate career, producing a thesis, a dissertation, a book, and dozens of research papers on the little buggers. He has worked in the mushroom industry for 17 years, 12 of those with Agaricus. Eleven species and one variety of Agaricus were first named by him. He is fond of Agaricus.

October 15-: Election of Officers & Informal Presentations Officers for next year will be elected. Club members are encouraged to share mushroom stories, slides, pictures, books, recipes, mushroom art, spore prints (preserve by spraying lightly with hair spray) and experiences. Would you believe we might even have a talent show!

November 19: Herbs, speaker: Eleanor Davis from the Piccadilly Herb Club.

DIRECTIONS

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

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

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

Lentinula edodes on Different Substrates

By Zarrin
McDaniel
Leff

I. Introduction:

In this experiment, I tested the speed of colonization of two different substrate formulations by the *Lentinula Edodes* fungus. This fungus produces the Shiitake mushroom, a popular mushroom for culinary as well as medicinal purposes. Underpinning my hypothesis is the conviction that in the future as antibiotics become less and less effective against antibiotic-resistant bacteria, the medicinal compounds found in several species of mushrooms, like lentinan from the *Lentinula Edodes* fungus, will become more important in helping to strengthen the body's natural defenses against pathogens. Thus, in the future, cultivation of the Shiitake mushroom will become important to Western medicine, and cultivation methods must be as efficient as possible to reduce costs.

My experiment tested two substrate formulations for speed of colonization; 78% white oak tree sawdust, 11% whole grain millet, and 11% red wheat bran served as the mushroom cultivation industry standard for substrate formulations for the *Lentinula Edodes* fungus. The other substrate was made of 78% white oak tree sawdust, 7% whole grain millet, and 15% red wheat bran to determine if the higher sugar content of the wheat bran would increase the speed of colonization by making energy for mycelial growth more readily available to the expanding mycelium. My hypothesis was that it would, and the results of the experiment partially confirmed this belief.

II. Experiment:

The two substrate formulations were mixed dry and then soaked in warm water overnight. 60% of the dry substrate mass was added in water, a standard amount for sawdust-based substrates. The wet substrate was added to spawn bags after 12 hours of soaking. In that time, all the water was soaked up by the substrate materials. The flaps of the spawn bags were folded over and placed into an autoclave at 15 psi and 250 degrees Fahrenheit for an 80 minute sterilization cycle. After sterilization, the bags were allowed to sit in the sterile vacuum of the autoclave until they were cool enough to place in front of a laminar flow hood to finish cooling in a clean-air environment. Pure cultured rye grain spawn was used as inoculant; after the bags were cool, they were hand inoculated with the rye grain spawn in the laminar flow hood. The bags were then sealed with a bag

sealer and shaken to mix the spawn evenly throughout the substrate. The sealed bags were placed into the spawn incubation room 8 inches apart at 79 degrees Fahrenheit with a light on in the room to facilitate colonization of the substrate by the fungus. Employing a strategy of "benign neglect," the bags were left undisturbed until pin initiation procedures were employed. Pin initiation consisted of placing the bags into a cooler-air of 68 degrees Fahrenheit environment for 18-24 hours. The time to attempt pin-initiation and the time to take the substrate blocks out of their spawn bags were judged visually.

III. Discussion:

Paul Stamets, noted mycologist and founder of Fungi Perfecti Inc., is of the opinion that fast-decomposing hardwoods such as alder allow much faster colonization. However, the classic substrate formulation for *Lentinula Edodes* uses oak sawdust, so this is what I used in this experiment.

The two test substrates formed pins and were ready to be taken out of their spawn bags and into the growing room environment on exactly the same days. This suggests that larger blocks of substrate can colonize more quickly than smaller blocks provided the ratio of inoculant to substrate mass is the same between different masses of substrate. This may be due to a larger mass of substrate's ability to keep the center of the block warmer. However, the air temperature could be raised around smaller blocks to increase the core temperature of the block; a more direct test of the effects of the mass of the test substrates and the air temperature around the test substrates using the same substrate formulation in all the tested blocks is a clear direction for further research.

The next block to form pins and to become ready to be fruited was the small bag of the 78-7-15 formulated substrate. The small bag of the 78-11-11 substrate still had not formed pins 10 days after the small block of the 78-7-15 substrate had. The results obtained from the small test bags confirm the hypothesis, while the large test bags show no difference in speed of colonization between the two test substrates. More test bags are needed to get more accurate results from this experiment.

One of the biggest problems in the mushroom cultivation industry is this difficulty of mushroom spawn producers

or mushroom growers conducting scientific experiments because of the costs involved. As a result, mushroom cultivation techniques advance slowly, as few in the field are willing or able to take the economic risk of testing a large amount of substrate with a new spawn production or fruiting method. As mushrooms become more important in mainstream medicine, more research grants will be awarded to further mushroom cultivation techniques to higher levels of efficiency. In the meantime, small tests and experiments are useful to determine whether a larger test has merit or would be a waste of time and resources.

The small test I conducted indicates that different substrate formulations may have an effect on the speed of colonization of the substrate by the *Lentinula Edodes* fungus, so it would be reasonable to suggest that running a larger-scale test on more test substrate has merit. Also, it may be useful to compare the amount of mushrooms produced from each test substrate as the amount of mushrooms produced would also be a consideration when formulating a substrate to achieve maximum yield. Sources of error in this experiment include different ratios of inoculant to test substrate mass between the test bags, different incubation conditions of light or temperature in or around the test bags, extent of sterilization of the substrates and the cleanliness of the inoculant, and errors in the formulation of the test substrates.

IV. Conclusion:

The results of this experiment indicate that another test of the same substrate formulations and possibly others as well is warranted to gain more test results for the speed of colonization of the test substrate. This experiment indicated a possible variance in the speed of colonization of differently formulated substrates. However, the test population was not large enough to make a definite conclusion about the stated hypothesis and further study is warranted.

V. Acknowledgements:

Sylvan, Inc. in Kittanning, PA., a worldwide leader in mushroom spawn production. With appreciation to their staff and for their generosity in providing the lab used for the sterile procedures in this experiment.

Marie Heerkens' Mushroom Art Gallery for permission to copy her mushroom art designs.

VI. References:

The Mushroom Cultivator by Paul Stamets and J. S. Chilton
Growing Gourmet and Medicinal Mushrooms, by Paul Stamets

Editor's Note: Zarrin is a WPMC member and a Junior in high school at Shadyside Academy. He entered this research in the Pittsburgh Regional Science and Engineering Fair. He received a Sponsor Award from Duquesne University on his project. Congratulations!

BOOK REVIEW

Morel Mushrooms and Their Poisonous Look-Alikes
by John Plischke III

This is a new book just out this spring. Everyone loves those elusive spring morels. As mushroom hunters, we are always concerned about picking a poisonous look alike and making a major mistake. This book describes the differences in words and with photographs.

John has included other useful information to help you find morels, such as the best time to look. It goes into detail as to where to look and what kind of trees morels grow in association with.

As an added bonus, John has included some ways to preserve morels and a few recipes.

This book will enable you to distinguish a morel from its poisonous look alikes, species of the *Verpa*, the *Gyromitra* and the *Helvella*.

Another excellent book on morels is Nancy Smith Weber's book on Morels. It is larger and scientific. If you want a smaller, easier to understand inexpensive book, we recommend John Plischke's Morel Mushroom and Their Poisonous Look Alikes. It has 40 pages and is soft cover.

You can purchase a copy of Morel Mushroom and Their Poisonous Look Alikes for \$8 plus \$1.50 shipping and handling. Send your check to John Plischke, 201 Culbertson Ave., Greensburg, PA 15601. This is a limited edition so they will sell out early. Don't wait, buy one today.

LOCUST FUNGUS

During the cicada infestation, have you noticed a fungus growing on them? George Barron in his book, Mushrooms of Northeast North America, mentions a fungus, *Beauveria bassiana*, on cicadas. "The fungus proliferates inside the body of the host and then bursts out between the body segments where it produces a powdery white spore mass."

15% DISCOUNT

Our gracious host, Beechwood Farms Nature Reserve has an excellent nature bookstore and gift shop. When you come to Mushroom Mania 4, you will receive a discount coupon for 15% off at their shop. They will have mushroom books available for sale including the National Audubon Society's Field Guide to North American Mushrooms by Gary Lincoff.

AGARICUS

By
John
Plischke III



They have pink gills that turn brown	Veil cracks and looks like a Conestoga wagon wheel before it disappears	Cap has yellow tones & they like to grow under spruce	Caution the Poisonous Amanita muscara can grow beside it
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*HORSE MUSHROOM

(*Agaricus arvensis*)

(*Psalliota arvensis*)

FAMILY: Agaricaceae

DESCRIPTION: A large smooth mushroom 2 to 6 inches tall. There is no bulb at the base of the stem. It resembles the portabella mushroom that can be bought at the grocery store. It can sometimes be found growing in fairy rings.

Flesh: Its flesh is white and thick.

Cap: From 2 to 8 inches wide. It is white to cream turning darker with age; it can have a yellowish coloring on the cap. It is oval at first becoming convex then flat with age. When mature it is often slightly darker in the middle half of the cap. It is dry to the touch. It is smooth but gets very slightly scaly with age. The skin can be peeled back almost to the middle of the cap.

Sometimes little pieces of the veil are hanging from the edge of the cap. The cap bruises yellow within several minutes on some specimens. In very late fall, once it starts to frost at night, the cap can become alligator skin like from the freezing, once that happens I would not eat a frozen then thawed out specimen.

Gills: At first creamy almost white, not attached to the stalk, then becoming pinkish gray that become brown to blackish brown with age. They are not as pink as the field mushroom. They are crowded. There is often a white cottony veil covering the gills on the younger mushrooms.

Spore Print: Dark brown, chocolate, and almost black.

Stalk: It is white, 2 to 5 inch tall and about 1/2 to 1 1/8 inch thick. It is often thicker near the base and it often remotely resembles a bulb. The older ones have a double ring on the stalk where the veil was connected. The bigger rings can stick out about 1 inch. The center is pithy becoming hollow at maturity. It is smoother above the ring than below but it is still smooth. Sometimes the bottom of the stalk is split. On some specimens the stalk bruises a little yellowish.

Odor: Almond like or anise to mild.

Taste: mild.

and similar to the store bought mushroom.

RANGE: Throughout North America. OH, PA, WV

WHERE TO LOOK: Open grassy areas. It grows under and around mainly spruce trees and sometimes pine trees on the ground in grass. I have also seen it under blue spruce and Scotch pine. Occasionally it can be found under maple and silver maple especially when they are dying. We look for them in cemeteries, fields, lawns, meadows, parks, pastures and people's yards. One can fill a paper shopping bag in 5 minutes if at the right spot. We road hunt for this mushroom. Remember your spots, it will usually be back next year.

HOW OFTEN THEY'RE FOUND: They are common.

HOW THEY'RE GROUPEd: It can be found singly but more often it is found scattered or in large groups where it is found in great quantities.

SOCIAL PLANTS: Grass can be present and is usually mown.

WHEN TO LOOK: April to May then July to October.

September and October are the best months. When I find it during morel season it only occurs at about 10 percent of my spots where I find it in the fall season but in the spring there are usually only 1 to 12 specimens where in the fall at the same spot I may find 50 or more. It usually starts to fruit when the weather starts getting cooler and after rains.

LOOK ALIKES: The edible Meadow Mushroom (*Agaricus campestris*), which is a smaller version. It does not stain yellow in KOH or smell like almonds. The deadly Destroying Angel (*Amanita virosa*) group, which has white gills and a bulb at the base of the stem. Abruptly Bulbous Agaricus (*Agaricus abruptibulbus*), which is smaller and has a bulb at the base of the stalk and grows in the woods and wooded areas. The Poisonous Yellow Foot Agaricus (*Agaricus xanthodermus*) is usually found in the Western United States. It also smells bad or like ink. The Almond Mushroom (*Agaricus subrufescens*) has a biscuit colored scaly cap. The Prince (*Agaricus augustus*) also bruises yellow but it has a brownish scaly cap. The poisonous Woods Agaricus or Sylvan Mushroom (*Agaricus silvicola*) is not as big and is usually found in the woods and it has a bulb and looks more like the *Agaricus abruptibulbus* or *A. pocillator*, which has a bulb. **Caution** cut the unopened ones in half to check for the pink gill color to make sure it is not an amanita.

EDIBILITY: Edible and Choice.

MACROCHEMICAL REACTIONS: The cap turns yellow in KOH

BLACK LIGHT: The cap and stem turn light purple. Areas that are bruised, cracked, or cut open glow yellow.



Horse Mushroom Pizza

Any of the edible *Agaricus* species can be used instead of store bought mushrooms to make it. See the recipe in the Western Pennsylvania Mushroom Club Cookbook



Cut unopened specimens in half to check gill color	Make sure they don't have a bulb at the base	They like grassy areas	They have pink gills that turn brown.
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*MEADOW MUSHROOM

(*Agaricus campestris*)

(*Psalliota campestris*)

OTHER COMMON NAMES: Champignons, Field Mushroom, Pink Bottom, Pinkie

FAMILY: Agaricaceae

DESCRIPTION: It is 1 to 4 inches tall. In the button stage it has a white partial veil. It does not have an almond smell like the horse mushroom or stain yellow in KOH.

Flesh: It flesh is white. The flesh occasionally stains slightly pink when bruised.

Cap: From 1 to 4 inches wide and 5/16 to 1 1/4 inches high. It is globe shaped, then convex, then becoming almost flat. Its edges overhanging when young, they curl down and slightly cover the outer rim of the gill edges. Occasionally on well-matured older specimens the cap becomes upturned. It is whitish with some cream, brown and gray in it after lots of rain you can see the pinkish color from the gills showing through the outer part of the cap. The skin peels back from the outer edge to about the middle of the cap. It is smooth to a hair fibrous and can have some markings on occasion, and can be somewhat wavy but it is soft to the touch.

Gills: Crowded and free at maturity, slightly attached when immature. The gills are light pink when young, bright pink when mature, turning brown with age. Their depth is about the same as the cap thickness from 1/8 to 7/16 inch.

Spore Print: Brownish black and chocolate.

Stalk: From 1 to 2 1/2 inches tall and 1/4 to 3/4 thick. It is white. Sometimes it turns slightly pinkish when cut or bruised. It also has a small fragile ring growing around it, which sometimes gets washed away with rains. It does not have a volva but it can taper off near its base. It is usually slightly smoother above the ring than below. It can be solid or stuffed.

Odor: mild.

Taste: mild.

RANGE: North America. OH, PA, WV

WHERE TO LOOK: It grows on the soil in grassy areas not woods. Look in yards and mown fields, cemeteries, cow and horse pastures, golf courses, meadows, and parks.

Occasionally it is found in cultivated fields. There are trees present in just a few of the spots I collect them but the mushroom is not dependent on them or usually around them. They can be under Scotch pine. Make sure to cut any

unopened ones in half to make sure you don't get any with white gills. We road hunt for this mushroom but only see a few of them from the vehicle because of their size, then we cover the area by foot to spot and collect the additional ones. Often you can pick in the same locations for years.

HOW OFTEN THEY'RE FOUND: It is common.

HOW THEY'RE GROUPEd: It can be found rarely singly and usually in small groups to great quantities. Sometimes they grow in fairy rings.

SOCIAL PLANTS: Grass is usually present and it is usually mown. Sometimes clover, dandelion, plantain and sorrel are present.

WHEN TO LOOK: It can be found August to September and sometimes into October. The best time to look is when it starts getting cooler and 24 to 48 hours after a hard long rain. Once in a while you can pick small quantities of them in late spring.

LOOK ALIKES: The edible Horse Mushroom (*Agaricus arvensis*) is larger and bruises yellow and its stalk is also thicker near the base. The edible cultivated store bought mushroom (*Agaricus bisporus*) which has a 2-spored basidia unlike *campestris*, which has a 4-spored basidia. The False Meadow Mushroom, (*Agaricus aandrewii*) is edible and choice and can only be told apart with a microscope by looking for its cystida. The edible Sidewalk Mushroom (*Agaricus bitorquis*) has a double-edged ring on the stem, which usually tapers off at the base. The Smooth Lepiota (*Lepiota naucina*) has white gills and a white spore print. Amanita species such as the poisonous Destroying Angel (*Amanita virosa*) has a bulb, white gills, a volva and white spore print. Abruptly Bulbous Agaricus (*Agaricus abruptibulbus*) has a bulb at the base of the stem, that can be moat like at the top and grows under trees. It has a much larger skirt like ring on the stem. Poison Pie (*Hebeloma crustuliniforme*). (*Agaricus cupreobrunneus*) has a darker cap that is brownish.

EDIBILITY: Edible and Choice.

MACROCHEMICAL REACTIONS: Ammonia slightly darkens the flesh by gills near the stalk, when cut in half.

BLACK LIGHT: The young specimen caps, gills, and stalks are light purple and on older ones they are medium purple.

The flesh and interior of the stalk is mainly purple with occasional faint yellow on stem and flesh just above the stalk.

SOIL TEMPERATURE: 70 degrees.

COOKING AGARICUS



Basic Cooking Instructions for *Agaricus arvensis*, *A. campestris*, and *A. bitorquis*.

COOKING INSTRUCTIONS: It can be used in any ways that store bought mushrooms are used, but it has a stronger and much superior flavor. It is good cooked and put on pizzas, in roasts, breaded, stuffed, and fried in butter and garlic added if desired. It can be used in soups, stews, gravies, and stir-fries. It is excellent in gravy over roast. It can also be grilled. The caps can be stuffed with sausage. It shrinks to about 1/3 of its size when cooked. The more mature ones with the darker gills are more flavorful although I prefer them when the gills just turn pink.



They are meaty mushrooms	It has a double-edged ring on the stalk	Grows in hard packed soil	The stalk tapers off at the base
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*SIDEWALK MUSHROOM

(*Agaricus bitorquis*)

(*Agaricus rodmani*)

FAMILY: Agaricaceae

DESCRIPTION: It gets its common name because it often grows near sidewalks. It has a white veil. It seems to be much heavier and meatier than the field mushroom. When picking them it is hard to get the entire stalk out of the soil because it lays so low to the ground and makes it difficult to get your fingers under the cap to get hold of it.

Flesh: It is thick and white. It does not bruise.

Cap: 1 1/2 to 6 inches wide. It is an off white color, often with cream and grayish tones.

Gills: They are pink and turn gray-brown with age and free.

Spore Print: blackish brown.

Stalk: from 3/4 to 2 inches long and 3/8 to 1 1/4 inch wide. It has a double-edged ring. It is white and smooth. Often it is wider in the middle where the ring is located. It tapers off at the base.

Odor: mild. *Taste:* mild.

RANGE: North America. OH, PA, WV

WHERE TO LOOK: On packed soil. Look in the section of grass that is between the sidewalk and the curb and grassy areas in parks that are well used. When looking for it, it is harder to spot than the field mushroom because it tends to lie very low to the ground. Often one must be almost on top of it to spot it.

HOW OFTEN THEY'RE FOUND: It is uncommon.

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

SOCIAL PLANTS: Grass can be present.

WHEN TO LOOK: May - June then September - October

LOOK ALIKES: The edible Meadow Mushroom or Field Mushroom (*Agaricus campestris*). Poisonous (*Amanita sp.*). (*Agaricus bernardii*) turns pinkish red when cut in half.

EDIBILITY: Edible and Choice.

MACROCHEMICAL REACTIONS: it does not turn yellow in KOH.

For color photos from this article please see the Western PA Mushroom Clubs site at Yahoo Groups. The Photos are in the photo section. Go to our website at www.wpmc4.homestead.com and click on Yahoo Groups.



The gills can be an unusual pink color	Its cap is biscuit colored	It can smell like almonds	It grows under spruce
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*ALMOND MUSHROOM

(*Agaricus subrufescens*)

(*Pholiota fulvosquamosa*) (*Psalliota subrufescens*)

FAMILY: Agaricaceae

DESCRIPTION: From 4 to 6 inches tall. Its veil edge closest to the cap margin is brown about 1/8 to 1/4 of the way in then it becomes white.

Flesh: Its flesh is white to very light beige with a hint of pink.

Cap: 3 to 6 3/4 inches wide and the biggest one was 1 3/16 inch thick. It is a biscuit color with darker somewhat scaly areas.

Gills: Free. They are whitish then deep pink with a hint of red then brown with age.

Spore Print: Dark brown.

Stalk: 2 to 6 inches tall and 3/8 to 3/4 inch wide.

Odor: mild to like almonds. *Taste:* Mild to like almonds.

RANGE: Eastern United States. OH, PA, WV

WHERE TO LOOK: on the soil under evergreens such as spruce.

HOW OFTEN THEY'RE FOUND: uncommon.

HOW THEY'RE GROUPED: singly to in small groups.

SOCIAL PLANTS: grass can be present.

WHEN TO LOOK: fall.

LOOK ALIKES: The edible Horse Mushroom (*Agaricus arvensis*). The Eastern Prince (*Agaricus placomyces*). The Prince (*Agaricus augustus*). (*Agaricus hondensis*).

EDIBILITY: Edible.

MACROCHEMICAL REACTIONS: Ammonia and Ammonium Hydroxide do not have a reaction. Ferrous sulfate discolors the flesh slightly and lightly olives the cap after a few seconds. Formaldehyde makes the cap orangish brown. KOH and Sodium Hydroxide makes the flesh yellow then yellow brown but it only darkens the cap and stalk. Melzer's Reagent reddens the cap but reddish browns the flesh and reddening the stalk. Muratic acid darkens the flesh, cap and stalk. Sulfuric acid darkens the cap, flesh, and stalk.



What A Treat!!!

Stuffed Horse Mushroom Caps with Cherry Tomatoes



*THE EASTERN PRINCE

(*Agaricus fuscofibrillosus*)

FAMILY: Agaricaceae

DESCRIPTION: It is 2 to 4 ½ inches tall. Its flesh is white and bruises pinkish brown and it is about as thick as the gills. **Cap:** From 1 3/8 to 2 7/8 inches wide and 3/8 to ½ inch tall. Its skin peels back to the knob. It is convex becoming almost flat with age. It has a darker colored knob in the middle of the cap. It has brownish flecky scaly skin.

Gills: Almost white becoming pink then brown and up to 3/8 inch deep. They are free and crowded

Spore Print: Brown.

Stalk: From 1 5/8 to 3 1/4 inches tall and 5/16 to 5/8 inch wide. It bruises somewhat brownish. It is hollow. It's fibrous and whitish in color. Its ring is delicate and sticks out up to ½ inch. It is narrower near the top getting wider near the almost bulb like base.

RANGE: North Eastern United States. PA, OH, WV

WHERE TO LOOK: In grass under pine. In woods.

HOW OFTEN THEY'RE FOUND: It is uncommon.

HOW THEY'RE GROUPED: It is found scattered or in groups.

SOCIAL PLANTS: Plantain, dandelion present. It can be growing on soil in just needles.

WHEN TO LOOK: July, August, and September.

LOOK ALIKES: The edible Prince (*Agaricus augustus*). The edible Amber Staining Agaricus (*Agaricus albolutescens*).

EDIBILITY: Unknown.



*WOOD MUSHROOM

(*Agaricus silvaticus*)

FAMILY: Agaricaceae

DESCRIPTION: It has a white veil. Turns reddish when cut.

Cap: It has pinkish to pinkish-brown scales.

Gills: white when still covered by the veil turning brownish.

Stalk: is usually larger at the base.

Odor: mild. **Taste:** mild.

RANGE: North America. PA, OH, WV

WHERE TO LOOK: under deciduous trees such as oak and conifers. In well rotted mulch piles that have almost turned into soil.

HOW OFTEN THEY'RE FOUND: uncommon.

HOW THEY'RE GROUPED: singly to in small groups.

WHEN TO LOOK: fall

EDIBILITY: Unknown.

Crimini Mushrooms from the Grocery Store



Did you know that the Cultivated White Button Mushroom, the Crimini Mushroom and the Portabello Mushroom are all the same mushroom? They are all (*Agaricus brunnescens*) = (*Agaricus bisporus*). The main difference is how large they let them grow. Other factors such as the amount of lighting that they receive at the mushroom farm can affect their appearance.

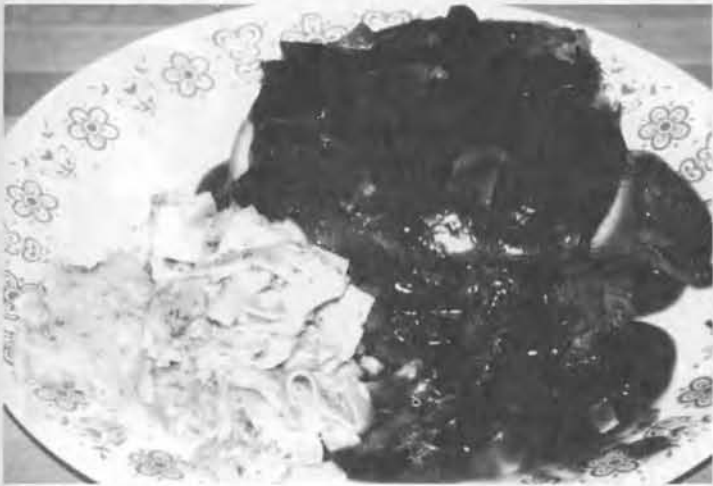
If you think that the cultivated ones taste good, the wild *Agaricus* taste even better. If you are lucky, the cultivated mushroom can even be found in the wild.



Horse Mushroom Goulash

I won't give you the recipe here, but it's in the Western Pennsylvania Mushroom Club Cookbook.

Wow. This is really good!!



Agaricus Hot Roast Beef Sandwich

To make this dish just cook up your Agaricus in a pan with butter then add your cooked mushrooms to the pan of gravy. If you want to use them over a roast, see the recipe Roast With Mushroom Gravy in the club cookbook.



***FLAT TOPPED AGARICUS**

(Agaricus placomyces)

(Psalliota placomyces)

FAMILY: Agaricaceae

DESCRIPTION: It is 2 to 5 inches tall.

Flesh: Its flesh is white and bruises yellowish.

Cap: Its cap is 1 5/16 to 4 inches wide and 3/8 to 1/2 inches tall.

The cap is brownish gray.

Gills: The gills are from 1/16 to 5/16 inches deep. The free gills are whitish then pinkish then turning brown colored when fully mature.

Spore Print: Its spore print is purple brown to brownish.

Stalk: Its stalk is 2 to 5 inches high and 3/8 to 5/8 inches wide. It has a small ring on it.

Odor: mild *Taste:* mild

WHERE TO LOOK: They grow on the soil in deciduous and mixed woods. I usually find it under spruce but also under deciduous trees.

HOW OFTEN THEY'RE FOUND: Occasional to common.

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

SOCIAL PLANTS: Usually none.

WHEN TO LOOK: July - October

EDIBILITY: Its edibility is unknown.



***(Agaricus porphyrocephalus)**

FAMILY: Agaricaceae

DESCRIPTION: This mushroom resembles a meadow mushroom but has a different spore size and color.

Flesh: Its flesh is white.

Cap: has reddish brown to light brownish fibers or scales.

Gills: pink becoming brown with age.

Odor: mild. *Taste:* mild.

RANGE: is not yet known.

WHERE TO LOOK: in grassy areas in parks and yards.

HOW OFTEN THEY'RE FOUND: It is rare.

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

WHEN TO LOOK: In our area, it is found in October.

EDIBILITY: It is edible.

Sliced Meadow Mushrooms



Grilled Agaricus Sandwich with Swiss and Roasted Peppers





***(Agaricus macrosporus)**

FAMILY: Agaricaceae

DESCRIPTION: it looks like a horse mushroom but when its veil cracks it does not look like a cogwheel. Its spores also differ.

Flesh: Its flesh is white.

Cap: It is convex becoming almost flat with age.

Gills: They are pinkish turning brown with age.

Spore Print: Dark brown.

Stalk: it has a ring on it.

WHERE TO LOOK: it grows in grassy areas under spruce.

HOW OFTEN THEY'RE FOUND: common.

HOW THEY'RE GROUPED: singly to scattered or in groups

WHEN TO LOOK: April-May then July-October.

LOOK ALIKES: The Horse Mushroom (Agaricus arvensis).

EDIBILITY: edible and choice.



***(Agaricus bernardii)**

FAMILY: Agaricaceae

DESCRIPTION: when young only top of cap is visible on the soil.

Flesh: Its flesh is white but turns pinkish red when cut.

Cap: It is convex becoming almost flat with age. It is tannish brown. It can be a little bit scaly looking. It has an incurved margin when young.

Gills: pinkish becoming brown with age.

Spore Print: brownish-black.

Stalk: it has a ring.

Odor: it smells like brine.

WHERE TO LOOK: on the soil under spruce.

HOW OFTEN THEY'RE FOUND: uncommon.

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

WHEN TO LOOK: May.

LOOK ALIKES: (Agaricus bitorquis).

EDIBILITY: It is edible and good. Do not add salt.



***(Agaricus cupreo-brunneus)**

FAMILY: Agaricaceae

DESCRIPTION: this mushroom looks like a meadow mushroom but it is brownish colored.

Flesh: Its flesh is white.

Cap: It is brownish. Its cap is convex becoming almost flat with age. It is similar in size and shape to the field mushroom.

Gills: They are pinkish turning brownish with age. They are not attached to the stalk.

Spore Print: brownish black.

Stalk: 1 to 2 1/2 inches tall and 1/4 to 3/4 thick. It is whitish. It has a small fragile ring growing around it.

Odor: mild. **Taste:** mild.

WHERE TO LOOK: in lawns and other grassy areas.

HOW OFTEN THEY'RE FOUND: uncommon.

HOW THEY'RE GROUPED: in small groups.

WHEN TO LOOK: It can be found August to September and sometimes into October.

LOOK ALIKES: The Meadow Mushroom (Agaricus campestris).

EDIBILITY: edible and choice.



***ABRUPTLY-BULBOUS AGARICUS**

(Agaricus abruptibulbus)

(Agaricus abruptus)

(Psalliota abruptibulba)

FAMILY: Agaricaceae

DESCRIPTION:

Flesh: Its flesh is white

Cap: 1 5/16 to 5 inches wide.

Gills: they are whitish then pinkish then brown

Spore Print: brownish.

Stalk: 2 to 6 inches tall

WHERE TO LOOK: on the soil in the woods.

HOW OFTEN THEY'RE FOUND: occasional.

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

WHEN TO LOOK: July-October.

EDIBILITY: not recommended.

Editor's Note: John Plischke has been a guest mycologist for NAMA affiliated clubs. He has won over 30 awards for his mushroom photography, including 7 last year alone in the NAMA Photography Contest. He will present a program at the NAMA national foray in Oregon this fall.

WILD MUSHROOM COOKBOOK FOR SALE

The Mushroom Cookbook of the WPMC is for sale. This 40-page soft cover book is 5 1/2 by 8 1/2 inches in size. It is packed full of 50 great wild mushroom recipes. Thanks to everyone who submitted recipes to make this project a success.

You can have your Mushroom Cookbook for \$6, tax included, plus shipping and handling of \$1.50. Club member's cost is \$5, tax included, plus shipping and handling of \$1.50. Please send a check payable to the Western Pennsylvania Mushroom Club to Kim Plischke, 129 Grant Street, Greensburg, PA 15601.

You can save the shipping and handling charges by picking up a copy of the cookbook at one of our club meetings or at some of our club walks or events.

The cookbook can also be purchased at the Beechwood Farms Nature Reserve at their wonderful nature store.

NEW WEBMASTER

We greatly appreciate that the very talented Elizabeth Barrow has become the club's new webmaster. Our website is at:

<http://www.wpmc4.homestead.com> The last 12 months we had 4500 visits to our website.

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

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

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

ARTICLES WANTED

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

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

DONATED MORELS

We would like to thank John and Kim Plischke for donating \$160 worth of morels for cooking at Mushroom Mania 4. Anyone else who is interested in donating fresh, frozen, or dried mushrooms for Mycophagy at Mushroom Mania 4 please call Becky Plischke at *82-724-834-2358 or email: morelbp@aol.com Make sure one of our club mycologists has identified them.

TAKE US FOR A WALK

If you want to lead a mushroom walk in your backyard or area, we would be glad to come. Find a place to have a walk and scout it out. If it is a park or nature area, make sure we are permitted to collect mushrooms there. Call our Walk & Foray Chairman, John Plischke III at 724-832-0271 or email fungi01@aol.com He will put the walk on our schedule. Club Identifiers will help with the identification.

WILD MUSHROOM COOKBOOK Volume 2

Calling everyone who cooks with wild mushrooms! Write down those recipes you use. Start experimenting with some of those delicious wild mushrooms you find. We cannot use copywrited material. Have you adapted a recipe that you have tried or created some of your own? We have received many compliments on Volume 1; let's make Volume 2 even better.

Send your recipes to Becky Plischke at morelbp@aol.com or mail to 129 Grant St, Greensburg, PA 15601.

GET INVOLVED

If you would like to get even more involved with our mushroom club, Club President, Dick Dougall is looking for a few good men and women to be committee chairpersons and members. Call Dick at 724-486-7504 or email him at rsdme@imap.pitt.edu

FOR SALE

Besides our Wild Mushroom Cookbook, the club also has loupes for sale. This inexpensive loupe will help you more clearly see the intricate details of the mushroom. We also have boxes of small Waxtex bags to keep the mushrooms from deteriorating, as in plastic bags. Each box has 60 wax paper bags.

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.wpmc4.homestead.com> and click on the link to the Yahoo Groups.



135 people walked with us at Mingo Creek County Park. They saw a slide show on morels and their poisonous look-alikes. We hunted and identified mushrooms.

You are invited to come learn mushrooms with us.

July 20 - Cook Forest State Park, Clarion County. Meet John Plischke and John Plischke III. Stop at the park office for exact location. Meet for a slide show, walk and identification from 3:00 -6:00 pm. At 9:00 pm will be a mushroom slide show at the park amphitheater. We are going to camp for the weekend, stop and say hello. Cook Forest is one of the premier mushroom spots in western PA with a wide variety of species found there. From Clarion, take Rt. 66 north to the park.

<http://www.dcnr.state.pa.us/stateparks/parks/cookforest.htm>

July 26 - Locust Lake State Park, Schuylkill County. Meet John Plischke and John Plischke III. Walk at 4:00 pm to ??, check at the park office for location. We will have a slide show at 8:00 pm at the park amphitheater. They have 282 modern campsites, an excellent fishing lake, swimming, and hiking. There is a mixed oak forest including red, white and chestnut oak, sycamore, birch, maple, red and white pine, hemlock, Japanese and European larch, Norway and white spruce. Take I-80 to I-81 south. The park is two miles southwest of the PA Route 54 Interchange of I-81. <http://www.dcnr.state.pa.us/stateparks/parks/l-lake.htm>

July 27 - 10:00-12:00(?), Blue Run Trail, Allegheny County. Meet Dorothy and Robert Fornof at Beechwood Farms Nature Reserve and then proceed to Blue Run Trail. This has been a perennial favorite spot of ours to find mushrooms. Even if the weather is dry, we seem to do very well with a variety of species.

July 27 - Promised Land State Park, Pike County. Meet John Plischke and John Plischke III. This is one of the biggest PA State Parks. We will have a walk in afternoon and a slide show in the evening. Although we have never hunted this park before, this is the area where the New Jersey Club holds one of its major forays. About 3,000 acres in size, Promised Land State Park is in the Pocono Plateau and is surrounded by 12,464 acres of Pennsylvania's Delaware State forest, including a natural area. The forest consists primarily of beech, oak, maple and hemlock trees. Take I-80 to exit 151B, on the left towards Wilkes-Barre. Merge onto I-81 north. Take exit 187 towards I-84. Merge onto I-380 S. Take I-84 E towards Milford. Merge onto I-84 E. Take the PA-390 exit, exit number 26, towards Promised Land State Park/Tafton. Turn Right onto PA-390. <http://www.dcnr.state.pa.us/stateparks/parks/p-land.htm>

August 3 - 1:00-??, McConnell's Mill State Park, Lawrence County. Meet Bob Lucas and Elizabeth Barrow. We will walk and identify mushrooms we find. Take I-79 to Exit 29, Rt 422W and go toward New Castle. In 1.5 mi., Rt 422 crosses Rt. 19. Just 0.3 mi. beyond this intersection is the park entrance on the left. Follow this road for 1.1 mi. to a large picnic and parking area on the right.

August 7, Wednesday - 7:00 pm -??, South Fayette Township Park, Allegheny County. Meet John Plischke and John Plischke III. We will search for mushrooms, identify them, and have a slide show. From I-79, get off the Bridgeville Exit, turn right onto Rt. 50. Come to a T, turn right onto Washington Pike, proceed for 2.1 miles, turn left on Boyce Road, go .2 mile, onto Longshradar. Go to stop sign, turn right onto Greenwood, go past 10 houses on right side and find entrance to Park.

August 10, 9:30 am- 3 pm - McKeever Environmental Center, Mercer County. Meet Walt Sturgeon. Walt is our club's Scientific Advisor and a NAMA award-winning photographer. The day will consist of a slide program, collecting forays and an identification session. Participants will learn about edibility, folklore and ecology. Forms, colors, tastes, oxidation reactions and collecting tips will be part of the workshop. McKeever

charges a \$3 fee for everyone. From I-79 (EXIT 130): Follow Rt. 358 East toward Sandy Lake for approximately 3½ miles to where you will see the McKeever Center entrance on your left.

<http://www.mckeever.org>

August 17 - 10:00 -12:00(?), Trillium Trail and Scott Park, Allegheny County. Meet **Dick Dougall** and **Dick Duffy** at Beechwood Farms Nature Reserve and then proceed to Scott Park.

August 18, 12:00 - 5:00 pm: Meet the **Mycological Association of Washington** for a Mushroom Fair, held at the Visitor Center at Brookside Gardens, 1800 Glenallan Ave, **Wheaton, MD**. Guest mycologist will be **John Plischke III**. Contact Paul Goland hardscrabble@mountain.net for details.

<http://maw.freesevers.com> Free and open to everyone.

August 23-24 – Prince Gallitzin State Park, Cambria County. Meet **John Plischke** and **John Plischke III** Friday will be a mushroom slide show at the park amphitheater at 8:30 pm. The next day, Saturday, we will walk, hunt and identify mushrooms from 3:30 pm- ?? We will be camping at the campground for the weekend. Take Rt. 22 and right before you get to Ebensburg take 219 north. At Carrolltown, turn onto state route 4015, at Patton; take state route 1021 to the park.

<http://www.dcnr.state.pa.us/stateparks/parks/p-gall.htm>

August 28, Wednesday – 7:00 pm - ?? Beechwood Farms Nature Reserve, Allegheny County. Meet **Dick Dougall** and others who will present a mushroom program at the regular scheduled meeting of the Audubon Society of Western PA. See the Meetings & Program page for directions.

August 29, Thursday – 7:00 – 10:00 pm Alameda Park, Butler County. Meet **John Plischke** and **John Plischke III** Meet at the Carousel Center for a mushroom walk, identification and slide show. Follow Route 8 North to the Lyndora Exit. (Hansen Ave.) You must be in the left hand lane to exit into Lyndora. Follow Hansen Ave. until it "T"s with New Castle Road (Route 356). At the light, turn left. At the third light on New Castle Road, turn right onto Alameda Park Road. There will be a Burger King on your right. The Carousel Shelter will be on your left at the second stop sign.

August 31- Blue Knob State Park, Bedford County. Meet **John Plischke** and **John Plischke III** at the park amphitheater. Walk, hunt and identify mushrooms from 3:00 pm - ?? At 8:00 pm more mushroom identification and a slide show and talk. Take the Pennsylvania Turnpike to Bedford, Exit 11. Go north on I-99 to Route 869 west (at Osterburg). Follow Route 869 to Pavia, then follow signs through Pavia to park.

September 6-8 – Camp Sequanota, Somerset County, near Donegal, PA. Meet the **Mycological Association of Washington** for the weekend. Details will be on our website and Yahoo groups as soon as they are available. <http://maw.freesevers.com>

September 14 – Mushroom Mania 4 at Beechwood Farms Nature Reserve Get your reservations in early, we expect to sell out and have to turn people away. See article and registration form in the newsletter. This will be a fantastic day of Fungi, Fun and Friends. Don't miss it.

September 21 – Deer Lakes Park, Allegheny County, Russelton. Meet **Dorothy and Robert Fornof**. From the PA Turnpike get off at the Allegheny Valley Exit 5. Turn toward New Kensington. Turn left onto Route 28. Follow to Pearl Avenue and turn left. Continue on Pearl Ave, it becomes Russelton Road. In Russelton, turn right at the first intersection, look for a drug store, bank and liquor store and turn right. Go a short distance you will see a Deer Lakes Park sign, turn left into the park. Just past the first lake, there is a large parking lot; meet there.

September 19-22 – North East Mycological Federation Foray, Ellenville, NY at the Nevele Grande Resort & Country Club. The federation consists of 20 mushroom clubs, including our own. The purpose of NEMF is to have this one huge foray. 180-250 mushroomers attend this foray every year. See their website for details <http://uhoffmann.home.mindspring.com/nemf2002/> Price: single occupancy \$435

September 27-29. – Beaver Creek Presbyterian Church Camp near East Liverpool, Ohio. Meet the **Ohio Mushroom Society** for its big fall foray. Dr. Britt Bunyard will speak on insects and fungi. More information as it becomes available. It is about 65 miles, an hour and 25 min. from Pittsburgh. It is just off Rt. 170 north of Calcutta on Duke Road. <http://www.denison.edu/ohmushroom>

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

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Western Pennsylvania Mushroom Club
1413 Parkmont Road
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MEETINGS/PROGRAMS
WALKS & FORAYS**