



# WESTERN PA



# MUSHROOM CLUB

Volume 4, Issue 3

Editor: Becky Plischke

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President: Dick Dougall

V Pres: Glenn Carr

Sec: Joyce Gross

C Sec: Valerie Baker

Treas: George

## GARY LINCOFF

### MID-ATLANTIC MUSHROOM FORAY BIGGER & BETTER THAN EVER

Last year's Mid Atlantic Mushroom Foray (MAMF) was the largest mushroom club foray in the ten-state area. We sold out with 150 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!

The MAMF will be held on September 20 at the Econolodge off the I-76 (PA Turnpike) exit 4, Butler Valley. Take Route 8 South, towards Pittsburgh. The hotel is 200 yards on the right. [www.econolodge.com](http://www.econolodge.com) 1-800-426-6539

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:

Morel Dip	Marinated Mushrooms
Chanterelle Dip	Chicken and Morels
Boletus Separans Soup	Myan Enchiladas
Sparassis Cheese Squares	Stuffed Mushrooms
Chanterelles in Cream Sauce	
Oysters & Crab in Béarnaise 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 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!**

## MID ATLANTIC MUSHROOM FORAY GARY LINCOFF, PRINCIPAL MYCOLOGIST



Gary Lincoff will return as the principal mycologist at the Mid Atlantic Mushroom Foray on September 20. 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. 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 tremendous 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 (12 hours of mushroom heaven) event is a real bargain.

You will be taught mushrooms by top national and many regional mushroom experts. There will be 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 5-10 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 12 hours of mushrooming, mushroom tasting and good friendship, **but if you send your reservation today, we will include a free membership in the Western 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 30 club walks and forays 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 and signed 2004 Membership form and Mid Atlantic Mushroom Foray registration **by August 15, you can have both MAMF and a club membership for just \$38. A Club family membership and two tickets to MAMF would be just \$66.**

Many mushroom events that don't have near as much happening as MAMF cost \$150 or more. This is a very special bargain where you will have the opportunity to learn mushrooms at a very reasonable price.

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 MAMF Registration Form for details.**

## MID ATLANTIC MUSHROOM FORAY TENTATIVE SCHEDULE

- 7:30-8:15 Registration
  - 7:45-8:30 Sales Table Open
  - 8:30-8:32 President's Welcome
  - 8:32-8:34 Introduction of Mycologists
  - 8:35-8:40 How to Collect Mushrooms
  - 8:40-8:45 Organize Walks
  - 8:45-8:55 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 or go to one of the nearby restaurants.
- 12:25-1:00 Sales Table Open
  - 1:00-2:00 Gary Lincoff Slide Show and Talk
  - 2:00-2:05 Organize Walks
  - 2:05-4:00 Collect Mushrooms
  - 2:05-6:15 Mushroom Identification
- Identification Team identifies the collection and puts them on display for you to learn
- 2:10-3:00 Cooking with Mushrooms by Gordon Callahan (limited to 25 people)
  - 3:00-4:30 Mushrooms Under the Microscope
  - 3:30-4:30 Jon Ellifritz Slide Show & Talk
  - 4:00-7:00 Review the Collection
  - 4:30-5:30 Bill Roody Slide Show & Talk

- 5:35-6:15 Mushroom Tasting - Mycophagy
- 5:30-6:15 Sales Table Open
- 6:30-7:00 Gary Lincoff Table Walk
- 7:00-7:30 Clean-Up (everybody helps)
- 7:30 Leave or come to the party in the lounge and socialize (even if you have a 4 hour drive, you can be home by 11:30)

## 3 DAY FORAY OR COME FOR THE DAY—TAKE YOUR PICK

This year's foray will be held at the Econolodge off the I-76 (PA Turnpike) exit 4, Butler Valley. Take Route 8 South, towards Pittsburgh, the hotel is 200 yards on the right. One to 4 people, \$54 plus tax per day. Contact them if you wish to stay at 1-800-426-6539 or [www.econolodge.com](http://www.econolodge.com) Mention that you will be attending the foray when you make your reservation. The rooms are large and they each have 2 double beds.

We will have a much larger area for mushroom presort and display than last year. **Many of us will be socializing at the motel lounge on Friday evening. We expect that a large number of people will be staying the three days, but there is no problem, if you, just like last year come for the day.**

Saturday evening at 7:30 many will proceed to the lounge where we will again socialize.

Sunday morning the collection will again be open for viewing until 10:30.

If anyone has any questions, you should contact Foray Chair, John Plischke at [morelbp@aol.com](mailto:morelbp@aol.com) or 724-834-2358.

## 200 YEARS IDENTIFICATION EXPERIENCE TO HELP YOU LEARN MUSHROOMS

The foray is blessed with many experienced mycologists who can identify hundreds and hundreds of mushrooms. The following is a brief synopsis of some of the Mycologists who will be working the identification tables.

**Gary Lincoff – Principal Mycologist**

**Bill Roody – Special Guest Mycologist** - is a



Mycologist and Field Biologist with the Non Game and National Heritage Programs at the West Virginia Division of Natural Resources. For more than 20 years he has studied and photographed wild mushrooms. Bill is a perennial winner in the North American Mycological Association Photo Contest.



## \*CHANTERELLE

(*Cantharellus cibarius*)

**OTHER COMMON NAMES:** Girolle, Golden Chanterelle, Pfifferling

**FAMILY:** Cantharellaceae

**DESCRIPTION:** It is from 1 to 3 1/2 inches tall. You may have seen it cooked by a gourmet chef on TV while watching the food network or WQED. I know Emeril uses them a lot. I have picked as many as a cooler full at a good spot.

**Flesh:** Its flesh is white to occasionally faintly yellowish and thick.  
**Cap:** 1/2 to 5 3/4 inches wide and 3/16 to 1/2 inch thick. It is an orangish yellow color almost like an egg yoke. It is convex becoming almost flat with an inrolled margin then the cap margin becomes upturned and wrinkly, wavy, lobed, and irregular when it becomes a little past prime. It is often sunken in the center slightly at maturity. The cap is round to oval and smooth.

**Fertile Surface:** They are slightly lighter than the cap color usually yellowish orange. It does not have true gill but ridges or veins. Its ridges descend part way down the stalk and they branch and fork on the outer edge of the cap. These ridges can be cross-veined.

**Spore Print:** creamy to light yellow.

**Stalk:** 1/4 to 3 inches tall and 3/16 to 1 3/8 inch wide. It is yellowish orange. It bruises a little darker orange. It is circular but often ovalish and it is smooth. The stalk is often narrower at the base but it can be even or even occasionally wider.

**Odor:** Fruity and sometimes a little like apricots. **Taste:** mild.

**RANGE:** North America and Europe. NJ, NY, OH, PA, WV

**WHERE TO LOOK** on the soil under Oak, Beech, and occasionally Hickory trees. Maple and cherry are often nearby trees but not the host tree. They usually can be found in quantity. They usually come back in the same spot for years. I have been picking some of my spots for over 15 years now. They can be found in the middle of the woods but I prefer looking in semi-open wooded areas especially at cemeteries and parks. I usually find them where there are a good number of trees yet there is grass underneath them and the park mows there. Picnic areas are often ideal. Sometimes there is leaf litter present. They have been reported under conifers but I cannot confirm it.

**HOW OFTEN THEY'RE FOUND:** It is common.

**HOW THEY'RE GROUPED:** They can be found singly, scattered or in small groups. They can be found singly on occasion but they are growing scattered in an area. One of my typical collecting spots would be an area that is about 70 feet long. I go along with my basket and knife and stop and pick one here, two there and 12 there by the time I picked all the mature ones I would hopefully have a hundred or more.

**SOCIAL PLANTS:** moss or grass is often present.

**WHEN TO LOOK:** The very end of June - September.

**LOOK ALIKES:** The edible Smooth Chanterelle (*Cantharellus lateritius*) has less distinct veins that are smooth. The edible White Chanterelle (*Cantharellus subalbidus*), which grows in the Pacific Northwest, is white. The edible Cinnabar-Red Chanterelle (*Cantharellus cinnabarinus*) which differs by being pinkish colored. The poisonous Jack-O-Lantern (*Omphalotus olearius*) has definite gills and is usually much larger. It grows on wood and when fresh it will glow in a dark room once your eyes become adjusted. The poisonous Scaly Vase Chanterelle (*Gomphus floccosus*), which can cause digestive problems, has a scaly top. The edible Lobster Mushroom (*Hypomyces lactifluorum*) is a mold that grows on white *Lactarius* sp. and *Russula* sp. The edible False Chanterelle (*Hygophoropsis aurantiaca*), which differs by having true gills instead of ridges. The unknown edibility Flame Colored Chanterelle (*Cantharellus ignicolor*). The edible Pig Ear (*Cantharellus clavatus*). The Golden Chanterelle (*Cantharellus lutescens*). The Horn of Plenty (*Craterellus cornucopioides*). The Black Chanterelle (*Craterellus cinereus*). The edible Trumpet Chanterelle (*Cantharellus tubaeformis*) whose stem is hollow and it has more veins. The Trumpet Chanterelle (*Cantharellus luteocomus*). The edible Small Chanterelle (*Cantharellus minor*). The edible Yellow Footed Chanterelle (*Cantharellus xanthopus*). Yellow Clitocybes such as (*Clitocybe clearia*). Waxycaps such as (*Hygrocybe flavescens*). (*Lactarius alnicola*). (*Leucopaxillus albissimus*). Gymnopilus species such as (*Gymnopilus spectabilis*).

**EDIBILITY:** Edible and Choice.

**COOKING INSTRUCTIONS:** They can be fried in butter or cooked with eggs. You can add a touch of honey or vanilla to remove any bitterness. They are good in casseroles. Remember to cook your chanterelles on low heat since they tend to become leathery on high heat. They can be threaded on strings and dried for future use but these mushrooms become somewhat leathery after drying so make sure to re-hydrate them long enough, or to chop them up really fine before using them. They can also be preserved by sautéing them in butter and freezing them. They are also great breaded or made into dip.

**MACROCHEMICAL REACTIONS:** Ammonia had no reaction.

**BLACK LIGHT:** The cap purplish with some orange. The cap margin orangish. The gills pinkish violet on older specimens and yellowish on fresh ones. The stalk is orangish with a few yellow colored patches.

## BREADED CHANTERELLES



Breaded Chanterelles are very delicious and easy to make.

## CHANTERELLE DIP



This excellent dish was served at mushroom mania. The recipe is in the club cookbook

## SAUTED CHANTERELLES FOR DIP



Sautéing the chanterelles is the first step of making the dip. Use a food processor to chop up the mushrooms really fine.

## CHANTERELLES & CORNISH GAME HEN



Cornish Game Hen stuffed with Chanterelle Stuffing is a real treat. For The recipe see the book Edible Wild Mushrooms of North America by David Fisher and Alan Bessette.



## \*CINNABAR RED CHANTERELLE

(*Cantharellus cinnabarinus*)

**OTHER COMMON NAMES:** Pink Chanterelle, Red Chanterelle

**FAMILY:** Cantharellaceae

**DESCRIPTION:** It is not as meaty as *Cantharellus cibarius* or The Smooth chanterelle.

**Flesh:** is whitish to pinkish.

**Cap:** 3/8 to 1 3/4 inch wide and 3/16 to 1/4 inches thick. It is pinkish to pinkish red. It is convex becoming somewhat flat and sunken in the center with age. Its margin is inrolled when young and becomes wavy with age.

**Fertile Surface:** They are similar in color to the cap but are often a little lighter in color. The underside has ridges rather than gills. They descend part way down the stalk. The ridges are cross-veined and forked.

**Spore Print:** Whitish-pink but I am not sure if juice had an effect.

**Stalk:** 1/2 to 1 3/4 inches tall and 1/8 to 3/8 inch wide. It is pinkish.

**Odor:** mild.

**Taste:** mild.

**RANGE:** Eastern United States and Canada. PA, OH, WV

**WHERE TO LOOK:** On soil. Look along trails and paths in parks under oak. Semi-open woods and fully wooded areas.

They usually come back in the same spot for many years. I have been picking one location for ten years. Also on mossy banks along streams.

**HOW OFTEN THEY'RE FOUND:** It is common but not as common as the larger orange chanterelles.

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

**SOCIAL PLANTS:** Moss is often present.

**WHEN TO LOOK:** July - October.

**LOOK ALIKES:** (*Hygrophorus* sp.) and (*Hygrocybe* sp.) tend to be waxier to the touch.

**EDIBILITY:** Edible and Choice.

**COOKING INSTRUCTIONS:** Some people consider this Chanterelle inferior in taste to (*Cantharellus cibarius*) but I think it has a much superior more delicate taste. It is good in eggs or in omelets or just fried in butter. Use as you would the Chanterelle.

**MACROCHEMICAL REACTIONS:** Ammonia and Ammonium Hydroxide do not have a reaction. Ferrous sulfate, Formaldehyde, KOH, Sodium Hydroxide, Muratic acid, and Sulfuric acid discolors it slightly. Melzer's Reagent makes it brownish orange. Iodine makes it brownish orange.

**BLACK LIGHT:** Outside pinkish, inside yellowish interior flesh of stalk is yellow at places.



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

**Saturday, Sept. 20**

**7:30-8:15 Registration**

**8:30-7:30 Program**

**COMBINATION REGISTRATION AND MEMBERSHIP FORM  
INCLUDES SPECIAL OFFER FOR NON CLUB MEMBERS**

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



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



**Special guest mycologist, Bill 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. Bill, with Alan & Arleen Bessette, wrote, *North*

*American Boletes*, which is destined to be a must have for amateur mycologists. His new book, *Mushrooms of West Virginia and the Central Appalachians* has just been released.



Let the hunt  
begin!

**FUNGI  
FUN  
FRIENDS**



Cost is only \$50 at the door. If pre-registered and paid by August 15 the cost is \$38 each or 2 for \$66 or 3 for \$89 plus an added bonus of a 2004 Club Membership. This form is an application for the Third Annual

Gary Lincoff Mushroom Foray and 2004 Club Membership.

If you have any questions contact Chairman John Plischke at 724-834-2358 or [morelbp@aol.com](mailto:morelbp@aol.com)

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

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

**Foray Registration Form**

Name 1 \_\_\_\_\_

Name 2 \_\_\_\_\_

Name 3 \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

DIRECTIONS: Econolodge, 5055 William Flynn Highway, Gibsonia, PA 15044. 1-800-426-6539 or [www.econolodge.com](http://www.econolodge.com) I-76(PA Turnpike) exit 4, Butler Valley. Take Route 8 South, towards Pittsburgh. The Econolodge hotel is 200 yards on the right. Please park in the rear of the building.

Come and enjoy this exciting day with the  
Western Pennsylvania Mushroom Club !

**No refunds**

**Make sure to sign the other side.**

**Western Pennsylvania Mushroom Club  
2003-2004 Release and Indemnification Agreement**

This Release and Indemnification Agreement (the "Agreement") is entered into by and between the Western Pennsylvania Mushroom Club, as it is presently organized and may be later structured ("WPMC") and the undersigned Member (the "Member") and the undersigned Participant (the "Participant") on this \_\_\_\_ day of \_\_\_\_\_, 2003.

WHEREAS, WPMC is a non-profit educational organization that has as its principal purpose the sharing of mushroom related information among its members; and

WHEREAS, all officers, directors, identifiers and members serve WPMC in a voluntary capacity and receive no remuneration for their services; and

WHEREAS, in cases where WPMC charges a fee for its forays, walks, lectures and other events (collectively "WPMC Events"), it is doing so only to cover its direct costs and does not operate in a for-profit capacity; and

WHEREAS, the Member and Participant understands that there is inherent and unavoidable risk in outdoor activities relating to hunting and consuming wild mushrooms. These risks include but are not limited to the dangers of hiking in difficult terrain, the possibility of misidentifying a wild mushroom, and the possible allergic or toxic reaction that some individuals may have to otherwise edible mushrooms.

NOW THEREFORE, the Member and Participant hereby agrees to the following:

1. The Member and Participant assumes all risks associated with WPMC Events. The Member and Participant expressly acknowledges that it is the Member's and Participant's sole responsibility to hike safely and to determine whether a wild mushroom may be consumed.
2. The Member and Participant releases, holds harmless, and indemnifies the WPMC, its officers, directors, identifiers and representatives from any and all liability relating to any injury or illness incurred by the Member and Participant or the Member's and Participant's family members as a result of participation in a WPMC Event.

This Agreement shall be governed by the laws of the Commonwealth of Pennsylvania. If any portion of the Agreement is declared for any reason to be invalid or unenforceable, such invalidity shall not affect any other provision of the Agreement. **This Agreement shall apply to all WPMC events for the calendar years 2003-2004.**

MEMBERS and PARTICIPANTS:

_____	_____	_____
(Please sign name)	(Please sign name)	(Please sign name)
_____	_____	_____
(Please print name)	(Please print name)	(Please print name)
_____		
(If Member is under age 21, Parent's signature)		

# FORAY IN PARADISE

By Pete  
and Kitty  
Griffith

Since we had never been to Hawaii, we were excited when *The Mycophile* announced that NAMA was planning one of their Exotic Forays – “small forays to faraway places” - for Hawaii’s Big Island. We signed up, curious to see Hawaii itself, eager to see some fungi in January when there would be none at home and to see how different Hawaiian fungi might be.

It is no exaggeration to say that we enjoyed every moment of the foray, in spite of the fact that due to El Nino, things were much drier than usual and fruitings of large fleshy fungi were few and far between. This seemed ironic, since Hilo, where the foray was centered, has the reputation for being the wettest city in the United States. But we learned that even under normal conditions Hawaii has less abundant and diverse fungi than what is found on the East Coast or in the Pacific Northwest. However, everything we saw, whether it was along the seashore, in the valleys, or in the forests and mountains, was new and exotic to us. With only two hours of driving, you can go from lush tropical rain forest through savanna and prairie to rocky desert. There was an enormous range of countryside within easy driving of our hotel. It all made for a fascinating time.

We were fortunate in having Professor Don Hemmes of the University of Hawaii in Hilo, as our host and leader. He was a real evangelist for the Hawaiian outdoors and a born teacher. Because of the unusual dryness, he proposed a program that focused more generally on the natural history of Hawaii than specifically on local mushrooms. In three days, we learned a great deal about the astonishing array of Hawaiian habitats, and learned which fungi might grow where, and why, given more rain. Since, in general, even back home, you don’t really know your mushrooms if you don’t know their likely habitats, this approach helped us gain some real understanding of Hawaiian fungi. A large percentage of the fungi we did find was growing on wood, where moisture had been retained. There were a few surprises but then with a whole group looking, strange things can turn up.

Professor Hemmes’s recent book, *Mushrooms of Hawaii*, co-authored by Professor Dennis Desjardin, is organized around the concept of habitat. This beautiful book is essential for any fungiteer going off to the Hawaiian Islands. There are no keys in the book. Instead, there are sixteen different habitat chapters. Within each habitat chapter, there are pictures and descriptions of the fungi that are likely to be found in the particular habitat. To make use of the book as a field guide, first you define the habitat you are in, and

then within the appropriate chapter you look for a description of the fungus you have in hand.

During our foray the words “alien”, “endemic” and “indigenous” came up continually, relating not just to mushrooms, but also to plants and animals. We learned that something is “endemic” if it is native and grows nowhere else, it is “indigenous” if it is native but also grows elsewhere and it is considered “alien” if it grows locally but was introduced from somewhere else. A large percentage of Hawaiian flora is alien, and this has implications for the fungi. As stated in *Mushrooms of Hawaii* “to date 310 species of Agaricales representing 83 genera in 14 families have been recorded. Two hundred ninety-one species (94%) represent saprotrophic organisms, whereas only 19 (6%) represent ectomycorrhizal taxa. The ectomycorrhizal taxa are all associated with alien trees. Two hundred fifty-eight taxa are putatively introduced species, whereas only 52 taxa (17%) are considered to represent native Hawaiian species. Of these 52 native species, however, 46 represent putative endemic species. That represents 88% endemism in native Agaricales, a level slightly less than that reported for vascular plants.”

On our first day in the field we went to a rather open, sea-level forest of *Casuarina equisetifolia*, - what is locally referred to as “ironwood” – and coconut trees, right by the ocean. The geology at this site was unique, with only a thin layer of decayed lava soil, covered with dry duff from the trees. In wet weather, the area is often covered with large fruitings of a variety of gilled fungi, earth stars and stinkhorns, but due to dryness, our foray turned up very little. Regardless, such an exotic seaside habitat was a fascinating place to search in. With black sand and signs warning of falling coconuts, it felt like a foreign land. Luckily, no one got bonked on the head. Later that day we were taken to a location higher up, on a relatively new lava flow, with scrubby trees and brush covering it. After a few hundred feet, we crossed the scrubland to an older lava flow where the cover suddenly changed to a rain forest with tree ferns, huge eucalyptus trees, great philodendron vines, orchids and saprophytes growing on every possible surface.

The second day of the foray was spent in Volcanoes National Park where the habitats varied from cinder desert to lush rainforest. We visited the famous Kilauea Caldera where we walked around deposits of flowers of sulfur, and smelled the fumes of steam, sulfur dioxide, and hydrogen sulfide emerging from the pores in the rocks. This gave the place a hellish feel. We could look down into the calderas and easily

imagine where the ancients got their inspirations for their descriptions of hell. The Kilauea volcano is quite active, making the Big Island bigger every day, with a lava flow that closed the road nearby and has created a steam plume that is visible for miles. It's been dumping lava into the Pacific for twenty years. We were prevented from getting too close but we could see a molten lava fall dumping out of one lava tube before it entered another. Who could think about mushrooms then?

On the last day of the foray, we traveled up the Hamakua Coast north of Hilo and spent part of the day at a spectacular site overlooking Waipio Valley, surely one of the most beautiful places in the world.

We would like to encourage all of you to consider going on a NAMA exotic foray. For us, Hawaii was an exceptional learning experience and an enchanting vacation.

We have asked John Plischke III to list for us the fungi that were found during the foray. John amazed everyone in the group with his energy and determination and success at finding whatever was fruiting. And he not only found them, he identified them. Bravo John!



Editor's Note: Pete and Kitty are long time members of the Boston Mycological Club. They are also members of WPMC. Kitty is originally from the Pittsburgh area. Pete was one of Dick Dougall's professors at MIT.

Species list can be found on the club website at [www.wpmc4.homestead.com](http://www.wpmc4.homestead.com)

The club has members not only in PA but heavy concentrations in Ohio and West Virginia. We have members from MA and CA and NY to NC.

## WPMC Meetings/Programs by Club President Dr. Dick Dougall

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

**SPECIAL NOTICE:** Thirty day notice is hereby given for the purpose of changing the bylaws. The basic change will be making the club a non-profit corporation on a state and federal level. These changes will lower our costs. A few other changes may also be made. If you want a copy please email Mike Lloyd at [MLloyd@williamsoulson.com](mailto:MLloyd@williamsoulson.com) The nominating committee is taking nominations for the 5 officers. If you are interested email Mark Spear at [mspear@sylvaninc.com](mailto:mspear@sylvaninc.com) or call John Plischke at 724-834-2358

**SPECIAL NOTICE: CULTIVATION COMMITTEE: Mushroom Cultivators Unite** Are you a WPA Mushroom Club member who wants to grow mushrooms but can't find supplies? Let's get together at Beechwood at 6:30 before the **August 19** meeting. We'll combine orders and I'll get the materials direct from a scientific supply house so we will save money together. You pay only for what you order. If you need Petri dishes, agar medium, tools, growing bags, etc. meet **Mark Spear** there.

**July 15: Kim Plischke, & Becky Plischke** It is easy to make distinctive paper from commonly available mushrooms. You don't have to be crafty to do this hands-on workshop on **Paper Making with Wild Mushrooms**. All equipment will be provided. Members free, non-members \$5. Non-members must pre-register by email to [wpmushroomclub@aol.com](mailto:wpmushroomclub@aol.com) two weeks prior to the meeting or call 724-834-2358.

**August 19: George Harris**, Owner & Chef of The Plates Restaurant, Bellevue, PA. **Cooking with Wild Mushrooms** The speaker is a mushroom enthusiast who brings his knowledge of mushrooms into the preparation of dishes at his restaurant. He will share his ideas about ways of using wild mushrooms species in his favorite recipes. He also hopes to be able to generate some sample mushroom dishes, which be available for tasting at the meeting.

**September 16: Some Common Fall Mushrooms.** Lots of edibles!

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

12 minutes from PA Turnpike Exit 5, Allegheny Valley (New Kensington/Pgh) after tollbooth go south 1.2 miles on Freeport Road towards Pgh. At the fourth stoplight (Eat'n'Park Restaurant on 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 Pgh 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 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 signs to Swimming Pool parking lot and find the car with a yellow ribbon on the antenna.



## \*SMALL CHANTERELLE

(*Cantharellus minor*)

**FAMILY:** Cantharellaceae

**DESCRIPTION:**

*Flesh:* Its thin flesh is yellowish orange.

*Cap:* 1/4 to 1 inch wide and 1/16 to 3/16 inch thick. It is orangish yellow. It is convex becoming somewhat flat then sunken in the middle with age. It can have a wavy margin when mature but when young and not fully mature the margin is inrolled.

*Fertile Surface:* The underside has yellowish orange colored. Its veins are forked and they descend part way down the stalk. It can be cross-veined.

*Spore Print:* Light yellowish orange.

*Stalk:* 3/8 to 1 7/8 inches tall and 1/8 to 5/16 inch wide. It is orangish yellow. It is solid becoming hollow with ageing. It is smooth.

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

**RANGE:** Eastern North America. PA, OH, WV

**WHERE TO LOOK:** On soil in deciduous woods under beech and other trees. Often in mossy banks that can be along streams.

**HOW OFTEN THEY'RE FOUND:** common.

**HOW THEY'RE GROUPED:** scattered or in groups.

**SOCIAL PLANTS:** Moss is often present but it can be on just soil.

**WHEN TO LOOK:** July - August.

**LOOK ALIKES:** The edible Cinnabar Red Chanterelle (*Cantharellus cinnabarinus*) pink color makes it easy to tell apart. (*Cantharellus luteocomus*). (*Hygrophorus sp.*) then to be waxier to the touch.

**EDIBILITY:** It is edible and good but you need a bunch of them to make a meal. Usually I don't even bother to pick them.

## DRYING CHANTERELLES



Using a string and thread and hang them up. A fan will help.



## \*TRUMPET CHANTERELLE

(*Cantharellus tubaeformis*)

**OTHER COMMON NAMES:** Black Trumpet

**FAMILY:** Cantharellaceae

**DESCRIPTION:**

*Flesh:* It is yellowish.

*Cap:* 3/8 to 2 1/2 inches wide and 3/16 to 3/8 inch thick. It is brownish with hints of yellow. It is convex becoming flat with age and can be sunken in the center with age. Its margin is inrolled when young and becomes wavy and uplifted with age.

*Fertile Surface:* It is yellowish to yellow gray. It descends partway down the stalk. The underside is veined and forked. It is cross-veined.

*Spore Print:* Creamy.

*Stalk:* 1 to 2 1/2 inches tall and 1/8 to 3/8 inch wide. It is yellowish orange. It is solid becoming hollow with ageing.

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

**RANGE:** Northern United States and Canada. PA, OH, WV

**WHERE TO LOOK:** On moss in bogs. On sphagnum moss. On fallen and rotting evergreen logs and by their stumps. In depressions and along wet areas along streams that have sphagnum moss.

**HOW OFTEN THEY'RE FOUND:** occasional.

**HOW THEY'RE GROUPED:** It is usually found in small groups and clusters or scattered all over the fallen trunk.

**SOCIAL PLANTS:** Sphagnum moss or other mosses are often present or if growing on wood there can be no social plants.

**WHEN TO LOOK:** July - October.

**LOOK ALIKES:** (*Cantharellus infundibuliformis*). (*Cantharellus lutescens*). (*Craterellus cinereus*) looks more like the Black Trumpet. The edible Pig's Ear Gomphus (*Gomphus clavatus*) has veins that tend to run the whole way down the stalk.

**EDIBILITY:** Edible and Good.

**COOKING INSTRUCTIONS:** It is excellent cooked in omelets or scrambled eggs.

## THE PUZZLE CORNER

By Valerie Baker

Western PA Mushroom Club Cryptogram 41

We hope you enjoyed and were successful in solving the puzzle: "This is the biggest mushroom club in the tri-state area. -- John Plischke"

**WPMC Website:** [wpmc4.homestead.com](http://wpmc4.homestead.com)

**WPMC Groups:**

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

**WPMC email:** [wpamushroomclub@aol.com](mailto:wpamushroomclub@aol.com)

## TRUMPET CHANTERELLES & EGGS



Just chop up your chanterelles and sauté for a few minutes then crack open a few eggs and add them and you will have some really great tasting scrambled eggs.

## CHANTERELLE QUICHE



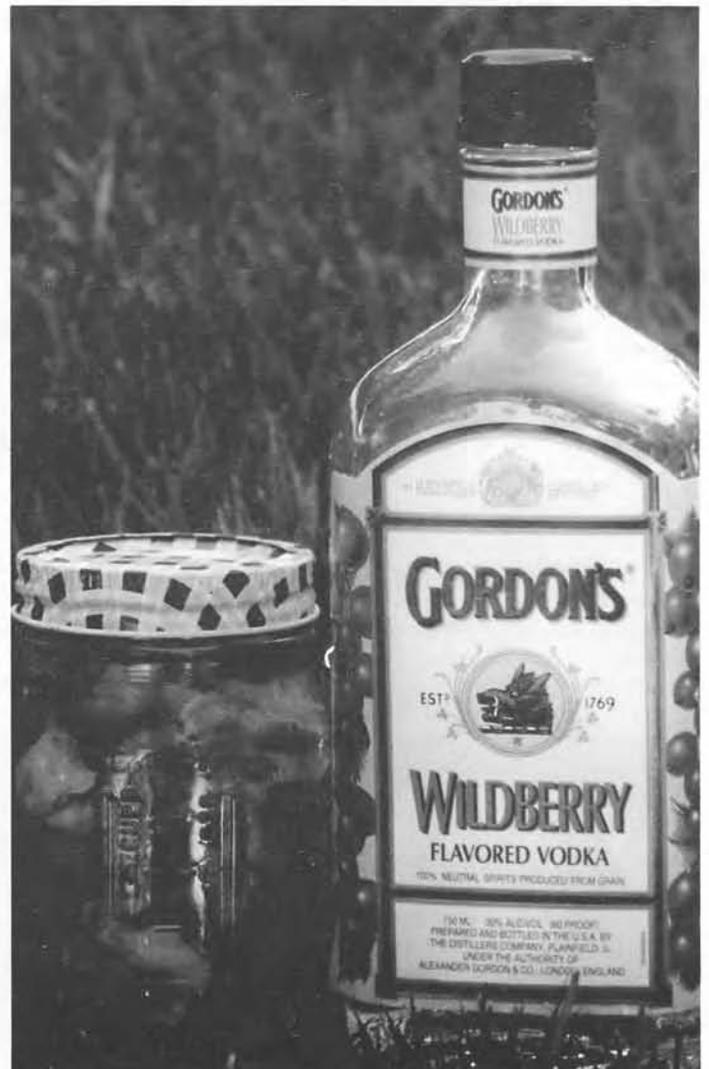
Chanterelles really enhance the flavor of quiche.

## MARINATED CHANTERELLES



These Chanterelles were imported from Poland.

## CHANTERELLE VODKA



Using Vodka is a great way to preserve chanterelles. No cooking is required but they must soak at least a week. I can't decide if the chanterelles improves the flavor of the vodka or the vodka improves the flavor of the chanterelles but they both may be used.

Along with Alan and Arleen Bessette, Bill has co-authored *North American Boletes*. His new book, *Mushrooms of West Virginia and the Central Appalachians* has just been released. It can be purchased at our club website at [www.wpmc4.homestead.com](http://www.wpmc4.homestead.com) and going to the Bookstore page and then going to Amazon.com. You will get a discount and the club will get a small profit.

**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. 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. She has also conducted research on squirrels and bats.

**Donna Mitchell** - is a mycologist and biologist with the Wildlife Diversity Program at the West Virginia Division of Natural Resources. Donna is an excellent mycologist with special interests in the genus *Russula* and hypogeous fungi. Among other duties she coordinates the West Virginia fungi voucher collection project. Donna is also West Virginia's Breeding Bird Point Count Coordinator.

**John Plischke III** – John has given scores of mushroom programs all over the state of PA. He gave a program at the NAMA foray in Diamond Lake, Oregon and for the second year in a row he will be a member of the faculty of the North East Mycological Federation Foray in New York. He has also served on several occasions as guest mycologist for NAMA affiliated club forays. He has won over 35 awards for his mushroom photography, including 2 of the 3 first place awards in the North American Mycological Association's Photo Contest last year. He is a Club Mycologist and our Walk and Foray Chairman.

**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

[www.denison.edu/ohmushroom](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 is also MAW's Walk and Foray Chairman. One of Washington's newspapers said of Jon, he "can identify every leaf, stick, fungus, insect, bird call and trailhead in the woods." 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 again at this year's foray. Gordon is a member of the WPMC and NAMA.



### **ITEMS FOR SALE AT FORAY**

Among the items for sale at MAMF will be the club's beautiful tee shirt designed by Joyce Gross. In addition, we will have wax bags, loupes for mushroom identification and the Mushroom Club Cookbook, Vol. 1.

### **WPMC COOKBOOK VOL 2**

We have about half the recipes we need to complete Vol. 2. Please email a couple of your favorite original recipes to Becky Plischke at: [morelbp@aol.com](mailto:morelbp@aol.com) or mail to 129 Grant St., Greensburg, PA 15601.

# CHANTERELLES AND SOME LOOKALIKES

By  
John  
Plischke



## \*SMOOTH CHANTERELLE

(*Cantharellus lateritius*)

(*Craterellus cantharellus*)

**OTHER COMMON NAMES:** Gill-Less-Chanterelle

**FAMILY:** Cantharellaceae

**DESCRIPTION:** It is from 1 to 4 ½ inches tall.

*Flesh:* Whitish and thick.

*Cap:* It is from 7/16 to 4 inches wide and from 3/8 to 1 inch thick. It is a yellow orange color almost like an egg yoke. The cap becomes sunken in the center with age. Its outer edge is wavy and occasionally becomes split with age. Its outer edge is often curved downward becoming flat.

*Fertile Surface:* The veins are a little lighter in color than the cap. The underside of the cap is veined especially on the outer edge. They descend partway down the stalk. The veins run from the outer edge going towards the stalk. It can be cross-veined.

*Spore Print:* Yellowish.

*Stalk:* It is ¾ to 4 inches tall and 3/16 to 1 inch wide. It is a lighter orange yellow than the cap. It is wider where it meets the cap. It is solid becoming hollow with ageing.

*Odor:* Fruity and sometimes a little like apricots. *Taste:* mild.

**RANGE:** Northeastern States. Eastern Canada. NY, OH, PA, WV

**WHERE TO LOOK:** on the soil under Oak, Beech, and occasionally Hickory trees. Maple and cherry are often nearby trees but not the host tree. They usually can be found in quantity. They usually come back in the same spot for years. I have been picking some of my spots for over 15 years now. They can be found in the middle of the woods but I prefer looking in semi-open wooded areas especially at cemeteries and parks. I usually find them where there are a good number of trees yet there is grass underneath them and the park mows there. Sometimes there is leaf litter present.

**HOW OFTEN THEY'RE FOUND:** It is common.

**HOW THEY'RE GROUPED:** They can be found singly on occasion but they are growing scattered in an area. One of my typical collecting spots would be an area that is about 70 feet long. I go along with my basket and knife and stop and pick one here, two there and 12 there by the time I picked all the mature ones I would hopefully have a hundred or more.

**SOCIAL PLANTS:** moss and grass is often present.

**WHEN TO LOOK:** The very end of June - October.

**LOOK ALIKES:** Other species of Chanterelles such as the edible Chanterelle (*Cantharellus cibarius*) has more distinct veins. The edible White Chanterelle (*Cantharellus subalbidus*), which grows in the Pacific Northwest, is white. The edible Cinnabar-Red Chanterelle (*Cantharellus cinnabarinus*), which differs by being

pinkish colored. The poisonous Jack-O-Lantern (*Omphalotus olearius*) has definite gills and is usually much larger. It grows on wood and when fresh it will glow in a dark room once your eyes become adjusted. The poisonous Scaly Vase Chanterelle (*Gomphus floccosus*), which can cause digestive problems, has a scaly top. The edible Lobster Mushroom (*Hypomyces lactifluorum*) is a mold that grows on white Lactarius sp. and Russula sp. The edible False Chanterelle (*Hygrophoropsis aurantiaca*) who differs by having definite gills. (*Clavariadelphus* sp.) are club shaped. (*Hygrophorus* sp.) have waxy caps. (*Cantharellus confluens*) if it's in fact different.

**EDIBILITY:** Edible and Choice. It's as good as the chanterelle.

**COOKING INSTRUCTIONS:** They can be fried in butter or cooked with eggs. You can add a touch of honey or vanilla to remove any bitterness. They are good in casseroles. Remember to cook your chanterelles on low heat since they tend to become leathery on high heat. They can be threaded on strings and dried for future use but these mushrooms become somewhat leathery after drying so make sure to re-hydrate them long enough, or to chop them up really fine before using them. They can also be preserved by sautéing them in butter and freezing them. They are also great breaded or made into dip.

**MACROCHEMICAL REACTIONS:** Ammonia had no reaction.

## CHANTERELLE COVERED TABLE



These chanterelles were collected on a club walk. In the photo they are covering a picnic table. They filled a large cooler



## YELLOW FOOTED CHANTERELLE

(*Cantharellus xanthopus*)

(*Cantharellus lutescens*) (*Craterellus lutescens*)

**FAMILY:** Cantharellaceae

**DESCRIPTION:**

*Flesh:* It is yellowish orange to orangish.

*Cap:* 3/8 to 2 5/8 inches wide. It is orangish. It is convex becoming somewhat flat and sunken in the center, where a hole can develop with age. Its margin can be inrolled becoming upturned and wavy with age.

*Fertile Surface:* It is lighter in color than the cap. It descends partway down the stalk. It is veined.

*Spore Print:* light orangish.

*Stalk:* 1/4 to 2 inches tall and 1/16 to 1/2 inches wide. It is orangish. It is solid becoming hollow with ageing.

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

**RANGE:** Eastern North America. PA, OH, WV

**WHERE TO LOOK:** on the soil in moss. Under hemlock and pine. Also in mixed woods. On old rotting fallen logs.

**HOW OFTEN THEY'RE FOUND:** uncommon to occasional.

**HOW THEY'RE GROUPED:** It is found in small group, clump, or cluster to scattered.

**SOCIAL PLANTS:** Moss is often present especially when it is found on old logs.

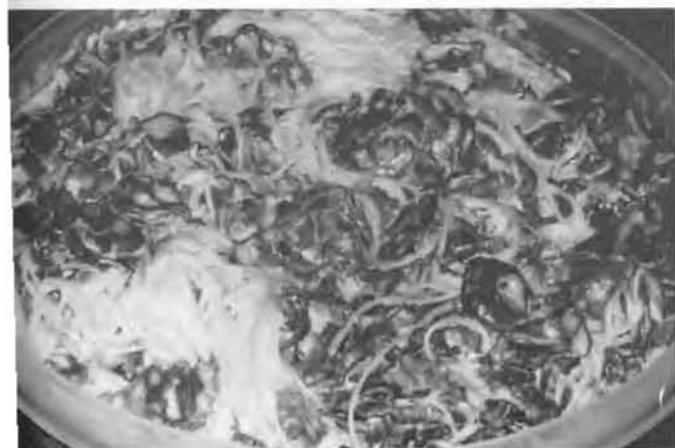
**WHEN TO LOOK:** July-September.

**LOOK ALIKES:** The edibility of the Flame Colored Chanterelle (*Cantharellus ignicolor*) is unknown. (*Cantharellus luteocomus*).

The edible Trumpet Chanterelle (*Cantharellus tubaeformis*).

**EDIBILITY:** Edible.

## CHANTERELLES IN A CREAM SAUCE



This dish was served last year at Mushroom Mania.



## \*CLUSTERED BLUE CHANTERELLE

(*Polyozellus multiplex*)

**FAMILY:** Cantharellaceae

**DESCRIPTION:** It is 2 to 5 inches tall. This mushroom can also be used to dye wool and is much sought after for the beautiful colors that it makes.

*Flesh:* It is dark colored.

*Cap:* A single cap in the clump can be from 1 to 3 inches wide and the clump can be 4 to 10 inches wide on average but can become extremely wide on occasion. It is dark bluish to dark bluish gray often with some blackish tones. The cap is sunken in the center. It has a wavy margin.

*Fertile Surface:* It is bluish to bluish gray but is often lighter in color than the cap. It has veins that descend partway down the stalk.

*Spore Print:* white.

*Stalk:* 1 1/8 to 2 1/8 inches tall and 3/8 to 1 1/8 inches wide. It is bluish to bluish gray. It is solid becoming hollow with ageing.

**RANGE:** upper North America.

**WHERE TO LOOK:** on the soil under conifers.

**HOW OFTEN THEY'RE FOUND:** rare to uncommon.

**HOW THEY'RE GROUPED:** In a large group, clump or cluster.

**SOCIAL PLANTS:** moss is often present.

**WHEN TO LOOK:** July - October.

**LOOK ALIKES:** The edible Black Trumpet (*Craterellus fallax*). (*Gomphus* sp.) some of which can cause poisonings.

**EDIBILITY:** Edible.



The Pacific Northwest has several types of chanterelles that are not present here in the Northeast, such as *Cantharellus formosus* and *Cantharellus cascadenis*. When hunting in other areas extra care must be used because there may be confusion with what appear to be familiar species but are not.



As you can see from the stalk I use a knife to field clean my chanterelles.

## \*WHITE CHANTERELLE

(*Cantharellus subalbidus*)

**FAMILY:** Cantharellaceae

**DESCRIPTION:**

*Flesh:* White. It does not get hollow with age.

*Cap:* 1 7/8 to 5 1/8 inches wide. It is white but bruises orangish to orangish brown at places and can also develop a few orangish brown spots at places with age. The cap becomes sunken in the center with age. It has a wavy margin.

*Fertile Surface:* It is white but can bruise like the cap. It has veins that descend partway down the stalk. They can be forked or cross-veined.

*Spore Print:* white.

*Stalk:* 5/8 to 2 1/2 inches tall and 3/8 to 1 inch wide. It is white but bruises orangish to orangish brown at places and can also develop a few orangish brown spots at places with ageing. It is solid.

**RANGE:** The Pacific Northwest. Oregon and California.

**WHERE TO LOOK:** on the soil under conifers.

**HOW OFTEN THEY'RE FOUND:** occasional.

**HOW THEY'RE GROUPED:** singly to scattered

**SOCIAL PLANTS:** typically none.

**WHEN TO LOOK:** September - early November.

**LOOK ALIKES:** The edible Chanterelle (*Cantharellus cibarius*) and the edible Smooth Chanterelle (*Cantharellus lateritius*) but both differ by being orange in color.

**EDIBILITY:** Edible and Choice.

**COOKING INSTRUCTIONS:** use as you would the Chanterelle.

## CHANTERELLE BISCUITS



What a delicious addition to any meal.



## \*FLAME COLORED CHANTERELLE

(*Cantharellus ignicolor*)

**FAMILY:** Cantharellaceae

**DESCRIPTION:**

*Flesh:* It is yellowish-orange.

*Cap:* 3/8 to 2 3/4 inches wide. It is yellowish-orange to orange colored. It is convex becoming somewhat flat with age and sunken in the center. Its margin is inrolled when young but becoming upturned with age. The margin can also become wavy with age. It has very small scales.

*Fertile Surface:* It is yellowish-orange to orange colored. The underside has ridges that look a little like gills. They descend partway down the stalk and can be forked and/or cross-veined.

*Spore Print:* light salmon.

*Stalk:* 3/4 to 2 3/8 inches tall and 1/8 to 1/2 inch wide. It is yellowish-orange to orange colored. It is solid and can become hollow with age.

*Odor:* mild.

*Taste:* mild.

**RANGE:** North Eastern Unites States. PA, OH, WV

**WHERE TO LOOK:** On soil in mixed woods. In bogs and bog edges.

**HOW OFTEN THEY'RE FOUND:** It is uncommon to occasional.

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

**SOCIAL PLANTS:** moss is often present.

**WHEN TO LOOK:** July - September.

**LOOK ALIKES:** (*Cantharellus infundibuliformis*). The edible Small Chanterelle (*Cantharellus minor*). The edible Trumpet Chanterelle (*Cantharellus tubaeformis*).

**EDIBILITY:** Unknown.

## 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.**

**July 12 - 9 am** Meet **John & Kim Plischke** and the **Conemaugh Valley Conservancy** at the Conemaugh Lake Dam parking lot. At Route 22 New Alexandria red light go 987 north for 4.6 miles. Turn right at the Citgo Station onto Tunnleton Road. At 6.5 miles turn left on Pump Station Road and cross the bridge. At 7.4 miles turn right on Aven Road. At 8.1 miles turn right to Conemaugh River Lake. We will have the slide show in a room *in* the dam! The Army Corps of Engineers will demand seeing a photo ID and would prefer you to pre-register at (814) 536-6615 and ask for Julia or email [herbstsonne5@pennswoods.net](mailto:herbstsonne5@pennswoods.net) Hint: this is one of the Plischke's chanterelle spots!

**July 19 - 10:00 -12:00(?)**, **Trillium Trail, Allegheny County**. Meet **Dick Dougall** and **Glenn Carr** at Beechwood Farms Nature Reserve and then proceed to Trillium Trail.

**July 26 - 10:00-12:00 (?)** **North Park, Allegheny County**. Meet **Jack & Valerie Baker** at Swimming Pool parking lot. Will go to secret location. Directions on Meeting page.

**July 26 - 3:00, Cook Forest State Park, Clarion County**. Meet **John Plischke** and **John Plischke III** at the Log Cabin Inn Environmental Learning Center. Meet for a slide show, walk and identification from 3:00 - 5:00 pm. At 9:00 pm will be a mushroom slide show at Ridge Camp Park Amphitheater, bring your chairs or blanket. 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>

**August 1-3** Meet the **Ohio Mushroom Society** at **Camp Myeerah**. They will have Landon Rhodes, from OSU on the program Saturday and Dennis Rose has offered to show and tell about his shiitake cultivation operation. More details to follow. Contact Joe Christian for details (419)757-4493.

**August 9 - 10:00-12:00(?)**, **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.

**August 8, 9, & 10** Meet the **Eastern Penn Mushroomers** for the Helen Miknis Memorial Foray at Penn State University **Mont Alto Campus** (near Michaux State Forest) Cost is \$150.00 per person. Register with Bill Miknis, 3119 Parker Dr., Lancaster, PA 17601 or call 717-898-8897 or email [eye4morels@juno.com](mailto:eye4morels@juno.com) for a registration form. Any question or suggestions call: Ed McConnell, Foray leader, 717-442-8037, [ournuthouse@prodegy.net](mailto:ournuthouse@prodegy.net) We've been there and were going back. Guest mycologist will be Dorothy Smullen.

**August 16 - Meet Dick Dougall at Fall Run Park**. From rt. 28 go north on rt. 8 for .7 miles to Saxonburg Blvd. Continue north to the 2<sup>nd</sup> red light and turn right on Fall Run Road. Cross Pine Creek and make an immediate left into the parking lot.

**August 23 - 10:00-1:00 (?)** **Hartwood Acres, Allegheny County**. Meet **Glenn Carr** at the parking lot in front of the Mansion (on the opposite side of the park from the Performance Center). We will hunt mushrooms and help you identify them. From PA Turnpike: Take Allegheny Valley (Exit 5). Stay right on the exit ramp. Turn right onto Route 910 West. Go 4 1/2 miles and turn left onto Saxonburg Blvd. at the red blinking light. Follow Saxonburg Blvd. about 2 1/2 miles, entrance will be on your right. This is about a mile and a half from Beechwood Farms Nature Reserve.

**August 23 - 3:00, Oil Creek State Park, Venango County**. Meet the **Plischke** family at the Petroleum Centre Amphitheater. There will be a slide show at 3:00 followed by a walk at 4:00. The park entrance is off of PA Route 8 past Oil City, one mile north of the Borough of Rouseville. The entrance is on the right, then three miles to the office.  
<http://www.dcnr.state.pa.us/stateparks/parks/o-crek.htm>

**September 11-14 NEMF Sam Ristich Foray**. will be held at Scott's Family Resort on Oquaga Lake, SW of Deposit, NY. This is right over the NY border and is in a great mushroom area. See the NEMF website for more information and a registration form. ([www.nemf.org](http://www.nemf.org)) Among the guest mycologists will be Gary Lincoff, Bill Roody, Sam Ristich, Doug Bassett, Richard Korf and our own John Plischke III are definite so far.

**September 20 - Gary Lincoff Mid Atlantic Mushroom Foray** Don't miss it out, register today!

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

## CLUB OFFICERS

**President:** Dick Dougall 412-486-7504  
[rsdme@imap.pitt.edu](mailto:rsdme@imap.pitt.edu) 202 Wadsworth Dr, Glenshaw, PA 15116  
**Vice President:** Glenn Carr 412-369-0495  
2841 McCully Road, Allison Park, PA 15101 [gbrown2carrs@cs.com](mailto:gbrown2carrs@cs.com)  
**Treasurer:** George Gross 724-339-8547  
58 Seventh St Ext, New Kensington, PA 15068  
**Secretary:** Joyce Gross [ggross@microconnect.net](mailto:ggross@microconnect.net)  
**Corresponding Secretary:** Valerie Baker 412-367-7696 [vbbaker8@hotmail.com](mailto:vbbaker8@hotmail.com) 1413 Parkmont Road, Allison Park, PA 15101

## COMMITTEES

**Cultivation Chairman:** Mark Spear 724-297-3371  
[mspear@penn.com](mailto:mspear@penn.com) RR4, Box 237E, Kittanning, PA 16201  
**Historian:** Jane Duffy 412-492-0104  
230 Indiana Drive, Glenshaw, PA 15116-3012  
**Mushroom Display:** Dorothy Fornof 412-767-9925  
225 Indianola Road, Cheswick, PA 15024  
**Mushroom Mania Chair:** John Plischke 724-834-2358  
[morelbp@aol.com](mailto:morelbp@aol.com) 129 Grant Street, Greensburg, PA 15601  
**Mycological Recorder:** Bob Lucas 412-422-8976  
[mlucas@microspell.com](mailto:mlucas@microspell.com) 5840 Northumberland St., Pgh, PA 15217  
**Newsletter Editor:** Becky Plischke 724-834-2358  
[morelbp@aol.com](mailto:morelbp@aol.com) 129 Grant Street, Greensburg, PA 15601  
**Photography Chair:** Robert Boice 724-446-0524  
152 Beeno Road, Irwin, PA 15642  
**Publicity Chair:** Valerie Baker (See Corresponding Secretary)  
**Walk & Foray Chair:** John Plischke III 724-832-0271  
[funqi01@aol.com](mailto:funqi01@aol.com) 201 Culbertson Ave, Greensburg, PA 15601  
**Web Master:** Elizabeth Barrow 412-422-8976  
5840 Northumberland St., Pittsburgh, PA 15217 [ebarrow@telerama.com](mailto:ebarrow@telerama.com)  
**Welcoming Chairman:** Jerry Price 724-444-6472  
2805 Florence Drive, Gibsonia, PA 15044  
**Workshop Chair:** Kim Plischke 724-832-0271  
[funqi01@aol.com](mailto:funqi01@aol.com) 201 Culbertson Ave, Greensburg, PA 15601

## CLUB MYCOLOGISTS

**Robert Boice** 724-446-0524  
152 Beeno Road, Irwin, PA 15642  
**Dorothy Fornof** 412-767-9925  
225 Indianola Road, Cheswick, PA 15024  
**John Plischke III** 724-832-0271  
[funqi01@aol.com](mailto:funqi01@aol.com) 201 Culbertson Ave, Greensburg, PA 15601

## IDENTIFIERS

**Jack Baker** 412-367-7696 [vbbaker8@hotmail.com](mailto:vbbaker8@hotmail.com)  
1413 Parkmont Road, Allison Park, PA 15101  
**Doug Dickman** 724-626-1542  
[larshalfass@yahoo.com](mailto:larshalfass@yahoo.com) 1428 Springfield Pike, Connellsville, 15425  
**Bob Lucas** 412-422-8976 [VNLUCAS@microspell.com](mailto:VNLUCAS@microspell.com)  
5840 Northumberland St., Pittsburgh, PA 15217  
**Kim Plischke** 724-832-0271 [funqi01@aol.com](mailto:funqi01@aol.com)  
201 Culbertson Ave, Greensburg, PA 15601

## WALK LEADERS

**Valerie Baker** 412-367-7696 [vbbaker8@hotmail.com](mailto:vbbaker8@hotmail.com)  
1413 Parkmont Road, Allison Park, PA 15101  
**Dick Dougall** 412-486-7504 [rsdme@imap.pitt.edu](mailto:rsdme@imap.pitt.edu)  
202 Wadsworth Drive, Glenshaw, PA 15116  
**Dick Duffy** 412-486-3913  
2841 McCully Road, Allison Park, PA 15101  
**Robert Fornof** 412-767-9925  
225 Indianola Road, Cheswick, PA 15024  
**John Plischke** (See Mushroom Mania Chair)  
**Mary Lou Riegel** 412-487-1527  
[mriegel@federatedinv.com](mailto:mriegel@federatedinv.com) 3104 Ponderosa Dr, Allison Park, PA 15101  
**Don Stone** 412-441-2027 [daslonearch@yahoo.com](mailto:daslonearch@yahoo.com)  
5933 Wellesley Ave, Pittsburgh, PA 15206

**Scientific Advisor:** Walt Sturgeon

**Legal Council:** Mike Lloyd

**Past President:** Mary Woehrel 412-828-3266  
[mariqold@sql.net](mailto:mariqold@sql.net) 43 Meadowvale Dr, Cheswick, PA 15024  
**Past President:** John Plischke (See Mushroom Mania Chair)

## "Largest Mushroom Club in the Ten-State Area"

Western Pennsylvania Mushroom Club  
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New Kensington, PA 15068

## MID-ATLANTIC MUSHROOM FORAY

CHANTERELLES, CHANTERELLES

FORAY IN PARADISE

MEETINGS/PROGRAMS

WALKS & FORAYS