



WESTERN PA



MUSHROOM CLUB

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Editor: Becky Plischke

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President: Joe Luzanski V Pres: Jim Strutz Sec: Mary Jane Yakulis C Sec: Valerie Baker Treas: George Yakulis

GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY

THE NATION'S LARGEST FALL FORAY

Last year, once again, the Mid Atlantic Mushroom Foray (MAMF) was the nation's largest fall mushroom foray. We sold out with 190 registered. This year **we expect to sell out even earlier.** Don't wait, **send your completed and signed registration form and money in today.** I have already sent mine!

MAMF will be held on September 10 just off the I-76 (PA Turnpike) exit 4, Butler Valley.

There is a great possibility that most who attended last year's event will return. Last year, even though we had 5 inches of rain the day before, **they came from seven states.** The word has gotten out all over the country about this being 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 tasting menu included: **WOW!**

Black Trumpet Dip	Chanterelle Dip
Chicken Pasta Salad	Trumpet Pasta
Boletus Separans Soup	Chicken Etoufee
Sheephead & Barley	Mushroom Log
Oysters in Béarnaise Sauce	Candy Cap Carrots
Chanterelle Potatoes	Chanterelle Risoto
Mushrooms & Spinach	Shiitake Frittata
Candy Cap Coffee Cake	Marsala Portabello

We don't yet know what the mushroom tasting menu will be, it is dependent on the weather, but God willing it may be more inclusive than last year. **Many say that the mushroom tasting by itself is worth the cost of the foray.**

You need to pre-register and send your money today. Several weeks prior to the event, you will get a confirmation package with directions and a list of motels and restaurants.

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

GARY LINCOFF, PRINCIPAL MYCOLOGIST

Gary Lincoff will return as the principal mycologist at the Mid Atlantic Mushroom Foray on September 10. Gary is the author of National Audubon Society's Field Guide to North American Mushrooms, 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, Gary might autograph it.

Gary will speak on **"The Natural History of Mushrooms: How many of your local mushrooms do you really know, and what do you know about them besides their names?"**

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.**

**COME TO THE MID ATLANTIC
FORAY AND GET THIS \$30
BOOK FOR FREE !**

A Field Guide
to Southern
Mushrooms



Nancy Smith Weber
and Alexander H. Smith

Photographs by Dan Guravich

Dr. Alexander Smith and Dr. Nancy Smith Weber are two of the most famous mycologist of the 20th century. The book is 5 3/8 by 10 5/8. It has 280 pages with 240 nicely sized beautiful color photographs. Although, it is called a southern field guide, most of the mushrooms are found here. It is a must have in my library. **This book is yours free when you come to the Mid Atlantic Mushroom Foray, one per family.**

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 join the Western PA Mushroom Club today, your cost for the foray will be just \$29.** 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 2005-2006 Membership form and Mid Atlantic Mushroom Foray registration **by August 10, you can have both a ticket to the Mid Atlantic Foray and a club membership for just \$44. A Club family membership and two tickets to the Mid Atlantic Foray would be just \$78.**

Many mushroom events that don't have near as much happening as MAMF cost \$150-\$300 or more. This is a very special bargain where you will have the opportunity to learn more mushrooms in one day than you could learn on your own in 10 years and at an extremely 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.

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

This year's foray will be held just off the I-76 (PA Turnpike) exit 39, Butler Valley.

We will be socializing at a lounge the evening before the event. Once again, everyone is invited to come socialize the evening after the foray has ended.

Any questions, contact, **Dick Dougall** at 412-486-7504 or rsdme@imap.pitt.edu

**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. Other mycologists will be coming from other states. The following is a brief synopsis of the Mycologists who will be working the identification tables. **Gary Lincoff** will be the **Principal Mycologist.**

**SPECIAL GUEST MYCOLOGIST
ERNST BOTH**



Ernst Both is King of Boletes. He was the director of the Buffalo Museum of Science and president of the Buffalo Society of Natural Sciences, the Museum's parent organization.

He became interested in boletes as a survival food while studying in Austria during the lean years following WW2. For the past 25 years, Ernst has collected and studied boletes across the US. His extensive collections form the nucleus of the Mycological Herbarium and Laboratory he established at the Buffalo Museum.

While in the US, he has worked with internationally known mycologists, Alan Bessette, Bill Roody, Rolf Singer, Esther Dick, Walter Snell, Alexander Smith, Harry Thiers, Roy Halling, Timothy Baroni, all extremely famous mycologists.

Ernst's book, The Boletes of North America, A Compendium, is a classic. His program will be, "How to Identify Boletes Without Pain."

**SPECIAL GUEST MYCOLOGIST
WALT STURGEON**

Walt is one of the nation's premier mycologists. He is also an extremely good photographer, having won numerous awards in the (NAMA) North American Mycological Association Photo Contest.



Walt is a must have at the major NAMA and NorthEast Mycological Federation (NEMF) Forays. Why? He not only knows thousands of mushrooms, he knows them so well he can instantly recognize them. He doesn't have to spend time looking them up in mushroom books.

Walt is a past First Vice President of NAMA and past president of the Ohio Mushroom Society. He will present a slide show and talk and help with identification. The title of his slide show will be, "Big Fleas, Little Fleas, a Look at Mushrooms and Their Habitats."

Dr. David Miller



Dr. David Miller grew up in a suburb of Chicago where he developed a keen interest in the natural world. He concentrated on plants and mushrooms. He graduated with a major in Botany at DePauw Univ. in 1961. In 1967 Dave got his PhD. in Plant

Physiology from Univ. of California, Berkeley. He then did a 2-year post-doctoral fellowship at AEC/MSU Plant Research Lab in E. Lansing MI. For 35 years he has been a Professor of Biology and Mycology at Oberlin College in Columbus, Ohio. Dave is a WPMC, OMS and NAMA member. Dave will be presenting a slide show and talk and he will help with identification.

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 Club Mycologist and member of NAMA.

Nationally Know

Mushroom Photographer and Identifier

John Plischke III, numerous times has been a member of the faculty of both the (NAMA) North American Mycological Association Forays and the (NEMF) NorthEast Mycological Federation Forays.



He has given programs or been a guest mycologist for NAMA affiliated clubs, including Sonoma County Mycological Association in CA, and the Mycological Association of Washington. John was awarded NAMA's Harry & Elsie Knighton Award in 2003.

He is a NEMF trustee and both a NAMA trustee and life member. **John has given scores of mushroom programs across the country.**

He has won over 65 awards for his mushroom photography. Two years ago, he won 6 of the 7 top awards in the NAMA Photo Contest, so they made him NAMA's Photography Chair. John is a Club Mycologist and our Walk and Foray Chairman.

Mycological Association of Washington Club Mycologist



Jon Ellifritz has been the top person at the identification tables for the Mycological Association of Washington, DC for longer than the 15 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 President. 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. We enjoyed his slide show last year. We are glad to welcome him back.

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, Bob 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. He is an expert.



Dorothy Fornof – has been hunting and identifying mushrooms for a long time. A Club Mycologist, she is co-head of the 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 received the Club Award for Outstanding Service. Dorothy loves being outdoors, especially when mushrooms are involved. Ask her to help with an identification and she will give you a thorough response. You will know that mushroom!

LaMonte Yarroll started mushrooming in the mid 90's while living in Tasmania. After returning to the States in 1995, he joined the Illinois Mycological Association. In 2002 he started photographing fungi, amassing hundreds of photos since then. In November, he moved from Illinois to Pennsylvania to join the WPMC, and incidentally start a new job. He is a Linux Architect. LaMonte is a Club Mycologist.



Kim Plischke began mushroom hunting as soon as she met John and they have been mushroom hunting together ever since. Kim is a Club Mycologist and Hospitality Chairman. She is extremely knowledgeable and can identify a ton of mushrooms. Kim is also a

terrific gourmet mushroom cook. She uses mushrooms to dye wool then create beautiful knitted items. Kim is also an NAMA award winning photographer.

MID ATLANTIC MUSHROOM FORAY TENTATIVE SCHEDULE

- 7:30-8:15 Registration
 - 7:45-8:15 Morning Walk Sign Up
 - 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
- 2:10-3:10 Cooking with Mushrooms by Chef Tom Chulick (limited to 30 people)
 - 2:30-3:25 Dave Miller Slide Show & Talk
 - 3:30-4:25 Ernst Both Slide Show and Talk
 - 4:00-7:00 Review the Collection
 - 4:30-5:30 Walt Sturgeon 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 our after foray party location and socialize (even if you have a 4 hour drive, you can be home by 11:30)

The **Gary Lincoff Mid Atlantic Mushroom Foray** is a day full of **Fungi, Fun and Friends**. We will hunt, learn, and eat wild mushrooms. Join us for this great action packed day.

MUSHROOM COOKING CLASS WITH EXECUTIVE CHEF TOM CHULICK



Pictured are Certified Executive Chef Thomas M. Chulick and his wife-partner Denise Thompson. They offer creative, innovative and market fresh cuisine prepared in a continental style and presented in a relaxed intimate atmosphere. Tom specializes in dishes with wild mushrooms and is famous all over the East Coast. They own the 5 Star restaurant, The Back Door Café in Johnstown. Check him out at: thebackdoorcafe.com or call: 814-539-5084.

He has a degree in culinary arts and honed his skills at the prestigious Rolling Rock Club, the club of the billionaires of the Ligonier Valley. He and his wife started a catering business, which led to the Back Door Café.

Post Gazette Food Columnist, Marilyn McDevitt Rubin, has written about the restaurant several times and gave it excellent reviews. The praise comes from not only near but afar, **George Miller's column in the Boston Globe** on June 23, 2004, said, "To accompany my meal we chose Baked Tomato Rockefeller and a fresh morel mushroom stuffed with garlic mashed potatoes." Much praise followed.

Tom's mushroom cooking class will be limited to 30 people. So sign up as soon as you get to the Mid Atlantic Mushroom Foray.

THOUSANDS OF OAK TREES EQUALS GREAT VOLUMNS OF EDIBLE MUSHROOMS

The area of the Gary Lincoff Mid Atlantic Foray has unbelievable quantities of large oak trees which equal great quantities of edible wild mushrooms. You are never sure of just how many sheephead or other edible mushrooms were found at the foray, but I do know that scores and scores of them were picked.



Above are some of the mushrooms found at the Lincoff Foray. In the room adjoining where the people are standing are even more mushrooms.

ITEMS FOR SALE AT FORAY

Among the items for sale at MAMF will be the club's beautiful tee shirt, wax bags, loupes for mushroom identification, cookbooks and many other items.



Pictured on the right are club president, Joe Luzanski and his wife, Carol. We call it mushroom tasting, most people call it a mushroom feast. Joe decided to become our club president after eating at this event.

REASONS TO COME TO THE FORAY

- 11 mycologists to help you learn mushrooms
- you could find large quantities of edible mushrooms to take home
- fantastic mushroom tasting
- least expensive large foray in the country
- learn more mushrooms in a day than you could in 10 years on your own
- cheaper than 18 holes of golf
- free \$30 hard cover mushroom book in color
- hundreds of mushrooms to learn
- FUNGI, FUN AND FRIENDS

SIGN UP TODAY !

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. All walks & forays will be held rain or shine. Come 15-30 min early and socialize. All walks start on time, so be early, if you are late we will already be in the woods. You can find last minute additions or changes by going to our Yahoo Groups at groups.yahoo.com/group/wpamushroomclub

July 3- Blue Knob State Park, Bedford County. Meet **John Plischke** and **John Plischke III** at the park amphitheater. Walk, hunt and identify mushrooms at 3:00 then stay for the slide show and talk at 8:00 pm Saturday. 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. Meet at the amphitheater.

July 10, Sunday - 10:00-12:00 Moraine State Park, Butler County. Meet **Jim Tunney** and **Susan Baker**. From Butler take US 422 west 8.7 miles to PA 528 N and turn right, then an immediately left just before a lawn & garden store with a John Deere sign. Go about .8 mile to the parking lot at the end of the road near the boat launch by the lake. OR take I-79 N to 422 E for about 4 1/2 miles and turn left on PA 528 N, follow the directions above. We will drive to a secret location.

July 8-10 Meet the **Mycological Association of Washington** at the **Lost River Retreat Center** in West Virginia. Cost will be about \$85 per adult, which covers two nights' lodging and five meals: Saturday breakfast through Sunday lunch. Please contact Jon Ellifritz at ellijon@earthlink.net if you have even a tentative interest in this weekend. He will provide more details to those who are interested in the near future. Last year they found about 170 species in the Lost River area, and it could be great for chanterelles and other choice edibles, weather cooperating of course.

July 16 - 1:00-3:00, Oil Creek State Park, Venango County. Meet the **Plischke** family at the Petroleum Centre Amphitheater. There will be a slide show at 1:00 followed by a walk at 2:00. 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-creek.htm>

July 15 - 17, join the **Ohio Mushroom Society** for their Summer Foray at Hiram College Natural Area. Contact: Pauline Munk, (440) 236-9222 or pjmunk@yahoo.com Hiram is located in Portage Co. where Ohio Rtes 82/700 Rte. 305 meet. Ernst Both, bolete expert, will be the speaker.

July 23 - 10:00-12:00 Chanterelle Mania at North Park, Allegheny County. Meet **Valerie** and **Jack Baker** at Swimming Pool parking lot. Last year this spot produced bags and bags full of beautiful chanterelles. There were also a good number of boletes and other species. You never know what the season will bring, but it could be very good again. North Park has a variety of habitats, although the area abounds in large oaks there is a large variety of trees and habitats that make this an exceptional place for hunting mushrooms. Directions below.

July 21-24 - NAMA foray 2005 will be held at the **University of Wisconsin LaCrosse in LaCrosse, WI.** A great diversity of mushroom picking sites is found around this area. The host Mycologist is Tom Volk who is a mycology professor at the University. On the web, see www.namyco.org for the registration form.

July 30 - 10:00-12:00 Miller's Tract, Butler County Meet Dick Dougall This is a premier mushroom spot that mycologists Dr. Sam Ristich and Dr. Tom Gaither have led walks to before. From Slippery Rock exit of I-79, proceed north on Rt. 108 to Slippery Rock. At the light in town, turn left on Rt. 258. Go one block, and turn left on Water Street. Follow Water for app. 2 mi. It crosses an iron bridge over the creek. After the bridge look for a small parking area on left at the head of a dirt lane. Do not block the lane. Parking is limited. No rest room.

August 6 - 10:00-12:00 Hartwood Acres, Allegheny County. Meet **Glenn Carr** and **LaMonte Yarroll** 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. Directions below.

August 13 - 10:00 - 12:00 McConnell's Mill, Butler County. Meet **Liz Barrow** and **Bob Lucas**. From the North or South: Take I-79 to the PA 422 exit. Go West on 422 for about a mile, turn left at the sign to McConnell's Mill onto McConnell's Mill Road. The sign is not obvious and is immediately at the turn. Follow this road to the parking lot and picnic area at the end. This area has been very productive on past walks.

August 11-14, 2005 NEMF Sam Ristich Foray at Mont Alto Campus of Penn State University in Mont Alto, PA There will be lectures and workshops all day Friday and Saturday, as well as many forays to choose from. There is no membership requirement. On the web, see www.nemf.org for upcoming info and registration form for the foray. Our own **John Plischke III, Sam Ristich,** and **Gary Lincoff** will be members of the faculty. Other will include: **Roy Watling, Walt Sturgeon, Gary Lincoff, Bart Buyck, Roz Lowen, Ernst Both,** and **Glenn Freeman.**

August 20 - 10:00 -12:00 Mingo Creek, Washington County. Meet **Marty, Anna & Ross DeLattre** and **Bobby Boice.** I 79 to old Exit 9 Eighty Four/Glyde. Take Rt. 519 N for 2 miles. At a red light turn right onto Rt. 136. Go 4.4 miles and turn left at a sign to Mingo Creek Park. Follow signs to the park. Turn right then cross a covered bridge that is just before the Park Office. Meet at Shelter # 6. <http://www.washpatourism.org/parks.html>

August 21, 12:00 - 5:00 pm: Meet the **Mycological Association of Washington** for a **Mushroom Fair** at Brookside Gardens, Wheaton Regional Park, Wheaton, MD. Their guest mycologist will be **John Plischke III.** For more info, email Program Chair, Gordon Callahan, at programs@mawdc.org.

Aug 27- 11:00 am Brady's Run Park, Beaver County. Meet **John Plischke** and **John Plischke III** for a program and walk. Head on the Parkway West out of Pittsburgh toward the Airport/Route 60. Pass the Airport on Route 60 and continue on to the Chippewa exit. It is the last exit before 60 becomes a toll road. When you exit at Chippewa, make a



THE FOURTH ANNUAL GARY LINCOFF



MID-ATLANTIC MUSHROOM FORAY

SPECIAL REGISTRATION FORM

Saturday, Sept. 10

**Let the Hunt
begin!**

FOR CLUB MEMBERS ONLY* 7:30-8:15 Registration, 8:30-7:30 Program

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



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



Special guest mycologist, Walt Sturgeon, is one of the nation's premier mycologist and photographer. Walt is a must have at the major NAMA and NEMF Forays. Mr. Sturgeon is a past First Vice President of NAMA and past president of the Ohio Mushroom Society. He will present a slide show and talk and help with identification.

Special guest mycologist, Dr. Ernst Both, started studying Boletes in 1948 in Europe. Since migrating to the US, he has worked with internationally known mycologists. His book *The Boletes of North America, A Compendium*, is a classic. He is King of Boletes! Ernst will present a slide show and help with identification.



A host of other mycologist will be on hand to help you learn mushrooms, including: Dr. David Miller, Dr. Fred Schrock, John Plischke III, Jon Ellifritz Robert Boice, Dorothy Fornof, Kim Plischke, and LaMonte Yarroll.

FUNGI FUN FRIENDS

Cost is only \$50 at the door or only **\$29*** each pre-registered and paid by **August 10**, (*does not include club membership). To get this special price you must be a WPMC member. Children 11 & under free. Registration is limited. We sold out early the last two years, and turned people away. So get your registration in today!

Contact **Dick Dougall** 412-486-7504 rsdme@imap.pitt.edu or **Glenn Carr** 412-369-0495 gbrown2carrs@cs.com

Signing and dating the release is an absolute requirement for attendance. - No refunds

Make check payable to: Western PA Mushroom Club, 4879 Christopher Drive, Allison Park, PA 15101

Foray Registration Form **If you are not a member, you must send the Membership Form, too.******

Name 1 _____

Name 2 _____

Name 3 _____

Address _____ City/State/Zip _____

Phone _____ E-mail _____

RELEASE

KNOWING THE RISKS, I (WE) AGREE TO ASSUME THE RISKS, AND AGREE TO RELEASE, HOLD HARMLESS, AND TO INDEMNIFY THE WESTERN PENNSYLVANIA MUSHROOM CLUB, AND ANY OFFICER OR MEMBER THEREOF, FROM ANY AND ALL LEGAL RESPONSIBILITY FOR INJURIES OR ACCIDENTS INCURRED BY MYSELF OR MY FAMILY DURING OR AS A RESULT OF ANY MUSHROOM IDENTIFICATION, FIELD TRIP, EXCURSION, MEETING OR DINING, SPONSORED BY THE CLUB.

Signature _____ Signature _____

Signature _____ Date: _____

BOLETE BASICS

By Jim
Strutz

Boletes are among the most fascinating mushrooms of the fungi kingdom. Their fruiting bodies are fleshy with stems, central caps, and a distinct under-layer of pores (though some species of boletes have gills). They are mycorrhizal fungi, symbiotically exchanging nutrients with nearby trees. Boletes typically fruit singly and scattered on the ground during the summer and autumn months. They are often found around pine and hemlock trees but also in deciduous forests, sometimes in significant quantities.

Boletes are sometimes difficult to identify because there are many subtle variations that may only be discerned with a microscope. The good news for mycophagists is that few, if any, species of boletes are known to be fatal when consumed. However, several species of boletes are poisonous and will make you sick. The general rule of thumb is: a) don't eat boletes with orange to red colored pores, and b) don't eat boletes that bruise blue. Observe the color of the flesh after it has been cut or pressed to see whether it bruises blue. There are exceptions to the bruising blue rule but don't eat any mushroom unless you have positively identified the species. Also avoid the Bitter Bolete as its bitter taste will ruin your meal, and "slippery" *Suillus* mushrooms have an outer membrane that must be peeled away before eating.

Perhaps the most prized of all edible mushrooms is the King Bolete (*Boletus edulus*), or several of other closely related species. They are called Cep, Steinpilze, or Porcini in European countries where they are highly sought after. They are large and dense mushrooms with brown caps, white pores, and often with bulging bases. They can also be found right here in Western Pennsylvania.

One of the most interesting and unmistakable boletes of the summer season is the Old Man of the Woods (*Strobilomyces floccopus*). It is an edible mushroom despite its unappetizing appearance. Its coarse black scales and dark bruising flesh contribute to its undesired

image. Smile and acknowledge the Old Man the next time you see one in the woods.

There is often much competition for boletes among wildlife. Mammals, insects, and invertebrates all are drawn to boletes as a food source. Sometimes you will find a bolete that has already been gnawed. Go ahead and take it as long as it's otherwise okay. Trim away the bad parts in the field or at home. More troubling are worms and insects that tunnel up through the stem and into the cap, sometimes rendering the mushroom inedible. Trim away sections of the bolete starting from the bottom until there are no more holes. Of course, some people are less discriminating and don't mind the extra "protein". The layer of pores under a bolete's cap will sometimes become soggy after a rain. This too may be trimmed from the mushroom if desired.

The preferred method of preserving boletes is to dry them. Many people agree that drying boletes enhances their flavor without losing texture. Dried boletes can be tossed directly into whatever you're making or rehydrated separately, reserving the liquid for other purposes. Boletes are particularly good in sauces and soups, such as this Bolete Miso Soup.

Bolete Miso Soup

2 cups dried boletes	2 bay leaves
1 onion, chopped	8 cups water
Couple sprigs of thyme	1 cup lentils
2 ribs celery, sliced	Salt, pepper to taste
1 Tbs dark miso* + 1 cup hot water	
Olive oil for sautéing, about 2 Tbs	

Sauté the onions and celery in the olive oil until they begin to soften. Add the water, mushrooms, and lentils. Bring to a boil and reduce to simmer. Dissolve the miso in the hot water; add to soup along with the bay leaves and thyme. Season with salt and pepper. Simmer until lentils are done. Adjust seasoning and remove thyme sprig. Serve.

* Miso is fermented soybean paste and can be found in most natural food stores.

Right at the light onto Route 51, south. Continue on Route 51 (about 2 miles) until you come to the red light in front of the entrance to Brady's Run Park. Make a right into the park. About 1 mile down the road (near the lake and beach) you will see a turn up the hill to your right and a sign that says "Ed Calland Arboretum". Turn here and follow the road all the way to the top, you will see a parking area and the pavilion.

Sept 3 – 10:00-12:00 Upper Dock Hollow, Freeport, Armstrong County. Meet **Don Stone** and **Susan Baker**. Enjoy this mushroom walk along a trail that also has two beautiful waterfalls. Check the club website www.wpamushroomclub.org or Yahoo Groups groups.yahoo.com/group/wpamushroomclub before the walk for directions to the meeting place. You can also call 724-834-2358 a week before the walk for directions.

Sept 10 – Gary Lincoff Mid Atlantic Mushroom Foray Don't miss it, register today!

September 16-18 - Meet the **Mycological Association of Washington** at **Camp Sequanota** in **Jennerstown, PA**, which is where they've had excellent foray weekends in September of every year but two since 1988. The record number of species there was about 260, and sometimes found vast quantities of choice edibles (well, pretty good amounts) like black chanterelles, horse mushrooms, Boletus separans and Boletus bicolor. Details will be at www.mawdc.org

DIRECTIONS to North Park 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.

DIRECTIONS to Hartwood Acres: 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.

For all walks and forays, bring water and lunch. Dress for the weather. Bring basket, wax or paper bags (no plastic) to keep mushrooms separated, whistle, compass, chair, hand lens, insect repellent, cell phone, and books for identification. Also bring a knife to dig up mushrooms for identification or to cut edibles off to keep them clean. Try to dig up 3 of the same species at different stages of development. Don't pick old mushrooms; leave them to drop their spores. Bring your membership card and a friend or two. You are responsible for not getting lost, if you have that tendency stick like glue to others. We won't wait for you, and we won't come look for you. Don't take the identification of the person standing next to you, they might not know as much as you do. Only club mycologists and identifiers should be used for advice. The Walk Leader will tell you when to be back at the walk starting place where the mushrooms will be put on paper plates and the Walk Identifier or Club Mycologist will put names on only the mushrooms that they know well. Take notes and pictures to help you remember the mushrooms. You should go home and check books yourself. Whether you decide to eat a mushroom, is ultimately only your decision.

WPMC Meetings/Programs by Dick Dougall, Program Chair

Members are encouraged to bring mushrooms from home for identification. Bring your books and try to name some of your mushrooms. Hand them to a club mycologist to sign off on. Once the meeting starts only club mycologists are permitted at the tables. When the meeting is over and mycologists have checked everything, identifications will be considered accurate.

Make sure to sign in at all meetings, you just might win a door prize.

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

July 19: Christmas in July by **Joyce Gross**, Do you enjoy making things? Then come join us at our July meeting where Joyce Gross will lead us through a simple craft project. This will be the construction of your own Christmas tree ornament using the false turkey-tail (*Stereum ostrea*) as the decorative covering on a Styrofoam ball. This will give a nice, earth-tone ornament which will contrast nicely with some of the more glittery ornaments on your tree. Joyce is a true artist, and you will also see some of her other mushroom-inspired artistic endeavors.

August 16: Beginner Mushroom ID Part 1: Mostly Gilled by **John Plischke III**, Club Mycologist & Walk and Foray Chair This slide show will cover both edible and non edible mushrooms, many of which one is likely to encounter in the woods. The program is arranged into groups of mushrooms and often with an edible mushroom then one or more of its look-alikes. Some mushrooms features, such as spore print, gills, habitat and edibility will be discussed. Some of the more popular covered groups include: *Agaricus*, *Amanita*, *Lepiota*, and *Armillaria*. For additional information on the program, go to the club's Yahoo Groups at: <http://groups.yahoo.com/group/wpamushroomclub> you must sign in to be able to view the files section. There you will be able to view or print the 2 page pass-out for the program which includes a list of all of the species that will be shown. Print it and get a heads up.

DIRECTIONS

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

12 minutes from PA Turnpike Exit, 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.

KIDS LEARN ABOUT MUSHROOMS

By Mary Ellen & Dick Dougall

On March 2nd, Dick and Mary Ellen Dougall gave a talk to Ms. Peggy Ward's class (grades 1 to 3) at the Mount Lebanon Montessori School. The photo shows the class with them. The children were very excited and interested in the presentation. Mary Ellen was there to keep Dick's talk at the appropriate level (no Latin names or technical details). The kids did enjoy learning some of the funnier common names such as Stinky Squid (*Pseudocolus schellenbergiae*), Deadman's Fingers (*Xylaria polymorpha*), and Dog Vomit Slim Mold. Ms. Ward had done a good job of teaching her class the basics, and they asked many very good questions.

Mark Spear, Cultivation Chair, and Rebecca Miller supplied an oyster mushroom growing kit which was given to the class. Simple ways of preparing them were also provided. Ms. Ward reported that the kit did very well in producing a large number of mushrooms.



TAKE US FOR A WALK

If you want to lead a mushroom walk in your 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.

ARTICLES WANTED

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

We anxiously anticipate your mushroom article, recipe, joke, puzzle, story or cartoon for the newsletter. Tell us about a mushroom hunting outing. Write a poem, draw a picture or send in a photo. All will be welcome.

WPMC WEBSITE

Elizabeth Barrow, webmaster extraordinaire, has created one of the best mushroom club websites in the country. We highly suggest you put it on your favorites list. www.wpamushroomclub.org

While there, check out Bob Lucas's Species List and see some of the mushrooms that were found at past Gary Lincoff Mid Atlantic Mushroom Forays—Mushroom Mania.

YAHOO GROUPS

Visit our popular Yahoo groups at: groups.yahoo.com/group/wpamushroomclub you can ask questions, exchange information, find the latest changes on walks and meetings, and find out what is fruiting. You can get there directly from the club website.



MUSHROOM PHOTOGRAPHY

Close up Filters

By Jo Plischke

One of the best things about taking mushroom pictures is that it will help you learn and remember mushrooms, not only their names but their features. When hiking through the woods or walking past a mushroom display table at a foray, often I will pick up a mushroom and examine it for less than 30 seconds and walk away to the next mushroom. After looking at 30 or more mushrooms it can become difficult to remember if the first mushroom examined had gills that were attached to the stalk or if they were free or any of the other features of the mushroom.

When setting up a mushroom picture, I typically spend over 5 minutes positioning the mushroom in a way that all the important details in determining the mushrooms ID will be shown in my photo. If the mushroom is an amanita I will dig one up and show the bulb at the base of the stalk. Other features I may show in pictures are the gill color and attachment, any ring on the stalk, and if there are warts on the cap. To do this, I will have at least one mushroom turned over on its side and at least another mushroom standing up and possibly a few other positions. After I have everything set up, all parts of the mushroom should be shown in my photo. And after spending all that time looking at all the mushrooms parts while setting them up to take my picture, I will remember the features of the mushroom.

Most camera lens that come with cameras do not let you get close enough to the mushrooms to fill the frame. They will produce an unacceptable image that will not let you show all the mushroom's key features, especially if the mushroom is small. To get close enough to fill the frame I use a 100mm macro lens that gives a 1:1 life sized image.

*CLOSE UP FILTERS



The inexpensive single element filters are on the left and a high quality multi element filter is on the right. A set of 3 inexpensive close up filters that costs around \$25.00 is affordable compared to from \$140 to \$1700 for a macro lens. These filters just screw on in front of your cameras lens and act like a magnifying glass. The better quality 2 element filters cost about \$50.00 each. Close up filters are available for both film and digital cameras.

Close up filters. There are many companies that make close up filters. Basically they work like a magnifying glass. They are usually sold singly or in sets that have various powers. Besides the cheaper standard filters, there are also coated filters, zooming filters and multi element filters. For mushrooms the multi-element filters are the best. They are pricier than the standard filters because they have 2 pieces of glass in them instead of one.

The extra glass corrects for distortion that the standard lenses often have. Minolta, Nikon and Cannon make the multi element ones.

Not only do I use them on my macro lens to go beyond 1:1 mushroom photos, but I also use them on other lenses on occasion. I will put them on my macro when photographing mushrooms such as little cups that are smaller than an eraser.

When I am going to use more than one close up filter at a time I always put the strongest filter on first to minimize any distortion effects. When multiple ones are used there is some image quality loss that is more apparent around the edges.

WITHOUT CLOSE UP FILTERS



This is how these mushrooms were found naturally growing. Leaves and twigs are in the way and must be removed to produce a pleasing photo. Some of the plants in the foreground block the tripod from being positioned correctly so they must be tied back or removed. This photo was taken with a standard 50mm lens getting as close as I could.

USING CLOSE UP FILTERS



These mushrooms have now been cleaned up and positioned for a documentary photo. It took 10 minutes to clean up the leaves from around the mushrooms and another 5 minutes to position the fungi. To get close enough to have the mushrooms fill the frame I used a set of close up filters. It really made a big difference.

This article is available in full color in the clubs Yahoo Groups files section.

MILK MUSHROOMS: LACTARIUS

By
John
Plischke III

Lactarius is a large group of mushrooms with over a couple of hundred species. Lactarius look a lot like Russulas but when fresh they produce latex when the gills are scratched. The latex can be clear, white, yellow, blue, etc., and sometimes it can change colors. For the pot, I collect a number of Lactarius with orange colored caps. But beware there are lots of poisonous Lactarius, some of which also have orange colored caps. The best thing about collecting Lactarius is that not many people collect them because they do not know what they are and even in heavily hunted woods plenty can be found. The edible and choice Hygrophorus Milky (Lactarius hygrophoroides) that is not pictured below has more wide spaced gills that do not bruise brown or smell like fish.

CORRUGATED CAP LATEXY



(Lactarius corrugis)

The Corrugated Cap Milky has a cap that can be from about 1 3/4 to 6 inches wide. The cap is often orangish colored but can also be orangish brown to reddish brown colored. Its cap is wrinkled especially near the outer edge. Its gills and flesh are whitish colored and bruise brown. Its latex starts off white but darkens with age and the bruising. It can smell like fish with age but when cooked it tastes a little nutty.

*LACTARIUS SPAGHETTI



The first time I tried eating the Corrugated Cap Lactarius cooked in a meal, I had Lactarius Spaghetti and I fell in love. It is just that good! I still can not believe that most mushroom hunters do not collect them. Besides adding the mushrooms to spaghetti sauce we also used fresh garden tomatoes.

*VOLUMINOUS LATEX MILKY



(Lactarius volemus)

The Voluminous Latex Milky has a cap that can be from 2 to 4 1/2 inches wide. The cap is often orangish to orangish brown colored. Its cap can become a little wrinkly with age but not nearly as distinct as the Corrugated Cap Milky. Its gills and flesh are whitish colored and bruise brown. Its latex starts off white but darkens with age and the bruising. It can smell like fish with age but when cooked it tastes a little nutty. This is also one of my favorite edibles.

*PECK'S MILKY



(Lactarius peckii)

Peck's Milky looks very similar to the two previous Lactarius. Care must be made not to confuse it, since its edibility is unknown. Its cap is about 2 to 5 1/2 inches wide. The cap is orangish colored but can often have some red or brown tones. Its cap is zoned or has circular rings that can be faint. Its latex is white but stains the gills reddish brown. Its latex is also very hot if a drop is placed on one's tongue. Its gills are not white colored.

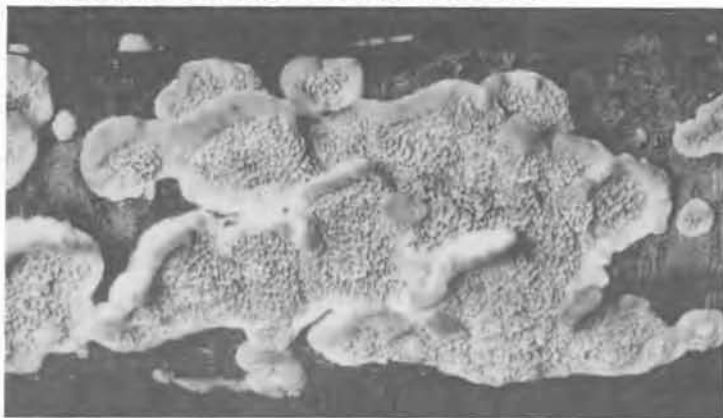
CAUTION: There are many poisonous Lactarius. Never eat one without being 100 percent sure it is identified correctly

This article is available in full color in the clubs Yahoo Groups files section.

THE VIOLET TOOTH POLYPORES

By
John
Plischke III

*VIOLET TOOTH POLYPORE

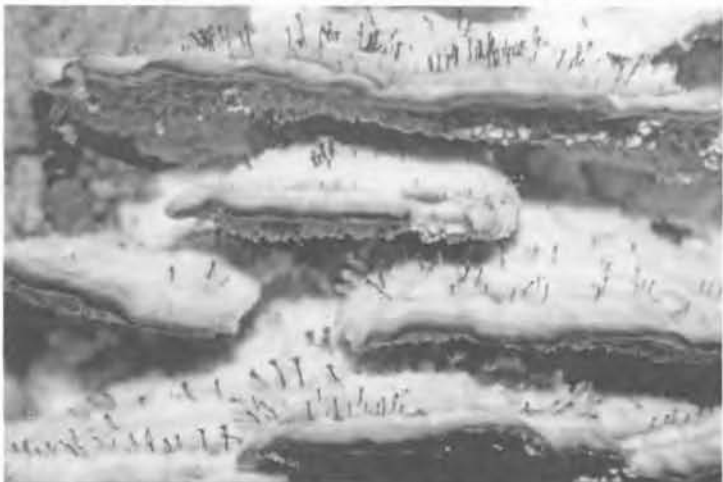


(*Trichaptum biforme*)= (*T. biformis*)

The Violet Tooth Polypore is the most common mushroom found during club walks. It has been found on almost every walk and you should be able to find it easily on your own. The mushroom's cap is usually about 1/2 to 1 1/2 inches wide and it sticks out from the tree about an inch. The underside has pores when very young but they become tooth like. Typically when the Violet Tooth is found it has teeth. The under side is a deep violet color when fresh but fades with age. It grows on deciduous trees.

Although not an edible mushroom it is often collected to make mushroom paper. I made some beautiful paper at a club mushroom papermaking workshop a few years ago. The paper is made by blending up some of these polypores in a blender with water then dumping the liquid in a dish pan and dipping a piece of screen into it and gently peeling the thin layer of mushrooms off the screen and letting it dry into some of the most unique looking paper. **This article is available in full color in the clubs Yahoo Groups files section .**

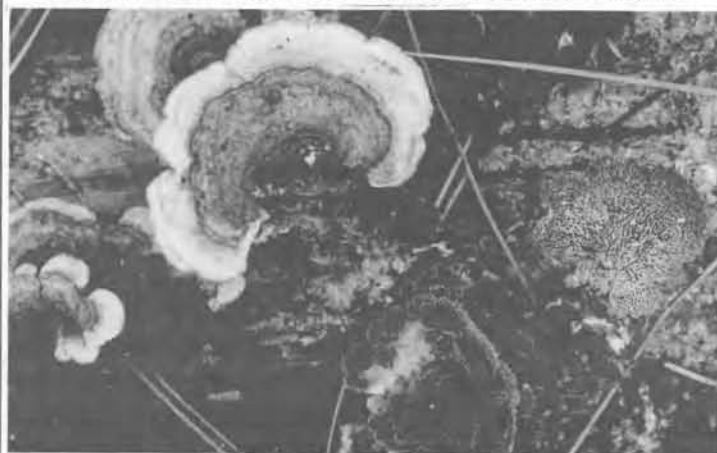
*VIOLET TOOTH POLYPORE HAIRS



Sometimes the Violet Tooth polypore is attacked by another mushroom called (*Phaeocalicium polyporaenum*). Look for it during the summer to fall growing on the mushroom's cap. A hand lens may help. See close-up on the left



*CONIFER VIOLET TOOTH POLYPORE



(*Trichaptum abietinum*) = (*T. abietinus*)

The Conifer Violet Tooth Polypore looks very similar to the Violet Tooth Polypore. The easiest way to tell them apart is by what type of tree that they grow on. The Conifer Violet Tooth Polypore grows on conifer wood.

*GIANT VIOLET TOOTH POLYPORE



(*Trichaptum subchartaceum*)

This one is about twice the size of the Violet Tooth Polypore.



(*Trichaptum fuscoviolaceum*)

There several types of Violet Toothed Polypores but most of them are not very common. I have only encountered this one in Quebec.

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