

Western Pennsylvania Mushroom Club

Newsletter Volume 8, Issue 3
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2007 Gary Lincoff Mid-Atlantic Mushroom Foray: Behind the Scenes

Article by Glenn Carr, Photographs by Jim Strutz



When I was asked to write a short article about the organization of the Western Pennsylvania Mushroom Club's annual Gary Lincoff Mid Atlantic Foray, I didn't think there was all that much to say. After all, I'd been involved in three of the events, counting this year's, and they all just seem to go smoothly, even when Ivan tried to flood us out. Still, I didn't know where to begin, then I thought the best approach would be to put together a list of the tasks involved. My Excel spreadsheet quickly developed a growing problem that even Avadart wouldn't solve. I'm not sure the list is complete, but it is what I used to develop a condensed chain of events that occur in a years time frame.

First a date has to be established for the foray and that depends on when Gary Lincoff is available. John Plischke or the current President usually handles that. Once a date is set, the Foray Chair reserves a site, and John Plischke begins lining up key speakers.

These first steps usually take place in early October, and the formation of the foray begins to move forward, slowly at first, but picking up speed as Spring arrives. Registration fees and forms are established and publicity in our newsletter, web site, and e-mail is launched. A little later, a host of other activities are addressed like organizing the logistics – lining up the Identifiers, Cooking Committee, vendors, potential hosts for mycologists, determining the walks and their leaders and

reviewing the directions to the walks.

As we approach the foray date, other preparatory activities take place, such as - soliciting donations for the Chinese Auction, selecting a welcoming gift, developing the event program, scheduling a cooking demonstration, finding an after-event get together site, organizing set-up and tear-down committees, establishing a hospitality station, and touching bases on who's responsible for what supplies, table/chairs rental, printing the various walk and handout forms, and on, and on, and on.

At the beginning of the day of the foray the Set-up Committee handles the tables and chairs, the PA system, covering the windows, hanging the foray banner and helping where needed, the Welcoming Committee organizes morning refreshments, the Treasurer handles the guest registration desk and the Cooking Committee prepares for one of the more significant events of the day.

Then the fun begins, the guests can sign up for walks and cooking demonstrations, peruse the merchandise available, enter bids for the Chinese Auction, listen to the key speakers, learn what has been found for the day, feast on the many tasty dishes provided, and enjoy the company of other mushroom lovers.

Continued on Page 17, "Behind the Scenes"

President's Corner An Ideal Mushroom Walk

By Dick Dougall

What items make up a perfect mushroom walk? First, the walk area should have pleasant features and some inherent natural beauty. Second, a lot of different mushrooms should be found during the walk. Third, you want to have a pleasant group of people along to share your experience. Finally, some knowledgeable people should be available to help you identify the mushrooms found.

The location of a mushroom walk is something we can control. Having mushrooms fruiting during the walk is in nature's hands unless we time our walk to coincide with some wet weather. We can always get better at finding the mushrooms that are fruiting. For most of us, having a mushroom expert (mycologist) handy is really helpful because we find so many mushrooms we don't recognize.

The previous paragraphs point out why the mushroom walks during the club's Gary Lincoff Mid-Atlantic Foray in September are so close to being ideal. It is headquartered in Allegheny County's North Park and surrounding areas. There are a wide variety of scenic walks from which to choose. With normal weather, September is an ideal time to hunt mushrooms. Even when we have had droughts or copious rain (Hurricane Ivan), well over 100 different types of mushrooms were found during these forays. Also, a truly outstanding array of mycologists are present at this event. (See John Plischke's article on the mycologists coming this year.) They will be able to identify almost all the mushrooms found.

Because we have over 120 people looking for mushrooms at over a dozen different sites, fruiting mushrooms are sure to be found! You may not be lucky enough to find basket-filling quantities of mushrooms on your specific walk, but our walk leaders are experienced enough to find some interesting specimens on nearly every walk. Furthermore, you can see the results of the other walks. Having these mushrooms available to inspect, touch, and smell is really helpful in learning new ones. If you have a camera, you can photograph interesting mushrooms for later study. My earliest photos of Hen of the Woods (*Grifola frondosa*) were taken of specimens at one of the early Lincoff Forays. I hadn't had much luck finding them on my own.

The people attending this foray are another valuable resource for learning mushrooms, for mushrooming inspiration, and for just plain entertainment. Mushroomers are fun people to talk to! They will tell you about their favorite mushrooms, give you tips on finding specific mushrooms, and tell you some great stories like how they once got lost, etc.

If you are a beginning or slightly experienced mushroomer, you may be overwhelmed by the day's events. However, this is a good and pleasant way to be overwhelmed because you will see so many new, exciting, and interesting areas of mushrooming to investigate. For regular attendees of this foray, you can pick a specific set of mushrooms, i.e. amanitas, boletes, or honey mushrooms, etc. on which to focus.

I encourage you to come to this year's Gary Lincoff Mid-Atlantic Mushroom Foray on Saturday, September 15th. You'll be glad you did. Please come and see me at the foray to share your experiences.

The Gary Lincoff Mid-Atlantic Mushroom Foray: Mycophagy

Article and photo by Becky and Kim Plischke



Come to the Mid Atlantic Foray to pick mushrooms. Come to the Mid Atlantic Foray to learn about wild mushrooms. Come to the Mid Atlantic Foray to eat wild mushrooms! Kim Plischke has assembled a team of gourmet cooks for the event. You know, anyone who cooks with wild mushrooms is a gourmet cook! If you want to help, just contact Kim at ladiebugzkp@aol.com

Our mushroom tasting has been called a mushroom feast. Last year we had 34 wild mushroom dishes for you to sample. This year we should have some new exciting dishes plus some old favorites. Come join us for a wonderful day of fungi, fun, friends, and food!

Here are some of the dishes served last year at the Gary Lincoff Mid Atlantic Mushroom Foray.

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

WPMC News Items

WPMC Mushroom Items For Sale

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

WPMC Yahoo Groups

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

WPMC Website

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

WPMC Wild Mushroom Cookbook, Volume 3

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

Monthly Meetings

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

August 21st: "All About Truffles" by Gavin Farkas, Club member and truffle enthusiast. Have you ever found a truffle while hunting mushrooms in PA. Gavin Farkas has. He will discuss the life cycle of truffles and their variety. How do you go about finding them? What do you do with them when you find them. Come to this meeting and obtain some answers to this and other questions about truffles.

September 18th: "Cooking with Mushrooms" Cooking with wild mushroom is a topic of interest to many people. The variety of mushrooms possible and the number of recipes are both large. Come to this meeting and get some answers to your mushroom cooking questions.

October 16th: Election of Officers & Open Forum Officers for next year will be elected. Club members will be encouraged to share mushroom stories, experiences and slides. Results of the club's photography contest will also be presented.

November 20th: "Lichens and Fungi" Speaker to be determined. Most of us know a lichen when we see it on a tree or rock. But the real question is what type of organism are they. As it turns out, they are a symbiosis of two other organisms that are living together. The two organisms are algae and fungi. This combination can live in some of the most inhospitable places on our planet. They are also one of the longest living organisms on our world. Some have been growing in the same location for hundreds of years! Come to our meeting and hear more about these fascinating organisms.

Walks & Forays

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

We request that no one hunts a walk or foray location for at least two weeks prior to a walk or foray. It is only through your cooperation that we can have successful walks and forays. All walks and forays will be held rain or shine. All walks start on time.

July 27-29: Join the **Ohio Mushroom Society** for their Summer Foray at Carlisle Reservation, Lorain County Metroparks, near Oberlin, Ohio. Contact Dave Miller at 440-774-8143 or David.H.Miller@oberlin.edu

August 4 - 10:00-2:00, Deer Lakes Park, Allegheny County, Russelton. Meet *Jim Wilson* 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 11 - 10:00 - 12:00 Upper Dock Hollow, Freeport, Armstrong County. Meet *Don Stone*. Enjoy this mushroom walk along a trail that also has two beautiful waterfalls. Follow Main Street. Go through a tunnel under the railroad and park in the parking lot at Riverside Park. Meet at the Gazebo.

August 9-12: NEMF Foray will be held in Orono, Maine, on the University of Maine campus. There will be lectures and workshops all day Saturday and Sunday, 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.

August 16-19: NAMA Foray 2007 will be held at the **Pipestem State Park** in West Virginia. Bill Roody will be the Chief Mycologist. On the web, see www.namyco.org for the registration form and more information.

August 25 - 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 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.

September 1 - 10:00-12:00 Harrison Hills Park, Allegheny County. Meet *Joyce and George Gross*. Pick up PA Route 28 towards Natrona Heights (Allegheny Co. Belt System [red, green, yellow or blue], PA Route 910, Route 356, PA Turnpike [Exit 5 - Allegheny Valley], or Interstate 270-Route 422). Get off Rt. 28 at Exit 16 (Millerstown/Freeport) and turn right if you've been traveling northbound, or left if traveling southbound, onto Route 908 for approximately 0.8 mile. You will come to a flashing red light at an intersection of a four-lane highway. Turn right (Freeport Rd.) and get into the left-hand lane. The entrance to Harrison Hills Park is 0.8 miles on the left, just beyond the Harrison Hills Fire Dept. (large, single story buff building) and Harrison Hills Chiropractic on the right.

September 8 - 10:00 -12:00 , South Park, Allegheny County. Meet *LaMonte Yarroll* Brownsville Rd & Corrigan Dr. See their website at: <http://www.county.allegheny.pa.us/parks/facility.asp> Take Route 51 South. Turn slight right onto Fairhaven Road/Provost road. Provost Road becomes Brownsville Road. Continue to the Park. Meet at the Nature Center. We will drive to the walk location in the park.

September 15 - Gary Lincoff Mid Atlantic Mushroom Foray Don't miss it, register today!

September 22 - 10:00-12:00 Meet *Ron Dolan and Becky Lubold* at **Jennings Environmental Educational Center**, Slippery Rock. Take I-79 north to Exit 96. Turn right onto PA 488 East, Portersville Road. Make a slight left onto Pleasant Valley Road. Merge onto US-422 east. Take the PA-528 exit toward Prospect. Turn left onto PA-528 North Franklin Street. Continue for about 7.5 miles.

September 21-23 The 2007 Charles Horton Peck Annual New York State Mushroom Foray will be held in Pennsylvania (!) at the Sieg Conference Center at Lock Haven University of Pennsylvania. If you're interested, submit your email to the host, Barrie Overton <boverton@lhup.edu> to receive Peck updates and registration forms. The Peck Foray is open to all who are interested in fungi.

September 28-30 - Meet the Mycological Association of Washington at Camp Sequanota in Jennerstown, Somerset County, 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, and *Boletus separans*. Details will be at www.mawdc.org

September 29-30 - Join the Ohio Mushroom Society for their Fall Foray in the **Deep Woods, Hocking Co.** See their website for more information. <http://www.ohiomushroom.org>

September 28 - 30 Join the Eastern Penn Mushroomers for the **Helen Miknis Memorial Foray**. This year's annual EPM foray will be held at **King's Gap Environmental and Training Center** near Carlisle, PA. Dorothy Smullen from the New Jersey Mycological Association has agreed to be the mycologist and identifier. Contact John Dawson at jwd7@psu.edu or see their website for more information <http://www.epennmushroomers.org/Summer%2007.htm>

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 Nature Reserve.

Mushroom walks begin promptly at the designated time and place. Your walk leader will brief you on walk details and when to return. The walk identifier, at the end of the walk, will name and discuss the mushrooms found, and answer any questions. You are responsible for bringing your own lunch, water, mushroom gathering paraphernalia, camera, notebook, compass, whistle, etc. Dress for the weather and for comfort. Most importantly, identify any mushroom you intend to eat very carefully. We are not responsible for the consequences of you eating the wrong mushrooms.

The 2007 Gary Lincoff Mid-Atlantic Mushroom Foray: Mycologist Biographies

Article and photographs provided by John Plischke

Principal Mycologist: Gary Lincoff

Gary Lincoff will return as the principal mycologist at the Mid Atlantic Mushroom Foray on September 15. "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.

Special Guest Mycologist: Renée LeBeuf



Renée is one of Canada's top mushroom experts. Since joining the Cercle des Mycologues de Montréal (CMM) in 1999, she has constantly increased her knowledge of mushrooms, always looking for rare or unknown species.

In 2004, she became the main identifier at *Les Lundis Mycologiques*, which is an identification activity of the CMM held from August to October. Besides that, Renée has served as an identifier in forays of the Association de Mycologie du Québec (AMQ) and in some NEMF forays.

Renée is also a mushroom photographer. This complements her mushroom studies and provides photos for conferences, which she started giving last winter.

On a professional basis, she was a laboratory technician for about 15 years and became a translator in 2000. As a language expert, she reviewed some publications of the CMM. Renée works as a medical translator for the Government of Canada. Renée will present, "A Review of Some Hygrophorus.

Special Guest Mycologist: Bill Russell

Bill Russell's earliest childhood memory is of hunting Pasture Mushrooms with his parents. One of the most important events of his life was his father's gift of a mushroom guidebook when Bill was ten years old. Having no teacher and no access to other mushroom guidebooks, his progress was slow. After entering Penn State University as a physics student he discovered a wealth of mushroom information in the huge university library. Several years later he began to lead mushroom identification walks and offer weekend mushroom workshops.



In 1990 he founded and headed the Central Pennsylvania Mushroom Society. The organization terminated two years later when he became ill and required an extended period of therapy.

In late 2006 Penn State University Press released his "Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic." He continues to lead mushroom walks and offers expanded weekend mushroom identification workshops. Currently, he is working on a multimedia mushroom guidebook that will be available in the summer of 2007.

Bill will speak on "Marvelous Mushroom Madness."

Special Guest Mycologist: 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 Oberlin, Ohio.

Dave is a WPMC, OMS and NAMA member. Dave is now retired and enjoys being Newsletter Editor for the Ohio Mushroom Society.

Dave will be presenting a slide show and talk on "How do Big Mushrooms Make Little Mushrooms?" 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 Fred says he's 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.



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. LaMonte has been a guest mycologist for the Mycological Association of Washington, DC. He also worked the presort table at last year's NEMF Foray.



John Plischke III is a nationally known mushroom photographer and identifier. He has been a faculty member of both the (NAMA) North American Mycological Association Forays and the North East Mycological Federation Forays. (NEMF) numerous times.



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 70 awards for his mushroom photography. He is NAMA's Photography Chair. He is chairman of the Fungus section of the PA Biological Survey. John is a Club Mycologist and our Walk and Foray Chairman.

Jon Ellifritz is the president of the Mycological Association of Washington D.C. and has been the top person at their identification tables for the for longer than the 15 years that we have known him.



One of Washington's newspapers said Jon "can identify every leaf, stick, fungus, insect, bird call and trailhead in the woods." Jon is a member of NAMA and the WPMC. 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.



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 Mycophagy Chair of the Foray. She is very 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.



Jim Tunney is one of our club identifiers, he is also earned a deserved reputation as an excellent mushroom cultivator. He has written an article on cultivation for the North American Mycological Association. He has identified on both club walks and at the Gary Lincoff Foray.



Jack Baker is one of the original founding members of the club. He has learned a great many mushrooms since the club began. He is a club identifier and, along with his wife Valerie, conducts the club's annual Chanterelle Foray.



Some Pluteus

Article and Photos by John Plischke III



Fawn Mushroom (*Pluteus cervinus*) = (*Pluteus atricapillus*)

Other Common Names: Deer Mushroom

Family: Pluteaceae

Description: 2-1/2 to 4-3/4 inches tall. *Flesh:* white to cream. *Cap:* 2 to 4-1/2 inches wide and 1/4 to 1 inch thick; tan to gray-brown, usually darker when the cap is not fully expanded but becomes lighter in color with age; convex becoming almost flat with age; smooth and can be a little sticky when wet; the umbo on the larger caps can be 1-1/4 wide and stick up 1/2 inch and can be slightly darker colored; cap skin peels to the middle of the cap revealing white flesh underneath; middle part of the cap will stay on the stem when you try to break the cap off; has lines of slightly darker color on it. *Gills:* Not attached to the stalk or even close to being attached; close; white becoming light pink as the spores mature. *Spore Print:* Pink to pink-brown. *Stalk:* 2 to 4-1/2 inches tall and 1/4 to 1/2 inch wide; white and can have brown to gray streaks; has darker lines running from the top to the bottom of the stem; not hollow when cut in half; fibrous; bottom of the stem is slightly darker in color than the top; does not have a ring on it. *Odor:* not distinctive or radish-like. *Taste:* not distinctive.

Range: North America.

Where To Look: On fallen logs, branches, trunks and on stumps, occasionally buried wood and mulch piles but always on wood. I have even found it in the cemetery on a dead maple whose bark and wood dust had fallen to a pile under the tree. I also have found it on oak.

How Often They're Found: Common.

How They're Grouped: Singly or in groups to scattered.

Social Plants: Usually none.

Look-alikes: Entolomas have gills that are attached to the stalk but be careful that they don't break away and some of them grow on the soil. The edible **Black Edged Pluteus** (*Pluteus atromarginatus*) has blackish or dark colored edges of its gills. (*Pluteus flavofulgineus*). The **Big Deer** or **Big Fawn Mushroom** (*Pluteus magnus*) has a blackish brown cap, can grow on sawdust, and stalk can get 7/8 inches wide. The edible **Platterful Mushroom** (*Tricholomopsis platyphylla*) has a white spore print and gills that stay white.

Edibility: Edible.

Microscopic Features: Spores 6-8.5 X 4-6 um.



Black-Edged Pluteus (*Pluteus atromarginatus*, *Pluteus nigrofloccosus*)

Other Common Names: Black-Edged Deer Mushroom

Family: Pluteaceae

Description: *Flesh:* white. *Cap:* 1 to 4 inches wide; black-brown; convex becoming almost flat with age; can have an umbo and tiny fibers. *Gills:* White turning pink with age as the spores mature; outer edge is dark and blackish colored; not attached. *Spore Print:* Pinkish. *Stalk:* 2 to 3-7/8 inches tall and 1/4 to 1/2 inches wide; white to white with brown to black tiny fibers. *Odor:* Mild and not distinctive. *Taste:* Mild and not distinctive.

Range: Northern North America.

Where To Look: On fallen older branches, logs and stumps. Evergreen wood.

How Often They're Found: Occasional.

How They're Grouped: Usually found singly or scattered.

Social Plants: Usually none.

When To Look: July-October.

Look-alikes: The Fawn Mushroom (Pluteus cervinus) does not have black gill edges. (Pluteus umbrosus) pleurocystidea not horned under the scope and may be more wrinkled. (Entoloma sp.).

Edibility: Edible.

Microscopic Features: spores 6-7.5 X 4-5um. The pleurocystidea are horned.

Black Light: All parts purple with the darker parts being darker purple.

There are a lot more Pluteus than just the Deer or Fawn Mushroom that we commonly see. Both parts of this article together will cover 13 species that have photographs as well as some additional species but not nearly all of them. Part 2 has 4 additional pages and will not be published in the newsletter. To read it go to the WPMC yahoo groups and look for it in the files section. Color photos will be available for both parts there.



Yellow Pluteus (Pluteus admirabilis)

Family: Pluteaceae

DESCRIPTION: *Flesh:* White but can be yellowish. *Cap:* 3/8 to 1-1/4 inch wide; convex becoming almost flat with age; can have an umbo; yellowish but can get a little brownish at places with age; can be wrinkled. *Gills:* Off-white color often becomes faint yellow then pink with age as the spores mature; not attached, closely spaced. *Spore Print:* pink-salmon. *Stalk:* 1-1/8 to 2-3/8 inches tall and 1/16 to 1/8 inch wide; yellowish; smooth. *Odor:* Not distinctive. *Taste:* Not distinctive

Range: Eastern North America.

Where To Look: On older fallen deciduous branches logs and also on stumps.

How Often They're Found: Occasional

How They're Grouped: Singly or in small groups.

Social Plants: Usually none.

When To Look: June-October.

Look-alikes: The Golden Granular Pluteus (Pluteus aurantiorugosus); (Pluteus flavofulgineus); (Pluteus leoninus) has a white stalk when young.

Edibility: Edible.

Microscopic Features: Spores 5.5-7 X 5-6 um.



Yellow Fuliginous Pluteus (Pluteus flavofulgineus)

Family: Pluteaceae

DESCRIPTION: *Flesh:* whitish to yellowish; *Cap:* 3/4 to 2-3/4 inches wide; brownish becoming more yellow with age especially near the edges; convex becoming almost flat with age. *Gills:* White, often turning yellow, then becoming pink as the spores mature; not attached. *Spore Print:* Pink. *Stalk:* 1-1/4 to 4 inches tall and 3/16 to 3/8 inches wide; white becoming creamy or yellow with age but can have pink tones; *Odor:* Not distinctive. *Taste:* Not distinctive.

Range: North America.

Where To Look: On fallen branches and logs of deciduous trees, also stumps. Oak.

How Often They're Found: Uncommon.

How They're Grouped: Singly or in small groups.

Social Plants: Usually none.

When To Look: July-October. Winter in Ca.

Look-alikes: (Pluteus granularis), (Pluteus lutescens).

Edibility: Unknown.

Microscopic Features: Spores 6-7 X 4.5-6um.



Granular Pluteus (*Pluteus granularis*)

Family: Pluteaceae

Description: *Flesh:* yellowish. *Cap:* 3/4 to 2-1/2 inches wide; brownish to brown and yellow, often darker in the center; convex becoming almost flat with age; velvety, granular and wrinkled. *Gills:* white, becoming pink as the spores mature; not attached and crowded. *Spore Print:* pink. *Stalk:* 1-3/16 to 2-3/4 inches tall and 3/16 to 1/4 inches wide; creamy and brown to light brown; can be velvety or granular and is solid. *Odor:* not distinctive. *Taste:* unpleasant.

Range: Eastern and central North America.

Where To Look: On fallen logs, trunks, and branches as well as stumps.

How Often They're Found: Occasional.

How They're Grouped: Singly or in small groups to scattered.

Social Plants: Usually none.

When To Look: July-October.

Look-alikes: (*Pluteus flavofuliginus*)

Edibility: Unknown.

Microscopic Features: Spores 4.5 X 6 um X 4-5 um.

Golden Lion Deer Mushroom (*Pluteus Leoninus*)

Family: Pluteaceae

Description: *Flesh:* white. *Cap:* 3/4 to 1-1/4 inches wide; yellow to yellow-brown; convex becoming almost flat with age. *Gills:* white, often turning yellow and then pink as the spores mature; not attached. *Spore Print:* pink to pink-brown. *Stalk:* 1-1/2 to 2 inches tall and 1/16 to 1/8 inches wide; white when young, then turning yellow with age; solid



Golden Lion Deer Mushroom (*Pluteus leoninus*)

becoming hollow with age. *Odor:* can be radish like. *Taste:* not distinctive.

Where To Look: On fallen logs and branches and on old stumps.

How Often They're Found: Uncommon.

How They're Grouped: Singly or in small groups.

Social Plants: Usually none.

When To Look: Summer-fall.

Look-alikes: (*Pluteus admirabilis*) (*Pluteus chrysophaeus*) = (*Pluteus phlebophorus*) has a white to part white and part yellow stalk and a brown to yellow colored cap and spores 5-7 X 5-6 um.

Edibility: Unknown.

Microscopic Features: Spores 6-7.5 X 4.5-6.5um.



Pleated Pluteus (*Pluteus longistriatus*)

Family: Pluteaceae

Description: *Flesh:* whitish sometimes darker. *Cap:* 3/4 to 2 inches wide; gray to brown-gray; convex, becoming almost flat and sunken in the center with age; has striations that go from the center of the cap to the outer margin; can be finely scaly. *Gills:* white becoming pink as the spores mature; not attached. *Spore Print:* pink. *Stalk:* 3/4 to 3-1/8 inches tall and 1/16 to 1/8 inch wide; white sometimes with some gray; hollow; has striations. *Odor:* not distinctive. *Taste:* not distinctive.

Range: North America.

Where To Look: On fallen logs and branches of deciduous trees.

How Often They're Found: Occasional.

How They're Grouped: Singly or in small groups to scattered.

Social Plants: Usually none.

When To Look: August-September.

Look-alikes: (*Pluteus seticeps*) = (*Pluteus podospileus*); cap is brown to red-brown.

Edibility: Edible.

Microscopic Features: Spores 6-7.5 X 5-5.5 um.



Patrician Pluteus (*Pluteus petasatus*), (*Pluteus patricius*)

Family: Pluteaceae

Description: *Flesh:* white. *Cap:* 2 to 5-3/4 inches wide; white-gray to white-brown or cream; convex becoming almost flat with age; can be scaly or cracked. *Gills:* white then turning pink as the spores mature; not attached. *Spore Print:* pink. *Stalk:* 1-1/4 to 3-3/4 inches tall and 3/16 to 3/4 inches wide; white, sometimes with brown colored streaks; solid. *Odor:* not distinctive to radish-like. *Taste:* not distinctive to radish-like.

Range: North America.

Where To Look: On woodchips and sawdust or buried wood as well as fallen branches and logs.

How Often They're Found: Occasional.

How They're Grouped: Singly or in groups.

Social Plants: Usually none.

When To Look: Summer-fall.

Look-alikes: (*Pluteus pellitus*), both the cap and stalk are entirely white.

Edibility: Edible.

Microscopic Features: Spores 4.5-7.5 X 4-6 um. The pleurocystidia has horns.



Silky Capped Pluteus (*Pluteus podospileus*), (*Pluteus minutissimus*), (*Pluteus seticeps*)

Family: Pluteaceae

Description: *Flesh:* white to tan, or tan-gray in the stalk. *Cap:* 3/8 to 1-1/8 inches wide; brown to brownish. It is convex becoming almost flat with age. It can have an umbo. It is velvety or granular. The outer edge can be striated. It can have fine velvety scales. *Gills:* white then turning pinkish as the spores mature. *Spore Print:* pinkish to reddish brown. *Stalk:* 5/8 to 1 1/4 inches tall and 1/16 to 1/8 inch wide. It is whitish to grayish brown or light brownish with age. It can have hairs only at the base. *Odor:* not distinctive. *Taste:* not distinctive.

RANGE: Eastern

Where To Look: On fallen logs and branches of deciduous trees.

How Often They're Found: Uncommon.

How They're Grouped: Singly or in small groups.

Social Plants: Usually none.

Creamy Fawn Mushroom Soup

By Jim Strutz.

Yes, fawn/deer mushrooms are edible but they are not exactly something you'd center a meal around. They'll fall apart if you try to grill or sauté them. Consider instead making soup with them. I look for them growing on dead wood at the end of morel season and into the early part of the summer mushroom season, around the same time as you find Platterfull Mushrooms. You could throw some of those into the soup too if you are desperate – nah, on second thought... If you come across the last vestiges of the ramp season then by all means throw some of those in too. You would be right if you guessed that making this soup isn't an exact science. It's different every time I make it. Lastly, **always be careful** when identifying wild mushrooms to use in food.

2 large red potatoes, sliced, leave skin on
2 large carrots, sliced
1 onion, chopped
2 cups chopped wild mushrooms
3 cloves garlic, chopped
1 quart mushroom broth
salt, pepper, thyme to taste
butter, cream (optional)

Saute all solid ingredients in butter for a few minutes. Season with salt and pepper. Add the mushroom broth and bring to a boil. Reduce heat to medium and simmer until all vegetable are cooked through. Allow soup to cool enough to handle. Puree in a food processor in batches. Return to pot over low heat, stir in cream and final seasoning. This soup is great served with a spring salad (has anyone invented ramp vinaigrette yet?) and some crusty bread.

A Mushroom Joke

As told by Judy Stark

A group of country neighbors wanted to get together on a regular basis and socialize. As a result, about 10 couples formed a dinner club and agreed to meet for dinner at a different neighbors' house each month.

Of course, the lady of the house was to prepare the meal. When it came time for Jimmy and Susie Brown to have the dinner at their house, like most women, Susie wanted to outdo all the others and prepare a meal that was the best that any of them had ever lapped a lip over. A few days before the big event, Susie got out her cookbook and decided to have mushroom smothered steak. When she went to the store to buy some mushrooms, she found the price for a small can was more than she wanted to pay. She then told her husband, "We aren't going to have mushrooms because they are too expensive." He said, "Why don't you go down in the pasture and pick some of those mushrooms? There are plenty of them right in the creek bed." She said, "No, I don't want to do that, because I have heard that wild mushrooms are poison." He then said, "I don't think so. I see the varmints eating them all the time and it never has affected them."

After thinking about this, Susie decided to give this a try and got in the pickup and went down in the pasture and picked some. She brought the wild mushrooms back home and washed them, sliced and diced them to get them ready to go over her smothered steak. Then she went out on the back porch and got Ol' Spot's (the yard dog) bowl and gave him a double handful. She even put some bacon grease on them to make them tasty. Ol' Spot didn't slow down until he had eaten every bite. All morning long, Susie watched him and the wild mushrooms didn't seem to affect him, so she decided to use them.

The meal was a great success, and Susie even hired a lady from town to come out and help her serve. She had on a white apron and a little cap on her head. It was first class. After everyone had finished, they all began to kick back and relax and socialize. The men were visiting and the women started to gossip a bit.

About this time, the lady from town came in from the kitchen and whispered in Susie's ear. She said, "Mrs. Brown, Spot just died." With this news, Susie went into hysterics. After she finally calmed down, she called the doctor and told him what had happened. The doctor said, "It's bad, but I think we can take care of it. I will call for an ambulance and I will be there as quick as I can get there. We'll give everyone enemas and we will pump out everyone's stomach. Everything will be fine. Just keep them all there and keep them calm."

It wasn't long until they could hear the wail of the siren as the ambulance was coming down the road. When they got there, the EMTs got out with their suitcases, syringes, and a stomach pump. The doctor arrived shortly thereafter. One by one, they took each person into the master bathroom, gave them an enema and pumped out their stomach. After the last one was finished, the doctor came out and said, "I think everything will be fine now, and he left." They were all looking pretty peaked sitting around the living room, and about this time, the town lady came in and said, "You know, that fellow that ran over Ol' Spot never even stopped!!"



Mushrooms (Mycenas?) decaying an old walnut shell. Specimen found at the 2006 foray. Photograph by Jim Strutz

Fungi Friends

By Joyce Gross

Our club motto is "Fungi, Fun and Friends." We find plenty of mushrooms, and we always have lots of fun, but what about the friends? This club consists of many wonderful people with diverse interests, talents and backgrounds. Let's get to know them and, the next time you see them at a meeting or on a walk, say "Hello" and make a new friend.

Let's meet club member **Ed Adamsky**.



1. How did you become interested in mushrooming?

"My father used to hunt for the honey mushroom. He died in 1986 and to honor his memory I became interested in learning about mushrooms. It's also the urge to go out into the woods and be able to find foods that are natural, like wild apples, berries and plants."

2. How many mushrooms do you think you have learned?

"Ed said he hunts for sheepsheads, honey mushrooms, shaggy manes, purple laccarias, chicken of the woods, chanterelles and brick tops. He likes to be able to recognize some of the poisonous mushrooms as well as the edibles. "While I may not know the exact species yet, I have learned groups of mushrooms like amanitas and boletes."

3. What is your favorite mushroom?

"If I had to pick one, it would be the sheepshead. I also like to find young, tender chicken mushrooms."

4. When did you join the WPMC?

"While he can't recall exactly when or how, he said, "I probably saw a reference (to the club) in a newspaper article during my research in an attempt to be safer (while hunting mushrooms)." Ed has been a member for at least 5 years and he tries to come to most of the meetings.

5. What is your favorite aspect of the club?

"I like being able to bring mushrooms that I find with me to the meetings and having experts there to answer questions

about them." Being from Butler county, Ed also appreciates the walks in the northern areas, especially Moraine State Park. Being an avid reader, you may catch him at a walk immersed in one of his mushroom books. "If it's a time when there aren't a lot of edibles out yet, I like to stay behind and wait and see what people bring back to the table. Then I can learn them that way."

6. Biography: Ed is retired and besides mushroom hunting, he also enjoys playing golf.

As this article series progresses if there is any questions you would like to see answered about your fellow members' mushroom interests (besides the GPS location of their secret spots) let me know and I'll try to include them in the next interview.



A fawn, apparently oblivious to mushroom hunters, enjoys a snack of twigs and leaves at the 2006 foray in North Park. Photograph by Jim Strutz.



*Someone brought in these ears of corn "infested" by corn smut fungus (*Ustilago maydis*) for display at the 2006 foray. Note that it is a choice edible, a fact that is not lost on Latin Americans where it is better known as huitlacoche. Most growers in the United States throw them out. Photograph by Jim Strutz.*

This month's fungus is *Galerina autumnalis*, the deadly *Galerina*.

For the rest of my pages on fungi, please click TomVolkFungi.net

Galerina autumnalis is a deadly poisonous mushroom, rather common in our area and just about everywhere else I've looked. It can be found in relatively wet forests on very well decayed wood. Usually the wood I find it on is almost falling apart, with the substrate log lying on the ground and often covered with moss. *Galerina* seems to colonize the wood only in the wake of other fungi that have already partially broken it down. At least I've only seen it fruiting on such decrepit looking wood. Has anyone found it on intact wood? *Galerina* also seems to have a very long fruiting season and fruits multiple times each year from the same mycelium. I think I've found it in every month that we don't have snow.



Galerina autumnalis can be identified by its brown cap, with a relatively small fragile annulus (ring) on the stipe (stem). The lower part of the stipe is usually darker brown, sometimes with apparent floccules, or little tufts of hyphae. Above the annulus (the remnant of the partial veil), the stipe is usually lighter tan in color and lacks ornamentation. The gills are about the same color as the top of the stipe and darken with age. The mushrooms are usually not very big, with the caps only about an inch or two (2-5 cm) in diameter and the stipes are usually less than 2 inches (5 cm). The spore print is a rusty brown. Microscopically, the basidiospores typically have a plage, which looks to me like a slightly wrinkled plastic shrink-wrap covering over the distal end of the spore, but not the end where the spore attached to the basidium. You can often see the faint jagged line delimiting the end of the plage. Why am I telling you all these details of what this mushroom looks like? If you are planning on eating wild mushrooms, *Galerina* is a mushroom you must be able to identify by sight, since eating even just a little of it can be deadly.

The toxin contained in *Galerina* is the same toxin, α -amanitin, contained in the destroying angels, *Amanita virosa*, *A. verna*, *A. bisporigera*, and *A. ocreata*. It induces exactly the same symptoms: The toxin in *Galerina* (and in the death angels) is a relatively small protein of eight amino acids, a cyclopeptide called α -amanitin. According to John W. Rippon, Professor Emeritus at the University of Chicago in Medical Mycology, α -amanitin works by slowly attacking the enzyme RNA polymerase. Although RNA polymerase occurs in all body cells, the cells of the liver are particularly affected because the body tries to sequester (and accumulate) toxins in the liver, and those cells are damaged the most. The α -amanitin ultimately affects the central nervous system and kidneys. Unlike many fungal toxins it does not cause symptoms right away. As long as 6-24 hours after ingestion there may be an early feeling of unease, followed by violent cramps and diarrhea. On the third day, there is a remission of symptoms, but this is a false remission. On the 4th to 5th day the enzymes increase, and liver and kidneys are severely affected. Death often follows if a liver transplant or other heroic measures are not performed. There is no cure for ingestion of the poison once it gets this far, but doctors are getting much better at treating the symptoms. This is *not* a mushroom you want to mess around with.

Fortunately, cases in which someone eats *Galerina* on purpose are very rare. The mushroom is not particularly attractive looking and their small size deems them unworthy of gathering for the table. The major danger with *Galerina* is accidentally and carelessly placing some *Galerina* fruiting bodies into your collecting basket along with mushrooms they superficially resemble, such as *Armillaria gallica*, the honey mushroom or *Flammulina velutipes*, the velvet stem mushroom. Here's the scenario: Sometimes you're lucky (or skilled) and find lots of these edible *Armillaria* and *Flammulina*. You find so many that picking them becomes more of a chore than a pleasure. You stop paying attention to

every mushroom you place in your basket. You accidentally cut off a *Galerina* or two or more and place them in with the edible mushrooms. You're so tired and hungry when you get home that you just dump your mushrooms into a skillet and fry them up. You accidentally eat some *Galerina*. Two or three days later you die. Moral of the story: You must identify every single mushroom in your basket **to species** and know everything about it, either through books or reputable websites (although I cannot take responsibility for anything that you might eat), before you can even think about eating it. You must be absolutely sure of your identification, since a meal of mushrooms is not worth the price of your life. The major most obvious difference between *Galerina* and those two edible species is that *Galerina* has a rusty brown spore print, while *Armillaria* and *Flammulina* have white spore prints. There have also been examples of people dying from eating *Galerina* when they think they are eating hallucinogenic *Psilocybe* species, which also have a brown spore print. The series of photos to the left shows *Armillaria gallica* and *Galerina autumnalis* growing side by side on the same log. In these pictures *Armillaria* is on the left and *Galerina* is on the right. Be careful!

This mushroom disproves the Italian immigrant tradition that any mushroom that grows on wood is edible. In North America, and probably most parts of the world, this is definitely not true! Another major exception to this is the Jack-O-Lantern mushroom, *Omphalotus olearius*, which is not deadly, but gives such violent gastrointestinal symptoms that it makes you wish you were dead.... John Rippon has told me of several such cases of Italian immigrant poisonings in the Chicago area while he was a professor there.



There are many other species of *Galerina* throughout the world. *Galerina* species have been found on all continents except Antarctica. Rolf Singer (*The Agaricales in Modern Taxonomy*, 1986) recognized 169 species, and he expected there to be more species discovered in Asia and Africa. In North America, the highest species diversity of *Galerina* I have seen has been in the Pacific Northwest, along the Pacific coast from northern California to Alaska. There seem to be *Galerina* fruiting bodies *everywhere* out

there, especially on moss-covered logs. Most of the species are much smaller than *G. autumnalis* in our area. To the right is a particularly large cluster of *Galerina* we found several years ago in Wisconsin. You could easily mistake this cluster for *Armillaria* if you didn't pay attention to the spore print or the gill color. The stipes of these specimens were about 4 inches tall and the caps were about 2 inches across.

I hope you enjoyed learning something about *Galerina* today. It's a common little deadly mushroom that every mycophagist (mushroom eater) should know about.

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Editor's Note: MushroomExpert.com notes that a study done in 2001 found that several species of Galerina, including G. autumnalis and G. marginata, are genetically identical. Therefore all of these species may be correctly referred to as G. marginata, the oldest of the valid species names. WPMC's own LaMonte Yarroll notes that G. autumnalis is a European species while G. marginata is a North American species.

"Behind the Scenes", Continued from Page 1

At the end of the day, tables and chairs are placed for pick up, and the finds of the day are collected (or disposed of), and those that want to join the post foray celebration meet at the designated site.

None of this occurs without the dedication, efforts, and, above all, the good cheer of the countless club volunteers working together. We are fortunate to have such a great group.

Please plan to join us for another great foray and be involved in this year's event. As a bonus, you'll get a handy folding knife as your welcoming gift. Speaking of gifts. If you have any mushroom related items to donate to the auction, you can bring them to any monthly meeting prior to the foray, or bring it to the foray.



A "parasol" offers 2006 foray attendee Marcy Kreh some protection from the weather.

La Scultori

Article and photos by Dick Grimm, Ohio Mushroom Society



Lepiota rachodes

If you think you would like to "pottery" around and feel the need to free the Michelangelo Buonarroti that is clambering about in your being, you might give this a try. It's the novice way to be a scultori without the mess that goes with the wheel and sloppy clay. You don't need an expensive potters kiln or any of the paraphernalia that goes with those of a more serious demeanor about sculpting.

The magical component is a compound called, "Sculpey". Understand, even though it may sound like it, this is not an advertisement for the product. I came across this stuff when Daphne Vasconcelose, a fellow club member, made for me a neat sculpture of *Strobilomyces floccopus*. That's, "The Old Man Of The Woods", for those of you who fear Latin.

Anyhow, I was so impressed by the gift that it prompted me to try my own hand at it, especially when Janet Sweigart, another member of our society, offered me a commission to sculpt her some mushroom statuettes. A commission...! Me...? Move over Buonarroti! Up to this time the only thing I'd ever sculpted was a sand castle on the beach at Nags Head, North Carolina, and the ghost crabs weren't even impressed with that.

Since Daphne had revealed her secret ingredient to me (the Sculpey) I purchased a box of the magic component and took a shot at being a scultori. It was surprising how well it went and how fast the process was. Since I had been a long time toadstool picker I found it rather easy to simply do the mushrooms from memory. On occasion I would need to look one up that I wasn't too familiar with but usually it just came to me naturally.

Anyone who has attempted this sculpting project knows that the most difficult thing is forming mushroom gills. I thought I had that whipped when I recalled a "Mushroom.

Coral" I had purchased in a shell shop in Florida years back. I pressed this replica of lamellae into the clay and

presto...it worked; well, for a couple of tries anyhow. The spaces between the coral gills began to clog up and, as I now recall, the coral ended up against the workshop wall where many of my frustrating articles often end their disuse

From that point on I used a razor blade and cut each gill separately. It was very time consuming but necessary. I used a pin type flower-arranging holder my wife had around and jabbed the pores into my *Bolete* hymenium. Worked well. The flowerholder retained life and the workshop wall remained unmarked.

I mounted all of these mushrooms on one-half to three-quarter inch plywood squares large enough to accommodate the size of the sculpture. I used plywood because a square that small would not be likely to warp. The base could be stopped at that point, but I had to get fancy. I covered the plywood with spackling (dry wall) compound allowed it to dry, then painted it with acrylic paint, usually a smear of assorted earth tones. This was followed by actual natural components such as leaves, cones, acorns, moss, and whatever the natural habitat of the mushroom called for. The lignicolous varieties were mounted on pieces of branches anchored to the plywood base, either horizontally or upright, to represent either a fallen log or a remaining stump.



Agaricus arvensis

You would do well to make the larger replicas in components regarding the cap and stem. Press the stem into the cap when the Sculpey is raw to form a good fitting socket. Use a dowel or some appropriate devise to create a socket that accepts the stem circumference. Push the stem to fit tight and form its own fit. Mark the top of the stem and

the socket edge with matching dents so that when the components are baked you will know exactly where they fit together. I found that sometimes, when I had a large annulus, or a special type annulus (see *Dictyphora duplicata*) that it was better to form it by itself, too. Then, after it was baked to drop it down over the stem, in place, and glue it. Remember to do this before the cap is attached!

I turned deck screws of appropriate length up through the plywood base allowing a smooth place on the topside of the base to accommodate the stem when I was ready to anchor the shroom. I bored holes in the baked stem afterwards to accommodate the screw. Don't make the hole too small in diameter, just about the same size, then put glue on the screw and put water in the hole in the stem. (See "Gorilla Glue" at end of this article). Turn the stem down over the screw. Volvas are also made separately and glued in place. These, too, are formed to fit well when the Sculpey is raw.



Suillus luteus

If one plans to sculpt mushrooms to sit around the house and never be moved about, all the anchors, screws for the most part, are probably unnecessary. Gorilla Glue will suffice. Janet plans to transport her statues when giving mushroom talks and I wanted to be sure each sculpture was well anchored.

As I mentioned before, I used acrylic paint. It dries fast and one can mix colors to suit the mushroom. COLOR IS VERY IMPORTANT! Don't buy Sculpey that is colored! For durability give the mushroom several coats of acrylic (or some water base, clear varnish). NEVER put an oil base varnish on acrylic. Again, if the statues are not to be transported and bumped around you may want to eliminate the varnish altogether. I would need to admit that it takes away the natural look of mushrooms that are of a matte appearance in real life. One could actually use a matte acrylic for painting these. Gloss is good for those shrooms that are viscid by nature. Using natural components (leaves etc.) are extremely time consuming. One needs to collect

them, they must be dry, and after they are placed, must be varnished several times to make them brittle and "pseudo-pottery" looking. You might want to try your hand at this. It's not as difficult as one might suppose. I turned out 100 replicas for Janet, so you see it's not too tough a job.

USE GORILLA GLUE! This glue is nothing short of miraculous. If you do not transport your sculpting (or even if you do) it will hold your entire components and anchors super great. You won't need to fool around with the screws to anchor the mushrooms to the base. Just a dab of "King Kong" and a bit of water is all it takes. I glued a broken birdbath with this stuff and it's in its second year. It hasn't leaked a drop. It's expensive but it takes so very little to do the job. Use as directed. You will use too much until you understand how very little it actually takes. Buy it in the smallest bottle. It has a tendency to dry in the neck. Keep the cap on tight. If it does dry, simply punch it open ... it

may take a small diameter nail. Never get water in the bottle; the glue is triggered with water. Glue on one part, water on the other. See instructions. Follow directions on the box for baking. It is baked in your kitchen oven...very simple, very easy. Sculpey may be purchased at any good craft store. Some Walmart stores have it, as well. Bon sculpting!

Free Gift For Coming To The Foray!

Members know that some years they have been given a free gift for coming to the foray. One year it was a compass, another year a field guide. This year Club Treasurer, Glenn Carr, is purchasing a knife to aid you in your mushroom picking.

The knife is light and easy to carry. I tested it and it cuts paper. It is simple to use and has a lock blade.

WOW, a free knife for coming to the foray. Don't miss out. Sign up for the Gary Lincoff Mid Atlantic Mushroom Foray today to make sure you get your free knife. Although Glenn has purchased a lot of knives, quantities are limited. So send in your registration today, one per family please.

For the \$25 fee for the foray we will throw in as an added bonus some of the best mycologists in the country. You can take the knife home with you to use on other mushroom hunts, but at the end of the day you have to leave the mycologists.



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