



WESTERN PA



MUSHROOM CLUB

Volume 3, Issue 2

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THE SECOND ANNUAL GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY MUSHROOM MANIA 4

Gary Lincoff, the most famous mushroom expert in the world, will return for Mushroom Mania 4 on Sept. 14, 2002.

Gary Lincoff, author of the National Audubon Society's Field Guide to North American Mushrooms, has hunted mushrooms all over the world. **Last year the event sold out with 130 in attendance, making it one of the biggest mushroom forays in the U.S.**



This year we expect it to sell out even earlier. Reservations are already going at a brisk pace. Don't delay, fill out the enclosed reservation form and send it in today. This is a major event beginning at 7:30 in the morning and ending at 7:00 p.m. We will keep a similar format to last year's and add a few surprises. We expect to have a number of other mushroom experts come to help us with the event.

Our mushroom experts will identify scores of mushrooms for you to learn. You can bring mushrooms from home to be identified and you can talk with and get tips from our club's experts.

Most of the mushrooms I have learned, I have learned from going to forays like this but I had to travel to Maine and other places in New England to learn them. Now we have a major foray right in our backyard.

Many say that the mushroom tasting is worth more than the price of the entire event.

You will find enclosed a registration form. If you wait, not only will the price be higher, but will probably be sold out.

LEAD A WALK IN YOUR BACKYARD

If you want us to lead a mushroom walk in your backyard, we would be glad to. Find a place to have a walk and scout it out. 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.

POISON CONTROL CENTER

The new toll free number for the National Poison Control Center hotline is 800-222-1222. You will be automatically connected to your local Poison Treatment and Prevention Center. You can call 24-7.

GET INVOLVED

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

ARTICLES WANTED

We anxiously anticipate your article, recipe, joke, puzzle, story or cartoon for the newsletter. Share your mushroom adventure with other club members, include a photo or original art.

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

T SHIRT CONTEST

Many members have asked about a club mushroom T-shirt. Do you have artistic ability? Show us your creativity. Come up with an original idea for a shirt to represent the Western PA Mushroom Club. If your design is selected you get a free T-shirt. Send your ideas to Dick Dougall at rsdme@imap.pitt.edu or 202 Wadsworth Dr, Glenshaw, PA 15116

WPMC Meetings/Programs

Mark your calendars and don't miss this outstanding lineup of mushrooms programs. Meetings/Programs begin at 7:00 pm at Beechwood Farms Nature Reserve. At all club meetings our team of club mycologists and identifiers will try to identify the mushrooms you bring from home.

June 18: Esther Allen will present, **Please Don't Eat the Toadstools**. Esther is a general naturalist and nature photographer, a speaker at garden clubs, nature clubs, hike organizer, and teacher on a variety of nature subjects. She is an excellent resource on mushroom and native plant information. This doesn't say nearly enough about Esther's expertise as a naturalist. She is truly an expert on many subjects and has been well known around the Western PA area for many years. This program will offer a comparison between poisonous mushrooms and edible mushrooms that look similar. Esther will use her own photographs. This is her second program presentation for the WPMC. We all thoroughly enjoy Esther and her remarkable photography skills.

July 16: Mark Spear & Rebecca Miller, from Sylvan Mushrooms, Inc., will speak on **Growing Oyster Mushrooms**. They are club members who are working professionally on the commercial propagation of mushrooms. Mark and Rebecca will discuss the basics of growing oyster mushrooms from commercially available spawn. They dazzled us last year with a tour of Sylvan's Mushroom Factory and Farm. They are two of the top professional cultivationists in the country. They studied mycology under Dick Homola at the University of Maine and at Penn State University. We are very fortunate to have them share their knowledge with us.

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

September 17: Richard Kerrigan, Director of Research, Sylvan Mushrooms, will speak to us on **The Genus Agaricus**. This will be a major presentation on one of the most popular genus of fungi. R. W. Kerrigan studied the genus Agaricus all throughout his college and graduate career, producing a thesis, a dissertation, a book, and dozens of research papers on the little buggers. He has worked in the mushroom industry for 17 years, 12 of those with Agaricus. Eleven species and one variety of Agaricus were first named by him. He is fond of Agaricus. We are very proud that he is a club member and we are fortunate to have a world renowned expert speak to us about this species that has a lot of both poisonous and very delicious mushrooms.

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

DIRECTIONS

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

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

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

CHANTERELLE vs. JACK O' LANTERN

By
John
Plischke III



Jack O' Lanterns always grow on wood. Be careful sometimes the wood is buried. This one is growing on an old rotted stump.

They grow in clumps

They have gills that glow in the dark. You can grab the gills.

JACK O' LANTERN

(*Omphalotus olearius*)

European, Also called eastern (*O. illudens*) western (*O. olivascens*) It was formally called (*Clitocybe olearius*) & (*Pleurotus*)

OTHER COMMON NAMES: False Chanterelle

FAMILY: Tricholomataceae

DESCRIPTION: This mushroom gets its name because when it is taken into a pitch dark closet its gills will glow in the dark once your eyes become adjusted (in about 5 minutes). This only works when the mushroom is mature and fresh. Its height is 3 to 7 inches.

Flesh: Light orange.

Cap: From 1 1/4 to 8 inches wide and 1/4 to 1 1/4 inch thick. It is convex becoming flat then sunken in the middle with age. It is orange to orangish yellow and can get darker colored patches with age. The outer edge is wavy or lobed. Its margin is incurved when young but then it curves up and out at maturity and it can be lobbed and it often splits open with age. It is smooth and moist to the touch. It has lines that run from the center out but they are not even and are short and broken. When mature it has a small raised lump on the top where the stem is under it. It gets black patches or spots on it with age.

Gills: From 1/16 to 5/16 inch deep. They descend a little down the stalk. They are orangish yellowish in color and are lighter than the cap.

Spore Print: Whitish or creamy.

Stalk: From 1 1/2 to 8 inches tall and 3/8 to 1 1/8 inches thick. It is narrower and tapers off at the base. It is slightly darker in color at the base and they are usually fused together at the base but they don't have to be. It is smooth. It is grooved and slightly different in color than the cap or gills. Its lines run from the top to the bottom as the grooves.

Odor: Sweet and fruity. *Taste:* not distinctive.

RANGE: Eastern North America. PA, WV

WHERE TO LOOK: Around stumps and occasionally buried roots so be careful. We find them on oak. We always find them on wood.

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

HOW THEY'RE GROUPED: usually in clusters.

SOCIAL PLANTS: Grass can be present or no social plants.

WHEN TO LOOK: July to October.

LOOK ALIKES: The edible and choice Chanterelle (*Cantharellus cibarius*), which does not have true gills. The edible and choice Smooth Chanterelle (*Cantharellus lateritius*). The edible False Chanterelle (*Hygrophoropsis aurantiaca*).

MICROSCOPIC FEATURES: the spores do not react with iodine (inamyloid).

EDIBILITY: Poisonous. One of the signs from eating this mushroom can be green vomit.

BLACK LIGHT: Cap is purple to orange often more purple on younger specimens. The stalk is purple. The gills on younger specimens are yellow and older ones are orange often with some yellow.

SOIL TEMPATURE: 61 degrees.



They have ridges not gills. See close up photo on left

They always grow on the soil not wood

They do not glow in the dark

SMOOTH CHANTERELLE

(*Cantharellus lateritius*)

(*Craterellus cantharellus*)

FAMILY: Cantharellaceae

DESCRIPTION: It is from 1 to 4 1/2 inches tall.

Flesh: Whitish and thick.

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

Fertile Surface: The underside of the cap is veined especially on the outer edge. The veins run from the outer edge going towards the stalk. The veins are a little lighter in color than the cap.

Spore Print: Yellowish.

Stalk: It is 3/4 to 4 inches high and 3/16 to 1 inch wide. It is a lighter orange yellow than the cap. It is wider where it meets the cap. It becomes hollow with age.

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

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

SOCIAL PLANTS: often with moss with grass growing beside it.
WHEN TO LOOK: The very end of June - October.

LOOK ALIKES: Other species of Chanterelles such as the edible Chanterelle (*Cantharellus cibarius*) has more distinct veins. The edible White Chanterelle (*Cantharellus subalbidus*), which grows in the Pacific Northwest, is white. The edible Cinnabar-Red Chanterelle (*Cantharellus cinnabarinus*), which differs by being pinkish colored. The poisonous Jack-O-Lantern (*Omphalotus illudens*) has definite gills and is usually much larger. It grows on wood and when fresh it will glow in a dark room once your eyes become adjusted. The inedible Scaly Vase Chanterelle (*Gomphus floccosus*), which can cause digestive problems, has a scaly top. The edible Lobster Mushroom (*Hypomyces lactifluorum*) is a mold that grows on white Lactarius sp. and Russula sp. The edible False Chanterelle (*Hygrophoropsis aurantiaca*) who differs by having definite gills. (*Clavariadelphus* sp.) are club shaped. (*Hygrophorus* sp.) have waxy caps.

EDIBILITY: Edible and Choice. I consider it to be equal in quality to *Cantharellus cibarius*.

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



Chanterelle Schnapps

To make it just get a canning jar and fill it to the top with fresh cleaned Chanterelles then top of the jar with the liquor. Vodka and Tequila can be substituted for the schnapps. Let them sit for at least a week so the flavor can be absorbed. During this time your fungi may shrink, if you find any additional mushrooms they may be added. Both the liquor and the mushrooms can be used. Make sure to keep it in a dark location so your mushrooms do not fade.

Breaded Chanterelles Make Me Very Hungry. Delicious!!!!



Time For A Snack



Chanterelle Dip:

This is one of my favorite dishes that was served at Mushroom Mania 3. Hats off to the chefs.

We won't give you the recipe here but it's in The Mushroom Cookbook of the Western Pennsylvania Mushroom Club. If you have not already purchased one, the 40-page soft cover book is 5 1/2 by 8 1/2 inches in size and is in black and white. It is packed full of 50 great wild mushroom recipes.

The cost of the cookbook is \$6, tax included, plus shipping and handling of \$1.50. Club member's cost is \$5, tax included, plus shipping and handling of \$1.50. You can save the shipping and handling charges by picking up a copy of the cookbook at one of our club meetings or at some of our club walks. Please send a check payable to the Western Pennsylvania Mushroom Club to John Plischke, 129 Grant Street, Greensburg, PA 15601.

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

A Cautionary Tale

By Jon Webb

I joined the Western PA Mushroom Club recently, and only started mushrooming this summer, so I am still a rank amateur. But I have had a fair bit of time on my hands, and have gotten quite good at locating good mushrooms in the East End, if I say so myself—to the extent that I got overconfident. I am relating my recent embarrassing experience in the hope that it will keep some other avid mushroomer from repeating my mistake.

Over Thanksgiving I went mushrooming around my in-laws house in Ohio and ran across some small brown mushrooms growing in clusters on deadwood. Could these be *Flammulina velutipes* (Velvetfoot) mentioned in the last newsletter? I picked a few and took them home to identify. They were a little too old to give a spore print, but matched in all other characteristics I checked—growing in clusters, attached gills, and so on. So on a trip back the following Saturday I went confidently out and collected the lot.

Now, understand that I wasn't completely foolish about this. All the mushroom books I have read tell you that whenever you collect a new edible mushroom, you should cook a few and eat them to see if they make you sick—some people get sick even from known edibles. The next day, I did just that. Monday, I'd had no symptoms, so I cooked up a batch (about 20 caps—these were small mushrooms, a cm or two across) and ate them in an omelette around 1 pm.

I started feeling queasy around 10 pm Monday night. This is not a good sign. If you get sick soon after eating mushrooms (within 2-3 hours), you will most likely clear your stomach and feel fine. With a 9 hour delay, the mushrooms have been digested. I did not vomit until midnight, then went into dry heaves off and on until 6 the next morning, when I finally gave up and woke everyone up to get an ambulance.

At the hospital the toxicologist readily identified *Amanita* poisoning, given the delay in symptoms, and put me on an IV with "Mucomyst" (acetylcysteine) and saline to compensate for my dehydration. Mucomyst is used as an antidote to many poisonings, especially acetaminophen. With that and an anti-nausea drug, I was feeling OK, though worn out and weak, soon. I stayed in the Shadyside ICU Tuesday and Wednesday, and was released, feeling fine, Thursday morning. During this time, the doctors monitored my vital signs and took regular blood tests to monitor my liver enzymes (the

liver, by filtering the blood, is the first target of the poison). If they had gone bad, I could have ended up needing a liver transplant, or facing death. Fortunately for me, this is not the only possible outcome.

The mushroom, as it turned out (I had brought a sample with me to the hospital for identification), was *Galerina autumnalis* (Deadly *Galerina*), one of the more dangerous mushrooms. It resembles *Flammulina velutipes* superficially.

G. autumnalis contains the same type of poison as the well-known *Amanitas*, though fortunately not in the same amounts. If I had been exposed to a higher concentration, I could have suffered through a series of organ failures, ending in death, in spite of treatment. Getting off with only three nights in the hospital was fortunate.

The biggest mistake I had made was to assume only cold weather mushrooms need be considered in identification—actually the weather had been quite warm in November. I was not considering all possibilities. I had jumped to the mushroom I thought it was, and looked for confirmation based on a few details, rather than starting with the taxonomic key and finding out what it could be. Not checking spore print, gill color, the presence of a ring, and so on—these mistakes mark me for a real amateur.

I was also late getting to the hospital. By the time I got there, it was too late to try to absorb the poison from my gastrointestinal tract. If I had gone as soon as I started feeling queasy, they could have given me activated charcoal and other oral treatments, which might have reduced my exposure to the poison from the beginning. Delay like that with Death Cap or Destroying Angel could well be fatal.

I did do a couple of things right, though. First, I kept a sample of the mushrooms for identification. Second, I tested the mushrooms before eating. Obviously, this is not a foolproof test—but at least I tried.

At this point, I am not eager to eat any mushroom (even store-bought *Agaricus bisporus*) but I have a feeling that come spring I will be back out there. I am a vegetarian, and mushrooms add a lot of variety to my diet. But I am going to be much, much more cautious in the future: returning to the emergency room would be just too embarrassing!

WHY WE SPORE PRINT MUSHROOMS

By John Plischke

If you are going to eat wild mushrooms, the reason you spore print them is that spore printing can save your life. It is that simple. Another reason is that it can aid you in not misidentifying a mushroom for scientific or just general reasons.

If you are a beginning mushroomer, spore printing every batch of mushrooms you pick is an absolute essential. Do it every time, and don't stop doing it. If you are an expert who stopped spore printing, start doing it again. It can save an expert from an even more embarrassing experience.

In the newsletter last year, we talked about a serious mushroom poisoning that John III and I were called to Jeannette Hospital to help with. A woman and her middle-aged son ate the Horse Mushroom, *Agaricus arvensis*, which is a delicious edible, and *Amanita muscaria*, a poisonous species. They thought they were the same mushroom.

If you tell me that you don't understand how anyone could even think that these mushrooms resembled each other, I would agree. These mushrooms don't even closely resemble each other in appearance; however, more than one of our members has misidentified *Amanita muscaria* for the Horse Mushroom. If any of these mushroomers had spore printed the mushrooms, they could have saved the pain and costs involved with their mistaken identification.

The Horse Mushroom is in the *Agaricus* family and always has gills that are pink (when young) to brown (middle aged) to chocolate brown (when too old to eat). It always has a brown spore print. The *Amanita* family has white gills and a white spore print and as a family, is largely poisonous and sometimes absolutely deadly.

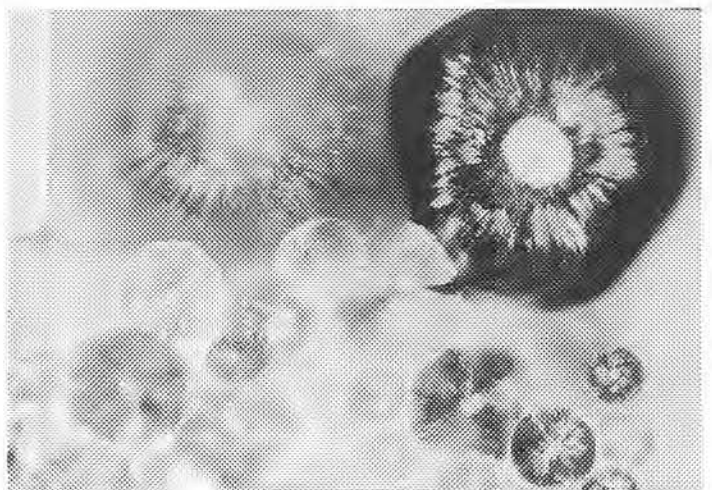
In this newsletter, there is another article about mushroom poisoning. The author of that article, Jon Webb, simply states that he could have saved about three days of agony and the expense connected with a hospital stay by spore printing the mushrooms before he ate them, which he did not do. Remember the lesson well. Field guide authors don't include spore print color just to fill up the page.

One point that I want to make very clear is that spore printing cannot positively identify a mushroom. As we know, all members of the *Agaricus* family have brown spore prints. Many members of this family are delicious edibles. The two that most of us recognize

are the Horse Mushroom and the common Field Mushroom, which in my opinion are both delicious. However, the Yellow Staining *Agaricus*, which is a poisonous species, has the same color spore print. It is clear from this example that you cannot positively identify a mushroom by its spore print color alone. In the case of the Horse Mushroom versus the *Amanita muscaria*, by spore printing you can clearly save yourself from a terrible mistake.

The simplest way to spore print is to get a piece of paper that is half-black and half-white. After taking off the stipe (stem), place the mushroom right in the middle of the paper and let it sit there overnight. If there is a lot of air circulation, you might want to cover the mushroom with a bowl to keep the spores from blowing away. I personally recommend that you always cover the mushroom because it keeps the spores from going all through your house. When you remove the bowl and mushroom, you will likely see a beautiful spore print on the paper. With fresh mature mushrooms, this usually works very well. With very young or old mushrooms, sometimes the spores just don't exist or don't fall on the paper. This obviously causes a problem. Without the spore print having been made, your odds of misidentifying that mushroom increase.

To many, such as the nationally famous mycologist, Dr. Sam Ristich, who many of us have gotten to know, spore printing is also an art form. So don't just think about it as a tremendous aid in identification, also think of it as a work of art. Every time I have received a postcard from Sam, it has a spore print on it. You can secure the spore print by spraying it with a fixative.



John Plischke III photo of a Sam Ristich spore print poster

If I could give every mushroomer just two pieces of advice they would be to always spore print and always err on the side of caution.

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 foray. You can find last minute additions or changes by going to our website at <http://www.wpmc4.homestead.com> and click on the link to the Yahoo Groups.

June 15 – 10:00-1:00 (?) **Hartwood Acres**, Allegheny County. Meet **Robert & Elaine Boice** and **John & Kim Plischke**, all national NAMA award-winning photographers. Meet 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. These NAMA award winners will show you how to photograph mushrooms. Those skills can then be applied to photographing mushrooms, wildflowers, insects, etc. Bring your camera, equipment and preferably slide film or some print film. 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 and the entrance will be on your right.

June 22 - 10:00-2:00 **Miller's Tract**, Butler County Meet **Dick Dougall** and **Dick Duffy**. 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. Please do not block the lane. Parking is quite limited. No rest room.

June 29 - 10:00-12:00 (?) **North Park**, Allegheny County. Meet **Jack & Valerie Baker**, **Roger Hummel** at Swimming Pool parking lot. Will go to secret location. Directions on Meeting page.

July 13 - 10:00-12:00 (?) **North Park**, Allegheny County. Meet **Jack & Valerie Baker**, **Roger Hummel** and **Dorothy Fornof** at Swimming Pool parking lot. Will go to secret location. If the boletes are up, we could find a bonanza. Directions on Meeting page.

July 12-14 – **Dawes Arboretum**, Meet the **Ohio Mushroom Society**, near Newark, Ohio. Walt Sturgeon has told us this is an excellent place to find mushrooms. For further info call Ohio's Chairman, **Jerry Pepera** at 440-354-4774 or email gpep@apk.net.

July 13-15 – **Mont Alto Campus** of Penn State University. Meet the **Eastern Penn Mushroomers**. **John Dawson** and **Helen Miknis** will lead the group. The cost is \$149.00 for Fri. picnic, Sat breakfast, supper, and Sun breakfast. Air-conditioned rooms on Mont Alto Campus are included. This is their big summer foray. In a good year boletes, black trumpets and other mushrooms abound. Email Helen Miknis at Hmiknis@juno.com for info or write her at 3119 Parker Drive, Lancaster, PA 17601. A \$25 (refundable, if you can't make it) deposit will hold your spot.

July 20 - **Cook's Forest State Park**, Clarion County. Meet **John Plischke** and **John Plischke III**. From Clarion, take Rt. 66 north to the park. Stop at the park office for exact locations. Meet for a slide show, walk and identification from 3:00 -6:00. 9:00 p.m. will be a slide show at the park amphitheater. We are going to camp for the weekend, stop and say hello. Cook's Forest is one of the premier mushroom spots in western PA with a wide variety of species found there. <http://www.allegheny-online.com/>

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

July 27 – **Promised Land State Park**, Pike County. Meet **John Plischke** and **John Plischke III**. Take I 80 to I 81 to Scranton, Pa. Then I 84 east to Promised Land State Park. This is one of the biggest PA State Parks. We will have a walk in afternoon and a program in the evening. Although we have never hunted this park before, this is where the New Jersey Club holds one of its major forays.

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

"Largest Mushroom Club in the Seven-State Area"

Western Pennsylvania Mushroom Club
1413 Parkmont Road
Allison Park, PA 15101

CHANTERELLE VS JACK-O-LANTERN A CAUTIONARY TALE SPORE PRINT MUSHROOMS MEETINGS/PROGRAMS WALKS & FORAYS

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