



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

THE FIFTH ANNUAL GARY LINCOFF MID-ATLANTIC MUSHROOM FORAY LAST YEAR THIS WAS THE NATION'S LARGEST FALL MUSHROOM FORAY MUSHROOM MANIA

Gary Lincoff, the most famous mushroom expert in the world, will return on Sept. 10, 2005.



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 188 in attendance, making it the largest fall foray 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 and add a few surprises. We will have a number of other mushroom experts to help us.

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 experts.

Most of the mushrooms I have learned were 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 here in our backyard.

This year's event will be a one day or a three day foray, take your pick. The event will be held in the vicinity of the Route 8--Butler Valley exchange of the PA Turnpike.



King of Boletes, Ernst Both will be a special guest mycologist at the foray. Ernst learned mushrooms during WWII to help his family survive because of lack of food. In 1950 he immigrated to the US and continued his research with

the help of Rolf Singer. Since then Ernst has collaborated with many world famous experts including Snell, Smith, Theirs, Halling, Baroni, Bill Roody, and the Bessettes. He has been studying Boletes for the last 35 years. His book, The Boletes of North America, contains over 600 species of boletes. He has collected and studied boletes across the US. They form the nucleus of the Mycological Herbarium and Laboratory he established at the Buffalo Museum of Science.

Walt Sturgeon, special guest mycologist, knows an extraordinary amount of mushrooms. Show him a mushroom and he will give it a name. Walt doesn't have to look it up, he knows the mushroom instantly. Walt is also one of the nation's top mushroom photographers.



He is past President of the Ohio Mushroom Society and past First Vice President of NAMA. Walt is a must have at the NorthEast Mycological Federation Foray and the North American Mycological Association Forays. Walt is our Scientific Advisor.

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 it will probably be sold out. **The cost is \$27 each if you register before July 10, \$50 for non-members.**

A LITTLE KNOWLEDGE IS DANGEROUS

It was September '03. I had been a member of the Western PA Mushroom Club for a couple of years and had just gone to an excellent mushroom meeting about identifying the differences between "hen of the woods" and "chicken of the woods."

The next day I had a telephone call from my hairdresser saying that she had found a huge orange colored mushroom behind her home where there are several large oak trees. Many of my friends know that I am in the club and I ask them to keep an eye out for any fungi if they live near wooded areas.

When I went to her shop, she had a box full of this beautiful mushroom. So much so, that I thought that I could use it for part of a dinner menu for out of town guests the next day. I was really excited. There was so much that I even left some there for her to pass out to other clients. It had been a year since I had actually picked and eaten chicken mushroom, so I was anxious to have some for my lunch.

As I was cooking it, it didn't seem to have the same consistency that I had remembered. It was much softer and turned a dark color after being sautéed. I ate only a few bites and for some reason hesitated and threw the rest away. It wasn't long before I started getting a headache and then I got out my books. I tried to compare pictures as my heart beat faster and I became more and more nervous. I took part of the mushroom and put it in a dark place.....was it glowing in the dark?? The more I read and looked, the more I realized that I didn't have the chicken mushroom.....I had eaten the "jack-o-lantern." Now I was becoming nauseous and my head felt worse.

My main concern at this point was the mushrooms that I had left behind for others to try. I called my friend immediately and asked her if she had passed any out since I had left. SHE HAD!!! We immediately got on the phone and told everyone (some answering machines) that it was NOT a safe mushroom to eat. I felt

terrible, both physically and ESPECIALLY for being so stupid and putting others at risk.

In the meantime, I had several trips to the bathroom, to, shall I say in gentle terms, cleanse myself of the toxins. To confirm my fears, I called John Plischke, Sr. Of course, he told me, chicken mushrooms don't have gills or stems. He was kind enough to check on me that same evening. From the time that I ate the few bites, it was four or five hours, before my stomach and head were feeling better.

The moral of this story is:

1. It is better to pick the mushroom yourself...see where it is growing and the surroundings
2. Spore print and check EVERY book you own.
3. Never share a mushroom until you have eaten it yourself.
4. If unsure of your species, call John Plischke.....meet for lunch and have a wonderful expert identify and confirm ☺
5. It is ALWAYS better to be SAFE than SORRY!!!!

Name withheld under 5th amendment rights.

PS Fortunately everyone got the message before they tried the mushroom.

WILD MUSHROOM COOKBOOK New Edition -- Volume 2

Filled with new recipes, Volume 2 of the club's cookbook is now available. Members can have a Mushroom Cookbook for \$5, tax included, or \$6 nonmembers. Please include \$1.50 for shipping and handling. You can get a copy at a club meeting or send your check payable to the WPMC to Joyce Gross at 724-339-8547 or 58 Seventh St Ext, New Kensington, PA 15068.

Other items for sale include Western PA Mushroom Club tee shirt, two different qualities of loupes (to help you see mushrooms better), and wax bags.

TAKE US FOR A WALK

If you want to lead a mushroom walk in your area, call John Plischke III at 724-832-0271 or email fungi01@aol.com

COME TO THE NORTHEAST MYCOLOGICAL FEDERATION FORAY

By John Plischke

The NorthEast Mycological Federation (NEMF) Foray is one that my family has gone to for 14 of the last 15 years. It is fantastic! Most years, we have to travel 8-14 hours or more to this foray. This year it is just 3 hours from Pittsburgh or 2 hr 45 min from New Stanton, according to mapquest.com We usually turn the event into a summer vacation.

This year it is being held at the Mont Alto Campus of Penn State University, which lies a couple miles off Route 30 between Chambersburg and Gettysburg. The dates are August 11-14, 2005.

Although you can go on an early bird foray Thursday afternoon, the real festivities start Thursday evening with opening ceremonies and a program.

The main foraying starts bright and early Friday morning. Forays usually start around 8 am and return around noon. In the afternoon more forays go out and return around 5 pm. There is a day long foray planned a little further away. One of the areas we will be hunting will be the 85,000 acre Michaux State Forest. We expect large quantities of trumpets, chanterelles, boletes and many others.

While foraying goes on all day long, simultaneously there is a continuous list of programs, given by the mycologists, that you can go to. There are also workshops on Paper Making with Kim & Becky Plischke, Photography with John Plischke III and Microscopy with Glenn Freeman. I will be handling the Awards Ceremony.

Foray in the morning and go to programs in the afternoon or vice versa. You have the choice to do what you want to do. There are free buses to take you to the foray locations. There is a program in the evening that runs until about 10 pm. After that, there is an evening social. We don't know the menu for the social, but there is always something to drink and snack on. Approximately the same schedule is followed on Saturday.

On Sunday morning there is a final review of the collection, and then everyone departs for home.

Tentatively, the following mycologists will be at the foray: Sam Ristich, Doug Bassett, Rod Tulloss, Walt Sturgeon, Gary Lincoff, Roz Lowen, Ernst Both, Glenn Freeman, Tom Volk, Coleman McCleneghan and John Plischke III. Roy Watling and Bart Buyck (from Europe).

Our own John Plischke III and La Monte Yarroll will be working the mushroom tables. I am sure that they will be willing to take a minute out to answer any of your questions.

This is the same location where the Eastern Penn Mushroomers hold their annual summer foray. In the past, about 8 WPMC members have attended that event. They found the mushrooming great!

Go for the day, with or without meals, or you can stay on campus with everything provided. There are a number of beautiful parks in the area if you decide to camp. Caledonia State Park is only about 10 minutes away. You can find lots more information and a registration form on our club's website or NEMF's website.

While at the foray, we highly suggest that you take some time and visit Gettysburg, Chambersburg, Antietam, or Harper's Ferry.

This year's event is sponsored by the Western PA Mushroom Club, the Eastern PA Mushroomers, and the New Jersey Mycological Association.

NEMF WEBSITE

NEMF is a federation of 20 clubs in the North Eastern US. They hold one big foray a year. It may have fewer registrants than we do at our foray, but the NEMF foray has a big advantage. It is a 3 day/4 day foray and ours is a 1 day/3 day foray. You can check it out on the web: www.nemf.org

The site includes lists of affiliated clubs, checklists of past NEMF forays, and information on the upcoming foray. There are pictures taken by Gerry Sheine and Richard Progovitz at the 2003 foray. A Beginners' Page with keys, by Gary Lincoff. John Plischke III has photos on the Recipes Page.

WPMC WEBSITE

Elizabeth Barrow has created one of the best mushroom club websites in the country. Put it on your favorites list. www.wpamushroomclub.org

You can find information about Club Meetings and Walks and Forays. You can check out the Yahoo Groups, Photo Gallery, Links to Other Sites, and Gary Lincoff Mid Atlantic Mushroom Foray Photos. Be sure to click on Bob Lucas's Species List. Do you have a photo of a mushroom or mushroomers on a walk? She just might put it on the website. Send it to Liz at bobliz@microspell.com

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, cartoon, poem, or send in a photo.

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

May 22, Sunday - 10:00-12:00 Moraine State Park, Butler County. Meet **Jim and Charlotte Tunney**. 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 ½ miles and turn left onto PA 528 N, then follow the directions above. We will drive to a secret location.

May 28 - 10:00-12:00 Hartwood Acres, Allegheny County. Meet **Dick Dougall and Dick Duffy** 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.

June 5, Sunday - 10:00-12:00 Moraine State Park, Butler County. Meet **Jim and Charlotte Tunney**. 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 ½ miles and turn left onto PA 528 N, then follow the directions above. We will drive to a secret location.

June 11 - 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.

June 18 - 10:00-12:00 Hartwood Acres, Allegheny County. Meet **John Plischke III** for a photography walk. Bring your camera and your equipment. Take some photos for the club photo contest. 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. Directions below.

June 25 - 10:00-2:00, Deer Lakes Park, Allegheny County, Russelton. Meet **Dick Dougall**. 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

June 25 - join the **Mycological Association of Washington** at Scott's Run Nature Preserve, McLean, VA for a chanterelle hunt. Contact Mitch at 301-768-6788 or check their website for more information. awdc.org

July or August, join the **Ohio Mushroom Society** for a miniforay at Denison's Biological Field Station, Grandville, OH. Call Dick Doyle at 740-587-0019 for more information or check their website.

<http://www.denison.edu/collaborations/ohmushroom>

July 10, Sunday - 10:00-12:00 Moraine State Park, Butler County. Meet **Jim Tunney**. 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 ½ miles and turn left onto PA 528 N, then follow the directions above. We will drive to a secret location.

July 8-10 or August 19-21, join the **Mycological Association of Washington** at their West Virginia foray weekend at Lost River. For more information, contact Jon Ellifritz at president@mawdc.org.

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-crek.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 - 10:00-2:00 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 - 10:00-2:00 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 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 faculty members will include: **Roy Watling, Walt Sturgeon, Gary Lincoff, Bart Buyck, Roz Lowen, Ernst Both, and Glenn Freeman.**

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

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.

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.

June 21: Mushroom Photography by **John Plischke III**, Club Mycologist & Walk and Foray Chair. John has won over 60 awards for mushroom photography including many in the advanced division of the North American Mycological Association Photo Contest. He is Chairman of the NAMA Photography Committee. John will give a program on how to photograph mushrooms. Have you noticed that Gary Lincoff, Bill Roody, Walt Sturgeon, John Plischke III, Bobby Boice, Kim Plischke, Elaine Boice and Susan Baker all know a lot of mushrooms? That is because they have all won NAMA Photo Awards. When you photograph mushrooms you tend to learn them a lot faster. Club mycologists Dorothy Fornof and La Monte Yarroll also photograph mushrooms. Come get some tips on photographing mushrooms. You may learn mushrooms a lot faster and you just might soon be giving programs of your own. You will also learn edible and their poisonous look-alikes mushrooms at the program.

July 19: Christmas in July by **Joyce Gross**, Workshop Chairman. Joyce will lead the Workshop Committee as they show how a Christmas tree ornament can be made using a common mushroom.

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.

TURNING THE CORNER TO THE SUMMER MUSHROOM SEASON

By Jim Strutz

It's been said that summer is the worst season for edible mushrooms. There is a lull after morel season ends in which few edible mushrooms are found. Dryad's Saddles and platterful mushrooms are plentiful in late spring and early summer. They aren't great edibles but they're everywhere. A little higher on the edibility scale are aborted entolomas and wine-cap stropharias. Choice edibles found during this time are oyster mushrooms, chicken-of-the-woods, lactarius, and boletes. If the weather remains cool enough you can find horse mushrooms and shaggy manes.

Things don't begin to happen until around the beginning of July when black trumpets can be found on mossy hillsides in oak forests. Look for them to flush after a soaking rain. These are Wendy's favorite mushrooms because they are so fun to find and because they are so aromatic. They can also be found in substantial quantities, hence they are sometimes called "horn of plenty" mushrooms. Black trumpets are easy to clean and are best preserved by drying. I never know quite what to do with black trumpets because they're so unlike most other mushrooms. Most mushroom cookbooks have black trumpet dip or paté recipes. Our favorite ways to use black trumpets are in cornbread or in quiche. They are also good mixed with other mushrooms in a sauté or salad. Black trumpets would be great in some kind of sauce, maybe a reduction sauce.

Chanterelles begin to fruit later in July. They are the epitome of summer mushrooms, in my opinion, with their exquisite flavor and dense texture. They can also be found in large flushes. Don't confuse chanterelles with poisonous jack-o-lanterns. Jack-o-lanterns usually grow in clusters on wood, however they can appear to grow from the ground where there are roots below. Chanterelles usually grow singly scattered on the ground, although they sometimes form small clusters. One sure way to discern them is to examine the fertile surface. Chanterelles have ridges while jack-o-lanterns have gills (gills don't fork). And if you take jack-o-lanterns into a dark room and allow your eyes to adjust to the darkness, the gills will glow in the dark! That is why they are called jack-o-lanterns.

Another issue with chanterelles is worms eating their way through the stem and into the cap. Sometimes chanterelles are so littered with worm holes that the mushroom is not useable. Wendy has imposed a "zero holes" policy when it comes to cleaning mushrooms, so we trim away everything that isn't solid mushroom flesh. Needless to say that when we come out of the woods with several large shopping bags full of chanterelles that we will be cleaning for awhile. It is tedious work but well worth the effort.

Once the chanterelles are cleaned we process them for freezing. They are sautéed in butter just until they begin to release their liquid and then we quickly remove them from the heat. After they have cooled we measure two cups (plus a little of the liquid), seal them in marked freezer bags, and deposit them in the freezer. Two cups is about the right amount for dinner for two.

Perhaps our most memorable experience finding chanterelles was our first major find. The summer of 2002 was extremely hot and dry. Weeks of drought caused the ground to harden and crack. Leaves crumbled with every step and mushrooms were scarce. Wendy and I explored a hillside on the other side of a creek that we might not have attempted to cross if it weren't for the drought. We noticed that the hillside was dotted with orange – chanterelles were everywhere! We filled up what bags we brought with us and had to go back to the car for more. We filled every bag we had, the equivalent of 8 Giant Eagle plastic shopping bags. The car smelled like chanterelles the whole way home. As a bonus, the chanterelles were virually worm free because of the hot, dry weather.

We like to pair chanterelles with the smoky heat of chipotles and with corn among other things. Chipotles, for those who don't know, are smoked jalapeno peppers. You can buy them whole in adobo sauce or ground into powder. They have a marvelous smoky flavor and enough heat to get your attention, but not overpowering. They contrast well with the sweetness of the chanterelles and the corn. This chanterelle-corn bisque is one of Wendy's favorites.

Chanterelle-Corn Bisque

2 ears fresh corn, husked	½ cup flour
1 onion, chopped	butter, water
1 red pepper, chopped	celery salt, pepper
2 c chanterelles, chopped	chipotle powder
3 potatoes, diced	heavy cream

Baste the ears of corn with melted butter and grill on all sides. Allow to cool and cut off the kernels, reserve. Sauté the onions, peppers, and chanterelles in some butter until the onions begin to soften. Season with salt and pepper. Add the potatoes, corn kernels, and flour and toss to coat evenly. Add the water and bring to a boil. Reduce heat and simmer until the potatoes are cooked through. Using a hand blender, grind the soup to an even consistency but stop short of pureeing. Season with celery salt, pepper, and chipotle powder. Add enough cream to give the desired richness. Garnish with chopped chives (optional). This is great served with a green salad and dry Riesling wine.

Editors Note: One of Jim and Wendy's recipes recently won a place in a Vegetarian Times Magazine recipe contest. They also contribute a significant amount of mushrooms to the Mid Atlantic Mushroom Foray.

BOLETE SEASON: is ready to begin are you prepared?

By
John
Plischke III

*KING BOLETE



Boletus edulis is a complex of species with several different forms. I collect it often in the tri-state area. I typically find **Boletus edulis** under conifers. **Boletus edulis** is just one of many Boletes that I pick for the table. My favorite trees in general, for boletes are spruce and oak.

BOLETE CHIPS



Bolete chips pictured above left, are an unusual but tasty way to enjoy many species of boletes. Besides cooking them with chicken I also love eating bolete and cream soup.

CAUTION TO HELP AVOID POISONING: To lessen your chance of getting poisoned by eating a bolete I recommend the following rule of thumb from the Audubon guide "avoid any bolete with orange to red pores, and any that bruise blue." Always cook your boletes and only eat fresh firm boletes. Make sure to not eat any boletes that are bitter tasting. They can give you an upset stomach and ruin you entire dish. Discard stems with bug holes.

To see large color photos for this article go to the files section of the Western PA Mushroom Club Yahoo groups, they are listed in the folder Boletes 2005 at <http://groups.yahoo.com/group/wpamushroomclub/files/>
To learn more about boletes: Ernst Both author of The Boletes of North America, A Compendium will be at the Gary Lincoff Mid Atlantic Mushroom Foray. Make sure to attend.

BASKET FULL OF PRIME EDIBLE BOLETES



It does not matter what you call them, these boletes are priceless. I collected 30 pounds in a grassy area under oak trees in less than an hour. In the past, I have been offered \$35.00 a pound for fresh boletes like these. I have never accepted the offer, they are just too delicious. These ones were dried then served at Mushroom Mania.

BOLETUS CHICKEN



I can't help but turn on the TV and start flipping through the channels and see Emeril cooking boletes on the Food network or see them being prepared on a cooking show on WQED. Often they will call them Cèp, Porcini, or Steinpliz.

"Largest Mushroom Club in the Ten-State Area"

Western Pennsylvania Mushroom Club
129 Grant Street
Greensburg, PA 15601

Non profit Org
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Permit # 1057

BOLETES MEETINGS WALKS & FORAYS MUSHROOM RECIPE MUSHROOM POISONING

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