



WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

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May/June 2012

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The newsletter of the Western Pennsylvania Mushroom Club is published five times a year: March/April, May/June, July/Aug., Sept./Oct., and Nov/Dec. Articles, photos, news items and other submissions should be sent to the editor at least 6-8 weeks prior to targeted distribution for the best chance of inclusion.

The editor cannot guarantee that submissions will be included in the next newsletter. The editor reserves the right to make spelling or grammatical corrections and may suggest content changes to the author.

Material published in our newsletters may be used in other non-profit publications only with expressed permission and with appropriate acknowledgements.

Club officers

President — John Tadler
Vice President — Todd Kaufmann

On the web:

www.wpamushroomclub.org

President's Corner

BY JOHN TADLER

Welcome to another newsletter! It's mid-April as I type this, and the morels are sprouting.

I hope you've been enjoying the fine weather and enjoying some productive time in the woods, even if you aren't finding anything.

I can think of few things that are finer than spending a pleasant day enjoying the natural beauty of the forest.

At our April 17th meeting, I was honored to present the Plischke family, John, Becky, John III, and Kim with awards recognizing the hard work they put in on the 2011 NAMA foray in Clarion.

Thanks to their organizational skills and attention to detail, the event was a huge success. John and Becky were presented with lifetime memberships in the WPMC, while John III and Kim, who already have been awarded lifetime memberships, were given a certificate of appreciation.

Our initial 2012 meeting was headlined by Joyce Gross, who gave us a refresher on mushroom basics. There were well over 80 people in attendance, and we netted a number of new members. Joyce's presentation was entertaining, informative and put all in the proper frame of mind for the hunts to come.

We gained several more new

members at our April 17 meeting, where Matt Erb, the Director of Urban Forestry at Tree Pittsburgh, instructed us on how to recognize different species of trees. The program was fascinating, and I got the impression that many of us learned many things about how to recognize different trees during the months when they're not wearing their leaves.

Our first walk of the year took place on April 14, led by Dick Dougall and Dick Duffy at Hampton Community Park. We had a number of people with us who've never found a morel before, and it was quite satisfying for all when we came upon a patch of morels scattered about a stand of tulip poplars.

While the mushrooms were small, just about everyone found a few, and the look of delight on the faces of those who found their very first morel was quite satisfying.

There's much more to come in the months ahead.

Morel Madness, one of our "can't miss" events, is set for April 28-29 at Mingo Creek Park Washington County. More information is available at the park's website: <http://www.co.washington.pa.us/maindepartment.aspx?menuDept=21>. I hope to see all of you there, or perhaps on one of our future walks.

WPMC Meetings

May 15 — Cultivation Project (Jim Tunney, WPMC Mycologist) WPMC Mycologist Jim Tunney will show WPMC members how to grow their own Oyster Mushrooms. Bring your WPMC membership card and a clean plastic shopping bag. You must be either a current WPMC member or join the club to receive a mushroom kit.

June 19 — Connecting People with Nature **Jim Bonner**, Executive Director of the Audubon Society of Western Pennsylvania, will discuss the organization's new mission statement and describe how WPMC members can both support and benefit from ASWP's programs, projects, and places.

July 17 — Sheree Daugherty, Wildlife Artist & Naturalist — Self-taught naturalist Sheree

Daugherty will share her experiences with turning her love of nature into a career as a wildlife artist and supporter of conservation efforts.

August 21 — Digital Photography (Josh Savage, Ritz Camera) Representatives from Ritz Camera at Waterworks Plaza will explain the latest in digital photography and how to get the most out of your camera, especially when photographing mushrooms. Bring your camera and questions.

September 18 — DNA Analysis — Dr. Claire Burns, Assistant Professor of Biology, Washington & Jefferson College. Fungal barcoding is the use of specific DNA sequences to identify fungal species. Dr. Burns will explain how DNA barcoding works and its application to the study of fungi.

ICC meetings

May 9 — Cultivation

June 13 — Identification

August 8th — Medicinal and Nutritional —

All programs by Bob Sleigh

ICC meetings are held the second Wednesday of each month, April through October, at 6 p.m. at Blue Spruce Lodge, Blue Spruce Park, near Ernest. For more information call Bob Sleigh at 724-349-9173 or e-mail him at ICCWPMC@comcast.net.

WGC Chapter meetings

June 26 — Focus on Chanterelles

September 25 — Focus on Hens.

The Washington/Greene chapter meetings are held from 6 to 7:45 p.m. at the Peters Township Library, 616 E. McMurray Road in McMurray, phone 724-941-9430.

For more information, call Brian and Bonnie Davis at 412-334-4069.

In the Kitchen — Wild Mushroom Bruschetta

1 French baguette

2 Tbsp. olive oil

4 cloves garlic, finely chopped

4 medium-sized mushrooms, finely diced

2 Tbsp. vinegar (white or balsamic)

Salt, to taste

Handful fresh basil leaves, finely chopped

- Cut the baguette into 1-cm slices, place them on a tray,

and toast in the oven at 180°C for 5 to 7 minutes or until brown.

- In a large frying pan set over medium heat, add the oil and garlic. Cook for 1 to 2 minutes or until the garlic is slightly blonde, but not yet brunette. Add the mushrooms and cook for another 2 to 3 minutes.

- Add the vinegar, then the salt and basil leaves. Once you've mixed everything together

evenly, turn off the heat and let cool.

- Remove the baguette slices from the oven and spoon the mushroom mixture onto each slice.
- Serve hot and enjoy!

Makes 8 servings

— *Recipe courtesy of Lovely Sunny Kitchen website.*

Lincoff Foray — Culinary Events

In the last newsletter (March/April), we briefly listed the mycologists coming to this year's foray, i.e. Gary Lincoff, Rod Tulloss, Bill Russell, and John Plischke III. This is an outstanding group. We will have more info on them on our website and in the next Newsletter.

In this newsletter, we will focus on the culinary aspects at the foray. These are also impressive. There is a mushroom cooking demonstration by Chef Tom Chulick, and our always fabulous **Mushroom Feast** prepared by our volunteer club cooks.

Tom Chulick is an award-winning chef and owner of the Back Door Café in Johnstown, PA. Tom has been doing cooking demonstrations for the last



seven forays to the delight of attendees. Last year he made a dish called "Chanterelles and Hen of the Woods Braised with Corn, Summer Squash and Car-

rots." This was one of the dishes served at the mushroom feast. Tom's cooking demonstration is in the early afternoon. He is always willing to continue answering questions after his demonstrations.

Our club has been fortunate to have a group of dedicated volunteers who spend considerable effort in preparing what truly is a "**Mushroom Feast**" in the late afternoon. Last year, 16 club members prepared 31 amazing mushroom dishes for the feast. These included dips & soups, snacks & pizza, many entrees, desserts, and even a red Reishi ale. See below for a complete list. Check out the wide variety of mushrooms used in these dishes. You will not go home hungry!

2011 Foray Dishes

- ▶ Polenta with vegetable-wild mushroom stir fry
- ▶ Hot and sour soup
- ▶ Bolete/Shitake soup with chestnuts and lentils
- ▶ Black Trumpet dip
- ▶ Chicken of the Woods snack
- ▶ Wild Forest mix lasagna
- ▶ Chicken liver and Crimini pate
- ▶ Risotto with mushrooms
- ▶ Mushroom-barley-rice casserole
- ▶ Polish Bigos
- ▶ Puffball Parmesan
- ▶ Chicken cacciatore
- ▶ Asian noodles with mushrooms
- ▶ Chicken rollups
- ▶ Mushroom cheesecake
- ▶ Mushroom-cheese-curry dish
- ▶ Mushroom frittata
- ▶ Mushroom and nut pies



- ▶ Green beans with Chicken mushrooms
- ▶ Morel-zucchini pizza
- ▶ Mushroom balls
- ▶ Mushrooms with Burgundy
- ▶ Stromboli
- ▶ Marinated Sheephead and Agaricus mushrooms
- ▶ Pork-Chanterelle Dumplings
- ▶ Candy Cap mushroom sheet cakes
- ▶ Red Reishi ale

WPMC 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 early and socialize. All walks start on time, so if you are late we will already be in the woods. You can find last minute additions or changes at groups.yahoo.com/group/wpamushroomclub

June 2 — 10:00-12:00 North Park, Allegheny County. Meet **John Stuart** and **Barb DeRiso** at the Swimming Pool parking lot. North Park has a variety of habitats, we always find mushrooms here. 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 walk location.

June 9 — 10:00-12:00 Camp Guyasuta, Allegheny County. Meet **Cecily Franklin** and **Jim Tunney** Camp Guyasuta is located in Sharpsburg, near the Highland Park Bridge. From Route 28 (North or South) or from East Liberty, take the Highland Park Bridge

and follow the signs to Sharpsburg. This will put you onto Main Street. After approximately 0.25 mile, turn RIGHT onto 23rd Street and follow the road to the Camp Entrance (under Route 28). Turn left at the sign, then right at the Parking Lot.

June 16 — 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). Take Exit 16 (Millers town/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.

June 23 — 10:00-12:00, The Dorothy Fornof Memorial Walk at Deer Lakes Park, Allegheny County, Russelton. Meet **Jim Wilson and 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 30 — 10:00-12:00, Wolf Creek Narrows, Butler County. Meet Ron Donlan and Becky Lupold. Take I-79 north to the Slippery Rock exit. Turn left onto PA Route 108 East towards Slippery Rock. Travel 0.7 miles to West Park Road (Dairy Queen will be on right) and turn left. After 1.7 miles on West Park Road, turn right onto Miller Road and drive 1.7 miles to the parking lot before bridge across Wolf Creek. I will post signs at key turns. My friends at North Country Brewing Company will provide samplers of their many fine microbrews after the walk. They have a menu featuring local meats, produce and wild mushrooms. North Country Brewing Company is located about 2 miles from the walk site. I will lead any interested participants to NCB.

July 7 — 10:00-12:00 Hartwood
(Continued on page 7)

Indiana County Chapter Walks

May 5 — Pine Ridge Lodge — Friends of the Parks program 10:00 a.m.

May 19 — Pine Ridge Park/Blairsville — 9 a.m. Meet

Bob Sleigh in the large parking lot by pavilion #2. We will drive and/or walk to locations in the park from there.

June 16: Buttermilk Falls —

9 a.m. Meet Bob Sleigh at the parking lot. Buttermilk Falls is a small park located atop the Chestnut Ridge between Blairsville and Armagh.

Washington/Greene County Chapter Walks

May 6 — 10 a.m. Ryerson Station State Park with the park manager Alan Johnson

Photo contest guidelines

Eligibility: The contest is open to ALL club members.

Entry Divisions

Pictorial: This division is for single photos that illustrate the beauty and variety of fungi in form and color. The objective is a photo suitable for display or illustration in a fine book. Judging criteria include consideration of both technical (focus, depth of field, exposure, lighting, color, absence of distracting elements) and artistic (composition, color, background, lighting) aspects.

Documentary: For single photographs especially suited as illustrations in a field guide or monograph, or for use in a lecture. Emphasis is placed on portrayal of key morphological characteristics such that the usefulness of the image as an identification aid is maximized. Subjects may be shot in the field, laboratory or studio and the photographer has complete freedom to process, manipulate, or orient the specimen in any desired manner to achieve the goal. Close-ups of single features and photomicrographs are acceptable. Judging criteria will be the same as in the Pictorial category but they will be of secondary importance to the overall mycological utility of the photo. Accurate identification of the subject will be a consideration.

Judge's Option: For photos which do not fit into the Pictorial or Documentary divisions. Examples include fungi in an interesting situation, fungi with animals, people enjoying fungi.

Subject material

For **Pictorial and Documentary**, organisms from the Myxomycota (slime molds) and the classes Basidiomycetes and Ascomycetes of the Eumycota ("true fungi") are eligible.

For **Judge's Option**, nearly anything goes, so long as the theme relates to fungi, and fungi are a key element of the photograph.

*Deadline for Submissions: September 30, 2012
Maximum of 5 Entries per WPMC member
Please email entries to Rebecca Miller at
rmtreesplease@gmail.com*

2011 Photo Contest Winners

Pictorial: First Place

Carolyn Haas – a beautiful sulfur shelf



Pictorial : Second Place

John Stuart – tiny Mycenea



Pictorial : Third Place

John Kralik – photo taken at Seven Springs



Turkey-tails: True and False

By Dick Dougall

During mushroom walks and club meetings, a number of people have asked me how they can recognize False Turkey-tails from the true Turkey-tails.

Both of these small shelf mushrooms can look quite similar when you just look at the top of the caps. However, they can be rather easily distinguished if one looks at their overall characteristics.

The key point in differentiating them is to remember that the False Turkey-tail, *Stereum ostrea*, is a parchment fungus; the Turkey-tail, *Trametes versicolor*, is a polypore. Being a parchment fungus, the underside of the False Turkey-tail is completely smooth.

Also, its texture is very thin, i.e. paper like but harder and more brittle. Being a polypore, the underside of the Turkey-tail is covered with small holes, i.e. the pores. They are quite tiny

and difficult to see at times, but show up easily using a small magnifier.

While discussing Turkey-tails, it might be useful to mention two other similar mushrooms. One is another parchment fungus called Crowded Parchment, *Stereum complicatum*. It is smaller than the False Turkey-tail and more variable in form.

It grows on wood, particularly smaller twigs, sometimes being flush (or resupinate) to the wood surface. The key to remembering this mushroom is calling it: "Corn flakes on a stick." This is really a nice description of its size, color, and texture.

My final mushroom is another polypore: the Violet Toothed Polypore, *Trichaptum biforme*. This is probably the most common mushroom we find on our walks. It is a shelf mushroom of the same size as

our Turkey-tails. It is a cinch to identify by the very pretty violet color on the underside during the summer.

In the winter and early spring before it begins growing again, the violet color is no longer obvious. However, the darker shading and rough texture of the pore surface distinguishes it from the Turkey-tail. Again, a hand lens may help.

I find these four mushrooms almost every time I walk in the woods at any time of the year. If one of the four is missing, surprisingly it is usually the true Turkey-tail.

If you want to see nice photos of these mushrooms, go to Michael Kuo's (www.MushroomExpert.com) or Gary Emberger's (www.Messiah.edu/Oakes/fungi_on_wood) websites.

In particular, check out Michael Kuo's key for the "Totally True Turkey Tail Test."

Fungus That Eats Plastic Discovered

Undergraduate students at Yale University in the US have discovered a fungus that can digest the common plastic, polyurethane.

The fungus, *Pestalotiopsis microspora*, was discovered in Ecuador's Amazon region during the University's annual Rainforest Expedition and Laboratory course.

The findings, which could lead to innovative ways of reducing waste in the world's landfills,

were published in the journal Applied and Environmental Microbiology in September 2011.

Student Jonathan Russell told Yale Alumni Magazine: "Many microbes can do cool tricks, like degrading pollutants."

The plants were identified in the field by botanist Percy Núñez, a professor at the National University of San Antonio Abad in Cusco, Peru.

At Yale a previous graduate of the course, Pria Anand

showed that the fungus could live and prosper on a diet of polyurethane alone, and it is believed to be able to function in the oxygen-free conditions that exist at the bottom of landfill sites.

Jonathan Russell has isolated an enzyme that the fungi use to break down the plastic and Yale believes that this molecule alone could be useful in eliminating waste polyurethane.

— Source: *Positive News*

WPMC Walks & Forays, *continued*

(Continued from page 4)

Acres, Allegheny County. Meet **John Tadler and Todd Kaufmann** at the parking lot in front of the Mansion (use the Saxonburg Blvd. entrance to Hartwood). 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.

July 14 — 10:00-12:00 Chanterelle Mania at North Park, Allegheny County. Meet **Shirley Caseman and Nick Poraczky** at Deer Browse #2 pavilion beside the Swimming Pool parking lot. Last year this spot produced 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 to North Park 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 walk location. www.county.allegheny.pa.us/parks/parkphon.asp

July 21 — Blue Knob State Park, Bedford County. Meet **Kim Plischke** and **John Plischke III**

at the park amphitheater. Walk, hunt and identify mushrooms at 3:00 then stay for the slide show and talk at 8:00 pm Saturday. Take the Pennsylvania Turnpike to Bedford, Exit 11. Go north on I-99 to Route 869 west (at Osterburg). Follow Route 869 to Pavia, then follow signs through Pavia to park. Meet at the amphitheater.

July 28 — 9:00-12:00 The Outdoor Classroom, Boyce-Mayview Park, Upper Saint Clair. **Fee: \$15 or \$10 for mushroom club members with a current membership card.** **John Plischke III will present a slide show and lead a walk. Bring mushrooms from home for identification.** To register, contact Jessica at (412) 838-0064. From Rt. 19, Heading north (from Washington County): Follow Rt. 19 to intersection with Boyce Road. Turn left onto Boyce Road. Follow Boyce to the intersection with Mayview Road. Turn right on Mayview and go past Mayview State Hospital, across Chartiers Creek, until you see the barns and the sign for 1571 Mayview Road on your right. Turn right at the 1571 sign. Follow the road to the parking area, and then walk through the parking area to the Outdoor Classroom. See their website for more information, other directions and a park map. <http://www.theoutdoorclassroompa.org/>

July 28 — Blackwater Falls State Park and July 29, 2012 in the Dolly Sods Wilderness Area. Join the **West Virginia Mushroom Club** at 9:00 AM for registration for their Mid-Summer Foray will feature Gary Lincoff. Blackwater Falls State Park is located just north of Canaan Valley Resort, between Davis and Thomas. For further details,

please email Shelly Conrad at geezere@aol.com or Nancy Ward at naward57@gmail.com More information on their website at: wvmushroomclub.org

July 28-29 — Join the Ohio Mushroom Society for their Summer Foray at Ohio Univ., Athens, OH. Michael Kuo, guest speaker. You may remember him from the 2010 Summer Foray at OU. He's the author of several books and has the excellent website: www.mushroomexpert.com More information at: www.ohiomushroom.org

August 2-5 — The Western PA Mushroom Club will co-sponsor the **NEMF Annual Foray** at East Stroudsburg University, East Stroudsburg, PA. For more information, visit our website at www.wpamushroomclub.org

August 10-12 — 3rd Annual CPWMC Wild Mushroom Foray. The Central Pennsylvania Wild Mushroom Club (CPWMC) invites you to attend the 3rd Annual Central PA Wild Mushroom Foray August 12-14 at the beautiful **Sieg Conference Center** near Lock Haven. Join us for a weekend of hunting, identifying, and learning about the prolific fungi of Central PA (see registration form for schedule). You must be at least 18 to attend. The Sieg Center is provided by courtesy of Lock Haven University and Dr. Barrie Overton. It is located in rural Pennsylvania in an old growth forest of hardwoods and hemlocks. A trophy trout stream (Fishing Creek) flows through the heart of the conference center. For a registration form and details, visit <http://www.centralpamushroomclub.org/events>

The 12th Annual Gary Lincoff Mid-Atlantic Mushroom Foray

Saturday, September 22, 2012

Featured speaker will be Gary Lincoff, author of the *Audubon Society Field Guide to North American Mushrooms*. Gary, Past-president of the North American Mycological Association (NAMA), is the nation's best-known mushroom expert. He's a charismatic and entertaining speaker and makes learning about mushrooms fun and interesting. His end-of-the-day table-walk discussions are not to be missed. Join us for an exciting day of fungi, fun, friends and mushroom exploration — a day filled with foraging, learning, and feasting . . . but most of all, *fun!*

Program: Guided morning & afternoon mushroom walks; guest speakers: Gary Lincoff, Rod Tulloss, & Bill Russell; cooking demonstration; auction; mushroom feast: our club cooks prepare a real treat, with *dozens* of unique mushroom dishes to delight your taste buds. This all-day foray will be based at *Rose Barn*, in North Park, 10 miles north of Pittsburgh, PA. Morning and afternoon walks will be conducted in North Park and in other woodlands nearby. The habitats for these foray walks have resulted in well over 100 species found each year. Identification of species found will be led by John Plischke III.

Admission:

- ▶ Until September 1st the fee is \$30 per person for WPMC members
- ▶ Members pay \$35 per person at the door
- ▶ Non-members pay \$35 per person plus the 2012 membership fee (\$15 for an individual for \$20 for a family). After September 1st, membership fee is for 2013.
- ▶ Students (with ID) and children 11 to 18 are \$10 each. Children 10 & under free
(Please note: signing and dating the release form is an absolute requirement for attendance.)

To register and pay by check:

- ▶ Make check payable to: *Western PA Mushroom Club*
- ▶ Mail check and registration form to: WPMC, 70 Woodland Farm Road, Pittsburgh 15238.
- ▶ New members: please include membership application and 2012 dues.

To register and pay online:

- ▶ Go to the club website: <http://www.wpamushroomclub.org>
- ▶ Click on the 2012 Foray information.
- ▶ Choose the Paypal option (you may pay either using a credit card or a Paypal account).
- ▶ You will receive a release form to sign at check-in.

Registration & Release

Name 1 _____ Name 2 _____

Name 3 _____

Address _____ City/State/Zip _____

Phone _____ E-mail _____

Knowing the risks, I (we) agree to assume the risks, and agree to release, hold harmless, and to indemnify the Western Pennsylvania Mushroom Club, and any of its officers or members, from any and all legal responsibility for injuries or accidents incurred by myself or my family during, or as a result of, any mushroom identification, field trip, excursion, meeting or dining sponsored by the club.

Signature _____ Date: _____

Signature _____ Date: _____

Signature _____ Date: _____

For more information, contact Foray Chair: Dick Dougall (412) 486-7504,
Email: Lincoff-Foray@wpamushroomclub.org

2012 Membership Application Western Pennsylvania Mushroom Club

The purpose of the Western Pennsylvania Mushroom Club is to promote the enjoyment, study, and exchange of information about wild mushrooms. Anyone who has an interest in wild mushrooms is welcome to become a WPMC member.

Members are entitled to:

- The WPMC newsletter
- Nine monthly WPMC meetings
- Free participation in WPMC walks
- Fee discount for WPMC forays

Name: _____ **Date** _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____

E-mail: _____

(please print in plain block lettering or attach address label)

Annual dues: - \$15 Individual, - \$20 Family, - \$10 Student – Full Time

Dues enclosed: \$ _____

Please return completed, signed and dated form (with check payable to *Western PA Mushroom Club*) to:

WPMC, c/o Jim Wasik, 70 Woodland Farms Road, Pittsburgh, PA 15238

e-mail contact: WPMC.membership@gmail.com

or

visit www.wpamushroomclub.org to pay using credit card.

Release form signed in 2012 will be in effect until termination of membership. (Please return with payment)

Normal Meeting Location:

Beechwood Farms: _____

Indiana, PA: _____

Washington County: _____

Beginning in 2011, the WPMC Newsletter will be available in full color electronically by e-mail or in black and white by US Postage.

Newsletter Options:

Electronic (e-mail): _____

Hardcopy (US Postage) _____

Future WPMC Information:

Electronic (e-mail): _____

Hardcopy (US Postage) _____

Western Pennsylvania Mushroom Club Release and Indemnification Agreement

This Release and Indemnification Agreement (the "Agreement") is entered into by and between the Western Pennsylvania Mushroom Club, as it is presently organized and may be later structured ("WPMC") and the undersigned Member (the "Member") on this ____ day of _____, 20__.

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

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

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

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

NOW THEREFORE, the Member hereby agrees to the following:

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

This Agreement shall be governed by the laws of the Commonwealth of Pennsylvania. If any portion of the Agreement is declared for any reason to be invalid or unenforceable, such invalidity shall not affect any other provision of the Agreement. This Agreement shall apply to all current and future WPMC events.

MEMBERS: Signature (if Participant is under age 21, signature of Parent or guardian) Please print name

| | |
|---------|---------|
| 1 _____ | 1 _____ |
| 2 _____ | 2 _____ |
| 3 _____ | 3 _____ |
| 4 _____ | 4 _____ |

Nordic Group Proposes Ban on Selling False Morels

According to the Oulu-based newspaper Kaleva, a Nordic mushroom working group has proposed a ban on the sale of false morels (*Gyromitra esculenta*). However, it would still be allowed to pick false morels for one's own use.

In Finland, tens of tons of false morels are picked for sale every year. The Arctic Flavours Association, a nationwide natural products industry association, is surprised at the proposed ban on the sales of the mushroom, regarded hereabouts as a delicacy.

According to Simo Moisio, director of the Arctic Flavours Association, Finns know how to use false morels safely.

The Martha Association, which gives advice on domestic house-keeping matters, is also against the proposed sales ban on false morels.

"It would be an exaggeration", says home economics advisor Arja Hopsu-Neuvonen from the Martha Association. "The false morel is a part of Finnish food culture, a special delicacy, which we want to hold on to," she adds.

The sales of false morels are already strictly regulated by the authorities. According to the Finnish Food Safety Authority (Evira), any-

one who sells fresh or dried false morels must display a warning that they are poisonous, and must provide instructions for handling them.

False morels are indeed deadly poisonous if eaten raw.

Around 90 per cent of the false morel's poison is gyromitrin, which is a powerful cytotoxin that affects the liver, the central nervous system, and sometimes the kidneys.

The toxin, however, is easily evaporable and water-soluble, which means that it can be removed from the mushroom almost completely by boiling. The false morel is found all over Finland. The best places to locate the delicacy are a couple-of-year-old forest cutting areas.

Other good hunting grounds are well-lit pine heaths with sandy soil.

The first false morels appear in April, and the season will continue to July.

If Finland were to ban the sales of these mushrooms, it would not be the first place to do so. A good many countries in Europe, among them Germany and Switzerland, have discouraged consumption by prohibiting the sale of false morels, and in Sweden, the purchase of fresh mushrooms is restricted to restaurants alone.

FACTFILE:

Instructions for handling false morels

- ▶ False morels must be boiled twice in plenty of water (1 part mushrooms and 3 parts water) for at least five minutes and after each boiling, they must be rinsed thoroughly in plenty of water.
- ▶ False morels can also be preserved by drying them until they are crisp. Dried false morels must be soaked for at least two hours before use (10 g of mushrooms in 2 dl of water). After soaking they must be boiled and rinsed twice, just like fresh false morels.
- ▶ Ensure proper ventilation whenever false morels are boiled or dried.
- ▶ Do not re-use the water in which false morels have been soaked or boiled.
- ▶ When transporting and handling false morel mushrooms, remember that they release toxic gases.

EDITOR'S NOTE: The Western Pennsylvania Mushroom Club does not recommend the consumption of false morels. This article is for information purposes only.



Early Start to Morel Season

In 2011 the first (documented) black morel was found in Indiana County on April 11. In 2010 the first one was harvested on April 26.

This year Bob Sleight found his first black morel in St. Patrick's day – nearly a month ahead of 2011 and more than a month ahead of 2010.

So much for the old-timers edict that no morels can be found before tax day (April 15)!

Happy hunting!

**WESTERN PENNSYLVANIA
MUSHROOM CLUB**

202 Wadsworth Dr.
Glenshaw, PA 15116

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