



WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

Volume 15, Issue 5

NOVEMBER / DECEMBER 2015

President's Message



Richard Jacob
WPMC President

AS THE YEAR WINDS DOWN, the mushroom season seems to be peaking. Lots of edible species are to be found in abundance this autumn. Either that, or I am finally starting to get the hang of finding mushrooms out in the woods. It takes a couple of years to learn how to confidently identify the common edible mushrooms and where to find them, but it starts to pay off when you can go into a forest and find them for yourself.

You'll see lots of news and photos from the Lincoff Foray in the newsletter. This year we tried something new, with a Friday walk in Cook Forest State Park and a Science Sunday. We had great attendance for both events. Even though it was quite dry, we increased the total coverage of species observed at Cook Forest by a good number. Like many people around Pittsburgh, I mainly hunt and know the fungi associated with oak and deciduous forests, so it was nice to see some species associated with conifers that were new to me. Science Sunday covered a number of different topics and ended with a DNA barcoding workshop, where we managed to sample 30 species.

Two of the club mycologists and myself attended the national NAMA Foray, sharing our knowledge by giving lectures on photography and DNA barcoding and by running a DNA barcoding station. WPMC has recently surpassed 600 members and is now one of the biggest NAMA associated clubs on the east coast, so it was good to see our members contributing to the wider community.

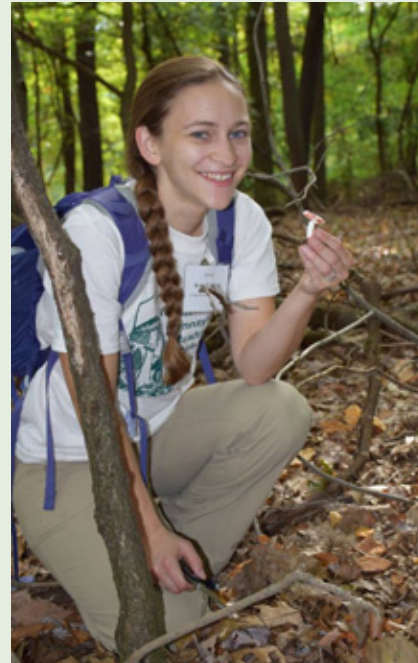
The final meeting of the year will be our Pot Luck Dinner and Member Photos evening in November. Bring a dish and a few photos to enjoy!

Thinking about spring already? There will be a Morel Madness mushroom program at Pine Ridge Park near Blairsville on April 30, hosted by the Friends of the Parks in Indiana County with Bob Sleigh as the guest speaker. We are also in the process of finalizing the details for a walk in Forbes State Forest next May or June. There will, of course, be many more walks organized by the time spring comes around. Have a great winter and I look forward to seeing people again in the spring.

Lincoff Foray is Big Success

In honor of WPMC's 15th Anniversary, this year's Foray was a three-day event.

photos by Michael Yeh



Katie Callihan was our coordinator for the trip to Cook Forest State Park.

DAY 1: Friday in Cook Forest

by Adam Haritan

ON FRIDAY, SEPTEMBER 18, more than 100 mushroom enthusiasts gathered together at Cook Forest State Park to kick off the 15th Annual Gary Lincoff Foray. Situated in Northwestern Pennsylvania near the Clarion River, Cook Forest is a National Natural Landmark that houses numerous stands of old growth hemlocks and pines. The forest's unique ecology provides an exceptional habitat for countless species of plants, birds, mammals, insects, and—of course—mushrooms!

Participants assembled near the historic fire tower and were greeted by Gary Lincoff and his wife, Irene. After a brief introduction, individuals formed their own groups and set off in search of fungi near the Seneca Point Overlook. Under a canopy dominated by chestnut oak trees, mushroom foragers explored the forest, looking for signs of fungal growth for over two hours. Conditions had been dry for weeks leading up to the event, and few springs and streams flowed near this particular area of the forest. Regardless, undeterred WPMC members still collected dozens of species to be analyzed later in the day.

continued on page 2

Lincoff Foray: Day 1...

continued from page 1



Gary Lincoff hunts for mushrooms in Cook Forest with new WPMC member Marcia Sutherland and Past President John Stuart.

Following a lunch break around noon, Gary Lincoff led a mid-afternoon table walk and discussed several mushrooms collected by club members. Curious participants gathered around a picnic table to hear Gary enthusiastically describe various species of *Russula*, *Boletus*, *Tylopilus*, *Ganoderma*, *Mycena*, and *Suillus*.

The table walk ended as club members entered the Forest Cathedral, an area of Cook Forest containing one of the largest concentrated stands of old growth trees in Pennsylvania. Dale Luthringer, an environmental education specialist for the park, eagerly shared his expertise as he led a large group of individuals up and down trails lined with towering hemlocks and pines. In addition to learning the natural history of the area, the group had the unique opportunity to see the tallest tree in the Northeastern United States, an eastern white pine tree (*Pinus strobus*) located within the Forest Cathedral.

Friday's foray concluded at 4:00 p.m., as half the participants boarded the shuttle bus back to North Park, and the others went their separate ways. Gary was one of the last to leave the park, remaining available for photographs and questions. When asked if he'd like to do this again next year, he answered without hesitation, "Absolutely! Wouldn't it be great if we all camped overnight too? Think about it...we should really be here with the mushrooms. It makes sense, doesn't it?"

To watch a video interview with Gary Lincoff by Adam Haritan, visit: <https://youtu.be/xk7tV9a78TM>

"We had a great time at the Lincoff Foray, and regret that we live so far from the WPMC. The Science Sunday was our favorite part, with the many opportunities to speak with Michael Kuo and Gary on microscopy, work with John P. on keys, and to hear about the DNA testing in which WPMC is participating."

— Karen Monger



Gary Lincoff and Michael Kuo signed copies of their books at the Lincoff Foray.

DAY 2: Saturday at North Park

by Barbara DeRiso

IN ADDITION TO ALL the mycophiles who journeyed to our walk in Cook Forest, 119 folks joined us on Saturday at Parish Hill in North Park for our traditional Foray activities. After a warm welcome by club president Richard Jacob and guidance by past-presidents Dick Dougall and John Stuart, participants set out in all directions—North Park, Hampton Park and Hartwood Acres—to hunt mushrooms, accompanied by guest mycologists Gary Lincoff and Michael Kuo.

At mid-day, the hunters returned with their quarry. New to the Foray this year, we established an outdoor identification tent, where specimens were delivered and sorted. Selected specimens were catalogued and then forwarded to the display tables indoors.

After a bit of lunch, we returned to the lecture hall, where Gary Lincoff presented the "Best Edible Mushrooms." Afterward, while he and guest mycologist Michael Kuo did a book signing session, certified Executive Chef Tom Chulick (owner of the Back Door Café in Johnstown) whipped up a heavenly smelling mushroom chowder. (Alas, other duties precluded my being able to sample it. And then it was gone!) Michael Kuo gave his presentation "How Taxonomic Mycology Works These Days, and What You Can Do About It," which was far less intimidating than its title. Our guest mycologists started the Table Walks, while club chefs put the finishing touches on dinner preparations.

During the afternoon, Diane Stuart and Sandy McLane staffed the sales table, while Cecily Franklin kept up our interest in auction tickets. As usual, Mycophagy co-chairs Kim Plischke and Charlotte Tunney set out a fantastic array of mushroom-based dishes, and we feasted. After dinner, Gary Lincoff and Michael Kuo did a second round of Table Walks, until the heavens opened and a bolt of lightning put out the lights for the remainder of the evening. Final discussions were concluded at the Over the Bar Café, along the lakeshore.



Diane Stuart and Sandy McLane sold T-shirts, caps, raffle tickets, and lots of books at the Lincoff Foray.

DAY 2: The Feast

Here's a list of all the chefs and their great contributions:

Valerie Baker:	Trumpet Stuffed Peppers, Marinated Mushrooms, Sausage Mushroom Pasta
Fluff Berger:	Mushroom Biscuits
Xiaoyan Cai:	Shiitake Noodle Dish
Shirley Caseman:	Greek Oyster Dip, Sweet & Sour Soup
Tom Chulick:	Mushroom Chowder
Barb DeRiso:	Iced tea, Chocolate Truffles, Creamed Chickens
Mary Ellen Dougall:	Mushroom Cheesecake, Chanterelle Stuffing
Dick Duffy:	Green Bean Dish

George Harris:	Candy Cap Blondies
Todd Kaufmann:	Mushroom Beer
Scott Pavelle:	Roasted Turkey, Mushroom Sauce
Kimberly Plischke:	Mushroom Won Tons, Chanterelle Zucchini Bread, Boletus Oriental Salad, Chicken Cacciatore, Oyster Split Pea Soup, Chanterelle Dip, Black Trumpet Dip
Russ & Denise Poole:	Chicken Casserole
Greg Levish:	Turtle Soup
Charlotte Tunney:	Hen Chili, Chanterelle Hummingbird Cake, Cauliflower Mac and Cheese, Roasted Tomato and Crimini Salad, Tofu
Jim Wasik:	Four mushroom soups. Morel, Polish dried forest (boletus edulis), crimini, white button
Fran Wayne:	Rice Pilaf

"Thanks for everything! I had a fantastic time, and I enjoyed meeting you and the rest of the club."

— Michael Kuo

DAY 3: Science Sunday

by Cecily Franklin

MORE THAN 40 PEOPLE attended Science Sunday, for the opportunity to explore some of the more technical aspects of mycology. During the morning, Gary Lincoff gave a mushroom table talk, and Michael Kuo presented an Introduction to Microscopy. Then the participants rotated among three different workstations: Microscopes, Chemical Reactions, and Mushroom Identification Keys.

In the afternoon, WPMC President Richard Jacob gave a presentation on DNA Barcoding, then showed how to take a single mushroom species through the entire process: (1) filling out the necessary forms; (2) taking specific photographs; and (3) preparing FTA cards. The group collectively documented thirty samples for DNA analysis.



WPMC Mycologist La Monte Yarroll applied a drop of KOH to the pores of this *Hapalopilus nidulans*.

photo by Cecily Franklin



Michael Kuo gave a presentation on Microscopy at Science Sunday. photo by Michael Yeh



WPMC President Richard Jacob explains to Charlie Aller how to photograph mushrooms for the DNA Barcoding project. photo by Cecily Franklin

More Lincoff Foray News & Highlights

Mushrooms Found at 2015

Lincoff Foray

by Dick Dougall

THIS YEAR WAS VERY dry from mid-July until early September, so we were expecting the number and types of mushrooms found to be below normal. However, since this year's Foray included an additional day (Friday) and a new location (Cook Forest), the possibility of increased numbers and greater variety of species was possible. This was achieved; the total number of Taxa (species) was 166. This made it the third highest total on record. Only 199 in 2009 and 180 in 2007 were higher.

As always, Gilled Mushrooms had the largest number of species found. This group was followed by Polypores and Boletes. These three groups contained over three-quarters of the total species count. The Bolete species count of 16 was a little surprising, because Boletes often are down in count during dry years. However, WPMC has been focusing a little more on them this year, and this probably kept the number in the average range.

Another surprise was the 19 new species of Gilled Mushrooms found. Again, a second day of collecting and a great new location probably contributed to this. There were nine Amanitas identified (one new), four new Cortinarius species, five Mycenas (one new), and 10 Russulas (five new). Based on the dryness we have had this year, this was a very good count. If we had had a lot of rain, we might have been overwhelmed by the mushrooms available!

We will put together a more detailed list of all the species found and post it on our website. We will also post some information on the most commonly found species at our forays. This will give you some possible goals as to which mushrooms to learn to identify.

Category	All Years	2015	New
ASCOMYCETES (Cup & Flask Fungi)	46	10	3
JELLY FUNGI	12	3	0
CHANTERELLES	6	3	0
CORAL FUNGI	13	1	0
TOOTH FUNGI	13	4	1
VASE & CRUST FUNGI	19	7	2
POLYPORES	69	31	4
BOLETES	50	16	1
GILLED MUSHROOMS	290	81	19
GASTEROMYCETES (Puffballs & Allies)	22	5	1
MYXOMYCETES (Slime Molds)	10	5	1
Total Taxa (All Groups)	550	166	32

Special thanks to:

- **Gary Lincoff** and **Michael Kuo**, our guest Mycologists
- The Foray Organizing Committee: **Richard Jacob, John Stuart, Cecily Franklin, Dick & Mary Ellen Dougall, Jim Wasik, La Monte Yarroll, Katie Callihan, Fluff Berger, Mike Ott**
- **John Stuart** and **Katie Callihan** for organizing the bus trip to Cook Forest
- **Diane Stuart** and **Sandy McLane** for running the Sales table
- **Mike Ott & Joe Lee** for transporting and setting up the tents
- **Cecily Franklin** for organizing and running the Auction
- Mycophagy co-chairs **Kim Plischke** and **Charlotte Tunney**
- All our cooks
- **Sandy Sterner** and **Jim Wasik** for running the Registration desk
- **Martha Wasik** for all her help in designing and printing our posters, postcards and handouts
- All our Walk Leaders and Identifiers
- **John Plischke III, La Monte Yarroll, Richard Jacob** and **Fluff Berger** for organizing the ID tent
- **Richard Jacob** and **Cecily Franklin** for organizing Science Sunday
- And to the many others whose contributions of time and effort made our first 3-day Foray so successful!



Valerie and Jack Baker (right) try some of the many yummy dishes at the Mushroom Feast.

photo by Michael Yeh



Dick Dougall presenting Gillian Gergulics her 10 Mushroom Identifier Pin

photo by Laura Weishaupt



Above and Beyond...

WPMC PAST PRESIDENT **John Stuart** made tremendous contributions to this year's foray, including chartering bus transportation to and From Cook Forest, arranging the restaurant lunch, and organizing all of the Saturday morning mushroom walks. But little did he know that his skills as a retired ophthalmologist would also be required.

Following the morning mushrooms walks, Gillian Gergulics from Connecticut developed a badly swollen eye, apparently the result of an allergic reaction. John Stuart was brought over to examine Gillian. After just a few seconds he said, "I have some drops at my house. I don't live far from here, so I'll go home and get them."

After returning with the drops, he administered them (no easy task) and Gillian's condition began to improve. Thank you, John, for going "above and beyond" the call of duty. Thanks to John Stuart, Gillian's eye was back to normal when she received her "10" mushroom ID pin.

Editor's note: The next time you see a WPMC member go "above and beyond," please let us know. Email: cs4wpmc@gmail.com.

Raffle & Silent Auction Raise Over \$340 for WPMC

by Cecily Franklin

This year's Foray attendees purchased nearly 400 chances to win fabulous donated prizes, many of them mushroom-themed. Eighteen lucky WPMC members became happy winners. And while a lot of others may have been disappointed, everyone still had fun bidding. The prizes and winners were as follows:

- Four handmade ceramic tiles were created and donated by Martha Wasik, inspired by the WPMC artwork of Joyce Gross. The winners included Joyce, as well as Chris Craycroft, Shirley Caseman, and Michael Yeh.
- Martha also created a mushroom cultivation pot, which came with blue oyster spawn donated by Olga Tzogas at Smugtown Mushrooms. The highest bidder for these items was Carol Watkins.
- Martha also donated a ceramic giant puffball vase, made by Sally Allan and won by Jim Wasik.
- The book "Mushroom Magick" was donated by Jim Wilson, auto-graphed by Gary Lincoff, and taken home by Julie Ewing.
- Four antique prints, donated by Sue Driver, went to Bertie Yarroll, Jack Sedlak, Becky Lewis and Kathy Croft.

- A set of four laminated placemats was donated by Barb DeRiso and won by Gabrielle Marsden.
- Barb was the high bidder for two framed reproductions of 1902 vintage prints, donated by Martha Wasik.
- Cecily Franklin donated a reflector, which was won by Jared White, and a plush throw, which went home with Gerry Lee.
- Two anonymous donors gave us mushroom-flavored olive oils, and Kim Plischke added some truffle salt to the prize. Those winners were Amanda Wasnik and Gerry Lee.
- Eugene Kadar won a photo of *Boletus frostii*, which was donated by Dick and Mary Ellen Dougall.
- Blaine Sanner received a one-year family membership to the Audubon Society of Western Pennsylvania, generously donated by ASWP.

Congratulations to all of the winners, and thanks to everyone who donated items or purchased tickets. Good luck again next year!



WPMC members chose from a wide assortment of generous donations, many of them mushroom related.



This year's Silent Auction gave WPMC members the opportunity to bid on many one-of-a-kind handcrafted items.

photos by Michael Yeh

The Button Program



THREE WPMC MEMBERS received mushroom identification pins this year, as part of the John Plischke III Award for Mushroom Knowledge. They are **Gillian Gergulics** (10), **Walt Cyran** (75), and **Blaine Sanner** (150).

Dick Dougall awarded Blaine Sanner his 150 Identifier pin at the Lincoff Foray.

photo by Michael Yeh



WPMC Well Represented at NAMA Foray

THREE MEMBERS OF WPMC attended the 2015 North American Mycological Association (NAMA) Blue Ridge Foray in Black Mountain, North Carolina on September 24-27. WPMC Mycologist John Plischke III spoke about mushroom photography and announced the winners of NAMA's 2015 photo contest. WPMC President Richard Jacob gave a presentation on "Introducing the Mycoflora project—DNA barcoding at the club level". Richard and WPMC Mycologist La Monte Yarroll ran a DNA collection project.

This is the second year DNA has been collected, but the first time that most voucher specimens have been sampled. Vouchers are the specimens collected for permanent storage at the Field Museum in Chicago by Pat Leacock and his team. We were able to sample 210 vouchers out of about 300. The DNA samples will go to Duke University, where Rytas Vilgalys will extract DNA barcodes, which we then process to see how our collections compare to others that have been barcoded.

The samples will be archived at Duke, should researchers wish to do additional sequencing in the distant future. The expectation is

that DNA in our sample cards will be more stable than the DNA in the dried specimens, due to preservative chemicals in the cards. It is very likely that we have collected DNA from a few species not previously barcoded. Next year we plan to add slime molds (myxomycetes) and perhaps some of the firmer species.

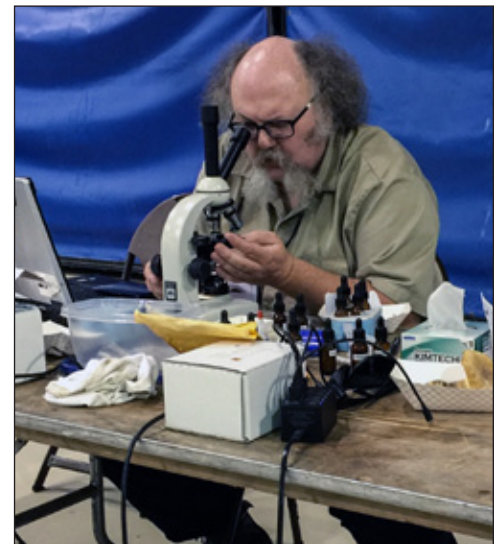
There were a number of interesting talks over the course of the foray. Todd Elliott gave a great introduction to collecting mushrooms on different continents. Paul Stamets gave a repeat of his keynote talk from last year's NAMA Foray for the east coast crowd. Tradd Cotter gave a talk covering his business Mushroom Mountain. Tradd works with over 200 species of fungi, exploring the possibilities for using them in food production, mycoremediation of environmental pollutants, and natural alternatives to chemical pesticides. There were many additional speakers of note.

After the lectures were social events, where attendees could taste local cheese and beers. Todd Elliott, also a champion fiddler, led a band of mycologists including Rytas Vilgalys on accordion, in a couple of evenings of Appalachian music. A great time was had by all.



Who knew that Rytas Vilgalys (second from left) could play the accordion? Oh, well. We love him anyway!

photos by Richard Jacob



WPMC Mycologist La Monte Yarroll examines a specimen at the NAMA Foray.

Jack O' Lantern mushroom experience

by James Swanger

DURING THE SUMMER this year, I was working on a produce farm and in a restaurant, constantly seeking something new to try in terms of food. When a colleague of mine showed me something we thought were chicken of the woods mushrooms, I was very interested and excited. They were growing in a cluster with orange and white hues. Excited to cook with them and interested to learn about them (and mushrooms in general), I brought them home to include with dinner.

That night, I cooked dinner using these "chicken of the woods" mushrooms. I simply sliced and sautéed them with olive oil, salt, and pepper. They had a wonderful flavor, with an earthy taste and clean texture. I finished about one cup of cooked mushrooms.

Four others dined with me, but one of them chose not to eat the mushrooms based on past experiences with mushrooms. One of my other guests even commented on them, saying that they were the best mushrooms they had ever eaten.

Within 45 minutes after dinner, while on my way home, I felt this unsettling rumble in my stomach. Before I could even think about what could possibly make my stomach feel so awful, I was sick... very, very sick. This continued for maybe four hours. After a few doses of Pepto-Bismol and finally getting myself to stop vomiting, I closed my

eyes to sleep. I woke up with a feeling of dismay from what had just happened, but otherwise I felt fine. No more stomach pain, no more vomit.

I proceeded to go to work, only to find out that it had also affected my three other guests who ate the mushrooms. We all got sick very quickly after eating them, some to the point of needing bed rest the next day. After a little research, and with the help of some knowledgeable friends, we determined that the mushrooms we had consumed were the toxic Jack O' Lantern mushrooms.

This experience has certainly made me appreciate the fungi more, and I'm still very interested in such wonderful acts of nature. If I take anything from having eaten a toxic mushroom that put my body in a relatively brief but massive purge, it's that Jack O' Lanterns are for carving... not for eating (with the exception of pumpkin spice lattes).

On a similar note: Actor Dwayne Johnson's dog dies after eating poisonous mushroom.

Dwayne "The Rock" Johnson couldn't save the life of his dog Brutus after it ate a poisonous mushroom. "As all puppies and dogs do, he ate a mushroom while playing outside... This mushroom happened to have a lethal toxicity and within hours it was rapidly destroying his liver and immune system to the point of no return."



"I encourage all of you out there to be mindful of mushrooms in your yards, parks or anywhere outside your dogs play. What looks innocent, can be deadly to your lil' family members."

— Dwayne "The Rock" Johnson

Final Meeting of 2015

DATE/TIME: NOVEMBER 17 at 7:00pm
LOCATION: Beechwood Farms
(Audubon Society of Western PA)
614 Dorseyville Road, Pittsburgh, PA 15238

Third Annual "Pot Luck Dinner and Member Photos" evening

For the Pot Luck, bring something for 6 – 8 people. Your choice, does not need to be mushroom related (cultivated mushrooms only if mushroom based). The categories are: Appetizers, Salads, Hot Dishes, Cold Plates, Casseroles, Desserts, anything you want—be creative. The Club will provide soft drinks, plates, dinnerware, napkins, take-home boxes.

Also, if you would like to bring a set of pictures for the Open Forum, please bring no more than 15 pictures for a short presentation on a flash (thumb) drive. JPG format preferred and the slide show does not need to be in a presentation program. Just the pictures will work. Topics: mushrooms, vacations, hobbies. Let's see what you are doing in your life (no politicking, please). You may narrate them or just let the pictures run through without description using the built-in software.



Kate Lasky and Tomasz Skowronski showed us how to make Sauerkraut Pierogies at the September meeting.

photo by Adam Haritan

Winners of the 2015 Photo Contest



Once again, Rebecca Miller has judged the annual WPMC photo contest. Here are the winners.

1. DOCUMENTARY 1ST PLACE:

John Plischke III

Exsudoporus frostii

Frost's Bolete

2. DOCUMENTARY 2ND PLACE:

Fluff Berger

Schizophyllum commune

Split Gill



3. DOCUMENTARY 3RD PLACE:

Cecily Franklin

Pholiota aurivella

Golden pholiota

4. PICTORIAL 1ST PLACE:

Dick Dougall

Inocybe tahquamenonensis

The Black Mushroom

5. PICTORIAL 2ND PLACE:

Fluff Berger

Gymnopus dryophilus

Oak-Loving Collybia



6. PICTORIAL 3RD PLACE:

Cecily Franklin

Amanita banningiana

Yellow Caesar

7. PICTORIAL 4TH PLACE:

Lon Schnauffer

Amanitas

Winners of the 2015 Photo Contest



PHOTO CONTEST... CONTINUED ON PAGE 10

WPMC Scholarships & Grants

WPMC HAS A Scholarship/Grant program to promote wild mushrooming by providing monetary support for educational events, projects, research, or mycological studies by individuals or institutions. Application forms are available on our website and may be submitted by any club member.

Contact John Stuart at jons2art@comcast.net or 724-443-6878.

New Study Available

Could a mushroom save the honeybee?

Commercial honeybees have teetered on the brink of collapse for nearly a decade. Scientists are now looking to forest mushrooms as a possible remedy. For the complete story, go to:

<http://earthfix.info/news/article/could-a-mushroom-save-the-honeybee/>

Winners of the 2015 Photo Contest



8. JUDGE'S OPTION 1ST PLACE:
Shirley Caseman

Greek Dip with homegrown Oyster mushrooms

9. JUDGE'S OPTION 2ND PLACE:
George Banyas

Fly on Mushrooms

10. JUDGE'S OPTION 3RD PLACE:
Brian Johanson

Laccaria amethystina
Amethyst Deceiver

Mysterious Nature of Fungi Exhibition Runs through December 17

"The Mysterious Nature of Fungi" exhibit opened on September 17 at The Hunt Institute for Botanical Documentation on the campus of Carnegie Mellon University. On October 11, WPMC President Richard Jacob gave a presentation entitled "Mushroom clubs: Citizen science in action!"

The exhibit will run through December 17th and is open to the public free of charge Monday through Friday 9:00 a.m. to noon, and Sunday 1:00-4:00 p.m. (except November 22 and 26-29). For more information, contact Hunt Institute at (412) 268-2434 or email huntinst@andrew.cmu.edu or visit huntbotanical.org.

Cup fungus drawings by Rosano Maggiora (1938-), ca.1975

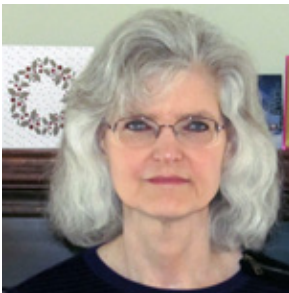


WPMC Elects New Officers for 2016



Richard Jacob
– President

Richard Jacob is a scientist working in the field of proteomics, identifying and quantifying peptides and proteins. His work has taken him from his hometown of Cambridge in the UK to Germany and the USA. He became very interested in mushrooms when he moved to Pittsburgh and found morels growing in the backyard and joined WPMC so that he could learn how to find more. This new hobby complements his cooking and photography hobbies. Recently Richard has used his scientific background to pioneer the Club's DNA barcoding project, and he is currently a member of the NAMA Mycoflora committee. He enjoys taking his family for walks in the woods and having the children help find edible and interesting mushrooms.



Cecily Franklin
– Vice President

Cecily is fortunate enough to live on nearly three acres of oak-hickory forest. Her interest in mushrooms began in 2005, after she left the corporate rat race and began her Forest Ecology Restoration Project (FERP). Cecily is also a certified piano teacher, with students in the Fox Chapel area. She and her husband, Richard Franklin, have been married for over 40 years. Cecily is returning to the Board, having previously served as both Recording Secretary and Corresponding Secretary. She also edits the WPMC newsletter and handles club publicity.



Barbara DeRiso
– Treasurer

Barbara DeRiso joined WPMC in 2006, served as membership chair in 2010 and has served as club treasurer since 2009. In 2013 she co-chaired the Lincoff Foray with Dick Dougall, and now serves as Foray chair. Barbara is a triple-boarded anesthesiologist, internist and intensivist, and received an MBA from Pitt in 1999. She retired from full-time practice in 2006 and lives with her husband, Don Newman, and two rescued fox terriers in Fox Chapel. In addition to mushroom hunting, she is an organic gardener, cook, jewelry maker, and Italophile.



Ann 'Fluff' Berger
– Recording Secretary

Fluff joined WPMC in 2010 and quickly earned her way to Club Identifier. She loves to photograph fungi and has served as Chair of WPMC's Education Committee. Fluff is retired from directing a volunteer program that served senior adults. She now has two grandkids and a wonderful husband who supports her mushroom obsession. Fluff was previously Corresponding Secretary.



Adam Haritan
– Corresponding Secretary

Adam Haritan is new to the WPMC Board of Directors. Adam is a wild food enthusiast, researcher, and forager who learned the value of wild food foraging while studying nutrition at the University of Pittsburgh. In June, he launched Learn Your Land, an online community and database of naturalists, foraging events, wildflower hikes, mushroom forays, bird walks, and more. Adam has written a guide to medicinal mushrooms and leads workshops and walks on both medicinal mushrooms and wild plants.



MUSHROOM EDIBILITY

On-Line Bonus: FUNGI Magazine Article

Due to popular demand, FUNGI Magazine has made available, at no cost, the "Mushroom Edibility" article by Denis Benjamin from the winter issue. This article is "an exploration of two issues: is it edible and is it worth eating?" To print out your own copy, go to: <http://www.fungimag.com/winter-2014-articles/V715%20LR%20Mushroom%20Edibility.pdf>



Botanical illustrations by Worthington George Smith (1835-1917)

RECIPE CORNER

"I would like to take this moment to say what a wonderful time I had at the Saturday Foray! And the food was outstanding!"

— Julie Ewing

By popular demand, Kim and Charlotte have given us recipes for two of the most popular dishes at the Mushroom Feast:

Boletus Oriental Salad

by Kim Plischke

- 1 bag of romaine lettuce finely chopped
- 2 bags of broccoli crowns chopped
- 1 cup of sunflower seeds
- 2 packs of ramen noodles crushed
- 2 packages of noodle seasoning (any flavor; I used shrimp)
- 2 cups of cooked chopped boletes
- 1 bottle of house vinaigrette dressing (I used Aldi brand)

Toss together and refrigerate.

Mushroom and Cauliflower Mac & Cheese

Recipe from Bobby Flay,
altered by Charlotte Tunney

Preheat oven to 350*

Saute then set aside:

- 3 Tbsp. oil
- 2 small shallots, finely diced
- 2 cloves garlic, finely minced
- 3/4 pound cooked mushrooms or 1 1/4 pounds fresh mushrooms, thinly sliced
- 1/2 cup dry white wine
- Salt and pepper lightly

Saute, roast, puree, and set aside:

- 3 Tbsp, vegetable oil
- 1 small head cauliflower, cut into florets (cut the big ones in halves)

In a large ovenproof frying pan, let the oil get hot and add the cauliflower. Salt and pepper lightly and stir to coat. Cook, stirring occasionally 4-5 minutes, then add 1 cup water. Cover loosely with foil and roast in the oven for about 15 minutes or until soft. When soft, transfer to a blender or food processor and blend until smooth. Set aside.

In a large pot of boiling water, cook:

1 pound cavatappi (or other curly pasta) according to package directions and drain.

Set aside.

Make béchamel sauce:

- 8 oz. white cheddar cheese, grated coarsely, set aside
- 8 oz. Monterrey Jack cheese, grated coarsely, set aside
- 3 oz. Fontina cheese, grated coarsely, set aside
- 1/4 cup Asiago cheese, grated, set aside
- 1/4 cup Parmigiano, grated, set aside
- 5-6 cups milk, warmed
- 6 Tbsp. butter, melted in a large pot
- 1/4 cup flour
- 1/4 tsp. Nutmeg

Whisk the flour into the butter and cook 1 minute. Add 5 cups of the milk, whisking slowly until it thickens and comes to a boil, about 7 minutes. Remove from the heat and stir in the cheeses, stirring until melted.

Add the cauliflower puree and stir until smooth. Add the nutmeg (and more milk if the sauce is too thick). Heat the sauce but don't let it boil.

Pour the sauce over the pasta, add the mushrooms, and mix well. Pour into a 9x13 buttered pan or a 10 inch baking dish.

Cover top with crumb topping (below) and bake about 30 minutes at 350 degrees until top is golden brown.

Crumb Topping:

- 1 stick butter, melted
- 2 tsp. Anchovy paste
- 1 1/2 cups Panko breadcrumbs
- 1/4 cup chopped parsley (or 2 Tbsp. flakes)

Melt Anchovy paste and butter together, add crumbs and stir until lightly browned, add parsley.

Don't forget to add mushrooms to your favorite holiday stuffing recipe.

NEVER EAT AN UNIDENTIFIED MUSHROOM

Club Mycologists

Robert Boice	724-446-0524 blgym@aol.com
Kim Plischke	724-832-0271 ladiebugzkp@aol.com
John Plischke III	724-832-0271 fungi01@aol.com
Dr. Fred Schrock	724-463-7453 ambrosia1@verizon.net
Jim Tunney	412-441-3958 aminitam@hotmail.com
La Monte Yarroll	412-854-5684 piggy.yarroll+wpmc@gmail.com

WALKS AND FORAYS CHECK LIST:

- Bring a buddy or two. *Do not forage alone!*
- Dress for the weather / rain poncho
- Bring drinking water and lunch
- Insect repellent
- Basket for collecting
- Knife for cutting mushrooms
- Wax or paper bags (no plastic) Keep mushrooms separated
- Whistle
- Compass
- Hand lens
- Cell phone & camera
- Notebook & pencil
- Field guide for identification
- Band-aids
- Garden hand-clippers

Help Keep Our Parks Clean!

When mushrooming, it's easy to bring a plastic grocery bag to collect cans, bottles or other trash you find. Trash cans are generally found nearby. If not, take it home for disposal.

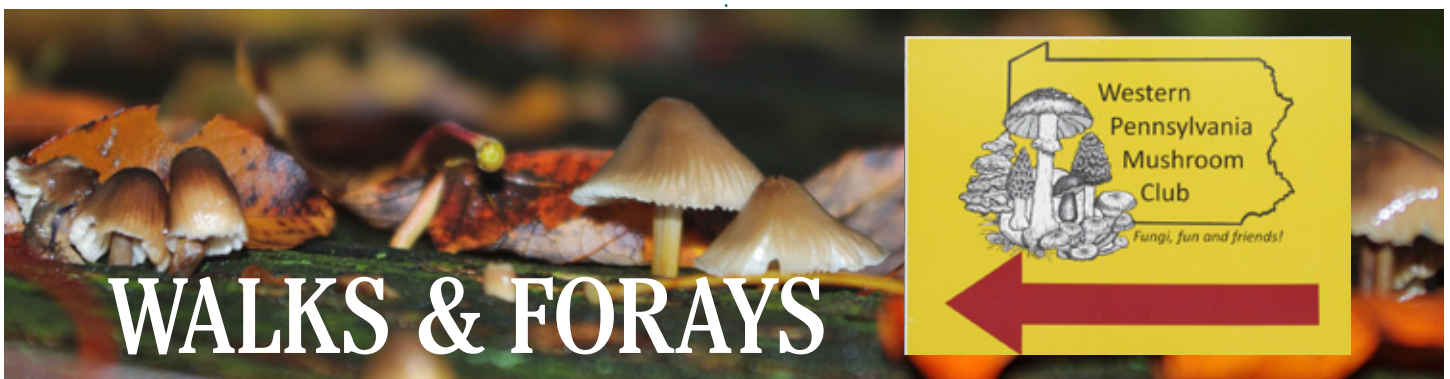
Identifiers

Jack Baker	412-367-7696 jabaker2@hotmail.com
Fluff Berger	724-251-9662 wfberger@comcast.net
Dick Dougall	412-486-7504 mush2prof@verizon.net
Joyce Gross	724-339-8547 jagart58@comcast.net
Bob Lucas	rnlucas@microspell.com
Blaine Sanner	724-217-3168 brsanner@hotmail.com
John Stuart	724-443-6878 jons2art@comcast.net

IMPORTANT WALK & FORAY INFORMATION:

TRY TO DIG UP three of the same species at different stages of development. Don't pick old mushrooms; leave them to drop their spores. You are responsible for not getting lost. If you have a tendency to wander off, stick like glue to the others. We won't wait for you, and we won't come to 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 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 your responsibility alone.

*Interested in leading a mushroom walk?
Know of a good mushrooming location?
Contact La Monte Yarroll or John Plischke III.*



WPMC Meetings

Meetings are held at 7 pm on the 3rd Tuesday each month from March through November at
Beechwood Farms
(Audubon Society of Western PA)
614 Dorseyville Road
Pittsburgh, PA 15238

WPMC Newsletter

The newsletter of the Western Pennsylvania Mushroom Club is published five times a year: March/April, May/June, July/August, September/October, and November/December. Articles, photos, news items and other submissions should be sent to the Editor at least 6-8 weeks prior to targeted distribution. 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 only be used in other non-profit publications with expressed permission and with appropriate acknowledgements.

NEWSLETTER PRODUCTION:

Cecily Franklin, Editor • Martha Wasik Graphic Arts Inc.

Send submissions to: cs4wpmc@gmail.com

Membership

Jim Wasik, Membership Chair

As of October 16, we have 616 members from 335 households.

NOTE: Remember, if you move or change your E-Mail address, PLEASE let me know. Send an email, call, or send a note. It is the only way we can continue to send Newsletters and other Club information to you. Thanks, Jim Wasik

P.S. If you are interested in increasing your participation in WPMC, Membership Chairman is a good way to get in on the ground floor. Just let Richard Jacob or me know. It doesn't take a lot of time or effort. Some skills required are use of Microsoft Excel and Word.

membership@wpamushroomclub.org or mail to:

WPMC Membership c/o Jim Wasik
70 Woodland Farms Rd
Pittsburgh PA 15238-2020

Check our website for a complete list of the year's events.

WPMC Yahoo Groups:

<http://tech.groups.yahoo.com/group/wpamushroomclub/>

NORTH AMERICAN MYCOLOGICAL ASSOCIATION (NAMA):
www.namyc.org

Do you have mushrooming photos to share? Send photos along with a caption to: cs4wpmc@gmail.com

WPMC Officers and Committee Chairs

BOARD OF DIRECTORS

PRESIDENT 215 Highland Rd	Richard Jacob Blawnox PA 15238 president@wpamushroomclub.org	215-888-5503
VICE-PRESIDENT 70 Woodland Farms Rd.	James Wasik Pittsburgh PA 15238 Vice_president@wpamushroomclub.org	412-967-9359
RECORDING SECRETARY 110 Isolda Dr	Scott Pavelle Pittsburgh PA 15209 sppksp@verizon.net	412-606-4361
CORRESPONDING SECRETARY 137 Hickory Drive	Fluff Berger Sewickley PA 15143 wfberger@comcast.net	724-251-9662
TREASURER 204 Woodcock Dr.	Barbara DeRiso Pittsburgh PA 15215 barbaraderiso@gmail.com	412-252-2594

COMMITTEES

CLUB E-MAIL CONTACT	Valerie Baker vbbaker8@hotmail.com	412-367-7696
CULTIVATION	Jim Tunney aminitam@hotmail.com	412-441-3958
DNA BARCODING	Richard Jacob richard@lostculture.net	
EDUCATION	Fluff Berger wfberger@comcast.net	724-251-9662
HISTORIAN	Joyce Gross jagart58@comcast.net	724-339-8547
HOSPITALITY	Shirley Caseman pbft3@yahoo.com	412-331-8823
ID BUTTON PROGRAM	Dick Dougall mush2prof@verizon.net	412-486-7504
LINCOFF FORAY	Barbara DeRiso barbaraderiso@gmail.com	412-252-2594
MEMBERSHIP CHAIR	James Wasik membership@wpamushroomclub.org	412-967-9359
MUSHROOM DISPLAY	La Monte Yarroll piggy.yarroll+wpmc@gmail.com	412-854-5684
MYCOLOGICAL RECORDING	Bob Lucas rnlucas@microspell.com	
NEMF FORAY	John Plischke morelbp@aol.com	724-834-2358
PHOTOGRAPHY	Rebecca Miller rmtreesplease@gmail.com	724-297-3377
PUBLICITY	Cecily Franklin cs4wpmc@gmail.com	412-781-6581
SALES	Jim Wilson mushroomjim4@email.com	724-265-2398
SCHOLARSHIP	John Stuart jons2art@comcast.net	724-443-6878
TOXICOLOGY	Frank Lotrich lotrichfe@upmc.edu	412-216-8508
WALKS & FORAYS	La Monte Yarroll piggy.yarroll+wpmc@gmail.com	412-854-5684
	John Plischke III fungi01@aol.com	724-832-0271
YAHOO GROUPS MODERATOR	Mary Jo Smiley cmtpt@zbzoom.net	724-494-1468



WPMC MEMBERSHIP FORM

2016

Anyone who has an interest in wild mushrooms is welcome to become a WPMC member.

COMPLETE THIS FORM **PRINT CLEARLY**, SIGN AND MAIL

Members are entitled to:

The WPMC newsletter • Nine monthly WPMC meetings • Free participation in WPMC walks • Discount for WPMC forays

Name (s) _____ Date _____

Address _____

City _____ State _____ Zip _____

Phone 1 _____ Phone 2 _____

E-mail (PLEASE PRINT CLEARLY) _____

Interests (e.g.: foraging, identification, cooking, etc.) _____

Please print in plain block lettering. Take special care with email addresses: numeral "1", uppercase "i" and lowercase "L" look the same.

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: membership@wpamushroomclub.org
or visit www.wpamushroomclub.org to pay using credit card.

Please indicate your newsletter/event announcement preference: Electronic via e-mail Hardcopy via US mail (\$5 additional)

Annual dues: \$15 Individual \$20 Family \$10 Full-time Student Amount enclosed: \$ _____

NOTE: Please add \$5.00 surcharge for hard-copy newsletters to dues amount.

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 _____



Western Pennsylvania Mushroom Club

202 Wadsworth Drive
Glenshaw, PA 15116

Fungi, fun and friends!

WPMC Goals

- Provide organized walks and forays
- Teach scientific methods of wild mushroom identification
- Explore various art forms including photography, dyeing, and paper-making with mushrooms
- Share mushroom recipes
- Educate members and the public about the many aspects of wild mushrooms



NEVER EAT AN UNIDENTIFIED MUSHROOM

Just in Time for Holiday Gift Giving!

SURPRISE YOUR FAVORITE mushroomer with a "Fun guy" or "Fun gal" t-shirt. Featuring artwork by our own Joyce Gross, the "Fun gal" t-shirt comes in three colors (pink, yellow or blue) and in five sizes (small through 2XL). The matching "Fun guy" t-shirt comes in three colors (blue, beige or gray) and in six sizes (small through 3XL).

TO ORDER: www.cafepress.com/wpmc



**Coming next year:
Michael Kuo's new book!**

