



WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

Volume 12, Issue 5

November/December 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 — Todd Kaufmann
Vice President — Jim Wilson

On the web:

www.wpamushroomclub.org



Bill Russell, left, and Gary Lincoff took the lead at the start of the annual mushroom feast, getting first pick at all the delicious dishes prepared by WPMC cooks.

Club Cooks Prepare Another Stunning Mushroom Feast

Valerie Baker and Kim Plischke, co-chairwomen of the "Mushroom Feast" at the 12th annual Gary Lincoff Foray, sincerely thank all the following cooks who volunteered their precious time and over 35 delicious mushroom dishes for the event: Scott and Kate Pavelle, Mary Ellen Dougall, Joyce Gross, Shirley Caseman, Barbara DeRiso and Don Newman, Todd Kaufmann, Denise and Russell Poole, Becky Plischke, Charlotte Tunney, Ginny Sleigh, Jim Wasik, and lastly, Tom Chulick from the Back Door Cafe in Johnstown who gave a cooking demonstration with samples given to a very appreciative audience.

Mushrooms used for the Feast in-

cluded Chicken of the Woods, Hen of the Woods, Chanterelles, Black Trumpets, Candy Cap Mushrooms, Wood Ears, and store-bought mushrooms.

We want to give special thanks to:

- 1) **Shirley Caseman** who was very sick but managed to contribute her wonderful hot and sour soup anyway.
- 2) **Barb DeRiso** who contributed several wonderful mushroom dishes (even Chocolate Truffles) and is always such a help to the cooks, from recruiting cooks (even a neighbor who is not a Club member) for the feast to picking

(Continued on page 3)

WPMC Meetings

November 20 — Cooking Demonstration (Jeff Berkowitz) Back by popular demand, Jeff Berkowitz will prepare delicious mushroom dishes right before our very eyes. Attention all WPMC members who dry, freeze, or otherwise overstock wild mushrooms: Chef Jeff

is soliciting mushrooms for his demonstration and will prepare a different recipe for each type of mushroom submitted. If you would like to contribute mushrooms for this culinary feast, please e-mail Jeff at intuitive-holistichealth@gmail.com.

A Note from the Newsletter Editor

As I worked on this edition of the WPMC newsletter, the last one I for which I will be serving as editor, I took the time to stop and think about all the people who have helped me for the past three years—YES, it has been three years!

I looked at some of the first newsletters I created and became quite nostalgic. Together we have put out a very good product, with many interesting stories and some funny tidbits.

It has been fun — at least on the creative end of things. I was told when I volunteered to be the newsletter editor that it can sometimes be a struggle to get enough information to fill the newsletter—and deadlines are sometimes missed. Well, missing a deadline is a big no-no for me and that was a tough one to get past, and it HAS been a struggle sometimes to come up with enough stuff to fill the newsletter.

It makes me very happy, however, to see how far we have come in these three short years—with electronic delivery of the newsletter and a

very quick turn around from the printer. It pleases me that I was part of it all.

I'd like to offer a very special thanks to Dick and Mary Ellen Dougall and Cecily Franklin, who never fail to proof the newsletter in a timely manner. That has been a real blessing to me and I know the new editor will appreciate it as well.

If I ask one thing of all the club members who are reading this, it would be to get involved. Write a little story. Suggest items to be published in the newsletter. Take a great picture of a mushroom and submit it with a little detail about the where and when of its finding. Etc., etc., etc.

To everyone who has submitted stories, coordinated walks, forays and meetings to be published here — thank you for all your hard work! I couldn't have done it without you.

Again, thanks to everyone who has been involved in making this newsletter a great success.

— Ginny Sleigh

In the Kitchen —

Stuffed Mushrooms

1 cup finely chopped onion

1 finely chopped green pepper

15 crushed Ritz crackers

1/ cup chicken bouillon

1 tblsp. butter

1/2 cup finely chopped pepperoni

1/4 tsp. garlic salt

1/2 tsp. oregano

3 tblsp. parmesan cheese

Approx. 1 lb. large mushrooms

Put onions, green pepper and pepperoni in skillet.

Clean mushrooms and cut out stems. Chop up stems and add to skillet. Add butter and

steam until soft,

Mix dry ingredients in a bowl. Stir in bouillon and steamed mixture. Mix well and stuff the mushrooms.

Bake at 325 or 350 degrees for 25 minutes.

— Recipe courtesy of Homer Kretzer

Club Cooks Prepare Another Stunning Mushroom Feast

(Continued from page 1)

up Club storage supplies, buying supplies from a restaurant supply store, and overseeing the construction of a canvas awning for Tom Chulick's cooking demo.

- 3) **Denise Poole** who seemed to be washing dishes for hours on end.

Two of the cooks (Kim Plischke and Charlotte Tunney) had not gotten much sleep the night before the Foray and everyone was amazed that they could both stay awake for so many hours.

To our surprise, a tasting contest was generated with Gary Lincoff and Bill Russell as judges.

Valerie Baker won a bottle of truffle oil for her Polish dish called "Bigos" and Scott and Kate Pavelle won sea salts with black truffle specks for their amazing "Forest Floor Cake". This was a most imaginative construction of frosting-covered Oreo cookie mushroom stems with spongecake caps and a gingerbread cake log filled with raisins, honey, orange juice and candied orange peels with lots of chocolate everywhere covering the floor and cake--truly amazing.

The Pavelles also presented another creative delicious dish of "Poisonous Pigskin Puffball" mushrooms (pastry balls) filled with a delicious mushroom mousse made from Morels, Portabellas, butter and gelatin.

Some of the other awesome mushroom dishes the cooks brought for lunch were at least 5 different mushroom dips and pates with crackers and chips, a delicious Trumpet/Chicken rice salad, Mango/mushroom salsa, Chaga ale, and two mushroom soups.

Some of the dinner dishes consisted of Chicken of the Woods with green beans, Sheephead with potatoes, Chicken with chicken



Scott and Kate Pavelle created this stunning "forest Floor Cake," to the delight of all who attended the Lincoff Foray.



Valerie Baker, co-chair of the annual mushroom feast, took a little taste of soup.

mushroom, marinated Sheephead, Shepherd's Pie, Candy Cap cakes, Chicken with cauliflower, Chicken stuffing, Asian noodles with Chicken, Tortellini with Morel sauce, stuffed mushrooms, etc. The cooks worked very hard, and we are most appreciative. We believe Foray attendees enjoyed a good tasting of various wild mushrooms, and truly hope the Club will have more volunteers for this event at our future Lincoff forays.



More than 35 mushroom dishes were prepared by club cooks for the mushroom feast.

Photo contest guidelines and 2012 winners

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.

DOCUMENTARY

Third Place: Jim Adams, *Pholiota*



DOCUMENTARY

First Place: Dick Dougall, *Amanita muscaria* var. *formosa*



DOCUMENTARY

Second Place: Cecily Franklin, *Mycena leaiana*



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.

Maximum of 5 Entries per WPMC member. Please email entries to Rebecca Miller at rmtreesplease@gmail.com

JUDGE'S OPTION

First Place: John Stuart, *Crucibulum laeve*

**PICTORIAL**

First Place: Mary Jo Smiley, *Reishi*

**JUDGE'S OPTION**

Second Place: Mary Jo Smiley, *Toad on a Stool*

**PICTORIAL**

Second Place: Dick Dougall, *Chlorophyllum rachodes*

**JUDGE'S OPTION**

Third Place: Renee Shiska, *Grifola Frondosa*

**PICTORIAL**

Third Place: Cecily Franklin, *Coprinus* sp.



Chef's Cooking Demonstration a Big Hit

Chef Thomas Chulick, owner of the Back Door Café in Johnstown, prepared Curried Wild Mushrooms for his cooking demonstration at the Gary Lincoff Mid-Atlantic Mushroom Foray on September 22.

After his demonstration, attendees were able to sample his dish.

For those who could not be there, Chef Chulick shared his recipe.

Curried Wild Mushrooms

2 tblsp. Canola oil
 2 cloves garlic, minced
 2 lemongrass stalks, trimmed and thinly sliced
 1 tblsp. curry powder
 1 tblsp. soy sauce
 6 oz coconut milk
 1 lb. oyster mushrooms, sliced (or other wild mushrooms)
 1 red bell pepper, seeded and diced
 1 medium tomato in wedges
 Pinch of sugar



Onlookers had the opportunity to see Chef Thomas Chulick prepare his Curried Wild Mushrooms.

Water, as needed
 1 jalapeno, seeded & sliced
 Salt & pepper

Heat oil over medium heat in sauté pan. Add garlic, onion & lemon grass. Cook until fragrant. Add curry powder and sauté momentarily.

Add soy sauce and coconut

milk. Cook to a simmer. Add the mushrooms & remaining vegetables.

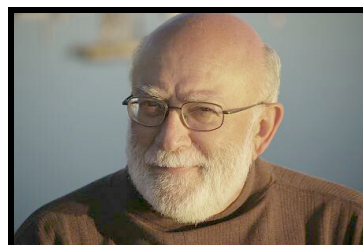
Stir in the sugar, water and jalapeno. Cook until vegetables are tender and liquid thickens. Season to taste with salt & pepper.

Serve in bowls with white rice.



2013 Officers Elected

The following officers were elected for 2013: At left, from left to right: Todd Kaufmann, Vice President; Barb DeRiso, Treasurer; Richard Jacob, Corresponding Secretary; Jeff Kretzer, Recording Secretary. Below: Jim Wasik, President.



WPMC Receives PCR Thermocycler

Thanks to a generous donation, WPMC is now the proud owner of a PCR Thermocycler.

What is a PCR thermocycler?

PCR, or polymerase chain reaction, is a process by which a small sample of DNA can be "amplified", or copied many many times.

The multiple copies (by providing redundant information) make DNA sequencing or barcoding more reliable. The PCR process requires many cycles of timed heating and cooling to a certain temperature, and that's what a thermocycler does, automatically and precisely.

What does this mean for WPMC?

We'll be able to do some of the initial "lab" work, required for genetic identification, before sending it out for sequencing. (If someone else donates additional equipment, or knows of a lab getting rid of equipment, that will help us do even more!) And we'll be contribut-

ing scientific knowledge to the world, as well as our club.

How can you get involved?

Over the next few months, interested WPMC members will be learning more about the thermocycler and how to use it; if you are interested we'll add you to the list. After we get the hang of it we'll give a presentation to the club, have future classes on it, and have it available when we encounter particularly mysterious or hard-to-identify specimens. We solicit the help of experienced and knowledgeable parties, so if you are a PCR whiz let us know! If you just have enthusiasm and a desire to learn that's okay too.

Interested parties should send an email to genetics@wpamushroomclub.org.

Whether you can help teach or just want to learn, this will help us gauge interest and allow us to notify you about upcoming meetings or events.

2013 NEMF Foray to be Held in Rimouski, Québec

By Raymond Archambault

Cercle des Mycologues de Montréal will once again host the Northeast Mycological Federation Sam Ristich Annual Foray. This time we will be going to Rimouski, the south side of the Saint Lawrence River, at the University of Quebec. Rimouski is about 680 miles, or twelve hour drive from the north of New York, NY. While a pre-foray day will take place one day ahead (Tuesday), the official foray will be from August 7 – 10 (Wednesday to Saturday) 2013.

Rimouski Foray is packed with special activities, for example, pick-

ing mushrooms in the north shore. We will cross the Saint Lawrence by ferry, and hopefully, we will see whales if we are lucky. Because commercial picking is widespread in this area, commercial picker organizations may send representatives to explain their perspectives in our bilingual presentations. In addition to our familiar experts from past forays, there will be experts from Quebec and Europe. Similar to the past joint CMM/NEMF forays, we make sure that events will be in both French and English.

Requirements for crossing the

national border have been changed since the last Quebec foray. Citizens of the United States MUST show either a passport or a pass card at the border. If not, entry into Canada will be denied. Remember, the application takes at least six weeks. For the foray, get your valid passport in June 2013 the latest. Applications and related information are generally available at the post office or other federal offices, and should be available on-line. Wish our American friends the best of luck and see you all at the Rimouski.

Bits and pieces of WPMC news

Wissahickon Nature Club

Mushroom Talk: On November 8, Dick Dougall will be presenting a program titled "Suburban Mushrooming or What Mushrooms are Growing in My Yard."

This is the same talk Dick gave at the Lincoff Foray. Those who missed it can attend the Wissahickon Meeting for free. The

program starts at 7 p.m. and is held at the Fern Hollow Nature Center, 1901 Glen Mitchell Road, Sewickley, PA 15143-8856.

WPMC on Facebook: Visit the WPMC groups on Facebook at <https://www.facebook.com/groups/250320011779/>.

Door Prize winner: Congratulations to Gina Mazzotta, the winner of the Lincoff Foray's prize ... beautifully painted mushroom artwork. It will make a wonderful wall decoration at the new Carlisle, PA, home where Gina and her husband will be residing.

Scenes from Gary Lincoff Mid-Atlantic Mushroom Foray



Gary Lincoff talked mushrooms during his annual table walk following the mushroom feast.



Above: Cecily Franklin found this beautiful Chicken Mushroom.

At right: Gary Lincoff with his new book, "The Joy of Foraging."



Bill Russell presented "Hidden Treasures — Obscure Edible Wild Mushrooms of PA and the Mid-Atlantic."



Dick Dougall, right, presented Bob Sleight with the club's Identifier button. Bob identified more than 200 mushrooms to receive this distinction.



Attendees spent time looking over the vast array of mushrooms found during the morning walks.

2013 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 _____

Species Found at Lincoff Foray, 2012

By Dick Dougall

Table 1 is a breakdown of the species found at this year's Gary Lincoff Mid-Atlantic Mushroom Foray. The total number of species identified was 115, which places it below the median value of 125. This was not surprising because morning walk mushroomers found mushrooms, but they definitely were not as plentiful as the Foray's better years.

As always, the gilled mushrooms led all categories, but slightly below average. Polypores were next, and surprisingly only four species below the highest total for polypores at the eleven previous forays. Polypores contain many tough and durable mushrooms which last a long time in the woods. Thus, when mushroom hunting is tough, polypores can become a backup for people looking to find some kind of mushrooms. Boletes were the opposite this year. The three boletes identified were only one species above the all-time minimum for this group at the foray. Bolete hunting in our area was really great from the end of July through mid-August. It seems that the weather did not allow a recovery in the bolete fruiting at the time of the foray.

There were 17 new species found at this year's foray. Table 2 gives the breakdown. Gilled mushrooms led new species with 11, followed by two each for Ascomycetes and Polypores. There are two species still being classified. Most of these mushrooms are not familiar to most of us. However, two are quite common. One is *Lacrymaria lacrymabunda* which is the current name for *Psathyrella velutina*, the Velvety Psathyrella or Weeping Widow. The other familiar new mushroom is *Russula emetic*, the Emetic Russula.

The list of most frequently found mushrooms has not changed very much. I will report on this aspect in a future newsletter. Anyone interested in looking at the detailed lists for mushrooms found at the Lincoff Forays, please e-mail me and I will send the information to you.

Table 1—Summary of Species Found at 2012 Lincoff Foray

	Min	Mean	Max	2011	2012	New
ASCOMYCETES						
(Cup & Flask Fungi)						
Total Taxa: 46	4	9	17	11	9	2
JELLY FUNGI						
Total Taxa: 15	0	2	7	2	2	0
CHANTERELLES						
Total Taxa: 5	0	2	4	2	1	0
CORAL FUNGI						
Total Taxa: 14	0	2	5	2	1	0
TOOTH FUNGI						
Total Taxa: 12	0	2	6	2	2	0
VASE & CRUST FUNGI						
Total Taxa: 17	3	5	9	7	8	0
POLYPORES						
Total Taxa: 63	16	24	33	21	29	2
BOLETES						
Total Taxa: 51	2	13	23	17	3	0
GILLED MUSHROOMS						
Total Taxa: 279	20	60	97	62	52	11
GASTEROMYCETES						
(Puffballs and allies)						
Total Taxa: 23	3	7	11	7	5	0
SMUT FUNGI	0	0	1	0	0	0
ZYGOMYCETES						
Syzygites megalocarpus	0	0	1	0	0	0
MYXOMYCETES						
(Slime Molds)						
Total Taxa: 9	1	2	4	1	1	0
UNCERTAIN CLASSIFICATION	0	0	2	0	2	2
Total Taxa: 542	70	125	202	134	115	17

Table 2—New Species from 2012 Lincoff Foray

Cup Fungi — *Apiosprina morbosa*, *Hypomyces circaticcus*

Polypores — *Junghuhnia nitida* (a *Poria*),
Pycnoporus sanguineus

Gilled Mushrooms —

Gymnopus foetidus

Hygrophorus fuliginus

Lacrymaria lacrymabunda
(Velvety *Psathyrella*)

Marasmius capillaries

Megacollybia rodmanii

Mycena alcalina

Pholiota lenta

Pluteus celluladerma

Pluteus palminores

Russula emetic (Emetic *Russula*)

Russula heterophylla

WESTERN PENNSYLVANIA MUSHROOM CLUB

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Recent Past Presidents		Identifiers					
John Stuart (See Corresp. Secretary)	Dick Dougall (See Mid-Atlantic Foray Chair)	Joe Luzanski (See Web-master)	Jack Baker vbbaker8@hotmail.com 412-367-7696	Dick Dougall (See Mid-Atlantic Foray Chair)	Joyce Gross (See Historian) Bob Lucas (See Mycological Recorder)	John Stuart (See Corresponding Secretary)	Bob Sleight resleigh@gmail.com