



WESTERN PA



MUSHROOM CLUB

Volume 1, Issue 4

Temp. Editor: Becky Plischke

October-November 2000

President: Mary Woehrel

V, President: John Plischke

Secretary: Valerie Baker

Treasurer: Jack Baker

LUMPERS, SPLITTERS, LATIN, ENGLISH

By John Plischke, Vice President

Gary Lincoff, author of *The Field Guide to North American Mushrooms*, often gives a talk on Lumpers and Splitters. The lumpers tend to lump types of fungi together. The splitters tend to split larger groups of fungi into many smaller groups. This of course, is important to the scientist in placing fungi into the proper scientific category.

Which approach makes more sense? My premise is that they both do. If the scientists want to break the bolete group into *Boletus*, *Suillus*, *Tyloporus* and 20 other classifications, let them, but we can't stop learning mushrooms while the scientists sort this all out. What makes things worse is that in the future after DNA testing, many of the names may change again.

The other problem is how do you pronounce that darn Latin anyway? For years I refused to learn the Latin name until I could pronounce it properly. Don't make that mistake. Just take a stab at it. The guy you are talking to will likely think his pronunciation is wrong and change it to yours. Learn the Latin names. If you ever go to a national foray where almost everyone uses the scientific names, you will be lost without it.

However, when you are in the woods or the local tavern, you won't be able to find out where Joe's favorite *Grifola frondosa* spot is if you don't use the common name. If we are all speaking in a foreign tongue, new mushroomers can easily be driven away from their new found interest --use both common and Latin names.

Most of all, don't let your growing appreciation of mushrooms be dampened by all the confusion, it will sort itself out. On the lighter side I would like to add the following story. A high school friend of mine went on to become head of surgery at a regional hospital. I once asked him why doctors always spoke Latin (gibberish). His reply was that if they spoke our language, they wouldn't be able to charge as much for their services. However, at medical conventions, you must speak Latin to know what is being said.



BILL ROODY PRINCIPAL MYCOLOGIST MUSHROOM MANIA 2

*Author, Mycologist,
Photographer*

YEAR 2000 RECIPIENT OF THE NORTH AMERICAN MYCOLOGICAL ASSOCIATION'S AWARD FOR CONTRIBUTION TO AMATEUR MYCOLOGY

Program and slide show:

"Mycorrhiza and the Mycophagist:

The Tree-Fungus-Frying Pan Connection"

Bill is a perennial North American Mycological Association Photo Contest winner. This year he received first place in Open Pictorial and Open Documentary.

Along with Alan and Arleen Bessette, Bill has co-authored *North American Boletes*, which is the best all around book ever written boletes. Bill will be principle mycologist for Mushroom Mania 2 on September 30 at Beechwood Farms Nature Reserve.

This is a once in a lifetime opportunity to hunt mushrooms with one of America's top mycologists. Join us for a day of Fungi, Fun, and Friends at Beechwood Farms Nature Reserve.

Time is running out, call your reservation in today to Jack Baker at (412) 367-7696 or email morelbp@aol.com.

The cost is \$20 at the door or \$15 for club members if registered and paid by September 25. Send the registration form and check payable to WPMC to Western PA Mushroom Club, 1413 Parkmont Road, Allison Park, PA 15101.

A Special Offer for You

You are a charter member of the WPMC and we would like to make you this special offer. Although 2001 dues are going up to \$20 family, \$15 individual, \$10 full time student. As a Charter Member, you can renew your membership at last year's prices: family—\$17, individual—\$12, full time student — \$7.

We know it is early, but the early bird catches the worm, by doing this you will save an average of 15% on next years prices. Don't wait, take advantage of this money saving offer today. **This is a limited time offer. Send your renewal in today.**

As an added bonus, those of you who renew today will receive, at no additional cost, a club membership card for 2001.

As a WPMC member for 2001 you will be entitled to:

- The WPMC newsletter
- Ten monthly WPMC meetings, weather permitting
- Free participation in all WPMC Mushroom Walks
- Fee discount for WPMC Forays
- Fee discount on WPMC sponsored merchandise
- Fee discount on NAMA membership

Mark your check 2001 dues and forward dues to: Jack Baker, 1413 Parkmont Road, Allison Park, PA 15101.

ELECTION OF OFFICERS

Election of officers will be held at our regularly scheduled meeting on November 21. We will be electing Club President, Vice President, Secretary, Corresponding Secretary, and Treasurer.

ARTICLES WANTED

Mail them to John or Becky Plischke today. Your article will be welcomed.

CLUB OFFICERS

President: **Mary Woehrel** 412-828-3266

marigold@sgi.net

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morelbp@aol.com

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Treasurer: **Jack Baker** 412-367-7696

1413 Parkmont Road, Allison Park, PA 15101

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chuckg@telerama.com

Ingomar, PA

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photoart4@aol.com

5718 Pontiac Drive, Export, PA 15632

COME DYE WITH US

THE COLORS ARE HEAVENLY THE W. PA. MUSHROOM CLUB

Proudly presents this 'Hands-on Dyeing Workshop'
10:00 A.M., October 14th

At Beechwood Farms Nature Reserve

Join in the fun of dyeing wool yarn with wild mushrooms as the dye source. No prior experience is necessary. The non-refundable fee of \$25.00 includes all needed materials and supplies. Space is very limited. Send the enclosed reservation form in today.

WPMC JOINS NEMF

The North East Mycological Federation (NEMF) is an organization of mushroom clubs in the northeast US. Its primary purpose is to sponsor a major foray with the help of one or more local clubs. This foray draws hundreds of people and many mycologists and authors. School busloads of people go out to various locations collecting mushrooms while at the same time specialized classes, lectures and demonstrations are being given during the day.

WPMC has recently become a member club in this long established and beneficial organization. John Plischke III has been appointed trustee to NEMF from our club. Club members are encouraged to attend this major northeastern foray, which is held in August or September.

NAMA

The North American Mycological Association is the overall umbrella organization for mushroom clubs in North America. Its stated purpose is to promote, pursue and advance the science of mycology. There are members from all over the North American continent and 16 foreign countries. There are also 69 affiliated clubs.

NAMA sponsors a national foray and regional forays, educational programs, and a photography contest. They have among others, committees on Arts and Graphics, Cultivation, Dyeing and Paper Making, Literature, Mycophagy, and Taxicology. They sponsor a newsletter called the Mycophile and The Journal of Amateur Mycology called *McIlvainea*. For those of you with a more advanced interest in mycology, *McIlvainea* is the ticket. NAMA dues are \$35 a year per household.

WPMC has just become an affiliated member club of NAMA! This affiliation entitles WPMC members to get a \$3 discount on NAMA dues if dues are forwarded to our club treasurer. We will, as an affiliated club, be able to announce our forays in NAMA's newsletter and be linked to the NAMA website. John Plischke III has been appointed a trustee to NAMA.

MUSHROOM PHOTOGRAPHY

By John
Plischke III

EQUIPMENT

Lenses

Most mushroom photographers use macro lenses to photograph mushrooms. I prefer a 100mm macro to the 50mm because it allows you a greater working distance even though the 50mm macro lens will work fine. With the longer lens there will be less kneeling, more room to position equipment, less of a chance of a shadow from your camera to be cast onto the fungi, and more room for the sun to lighten everything up, thus decreasing the exposure time. If you do not have a macro lens a standard 50mm or a 35-70mm with close up filters will work on the vast majority of mushrooms.

Film

I prefer slide film and use Kodachrome 64 because it has a truer color and it stores exceptionally well. Occasionally I will use Fujichrome Velvia if photographing brightly colored fungi such as the red colored American Caesars Mushroom (*Amanita caesarea*) because it will really make them stand out.

Flash

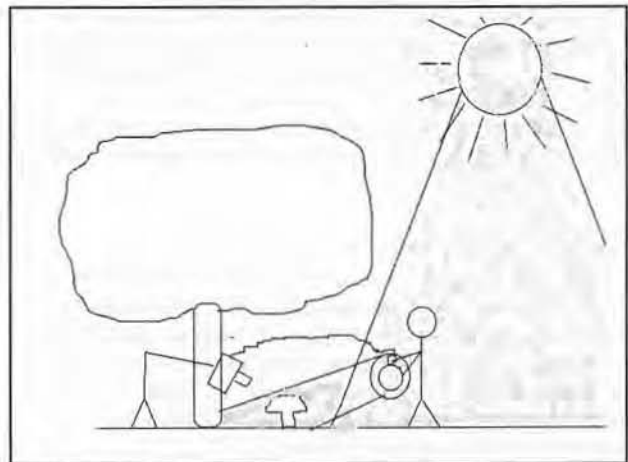
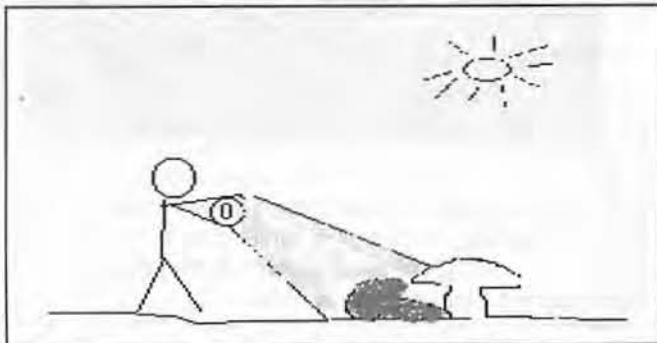
Since many mushrooms are found in dark places, such as woods, a flash will often be necessary. Never use the flash that is built into the camera body or a flash that is attached to the camera's hot shoe. The flash must be removed from the camera with either a PC cable or a dedicated cable. Always pre-fire the flash before taking the photo so that you can see where any shadows will fall. If the shadows are too harsh you can reposition the flash to eliminate them but still have a little bit of modeling.

Tripod

A good tripod is essential for most mushroom pictures since they are often found in dark places. A dark location causes a slow shutter speed which can lead to camera shake. This can cause a blurred photo if you don't use a tripod. Although almost any tripod will work, providing it has the ability to get very low to the ground, perhaps by having its center post removed. I prefer to use the Uni-Loc system 1700. It has 3 legs that can be adjusted independently and has an arm that goes across the top of the tripod, which can really help you get into the tight spots where mushrooms are often found growing.

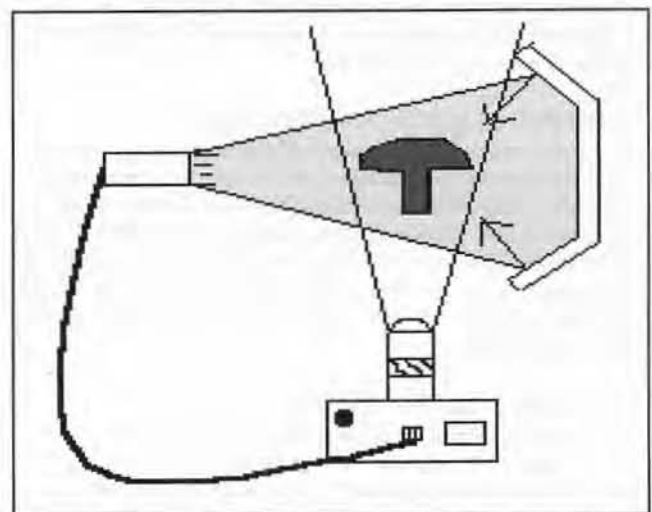
Collapsible Reflector

I like the small collapsible Photoflex, but almost any brand will do. I prefer the ones that are silver on one side and gold on the other. The gold side is used when you want to imitate early morning lighting. They are very versatile and can be used instead of a flash to get more light. This is especially effective to increase very slow exposure times as in the second diagram or to fill in harsh shadows as in the first diagram.



THE BASIC SETUP

If the sunlight does not perfectly light up the fungi and a collapsible reflector won't do the trick then usually I use side lighting; I use a single flash off the camera with a cable. The flash is held off to the side of the mushroom to bring out its shape and texture, maybe at a 45 degree angle to the side of the camera. It can be changed somewhat depending on how the shadows fall or what you want to show. The height of the flash depends on the mushroom's height, position, shape and the desired effect. A piece of crinkled aluminum foil is placed on the opposite side of the fungi from the flash to reduce and fill in any harsh shadows that can be caused by the flash. (See the diagram below) The foil can be held into position with a stick



or it can be glued to a piece of bent cardboard so that it will stand up on its own. Make sure that neither the flash nor the piece of foil shows up in the picture. Typically I use f16 to get good depth of field so that both the cap and stalk of the mushroom will be in sharp focus. I then use the camera's depth of field preview to see where everything will be in sharp focus. Most lenses are at their best between f8 and f11 so don't use anymore than you have to. If you have a problem seeing when using the preview button (which can be common since the lens stops down and makes everything look darker) use a flashlight

to brighten everything up. Remember to turn it off and move it out of the way before taking your photo. The lens should be focused manually unless you have a vision problem. The point of sharp focus should be somewhere in the center. Before taking the photo, make sure there is nothing distracting such as a blade of grass blocking the front of one of the mushrooms or the blade sticking out from behind it. To avoid this possibility I use a small pair of scissors and carefully trim the unwanted item so that it is out of the way. To take the photo use either a mirror lockup, a cable release, or the camera's self-timer to avoid camera shake. I like to use the camera's exposure compensation button to bracket by taking one picture at the suggested exposure and one + 1/2 and - 1/2 stop.

POSITIONING THE MUSHROOMS

Generally I prefer to have an odd number of mushrooms in my photo because it tends to make them look more natural. The number of mushrooms to be included depends on what features you want to show. If adding more mushrooms does not enhance the photo then I may only photograph 1 or 2. However, I will include up to 5 mushrooms if they show different parts or features that will aid in identification.

There are two basic types of mushroom photos. A pictorial mushroom photo is a natural looking photo that shows the beauty of the fungi. With this type of picture nothing should be disturbed. A documentary mushroom photo should show all parts of the fungi that are critical in determining its identification. With this type of photo you may have one mushroom standing up, another lying down so that you can see its gills, a third laying so you can see its cap, and you may also have one cut in half or bruise it to show any color change.

It can also be nice to have mushrooms in all stages of development. When the mushrooms are arranged they should not be all lined up in a row. They should be positioned to appear natural and so that they fill up most of the frame. If depth of field is a problem, I will try to arrange them on a slight slope so they will be fairly parallel with the lens. Whenever mushrooms are moved, however, be very careful to have them in the same type of location as where they were found. A mushroom that is found growing in the woods on a log should never be put in a field on the soil.

ADDING PLANTS AND FOLAGE

Often I like to include plants and leaves etc. in my photo to help show where the mushrooms are found. If the mushroom is typically found under oak then maybe I will add an oak leaf or an acorn. I may also use the item to block a distracting element or to set the mushroom off. Whenever you introduce an item in the scene you must be very careful that it is naturally found with the fungi. If a mushroom is found in association with oak never add a maple leaf.

WHERE TO FIND FUNGI

Although you can go out on your own in search of mushrooms with a good book such as *Mushrooms of Northeastern North America* by Alan Bessette, *The National Audubon Field Guide to North American Mushrooms* by Gary Lincoff, *Mushrooms of North America* by Roger Phillips, *Mushrooms of North East North America* by George Barron, and *Mushrooms Demystified* by David Arora, often it is better to go with a group. Not only can they show you good spots

But they can also advise you about the mushroom's edibility, season, and habitat. Beside our club here in Pennsylvania there are several other organizations that you can join or subscribe to:

The North American Mycological Association

C/O Ann Bornstein

366 Lenox Avenue

Oakland, CA 94610-4675

(510) 839-2487

gramma.ann@worldnet.att.net

Dues are \$35

For this you will receive the newsletters, a member directory, and a yearly journal.

Mushroom The Journal Of Wild Mushrooming

Box 3156

Moscow, Idaho 83843

For your \$16 you get four issues of this magazine.

A Pictorial Photo

The Scarlet Waxycap (*Hygrophorus coccineus*)



A Documentary Photo

The False Chanterelle (*Hygrophoropsis aurantiaca*)

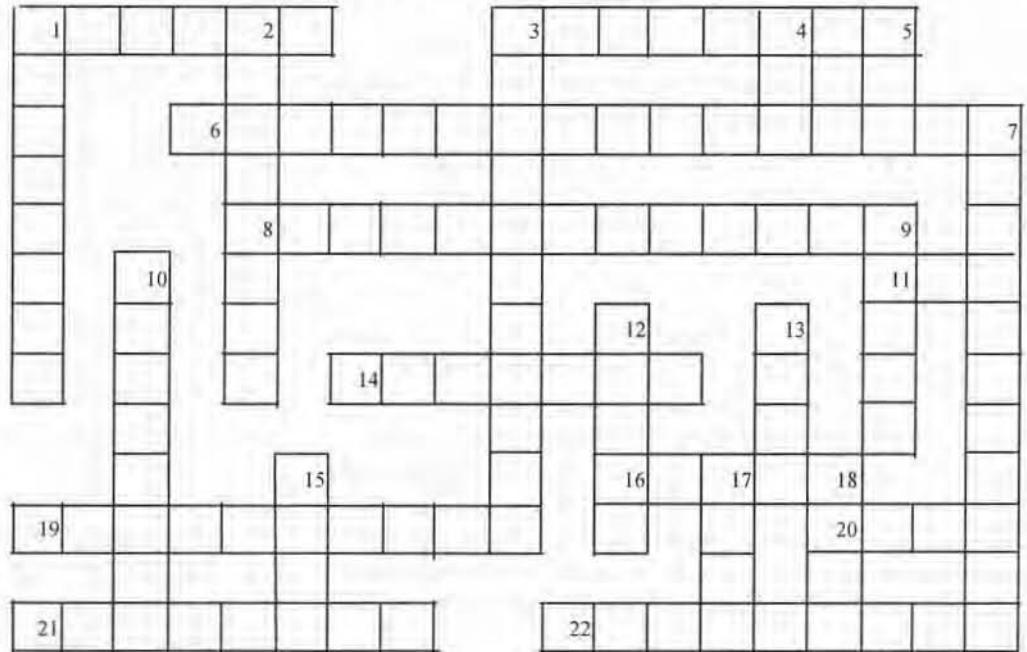


John Plischke III is an award winning outdoor photographer. Besides being a speaker and lecturer on the out of doors, John has won many mushroom photography awards, including 3 awards for outstanding photography from the New Jersey Mycological Association. John has also won 8 photography awards from the prestigious North American Mycological Association, which includes a First Place Award in 1998 and a Judges Option Commendation in 1999.

MUSHROOM CROSSWORD by Valerie Baker

ACROSS

1. Caps appear sponge-like or honey-combed
3. Drink wine with these mushrooms at your peril
6. Tricholomataceae family
8. Polypore fruits regularly around the base of trees and stumps and causes a rot of the underground parts of the host
11. ___aeolus subhalteatus
14. Fleshy pore mushroom species
16. located on underside of some mushroom caps
19. Caps dissolve into thick, black liquid as they mature
20. Destroying ___l
21. A mushroom with a layer of tubes that cannot be easily separated from the cap flesh
22. ___ clavipes



DOWN

1. A fruiting body which produces spores
2. False morels; some edible, some poisonous
3. Has vase-like fruiting bodies
4. ___ matoloma
5. ___ phur shelf
6. Mushroom belonging to the Agaricales family
7. A microscopic reproductive cell with the ability to germinate and form hyphae
8. When mature, it consists of a mass of spore power and fine sterile threads
9. Saprophytic and parasitic lower plants
10. A layer of fungal tissue that covers all or part of some immature mushrooms
11. ___phobia (fear of mushrooms)
17. ___arius paradoxus
18. ___odon imbricatum

Mushroom Hounds

By Doug Dickman

As mushroom lovers, I'm sure that we all like taking long slow walks through the woods and meadows in Western Pennsylvania. While looking for Morels in the spring, the Chanterelles of summer, or the elusive fall Hen of the Woods, it is a pleasure to enjoy nature's diversity and abundance. There are mushrooms to be found in this area almost year round, except for the coldest weeks of mid-winter.

While I walk in search of fungi, I like to have my two dogs with me. Both are large dogs, one a Husky and the other a mixed breed shepherd/collie type. Usually they are well behaved and are leash trained, so they compliment a leisurely stroll. They are good companions on the trail, and around the campfire if the days walk turns into an overnight adventure. They're always ready to go, they don't complain about bad weather, and I get tired long before they do.

Through the years they seem to have come to know what I am looking for. No, they don't point or dig like truffle hunting pigs. They don't ever do more than sniff my foraging bag if I tell them to "find the mushroom". When I find an interesting mushroom to photograph or an edible type that I'm going to collect, I tell them "stop, lay down". I guess that I have done this so often through the years that now, when there are mushrooms about, they will sometimes lie down on the path even before I have spotted the mushrooms. This can be very helpful when the foliage gets high or when looking for hard to find species. On the other hand, they sometimes just lay down for no apparent reason that I can see. That makes things interesting and also can lead to interesting discoveries, but that's another story.

Anyway, they are great friends to have along. If you decide to take your friend with you, remember that they need water, and a few treats for the trail are nice, other than that they don't ask for much except to be with you. Happy hunting.

Savory Mushroom Pie

By Valerie Baker

2 1/2 c chopped onions 4 T butter
 8 c chopped assorted mushrooms (use one or a combination such as cremini, procini and chanterelles, and one or two portobellos to the mix or even white button mushrooms);
 1/4 Cup Marsala wine 1 t thyme
 1/2 t salt lots of black pepper
 1 T flour pastry for a 2-crust pie
 1 egg yolk mixed with 1 T water.

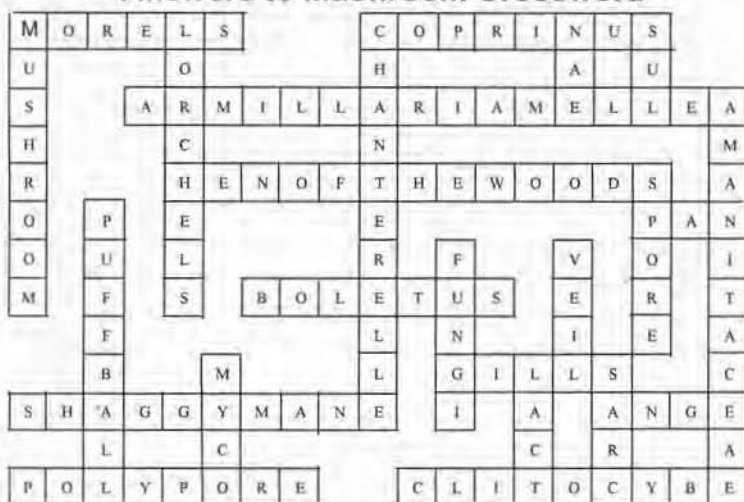
Preheat oven to 400 degrees. Filling: Sauté the onions in butter in a very large skillet over medium heat. When the onions are soft and golden, add the mushrooms and thyme. When the mushrooms release juices and reduce in volume, add the Marsala and continue cooking until the juices reduce by half. Add salt and pepper. Sprinkle flour over the mixture and stir a minute or so until the juices thicken slightly. Remove from heat. Cool filling before placing it in the piecrust.

Prepare recipe for pastry for a double crust pie. Roll out to a 14-inch circle. Fit dough into a 9-inch pie shell. There will be a wide overhang of pastry. Add the cooled mushrooms and even them out. Fold the overhanging edge of the pastry in towards the center to cover the outer portion of the filling, leaving about a 5-inch opening.

In a small dish, break up the egg with a fork and thin with water. Gently brush this egg wash on the top crust with fingertips or a soft pastry brush.

Bake for 30-35 minutes or until crust is golden. Serve warm or at room temperature as a vegetable side dish. Enjoy.

Answers to Mushroom Crossword



Do You Have a Favorite Recipe?

Do you have a favorite recipe using wild mushrooms? Send it in and we will publish it.

Marinated Mushrooms

By Larry Whalen

3 to 4 pounds wild mushrooms, such as boletes, chanterelles and hen of the woods (you may substitute 1 1/2 pounds portobellos, 2 pounds shiitake and 1 pound crimini)
 3 c white wine vinegar 1 t hot chili flakes
 1 bottle dry white wine 9 black peppercorns
 4 fresh bay leaves 1/8 c kosher salt
 1 stem rosemary 2 qt extra-virgin olive oil

Equipment:

3 quart jars with lids, cleaned and sterilized

Clean the mushrooms but do not wash with water. Cut the portobello caps into quarters and cut the stems into 1/2-inch thick rectangles, and set aside. Remove the stems from the shiitake, leave the caps whole and set aside. Halve the crimini and set aside.

Pour vinegar and wine into a stainless steel, 8 quart saucepan and add the bay leaves, rosemary, chili flakes, peppercorns and salt and bring to a boil. Add the mushrooms. Bring to a boil, cook for 20 minutes. Drain the mushrooms in a colander, discarding the aromatics, and pour them out onto a stack of kitchen towels to drain and dry well, about 30 minutes.

Divide the mushrooms among 3 jars, placing 3 or 4 peppercorns and a pinch of chili flakes in each jar. Fill each of the jars with oil to the very top and refrigerate overnight. The mushrooms will absorb oil the first couple of nights, so it will be necessary to top off the oil after 3 or 4 days.

Seal the jars and allow the mushrooms to marinate a week before serving. These mushrooms could easily rest 4 weeks before they're served. They are, however, ready after 4 days, and could be served as early as the first day following their marinating. To serve, bring a jar to room temperature and place some of the mushrooms into a bowl with a little of the oil and a plate of grilled bread rubbed with garlic on the side.

Honey Mushroom Beef Barley Soup

By Becky Plischke

1 1/2 lb beef cut in cubes 1 t garlic
 2 T oil 1/2 t thyme
 2 c chopped onion 1 can beef broth
 1 c diced carrots 1 can chicken broth
 1/2 c chopped celery 1 c pearl barley
 2 lb sliced honey mushrooms 3 T parsley

Brown beef in oil in a large pot. Remove from pot. Add onions, carrots & celery. Cover & cook till tender about 5 min. In skillet sauté honey mushrooms, then rinse with water. Stir mushrooms, garlic & thyme into pot. Cover & cook 3 min. Add broth and water to make 6 cups. Add barley. Bring to a boil. Reduce heat. Simmer 1 1/2 hours. Add parsley.



LAST MINUTE DEAL



MUSHROOM MANIA #2

WESTERN PENNSYLVANIA MUSHROOM CLUB

FUNGI FUN FRIENDS

SATURDAY, SEPTEMBER 30, 2000

BEECHWOOD FARMS NATURE RESERVE (HOME OF THE AUDUBON SOCIETY OF WESTERN PA)
614 DORSEYVILLE ROAD · PITTSBURGH PA 15238 412-963-6100 HTTP://ASWP.ORG
12 MINUTES FROM EXIT 5, ALLEGHENY VALLEY (NEW KENSINGTON/PITTSBURGH), OF THE PA TURNPIKE

HEAD MYCOLOGIST, BILL ROODY

MYCOLOGIST, PHOTOGRAPHER, AUTHOR

Cost is \$20 at the door, however for members only who have not yet registered we have a last minute **registration deal for you**. If you fill out the form today and mail it along with your check so that we receive it by September 25, your cost will be reduced to \$15, under age 12 are free.

Don't miss out sign up today!

Registration Saturday morning at 8:30 a.m., program at 9, the event will last until 5:00 p.m.

(OVER)

CUT OFF HERE



COME DYE WITH US THE COLORS ARE HEAVENLY



THE W. PA. MUSHROOM CLUB

PROUDLY PRESENTS THIS 'HANDS-ON' DYEING WORKSHOP

10:00 A.M., OCTOBER 14th AT BEECHWOOD FARMS NATURE RESERVE

JOIN IN THE FUN OF DYEING WOOL YARN WITH WILD MUSHROOMS AS THE DYE SOURCE. NO PRIOR EXPERIENCE IS NECESSARY.

People wishing to take part in this workshop need to sign up for it now.

Space is limited to 24 participants. First come, first served.

The non-refundable fee of \$25.00 includes all needed materials and supplies.

Bring your lunch. Wear old clothes. The Workshop will last 4 - 6 hours. For more information call Kimberly Plischke at (724) 832-0271 or Waxycap@aol.com or Gail Blakeley at (724)535-4662 or gail2@bellatlantic.net



(OVER)

MUSHROOM MANIA 2 REGISTRATION FORM

Make check payable to: Western PA Mushroom Club, 1413 Parkmont Road, Allison Park, PA 15101

Foray Registration Form

Name 1 _____ Address _____

Name 2 _____ City/State/Zip _____

Phone _____ e-mail _____

RELEASE

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 officer or member thereof, 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: _____

(over)

CUT OFF HERE

COME DYE WITH US REGISTRATION FORM

Send the completed Registration Form, the \$25.00 Non-Refundable Fee,

Make Checks Payable to: Western PA Mushroom Club

and a SASE, if you want a receipt, to:

Kimberly Plischke, 201 Culbertson Avenue, Greensburg, PA 15601

PLEASE PRINT LEGIBLY

NAME _____ PHONE NUMBER _____

ADDRESS _____

EMAIL ADDRESS _____

RELEASE

Knowing the risks that chemicals can pose, I (we) agree to assume the risks, and agree to release, hold harmless, and to indemnify the Western Pennsylvania Mushroom Club, and any officer or member thereof, from any and all legal responsibility for injuries or accidents incurred by myself or my family during or as a result of dyeing with mushrooms.

Signature _____ Date: _____

(OVER)

MEET VALERIE & JACK

Valerie Baker, Secretary

Valerie was born and raised in Idaho where she attended Eastern Washington State College at Cheney. She worked most of her life as a secretary. She met Jack at the University of Washington where she was working and Jack was taking classes. They have been married for 34 1/2 years.

The Bakers have 3 daughters, two of which are in college and one is in high school. Her hobbies are mushroom hunting and birding. Valerie & Jack like to go camping in their camper and hiking. They are drawn to many activities in the out of doors. The Bakers moved to PA in 1986



Jack Baker, Treasurer

Jack was born and raised in Iowa. He went to the University of Iowa and Carnegie Mellon University; his specialties were Chemical engineering and polymer science. He worked for PPG as a research associate in coatings. He also worked for International Paper and Hoechst-Celanese.

Jack loves to travel and has traveled from coast to coast and border to border. He likes the woods and is an avid mushroom hunter and birder. He is also a virtual mushroom hunter, surfing the Internet and learning more about mushrooms.

Jack & Valerie hunted morels when they lived in Iowa, but got away from it. Last fall they attended a walk sponsored by Beechwood Farms at Todd Nature Center where Mary Woehrel, our club president, was leading a mushroom walk.

That walk was the beginning of our club. At that walk they were impressed with the numerous kinds of mushrooms that were found, they didn't know there were so many different mushrooms. The Bakers try to go out mushroom hunting several times a week and are learning more and more mushrooms.

MEET STEFFI AND CHUCK

Stefanie Bruninghaus, Web Page

This special little frauline came to us from Germany to study at the University of Pittsburgh. She has been here for 6 years and is working on her PHD in Intelligent Systems.

She loves all kinds of outdoor activities including mushrooming, backpacking, hiking and birding. Steffi began collecting mushrooms with her Grandfather, but she didn't eat them. Many times she would ride her pony into the woods, tie him up, and then collect mushrooms to take home. She was a good collector because her family would consume the mushrooms.

Steffi says that many mushrooms here are much different than those in Germany. She also feels that there are more mushrooms here in a much greater variety. An interesting note, Steffi says that in Germany most people call mushrooms by their common names and was very surprised that we call mushrooms by their scientific names.



Chuck Guttilla, Electronic Communications

"Fastest Growing Mushroom Club in the USA"

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

BILL ROODY

HEAD MYCOLOGIST

MUSHROOM MANIA 2

FUNGI, FUN, FRIENDS

SEPTEMBER 30, 2000

COME DYE WITH US

'Hands-on Dyeing Workshop'

October 14th 2000

WALKS AND FORAYS

By Gail Blakeley

Beechwood Farms SEPT. 30 MUSHROOM MANIA 2

Take Pennsylvania Turnpike (I 76) Exit 5, Allegheny Valley (New Kensington/Pittsburgh) after tollbooth go south 1.2 miles on Freeport Road towards Pittsburgh to the fourth stoplight (Eat'n'Park Restaurant on the right). Turn right onto Guys Run Road. Set odometer, go 2.1 miles to a stop sign, continue. At 2.7 miles the road name changes To Fox Chapel Drive, go straight (don't bear left), at 4.1 miles it dead ends into Dorseyville Road. Turn left on Dorseyville and go .7 of a mile to Beechwood, on the right. It is 15 min. from the turnpike.

Mingo Creek October 7, 10:00-2:00 Program at 1:00 \$5.00 fee for non members

I 79 S to Exit 9 Houston/Eighty Four. Take Rt. 519 S for 5.2 m to Brownlee Rd. It is an unusual intersection. Rt. 519 S makes a sharp right. Brownlee Rd. goes straight ahead by a Mingo Ck. Pk. Sign. Take Brownlee Rd. for 2.2 m to Rt. 136 E. Take Rt. 136 E for 2.5 m. Turn left by sign to M.C. Pk. and continue .5 m. Turn right at next sign for Park. Go 1 m. Turn right across a covered bridge that is just before the Pk. Office. Park in lot. Will meet at Shelter # 4 which is by Pk. lot.

Beechwood Farms October 14 Dyeing Workshop

Take Pennsylvania Turnpike (I 76) Exit 5, Allegheny Valley (New Kensington/Pittsburgh) after tollbooth go south 1.2 miles on Freeport Road towards Pittsburgh to the fourth stoplight (Eat'n'Park Restaurant on the right). Turn right onto Guys Run Road. Set odometer, go 2.1 miles to a stop sign, continue. At 2.7 miles the road name changes To Fox Chapel Drive, go straight (don't bear left), at 4.1 miles it dead ends into Dorseyville Road. Turn left on Dorseyville and go .7 of a mile to Beechwood, on the right. It is 15 min. from the turnpike.

Ohiopyle State Park October 21, 10:00-2:00

Coming from Pittsburgh, get off the Pennsylvania Turnpike at Exit 9, Donegal. Take 711 south to rt 381 south to Ohiiopyle, Go through the falls area of Ohiiopyle. After passing Tastee Freeze on the right, cross the bridge and make a right turn onto SR 2019. go up the hill toward Cucumber Falls. This turn is across from the "Slides" area. Meet at 11:00 in the parking lot at top of hill for Cucumber Falls. Bring lunch and heavy shoes for rocky terrain.

For all walks and forays, bring water and food. Dress for the weather. Bring a whistle, compass, chair, hand lens, and books for identification.