



WESTERN PA



MUSHROOM CLUB

Volume 4, Issue 4
President: Dick Dougall

Editor: Becky Plischke
V Pres: Glenn Carr Sec: Joyce Gross

October November 2003
C Sec: Valerie Baker Treas: George Gross

Last Chance To Register For THE GARY LINCOFF MID ATLANTIC MUSHROOM FORAY

NINE MYCOLOGISTS TO HELP YOU LEARN MUSHROOMS

Sign up a friend or two. What an outstanding gift it would be. It would be an experience of a lifetime. We're bringing our daughter and son-in-law to the foray.



WILD MUSHROOM CULTIVATION PROGRAM

Tina Ellor is a mycologist with Phillips Mushrooms. <http://www.phillipsmushroomfarms.com> They are the largest producer of specialty mushrooms in the world. She will present a program on specialty mushroom cultivation. We hear that she might come bearing some gifts.

SALES 32% AHEAD OF LAST YEAR

Don't miss out on the biggest mushroom club fall foray in the ten state area. Last year we sold out with 150 in attendance. They already signed up from MA to TN and NY to NC. You can learn more mushrooms in one day than you can learn on your own in 5 years. Don't forget the mushroom tasting. **Sign up now before the event is sold out.**

COME AND GET FREE GIFTS

Your family will be given a copy of *Mushroom the Journal*, a \$5 value. Paul Stamets of Fungi Perfecti, a mushroom kit producer, www.fungi.com is going to give your family a free copy of his catalog. He is also sending 125 copies of his *Mycomedicinal* book, a \$10 value, just for you. Rumor has it that Phillips mushrooms might also bring gifts. **WOW, don't miss out!**

MUSHROOM TASTING

The Gary Lincoff Mid Atlantic Mushroom Foray will have mushroom tasting (Mycophagy). As we all know the menu is subject to the kinds of mushrooms we find. Although the menu has not been finalized for this year, last year's menu included:

Chanterelle Dip	Marinated Mushrooms
Boletus Separans Soup	Mushroom Flatbread
Sparassis Cheese Squares	Chicken and Morels
Chanterelles & Cream Sauce	Chicken Cacciatore
Oysters, Crab & Béarnaise Sauce	Myan Enchiladas
Mushrooms, Spinach and Feta Cheese	Morel Dip

**Please donate mushrooms by calling
John Plischke at 724-834-2358 or email at
morelbp@aol.com**

MUSHROOM CHEF COMING

Gordon Callahan, chef supreme of the **Mycological Association of Washington**, will be coming to the MAMF. Gordon will present a mushroom cooking class—limited to 25.

SPECIAL OFFER

The cost of this day long mushroom event is a real bargain. The price is only \$50 at the door for 12 hours of mushrooming, mushroom tasting and good friendship. Sept, 19, 20, 21 or just Sept 20, take your pick. See the Walk & Foray page for directions. **But, we have a special offer on the registration form just for you**, if you send your completed, signed, and dated form and release by August 31, after that it is \$50. The price for the NEMF Foray is \$400. **WOW, what a bargain!**

WHILE YOU ARE AT IT

While you are at it, sign up for your 2004 club membership. A family membership is only \$20, individual membership \$15 and student \$10.

MID ATLANTIC MUSHROOM FORAY NEW TENTATIVE SCHEDULE

- 7:30-8:15 Registration
7:45-8:30 Sales Table Open
8:30-8:31 President's Welcome
8:31-8:32 Introduction of Mycologists
8:32-8:35 How to Collect Mushrooms
8:35-8:45 Organize Walks
8:45-8:55 Proceed to Cars
9:00-12:00 Collect Mushrooms
12:00-1:00 Lunch (on your own)
We suggest you pack a lunch and drink or go to one of the nearby restaurants.
12:25-1:00 Sales Table Open
1:00-2:00 Gary Lincoff Slide Show and Talk
2:00-2:05 Organize Walks
2:05-4:00 Collect Mushrooms
2:05-6:15 Mushroom Identification
Identification Team identifies the collection and puts them on display for you to learn
2:10-3:00 Cooking with Mushrooms by Gordon Callahan (limited to 25 people)
2:30-3:30 Jon Ellifritz Slide Show & Talk
3:00-4:30 Mushrooms Under the Microscope
3:40-4:25 Tina Ellor, Wild Mushroom Cultivation
4:00-7:00 Review the Collection
4:30-5:30 Bill Roody Slide Show & Talk
5:35-6:15 Mushroom Tasting - Mycophagy
5:35-6:15 Sales Table Open
6:30-7:00 Gary Lincoff Table Walk
7:00-7:30 Clean-Up (everybody helps)
7:30 Many of us plan to party and socialize in the lounge or you can leave (even if you have a 4 hour drive, you can be home by 11:30)

BILL ROODY SPECIAL GUEST MYCOLOGIST

For more than 20 years Bill has studied and photographed wild mushrooms. Bill is a perennial winner in the North American Mycological Association Photo Contest. Along with Alan and Arleen Bessette, Bill has co-authored *North American Boletes*. His new book, *Mushrooms of West Virginia and the Central Appalachians* has just been released. We bought it, you should too, it's a great book. **A great photographer has produced a great book.** It can be purchased at our club website at www.wpmc4.homestead.com and going to the Bookstore page. **You will get a discount and the club will get a small profit.**



WPMC Meetings/Programs by Dick Dougall

Meetings/Programs begin at 7:00 pm at Beechwood Farms Nature Reserve.

August 19: George Harris, Owner & Chef of The Plates Restaurant, Bellevue, PA. Cooking with Wild Mushrooms. George is a mushroom enthusiast who brings his knowledge of mushrooms into the preparation of dishes at his restaurant. He will share his ideas about ways of using wild mushrooms species in his favorite recipes. He also hopes to be able to generate some sample mushroom dishes, which be available for tasting at the meeting. **The new by-laws will be voted on. Special cultivation meeting at 6:30.**

September 16: Some Common Fall Mushrooms. Several club members will discuss some common, interesting and/or edible mushrooms of W. PA. Some species in this list are meadow & horse mushrooms, honey mushrooms, the Amanita family, Boletes, and hen of the woods (sheepshead) mushroom. The meeting will be aimed at members gaining confidence in finding and correctly identifying these mushrooms.

October 21: Election of Officers & Open Forum Officers for next year will be elected. Club members will be encouraged to share mushrooms stories, experiences and slides. Would you believe we might even have a talent show! **If you would like to run for an office, contact John Plischke at 724-834-2358.**

November 18: A New Mycological Discovery, Dr. Thomas Gaither, Prof., Slippery Rock Univ. Dr. Gaither teaches mycology and is an expert on slime molds. The speaker has been participating in a research project studying a new group of fungi. He will share the results of this research.

DIRECTIONS to Beechwood Farms Nature Reserve: (<http://www.aswp.org/beechwood.html>)
12 minutes from PA Turnpike Exit 5, Allegheny Valley (New Kensington/Pittsburgh) after tollbooth go south 1.2 miles on Freeport Road towards Pittsburgh. At the fourth stoplight (Eat'n'Park Restaurant on the right) turn right onto Guys Run Road. Go 4.1 miles to the second stop sign. Notice, part way on your journey Guys Run Road becomes Fox Chapel Road without any notification. Fox Chapel Road dead ends into Dorseyville Road. Turn left on Dorseyville and go .7 of a mile to Beechwood, on the right.

California Dreaming

By Jim Strutz

Wendy and I participated in North American Mycological Association's (NAMA) regional foray in Mendocino, California during the weekend of January 25, 2003. There we hunted for mushrooms, sampled our finds, learned about mushrooms that are common in California and some of the issues that mushroom hunters there face, and we met some very nice people.

The \$115 cost for the weekend seemed very reasonable for 2 nights and 5 meals that included wild mushrooms with dinners (with vegetarian alternatives), slide presentations, mushroom hunting permits, and forays in Jackson State Forest. Debbie Johnson, of the Fungus Federation of Santa Cruz, organized and managed the event and even helped us sort through some of our mushrooms!

We decided to extend the foray weekend into a week long vacation and planned to forage for mushrooms, visit wineries, and explore California's beautiful north coast. Since neither of us knew the area, one of our first missions was to find a good map and identify places where we could forage for mushrooms. We stopped by the forestry office in Ft. Bragg, near where we were staying. The ranger there told us that we could forage for mushrooms only in state forests. We were surprised and disappointed since there were several nice state parks nearby. However, Jackson State Forest is also a beautiful place with stately redwoods and trails winding through its canyons and hills. It is one of only 8 state forests in California and is about 50,000 acres in size. The ranger issued us a free mushroom hunting permit and off we went.

Route 20 is a two-lane highway extending through the northern part of Jackson State Forest. There are several lesser roads, some of which were so rough and treacherous that we soon wished we had rented a 4-wheel drive vehicle instead of an Intrepid. All of the roads in the area are full of hairpin turns and bends and many are not paved. We first went out to the area between the 11 and 12-mile marker of Route 20 on a tip from a convenience store clerk. She told us that area was a place where many mushroom hunters go after marijuana has been harvested for the season (marijuana has been legalized in California for medicinal purposes and is one of the largest cash crops in Mendocino County). Sure enough, we found lots of plant stubs and also some Black Elfin Saddle (*Helvella lacunosa*) mushrooms! We collected them and later donated them for display at the foray.

We saw several other kinds of mushrooms that we didn't recognize. Another of our first orders of business was to find a book to identify mushrooms since I had forgotten to bring my Lincoff book, of all things. We found a copy of David Arora's "All That the Rain Promises, and More..." book at a local bookstore. It's a nice pocket reference for many western mushrooms. We later noticed that the identifiers at the foray

used Arora's more substantial "Mushrooms Demystified" book extensively. The pocket guide, however, proved useful in helping us identify mushrooms during our stay.

In addition to the Black Elfin Saddles, we found and identified Pig Ear Gomphus (*Gomphus clavatus*), Hedgehog mushrooms (*Hydnum repandum*), and Black Trumpets (*Cantharellus cornucopioides*) during our week before the foray. My week would not have been complete if we had not found Black Trumpets! We also saw lots of varieties of *Agaricus*, *Amanitas*, *Lactarius*, *Pleurotus*, coral mushrooms, and slimes, among other things. We also saw the ubiquitous Turkey Tail fungus and other shelf species.

We had read in our reference guide that the Chanterelles in California were typically much larger than eastern Chanterelles. We were still amazed when we found a scattering of huge orange wavy mushrooms near a horse trail. We collected them and went searching for more. And more we found! We soon had a 4 bottle wine carrier box full of them. One looming problem was how to get all the mushrooms home since we didn't have a food dehydrator. Alas, I discovered later that evening that the "Chanterelles" we found were actually *Gomphus floccosus*, or the Scaly Chanterelle, which is not considered edible. At least it solved the problem of getting them home.

During the week, we ran into other people in the woods hunting for mushrooms. One older Asian couple had driven up from San Francisco, a good 3 hour drive, to spend the day foraging. We ran into them again later and they told us they had found only about a dozen hedgehogs and some "Candy Cap" *Lactarius* (*Lactarius fragilis*). That same day we found evidence in several places where somebody had been foraging. We knew it wasn't the Asian couple since they hadn't been there yet. My sense is that it probably was somebody looking to make some extra cash. Sometime earlier in the week, we had talked to a woman who told us her children forage for mushrooms to make money. One had made over \$100 on a recent day and another made \$60 or \$70. It didn't surprise me since we had seen an advertisement on a sign near the Ft. Bragg end of Route 20 saying in effect: "Buy/Sell Mushrooms Here". So there seems to be more people in California looking for fewer mushrooms (we understood it was not a good year for mushrooms there) in fewer places -- at least legally.

We arrived at the Albion Field Station, where the foray was headquartered, late on Friday morning. We found our names on a posted list of cabin assignments and quickly let ourselves in and unpacked. The cabins were simply equipped with beds, furniture, and sinks with running water. There was even a nice painting on the wall. And we were right next to the bathroom/shower facility. Albion Field Station is a

facility, affiliated with a college and the Seventh Day Adventist Church, where they do biological research. Although we were asked to leave our "cigarettes, guns, and alcohol" at home, there were more than a few thinly disguised bottles of wine at dinners!

It was still early in the day with nobody in sight, so we went back out to Jackson State Forest to forage some more. We returned late in the afternoon to find that more people had arrived. Some were in the science building where identifiers were busy looking at spores with microscopes and poring through reference books. Tables were set up with mushrooms on paper plates labeled with genus and species (some with only genus when it made sense) very much like we do at our forays. We plated our display mushrooms and put them in queue for identification. The identifiers were impressed with a couple of our finds. Wendy had found a particularly large Blushing Amanita (*Amanita novinupta*) specimen and I brought one of the Black Trumpets. The Black Trumpet season was just beginning and they hadn't seen many yet. We talked with some of the other people there for awhile, then left to see what was going on at the cafeteria.

The cafeteria was a large room filled with rows of tables and chairs, a nice kitchen, and was equipped with a lounge area and a fireplace. We noticed a large topographical map of Jackson State Forest on the bulletin board -- how we wished for a field sized copy of that! The map the forest office gave us had no topographical features on it. We had already been confused on some poorly marked trails earlier. We found Debbie and introduced ourselves. She was gracious and made us feel very welcome. Soon we joined in conversations with some of the other foray participants. Everybody was very nice and interested to talk to folks from Pennsylvania about mushrooms!

Dinner on Friday night featured lasagna with porcini mushrooms. After dinner, Taylor Lockwood spoke and demonstrated his new DVD of mushroom photographs. It was beautifully done with exquisite photographs of mushrooms choreographed to classical music. He is well known for his previously published book and several posters featuring his photographs. His photography travels have taken him to many exotic places in the world and he is quite knowledgeable about wild mushrooms. Check his website, www.fungiphoto.com for more product information as well as many online photos.

After breakfast on Saturday morning we assembled outside of the cafeteria and separated into several small foray groups, each led by knowledgeable leaders. We hooked up with one group of 8 or 10 people and went to a place near where we had foraged for mushrooms earlier in the week and deemed it to be a good place. We caravanned to the place known as the "Pigmy Forest" section of Jackson State Forest where the soil drainage and mineral content limited the growth of trees and other vegetation. There was a lot of thick ground cover making it difficult to forage, but we hiked past that place to a section of redwood forest gouged by a small ravine. There we filled a small bag with Hedgehogs and about a half a bag of

Yellow Foot Chanterelles (*Cantharellus tubaeformis*). We brought the Hedgehogs home on the plane with us the next day but donated the Chanterelles for the mushroom tasting prior to Saturday night dinner. We also found some Candy Cap *Lactarius* mushrooms but we didn't know enough to be able to differentiate among the several closely related species. Debbie sat down with us later and helped us sort the "keepers" from the rest. Candy Caps are so named because they taste and smell just like maple syrup when they are dried and are great in a particular cookie recipe, which was coincidentally served as part of desert for Saturday night dinner. We split from our foray group on Saturday afternoon to explore the place where we found Black Trumpets earlier in the week. We had hoped that more of them would have popped out since the time we were there last. We were right! We collected about another 1/3 bag of Black Trumpets, which we also brought home.

They served grilled pork (or marinated tofu) cutlets and rice with wild mushrooms for dinner on Saturday night. Phyllis Cole, NAMA president, and her husband Lee Yamada, NAMA Foray Chair, joined us. We enjoyed talking to them about mushroom foraging and about the upcoming NAMA '03 event that falls on Labor Day weekend in Quebec this year, among other things. We invited them to join us at our Mushroom Mania event in September. Hopefully they will be able to make it and the weather will be more cooperative for mushroom foraging than at last year's Mushroom Mania. After dinner, Darvin DeShazer, of the Sonoma County Mycological Association (SOMA) spoke and showed slides of mushrooms. As an educated biologist/mycologist and teacher, he delighted in quizzing the attendants about each mushroom slide! We were quite impressed with his knowledge of mushrooms.

We had a great time in California and at the Mendocino foray. We explored many new places, learned about western mushrooms, and made new friends. We especially appreciated the beauty of California's north coast and the redwood forests. It's a great place to hunt for mushrooms! You have to get out there to experience it.

If anyone is interested in a copy of the species list for this foray, email me privately at strutzj@strutz.com and I will send it to you.

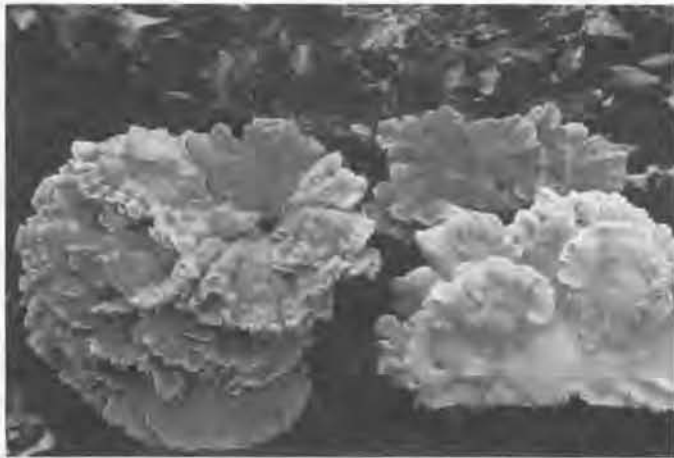
WPMC INTERNET CONNECTION

Go to our website at wpmc4.homestead.com and see **Elizabeth Barrow's** beautiful website. While there, click on **Bob Lucas's Species List**, there you can see what we found on walks and photos of those mushrooms we have seen. From our website you can click on the Yahoo Groups at <http://groups.yahoo.com/group/wpamushroomclub> This is where club members share information and get the latest updates and cancellations. You can also get the latest on what is up. Our first year we had 101 postings, our second 161, and this year, with the biggest season coming, we have 240 postings.

THE 6 CHICKEN MUSHROOMS

By John
Plischke III

Did you know that there are now 6 species of chicken mushrooms here in the United States? Do you know how to tell any of them apart? Hopefully after reading this, you will have learned some of them. Besides *Laetiporus sulfureus*, *L. cinnacinatus*, and *L. conifericola*, which are pictured and discussed here, there are also *Laetiporus gilbertsonii*, which grows on Eucalyptus trees, *L. persicinus*, which is a more southern species, and *L. huroniensis*, which grows on conifers. Mating studies prove that since they don't mate they have to be different.



*CHICKEN MUSHROOM

(*Laetiporus sulfureus*)

(*Laetiporus sulfureus* var. *sulphureus*) (*Grifola sulphurea*)
(*Polyporus sulphureus*)

OTHER COMMON NAMES: Chicken-Of-The-Woods, Chicken Of the Woods, Sulfur Mushroom, Sulfur Polypore, Sulfur Shelf, Sulfur Shelf's

FAMILY: Polyporaceae

DESCRIPTION: Once the cap starts to fade and becomes a dull orangish and its flesh is not juicy, its taste is not nearly as good and I do not collect it for the pot. It gets its common name because its texture is similar to chicken and taste like chicken if cooked in chicken broth.

Flesh: The flesh is white and soft.

Mushroom: When hunting for it, its bright orange color will jump right out at you making it an ideal mushroom to road hunt. It can be zoned. If you squeeze it when fresh it can have a yellowish colored juice. Usually a grocery bag of them can be collected but occasionally a 100 pounds can be found.

Cap: A single piece of the cap is 2 1/2 to 11 3/4 inches wide and 1/2 to 1 inch thick. The top is florescent orange becoming bright orange then orangish with age then it continues to fade. The outer edge or margin can be yellowish and can become wavy with age. It is fan shaped.

Pores: They are florescent yellow becoming yellow with age and are on the underside of the cap.

Spore Print: White.

Stalk: None.

Odor: Mild.

Taste: Mild.

RANGE: the Eastern United States. PA, MD, NJ, NY, OH, WV

WHERE TO LOOK: It grows on deciduous trees and conifers but do not eat them from conifers such as hemlock. The trees can be either dead or living but are more often on dead trees. The can also be found on stumps and dead and fallen logs, trunks, and sometimes fallen branches or standing trees but it always grows on wood. It is often helpful to bring a telescoping pole and tie your knife on the end of it to cut them down if they are too high up in the tree to reach. I often find this mushroom when it is rotted, at that time it is whitish and in a crumbly pile either lying on top of the log or on the soil at the base of the tree. Then I know to go back to the spot next year but earlier, so I right the date and spot in my book. I often pick them in the same spot for several years. I usually pick them on medium to large oak trees but see them sometimes on hemlock, cherry, maple, and poplar.

HOW OFTEN THEY'RE FOUND: common.

HOW THEY'RE GROUPED: in shelf like overlapping groups and clusters. On rare occasions it can be found on the soil next to the base of the oak tree and instead of being shelf like, it is in a rosette like a flower such as a carnation.

Sometimes an entire trunk can be covered. While road hunting in the truck at a park near our cabin my dad and I had our best day harvesting them ever. We found them on over 20 trees most of which were covered with them in groups that were up to 20 feet tall or wide depending if it was standing or fallen. Wow!!! We could have filled the back of our pick up truck.

SOCIAL PLANTS: usually none.

WHEN TO LOOK: They can be found May to October but in the fall they are more common.

LOOK ALIKES: The other species of edible chicken mushroom that is not found as often (*Laetiporus cinnacinatus*) = (*Laetiporus sulphureus* var. *semialbinus*) that differs by being white underneath at the pores and it has more pinkish colored caps. The edible (*Laetiporus conifericola*) grows on conifers in the Pacific Northwest and California.

EDIBILITY: Edible and Choice. One of my dad's friends who is a knowledgeable and experienced mushroom hunter had a bad experience once. He had eaten them and they made his tongue go numb for a long period of time. He has eaten them many times since and never had another bad reaction. To help avoid any possible problems make sure to cook all your mushrooms thoroughly.

COOKING INSTRUCTIONS: Cook in chicken broth then use as a chicken substitute or with chicken in recipes. When in the woods we only cut the tips of the mushroom, they are softer and it keeps the pieces of wood out of your bag and pot. Also some will be left for spore. Sometimes after cutting off the young tips they will grow back allowing a second harvest that year. The tips are good fried in butter or in chicken stew or soup. It can be eaten as a chicken sandwich or as a chicken salad sandwich. It is excellent cut into pieces and breaded. I like my wife's chicken cacciatore, which she substitutes the chicken mushroom for chicken to make it.

MACROCHEMICAL REACTIONS: Ammonia did not have a reaction.

BLACK LIGHT: Flesh purple.

SOIL TEMPERATURE: 62 degrees -prime young specimen.



*CHICKEN MUSHROOM

(*Laetiporus cincinnatus*)

(*Laetiporus sulphureus* var. *semialbinus*)

(*Polyporus sulphureus*) (*Laetiporus cincinnatus*)

OTHER COMMON NAMES: Chicken-Of-The-Woods, Sulfur Polypore, Sulfur Shelf, Sulfur Shelf's

FAMILY: Polyporaceae

DESCRIPTION: It is from 6 to 18 inches wide. It looks very similar to the other chicken mushroom but it cannot be found in as large of groups. It typically grows in a rosette.

Flesh: white, sometimes with some pinkish.

Cap: a single piece of the cap is 1 1/2 to 9 inches wide and 1/4 to 3/4 inches thick. Its cap is orange to pinkish or salmon but not fluorescent. Its outer edges are white. The rim of the top edge is white. It is fan shaped.

Pores: they're white to whitish and are on the underside of the cap.

Spore Print: white.

Stalk: 1 to 2 inches wide and 1 to 2 inches tall. The pieces of the cap are all fuzzed together at the base.

Odor: Mild. **Taste:** Mild.

RANGE: North Eastern United States. PA, NJ, NY, OH, WV

WHERE TO LOOK: On oak. Usually at the base of a stump but sometimes at the base of a tree or on roots.

HOW OFTEN THEY'RE FOUND: It is uncommon compared to the yellow pored variety but it can be found occasionally.

HOW THEY'RE GROUPED: usually singly and usually in a rosette and is sort of shaped like a carnation.

SOCIAL PLANTS: typically none.

WHEN TO LOOK: June - October.

LOOK ALIKES: The other species of edible chicken mushroom that is found more often (*Laetiporus sulphureus* var. *sulphureus*). It differs by being yellow underneath and it usually grows in shelf like groups.

EDIBILITY: Edible and Choice.

COOKING INSTRUCTIONS: Use as you would *Laetiporus sulfureus*, see instructions there.

MACROCHEMICAL REACTIONS: Ammonia, ammonium hydroxide darkens it because it was absorbed. Ferrous elixir, ferrous sulfate, and formaldehyde discolor it a little. Iodine reddens the cap, orangish browns the pores, and browns the flesh. KOH and sodium hydroxide darkens and indents the cap, and discolors the pores creamy. Melzer's reddish oranges the tubes and orange browns the flesh and cap. Sulfuric acid makes the cap a little greenish black.

BLACK LIGHT: Flesh and pores purple.

SOIL TEMPATURE: 62 degrees on prime specimen.



*CHICKEN MUSHROOM

(*Laetiporus conifericola*)

FAMILY: Polyporaceae

DESCRIPTION:

Flesh: white to off white.

Cap: A single piece of the cap is 3 to 11 inches wide and 1/2 to 1 inch thick. It is fan shaped. The top of it is florescent orange becoming bright orange then orangish with age then it continues to fade. The outer edge or margin can be orangish and can become wavy with age.

It is orange colored.

Pores: They are yellowish orange and on the underside of the cap.

Spore Print: white.

Stalk: None.

Odor: Mild.

Taste: Mild.

RANGE: this photo was taken last year in Oregon.

WHERE TO LOOK: It only grows on conifers.

HOW OFTEN THEY'RE FOUND: Common.

HOW THEY'RE GROUPED: in shelf like overlapping groups and clusters.

SOCIAL PLANTS: usually none.

WHEN TO LOOK: They can be found May to October but in the fall they are more common.

LOOK ALIKES: The edible Chicken Mushroom (*Laetiporus sulfureus*) does not grown in the Pacific Northwest or California.

EDIBILITY: Edible.

COOKING INSTRUCTIONS: Use as you would *Laetiporus sulfureus*, see instructions there.

CHICKEN MUSHROOMS FRYING



These are being simmered in a can of chicken broth. They tasted just like chicken and can be substituted in place of chicken in your recipes.

WALKS & FORAYS by John Plischke III

We request that no one hunts a walk or foray location for at least two weeks prior to a walk or foray. It is only through your cooperation that we can have successful walks and forays. You can find last minute additions or changes by going to our website at <http://www.wpmc4.homestead.com> and click on the link to the Yahoo Groups.

August 16 – Meet Dick Dougall at Fall Run Park. From rt. 28 go north on rt. 8 for .7 miles to Saxonburg Blvd. Continue north to the 2nd red light and turn right on Fall Run Road. Cross Pine Creek and make an immediate left into the parking lot.

August 23 – 10:00-1:00 (?) Hartwood Acres, Allegheny County. Meet **Glenn Carr** at the parking lot in front of the Mansion (on the opposite side of the park from the Performance Center). We will hunt mushrooms and help you identify them. From PA Turnpike: Take Allegheny Valley (Exit 5). Stay right on the exit ramp. Turn right onto Route 910 West. Go 4 1/2 miles and turn left onto Saxonburg Blvd. at the red blinking light. Follow Saxonburg Blvd. about 2 1/2 miles, entrance will be on your right. This is about a mile and a half from Beechwood Farms Nature Reserve.

August 23 - 3:00, Oil Creek State Park, Venango County. Meet the **Plischke** family at the Petroleum Centre Amphitheater. There will be a slide show at 3:00 followed by a walk at 4:00. The park entrance is off of PA Route 8 past Oil City, one mile north of the Borough of Rouseville. The entrance is on the right, then three miles to the office. <http://www.dcnr.state.pa.us/stateparks/parks/o-crek.htm>

August 29-September 1 – NAMA foray 2003 will be held at Saint-Augustin-de-Desmaures, in the *Belle Province* of Québec at Notre-Dame-de-Foy's college campus. A great diversity of mushroom picking sites is found around this area. The cost of the foray is \$250 and you must be a NAMA member. Information at www.namyc.org

September 6 – 3:00, Cook Forest State Park, Clarion County. Meet **John Plischke** and **John Plischke III** at the Log Cabin Inn Environmental Learning Center. Meet for a slide show, walk and identification from 3:00 – 5:00 pm. At 9:00 pm will be a mushroom slide show at Ridge Camp Park Amphitheater, bring your chairs or blanket. We are going to camp for the weekend, stop and say hello. Cook Forest is one of the premier mushroom spots in western PA with a wide variety of species found there. From Clarion, take Route 66 north to Leeper. From Leeper, follow PA Route 36 south, seven miles to the park.

September 11-14 NEMF Sam Ristich Foray will be held at Scott's Family Resort on Oquaga Lake, SW of Deposit, NY. This is right over the NY border and is in a great mushroom area. See the NEMF website for more information and a registration form. (www.nemf.org) Among the guest mycologists will be Gary Lincoff, Bill Roody, Sam Ristich, Doug Bassett, Richard Korf and our own John Plischke III are definite so far. The cost of the foray is \$400 single or \$310 double.

September 19, 20, 21 – Gary Lincoff Mid Atlantic Mushroom Foray 3 day, 1 day foray, take your choice. Don't miss it, register today! Econolodge, 5055 William Flynn Highway, Gibsonia, PA 15044. 1-800-426-6539 or www.econolodge.com I-76(PA Turnpike) exit 4, Butler Valley. Take Route 8 South, towards Pittsburgh. The Econolodge hotel is 200 yards on the right. Please park in the rear of the building. For more information contact John Plischke at 724-834-2358 or email morelbp@aol.com

September 26, 27, 28. Meet the **Ohio Mushroom Society** at **Dawes Aboretum**. near Newark, Ohio. Walt Sturgeon has told us this is an excellent place to find mushrooms. Call Walt for details (330)426-9833

October 4 - 10:00-12:00 (?) North Park, Allegheny County. Meet **Jack & Valerie Baker** at Swimming Pool parking lot. Will go to secret location to hunt for sheephead or hen of the woods. Directions on this page.

October 2-5 - NAMA Regional Foray, Wildacres Retreat, North Carolina. Information at www.namyc.org You must be a NAMA member.

October 12, 12:00 - 5:00 pm: Meet the **Mycological Association of Washington** for a Mushroom Fair. Their guest mycologist will be **John Plischke III**. Contact Paul Goland, hardscrabble@mountain.net for details.

DIRECTIONS to North Park <http://www.county.allegheny.pa.us/parks/parkphon.asp> From Pgh go north on Rt. 8. Turn left onto Wildwood Road onto the Yellow Belt (Ford Dealer and Boston Market on the right). Go 1.3 mi. to a red light; go straight (W Hardies). Continue 1.6 mi. to a red light at North Park Entrance, road name changes to Ingomar Road at this intersection, Turn left on Babcock Blvd. Follow signs to Swimming Pool parking lot and find the car with a yellow ribbon on the antenna.

For all walks and forays, bring water and food. Dress for the weather. Bring basket, wax bags, whistle, compass, chair, insect repellent, hand lens, and books for identification. Come 15-30 min early and socialize. Check web site or Yahoo Groups for changes. Bring your membership card and a friend or two.

"Largest Mushroom Club in the Ten-State Area"

Western Pennsylvania Mushroom Club
58 Seventh St. Ext.
New Kensington, PA 15068

CHICKEN MUSHROOM MID ATLANTIC FORAY CALIFORNIA DREAMING WALKS AND FORAYS MEETINGS

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