



Volume 9, Issue 4  
October/November 2008

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The newsletter of the Western Pennsylvania Mushroom Club is published and distributed 5 times per year: April/May, June/July, Aug/Sept, Oct/Nov, and 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. However, all submissions will be included in future newsletters as long as it relates in some way to fungi. 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.

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## FOOD DEHYDRATORS FOR YOUR MUSHROOM HARVEST

Article and Photos by John Plischke III



The dehydrator in the back center and the white colored trays are the Nesco American Harvest. They are full of Morel mushrooms that have been sliced in half. This is one of the 3 brands of dehydrators that I use.

### Choosing A Dehydrator

When choosing a mushroom food dehydrator some of the most important features to look for include:

1. The dehydrator has both a fan and a heat source. I have thrown a number of food dehydrators away that only used a heating element on the bottom of the dehydrator to dry the mushrooms. It is my opinion that they do not dry the mushrooms evenly enough or fast enough. The ones I have used produced poor low quality results and took about twice as long to dry. I learned at the 2007 NAMA foray that speed drying shitake is best and if slow dried over 3 days they lose all their medicinal properties.

2. A temperature Adjustment is a nice feature. When I dry mushrooms for the table often I will use a medium setting and for drying for a herbarium, I will use another setting or several settings to dry mushrooms. Often if the mushrooms have more moisture than normal I may start drying them at one temperature then as the moisture decreases I may lower the temperature. The most important thing is, however, that the temperature can be lowered if it was too hot, so that the mushrooms do not "overcook" when dehydrating and the temperature should be high enough to dry the mushrooms quickly.

3. A timer is nice if you are going away all day. You can set the dryer to about 8 hours so it will shut off when they are dry and thus save electricity and not heat up the house too much if it is summer. It is useful if they need to dry a few hours more after I go to bed so I do not need to leave the dryer on excessively until I wake up in the morning to take the mushrooms out.

4. The openings in the bottom of the dehydrator trays or tray liners are small enough to prevent mushrooms from falling through them.

### The Nesco American Harvest

After several years of searching with little success, I finally found an inexpensive dehydrator that works very well to dry mushrooms. I got it from Wal-Mart and it currently costs about \$45.00. I would recommend it for drying smaller quantities of mushrooms. It comes with 4 round trays that hold about a square foot each. They are about 13 1/2 inches in diameter.

The dehydrator is about 9 1/2 inches tall. Its 500 watt heater and fan are built into its top lid. It's adjustable from 95 to 155 degree thermostat. The nice thing about this dehydrator is that additional trays can be added. I have used up to 12 trays on a unit. The air blows from the top downwards so the top trays tend to dry first. To dry up to 8 trays of mushrooms it takes me about 8 hours if I rotate the trays on top to the bottom and the bottom to the top. It takes a little more time if I don't.

The space between the bottom of a tray and the top of the next tray is about 1 inch. Thus the mushrooms will have to be sliced fairly thin to fit. There is no chance drying a whole Boletus for a herbarium in it.

This dehydrator is an excellent choice for a compact dehydrator to take to a weekend foray.

### The Excalibur 9 Tray Dehydrator

It is available at places like Cabela's for about \$220.00. Its 9 trays together hold about 15 square feet of mushrooms. Additional trays can not be added to this unit. It has horizontal air flow which means its 600 watt heater and fan are in the back of the unit rather than on the top or bottom. The horizontal air flow eliminates the need to rotate trays during the drying time and the top and bottom trays dry equally fast. It has an 85 - 145 degree adjustable thermostat. It is fairly light for its size and is mostly made of plastic and has light weight polycarbonate racks. On top of the trays I have thin screens that prevent the mushrooms from falling through. The screen full of mushrooms can be removed and gently folded over a jar or Ziploc bag to allow the mushrooms to pour into it for easy clean off, unlike tray models that the dried mushroom slices have to be removed by hand. It has a 26 hour

## President's Corner

By John Stuart

It had rained heavily for three of the past five days so I thought it was a good time for a walk. The path through the woods was one I'd been on many times before and it had never been really productive. The usual dry turkey tails, LBM's (little brown mushrooms) and BUM's (boring ubiquitous mushrooms). But today was almost immediately different with one new and spectacularly colorful find after another. Bright orange waxy caps that had a showy neon glow, yellow jelly babies, shiny cinnamon polypores, a young orange amanita with bright yellow cap remnants, red russulas, two lavender velvet boletes near some common brown cups watched over by an Old Man of the Woods. This was all in a spot that usually had nothing. To top it off there was a black trumpet sitting in a bed of bright green moss that on closer look led to another and another and another. All in all what could have been a BUM day turned out to be a WAM (wonderfully awesome mushroom) day. You just had to get up off the couch.

### WPMC News Items

#### WPMC Mushroom Items For Sale

A number of mushroom-related items are sold at our meetings: caps and t-shirts, mushroom cookbooks, loupes, waxpaper bags, and Field Guides to Mushrooms (both Lincoff's and Russell's). See Mary Ellen Dougall at the sales table at our meetings.

#### WPMC Yahoo Groups

Yahoo Groups is a great resource for our club members and other mushroom enthusiasts from across the country. There are always interesting discussions in the 'Message' section on all kinds of subjects involving wild mushrooms. Find out what mushrooms are up, where people are finding them, recipes, weather, latest announcements, and other things. Also find award winning photos in the 'Photo' section, and articles, lists, and other files in the 'Files' section.

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

#### WPMC Website

Reference our professionally designed website for information and links pertaining to our club: walks, meetings, species lists and Java data miner among other things. [www.wpamushroomclub.org](http://www.wpamushroomclub.org)

#### WPMC Wild Mushroom Cookbook, Volume 3

We are working on compiling WPMC Cookbook, Volume 3, but we need more recipes. We are waiting for your addition to Vol. 3. Volumes 1 and 2 have been great successes and are both available for sale. We cannot use copyrighted material or anything you have not tested and enjoyed. Send your recipes to Becky Plischke at [morelbp@aol.com](mailto:morelbp@aol.com) or mail to 129 Grant St, Greensburg, PA 15601

#### WPMC/Fern Hollow Mushroom Courses

We are putting on these courses in conjunction with Fern Hollow Nature Center. The Mushroom Identification to Genus day long workshop is on Saturday Sept. 6, 2008 from 9:30 to 4:30. Cost is \$30 and will include a "Guide to Mushroom Descriptions", a "Key to common Gilled Mushrooms", an extensive handout on over 30 genera, the book "How to Identify Mushrooms to Genus II : Field Identification of Genera" by David Largent and Harry Thiers, an introduction to microscopy, and lunch.

The Introduction to Mushrooms is a 3 hour course on Sunday, Sept. 7, 2008 from 1:00 to 4:00 and will cover mushroom collection, basic

classification and identification, how to do spore prints, Lincoff's 12 mushroom groups, dangerous mushrooms to avoid, mushroom toxicity, good edible mushrooms and rules to follow to keep out of trouble. The cost is \$5.

To register call John Stuart at 724-443-6878 or e-mail at [jstuart@nauticom.net](mailto:jstuart@nauticom.net). Checks should be mailed to WPMC, 1848 Fairhill Road, Allison Park, PA, 15101.

#### Monthly Meetings

Our meetings are held on the third Tuesday of every month from March until November. They begin at 7:00pm at Beechwood Farms Nature Reserve in Dorseyville. Please see their website ([www.awsp.org](http://www.awsp.org)) for directions and other information.

**August 19: Foray in the Grocery Store** with Mark Spear & Jim Tunney, Club Cultivation experts. Grocery stores sell a variety of mushrooms. How are these related to wild mushrooms? Can any of these be used for cultivated at home? Learn more at this meeting.

**September 16: Mushroom Trivia** by Frank Lotrich. Fungi are members of the fifth kingdom. Relatively little is known about them, yet it is a hugely important kingdom. What role do mushrooms play in the social conflicts between Tibet and China? Which organism is far larger than the largest Redwood? Hint, it is a mushroom. Some mushrooms reproduce sexually at night, but asexually during the day. How? Over 1000 animals, including humans, have had their genomes sequenced and over 1000 plants, but only a couple fungi. Which ones and why? Which fungi do ants harvest, and why? Find out the answers to these questions and more. Come to this talk and be at the cutting edge of knowledge as we explore things about fungi that few people are aware of.

**October 21: Election of Officers & Open Forum** Officers for next year will be elected. Club members will be encouraged to share mushroom stories, experiences and slides. Results of the club's photography contest will also be presented.

**November 18: Mushrooms and Art** by Joyce Gross, Workshop Chair. TBD.

### Walks and Forays

Walks and forays are held almost every weekend from April through October. They are led by a walk leader and an identifier. Each walk will be at a designated location where participants will forage for wild mushrooms of all species. After the walk the identifier will discuss the mushrooms that were found and answer any questions. Walks usually last 2 or 3 hours and participants are welcome to stay longer if they want. It's a great way to learn about wild mushrooms. Please see our website [www.wpamushroomclub.org](http://www.wpamushroomclub.org) and our yahoo groups message board for updated information.

*We request that no one hunts a walk or foray location for at least two weeks prior to a walk or foray. It is only through your cooperation that we can have successful walks and forays. All walks and forays will be held rain or shine. All walks start on time.*

**August 9- 10:00-12:00** Emmerling Park, Indiana Township, Allegheny County. Meet Jim Tunney. Enjoy this mushroom walk along a part of the Rachel Carson Trail. From Route 8, go east on Route 910, or from Route 28, go west on Route 910. The park is on Cove Road almost



directly across from the Indiana Township Municipal Building. Meet at the large parking lot in the park.

**August 10 - 2:00-4:00** Scenic Vista Park, Wayne Bridge Road, just west of Lisbon, Ohio. Walt Sturgeon will lead an outdoor mushroom hike and mushroom display. The program is free.

**August 9** Join the West Virginia Mushroom Club at Kanawha State Forest in Charleston, WV. For more information, please email Shelly Conrad at [geezere@comcast.net](mailto:geezere@comcast.net) or check their website: [www.wvmushroomclub.org](http://www.wvmushroomclub.org)

**August 16 9:00-12:00** Regional Environmental Education Center, Boyce-Mayview Park, Upper Saint Clair. Fee: \$15 or \$10 for mushroom club members with a current membership card. John Plischke III will present a slide show and lead a walk. Bring mushrooms from home for identification. To register, contact Jessica at (412) 838-0064. From Rt. 19, Heading north (from Washington County): Follow Rt. 19 to intersection with Boyce Road. Turn left onto Boyce Road. Follow Boyce all the way to the intersection with Mayview Road. Turn right on Mayview. Follow Mayview past Mayview State Hospital, across Chartiers Creek, until you see the barns and the sign for 1571 Mayview Road on your right. Turn right at the 1571 sign. Follow the road to the parking area, then walk through the parking area to the REEC. See their website for more information, other directions and a park map. [www.regionaleec.org](http://www.regionaleec.org)

**August 15-17** Join the New Jersey Mycological Association for their annual Victor Gambino Foray, at the King's Gap Environmental Center in Carlisle, PA. They settled on this location for its fine foray sites, great accommodations, and great food. You can find more information and download a registration form on their website. [www.njmyco.org](http://www.njmyco.org)

**August 23 - 10:00 - 12:00** Hartwood Acres, Allegheny County. Meet LaMonte Yarroll 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. Directions below.

**August 30 - 11:00 am** Brady's Run Park, Beaver County. Meet John Plischke and John Plischke III for a program and walk. Head on the Parkway West out of Pittsburgh toward the Airport/Route 60. Pass the Airport on Route 60 and continue on to the Chippewa exit. It is the last exit before 60 becomes a toll road. When you exit at Chippewa, make a Right at the light onto Route 51, south. Continue on Route 51 (about 2 miles) until you come to the red light in front of the entrance to Brady's Run Park. Make a right into the park. About 1 mile down the road (near the lake and beach) you will see a turn up the hill to your right and a sign that says "Ed Calland Arboretum". Turn here and follow the road all the way to the top, you will see a parking area and the pavilion.

**September 4-7** The North American Mycological Association Foray will be Hosted by the Southern Idaho Mycological Association in McCall, Idaho. See the NAMA website for more information and a registration form. [www.namyco.org](http://www.namyco.org)

**September 6-7** - Meet the Mycological Association of Washington at Camp Sequanota in Jennerstown, Somerset County, which is where they've had excellent foray weekends in September of every year but two since 1988. The record number of species there was about 260, and sometimes found vast quantities of choice edibles (well, pretty good amounts) like black chanterelles, horse mushrooms, and Boletus separans. Details will be at [www.mawdc.org](http://www.mawdc.org)

**September 6 --** Join the West Virginia Mycological Association at Greenbriar State Forest in Lewisburg. Walt Sturgeon will be the taxonomist again this year. For more information, please email Shelly Conrad at [geezere@comcast.net](mailto:geezere@comcast.net). Or check their website at: [www.wvmushroomclub.org](http://www.wvmushroomclub.org)

**September 13 - 10:00 -12:00**, South Park, Allegheny County. Meet LaMonte Yarroll Brownsville Rd & Corrigan Dr. See their website at: <http://www.county.allegheny.pa.us/parks/facility.asp> Take Route 51 South. Turn slight right onto Fairhaven Road/Provost road. Provost Road becomes Brownsville Road. Continue to the Park. Meet at the Nature Center. We will drive to the walk location in the park.

**Sept 20 - Gary Lincoff Mid Atlantic Mushroom Foray** Don't miss it, register today!

**September 19-21** The 2007 Charles Horton Peck Annual New York State Mushroom Foray will be held at the Brauer Field Station of SUNY of Cortland near Albany, New York. For more information check the web at: [ppathw3.cals.cornell.edu/CUPpages/Peck/main.html](http://ppathw3.cals.cornell.edu/CUPpages/Peck/main.html)

**September 27 - 10:00 - 12:00** Upper Dock Hollow, Freeport, Armstrong County. Meet Don Stone. Enjoy this mushroom walk along a trail that also has two beautiful waterfalls. Follow Main Street. Go through a tunnel under the railroad and park in the parking lot at Riverside Park. Meet at the Gazebo.

**September 26 - 28** Join the Eastern Penn Mushroomers for the Helen Miknis Memorial Foray. This year's annual EPM foray will be held at King's Gap Environmental and Training Center near Carlisle, PA. Contact Bill Miknis at [fivebill@verizon.net](mailto:fivebill@verizon.net) or see their website for more information <http://www.epennmushroomers.org>

**October 4 -- 10:00-12:00**, Deer Lakes Park, Allegheny County, Russelton. Meet Jim Wilson and Shirley Caseman From the PA Turnpike get off at the Allegheny Valley Exit 5. Turn toward New Kensington. Turn left onto Route 28. Follow to Pearl Avenue and turn left. Continue on Pearl Ave, it becomes Russelton Road. In Russelton, turn right at the first intersection, look for a drug store, bank and liquor store and turn right. Go a short distance you will see a Deer Lakes Park sign, turn left into the park. Just past the first lake, there is a large parking lot, meet there.

**October 11 - 10:00-12:00 - North Park**, Allegheny County. Meet Valerie and Jack Baker at the Swimming Pool parking lot for a Sheephead Hunt. North Park has a variety of habitats, although the area abounds in large oaks there is a large variety of trees and habitats that make this an exceptional place for hunting mushrooms. Directions below.

**October 11-12** - Join the Ohio Mushroom Society for their Fall Foray at Little Beaver Creek Nature Center, Beaver Creek State Park, near Calcutta OH. Check their web site for more information <http://www.ohiomushroom.org>

#### **DIRECTIONS to North Park**

[www.county.allegheny.pa.us/parks/parkphon.asp](http://www.county.allegheny.pa.us/parks/parkphon.asp)

From Pittsburgh go north on Rt. 8. Turn left onto Wildwood Road onto the Yellow Belt (Ford Dealer and Boston Market on the right). Go 1.3 mi. to a red light; go straight (W Hardies). Continue another 1.6 mi. to a

*Continued on page 7, see "Walks"*

timer. These drying racks resemble the racks on an oven and they can be removed. The spacing between racks is about  $\frac{1}{2}$  of an inch. When drying larger mushrooms, such as whole un-sliced Black Trumpets or Giant Morel that have been sliced in half, every other tray or 2 out of every 3 trays in the dehydrator can be removed to double or triple the head room. It is a very nice feature that cannot be done with stackable dryers.

#### Cabela's Commercial Dehydrator

I have the 80 liter model that costs \$300.00 although it has been on sale for \$250.00. This thing is huge, about 22  $\frac{1}{2}$  inches tall, 20 deep and 24 wide. It has a digital 12 hour maximum timer and 160 degree maximum thermostat. It has 12 racks that are about 15  $\frac{1}{2}$  inch deep and about 21 inches across. The top 3 have a cutout in the back, and the bottom 9 have a cutout in the center, which I believe is done to help with air flow. The spacing between the racks is about  $\frac{7}{8}$  of an inch. It is a tight fit but racks can be removed to accommodate full sized non cut mushrooms such as whole shitake for drying. These drying racks resemble the racks on an oven, so small mushrooms will fall through unless a set of \$35.00 commercial drying screens are used. This dryer is much too large to take on a foray but can dry very large quantities of mushrooms quickly on its 28 square feet of drying space. One of its cool features is the glass see through door so the drying mushrooms can be checked without opening and losing drying heat from its 1200 watt heater. There is also an accessory cart that lets me store all 3 of my dehydrators.



*This is just a small portion of the dried mushrooms that are used for the Gary Lincoff Mushroom Mania. Lots of fresh and frozen mushrooms are also used.*

#### John's Tips For Successful Drying:

1. Dry your mushrooms outdoors. This is done to help prevent excessive spores being released in your house during the drying process. Some people get ill from excessive spores. My dad dries his mushrooms on his back porch using an extension cord to power his dehydrator.

(Don't tell him I know this, his house sits in the yard across from mine so I can look out the kitchen window and see when his dryer is out and then I know if he has been out foraging and poached my mushroom patch!!!)

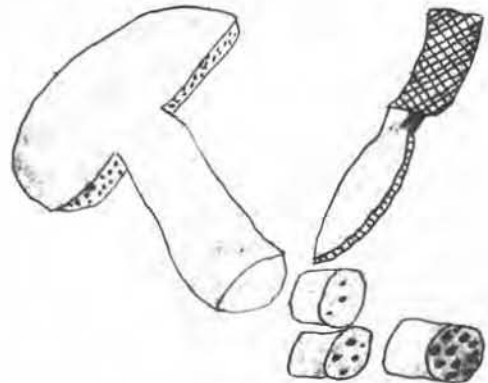
2. I just use a brush to remove any dirt from the mushrooms then slice them and place them in the dehydrator. Never wash your mushrooms before drying or they will become too soggy and they will not dry properly and may cook or start to deteriorate.

3. Break large mushrooms up before drying. There have been reports of people drying the Hen of the Woods (*Grifola frondosa*) whole, then breaking it up after drying who have become ill from the spores that get released from breaking them apart. Always slice your mushrooms up before you dry them. I like to cut them  $\frac{1}{2}$  inch thick or less. They dry better that way.

4. When filling the dehydrator trays or racks full of mushrooms put them close but leave a little space between the fungi for air to circulate. Do not overlap the fungi or they can cook or start to spoil and poor quality drying can take place.

5. Rotating trays is done for top to bottom dryers about half way through the drying process so everything dries evenly.

6. Combining trays is done when large quantities of mushrooms are found. In good collecting years, sometimes we will bring home over 9 dryers full of mushrooms to dry. In 8 hour drying cycles that is 3 days of drying. To help speed things along, about  $\frac{1}{2}$  to  $\frac{3}{4}$  way through the drying process the mushrooms have shrunk to about 50 percent of their original size so we may be able to combine 4 dryer trays into 3 or even 2. The empty trays are then refilled with fresh mushrooms to dry.



#### Drying Mushrooms

First of all, double-check the identity of your mushrooms and make sure that no bad ones are mixed in the collection. Then re-inspect them to make sure only fresh mushrooms are used. Cut away any bad spots and wormholes.

In summer, mushrooms such as boletes get worms, which bore from the base of the stem and work upwards. Just start cutting away the base of the stem until you no longer see any holes. If they continue into the cap you will have to discard the mushroom.

#### Re-hydrating Mushrooms

Soak the dried mushrooms in hot water, milk, chicken or beef broth, cream, or wine for at least 20 minutes, I usually use water, but it depends on the dish that one is making. Just put them in a bowl and cover them with warm tap water etc. just to the top of the mushrooms. Once they are reconstituted, you can pour off the liquid, or use it to make soup, since it has absorbed some of the mushroom flavor. If you decide to use the mushroom liquid to flavor another recipe, use the liquid as you would water. Use the re-hydrated mushrooms just like you would use fresh mushrooms. 2 oz of dried mushrooms = about 16 oz of fresh mushrooms.

THE SEVENTH ANNUAL  
GARY LINCOFF  
MID-ATLANTIC MUSHROOM FORAY  
Saturday, Sept. 20, 2008  
7:30-8:15 Registration, 8:30-7:30 Program

*SPECIAL EARLY REGISTRATION FORM FOR CLUB MEMBERS ONLY*

Featured speaker will be Gary Lincoff, author of the *Audubon Society Field Guide to North American Mushrooms*. Gary is the nation's best know mushroom expert. He is past president of the North American Mycological Association (NAMA). He is a very charismatic and entertaining speaker and has a way of making learning about fungi fun and interesting. His end-of-the-day table walk discussions are not to be missed.



**Coleman McCleneghan, Ph.D.**, Speaker, mycology education at Humboldt State University, CA and University of Tennessee. She has taught numerous mushroom and lichen courses at Appalachian State University. She has been involved in Biodiversity Studies through the Great Smoky Mountain Institute at Tremont, TN.

**John Ellifritz**, Speaker, President of the Mushroom Association of Washington, DC. Jon has been a regular at the Lincoff Foray serving as a speaker and identifier. He has a wide knowledge of the natural world with emphasis in fungi, plants, and ecology.

Join us for an exciting day of fungi, fun, and friends and mushroom exploration. It's a day filled with foraging, learning, feasting and fun!

**Fungi Fun Friends**

**Foray Fees:** \$25 for members registered & paid by Sept. 1<sup>st</sup>; \$50 at door, for non-members, and for members paying after Sept. 1<sup>st</sup>.  
(Membership fees: Individual \$15, Family \$20, Student \$10)

For more information, contact foray co-chairs: Dick Dougall, 412-486-7504, [rsdme@imap.pitt.edu](mailto:rsdme@imap.pitt.edu); John Stuart, 724-443-6878, [jstuart@nauticom.net](mailto:jstuart@nauticom.net)

**Signing and dating the release is an absolute requirement for attendance.** No refunds. Make check payable to: **Western PA Mushroom Club**. Mail check, registration, and membership form to: WPMC, 1848 Fairhill Road, Allison Park, PA 15101

Name 1 \_\_\_\_\_

Name 2 \_\_\_\_\_

Name 3 \_\_\_\_\_

Address \_\_\_\_\_ 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 \_\_\_\_\_



Some mushrooms reconstitute better than others. We find that *Grifola frondosa* (Sheephead) dries very well, so does the honey mushroom. In the case of morels and black trumpets, the drying tends to intensify the flavor. You can actually use less mushrooms. Although I have heard some people say they have gotten good results drying the horse mushroom, our experience is to the contrary. For us, they reconstituted poorly, they were leathery, didn't have the original flavor and floated on the surface of the liquid like marshmallows.

#### Which Dehydrator is Best For You?

All three of these dehydrators do a good job. Each has its own advantages and disadvantages. In my opinion, the decision of what to buy largely depends on your purpose.

If you are drying herbarium species, the Nesco - American Harvest would not be a good choice because of the non-adjustable space between the trays.

If you are drying edible species, then the decision is largely based on how many edible wild mushrooms you normally find. If you are just starting to collect and preserve edible mushrooms, maybe the Nesco would be best and it is by far the least expensive. If you find you need more space, you can buy an additional 4 trays and stack them.

As you learn and are finding more edibles, you might want to move up to the Excalibur. The Nesco unit with 4 trays has 4 square feet of drying area and the Excalibur has 15 square feet. The Cabela's commercial dehydrator has 28 square feet, which I think is way too much for the beginner mushroomer unless you are lucky and find a great many mushrooms.

Remember that if you get your mushrooms home and immediately prepare them and get them in the dryer, by the next morning you can put another batch in the dryer. There are times that we have 2 Nesco's, the Excalibur and the Cabela's all going at the same time, but that sure that doesn't happen every time we go out. Other times we just use the Nesco, American Harvest.

#### Dehydrating Versus Freezing

You need to do some experimenting to decide which mushrooms you want to dry and which you want to freeze. Dehydrated mushrooms last a lot longer than frozen mushrooms. It is pretty easy to get a couple years out of dried mushrooms, we don't recommend keeping frozen mushrooms near that long. Since this is about drying mushrooms, I am only going to say one other thing about freezing them. That is: never freeze mushrooms without first cooking them.



*Pictured above are 3 of my dehydrators. The large one on top is Cabela's, middle one is the Excalibur and bottom is the Nesco - American Harvest. From the top to the bottom of the photo is approx 6 feet tall. You can see dried mushrooms in jars and bags.*



\_red light at North Park Entrance, road name changes to Ingomar Road at this intersection, Turn left on Babcock Blvd. Follow the signs to the walk location.

**DIRECTIONS to Hartwood Acres:** 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.

Mushroom walks begin promptly at the designated time and place. Your walk leader will brief you on walk details and when to return. The walk identifier, at the end of the walk, will name and discuss the mushrooms found and answer any questions. You are responsible for bringing your own lunch, water, mushroom gathering paraphernalia, camera, notebook, compass, whistle, etc. Dress for the weather and for comfort. Most importantly, identify any mushroom you intend to eat very carefully. We are not responsible for the consequences of you eating the wrong mushrooms.

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*Editorial Note: I wanted to include the following news article on a mushroom poisoning that occurred in New York state in July. It came to my attention via the wpamushroomclub group message board. The mushroom in question was probably an Amanita bisporigera, which are common in western Pennsylvania. Please do a web search on this mushroom, learn about it, and recognize it on sight. There are lots of mushrooms that will make you sick but only a relatively few that will kill you. This is one of them.*

### Woman who ate wild mushrooms at NY rest stop dies

July 16, 2008

WHITE PLAINS, N.Y. - A woman who ate poisonous wild mushrooms nicknamed death angels that she found growing near a highway rest stop just outside New York City has died.

Westchester County's health department says Zoila Tapia found the pure-white mushrooms July 6 in a wooded area along Interstate 684 in Bedford, a town about an hour's drive north of Manhattan.

The 61-year-old White Plains resident was hospitalized after eating the mushrooms and died July 10. The mushrooms are among the prettiest but deadliest in the world and often are called the destroying angels.

The health department warns against eating mushrooms found in the wild because it's difficult to tell which ones are safe.

The state Department of Transportation has cleared the mushrooms from the rest stop.

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Information from: The Journal News, <http://www.thejournalnews.com>

### Scenes from Mushroom Mania Mycophagy (i.e. mushroom food) Pictures by various club members.

One of the most anticipated events of the Gary Lincoff Mid-Atlantic Mushroom Foray (Mushroom Mania) is what has become known as the "mushroom feast". A group of our club's cooking enthusiasts prepare a variety of mushroom "dishes"; the only rule is that everything must contain mushrooms. I have searched through the picture files, that some of our club members have so kindly submitted to me (*thank you; you know who you are*), and thought it would be fun to share some of them with you.



Western Pennsylvania Mushroom Club  
129 Grant Street  
Greensburg, PA 15601

Non-profit Org.  
U.S. Postage Paid  
Greensburg, PA  
Permit #1057

Return Services Requested

#### Club Officers

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