



WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

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SEPTEMBER / OCTOBER 2015

President's Message



Richard Jacob
WPMC President

Weren't the wet late spring and early summer amazing? Sure, it was not very good swimming pool weather, but what a lot of mushrooms! It was fun to spot all the colorful species that I've only seen in the guidebooks in the flesh on the forest floor.

Normally I have to hunt for Black Trumpets, but this year I was finding them growing at the edge of paths while walking through the forest. A week later I would take the same walk and find more. Did I mention Boletes? Again, I used to find one or two on a walk, but this year I'm finding multiple specimens from multiple species, which certainly makes identifying them much easier. And, of course, there were Chanterelles. Again, I was finding a mixture of species and, for the smaller red chanterelle, a lot more than in past years.

For many of the Saturday walks, we were finding over 50 species each week, which is a great variety. I have seen many great pictures of different species on the club's Facebook pages, so I hope some of these are submitted to the photo competition.

As I write, the summer has dried out, along with the mushrooms, so here's looking for a few rainstorms to keep things interesting. This year looks to be an El Niño year, so expect a slightly warmer and drier late fall and winter.

We were joined by a reporter and photographer from the *Pittsburgh Post-Gazette* at our Salamander Park walk in early July. The resulting article made the Saturday Magazine front page. You can read the article in this newsletter and see more photos on the web.

The WPMC is a member of two umbrella groups, the North American Mycological Association (NAMA) and the Northeast Mycological Federation (NEMF). Both organizations promote amateur and professional mycology and hold annual forays. I have recently received news that one of our founding members, John Plischke III, received the Northeast Mycological Federation Service Award for 2015. Congratulations, John!

Upcoming meetings include a cooking demonstration with Kate Lasky & Tomasz Skowronski from the under-construction Eastern European Kitchen "APTEKA" in September; Photography Contest results and Election of Officers in October; and, for the the final meeting of the year, the third "Pot Luck Dinner and Member Photos" evening in November.

The big event for the year is the Lincoff Foray and, as I have previously mentioned, it is going to be something special this year. Registration is still open. I am looking forward to the Friday walk in Cook Forest State Park and our two guest mycologists for the Saturday and Sunday events. I hope to see you in the forest or at the foray.

Countdown to the 15th Annual Lincoff Foray Continues!



Cook Forest Fire Tower



North Park Parish Hill

Friday, Sept. 18

A guided walk in Cook Forest State Park. Reserve a comfortable seat on our motor coach (\$45 includes lunch – either brown-bag or local restaurant buffet) leaving at 8 AM (sharp!) from the parking lot of the Swimming Pool at North Park. We'll travel to the Clarion, PA area and meet Gary Lincoff for a full day of mushroom hunting. The bus will leave to return to Pittsburgh between 4 and 5 PM. For those driving themselves to Cook Forest, we will rendezvous initially at Shelter 1, near the Ranger Station, then head up to the Fire Tower area. Pack a lunch.

For those new to this activity, it is recommended that you wear clothing and shoes appropriate to the woods. A hat, long pants and sleeves will help keep wood ticks off and poison ivy away. Experienced mushroom hunters generally carry a basket, knife, water bottle, compass, whistle and walking stick. Little waxed-paper bags, available through the club, help to protect fragile mushrooms in one's basket. You may also wish to bring a camera. We will walk, rain or shine, so bring rain gear if the forecast suggests it.

Saturday, Sept. 19

Our activities will be based at the Parish Hill building on Walter Road in North Park. Registration opens at 7:30 AM and registrants will receive a welcome gift. The Official Welcome begins at 8, with a description of the day's activities. From 9 to 11:30 AM there will be a number of guided mushroom-hunting walks in the area. Bring back interesting mushrooms and deliver them to the outdoor collecting tables for identification. Around noon, we'll break for lunch: you can bring your own, head over to any of numerous local fast-food places (2–3 miles), or enjoy a bowl of soup with us.

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Local enthusiasts take a walk on the wild side, mushrooming in the woods of Western Pennsylvania

July 18, 2015 — By Zachary Hudak
Pittsburgh Post-Gazette (reprinted with permission)

WHILE MOST PITTSBURGHERS have been complaining about the frequent rain this summer, local mushroom hunters have welcomed it.

Members of the Western Pennsylvania Mushroom Club generally find between 25 and 35 mushroom species on each of their weekly walks, but in June they found 63 on their ramble through Deer Lakes Park, which straddles Frazer and West Deer, said club officer La Monte Yarroll of Bethel Park. Mr. Yarroll is one of the club's mycologists, meaning that he can identify more than 500 mushrooms. "We've been adding one to two new species to the life list [for the area] every walk," he said.

The club, a member of the North American Mycological Association, meets almost weekly to find and identify local mushrooms. Those mushrooms, some of which are edible, play an important role in local ecosystems. Some help break down dead wood while others have a symbiotic relationship with plants. The club's more than 500 members simply enjoy finding and understanding them.

RIGHT: Dick Dougall, a mushroom Identifier with the Western Pennsylvania Mushroom Club, leads mushroom hunters up a steep embankment in Salamander Park in Fox Chapel.



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FORAY, continued from page 1

Saturday afternoon's program will include presentations by Gary Lincoff (author of the *Audubon Society Field Guide to North American Mushrooms*, *The Compete Mushroom Hunter*, *The Joy of Foraging*) and Michael Kuo (mushroomexpert.com, and author of *100 Edible Mushrooms*, *100 Cool Mushrooms*, *Morels*, and *Mushrooms of the Midwest*). Chef Tom Chulick (Back-door Café, Johnstown, PA) will demonstrate how to cook a wonderful mushroom dish. In addition, there will be book signings by Gary Lincoff and Michael Kuo, sales of books and mushroom related merchandise, and an auction of some unique and hand-crafted items. In late afternoon, Authors Lincoff and Kuo will lead a table-walk, discussing some of the mushrooms collected and identified. The afternoon will be capped off with Mycophagy, our traditional Mushroom Feast: several dozen mushroom dishes prepared by club cooks, utilizing either wild or cultivated mushrooms.

Science Sunday, Sept. 20

A day devoted to advanced mushroom identification techniques. We will have sessions on DNA barcoding, use of field reagents, identification keys, microscopy, and spore printing. And we plan to have some additional table-walks by Guest Mycologists Lincoff and Kuo. For those who register for Sunday, the day's presentations and other info will be included on a complimentary USB flash drive. Also, optional kits of field reagents and microscopy stains may be ordered when you register in advance for Sunday.

A registration form is included in this newsletter. It can be filled out and mailed with a check. Or you may register online through the WPMC website and pay using Paypal, which accepts credit cards as well as existing Paypal accounts. Club members pay a discounted registration fee. Non-members pay a registration fee that includes an individual club membership (with e-newsletter) for the remainder of this year and for 2016. Family membership and hard-copy newsletter options can be arranged during check-in.

NEW MUSHROOM ID PROCEDURES THIS YEAR!

This year we plan to do things a little differently with respect to mushroom identification. Instead of taking your mushrooms into Parish Hill, LEAVE THEM OUTSIDE AT THE MUSHROOM ID TENT. Under the direction of WPMC Mycologist La Monte Yarroll, mushrooms will be identified BEFORE they are taken inside for display. For each mushroom species that you find, please fill out a small ID slip, indicating where you found it and other important information. These new procedures will make it easier to organize the mushrooms, allowing more space for people inside the building, and providing a more helpful viewing and learning experience.

DID YOU BRING ENOUGH FOR EVERYONE?

Remember, if you bring a dish for the Mushroom Feast on Saturday, September 19, it doesn't have to contain mushrooms. But if it does include wild mushrooms, they must be approved in advance by a WPMC Identifier or Mycologist.

MAY I HAVE YOUR AUTOGRAPH?

Foray attendees who want to be sure of having their books autographed by either Gary Lincoff or Michael Kuo should consider purchasing them ahead of time. Copies may be purchased at any monthly WPMC meeting or through our website link to Amazon. Just click on "About the Club", then scroll down to "WPMC Amazon Store" and follow the link to browse through the books. If you use this method, rather than purchasing directly from amazon.com, WPMC will receive a portion of the sale.

WIN FABULOUS PRIZES!

Each \$1 donation to the Auction/Raffle on Saturday buys two chances to win one of many unique items, including hand-made ceramics, spectacular photographs, vintage print reproductions, and much more.

MUSHROOMING, continued from page 2



The Western Pennsylvania Mushroom Club found a large patch of Chanterelles minutes into a mushroom walk in Salamander Park in Fox Chapel July 11.

A mushroom is not strictly a fungus. What is generally thought to be a mushroom is actually the fruiting body of a fungus below it, whether in a plant or the ground. For that reason, some fear that mushrooming could damage ecosystems. But others say taking a mushroom “is like picking an apple off a tree,” said Barbara Ching, executive secretary of the national association.

Some mushrooms can be extremely dangerous to eat. Of the 8,000 to 10,000 in Western Pennsylvania, 50 percent cannot be eaten; 20 percent taste “halfway decent;” 2 percent are “choice edibles,” meaning that they are easily distinguishable and taste good; and then there are the 1 percent that “if you eat it, it’ll kill you,” said Dick Dougall of Shaler. He is an identifier for the local club; he can identify at least 100 mushrooms.

Mushrooms can have hundreds of toxins, with varying degrees of severity, said Frank Lotrich of Shadyside, the head of the club’s toxicology committee. The most common toxins found in mushrooms cause SLUDGE, or salivation, teary eyes, urination, heavy sweating, diarrhea and vomiting, he said. “If someone is not 100 percent sure [that a mushroom is safe to eat], they shouldn’t eat it,” he said.

Each summer, the club finds at least one destroying angel, a white symmetrical mushroom of the genus Amanita that is extremely deadly, Mr. Yarroll said. Some mushrooms of the same genus can be eaten, but, “Eating Amanitas is like playing Russian roulette with real bullets,” Mr. Dougall said. For deadly mushrooms, treatments are usually only successful within 24 hours of eating the mushroom, Mr. Yarroll said.

If you suspect you have eaten a poisonous mushroom, immediately contact your physician or the local poison control center and try to obtain a sample of the mushroom for examination. The national association can provide specialists who can help identify the ingested mushroom.

Technology eventually may make eating wild mushrooms safer. The local club is listing on its website all the species of mushrooms found in the area. Still, it will be some time before people can use their smartphones to safely distinguish between similar looking mushrooms, WPMC President Richard Jacob said.

DNA barcoding has become accessible to groups like the Western Pennsylvania Mushroom Club. When members find a mushroom they have not previously found in the area, they press a small piece of it onto a small piece of paper, leaving traces of its DNA. They then send the paper to a laboratory at Duke University in North Carolina to be identified. The club was the first to use the process, starting in 2012, Mr. Jacob said. “We’ve logged over 100 and gotten results from about 60,” he said.

The North American Mycological Association is a federation of 80 amateur mushroom clubs—representing about 1,500 members—throughout the country and in Canada without an official headquarters, said Ms. Ching, who lives in Ames, Iowa. As various clubs identify mushrooms, it allows them to compare notes and classify as many of the thousands in the continent as possible. They have documented more than 30,000, she said.

Despite the dangers of eating certain mushrooms, edible ones can have great nutritional value—if cooked. Some antibiotics, such as Augmentin, and statins, such as Lipitor, contain agents found in fungi, Dr. Lotrich said. Certain other mushrooms, such as the turkey tail, which can be found in Western Pennsylvania, are thought to be successful anti-cancer agents, “But often the most medicinal aren’t the best tasting,” Ms. Ching said. Others can taste sweet, such as chanterelles. They are yellow-orange, Dr. Seuss-like mushrooms currently in season in the area and are often eaten with ice cream, she said.

Some members of the local club begin as mere foragers or people interested mostly in mushrooms they can eat, said Mr. Dougall, who has been a member since 2000. “‘Is it edible?’ is their first question. Hopefully, they get over that,” he said. “I like to teach people about mushrooms,” said Mr. Dougall, who was the walk leader for a tour through Salamander Park in Fox Chapel last weekend. “We want to know what it is and where it belongs,” he said.

Others are merely enthralled by the fungi. “I just think they’re cool looking,” said Brian Johanson of Ross, a local club member.

Mr. Dougall retired as a mechanical engineering professor at the University of Pittsburgh around 2000 and teaches a class titled “Wild Mushrooms: A Nature Study” at Carnegie Mellon University. “My wife was looking for something for me to do,” he said.

“It’s a fantastic opportunity to be a citizen scientist,” Mr. Yarroll said.

NEW STUDY: Safe Mushrooms Cause Most Poisoning Cases

According to a study done at a European hospital and reported in the journal *Human & Experimental Toxicology*, most mushroom-related illnesses are caused by unsafe collection and storage of edible fungi, not by toxic ones.

Read more at the Human & Experimental Toxicology website:

<http://het.sagepub.com/content/34/7/718.abstract>



BOOK REVIEW

Mushrooms of the Midwest by Michael Kuo and Andrew S. Methven

Submitted by Richard Jacob

MICHAEL KUO IS well known for the excellent website <http://mushroomexpert.com>. In this field guide, Michael Kuo teams up for a second time with Andrew Methven, co-author of *100 Cool Mushrooms*. *Mushrooms of the Midwest* was written for amateur mycologists and mushroom collectors in the Midwestern states. The surrounding areas, like the northeast of America, are well served with local guidebooks, and this book aims to fill the Midwestern field guide void. There is a good overlap with western Pennsylvania species, even though the guide is not directly written for our part of the country. The vast majority of species common to our area are covered.

Mushrooms of the Midwest is split into six main sections: Introduction, Keys, The Mushrooms, Evolutionary Picture, Bibliography, and Glossary & Index. The book is a paperback and is printed on good quality stock with a reinforced spine and full color pictures. The picture quality is excellent throughout. The pictures include spore prints, microscopic images of spores or gill structures, close-ups of identifying features, and chemical reaction test results. The majority of the images are by the authors, with a few credited to other photographers. Many of the photographs were taken in the field, but there are also some scanned images of specimens.

INTRODUCTION: The first section, consisting of three chapters, gives an introduction to the field of amateur mycology. Unusual for a field guide, it goes into details about collecting specimens for scientific study and microscopy. The introductory chapter gives an overview of amateur mycology in the Midwest and the importance of collecting new specimens. DNA analysis, grouping and naming of fresh, well-documented specimens are all increasingly important as it becomes harder and more expensive to extract DNA from older specimens in herbaria, many of which are over 20 or 30 years old. The first chapter also covers local clubs and popular locations for mushroom hunting. The second chapter covers the collecting and documenting of mushrooms. There are notes on collection methods, spore prints, chemical testing, keeping a journal and preserving and storing specimens. The third chapter is a guide to using a microscope to study mushrooms, which, as the authors note, allows one to extend the hobby into the winter months. The guide covers equipment, chemicals and reagents, studying spores, creating a section for study and working with dried specimens. There is certainly enough information, and a little illustrated walk-through on how to prepare a section for study, to help you get started with microscopes, although the authors note that it can take some practice.

KEYS: The second section of the book has the identification keys, with 57 pages in total. Keys are sorted by mushroom spore color, by family e.g. Amanita or Lactarius, or by type e.g., cup or terrestrial-pored mushrooms. I have had good success using the keys to identify species with a few misses, which I will put down to my inexperience rather than the keys themselves.

THE MUSHROOMS: The third section (and the meat of the book) is the description of "The Mushrooms" sorted alphabetically by Latin species name. There are more than 500 species described and some additional references to species not in the book. Each



Paperback:
440 pages

Publisher:
University of Illinois Press;
1st Edition edition
(April 11, 2014)

Product Dimensions:
8 x 1.1 x 10 inches

entry includes the naming authority, notes on Ecology, Cap, Gills or Pores, Stem, Flesh, Odor & Taste, Chemical Reactions, Spores, Microscopic Features, and finally Comments. Descriptions of the different parts of the mushrooms are in plain English and use very little Latin, except for the microscopic descriptions; this makes it a lot easier for the amateur to read and understand. The descriptions are well written and the Comments section often points out a number of other species to compare them against.

OTHER SECTIONS: The next section is "The Evolutionary Picture," which is a table of family names and taxonomic arrangements. The table is in a state of flux, as the DNA revolution rewrites the tree, so it will be interesting to look back at the table in ten years' time. There is a short Bibliography & Works Cited section before the final Glossary & Index section. Glossary entries are capitalized and cover many of the microscopic terms, major fungi families, gill descriptions and a few Latin terms.

Very few common names are given for the species and only in the Comments section. I personally find it easy to remember the common names but much harder to remember the Latin names. One advantage of using common names is that they do not change when the Latin species name changes. The names in the book were correct at publication but some, like *Polyporus alveolaris*, which is now known as *Neofavolus alveolaris*, have already changed. However, this problem is not unique to this book.

As the mushrooms are organized by species name, this means that you have to have a pretty good idea of what family your specimen is from before looking at the book, or rather, you should use the keys to identify the prospects! The advantage is, of course, that if you know the family you can turn right to the relevant pages.

There are few edibility notes in the guide and it is noted by the authors that edibility is not the focus of the book. If you are interested in edible mushrooms, then read *100 Edible Mushrooms*, also by Michael Kuo.

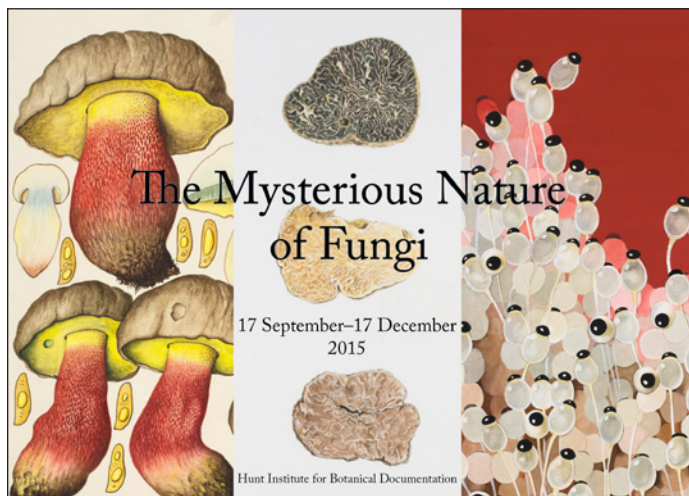
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The Mysterious Nature of Fungi

September 17 — December 17, 2015

Hunt Institute / Carnegie Mellon University

The Hunt Institute exhibition *The Mysterious Nature of Fungi* will feature a wealth of imagery from the Institute's Art and Library collections that illustrate the scientific and avocational inquiries that have furthered our understanding of these fascinating organisms.



We're All Invited!

What: Opening Reception

When: Thursday, September 17, 5:00-7:00 p.m.

Where: 5th Floor, Hunt Library (Frew Street), Carnegie Mellon University

The Hunt Institute for Botanical Documentation will present "The Mysterious Nature of Fungi" exhibition from September 17th through December 17th. This exhibit gives an overview of these mysterious organisms that are found almost everywhere on this planet and are the cause of both bliss and blight.

All WPMC members are invited to the Opening Reception on Thursday, September 17, from 5:00-7:00 p.m. At 5:30 p.m., the curators will give a short introduction to the exhibition.

In addition, WPMC President Richard Jacob will present "Mushroom clubs: Citizen science in action!" on Sunday, October 11, from 1:30-2:30 p.m., during Carnegie Mellon University's Cèilidh Weekend festivities.

OTHER HOURS

The exhibition will also be open to the public free of charge on Monday through Friday 9:00 a.m. to noon, and Sunday 1:00-4:00 p.m. (except November 22 and 26-29).

For more information, contact Hunt Institute at (412) 268-2434 or email huntinst@andrew.cmu.edu or visit huntbotanical.org.

BOOK REVIEW, continued from page 4

I think all of this means that *Mushrooms of the Midwest* is not suitable as a first or beginner's book. For visual people, the Lincoff Audubon guide makes a good starting point. Also, this book is aimed at people wishing to identify many different species of mushrooms, rather than just the edible and look-alike species. To be fair, the authors make this clear in the Introduction. It does make an excellent second or third book.

I really enjoy the pithy comments Michael Kuo makes on his website about the different mushroom families and species, but they are mostly missing from this guidebook. This is a shame because it makes the <http://mushroomexpert.com> website so much fun to read, but I can understand they are not desirable for a serious field guide.

Despite these very few shortcomings, I enjoy using the book. The picture quality and the fact that many times there are multiple pictures of a species make it really helpful for identifying specimens. I and many club Identifiers use the book for field identification, which is also proof of its utility. The extensive documentation of chemical reaction results and microscopy pictures expand "Mushrooms of the Midwest" beyond the typical field guide, and I am looking forward to learning more about microscopy over the winter months.

I highly recommend *Mushrooms of the Midwest* for those of you who want to move beyond the edibles, particularly if you have an interest in the scientific side of mycology.

IN THE NEXT NEWSLETTER: Read La Monte Yarroll's review of *100 Cool Mushrooms* by Michael Kuo.

WPMC Mycologist Receives NEMF Award

WPMC Mycologist John Plischke III served on the faculty of the 39th Annual Foray of the Northeast Mycological Federation, which took place at Connecticut College from July 30 through August 2. John received a certificate from NEMF "in recognition of your many years of service to NEMF and its associated mushroom clubs."



John Plischke III says that this year is tied for the most Black Trumpets he's ever seen. These went into the dehydrator for this year's Mushroom Feast on Saturday, September 19th.

What's Your Favorite Mushroom?

By Dick Dougall



IN THE TITLE of this article, I'm not looking for your favorite EDIBLE mushroom. Tell us about your favorite INEDIBLE you find walking in the woods, your yard, or your neighborhood. I have several that bring a smile to my face when I find them fruiting.

When I look in my mulch, I almost always find the Japanese Umbrella Inky, *Parasola plicatilis*. They are quite common, pretty, and very fragile. The Bird's Nest Fungi (both White Egg & Black Egg) are another group that I enjoy seeing in my mulch.

I always look at the Turkey Tails (both True & False) that we usually find on our club walks. They can be very pretty at times, with a variety of colorations. I still remember, during a walk in Mingo Creek Park one spring, I was surprised when I examined the underside of a "Turkey Tail" I had found. There were "gills" on the underside! It wasn't a Turkey Tail at all, but the Multicolor Gilled Polypore, *Lenzites betulina*.

My favorite mushroom this year is considered to be rather rare in our area. We've been finding it on most of our club walks during late June and most of July. It's a mushroom you won't find in most field guides, but it's quite easy to identify. It is a small, gilled mushroom with a cap about one inch in diameter. Its key characteristic is that it is completely black: cap, gills, and stem. John Plischke III says that it's brightly colored when young, but I've never seen that phase. It has no common name, but I have dubbed it "The Black Mushroom." Its feature that amuses me the most is its scientific name, *Inocybe tahquamenonensis*. Check out my picture of this mushroom.

Please send a list of your favorite inedible mushrooms, and why you like them, to me at mush2prof@verizon.net. If we get enough responses, we'll publish the list.



Botanical illustrations by Worthington George Smith (1835-1917)

Never Take Breakfast from a Shroomer!



photo © Cecily Franklin

Does a breakfast of scrambled eggs in the woods sound like fun? Think again! This is scrambled egg slime mold (*Fuligo septica*).

THESE are scrambled eggs...



The Key to Amanitas

By Cecily Franklin

SUPPOSE YOU'RE OUT foraging and you come across a mushroom which you think is an Amanita but you don't know the species. Which of the following do you do:

- A. Flip through all of the Amanita pages in your field guide until you find one that kinda looks like it;
- B. Bother your favorite WPMC Identifier or Mycologist for the umpteenth time to ask for the name of your mushroom;
- C. Refer to a mushroom key.

I am guilty of relying on A and B, but I highly recommend that you also give C a try. Michael Kuo, the Mushroom Expert, has constructed a dichotomous "Key to 113 Amanitas in the U.S. and Canada" at <http://mushroomexpert.com/amanita.html>.

"Dichotomous" means "divided into two parts", so the key gives two choices for each step. For example, the first step in Kuo's Amanita key is to determine whether or not the stem base features a sacklike volva. The second step is to determine whether the stem has a ring, and so on. To print out the entire key, including references, you would need 23 sheets of paper!

Using Kuo's key, I was able to identify these four Amanita species. Of course, Michael Kuo also recommends microscopic analysis to confirm your identification. And I still recommend asking your favorite Identifier or Mycologist.



The Destroying Angel has a prominent ring.



LEFT: Amanita banningiana has a distinctive volva or sac.



CENTER: Amanita flavoconia does not have a sac and leaves "yellow patches" on the stem.



RIGHT: Amanita volvata has a sac but no ring.



Walks & Forays 2015

Mushroom Walks 2015

ALL WALKS ARE ON Saturdays, beginning at 10am, unless noted otherwise. Please read carefully for any registration requirements or fees. For directions, updates and other details, visit our website at wpamushroomclub.org.

Sept. 12 Sewickley Heights Borough Park

Fluff Berger

Sept. 26 Raccoon Creek State Park, Beaver County

Dick Dougall

Oct. 17 Hens in North Park

John Stuart

Other Walks & Forays

SEPTEMBER 4 – 7

Connecticut-Westchester Mycological Association (COMA) Clark Rogerson Foray at Berkshire Hills Eisenberg Camp, Copake, NY.

SEPTEMBER 6 – 12

Ascomycetes, Waxcaps & the Fall Fungi of New England. Eagle Hill Natural History Science Seminar with Alan and Arleen Bessette, on the coast of eastern Maine.

SEPTEMBER 18 – 20

15th Annual WPMC Gary Lincoff Foray, Cook Forest State Park & North Park.

SEPTEMBER 18 – 20

MAW Annual Sequanota Foray at Jennerstown, Somerset County.

SEPTEMBER 20 / 2:00 pm

Fall Mushroom Walk with WVU Professor of Mycology Dan Panacione at the West Virginia Botanic Garden in Morgantown.

SEPTEMBER 24 – 27

The NAMA foray is hosted by the Asheville Mushroom Club and the Mushroom Club of Georgia at the YMCA Blue Ridge Assembly in Black Mountain, North Carolina. (Registration closed).

OCTOBER 3

Mushroom Mania / South Park Nature Center with South Park Naturalist

OCTOBER 3 – 4

Ohio Mushroom Society Fall Foray to be held in Wooster at the Ohio Agricultural Research and Development Center/Secrest Arboretum. For more information see www.ohiomushroom.org.

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

WALKS AND FORAYS CHECK LIST:

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

IMPORTANT WALK & FORAY INFORMATION:

TRY TO DIG UP three of the same species at different stages of development. Don't pick old mushrooms; leave them to drop their spores. You are responsible for not getting lost. If you have a tendency to wander off, stick like glue to the others. We won't wait for you, and we won't come to look for you. Don't take the identification of the person standing next to you; they might not know as much as you do. Only Club Mycologists and Identifiers should be used for advice. The Walk Leader will tell you when to be back at the walk starting place, where the mushrooms will be put on paper plates and the Walk Identifier or Club Mycologist will put names on only the mushrooms they know well. Take notes and pictures to help you remember the mushrooms. You should go home and check books yourself. Whether you decide to eat a mushroom is ultimately your responsibility alone.

NEVER EAT AN UNIDENTIFIED MUSHROOM

RECIPE CORNER

Wall Street Journal Recipe:

Lemon Rubbed Chicken With Asparagus & Mushrooms

Generous dashes of rosemary and thyme infuse the mushrooms in this dish with their woody fragrance.



Photo: Stephen Kent Johnson for
The Wall Street Journal

Total Time: 35 minutes Serves: 4

- ½ lemon, seeded and finely chopped, plus juice of ½ lemon
- 1 tablespoon finely chopped parsley
- 2½ tablespoons olive oil
- Salt and freshly ground black pepper
- 4 bone-in, chicken thighs (about 2 lbs)
- ½ pound asparagus, trimmed
- 2 cups morels or other wild mushrooms (about ½ pound), cleaned, trimmed and cut into bite-size pieces
- Leaves from 1 sprig rosemary
- ½ teaspoon chopped thyme leaves
- 1 tablespoon butter, cut into small pieces
- 3 cups watercress
- 1 tablespoon oregano, finely chopped

1. Preheat oven to 450 degrees and place one oven rack on top and another in the middle.

2. Make lemon marinade: In a medium bowl, combine chopped lemon, parsley and ½ tablespoon olive oil. Season with salt and pepper to taste.

3. Place chicken, skin-side down, on a baking sheet, and rub all over with marinade. Roast chicken on oven's floor until skin has browned, 10-15 minutes. Flip chicken, transfer to top rack and roast until meat cooks through, about 15 minutes more.

4. Meanwhile, on another baking sheet, toss asparagus with 1 tablespoon oil, salt and pepper. On a third baking sheet, toss mushrooms with rosemary, thyme and a pinch of salt. Top with butter, dividing evenly among mushrooms.

5. Roast asparagus and mushrooms on center rack until fork tender and lightly blistered, about 15 minutes. Remove vegetables from oven. Once asparagus is cool enough to handle, cut into bite-size pieces.

6. In a large mixing bowl, toss asparagus, mushrooms and their roasting juices with watercress. Season salad lightly with remaining oil, lemon juice, oregano, salt and pepper. Serve roasted chicken alongside asparagus-mushroom salad.

Help Keep Our Parks Clean!

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

Leave the parks cleaner than you found them!

WPMC Scholarships & Grants

WPMC HAS A 2015 Scholarship/Grant program to promote wild mushrooming by providing monetary support for educational events, projects, research, or mycological studies by individuals or institutions. Application forms are available on our website and may be submitted by any club member. Contact John Stuart at jons2art@comcast.net or 724-443-6878.



WPMC Mycologist La Monte Yarroll (seated) showed members how to prepare slides of mushrooms for study under a microscope at the July meeting. Photo by Adam Haritan

Club Mycologists

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

2015 Meeting Schedule

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

September 15 Kate Lasky & Tomasz Skowronski from the Eastern European Kitchen "APTEKA" Mushroom Cooking Demo

Learn about cooking tips and new mushroom dishes.

October 20 Photography Contest Winners and Election of Officers

Interested in being an officer of the club? Want to vote for the best candidate to lead the club forward? Then you need to be at this meeting! It will decide the leadership of the club. Also, remember to submit your photos by September 30 (see page 12).

November 17 Third Annual "Pot Luck Dinner and Member Photos" evening

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

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

Identifiers

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

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

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

WPMC Yahoo Groups:

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

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

WPMC Meetings

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

WPMC Newsletter

The newsletter of the Western Pennsylvania Mushroom Club is published five times a year: March/April, May/June, July/August, September/October, and November/December. Articles, photos, news items and other submissions should be sent to the Editor at least 6-8 weeks prior to targeted distribution. The Editor cannot guarantee that submissions will be included in the next newsletter. The Editor reserves the right to make spelling or grammatical corrections and may suggest content changes to the author. Material published in our newsletters may only be used in other non-profit publications with expressed permission and with appropriate acknowledgements.

NEWSLETTER PRODUCTION:

Cecily Franklin, Editor • Martha Wasik Graphic Arts Inc.

Send submissions to: cs4wpmc@gmail.com

Membership

Jim Wasik, Membership Chair

To date we have 543 members, of which 179 are new in 2015. Welcome to all of these New Members and to the 364 well-seasoned members. We thank you for your continued interest. You can tell that the WPMC is a family oriented organization, since 297 households comprise the 543 members.

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

Thanks, Jim Wasik

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

membership@wpamushroomclub.org or mail to:

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

NEXT MEETINGS:

SEPTEMBER 15 & OCTOBER 20 at 7:00 PM

WPMC Officers and Committee Chairs

BOARD OF DIRECTORS

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

COMMITTEES

CLUB E-MAIL CONTACT	Valerie Baker vbbaker8@hotmail.com	412-367-7696
CULTIVATION	Jim Tunney aminitam@hotmail.com	412-441-3958
DNA BARCODING	Richard Jacob richard@lostculture.net	
EDUCATION	Fluff Berger wfb Berger@comcast.net	724-251-9662
HISTORIAN	Joyce Gross jagart58@comcast.net	724-339-8547
HOSPITALITY	Shirley Caseman pbft3@yahoo.com	412-331-8823
ID BUTTON PROGRAM	Dick Dougall mush2prof@verizon.net	412-486-7504
LINCOFF FORAY	Barbara DeRiso barbaraderiso@gmail.com	412-252-2594
MEMBERSHIP CHAIR	James Wasik membership@wpamushroomclub.org	412-967-9359
MUSHROOM DISPLAY	La Monte Yarroll piggy.yarroll+wpmc@gmail.com	412-854-5684
MYCOLOGICAL RECORDING	Bob Lucas rnlucas@microspell.com	
NEMF FORAY	John Plischke morelbp@aol.com	724-834-2358
PHOTOGRAPHY	Rebecca Miller rmtreesplease@gmail.com	724-297-3377
PUBLICITY	Cecily Franklin cs4wpmc@gmail.com	412-781-6581
SALES	Jim Wilson mushroomjim4@email.com	724-265-2398
SCHOLARSHIP	John Stuart jons2art@comcast.net	724-443-6878
TOXICOLOGY	Frank Lotrich lotrichfe@upmc.edu	412-216-8508
WALKS & FORAYS	La Monte Yarroll piggy.yarroll+wpmc@gmail.com John Plischke III funji01@aol.com	412-854-5684 724-832-0271
YAHOO GROUPS MODERATOR	Mary Jo Smiley cmtp1@zbzoom.net	724-494-1468

T-Shirts Make a Great Gift!

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



The Button Program

WPMC HAS A PROGRAM to encourage club members to become more confident in their ability to identify the mushrooms they find. The name for this program is informally The Button Program (official name: The John Plischke III Award for Mushroom Knowledge). It has been in operation since 2009, and nearly 75 people have earned over 100 buttons.

Last Chance to Enter the 2015 WPMC Photo Contest

DEADLINE FOR SUBMISSIONS: SEPTEMBER 30, 2015

- Maximum of 5 entries per WPMC member
- Submit high resolution JPEG files up to 4 megabytes
- Email entries to Rebecca Miller at rmtreesplease@gmail.com

WPMC Photo Contest Rules:

You must be a member of the Western Pennsylvania Mushroom Club in good standing to enter. Club dues must be up to date.

Entry Divisions:

Pictorial:

Photos that illustrate the beauty and variety of fungi in form and color. Judging criteria include technical and artistic aspects.

Documentary:

Photos that portray key morphological characteristics for identification. Subjects may be shot in the field, laboratory or studio. Close-ups of single features and photomicrographs are acceptable. Accurate identification of the subject will be a consideration.

Judge's Option:

For photos which do not fit into the pictorial or documentary divisions. For example: fungi in an interesting situation, fungi with animals, people enjoying fungi.

FOR COMPLETE RULES VISIT:

wpmushroomclub.org/photo-galleries/annual-wpmc-photo-contest/



WPMC Goals

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



15th Annual Gary Lincoff Mushroom Foray

SPECIAL 3-day event: September 18, 19 & 20, 2015

LOCATIONS: COOK FOREST STATE PARK & NORTH PARK

FEATURING: **Gary Lincoff**, past-president of the North American Mycological Association (NAMA), the nation's best-known mushroom expert and author of the *Audubon Society Field Guide to North American Mushrooms*. **Michael Kuo**, author and principal developer of **MushroomExpert.com**, will join us as a guest speaker and mycologist. **Tom Chulick**, Executive Chef & owner of the Back Door Café in Johnstown will do a cooking demonstration.

For full descriptions of each day's events visit: www.wpamushroomclub.org/lincoff-foray/

Register for one, two or three days.

Friday, Sept. 18: Walk led by Gary Lincoff in **Cook Forest State Park**, an 8,500 acre old-growth forest in Cooksburg, Clairon County.

Saturday, Sept. 19: Walks, presentations, auction, book signing, sales, table-walk, mushroom feast. Parish Hill, Allegheny County **North Park**, Walter Road, Allison Park, PA 15101.

Sunday, Sept. 20: Science Sunday in **North Park**. Species identification (microscopes and reagents will be available), along with a program devoted to DNA-based identification of fungi.

PLEASE PRINT CLEARLY

TOTAL AMOUNT ENCLOSED: _____

Name(s) _____ Date _____

Address _____

City _____ State _____ Zip _____

Phone 1 _____ Phone 2 _____

E-mail (**PLEASE PRINT CLEARLY**) _____

Register & pay online: www.wpamushroomclub.org / Click on the Lincoff Foray tab. Choose the PayPal option.

Register & pay by check (payable to Western PA Mushroom Club): WPMC C/O Barbara DeRiso • 204 Woodcock Dr. • Pittsburgh PA 15215

For more info: Barbara DeRiso, Foray Chair: 412-252-2594 / Lincoff-Foray@wpamushroomclub.org

Select days/events you wish to attend. Indicate the number of persons for each item selected. All fees per person.

Friday, September 18 – Walk in Cook Forest State Park (meet at 7:45am in north park)

lunch option: A box lunch is offered for those who prefer to maximize their time in the forest.

Bus & Lunch (Returns to North Park at 6pm)	\$40 WPMC members	_____ Boxed Lunch	_____ Restaurant Lunch
	\$45 non-members	_____ Boxed Lunch	_____ Restaurant Lunch
Walk only: Transportation & lunch on your own:		_____ \$10 per person	

Saturday, September 19 – FORAY (includes light lunch & mushroom feast) NORTH PARK

_____ \$35 WPMC member _____ \$55 Non-members (includes admission & 2015-16 WPMC Membership)
 _____ \$15 Students (with ID) & children 11 to 18. Children 10 & under free.

Sunday, September 20 – Science Sunday (includes light lunch) NORTH PARK

_____ \$30 (members or non-members) Optional Kits \$17.50 each: In-field Chemical Test Kit Microscope Stain Kit

Registration & Release: signed & dated release form is an absolute requirement for attendance.

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 of its officers or members, 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 (if participant is under age 18, signature of parent or guardian)

Please print name CLEARLY: (INCLUDE NAMES OF CHILDREN UNDER TEN)

1 _____ 1 _____

2 _____ 2 _____

3 _____ 3 _____

4 _____ 4 _____

FOR ADDITIONAL NAMES / SIGNATURES, PLEASE INCLUDE AN EXTRA PAGE



Western Pennsylvania Mushroom Club

WPMC MEMBERSHIP FORM

2015

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

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

Members are entitled to:

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

Name (s) _____ Date _____

Address _____

City _____ State _____ Zip _____

Phone 1 _____ Phone 2 _____

E-mail (PLEASE PRINT CLEARLY) _____

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

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

Please return completed, signed and dated form (with check payable to Western PA Mushroom Club) to:

WPMC, c/o Jim Wasik, 70 Woodland Farms Road, Pittsburgh, PA 15238 e-mail contact: membership@wpamushroomclub.org

or visit www.wpamushroomclub.org to pay using credit card.

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

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

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

Western Pennsylvania Mushroom Club Release and Indemnification Agreement

This Release and Indemnification Agreement (the "Agreement") is entered into by and between the Western Pennsylvania Mushroom Club, as it is presently organized and may be later structured ("WPMC") and the undersigned Member (the "Member") on this _____ day of _____, 20_____.

WHEREAS, WPMC is a non-profit educational organization that has as its principal purpose the sharing of mushroom-related information among its members; and

WHEREAS, all officers, directors, identifiers and members serve WPMC in a voluntary capacity and receive no remuneration for their services; and

WHEREAS, in cases where WPMC charges a fee for its forays, walks, lectures and other events (collectively "WPMC Events"), it is doing so only to cover its direct costs and does not operate in a for-profit capacity; and WHEREAS, the Member understands that there is inherent and unavoidable risk in outdoor activities relating to hunting and consuming wild mushrooms. These risks include but are not limited to the dangers of hiking in difficult terrain, the possibility of misidentifying a wild mushroom, and the possible allergic or toxic reaction that some individuals may have to otherwise edible mushrooms.

NOW THEREFORE, the Member hereby agrees to the following:

1. The Member assumes all risks associated with WPMC Events. The Member expressly acknowledges that it is the Member's sole responsibility to hike safely and to determine whether a wild mushroom may be consumed.
2. The Member releases, holds harmless, and indemnifies the WPMC, its officers, directors, identifiers, and representatives from any and all liability relating to any injury or illness incurred by the Member or the Member's family members as a result of participation in a WPMC Event.

This Agreement shall be governed by the laws of the Commonwealth of Pennsylvania. If any portion of the Agreement is declared for any reason to be invalid or unenforceable, such invalidity shall not affect any other provision of the Agreement. This Agreement shall apply to all current and future WPMC events.

MEMBERS:

Signature (if Participant is under age 21, signature of Parent or guardian) _____ Please print name: _____

1 _____ 1 _____

2 _____ 2 _____

3 _____ 3 _____

4 _____ 4 _____