

# WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

#### Volume 12, Issue 4

#### INSIDE THIS ISSUE:

WPMC meetings	2
WPMC Walks	4
Photo contest guidelines	5
Lincoff Registration	8

The newsletter of the Western Pennsylvania Mushroom Club is published five times a year: March/ April, May/June, July/Aug., Sept./Oct., and Nov/Dec. Articles, photos, news items and other submissions should be sent to the editor at least 6-8 weeks prior to targeted distribution for the best chance of inclusion.

The editor cannot guarantee that submissions will be included in the next newsletter. The editor reserves the right to make spelling or grammatical corrections and may suggest content changes to the author.

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Club officers President — Todd Kaufmann Vice President — Jim Wilson



## Don't Miss the Lincoff Foray!

There is Still Time to Register September 22, 2012, Rose Barn - North Park Have you registered for the Gary Lincoff Foray yet? There is still time. Also, encourage your friends to join you. Activities include:

- Check-in, Walk Organizing (7:30 9:00)
- Morning mushroom walks (9:00 Noon)

Lunch on your own – pack a picnic lunch (**Noon – 1:00**)

Talk by Mycologist Gary Lincoff (1:00)

Cooking demonstration by Chef Tom Chulick (2:00)

Talk by Club Identifier Dick Dougall (2:00)

Talk by Mycologist Bill Russell (3:00)

WPMC famous mushroom feast (4:15)

Mushroom Identification (6:00).

Come early to check-in and join the mushroom walks. Stay late and enjoy the mushroom feast and identification Registering is easy. Just go to http://bit.ly/Lincoff2012 for registration form or use the registration form in this Newsletter. You can also use our website, www. wpamushroomclub.org, to register. Just click on the tab at the top of the page called "Lincoff Foray." There you can use a credit card or PayPal to register.

September/October 2012

Since it is after Sept. 1<sup>st</sup>, the cost of this all-day foray has gone up slightly. It is now \$35 for members. The cost of \$10 for students and children 11 to 18, and children 10 & under are free has not changed. The charge for nonmember is \$35 plus a WPMC membership fee of \$15 for individuals, families can all register under a \$20 family membership. **Note: these membership fees cover the rest of 2012 and all of 2013**.

For more information email: Lincoff-Foray@wpamushroomclub. org. Even simpler, call the Foray Chair, Dick Dougall (412-486-7504).

# Book Review

Kuo & Methven's 100 Cool Mushrooms

#### By Dick Dougall

This book is not for beginners. Michael Kuo and Andy Methven wrote this book for serious mushroomers who would be interested a reading some interesting information about a variety of mushrooms. They use latest scientific names of mushrooms exclusively. They use only metric measurement, i.e. mm and cm, in their de-

(Continued on page 11)

## **WPMC** Meetings

- September 18 DNA Analysis (Dr. Claire Burns, Assistant Professor of Biology, Washington & Jefferson College) Fungal barcoding is the use of specific DNA sequences to identify fungal species. Dr. Burns will explain how DNA barcoding works and its application to the study of fungi.
- October 16 Photo Contest Results (Rebecca Miller); Election of Officers; Awards; Open Forum

November 20 — Cooking Demonstration (Jeff Berkowitz) Back by popular demand, Jeff Berkowitz will prepare delicious mushroom dishes right before our very eyes. Attention all WPMC members who dry, freeze, or otherwise overstock wild mushrooms: Chef Jeff is soliciting mushrooms for his demonstration and will prepare a different recipe for each type of mushroom submitted. If you would like to contribute mushrooms for this culinary feast, please e-mail Jeff at intuitiveholistichealth@gmail.com.

### ICC meetings

October 10 — End of Year Pot Luck — Join us for our annual potluck dinner and final meeting of the year. Bring a covered dish to share and let's talk mushrooms.

Meetings are held the second Wednesday of each month, April through October, at 6 p.m. For more information call Bob Sleigh at 724-349-9173 or by e-mail him at ICCWPMC@comcast.net.

### **WGC Chapter meetings**

September 25 — Focus on Hens. The Washington/Greene chapter meetings are held from 6 to 7:45 p.m. at the Peters Township Library, 616 E. McMurray Road in McMurray, phone 724-941-9430.

For more information, call Brian and Bonnie Davis at 412-334-4069.

### In the Kitchen — Morel Mushroom Soup

#### For chicken stock

2 medium leeks, ends trimmed 4 pounds chicken wings, rinsed 3 quarts plus 3 cups cold water 2 carrots, cut into 1-inch pieces 1 large onion, cut into 1-inch pieces 6 fresh thyme sprigs 12 whole black peppercorns 2 bay leaves For wild mushroom soup: 1/2 tsp saffron threads 2 tblsp vegetable oil 6 tblsp minced shallots 2 tblsp finely chopped garlic 15 ozs morels, cleaned, trimmed and sliced 6 ozs white mushrooms, sliced 1/8 tsp curry powder 1/3 cup finely diced peeled carrot 1/3 cup finely diced peeled turnip 2 tblsp (1/4 stick) butter Preparation of chicken stock:

Cut off dark green tops from leeks and reserve for soup. Cut white and pale green sections lengthwise in half. Rinse any dirt from leeks with cold water. Cut halves into 1-inch pieces. Place in 8- to 10-quart pot. Add remaining stock ingredients. Bring to boil. Reduce heat to medium. Simmer for 2 hours, occasionally skimming foam from surface. Strain stock through fine sieve into large bowl. Chill stock until fat hardens on surface, about 2 hours. Spoon off fat and discard. Measure stock. If necessary, simmer in large saucepan until reduced to 8 cups.

### Preparation of Morel Mushroom soup:

Bring 1/2 cup stock to simmer in saucepan. Add saffron; set aside to steep. Heat oil in heavy large saucepan over medium-low heat.

Add shallots and garlic: stir 1 minute. Add 1/3 of wild mushrooms and all of white mushrooms. Sauté until mushrooms release liquid, about 8 minutes. Add curry powder; sauté until mushrooms are tender, about 4 minutes. Add saffron mixture and 6 cups stock. Simmer until mushrooms are tender, about 15 minutes, Remove from heat. Puree cooked mushrooms and 1 cup mushroom broth in processor until almost smooth. Return mushroom puree to saucepan with broth. Simmer soup 15 minutes. Season to taste with salt and pepper.

Sauté remaining Morels in butter over medium-high heat until tender, about 8 minutes. Season with salt and pepper. Ladle soup into 4 shallow bowls. Top with sautéed Morels and serve. 4 servings

## Fall mushrooms — summer mushrooms?

### **By Bob Sleigh**

Fall is known as the time of plenty for mushroom pickers, not because of the variety of species available, more so because of the quantity of certain species that can be harvested at this time of year.

Those who know me are already well aware of my passion for Grifola frondosa, commonly known as Hen of the Woods, Sheepshead, Maitake or any of a number of localized names. Fortunately for shroomers this often prolific and large sized fungi is not the only edible mushroom available in the fall.

With a spate of heavy rainfall, very large fruitings of other fall mushrooms can be found literally everywhere. Sometimes though, there are copious fruitings of late summer mushrooms available also. Mushrooms can fruit pretty much any time conditions are right for them and with the drier than normal late summer, heavy rainfall has prompted some of the summer shrooms to show themselves.

Among the more prevalent have been Chanterelles, Black Trumpets, and a couple different varieties of edible Lepiotas and Entolomas. The first two are fairly easy for even a novice to identify, but unless you have great confidence in your identification skills I would leave the Lepiotas and Entolomas to the experts.

It has been many years since I have seen such an expansive overlap of seasonal mushrooms; you just never know what Mother Nature is going to do in any given year.

I was already receiving reports of Grifolas fruiting in the third week of August, very early for a mushroom I usually pick in mid to late September through late October. In 2011 I witnessed multiple fruitings occurring nearly everywhere. I know of several trees that produced this delicious edible in numbers ranging into the teens. Fourteen and fifteen fruiting bodies around one tree was commonplace.

Another fall mushroom that can be prolific is the Horse mushroom (Agaricus arvensis), a very close relative to the common white button mushroom sold in stores and the smaller Meadow mushroom. If you have ever spent much time in the woods with me or have been to one of my



programs, you have no doubt heard me say that until you know what you are doing you should avoid eating white mushrooms.

This is for a very good reason; the deadliest mushroom out there (Amanita sp.) is all white and kills many people every year all across the globe. I won't get into specific species here as the experts can't agree on them either, doesn't really matter though; just don't eat Amanitas.

With that being said, there are two very easy ways to separate Agaricus sp. from the Amanitas. First of all Amanitas are all white including the gills and spores. Horse mushrooms will be all white except that the gills range from a light buff color when young, to pink and eventually chocolate brown when they mature. They will also have chocolate brown spores.

Another very obvious indicator of a Horse mushroom is the unmistakable sweet, pleasant scent described as that of Anise and/or Almonds. You have most likely seen these often growing

### WPMC 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. All walks & forays will be held rain or shine. Come early and socialize. All walks start on time, so if you are late we will already be in the woods. You can find last minute additions or changes at groups.yahoo.com/ group/wpamushroom club

September 8 10:00-12:00, South Park. Meet Harriet Yarroll and 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.

- September 15 10:00-12:00, Cooper's Rocks, West Virginia. Meet Joyce and George Gross. Meet at the main concession stand parking lot. That toll road 43 south of Uniontown is open and connects right to Interstate 68 so it's super easy to get to now.
- September 22 Gary Lincoff Mid Atlantic Mushroom Foray Don't miss it, register today! Rose Barn at North Park.

September 28-30 - 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 like black chanterelles, horse mushrooms, and Boletus separans. Details and registration form is on their web at www.mawdc.org

- October 6 10:00-12:00,- 10 a. m. - noon: Raccoon Creek State Park, Beaver County. Meet Dick Dougall. Meet in the Parking Lot by the Park Office. The entrance to Raccoon Creek State Park is located on the southwest side of Route 30 in Beaver County. Go to their website by Googling "Raccoon Creek State Park" for directions. Directions from Pittsburgh: Take I-376 W. Get off Exit 60A to merge onto US-22 W/U.S. 30 W toward Weirton. Then take the PA-18 exit toward Florence/Burgettstown. Turn left onto PA-18 N. PA-18 passes directly through the park.
- October 13-10:00-12:00, Hartwood Acres. Alleahenv County. Meet Barb DeRiso and Todd Kaufmann at the parking lot in front of the Mansion (on the opposite side of the park from the Performance Center). 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.
- October 13- 14.– Join the OMS for their Fall Foray - Fall Foray at Dawes Arboretum. Gary Lincoff will serve as guest mycologist. See their web site for more information. www. ohiomushroom.org

For all walks and forays, bring water and lunch. Dress for the weather. Bring basket, wax or paper bags (no plastic) to keep mushrooms separated, whistle, compass, chair, hand lens, insect repellent, cell phone, and books for identification. Also bring a knife to dig up mushrooms for identification or to cut edibles off to keep them clean. Try to dig up 3 of the same species at different stages of development.

Don't pick old mushrooms; leave them to drop their spores. Bring your membership card and a friend or two. You are responsible for not getting lost, if you have that tendency stick like glue to others. We won't wait for you, and we won't come 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 that 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 only your decision.

### Indiana County Chapter Walks

- September 15 9 a.m. Game Lands 185 near Spruce, Pa. Meet Bob Sleigh
- September 28-30 All weekend — SB Elliot State Park. For more information, call Bob at 724-349-9173 or email iccwpmc@comcast.net.
- October 20 9 a.m. Blue Spruce Park. Meet Bob Sleigh at the first parking area after you pass the ball fields.

## Photo contest guidelines

- Eligibility: The contest is open to ALL club members.
- Entry Divisions Pictorial: This division is for single photos that illustrate the beauty and variety of fungi in form and color. The objective is a photo suitable for display or illustration in a fine book. Judging criteria include consideration of both technical (focus, depth of field, exposure, lighting, color, absence of distracting elements) and artistic (composition, color, background, lighting) aspects.
- **Documentary:** For single photographs especially suited as illustrations in a field guide or monograph, or for use in a lecture. Emphasis is placed on portrayal of key morphological

characteristics such that the usefulness of the image as an identification aid is maximized. Subjects may be shot in the field, laboratory or studio and freedom to process, manipulate, or orient the specimen in any desired manner to achieve the goal. Close-ups of single features and photomicrographs are acceptable. Judging criteria will be the same as in the Pictorial category but they will be of secondary importance to the overall mycological utility of the photo. Accurate identification of the subject will be a consideration.

Judge's Option: For photos which do not fit into the Pictorial or

Documentary divisions. Examples include fungi in an interesting situation, fungi with animals, people enjoying fungi.

#### field, laboratory or studio and the photographer has complete freedom to process, manipulate, or orient the specimen in any desired manner to achieve the goal. Close-ups of single features and photomicrographs Subject material For Pictorial and Documentary, organisms from the Myxomycota (slime molds) and the classes Basidiomycetes and Ascomycetes of the Eumycota ("true fungi") are eligible.

For **Judge's Option**, nearly anything goes, so long as the theme relates to fungi, and fungi are a key element of the photograph.

Deadline for Submissions: September 30, 2012. Maximum of 5 Entries per WPMC member. Please email entries to Rebecca Miller at rmtreesplease@ gmail.com

## Fairy Rings — Dark Forces at Work?

Centuries ago, the sudden appearance of a circular pattern of mushrooms in people's soil had them believing that evil forces were in the making. Fairy rings were thought to be formed by a variety of dark forces such as shooting stars, lightning strikes as well as being created by witches. These beliefs were still in existence well into the 19th century.

The English believed that fairy rings were where fairies came to dance and celebrate, the mushrooms of the rings were used as stools for the fairies to recuperate during the evenings festivities. One European legend tells of the origin of these rings as being burned into the soil by a sleeping dragon's tail.

As with many legends a great many of these tales share a common theme of bad luck or misfortune befalling any poor unfortunate soul who was unlucky enough to stumble into one of these rings.

Misfortune could come in the form of disease, bad luck, or even being captured and becoming a slave to the fairies within their underground realm. Many farmers were reluctant to have their animals graze within these rings as it was believed to sour the milk of their herd.

Although most beliefs associated with fairy rings tend to be on the dark side, some believe that building their home in an area that had fairy rings would bring good luck to the family that settled there, try that one



on your neighbour today and see what kind of a reaction you can get.

Some believed that the fairy ring was the spot where fairies had chosen to bury their treasure, one catch, you needed a fairy to obtain the treasure. When dew formed on the outer area of grass, young maidens would use this moisture in love potions or as a remedy for complexion problems.

Information courtesy of www.foodreference.com

## **Guest Mycologists to Present Programs**

The mycologists coming to our Foray are an outstanding group. This is just a brief listing of their backgrounds and accomplishments. Hopefully it is enough to convince you to attend this foray on September 22, 2012.

**Gary Lincoff** is again the principal mycologist at the Mid-Atlantic Mushroom Foray. Gary

wrote the *National Audubon Society Field Guide to North American Mushrooms,* one of the biggest selling mushroom books of all time. Gary has recently published a book, *The Complete* 



Mushroom Hunter, An Illustrated Guide to Finding, Harvesting, and Enjoying Wild Mushrooms. Gary's insights about edible and poisonous mushrooms, picking urban mushrooms, mushroom recipes, and his experiences with wild mushrooms in various cultures around the world make it a delightful read. Gary has his own section on the Northeast Mycological Federation's website. It covers talks on Gary's world-wide travels, much help for beginners, info on toxicity, and a scientific article on DNA classification of mushrooms coauthored with Michael Wood. The address is: www.NEMF.org; click

on the Menu tab.

Gary is a past-president of the North American Mycological Association and chairs the awards program for that organization. He is in high demand as a speaker for mushroom organizations all over North America. He has traveled the world studying mushrooms and their relationships with the local culture. We are extremely fortunate to have him come to our foray for the tweffth time.

**Bill Russell** has been hunting mushrooms in Pennsylvania for

nearly a half century. In his book *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic*, he presents 100 mush-

rooms in a clear informative style. This is one of the most popular books sold by the WPMC since it was published. He is an active member of the Central PA Wild Mushroom Club and has given talks and workshops throughout the Northeast. Bill's website www. brmushrooms.com is about his activities and a variety of useful mushrooming information. An outstanding feature is the links from his website to a wide range of other mushroom websites.



Bill's talk: "Hidden Treasures—Obscure Edible Wild Mushrooms of PA and the Mid-Atlantic" focuses on many good edible mushrooms that are outside the normal list of edibles. He stresses caution in trying these because bringing out the best flavor requires special cooking techniques.

John Plischke III is First Vice President of NAMA and a Life Member of WPMC. John has been a speaker and identifier for numer-

ous mushroom clubs across the US and Canada. He is the author of *Morel Mushrooms and Their Poisonous Look A Likes* and *Good* 



*Mushroom, Bad Mushroom.* He is the recipient of 80 national and regional awards for his mushroom photography. He is Chairman of the Fungus Section of the PA Biological Survey.

John will lead a morning walk at the foray. However, his most valuable job will take place when he leads the guest mycologists, club mycologists, and identifiers in placing names on all the mushrooms found on the walks. This is a mammoth job; we are expecting to have about 200 different species brought in for identification.

### WPMC Earns Recognition

The WPMC was among several organizations who joined the Penn State Master Gardeners at their "Garden in the Parks" event on Aug. 18, 2012.

They are to be congratulated on winning 1st place in the Search for Excellence Program for Demonstration Programs at this year's Pennsylvania Master Gardeners Conference. Our booth was most popular with a constant flow of interested attendees who were fascinated by the 32 different species of mushrooms that we had on display from the walk we had earlier in the morning.

From left: Jim Tunney, Jim Wasik, Barbara DeRiso and Todd Kaufman.



## Digital Photography topic at August meeting

Just in time for the Lincoff Foray and the WPMC photo contest, experts from Ritz Camera gave a presentation on macro photography for great close-ups.

Joyce Gross got photography tips from Phil Mackes, Manager of the Ritz Camera store at Waterworks Mall, during the August 21 meeting.





## Wildlife artist speaks at club meeting

Wildlife artist Sheree Daugherty shared her artistic talents with the Western Pennsylvania Mushroom Club at the July meeting.

### Bits and pieces of WPMC news

### **New Officers**

John Tadler has resigned as president and the office has been filled by our vice-president Todd Kaufmann. Todd has appointed Jim Wilson as the vice president.

### Take us for a Walk

If you want to lead a mushroom walk in your area, we would be glad to come. Find a place to have a walk and scout it out.

If it is a park or nature area, make sure we are permitted to

collect mushrooms there.

Call our Walk & Foray Chairman, John Plischke III at 724-832-0271 or email fungi01@aol. com He will put the walk on our schedule. Club Identifiers will help with the identification.

### The 12th Annual Gary Lincoff Mid-Atlantic Mushroom Foray

### Saturday, September 22, 2012

**Featured speaker will be Gary Lincoff**, author of the *Audubon Society Field Guide to North American Mushrooms*. Gary, Past-president of the North American Mycological Association (NAMA), is the nation's best-known mushroom expert. He's a charismatic and entertaining speaker and makes learning about mushrooms fun and interesting. His end-of-the-day table-walk discussions are not to be missed. Join us for an exciting day of fungi, fun, friends and mushroom exploration — a day filled with foraging, learning, and feasting . . . but most of all, *fun*! **Program**: Guided morning & afternoon mushroom walks; guest mycologists: Gary Lincoff, Bill Russell and John Plischke III; cooking demonstration; mushroom feast: our club cooks prepare a real treat, with *dozens* of unique mushroom dishes to delight your taste buds. This all-day foray will be based at *Rose Barn,* in North Park, 10 miles north of Pittsburgh, PA. Morning and afternoon walks will be conducted in North Park and in other woodlands nearby. The habitats for these foray walks have resulted in well over 100 species found each year. Identification of species found will be led by John Plischke III.

#### Admission:

- ▶ Until September 1<sup>st</sup> the fee is \$30 per person for WPMC members
- Members pay \$35 per person at the door
- Non-members pay \$35 per person plus the 2012 membership fee (\$15 for an individual for \$20 for a family). After September 1<sup>st</sup>, membership fee is for 2013.
- Students (with ID) and children 11 to 18 are \$10 each. Children 10 & under free

(Please note: signing and dating the release form is an absolute requirement for attendance.)

#### To register and pay by check:

- Make check payable to: Western PA Mushroom Club
- Mail check and registration form to: WPMC, 70 Woodland Farm Road, Pittsburgh 15238.
- New members: please include membership application and 2012 dues.

#### To register and pay online:

- ▶ Go to the club website: http://www.wpamushroomclub.org
- Click on the 2012 Foray information.
- Choose the Paypal option (you may pay either using a credit card or a Paypal account).
- ▶ You will receive a release form to sign at check-in.

### **Registration & Release**

Name 1	Name 2
Name 3	_
Address	_ City/State/Zip
Phone	_E-mail
the Western Pennsylvania Mushroom Club,	he risks, and agree to release, hold harmless, and to indemnify and any of its officers or members, from any and all legal re- ed by myself or my family during, or as a result of, any mush- peting or dining sponsored by the club.
Signature	Date:
Signature	Date:
Signature	Date:
For more information, contact Foray Ch Email: Lincoff-Foray@wpamushroomclub.org	nair: Dick Dougall (412) 486-7504,

WESTERN PENNSYLVANIA MUSHROOM CLUB NEWSLETTER

### 2012 Membership Application Western Pennsylvania Mushroom Club

The purpose of the Western Pennsylvania Mushroom Club is to promote the enjoyment, study, and exchange of information about wild mushrooms. Anyone who has an interest in wild mushrooms is welcome to become a WPMC member.

Members are entitled to:

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

Name:	Date		
Address:			
City:	State:	Zip:	
Phone:			
E-mail:			
(please print in plain block lettering or attac	h address label)		
Annual dues: - \$15 Indivi	dual, - \$20 Famil	y, - \$10 Student – Full Time	
Dues enclosed: \$			
Please return completed, signed and dated form	(with check payable to W	Vestern PA Mushroom Club) to:	
<b>WPMC, c/o Jim Wasik,</b> e-mail contact: WPMC.membership@	<i>y</i> gmail.com	oad, Pittsburgh, PA 15238	
visit www.wpa	or mushroomclub.org to pay	vusing credit card.	
Release form signed in 2012 will be ment)	e in effect until termina	tion of membership. (Please return with pay-	
Normal Meeting Location:			
Beechwood Farms:			
Indiana, PA:			
Washington County:			
Beginning in 2011, the WMPC Newsletter w white by US Postage. Newsletter Options: Electronic (e-mail): Hardcopy (US Postage) Future WPMC Information: Electronic (e-mail): Hardcopy (US Postage)	will be available in full	color electronically by e-mail or in black and	

### 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



#### (Continued from page 1)

scriptions. They have almost no information on edibility or toxicity of the mushrooms they discuss.

Based on this information, you might wonder what this book has to merit your reading it. I think that very flexible. Some are very the book will be enjoyable to people who are getting serious about increasing the number of mushrooms they can identify. This would be club members who have earned their 50 or 75 ID button. and are aiming for well over 100. It is well written with interesting and humorous facts about the mushrooms discussed. Each mushroom has a picture page and a page of comments and descriptions. It is probably best enjoyed by taking a few minutes to read

### **Book Review** continued

about several mushrooms between other activities. I enjoyed the book very much.

cur in our area. The criteria for selecting the "Cool Mushrooms" is beautiful, and some have interesting stories like the "Iceman Mushroom." A set of mushrooms showing Kuo and Methven's wit labels them "Uncle Fester's Lawn Decorations." It starts with mushroom #19, Camarops petersii.

Not all mushrooms are rare or unusual. About a third, if not more, can be found in Gary Lincoff's Audubon Field Guide. The Split Gill and Violet Tooth Polypore are included. Some of my favorite mushrooms in the book

are the Gilled Polypore, Lenzites betulina, Tree Volvariella, Volvariella bombycina, and Ceramic Most of the 100 mushrooms oc- Parchment, Xylobolus frustulatus.

Some other mushrooms in the book motivated me to try to find them. The first is the strikingly beautiful Orange Pinwheel Marasmius. Marasmius siccus, which is on the book's cover. A second is Aleurodisccus oakesii. This is a mushroom that is only a few millimeters wide, but Kuo says he can spot it from twenty feet away more easily than from two or three feet. The reason for this is the way it distorts the outer bark of oaks and other hardwoods.

Give the book a try if you want to learn some deeper facts about a variety of cool mushrooms.

## Fall mushrooms — summer mushrooms?

#### (Continued from page 3)

under pine trees in yards and parks near where you live. One more word of caution, Amanitas will grow right alongside other mushrooms, so in your haste to pick a bounty of edibles be very careful and check each specimen to avoid mixing up a deadly species with your edible treasures.

If in doubt throw them out. You are ultimately responsible for what you put in your mouth no matter who tells you something is good to eat.

Two other mushrooms that have yet to really get going so far this fall are the Honey mushrooms (Armalleria mellea) and Blewits (Clitocybe nuda). Blewits are a cold weather mushroom that is normally found in October and November in Pa., although this year who knows.

Honey mushrooms are most often called Popinkies or just Pinkies around my area and are a great favorite among the older generation, particularly those of Slovakian descent. They can be found in great quantities growing on dead and rotting wood.

There are some specifics to identifying them and I would suggest that you enlist the aid of an experienced picker to learn what to look for. This is another mushroom that has a deadly look-a-like and is



also known to cause gastro intestinal upset in some people.

This all may sound a little scary, hopefully just enough to keep you aware and paying attention to details. With some common sense and a little education picking and eating mushrooms is much safer than driving to work everyday.

Be safe, have fun and get out there and enjoy the bountiful fall Mother Nature is providing us with. Like the commercial says, it doesn't get much better than this.

#### WESTERN PENNSYLVANIA MUSHROOM CLUB

202 Wadsworth Dr. Glenshaw, PA 15116

President Todd Kaufmann 443 Biddle Ave. Pittsburgh, PA 15221 toddkaufmann@gmail.com 412-304-1471	Vice President Jim Wilson 160 Creighton Russelli Tarentum, PA 15084 Mushroomjim4@email 724-265-2398	on Rd. 20 P com ba	<b>Freasurer</b> Jarbara DeRiso 04 Woodcock Drive Vittsburgh, PA 15215 arbaraderiso@gmail.com 12-252-2594	Recording Secretary Cecily Franklin 216 Farmington Rd. Pittsburgh, PA 15215 cs4wpmc@gmail.com 412-781-6581	Joh 374 Git Jor	orresp. Secretary nn Stuart 4 Old Babcock Tr. osonia, PA 15044 ns2art@comcast.net 4-443-6878
Committees						Club Mycologists
Club E-Mail Contact Valerie Baker contact@wpamushroon club.org. Cultivation Chair Jim Tunney aminitam@hotmail.com 412-441-3958 Education Chair Fluff Berger Wfberger@comcast.net 724-251-9662 Historian Joyce Gross jagart@verizon.net 724-339-8547 Hospitality Chair Shirley Caseman pbft1@verizon.net 412-871-0185	724-349-9173 Membership Chai Jim Wasik wpmc.membership com 412-967-9359 Mid-Atlantic Fora	napter i.net r @gmail. / Chair n.net y qi.chi.il.	NEMF Foray Chair John Plischke Newsletter Editor Ginny Sleigh iccwpmc@comcast.net 724-349-9173 Photography Chair Rebecca Miller rmtreesplease@gmail.com 724-297-3377 Program/Publicity Chair Cecily Franklin (See Recording Secretary) Sales Chair Jim Wilson See Vice President Toxicology Chair Frank Lotrich lotrichfe@upmc.edu 412-216-8508 Walk & Foray Chair	<b>Web Master</b> Joe Luzanski Pastpresjml@ wpam	izon.	Robert Boice blgym@msn.com 724-446-0524 Kim Plischke ladiebugzkp@aol.com 724-832-0271 John Plischke III (see walk & foray chair) La Monte Yarroll (See Mushroom Display) Dr. Fred Schrock Indiana, PA Jim Tunney (See Cultivation Co- chair)
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(See Corresp. (See N	ougall Joe Luzanski lid- (See Webmas- Poray ter)	Jack Bake vbbaker8@ mail.com 412-367-76	hot- (See Mid-Atlantic Foray Chair)	(See Historian) (See	Lucas Mycolog order)	John Stuart ical (See Correspond- ing Secretary)