2008 Gary Lincoff Mid-Atlantic Mushroom Foray
September 20, 2008

Article by Dick Dougall

Whether you are a beginning mushroomer or long-time mushroom enthusiast, the Gary Lincoff Mid-Atlantic Mushroom Foray is the best way to expand your horizons. This all-day event on September 20 will take place in the North Hills of Pittsburgh, PA. The activities will be centered at Parish Hill in Allegheny County’s North Park. (For MapQuest directions to the park and a park map, go to the website: www.county.allegheny.pa.us/parks/npfac.asp.)

People registering for the foray will receive a packet of detailed directions and list of events. To obtain a registration form, find the form in this newsletter or go to the club’s website: www.wpamushroomclub.org.

This major event of the Western Pennsylvania Mushroom Club gathers about 150 club members and guests in one location at the same time. There are limitations on the number of people that can be handled at the facility. Therefore, it is important to get your registration in promptly. The cost of the event is $25 advance or $50 at the door (membership not included).

Events

- Morning & afternoon guided mushroom walks in the local area (During previous forays, walk leaders and identifiers have discovered a wide variety of productive mushroom habitats.)
- Informative talks by nationally recognized mycologists. (Gary Lincoff’s talk has always been a highlight of the foray.)
- Mushroom cooking demonstration by Tom Chulick, Executive Chef of the Back Door Café in Johnstown, PA.
- Mushroom feast by club cooks who have consistently supplied a wide variety of dishes featuring choice wild edible mushrooms
- Mushroom identification by expert and club mycologists. A display of over 100 identified species is typical. Gary Lincoff does a table walk in which he comments on the various mushrooms that were found.

Schedule

- Registration starts at 7:30 AM.
- Program begins promptly at 8:30 AM.
- Morning walk groups leave at 8:45 AM
- Lunch on your own from noon to 1:00 PM.

Continued on Page 4, see "Mushroom Mania"
President's Corner
By John Stuart

We have a simple question with a not so simple answer. The question is - What characteristics make up a genus and how do you recognize it in the field? Or can you recognize it in the field at all without the help of microscopy, stains, or DNA analysis. The binomial nomenclature of Elias Fries is being replaced by a cladistic higher level phylogenetically based classification system brought about by an explosion of molecular data. DNA "barcode" are being used to separate species. Most field guides are oriented to species, with limited or no attempt to give generic characters. Largent, et al, put together a series on How to identify mushrooms to genus (vols. I - VI, 1977-88) and Volumes I and II are based on macroscopic features only. This is now very old fashioned and out of date but being able to recognize certain mushrooms by eye, using no special equipment still has a timeless appeal for the amateur mushroom who enjoys foraging in the woods and fields. With this in mind and knowing that the mushroom doesn't care what you call it, as long as you can recognize it, we have gone ahead and put together a course that will be on macroscopic features that allow you to identify many of the genera that are commonly found locally. By spreading out the work load through several club members we have scoured the literature in multiple field guides and internet sites to glean as many nuggets of helpful information as we could. This is in no way a scholarly endeavor but rather an attempt to give the amateur club member a little push further down the road of mushroom identification. So if you want to know which genus has an astonishing ability to revive in water, or leaves a waxy residue on your fingers, or is immediately recognizable by the matted white mycelium around its base, or is distinguished by mottled gills with a hand lens, or has a scaly cap, brown spores and is found on wood, or has a cap which splits radially with ridiculous ease, or many other pearls of identification wisdom please come to the Fern Hollow Nature Center for an all day workshop on September 6, 2008. There will be a terrific handout, lunch, and even a small introduction to microscopy. On September 7, 2008 we will also be putting on a 3-hour "Introduction to Mushrooming" course for the beginner covering a lot of very interesting information on mushrooming in general, how and where to hunt them, what toxic species to avoid, what are some of the best edibles and the rules to follow to keep you out of trouble. Hope to see you there. Editor's note: See page 4 for registration details.

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: talks, meetings, species lists and Java data miner among other things. 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 or mail to 129 Grant St, Greensburg, PA 15601

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 Doreseyville. Please see their website (www.awsp.org) for directions and other information.

July 15: Craft Workshop with Joyce Gross, Workshop Chair. Did you know that some mushrooms can be used as a component in homemade soap? Come to this workshop and learn more about the process.

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.wpmushroomclub.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.

July 19 - 10:00-12:00  Chantrella Mania at North Park, Allegheny County. Meet Valerie and Jack Baker at Deer Browse #2 pavilion beside the Swimming Pool parking lot. A picnic will follow the walk. Last year this spot produced beautiful chanterelles. There were also a good number of boletes and other species. You never know what the season will bring, but it could be very good again. 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.

July 19-20 - Dawes Arboretum, Meet the Ohio Mushroom Society for their Summer Foray near Newark, Ohio. Walt Sturgeon has told us this is an excellent place to find mushrooms. For further info check their website at: www.ohiomushroom.org

July 26 - 10:00-12:00  North Park, Allegheny County. Meet John Stuart and LaMonte Yarroll at the intersection of Babcock and Pearce Mill Road near Beaver Shelter. North Park has a variety of habitats; we always find mushrooms here. Directions below.

July 31 - August 3 - the 32nd ANNUAL NORTHEAST MYCOLOGICAL FORAY. The Connecticut Valley Mycological Society takes pleasure in inviting all mycophiles to join them at the Samuel Ristich Foray - at Connecticut College in New London, CT. See their website for details. http://www.nemf.org

August 2 - 10:00-12:00  Harrison Hills Park, Allegheny County. Meet Joyce and George Gross. Pick up PA Route 28 towards Natrona Heights (Allegheny Co. Belt System [red, green, yellow or blue]), PA Route 910, Route 356, PA Turnpike [Exit 48 - Allegheny Valley], or Interstate 270-Route 422. Get off Rt. 28 at Exit 16 (Millerstown/Freepoint) and turn right if you've been traveling northbound, or left if traveling southbound, onto Route 908 for approximately 0.8 mile. You will come to a flashing red light at an intersection of a four-lane highway. Turn right (Freepoint Rd.) and get into the left-hand lane. The entrance to Harrison Hills Park is 0.8 miles on the left, just beyond the Harrison Hills Fire Dept. (large, single story buill building) and Harrison Hills Chiropractic on the right.

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 15 - 10:00-12:00  Regional Environmental Education Center, Boyce-Mayview Park, Upper Saint Clair. Fee: $15 or $10 for mushroom club members with a current membership card. John Plisckhe 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

August 23 - 10:00 - 12:00  Hartwood Acres, Allegheny County. Meet Glenn Carr at the parking lot in front of the Mansion (on the opposite side of the park from the Performance Center). We will hunt mushrooms and help you identify them. 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

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

September 6-7 Join the West Virginia Mycological Association at Greenbrier State Forest in Lewisburg. Walt Sturgeon will be the taxonomist again this year. For more information, please email Shelly Conrad at geezerex@aol.com. Or check their website at: www.wvmushroomclub.org

Continued on Page 10, see WPMC News, Walks
Mushroom Identification Courses

By John Stuart

We are presenting these courses in conjunction with Fern Hollow Nature Center.

The Mushroom Identification to Genus, a 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.

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.

Pre-registration is required for the mushroom workshops. To register call John Stuart at 724-443-6878 or e-mail at jstuart@nauticom.net. Checks should be made out to WPMC and mailed to WPMC, 1848 Fairhill Road, Allison Park, PA, 15101.

Any questions or comments about Fern Hollow Nature Center or if you would like to become a member, please call 412-741-6136 or visit www.fhnc.org

Directions to Fern Hollow Nature Center

From PITTSBURGH
- Take Route 65 North to I-79 North exit.
- Make a right at stop sign.
- Proceed ½ mile and make a left on Deer Run Road.
- Proceed on Deer Run Road, which becomes Merriman Road to second stop sign and make a left on Glen Mitchell Road.
- Fern Hollow Nature Center is on the right at the crest of the hill.
- Proceed ½ mile to the Fern Hollow Nature Center on the right at the crest of the hill.

From the SOUTH
- Take I-79 North to Mt. Nebo Road exit.
- Make a left at end of ramp to Blackburn Road.
- Proceed ½ mile to top of hill and make a left onto Scaife Road.
- Proceed 2 winding miles to Glen Mitchell Road and make a left.

From the NORTH
- Take I-79 South to Mt. Nebo Road exit.
- Make a right at end of ramp onto Blackburn Road.
- Proceed ½ mile to top of hill and make a left onto Scaife Road.
- Proceed 2 winding miles to Glen Mitchell Road and make a left.
- Proceed 1 mile to the Fern Hollow Nature Center on the right at the crest of the hill.

"Mushroom Mania", Continued from Page 1

- Cooking with Mushrooms with Tom Chulick begins at 2:00 PM
- Mycologist Speakers from 2:30 PM - 5:30 PM
- Mushroom Tasting starts at 5:30 PM.
- Table Walk of mushroom collection by Gary Lincoff at 6:30 PM.
- Cleanup by everybody, 7:00-7:30 PM.
- After foray party at Marzoni’s restaurant

One of the featured events of Mushroom Mania is the feast! It alone is worth the cost of admission. A small army of our club’s cooks each prepare several mushroom dishes. The food is prepped and served smorgasbord style. Plate your food and dine with the mycologists (Bill Russell in foreground above). Obviously I didn’t take this picture because I’m in the background fooling with my camera, so I’m not sure who to give photo credit to – Becky Plischke?

These plates on the table aren’t about food. Our mushroom hunters return to “mushroom HQ” with their finds from the morning walks. Mushrooms of all kinds are plated and identified by our mycologists. Each plate contains mushrooms and written comments, including the Latin and common names, pertaining to the species. The guest mycologists later discuss interesting points about the mushrooms and answer questions. It’s a great opportunity to learn directly from the experts.

Mushroom Identification Courses

By John Stuart

We are presenting these courses in conjunction with Fern Hollow Nature Center.

The Mushroom Identification to Genus, a 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.

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.

Pre-registration is required for the mushroom workshops. To register call John Stuart at 724-443-6878 or e-mail at jstuart@nauticom.net. Checks should be made out to WPMC and mailed to WPMC, 1848 Fairhill Road, Allison Park, PA, 15101.

Any questions or comments about Fern Hollow Nature Center or if you would like to become a member, please call 412-741-6136 or visit www.fhnc.org

Directions to Fern Hollow Nature Center

From PITTSBURGH
- Take Route 65 North to I-79 North exit.
- Make a right at stop sign.
- Proceed ½ mile and make a left on Deer Run Road.
- Proceed on Deer Run Road, which becomes Merriman Road to second stop sign and make a left on Glen Mitchell Road.
- Fern Hollow Nature Center is on the right at the crest of the hill.
- Proceed ½ mile to the Fern Hollow Nature Center on the right at the crest of the hill.

From the SOUTH
- Take I-79 North to Mt. Nebo Road exit.
- Make a left at end of ramp to Blackburn Road.
- Proceed ½ mile to top of hill and make a left onto Scaife Road.
- Proceed 2 winding miles to Glen Mitchell Road and make a left.

From the NORTH
- Take I-79 South to Mt. Nebo Road exit.
- Make a right at end of ramp onto Blackburn Road.
- Proceed ½ mile to top of hill and make a left onto Scaife Road.
- Proceed 2 winding miles to Glen Mitchell Road and make a left.
- Proceed 1 mile to the Fern Hollow Nature Center on the right at the crest of the hill.

"Mushroom Mania", Continued from Page 1

- Cooking with Mushrooms with Tom Chulick begins at 2:00 PM
- Mycologist Speakers from 2:30 PM - 5:30 PM
- Mushroom Tasting starts at 5:30 PM.
- Table Walk of mushroom collection by Gary Lincoff at 6:30 PM.
- Cleanup by everybody, 7:00-7:30 PM.
- After foray party at Marzoni’s restaurant

One of the featured events of Mushroom Mania is the feast! It alone is worth the cost of admission. A small army of our club’s cooks each prepare several mushroom dishes. The food is prepped and served smorgasbord style. Plate your food and dine with the mycologists (Bill Russell in foreground above). Obviously I didn’t take this picture because I’m in the background fooling with my camera, so I’m not sure who to give photo credit to – Becky Plischke?

These plates on the table aren’t about food. Our mushroom hunters return to “mushroom HQ” with their finds from the morning walks. Mushrooms of all kinds are plated and identified by our mycologists. Each plate contains mushrooms and written comments, including the Latin and common names, pertaining to the species. The guest mycologists later discuss interesting points about the mushrooms and answer questions. It’s a great opportunity to learn directly from the experts.
The purpose of the Western Pennsylvania Mushroom Club is to promote the enjoyment, study, and exchange of information about wild mushrooms. Everyone 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
- Fee discount on WPMC sponsored merchandise

Name (please print) _____________________________________________________________
Address ___________________________ County _____________________________
Phone ___________________________ Email ______________________________________

Interests:  □ Learning Mushrooms □ Mushroom Walks □ Club Committees
□ Eating Wild Mushrooms □ Toxicology □ Cultivating Mushrooms
□ Dyeing With Mushrooms □ Mushroom Art □ Mushroom Photography

How many wild mushrooms do you think you could identify? ____________

WE NEED YOUR HELP! Find something you would like to do. Check the appropriate boxes. We can have a lot of Fungi, Fun, and Friends but it takes your participation to make it happen. Please check 3 boxes below.

□ Scout for walk locations-lead walks □ Compile meeting & walk sign in sheets
□ Help organize forays □ Outreach-speak to clubs & organizations
□ Print club materials, flyers, etc. □ Call or e-mail members
□ Work on newsletter committee □ Give a program at Club monthly meeting
□ Contribute articles, photos to newsletter □ Produce or acquire teaching materials
□ Help with webpage & e-group moderator □ Welcome and orient new members
□ Line up speakers for meetings □ Work on hospitality committee
□ Host guest speakers and mycologists □ Participate in special projects
□ Record meetings, discussions, events □ Record mushrooms that are found
□ Sell club items, tee shirts, cookbooks □ Door prize committee
□ Publicize meetings, forays, events □ Present or assist with a club workshop
□ Club Historian □ Help with sign in at walks and meetings

Dues enclosed: $ ____________ ($20 Family, $15 Individual, $10 Full time student)

Return completed signed and dated form with check payable to W PA Mushroom Club to:
Bonnie Bailey, WPMC Membership Chair, 120 Mt. Blaine Dr., McMurray, PA 15317
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 ________, 2008.

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 WPMC events for the calendar years 2008.

MEMBERS:

(Please sign name)  (Please sign name)

(Please sign name)  (Please sign name)

(Please sign name)  (Please sign name)

(If Member is under age 21, Parent’s signature)
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 McClenneghan, 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. 1st; $50 at door, for non-members, and for members paying after Sept. 1st.
(Membership fees: Individual $15, Family $20, Student $10)

For more information, contact foray co-chairs: Dick Dougall, 412-486-7504, rsdme@imap.pitt.edu; John Stuart, 724-443-6878, 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 _______________________

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.
Gem-Studded Puffball (Lycoperdon perlatum) Persoon (Lycoperdon gemmatum) (Lycoperdon perlatum var. bobordeni) (Lycoperdon perlatum var. nigrescens)

*Other Common Names*: Devils Snuffbox, Gemmed Puffball

*Family*: Lycoperdaceae

*Description*: 1 to 2½ inches wide and 1 - 1/8 to 2-7/8 inches tall. The exterior is white and can have some yellow, or shades of tan to beige, often darkening at or near the top. It becomes yellow-brown to brown with age. Shape is round except for the noticeable sterile base, with the exterior surface forming little raised spin or wart like areas. It forms a single hole in the center of the top for the spores to release. The interior is white, turning pale yellow-green, then olive-brown to yellow-brown, finally to brown. It has white stringy mycelium that may be seen if pulled out of very loose soil.

*Range*: North America. OH, PA, WV

*Where To Look*: On the soil in the woods and in semi open wooded areas and fully wooded areas, in mixed woods. It grows less commonly in fields and pastures and other farm type areas. Sometimes they may be found along back dirt roads or along wooded paths.

*How Often They’re Found*: Common.

*How They’re Grouped*: Typically in groups and clusters or scattered but sometimes singly. Often they can be found in quantity.

*When To Look*: July - October. Winter in CA.

*Look-alikes*: (Lycoperdon marginatum) skins flakes away when old. (Lycoperdon pyriforme) differs by growing on wood. (Lycoperdon umbrinum) differs by having a blackish colored outer surface.

*Edibility*: Edible and Choice if white when cut in half.

---

Black Puffball (Lycoperdon nigrescens) Persoon (Lycoperdon foetidum)

*Other Common Names*: Dark Puffball

*Family*: Lycoperdaceae

*Description*: 1 to 2-1/8 inches tall and ¾ to 1-½ inches wide. This mushroom has brown-black spines and forms a single hole in the center of the top for the spores to release. The interior flesh is white, ageing yellow-olive, then finally brown. Its often lighter colored, sterile base is about 1/3 the height of the mushroom.

*Range*: North America but more common in the west.

*Where To Look*: On the soil or humus under conifers.

*How Often They’re Found*: Occasional in west.

*How They’re Grouped*: Singly or in small groups to scattered.

*When To Look*: January in California.

*Look-alikes*: (Lycoperdon molle) and (Lycoperdon umbrinum), see descriptions in text.

*Edibility*: Unknown.

*Microscopic Features*: Spores 3.5 X 5um, they are globose.

---

Puffballs & Potatoes; this dish was served at Mushroom Mania last year.
When To Look: July to November.

Look-alikes: The edible Gem Studded Puffball or Devil’s Snuff Box (Lycoperdon perlatum), which grows on soil and has particles that easily rub away or come loose in the hand. The Spiny Puffball (Lycoperdon echinatum), which grows on the soil and has spines. Remember that there are also other puffballs that have the spines. (Morganella subincarnata).

Edibility: Edible and Choice if white when cut in half.

Cooking Instructions: Only eat when white inside and make sure to cut them in half because if small ones are swallowed whole they reportedly float in the toilet. They are good cooked in butter with chopped up potatoes, onions, and peppers or breaded. Also great in puffball potato pancakes made by adding puffballs that have been cooked in butter to mashed potatoes and adding a little cheese in the middle to make it extra delicious. They are also good cut into bite sized pieces then dipped in egg, then breadcrumbs or flour then deep fried. They do not dry well but can be frozen.

Microscopic Features: Spores 3.5 X 4.5 um, round.

Soil Temperature: Wood temp 57 degrees.

Pear Shaped Puffball (Lycoperdon pyriforme) Schaeffer : Persoon (Morganella pyriformis)

Other Common Names: Pear-Shaped Puffball, Puffball

Family: Lycoperdaceae

Description: It is shaped like a pear hence the name. Mushroom: 1/2 to 1-1/2 inches wide and 1/2 to 1-7/8 inches tall. It is shaped like an upside down pear. The exterior is whitish when very young then it becomes yellowish brown color with some white and tan in it with age and that is the way that it is usually found. It has small warts or granular particles on it but it still feels a little smooth. It develops a single hole at or near the center of the top for the spores to release with age. The interior is white when fresh and turns yellowish green to yellowish brown or greenish brown with age. The sterile base is very small and has white string like mycelium that can be seen when pulled out of loose rotted wood. Spore Print: greenish brown to brownish.

Range: North America. OH, PA, WV

Where To Look: It grows on wood. Look on fallen trunk and logs and also on dead stumps, which are usually somewhat rotted. I have also seen it growing up the base of an oak. The wood can have the bark on it or it can be bark-less. Occasionally it can be found on the soil but then there has to be buried wood. It also can occasionally be on mulched paths in the woods. On dead hardwood.

How Often They’re Found: Common to very common.

How They’re Grouped: in groups and clusters or large groups and often-over 100 can be picked on a decaying fallen log. They are typically touching at places. It can be found singly but rarely.

Social Plants: Moss can be growing nearby but is not usually present.

When To Look: August - October.
Look-alikes: (*Lycoperdon molle*) see text.

Edibility: Edible when white when cut in half.

**Microscopic Features:** Spores 3.5-5um. They are round

*Lycoperdon pusillum*

**Family:** Lycoperdaceae

**Description:** It is white becoming brownish with age. It gets a single hole in the center of the top for the spores to release. It does not have a stalk like base.

**Range:** North Eastern United States.

**Where To Look:** on the soil.

**How Often They're Found:** uncommon to occasional.

Mulched Trail & Thousands, the light colored areas on this trail are puffballs.

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](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 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)

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

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 fiveball@verizon.net or see their website for more information [http://www.epennmushroomers.org](http://www.epennmushroomers.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. Go 1.3 mi. to a red light; go straight (W Hardies). Continue another 1.6 mi. to a red light at North Park Entrance, road name changes to Ingomar Road at this intersection, Turn left on Babcock Blvd. Follow the signs to the walk location.

**DIRECTIONS to Hartwood Acres:** From PA Turnpike: Take Allegheny Valley (Exit 48). 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.

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

*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.*

**Mushroom Haiku**

Soaking rain
Hyphae mingle below
Fruit dance
Fungi Friends
By Joyce Gross

Our club motto is “Fungi, Fun and Friends.” We find plenty of mushrooms, and we always have lots of fun, but what about the friends? This club consists of many wonderful people with diverse interests, talents and backgrounds. Let’s get to know them and, the next time you see them at a meeting or on a walk, say “Hello” and make a new friend.

Let’s meet club member Marie Latagliata.

1. How did you become interested in mushroom hunting?
My grandfather hunted mushrooms and we always ate them at our Christmas Eve dinner. I wanted to recreate the taste of our Slovak mushroom soup with wild mushrooms rather than using the store bought ones.

2. How many mushrooms do you think you have learned?
I probably feel comfortable with the common names of about a dozen mushrooms that I could identify.

3. What is your favorite mushroom and why?
I wish I could say Morels because finding them is on my “bucket list.” But since I have never found any on my own, I would have to say the Hen of the Woods and the Armillariella mellea (honey mushrooms).

4. When did you join the WPMC?
Shortly after it started. A colleague brought me the PPG newspaper article about the group forming. Mary Woehrel was president and when I spoke with her, she remembered mushrooms from her childhood also.

5. What is your favorite aspect of the club?
The unselfish willingness of the members to share their knowledge. Once, John Plischke, Sr. drove all the way to Cranberry Township to identify my paper bag full of prime Armillariella mellea mushrooms. It was my first find on my own. No one in my family would eat them, until I told them John had personally looked at them. The members are extremely knowledgeable and come from all different walks of life.

6. Have you ever gotten sick after eating a mushroom?
Yes. A friend of mine gave me a box of mushrooms she had picked. I thought they were Chicken mushrooms, but they were Jack O’Lanterns. BIG DIFFERENCE!! One has gills - one doesn’t. I know that now. Fortunately, I didn’t share the mushroom, and I was cautious in the amount I ate. That involved another call to John!! :) 

7. Biography:
I am a retired high school music teacher. I love to travel, read, and garden...also like cooking with mushrooms. Two life long goals are to speak Italian fluently and to find my own Morel patch. Last October, I went to Sicily on a wine tasting tour.

As this article series progresses if there is any questions you would like to see answered about your fellow members’ mushroom interests (besides the GPS location of their secret spots) let me know and I’ll try to include them in the next interview.

Wild Mushroom Etouffee
By Jim Strutz

4 cups fresh wild mushrooms, coarsely chopped
1 medium onion, chopped
1 green pepper, chopped
3 stalks celery, chopped
4 cloves garlic, chopped
1/3 cup olive oil
1/3 cup flour
4 cups mushroom stock
2 bay leaves
1 cup flat parsley, chopped
Cajun seasoning to taste
Salt, pepper to taste
Hot sauce to taste
Scallion greens (optional), chopped for garnish

1 cup brown basmatti rice
2 cups water

In a Dutch Oven, saute the onions, pepper, and celery in the olive oil until the vegetables begin to soften. Add the garlic and the mushrooms and saute for a couple of minutes longer. Toss with the flour and cajun seasoning. Stir in the mushroom stock while making sure to scrape the bottom of the pan. Bring to a boil, reduce heat to medium-low. Add the parsley and bay leaves and continue to simmer until the sauce thickens (1/2 hour or more to blend flavors). Adjust seasonings before serving.

Steam the rice until done, about 40 minutes. Plate the rice and top with etouffee sauce. Garnish with chopped scallions (optional). Serve with crusty bread and green salad.
Mushroom poisoning refers to symptoms that can vary from slight gastrointestinal discomfort to death resulting from ingestion of toxic substances present in a mushroom. The toxins present are metabolic byproducts produced by the fungus. Typically, mushroom poisoning is the result of an eater of wild mushrooms mistakenly identifying a toxic mushroom as a non-toxic or edible species. Because some edible and poisonous fungi have very similar appearances, mistakes are usually the result of misidentification based on superficial characteristics. Even very experienced wild mushroom gatherers are sometimes poisoned by eating toxic species, despite being well aware of the risks.

There is much folklore providing misleading tips on defining features of poisonous mushrooms, such as:

- Having bright flashy colours. (False: some very toxic species are pure white, such as the destroying angel).
- Lack of snail or insect infestation. (False: while a fungus may be harmless to invertebrates, it could be toxic to humans. The death cap for instance is often perforated by insect larvae).
- Becomes black when touched by silverware or an onion. (False: most mushrooms tend to darken as they wither).
- Poisonous mushrooms smell and taste horrible. (False: some poisonous mushrooms taste delicious, according to victims).
- Any mushroom becomes safe if cooked enough. (False: the chemical structure of some toxins are very stable, even at high temperature).

In reality, there are no simple guidelines to identify poisonous mushrooms. The only completely foolproof rule for preventing mushroom poisoning is of course abstinence — it’s better to be safe than sorry. A common rule followed by mushroom hunters is “when in doubt, throw it out”. In general, being experienced, having both taxonomic and professional knowledge, and very knowledgeable collectors are sometimes poisoned by eating toxic species, despite being well aware of the risks.

Persons who gather wild mushrooms should follow some practical guidelines (see mushroom hunting). In particular, they should NOT:

- eat any mushroom they cannot positively identify
- allow small children to gather mushrooms for consumption
- mix known edibles with questionable species while gathering, since parts may break off and intermix. A single poisonous mushroom can poison an entire basket.

In addition:

- cooking mushrooms before eating is safer
- alcohol consumption should be limited when eating previously untried wild mushrooms since some species, most notably certain inky caps (Cepipinopsis atramentaria) can cause an adverse reaction (good mushroom books document this reaction for the species involved, and remember that you must always know what species you are eating -- but caution is still advised for any mushroom species tried for the first time);
- when anyone tries a species that he or she has not eaten previously, portions should be kept small: no more than 150 grams per person at one sitting.

An experienced mycologist or mushroom picker will know which mushrooms have dangerous look-a-likes that might cause confusion resulting in an accidental poisoning. In Europe, especially in forested regions, many people have local knowledge of one or two fungi that have been picked and eaten for generations and used in the regional cuisine. In Italy and France, for instance, several species of porcini (Italian name: cèpe in French) have been picked and enjoyed at least since Roman times. These are members of the genus Boletus, which can be identified in part by the fact that they have pores rather than gills, species for which few poisonous look-alikes exist. In some regions in Europe, mushrooms are not eaten at all; in other regions, such as Finland, Scandinavia and Russia, which traditionally have suffered from food shortage in winters, strong local knowledge on edible mushrooms exist and mushrooms form a remarkable part of cuisine. Yet many mushroom enthusiasts limit their pickings only on easily recognizable mushrooms, such as chanterels and boletes, and leave agarics unpicked. False morel (Gyromitra esculenta) is often called the “fugu of the Finnish cuisine”, and not without reason; it is deadly poisonous when raw, but delicious if properly prepared.

As mentioned, however, specimens looking similar to known edibles at home may be deadly in another place and should not be collected without good local knowledge of the biota. For instance, the tasty Cantharellus is enjoyed by many people in Scandinavia where no risk of confusing this mushroom with deadly species exists. However, in North America, this ground-dwelling mushroom has been known to be mistaken for the wood-decaying Jack O’ Lantern mushroom (Omphalotus illudens), which may indeed seem to grow from the ground if there is buried wood present. Note also recent reports of confusion between Volvariella speciosa, a popular edible species in Asia, and Amanita phalloides, a deadly poisonous species in North America and Europe.

Another common problem derives from the fact that developing (newly formed) destroying angel (Amanita virosa) mushrooms very much resemble the well-known champignon, or button mushroom, the
mushroom widely sold in markets and used on pizzas. Similarities between these species lead to a few deaths every year in Scandinavia alone. Recommendations that one should follow:

- Know the characteristics (shape, color, growing terrain, etc.) of all the toxic mushrooms growing in the area. In Europe and North America, these include the deadly Amanita phalloides and Amanita virosa, as well as the non-lethal Amanita pantherina and Amanita muscaria; but this list is not exhaustive, and any unknown mushroom must be treated as dangerous.
- Stick to collecting mushroom species you know and that have no risk of being confused with toxic species.

Poisoning by Amanita phalloides (the death cap) is characterized by a delay of between 6 and 24 hours from the time of ingestion to the onset of symptoms. During this time, the cells of the kidneys and liver are attacked. There is no antidote for poisoning by A. phalloides, and mortality is between 50 and 90 percent. A lethal dose is considered to be about 30 gram, or the equivalent of one whole mushroom.

**Symptoms**

Serious symptoms do not always occur immediately after eating; often not until the toxin attacks the kidney, from minutes to hours later. In rare cases, symptoms leading to death may not appear for days after eating a poisonous mushroom. Symptoms typically include:

- Lethargy
- Headache
- Dizziness
- Cold sweat
- Vomiting
- Sharp abdominal pains
- Jaundice
- Severe diarrhea

If treated promptly, death can usually be avoided. Otherwise, with some toxins, death could result within a week or a few days, if the species ingested is a potent one.

**Poisonous species**

Three of the most lethal mushrooms belong to the genus Amanita: the death cap (A. phalloides) and destroying angels (A. virosa, and A. verna); and two are from the genus Cortinarius: the deadly webcap (C. rubellus), and the fool’s webcap (C. orellanus). These species cause the greatest number of fatalities. The principal toxins are alpha-amanitin in the genus Amanita and orellanine in the genus Cortinarius. The following species may cause great discomfort, but are less often lethal:

- Amanita muscaria (fly agaric) - poisonings rare, possibly because its unique and obvious appearance make it easily identifiable; however, its long history of use as an entheogen and new reports suggesting it is less toxic than once thought may suggest otherwise.
- Amanita pantherina (panther mushroom) - Contains similar toxins as A. muscaria, but in higher quantities; first signs of distress occur after 8 to 12 hours; 80–85% of victims survive.
- Amanita muscaria var. regalis - symptoms generally mild
- Entoloma the pinkgills - highly poisonous, such as livid entoloma (Entoloma sinuatum), Entoloma rhodopolium, and Entoloma nidorosum. First symptoms appear after 20 minutes to 4 hours.
- Galerina - Some species contain alpha-amanitin (deadly poisonous)
- Many Inocybe spp. such as Inocybe fastigiata and Inocybe geophylla contain muscarine, while Inocybe patouillardii is the only one known to have caused death.
- Some white Clitocybe, including C. rivulosa and C. dealbata; First symptoms after 15 to 20 minutes
- Tiger Tricholoma (Tricholoma tigrinum) - no lasting effect after 2 to 6 hours of great pain.
- Man-on-horseback (Tricholoma equestre), until recently thought edible and good, can lead to rhabdomyolysis after repeated consumption.
- Sulfur tuft (Hypholoma fasciculare) - poisoning may be serious
- Omphalotus olearius - mild
- False morel (Gyromitra esculenta) - may not affect some people at all. Deadly poisonous when raw; harmless and delicious if correctly prepared.
- Brown roll-rim (Paxillus involutus) - once thought edible, but now found to be destructive of red blood cells with regular or long-term consumption.
- Devil’s bolete (Boletus satanas)
- Purple bolete (B. rhodoxanthus)
- Conocybe filaris contains amatoxins, sometimes thought to be a Psilocybe.
- Some species of Agrocybe contain deadly amount of toxins.
- Hebeloma crustuliniforme, commonly known as Poison pie or Fairy cakes, can cause gastrointestinal symptoms such as nausea and vomiting.

**Editor's Notes:** I have heard of some folks eating Gyromitra esculenta (one of the so-called “false morels”) with no apparent ill effects. Although this article suggests that this mushroom is a delicious edible when cooked, I would not suggest it. My understanding is that the toxins accumulate in the body over time and the consumer will eventually become ill.

Wikipedia is a collection of reference documents on the world wide web. Articles are constantly being updated so please follow the link below for the most current version.

[http://en.wikipedia.org/wiki/Mushroom_poisoning](http://en.wikipedia.org/wiki/Mushroom_poisoning)
I'd always been interested in both the outdoors and in cooking and so the mushrooms I saw on hikes fascinated me. I don't remember exactly where I saw an advertisement for Mushroom Mania but I attended my first one in the fall of 2001. I had already bought the Lincoff book so I sort of knew who he was. Back then Mushroom Mania was headquartered at Beechwood Farms Nature Center where the club meetings are held. I remember the first smiling face to greet me was Val Baker's. She still does that job. The foray was a bit overwhelming at first but I was up for the adventure. One of the walks at North Park attracted me because of my familiarity with the place. I remember finding some beautiful gold colored mushrooms with patches on top and wondered if they were edible or not. I brought them back and asked Gary Lincoff about them at the table walk at the end of the day. He told me they were Amanita muscaria which I learned were poisonous. I also found a nice cluster of oyster mushrooms which I gave up for the table walk and didn't retrieve later. Another guy showed me his find: a beautiful, oozy orange fungus that he seemed to prize, guarding it carefully in his bag. I remember being impressed with Gary Lincoff's knowledge and his communication skills. He even signed my copy of his book, which I still have.

People in the club got to know me, and in that time I learned a lot about wild mushrooms. I was asked to lead a walk for Mushroom Mania the following year. Fred Schrock was assigned to be my identifier. Fred is a retired professor who taught mycology at one of the regional universities. I hadn't met him before but he was an easy person to get to know. We rode together in my car to Hartwood Acres and talked about mushrooms, places, and birds among other things. The walk went well and all of our mushroom hunters met back in the parking lot afterwards and Fred discussed the finds and answered questions. He was very good.

The next year was 2004 and I had volunteered to house guest mycologist Tom Volk. This was a pretty big deal since Tom is a nationally known mycologist and professor at the University of Wisconsin LaCrosse. He is actually from our area and has family living nearby (Gary Lincoff also is from our area and has family living nearby). Tom embraces the amateur mycology community and is a highly demanded speaker at forays such as ours. We were very lucky to have him as our featured guest mycologist. He is pretty much at the cutting edge of mycology in the world and has a way of explaining complicated things on a basic level. He and Gary Lincoff are the best two speakers on the subject of mycology that I have so far encountered. His visit didn't start out very well however. His plane arrived in the midst of Hurricane Ivan. It's a good thing I had a Jeep because I needed the 4 wheel drive and high ground clearance to get around all the obstacles created by the hurricane. Getting out to the airport was adventurous as Montour Run had overflowed its banks cutting off several alternate routes to the airport. Even the cell phones were overloaded by stranded people calling their families. Getting back to my house was an even bigger challenge as the flood water continued to rise. I live near Carnegie where Chartiers Creek flooded the surrounding community. The waters arose half way up buildings and cars were picked up and carried by the current into other cars. One person died. We saw people milling about the rain-soaked streets holding their pets and whatever other valuables they could carry. We splashed through the flooded roads and finally made it back.

The following summer I found another mother load of mushrooms in the Laurel Highlands. This time they were members of the king bolete family and some bi-color boletes. There were bags and boxes full of them. I remember calling Becky Plischke offering some of them to the club. She asked me if any of them turned blue when cut and I told her yes. She apologized that she couldn't accept them, and I understood why despite knowing they were good edibles. I remember it had also been dry in the weeks leading up to Mushroom Mania that year. The prospects for finding many mushrooms were dismal. So I thought I'd be smart and skip out to the Laurel Highlands to collect more of my boletes. Didn't work, I returned empty handed.

The following summer I found another mother load of mushrooms in the Laurel Highlands. This time they were members of the king bolete family and some bi-color boletes. There were bags and boxes full of them. I remember calling Becky Plischke offering some of them to the club. She asked me if any of them turned blue when cut and I told her yes. She apologized that she couldn't accept them, and I understood why despite knowing they were good edibles. I remember it had also been dry in the weeks leading up to Mushroom Mania that year. The prospects for finding many mushrooms were dismal. So I thought I'd be smart and skip out to the Laurel Highlands to collect more of my boletes. Didn't work, I returned empty handed.

The next year was 2004 and I had volunteered to house guest mycologist Tom Volk. This was a pretty big deal since Tom is a nationally known mycologist and professor at the University of Wisconsin LaCrosse. He is actually from our area and has family living nearby (Gary Lincoff also is from our area and has family living nearby). Tom embraces the amateur mycology community and is a highly demanded speaker at forays such as ours. We were very lucky to have him as our featured guest mycologist. He is pretty much at the cutting edge of mycology in the world and has a way of explaining complicated things on a basic level. He and Gary Lincoff are the best two speakers on the subject of mycology that I have so far encountered. His visit didn't start out very well however. His plane arrived in the midst of Hurricane Ivan. It's a good thing I had a Jeep because I needed the 4 wheel drive and high ground clearance to get around all the obstacles created by the hurricane. Getting out to the airport was adventurous as Montour Run had overflowed its banks cutting off several alternate routes to the airport. Even the cell phones were overloaded by stranded people calling their families. Getting back to my house was an even bigger challenge as the flood water continued to rise. I live near Carnegie where Chartiers Creek flooded the surrounding community. The waters arose half way up buildings and cars were picked up and carried by the current into other cars. One person died. We saw people milling about the rain-soaked streets holding their pets and whatever other valuables they could carry. We splashed through the flooded roads and finally made it back.

I remember the summer of 2002 was really hot and dry. Few people found any mushrooms that year. I didn't find many either, until one day I happened across a section of woods widely scattered with chanterelles. I was comfortable IDing chanterelles because I had learned their defining characteristics the year before and I also knew their dangerous look-alikes. They weren't all riddled with worm holes either being that it was so dry. I took them home and carefully trimmed them, cooked them in butter, and bagged them for freezing. There were dozens of 2 cup bags, so many that I offered some to the club for Mushroom Mania. The Plischkes weren't really acquainted with me before then, but that sure caught their attention! I handed off the chanterelles at one of the club meetings, still frozen, and packed in a Styrofoam ice chest. I've donated mushrooms to the foray every year since then.

The following summer I found another mother load of mushrooms in the Laurel Highlands. This time they were members of the king bolete family and some bi-color boletes. There were bags and boxes full of them. I remember calling Becky Plischke offering some of them to the club. She asked me if any of them turned blue when cut and I told her yes. She apologized that she couldn't accept them, and I understood why despite knowing they were good edibles. I remember it had also been dry in the weeks leading up to Mushroom Mania that year. The prospects for finding many mushrooms were dismal. So I thought I'd be smart and skip out to the Laurel Highlands to collect more of my boletes. Didn't work, I returned empty handed.

People in the club got to know me, and in that time I learned a lot about wild mushrooms. I was asked to lead a walk for Mushroom Mania the following year. Fred Schrock was assigned to be my identifier. Fred is a retired professor who taught mycology at one of the regional universities. I hadn't met him before but he was an easy person to get to know. We rode together in my car to Hartwood Acres and talked about mushrooms, places, and birds among other things. The walk went well and all of our mushroom hunters met back in the parking lot afterwards and Fred discussed the finds and answered questions. He was very good.

The next year was 2004 and I had volunteered to house guest mycologist Tom Volk. This was a pretty big deal since Tom is a nationally known mycologist and professor at the University of Wisconsin LaCrosse. He is actually from our area and has family living nearby (Gary Lincoff also is from our area and has family living nearby). Tom embraces the amateur mycology community and is a highly demanded speaker at forays such as ours. We were very lucky to have him as our featured guest mycologist. He is pretty much at the cutting edge of mycology in the world and has a way of explaining complicated things on a basic level. He and Gary Lincoff are the best two speakers on the subject of mycology that I have so far encountered. His visit didn't start out very well however. His plane arrived in the midst of Hurricane Ivan. It's a good thing I had a Jeep because I needed the 4 wheel drive and high ground clearance to get around all the obstacles created by the hurricane. Getting out to the airport was adventurous as Montour Run had overflowed its banks cutting off several alternate routes to the airport. Even the cell phones were overloaded by stranded people calling their families. Getting back to my house was an even bigger challenge as the flood water continued to rise. I live near Carnegie where Chartiers Creek flooded the surrounding community. The waters arose half way up buildings and cars were picked up and carried by the current into other cars. One person died. We saw people milling about the rain-soaked streets holding their pets and whatever other valuables they could carry. We splashed through the flooded roads and finally made it back.
to my house. The usual 15 minute drive took us more than 2 hours. There was no electricity at home and so we had to cook dinner on a camping stove and dine by candlelight. Some friends from out of town also spent the night and we all had a nice time despite the rain. The next morning brought a better look at the devastation of the flooding. I've never seen anything like that, and I hope never to see it again. We arrived at the foray expecting a low turnout. It did start out slow but things picked up soon. Tom did an excellent slide show presentation on the characters of fungi, and our mushroom table filled nicely with all kinds of fungal specimens. Of particular interest was one rare Stalked Cauliflower mushroom that one of my friends found at Hartwood Acres. Only John Plischke III knew what it was despite never having seen one before. Tom photographed it and collected the sample to send off to one of his colleagues at Harvard University. It was quite a memorable day.

One of the annual fixtures of our Mushroom Mania foray is Jon Ellifritz from the Mushroom Association of Washington DC (MAW). Jon is a quiet guy with a subtle sense of humor but is extremely knowledgeable on many aspects of nature and the environment, including mushrooms. I had the pleasure of leading a walk in North Park with Jon as my identifier and with Frank Lotrich as one of the walk members. Frank, as some of you may know, is a psychologist who specializes in studying brain chemistry. He knows quite a lot about mushrooms and toxicology. He has given some excellent lectures at our meetings and has written some excellent articles for our newsletters. Talk about luck of the draw! We walked around the triangle in North Park formed by Babcock Blvd and new and old Ingomar roads. The diverse landscape there includes: oak-hickory, evergreen, swampy, and grasslands. We found quite a few mushrooms and it was a pleasure to discuss them with Jon and Frank.

I also doubled as one of the cooks for the mushroom feast that year. I had prepared two or three dishes ahead of time so that they needed only to be heated at the foray. I, as a vegetarian, always question what people put into food at these kinds of events. Happily, we started the practice writing up ingredient cards for each of the dishes so no more questions are necessary. The fun thing about this feast is everything has mushrooms in it, including- entrees, salads, appetizers, and even desserts. Last year, Becky Plischke brought ground up chaga mushrooms for tea (which she reports has helped ease arthritis in her joints). Seriously, I have never seen another event like this one. To give you an idea of how much food there was, we had attendance of over 150 people that year. Every attendee went through the line at least once and some for seconds and thirds (I have to admit having at least two helpings of that cake with the candy cap lactarius frosting - yum to whomever made that). And people took home whatever was leftover. Think of that family member who always makes too much food - times about ten! That's a lot of food. And what's better is that somebody had actually rinsed my dishes sometime during the post-foray cleanup.

The "table walks" end the day. The available mycologists and identifiers work frantically putting names and comments on the plated mushroom specimens during the afternoon sessions. This is a lot of thankless work but is a vital part of our Mushroom Mania agenda. If you've ever been to one of our meetings, think the table walk at the end of the meeting also times about ten. There are probably a couple of hundred species of mushrooms, grouped, plated, sorted, and identified. Our guest mycologists spend time discussing the various specimens and answering questions. I don't know about you, but there have been many times when I needed a certain piece of information and wondered where I could find a reliable source, and perhaps interact with a series of follow-up questions and responses. How many times I wished I could just cut to the chase and ask a real person dedicated to providing that information. This is it - a truly rare opportunity to do exactly that.

I collected my pots and pans after the foray. I couldn't find my ladle (which did turn up at the next meeting). It's a good thing I labeled everything with my name because there was enough cooking hardware there to fill a small store. My arms filled, I hauled my things out to the car which was parked in the drop-off area. In front of me was a late 30-something couple talking about their day. I wondered if it was their first foray. I couldn't help overhearing them remark what a great time they had and they were sure to attend the foray next year. I thought back to my first foray. I did return the following year and every year after that, just a little bit more knowledgeable each time.
Western Pennsylvania Mushroom Club  
129 Grant Street  
Greensburg, PA 15601

**Club Officers**

President: John Stuart  724-443-6878  
374 Old Babcock Trail, Gibsonia, PA 15044  

Vice President: Jim Wilson  724-265-2398  
160 Creighton-Russelton Rd, Tarentum, PA 15084

Treasurer: Glenn Carr  412-369-0495  
1848 Fairhill Road, Allison Park, PA 15101

Secretary: Shirley Caseman  412-871-0185  
128 Elmore Rd, Pittsburgh, PA 15224

Corresponding Secretary: Jean Petrisek  412-362-1916  
305 S. Atlantic Ave, Pittsburgh, PA 15224

**Committees**

Club E-Mail Contact: Valerie Baker  412-367-7696  
contact@wpamushroomclub.org

Cookbook Chair: Becky Plischke (See Newsletter Distribution Co-Chairs)

Cultivation Chair: Mark Spear  724-297-3377  
RR4, Box 237E, Kittanning, PA 16201

Education Chair: Jim Tunney  412-441-3958  
58 Seventh St Ext, New Kensington, PA 15068

Festival Chair: John Stuart (See Vice President)

Historian: Joyce Gross  724-339-8547  
58 Seventh St Ext, New Kensington, PA 15068

Hospitality Chair: Shirley Caseman (See Secretary)  
JoAnna Jenkins

Legal Council: Mike Lloyd  412-334-4069  
Membership Chair: Bonnie Bailey

Mid Atlantic Foray Chair: John Stuart (See President) and Dick Dougall (See Past Presidents)

Mushroom Display: La Monte Yarroll  412-854-5684  
5770 Clark Ave, Bethel Park, PA 15102

Mycological Recorder: Bob Lucas  412-422-8976  
5840 Northumberland St., Pgh, PA 15217

Newsletter Editor: Jim Strutz  412-965-9341  
101 Alden Road, Carnegie, PA 15106

Newsletter Distribution Co-Chairs: John & Becky Plischke  724-834-2358  
129 Grant Street, Greensburg, PA 15601

Photography Chair: Rebecca Miller  RR4 Box 137E, Kittanning, PA 16201

Program Chair: Jim Wilson (see Vice-President)

Publicity Chair: Joe Luzanski  724-872-7867  
27 Ted Rd, West Newton, PA 15089

Sales Chair: Mary Ellen Dougall  412-486-7504  
202 Wadsworth Dr, Glenshaw, PA 15116

Web Masters: Mike Lloyd

**Scientific Advisor**: Walt Sturgeon

**Speaker Bureau Chair**: John Plischke (see Newsletter Distribution Co-Chairs)

**Toxicology Chair**: Frank Lotrich  412-661-0950

**Walk & Foray Chair**: John Plischke III  724-832-0271

**Workshop Chair**: Joyce Gross (See Historian)

**York Groups Moderator**: Jim Strutz (See Newsletter Editor)

**Club Mycologists**

Robert Beice  724-446-0524, Offbeat Lane, Irwin, PA 15642  
blgym@msn.com

John Plischke III (See Walk & Foray Chair)

Kim Plischke (See Walk & Foray Chair)  ladiebugzkp@aol.com

Dr. Fred Schrock  610 South 7th St, Indiana Pa 15701

La Monte Yarroll (See Mushroom Display)

**Identifiers**

Jack Baker  412-367-7696  
vbbaker8@hotmail.com

John Bumbarger  shrump@ymail.com

Doug Dickman  724-626-1542  
brusholfoss@yahoo.com

Dick Dougall (See Past Presidents)

Bob Lucas (See Mycological Recorder)

Ed McConnell ournuthouse@prodigy.net

Jim Strutz (See Newsletter Editor)

Jim Tunney (See Education Chairman)

Gavin Farkas  

**Walk Leaders**

Glenn Carr (See Vice President)

Dick Duffy  412-486-3913

Robert Fornof  412-767-9925

John Plischke (See Past Presidents)

Mary Lou Riegel  412-487-1527  
meriegel@federatedinv.com

Don Stone  412-441-2027  
dustmenarch@yahoo.com

Charlotte Tunney  412-441-3958  
amstumt@hotmail.com

**Past Presidents**

Mary Woehrel  678-457-4026  
maropriate@comcast.net

Glenn Carr (See President)

Dick Dougall  412-269-9637

Mary Lou Riegel  412-487-1527

Don Stone  412-441-2027

Charlotte Tunney  412-441-3958

Joe Luzanski (See Publicity Chair)  pastpres@wpamushroomclub.org