THE MYC PHILE

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JANUARY / MARCH 2011

www.namyco.org

NAMA 2011

Dr. RICHARD HOMOLA Memorial Foray Register now!

The Western Pennsylvania Mushroom Club is hosting the 2011 Foray to honor the late Dr. Richard Homola Thursday, August 4 thru Sunday, August 7. The Foray will be conducted at Clarion University in Clarion, PA just off Interstate 80. It is going to be an action packed event with 25 presenters, 20 walks, workshops and mycophagy. The walks will traverse a wide range of habitats in Clear Creek State Forest, Clear Creek State Park, Cook State Park, PA Game lands, and the Allegheny National Forest.





Additional information is available on the NAMA web site, www.namyco.org/events. You must be a paid up 2011 NAMA or WPMC member to attend. Mail your check and completed Registration/Waiver Form to: WPMC/NAMA 2011, Becky Plischke, 129 Grant Street, Greensburg, PA 15601. If you have questions, contact Becky at 724-834-2358 or morelbp@aol.com.

The Registration Form and Liability Waiver are on pages 7-8. A list of the many distinguished presenters, workshops, and workshop presenters are on page 13.

Paul Sadowski NAMA's 2010

Harry & Elsie Knighton Service Award recipient



Paul received his Knighton Plaque at the NYMS Annual Banquet January 2011 from Gary Lincoff, Chair, NAMA Award committee

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FROM THE PRESIDENT

In 2007 the board of the Minnesota Mycological Society (MMS) authorized an inquiry into the Minnesota Department of Agriculture (MDA)'s oversight and regulation over the gathering and sale of wild mushrooms. MDA's regulations are to provide a framework for licensing qualified individuals in the sale of wild mushrooms.

Presently, a Minnesota legislative statute exempts wild mushrooms that are grown, harvested, and processed in a regulated operation and mushrooms that are packaged in a regulated food processing plant. The wording of the statute provides that before sale, each wild mushroom must be individually identified and found to be safe by a mushroom identification expert. An identification expert is defined as an individual who has successfully completed a wild mushroom identification course offered by an accredited college or university or a mycological society. The statute further provides that an expert must have on file with the MDA a letter from a college or university (but not explicitly, a mycological society) certifying the successful completion of a wild mushroom identification course.

An issue MMS wanted to clarify was why it could teach the course but could not certify its successful graduates. MMS considers its participation in the licensing procedure an important public service, believing that a well-structured oversight on wild mushrooms sales would help prevent consumption of misidentified mushrooms.

Acting as attorney for MMS, I met with the Food Code Consensus Committee, whose membership is composed mainly of representatives from the MDA and the Department of Health, but also from the U.S. Food and Drug Administration, several counties, the Grocers Association and the restaurant industry. My purpose in attending the meeting was to encourage the committee to support changes in the statute: that MMS-- in its own right-- would be able to issue letters certifying identification skills--such skills being limited to one or at most a very small number of easily identifiable species, not all mushrooms; further, that the state would be solely responsible for administrating the testing of each applicant's skills and the issuing of licenses to successful graduates; lastly, that the licenses would refer to such individuals as "licensed wild mushroom identifiers" rather than "experts."

Although effecting these changes is the main focus, MMS is at this time trying to work out an arrangement with the University of Minnesota Extension (UME) where it would join UME in teaching mushroom identification and consequently, UME would issue the certification letters and the state would handle the testing and licensing. Up to now only a very few individuals in the entire state of Minnesota have been certified as mushroom identification experts and can lawfully sell wild mushrooms--but limited only to morels. Implementing either option--amending the statute or working with UME--is clearly necessary.

I mention my experience here in Minnesota but the issue regarding the regulation of the sale of wild mushrooms is not limited to this state. The State of Maine is also wrestling with how best to regulate the gathering and sale of wild mushrooms. In early December I received a letter from Lisa Brown with the Maine Center of Disease Control and Prevention, Department of Health and Human Services. She invited NAMA to join the Wild Harvested Mushroom Committee (WHMC) of the Conference for Food Protection (CFP), the latter a non-profit national organization. Its charter reads that it is to be a "partnership among regulators, industry, academia, professional organizations, and consumers to formulate,

Continued on page 14

Moving?

Please send your new address **two weeks** before you move to:

Ann Bornstein NAMA Membership Secretary 61 Devon Court Watsonville, CA 95076-1160 annstitcher@charter.net

Otherwise – you may not be getting your newsletter for a while.

NAMA is a 501©(3) nonprofit, charitable organization. Contributions to support the scientific and educational activities of the Association are always welcome and may be deductible as allowed by law. Gifts of any amount may be made for special occasions, such as birthdays and anniversaries, and for memorials.

Send contributions to: Judith McCandless, Treasurer 330 Wildwood Place Louisville, KY 40206-2523

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FORAYS AND ANNOUNCEMENTS

NAMA Endorsed Regional Forays

NAMA VENTURES INTO THE SOUTHWEST

September 2 thru 5, 2011

At the 2010 Foray in Colorado, the Trustees approved a new Regional Foray to be held at the Southwest Research Station near Portal, Arizona. The station is nestled in the heart of the Coronado National Forest, in the Chiricahua Mountains. The biologically rich and diverse habitats range from 'cloud' forests to lowlands and the forest spans tens of thousands of acres.

As an outreach facility of the American Museum of Natural History, the station is dedicated to scientific research and has fully equipped classrooms and laboratories, as well as, library, herbarium, swimming pool and other amenities. Cabins are provided for lodging. Meals are served to all groups in a cafeteria in the main cabin.

The foray will be held over Labor Day weekend: Friday, September 2 to Sunday, September 5, 2011. The size of the Foray is limited to forty (40) NAMA members, double occupancy. Registration has been set at \$260 per person.

Editor's note: We are extremely fortunate to be included as one of the station's programs as the site is rarely available. Summer's end is the very best time for mushrooms there and for us to be hunting them in such a spectacular part of the country.

Registration form page 9.

WILDACRES

September 22-25, 2011

NAMA Will Celebrate Fourteen Years at Wildacres Retreat!

Those members who have had the opportunity to attend can attest to the ambience of the retreat.

As in the past, the foray is intended to match the relaxed atmosphere. Dr. Andrew Methven will return as Chief Mycologist with ample assistance from NAMA members who enjoy the challenge of identification. Others may be more interested in the hunt at such places at Mount Mitchell, which is the highest peak in the East. The fact that we have collected data in this locale over these past thirteen years at the same time of year is one major contribution to our knowledge of our native fungi. Even so, each year we have collected species new to the area.

The foray returns to September this year. Dates are September 22 – 25. Registration continues to be \$215.00 per person, double occupancy with a forty person limit. Glenda O'Neal continues as Foray Registrar. If you have questions, contact her at: 423-246-1882 or gkoneal mrshc@yahoo.com

Glenda had to form a waiting list last year so early registration is encouraged.

Registration form page 10.

NAMA Affiliated Club Events [open to all NAMA members] cont. page 6

Northeast Mycological Federation (NEMF) 2011 August 11 thru 14 35th Sam Ristich NEMF Foray at Paul Smith's College, in Paul Smiths, New York Connecticut-Westchester Mycological Association (COMA) September 2 thru 5 33rd Clark Rogerson Foray Hebron, Connecticut Asheville Mushroom Club (AMC) Fall Fungi Weekend September 9 thru 11 YMCA Blue Ridge Assembly, Black Mountain, North Carolina

MEET YOUR **NAMA** COMMITTEE

CULTIVATION

Mycophilia Rising: Recent Trends in Home Mushroom

Cultivation

Ron Spinosa, Chair



Have you noticed how popular mushroom growing kits are becoming? Ads for them seem to be popping up on my computer screen right and left. Perhaps you gave someone a kit as a holiday gift, or maybe your son or daughter grew one for a science project. The phenomenon is hot and getting hotter. More and more articles are appearing in magazines and on websites. We're watching while it grows outside the bounds of our mycological circles and extends its mycelial network to a much broader public.

Where did it all begin? It's been a long strange trip. Lets travel back to the 1970s—the only mushrooms on the scene were the button mushrooms (*Agaricus bisporus*), which were grown on huge mushroom farms, almost exclusively in Chester County Pennsylvania. Home cultivation by ordinary folks was unheard of.

Enter the Magic Mushroom! A couple of enterprising and bemushroomed brothers, working underground, researched the work of mycologist Roger Heim, who along with R Gordon Wasson, discovered the shamanic use of *Psilocybe* mushrooms for communicating with other worlds. The brothers devised ingenious techniques for cultivating *Psilocybe* mushrooms at home, using pressure cookers, mason jars and other supplies readily available from hardware and grocery stores. Then in 1976 they published, *Psilocybin: Magic Mushroom Growers Guide*. Within a few years thousands of people, who didn't know a thing about mushrooms or mycology were growing mushrooms at home. Many of these psychonauts became quite sophisticated in this arcane pursuit.

Pan to Evergreen University in Olympia, Washington. There our own Michael Beug, mycologist and toxicologist, who had a license to legally grow *Psilocybe* mushrooms, did research on the pharmacology and toxicology of these fascinating mushrooms. His student, Paul Stamets, became an expert on cultivating Psilocybes for their studies. Paul became quite enamored with the art and science of cultivation and saw the great potential for applying his cultivation techniques for growing gourmet and medicinal mushrooms. After some prodigious research into cultivation techniques of many species of edible mushrooms, Stamets published *The Mushroom Cultivator* in 1983, which has become "the bible" of mushroom cultivation. Shortly thereafter, Paul founded *Fungi Perfecti*, which has become one of the leading suppliers of mushroom spawn and cultivation supplies for home cultivators. Over the years more and more people tried home cultivation, and some even went on to commercial success. Oyster and especially shiitake mushrooms (primarily on logs) were the principle species grown.

Home cultivators have always come from the cloistered ranks of mycological societies. But as we enter 2011, we see mycophilia on the rise in our mycophobic nation! People are joining mushroom clubs. They're seeing things that used to be hidden. They're arming themselves with field guides and baskets, and they're hunting wild mushrooms in the woods. And the word is out! Mushrooms can clean up oil spills, purify polluted watersheds, and offer protection from smallpox, just for starters. Paul Stamets' inspiring book, *Mycelium Running*, points the way. Yes, mushrooms can help save the world!

Just how big is this phenomenon? There are now over 20 business selling mushroom spawn and mushroom kits. Paul Stamets business, *Fungi Perfecti*, sold over 20,000 mushroom kits last year, a 25% increase. FP offers many species of gourmet and medicinal mushrooms for cultivation: Oyster Mushroom, Shiitake, King Stropharia, Lions Mane, Miatake, Reishi and more. In addition Stamets offers an intensive two day cultivation training at his Washington facility. He's trained about 1,200 people over the last decade. Many of his trainees have in turn presented cultivation workshops around the nation.

Paul Simoni's enterprise, <u>Mushroom Adventures</u>, sold around 10,000 kits last year. Simoni specializes in Agaricus mushrooms (button, Cremini, Portobello). *Agaricus* mushrooms are difficult for the home cultivator, because they require a carefully composted straw/manure substrate. Simoni has been able to package inoculated substrate in attractive boxes that will fruit button mushrooms on your kitchen counter, with very little care.

My own cultivation adventure started about ten years ago with *Field and Forest Products* of Peshtigo WI. *F and F's "Tee Pee of many colors"* kit lets you grow blue, brown and yellow oyster mushrooms on rolls of toilet paper--and then eat them. They've become one of my favorite suppliers. See if this kit gets your kid's attention!







Gray Dove colored Oyster Mushrooms on Toilet Paper

Pink colored Oyster Mushrooms on Straw

Golden colored Oyster Mushrooms on Straw

There are now a number of exciting projects in developing nations that use their abundant agricultural waste (e.g. rice straw, coffee pulp, or banana leaves) as a growing medium for oyster mushrooms. These projects transform waste into a nutritious food, as well as create jobs and income, thus help alleviate hunger and poverty—yet another way that mushrooms can help save the world.

The NAMA Cultivation Committee has offered presentations and workshops at our Annual NAMA Forays for several years, and cultivation will be prominently featured at this year's event in Clarion Pennsylvania. Thanks to the efforts of NAMA vice president, John Plischke III, there will be five different speakers on various cultivation topics:

- James Tunney: Capturing and cloning cultures from the wild.
- Mark Spear: Mushroom cultivation for field mycologists.
- Rebecca Miller: Make you own sterile transfer equipment from items at Big Lots or Walmart
- Ron Spinosa: Oyster Mushroom cultivation on rolls of toilet paper.
- Tina Ellor: To be announced

Read about them at the NAMA website on the presenter page. www.namyco.org/events/presenters2011.html

Finally I'd like everyone to know about the NAMA Mushroom Cultivation Group, a forum for cultivators on Yahoo Tech Groups: http://tech.groups.yahoo.com/group/NAMA_mushroom_cultivation Post articles, ask questions, and share helpful hints, new techniques or any other useful information. If you're ready to take the plunge, join our group. Get yourself a mushroom kit today-be a part of this mycelial miracle!

CALL FOR NAMA AWARD NOMIATIONS

Harry & Elsie Knighton Service For distinguished and meritorious service to the local Club. The Club President may nominate one individual or couple. The nominee must have served as a Club officer, committee chair or in some leadership position, such as, foray leader, newsletter editor, or fair organizer. The nominee need not be a NAMA member.

Contributions to Amateur Mycology Nominations must be accompanied by a statement detailing the nominee's relevant accomplishments and qualifications relating to enhancing amateur mycology.

Nominations should be sent to Awards committee Chair, Gary Lincoff, at: garylincoff@earthlink.net or 157 W 95th St, Apt 1A, New York, NY 10025-6653

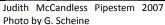
THE 2010 PRESIDENT'S OUTSTANDING SERVICE AWARD

This year the "President's Outstanding Service Award" was given to two well deserving NAMA members; one to Judith McCandless and the other posthumously to the late Kit Scates–Barnhart.

The dedication in Judith's award reads as follows:

In recognition of her many years of dedicated and exceptional service to NAMA as Treasurer and her earlier service as Frist Vice President and Region IV Trustee. NAMA is indeed fortunate to have her in a leadership position. Judith can always be depended upon to assist in any and all NAMA projects and represents an ideal role model for other members to emulate.







Kit Scates-Barnhart Novosibirsk USSR Photo by H. Barnhart

The dedication in Kit's award reads as follows:

Kit Scates-Barnhart is being recognized for her many years of dedicated service to NAMA in a variety of roles including chair of the Education Committee where she began the slide-tape educational program and got Rolf Singer and Alex Smith to prepare a tape on mushroom pronunciation; work on the toxicology committee where she prepared a toxicology poster for doctors and hospitals; her photography workshops and mushroom educational workshops at NAMA forays; her service for several terms as NAMA First and Second Vice President and as Regional Trustee; and for her inspiration in creating both the North Idaho Mycological Association and the Pacific Northwest Key Council and mentoring of their members.

Bob Fulgency

Minnesota Mycological Society 'scores' a Cap Trick

In the next issue, the full article by Steve Netzman, Past President, MMS, will describe the efforts of the members to win a Third Grand Prize Ribbon. He writes "to propose that NAMA affiliates consider following MMS' example and make your own forays into the Fair scene in your states. You may be surprised at how much interest mushroom exhibits generate among Fairgoers. Don't forget: people go to Fairs largely to see the unusual, and a lot of people still consider mushrooms unusual --even exotic."



Betty Jo Fulgency, Regional Trustee, setting up



Ron Spinosa, Cultivation Chair, explains exhibit



An Educational and Fun Section

Affiliated Club Forays continued from page 3

NEMF info & registration	COMA info & registration	AMS info & registration
www.nemf.org/files/2011/2011.html	www.nemf.org/files/2011/2011.html	www.ashevillemushroomclub.com

The North American Mycological Association Hosted by the Western Pennsylvania Mushroom Club

In the Black Forest of Pennsylvania

2011 Dr. Richard Homola Memorial Foray

Thursday, August 4 – Sunday, August 7, 2011

Deadline for registration: May 31, 2011		
Names:		
Address:		
City, State, Zip:		
Phone: Day () Evening (_)em	ail:
Local club affiliation(s) for name tag:		
Name of preferred roommate:	Assign room	mate: Male Female
Do you require vegetarian meals or have other special		
Registration Fees All Fees are per person:		
Conference: Thursday Aug. 4 to Sunday Aug. 7		
3 room nights, 8 meals from Thursday dinner	-	
Sunday brunch, all programs and forays		@ \$340 each \$
Waiver Reason		@ 0 \$
Single Supplement	#	@ \$130
Off site (meals, programs, forays, no rooms)	#	@ \$255 each \$
NAMA Trustees Meeting: Tuesday Aug.2 to Thursday	Aug. 4	
2 room nights, 6 meals, Tuesday dinner – Thur	~	@ \$120 each\$
Single Supplement		@ \$80 \$
Ascomycetes Workshop: Thursday Aug. 4		
1 room night, Wed. dinner – Thursday lunch	#	@ \$120 each <u>SOLD OUT</u>
Single Supplement		@ \$40
NAMA membership (required if not current)	#	@ \$35 \$
(You must be a NAMA or WPMC member to attend)		
Mycology student (limit 4) discount – Subtract	#	@ - \$100 \$
University		
Professor		one number
Professor's email	Professor's pho	Jile Halliber
	Professor's pho	

Mail to: WPMC/NAMA 2011, Becky Plischke, 129 Grant Street, Greensburg, PA 15601

Questions? Call Becky 724.834.2358 Email to: morelbp@aol.com

Cancellation Policy: If you need to cancel your plans to attend the Foray, we will refund all but \$50 if you cancel before May 15. From May 16 to June 15, we will refund half your registration fee. NO refund after June 15, 2011. We must have a signed release for each person attending the foray.

Liability Release and Promise Not to Sue

I understand there is some risk in participating in a mushroom foray and conference, including, but not limited to, those risks associated with mushroom identification, walks, field trips, excursions, meetings, dining, damage to or loss of personal property by theft or misplacement and other expected and unexpected occurrences. I further realize that there is always the possibility of having an allergic reaction to or being poisoned by the eating of wild mushrooms and that these adverse reactions to eating wild mushrooms range from mild indigestion to fatal illness. In registering for or attending this foray, I agree to assume total responsibility during this event for my own safety and well-being, and that of any minor children under my care, and for the protection of my and their personal property. I acknowledge that by signing below I release from liability and hold harmless The North American Mycological Association and The Western PA Mushroom Club, their trustees, officers, employees, contractors, and all other persons assisting in the planning and presentation of this event for any sickness, injury, or loss that I or any minor children under my care may suffer during this event or as a result of attending and participating. I further promise not to file a lawsuit or make a claim against any of the persons or organizations listed above, even if they negligently cause me or my minor children injury or loss. Finally, I agree to hold The North American Mycological Association and The Western PA Mushroom Club harmless from any liability they may incur as a result of any damages to any property I may cause. This release and promise is part of the consideration I give in order to attend this event. I understand it affects my legal rights. I intend it to apply not only to me but to anyone who may have the right to make a claim on my behalf. This is not an event of Clarion University or the Commonwealth of Pennsylvania.

NAMA SOUTHWEST REGIONAL FORAY

September 2-5, 2011 Southwestern Research Station Portal, Arizona

To register, complete this form and mail, by August 1, 2011, with a check for \$260, payable to NAMA, to:

Ann Bornstein 61 Devon Ct Watsonville CA 95076

Info: annstitcher@charter.net or call (831) 786-0782

1. Name		Male	_ Female	
2. Name		Male	_ Female	
1. Address				
2. Address				
1. Phone	e-mail			
2. Phone	e-mail			
We hope to be able to accommodate	e any special dietary	needs.		
1. Dietary requests				
2. Dietary requests				
All rooming is dormitory style. There Participants at this foray will be limited		S.		
The cost of the foray covers 3 nights and ending with breakfast on Monda		s beginning with an	evening meal	on Friday, Sept. 2
Liability waiver: By signing below, I r members from any and all liability ar activities of the NAMA regional foray	nd loss arising from a	ny accident, injury		
Signature #1		Date		
Signature #2	[)ate		

NAMA WILDACRES REGIONAL FORAY

September 22-25, 2011 Wildacres , North Carolina

To register, complete this form and mail with a check, payable to NAMA, for \$215 per person to:

Glenda O'Neal 1038 Wateree Street Kingsport, TN 37660-4546

Info: gkoneal mrshc@yahoo.com or call (423) 246-1882 or (423) 863-2742

Persons sharing a room may use the same form.

1. Name	2. Name				
1. Male Female	2. Male Female				
1. Address	2. Address:				
1. Phone	2. Phone				
1. e-mail	2. e-mail				
1. I wish to room with	2. I wish to room with				
1. Dietary requests	2. Dietary requests				
Bedding preference: Double Single	2. Bedding preference: Double Single				
·	persons, double occupancy. There are no private rooms. and 8 meals, beginning with an evening meal on Thursday, September 22r mber 25th.	าd			
	ne North American Mycological Association, its officers and members from accident, injury or illness which may result from activities of the NAMA	ı			
Signature #1	Date				
Signature #2	Date				

NAMA Harry & Elsie Knighton Service Award

The 2010 NAMA Harry and Elsie Knighton Service Award was presented this year to Paul Sadowski of the New York Mycological Society. Paul has been active in every aspect of the NYMS, not just this past year, but for the past decade and more. He has served as the club's treasurer. He organized and led a microscope workshop to instruct members on how to use a microscope to identify mushrooms. Paul runs a regular Monday evening mushroom identification session during the collecting season, now for almost a decade. He has also helped run Peck and NEMF forays, and designed and run a NYMS mushroom survey of a wildlife sanctuary. Paul also writes articles for the club's newsletter, helps put together the annual club banquet, and is continually engaged in all club activities. Paul Sadowski is a great model for what aspiring future Knighton Service Award winners should be like.



NAMA Award for Contributions to Amateur Mycology

The 2010 NAMA Award for Contributions to Amateur Mycology was presented to Allein Stanley. Since the early 1970's, Allein has been an essential part of the story of NAMA's success over the years. Allein is the past President of NAMA but, perhaps, more importantly, she has helped guide NAMA through its annual business meetings and helped run several NAMA national forays and NAMA endorsed regional forays. Allein has brought to every NAMA event a strong sense of continuity, going back to the early days when Harry and Elise Knighton were Mr. & Mrs. NAMA. Allein helps keep NAMA alert to its original mandate, to be the organization that reaches out to others here and abroad through its shared interest the wonders beneath our feet.



The New York Mycological Society

The New York Mycological Society, as we know it today, was begun in the early 60s by the composer John Cage, the artist Lois Long, and the local mycologist Guy Nearing. It grew into a club of some 200 members who sponsor winter lectures and hold mushroom forays spring through fall. One particularly satisfying benefit of membership is the Monday evening mushroom identification sessions begun some years ago by Paul Sadowski, this past year's (2010) NAMA Knighton Service Award winner. An average of 15 or so members appear every Monday evening, and Paul helps members identify all the collections made over the previous weekend. In addition to normal club activities like walks and talks, a regular newsletter, a website, and an annual banquet, the NYMS has embarked on a challenging mission to record all the fungi found in New York City parks, a goal which has already exceeded 300 species. 2012 will mark the 50th anniversary of the New York Mycological Society, as well as the centennial of one of its founders John Cage. Preparations are now under way to celebrate both occasions.

The Club's website is worth a look, especially for anyone travelling to New York City. The address is: www.NewYorkmyc.org.

Read the 2010 NAMA Toxicology Committee Report by Michael Beug, Chair online at: http://namyco.org/McIlvainea

RECIPE OF THE ISSUE

Mushroom, Sausage & Arugula Crostini



24-30 slices of baguette, $\frac{1}{2}$ inch thick

Scant $\frac{1}{4}$ cup olive oil

1 oz. dried B. edulis, B. variipes, or other mushroom of choice

½ cup red wine

½ cup water

1 teaspoon fennel seeds

 $\frac{1}{2}$ lb. mild Italian sausage

2 cups packed fresh baby arugula

 $\frac{3}{4}$ oz. finely grated Pecorino Romano cheese

 $\frac{1}{4}$ cup finely minced seeded fresh Roma tomatoes (optional)

Garlic salt to taste

Heat oven to 375 F° ; brush bread slices with olive oil, place on cookie sheet and bake on top shelf of oven until just golden brown – approx. 10–12 minutes. (Can be done 1 day in advance and stored in an air tight container.)

Place mushrooms in a small, deep heat proof bowl or pan. Combine water and wine, heat in microwave on high for about 1 $\frac{1}{2}$ minutes and pour over mushrooms. Allow mushrooms to rehydrate for 15-30 minutes, mixing occasionally.

Fry sausage over med-high heat until no pink remains. Drain well.

Toast fennel seeds in small pan over high heat, shaking often, until slightly darkened Contributed by Arleen Bassette

CALL FOR NOMINATIONS! 2011

This year the Treasurer's and Second Vice President's three-year terms are up.

The current treasurer is going to be retiring from her NAMA position. The current Second Vice President has indicated that she is willing to run again.

Any interested candidate should send a **consents-to-serve** and a **short biographical description of their qualifications and experienc**e to John Plischke III, 411 Center Avenue, Greensburg, PA 15601. Questions may be addressed to John at 724-832-0271 or Fungi01@aol.com

A Description of the duties are as follows:

TREASURER

- a. Shall collect, bank and disburse funds as necessary to maintain the business of NAMA;
- b. Shall transfer to the Endowment Fund any designated income in a timely manner.
- c. Shall submit to the Executive Secretary at least 30 days prior to the annual meeting an annual report for distribution to the Board of Trustees which report shall include the addresses and amounts of all NAMA funds in all NAMA accounts;
- d. Shall arrange for an external audit if and when required by the Board of Trustees;
- e. Shall make available any passwords needed for financial records access and sufficient checks to the President and another member of the Executive Committee, if necessary, for authorized access to NAMA funds;
- f. Shall file or arrange to have filed reports as a tax-exempt organization with the IRS as required; and.
- g. Shall serve as a member of the Finance Committee.

SECOND VICE PRESIDENT

- a. Shall promote the growth and development of NAMA; and
- b. Shall substitute for the President in the absence or incapacity of both the President and the First Vice President, and, if the First Vice President is up for reelection, shall chair the Nominating Committee.

Key Participants at the Dr. Richard Homola Memorial Foray

The NAMA Foray this year is honored to have some old friends and new offer presentations and demonstrate their skills.

Presenters: Dr. Alan Bessette*, emeritus Professor of Biology; Arleen Bessette*; Chief Mycologist Gary Lincoff*; Douglas Bassett, Naturalist at Letchworth State Park; Ernst Both*, author of The Boletes of North America: A Compendium, and is a past director of the Buffalo Museum of Science; Dr. Patrick Leacock*, Adjunct Curator, The Field Museum; Renée LeBeuf*; Dr. Frank Lotrich, psychopharmaclogist and chairman of the toxicology committee of the Western PA Mushroom Club; Dr. Rosalind Lowen*, an advisor to the Northeast poison control center and an ascomycetes specialist; Dale Luthringer, an Environmental Education Specialist at Cook Forest State Park; Donna Mitchell*, a Wildlife Diversity biologist with the West Virginia Division of Natural Resources; Dr. Shannon Nix, an assistant professor at Clarion University of PA specializing in mycology and microbial ecology; John Plischke*, First Vice President of NAMA; Bill Roody*, a Wildlife Diversity biologist with the West Virginia Division of Natural Resources; Noah Siegel*, a nationally known award-winning photographer and mushroom identifier; Walt Sturgeon*, an award winning photographer, author, and winner of NAMA's Award for Contributions to Amateur Mycology and NEMF's Friend of the Amateur Award; Rod Tulloss*, an Amanita specialist.

Workshops: Papermaking with Mushrooms: Kim Plischke* & Becky Plischke*; Cultivation of Mushrooms: Ron Spinosa*, Chair of NAMA's Mushroom Cultivation Committee Rebecca Miller; Mark Spear*; Jim Tunney; Tina Ellor, technical director of Phillips Mushroom Farms in Kennett Square, PA and studied under Dick Homola at the University of Maine; and Mycophagy: Ursula Pohl*, Chair of NAMA's Mycophagy Committee. [* NAMA Member - Editor]

From the NAMA Medicinal Mushroom Committee Chair Robert Rogers

It has been a long time coming, but the Medicinal Mushroom Committee is now up and running. We are just a few in number and would like to invite more participants in the committee. Some of the issues and topics to share with members will include synopsis or links to latest research in the health benefits of fungi for humans. There is a growing body of evidence that various extracts of mushroom fruiting bodies, and mycelia may be of use in various chronic disease conditions, including cancer, diabetes, cardiovascular, respiratory, and numerous other disease. We will be developing a webpage (or three) with links to various sites, including information on conferences and seminars on these topics.

I would like to thank everyone involved in appointing me the organizing chair of this committee, and again invite those of you interested in contributing to email me at: scents@telusplanet.net with your ideas or desire to volunteer to this exciting initiative.

Ed. Robert Rogers has been a student of medicinal

herbs and fungi for over forty years and presently teaches at Grant MacEwan University in Edmonton, Alberta, Canada. His book, <u>The Fungal Pharmacy, Medicinal Mushrooms and Lichens of North America,</u> will be published by North Atlantic Books sometime this summer.

From the *McIlvainea* Editor Michael W. Beug

As 2011 begins, I am hoping for many fascinating submissions to become part of *McIlvainea*. To start off the year, I have an engaging lead article about *Bondarzewia mesenterica* by Jonathan Frank of Southern Oregon University in Ashland, Oregon. He explores not only the taxonomic issues of this rare species but has found *Bondarzewia mesenterica* to be a delicious edible that he has been able to successfully cultivate. The second article is the annual report of the NAMA toxicology committee describing the poisoning incidents reported in 2010.

McIlvainea accepts articles throughout the year. If you have an idea for a paper or are willing to review articles submitted for publication, I would appreciate hearing from you. Submissions are reviewed. Once accepted, articles are promptly published on line.

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FROM THE PRESIDENT Continued

recommendations, and develop and implement practices that ensure food safety." WHMC was established during a 2010 summer convening of the CFP. Over the next two years, the new committee will formulate a wild mushroom harvesting program, including a species list and a training and examination curriculum, and then report its recommendations at a 2012 CFP meeting. The final document is intended to serve as a model, guiding states and regions in developing their own regulatory schemes.

I called Ms. Brown's office to get more details on what NAMA's participation on the committee would entail and was referred to Michaeline Mulvey, a longtime member of the Maine Mycological Society and NAMA, as well as a working member of the WHMC project.

Ms. Mulvey explained that if NAMA were to join WHMC, the committee would like NAMA to work with the affiliated clubs in encouraging "their state regulators to establish a safe system for the sale of wild harvested mushrooms." She felt that NAMA--given its access to such a large number mycological resources--could act in an important advisory capacity. Since the project clearly meets an important public need, I accepted the invitation to join the WHMC on behalf of NAMA, assuming that NAMA could make a significant and positive contribution to its success. I will provide updates on this undertaking as they develop.

Many of you who attended the annual foray at the Snow Mountain Ranch no doubt remember Jingran, the young bubbly Chinese girl from Inner Mongolia with the infectious smile who greeted everyone entering the dining hall. She was working there for the summer before returning to China to complete her final year of college--after which she intended to return to the United States for graduate school. Jingran, prior to returning home, came to Minnesota and visited my family for several days over Thanksgiving. She became a good friend of my wife and daughter, Erinn, and we all very much enjoyed her visit and our opportunity to show her the sites and sounds of the Twin Cities area. She expressed an interest in preparing an authentic Chinese meal for us, so we took her to an Asian store where we loaded up with the necessary ingredients. She is a talented chef and created several fine dishes unlike any you would find at a typical American Asian restaurant. It was with a touch of sadness that we took Jingran to the airport for her flight home, but we will certainly keep in touch with her and very likely see her again when she returns to the United States to continue her education.

I hope you have had a wonderful Holiday Season and are like me anxiously awaiting the start of spring mushroom hunting.

Bob Fulgency

News Items

website, our Knighton Awardee's Club, offers a link to an interesting article in the Smithsonian magazine. Rachael Brown writes about picking wild mushrooms in the Pacific Northwest. The link is:

www.Smithsonianmagazine.com/people-places/The-Surprisngly-Exciting-World-of-Mushroom-Picking.html

The New York Mycological Society

The South Carolina Upstate
Mycological Society website also
contains a link to mushroom
mountain which offers a useful
document about hunting morels. The
multipage document illustrates the
trees, plants and other mushrooms
associated with the goal of spring
forays - the Morel!
www.mushroommountain.com/mush
room hunting.mroels.asp
Another interesting site is:
www.morelmushroomhunting.com.

Jingran and Erinn



The progression map tracks the spread of morels.

The proceedings of the International Symposium on Arctic Alpine Mycology 8, held on the Beartooth Plateau, Rocky Mountains in 2008 and edited by Drs. Cathy Cripps and Joseph Ammirati, are now online. The Link is: www.pnwfungi.org/Articles Volume51SAM.htm

A new website dedicated to the life and work of naturalist Sam Ristich , a longtime NAMA member, has been created http://SAMRISTICH.com. The website includes info on the archive being organized by David Rose, an interview David conducted in 1998, and a link to the Sam Ristich Nature Trail. The interactive 'share' page allows you to post a "Sam memory".

A special 2-hour presentation, geared for mycologists and mushroom enthusiasts - "An Evening with Paul Stamets", will occur during an upcoming "Soils and Urban Tree" conference at the Toronto Botanical Garden. Paul Stamets' presentation is scheduled for April 27 at 7:00PM at the TBG. Registration and information is available at: www.ufis.ca.

Discover magazine has listed the devastating results of White Nosed Syndrome as one of the 100 top matters of 2010. The disease, which may be caused by Geomyces destructans, has spread beyond New York State to 14 states and two Canadian provinces and effects numerous species of bats. Recent study suggests that the little brown bat could vanish in the next two decades. http://discovermagazine.com/2011/janfeb/13

Time magazine's "Taste of America" focused on the high prices and mystique associated with white truffles. [*Time* Vol 176, No. 20, November 15, 2010]

2011 Mycology Seminars at the Humboldt Institute on the coast of Maine!

Jul 31 - Aug 6 Mushroom Identification for new Mycophiles; Foraging for Edible and Medicinal Mushrooms Greg Marley Aug 28 - Sep 1 Toxic and Look-Alike Mushrooms and the Management of Mushroom Toxicities: A Seminar for Emergency Care and Health Care Providers Tamas R. Peredy, John Saucier, and Lawrence Leonard

Sep 11 - 17 *Mushrooms and Other* Fungi Rosalind Lowen and Dianna Smith

Descriptions of seminars; information on lodging options, meals, and costs; and an online application form are available at: www.eaglehill.us/programs/general/

The Complete Mushroom Hunter-An Illustrated Guide to Finding, Harvesting and Enjoying Wild Mushrooms,

by Gary Lincoff Quarry Books 192 pages \$24.99.

At first glance Gary Lincoff"s new book appears to be a beautiful coffee table volume. Once you open the book, you will find that that is much more. The guide consists of 5 chapters, studded with Gary's stories and wit, in a conversational style that evokes his speaking voice. Nearly all the photos are clean, crisp and show features useful in identifying edible, useful and poisonous fungi. (The picture of *Agaricus xanthodermus* however, should have shown the yellow foot that differentiates it from the edible agarics.)

A short introductory chapter depicts the history of mushroom usage worldwide, emphasizing the difference between mycophilic and mycophobic areas. The market practices of different countries are described, as well as the use of medicinal and hallucinogenic species.

Places to find mushrooms seasonally in yards, parks and forests is the subject of the next chapter, which lists the various substrates and leads one through urban and suburban habitats. There we hunt for tree dwellers such as the chicken (*Laetiporus sulphureus*) and hen-of-the-woods (*Grifola frondosa*) and learn to avoid poisonous ones like Jack-O-Lantern (*Omphalotus illudens*). An excellent list of what clothing and gear is needed in the field and what precautions to take is provided. Dealing with overabundance is presented as an amusing and also a cautionary tale. How to clean, cook and preserve any excess is competently addressed.

Chapter 3, comprising the bulk of the book, is all about mushroom identification including seasonal and geographic charts of their occurrence worldwide. There are suggestions on how to prepare and preserve each species. The poisonous mushrooms are discussed next, also with a chart of when and where they grow. (This up-to-the-minute section includes *Boletus huronensis*, only lately discovered to be a toxic North American species, and deceptively similar to some edible boletes.) Gary's descriptions are most valuable. The psychedelic and magic mushrooms are also included in this chapter, along with their effects.

Medicinal uses of mushrooms are the topic of the 4th chapter, which tells us what the fungi is supposedly known to cure and how it is administrated. For example, ground Reishi (*Ganoderma lucidum*) is used as an antitumor tea and for other ills. Those who are interested in natural medicine should find this of particular interest.

The last chapter is about mushroom preparation, complete with a sensible set of rules including setting one mushroom aside-just in case. Recipes provided are varied and imaginative.

An appendix on artful ways to use mushrooms -from spore prints and jewelry to art and paper making—adds another dimension to this quest. Mushroom dyes are also included. Each endeavor is beautifully illustrated and described.

As everyone knows, Gary is a *raconteur extraordinaire* and his recounting of his many varied global adventures (and misadventures) is a constant source of amusement and fascination.

This work is tailored for novices, and is unreservedly recommended to all new members; but it will appeal to everyone who loves a good read. Old hands will be brought up to date, and little known tidbits will strike everyone's fancy. Like a good meal, the main entrée is bracketed by succulent appetizers and sparkling desserts.

Peggy Horman

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Thanks to all Newsletter Editors who are currently sending copies of their Club's Newletters to the new Editor of the Mycophile and the new Executive Secretary for archiving. The e-mail address is: bruce-eberle@msn.com and the mailing address is: NAMA Exec Sec , 6586 Guilford Road, Clarksville, MD 21029.







Polyporus alveolaris photo by Paul Sadowski Greenbrook Sanctuary

The Greenbrook Mycological Survey: An On-going Effort by the NYMS

Beginning in early June of 2007, a group of volunteers from the NYMS and the Greenbrook Sanctuary began a survey of fungal species in the 165-acre tract in Tenafly, NJ. The goal of this study was to provide a counterpoint to a survey undertaken in 1949 by Guy Nearing, the Santuary's Naturalist and one of the five founding members of the NYMS. One goal is to determine how the contemporary fungal population might reflect the ecological changes that have occurred in the decades since the 1949 study.

The volunteers have gathered and vouchered 440 specimens from the property to date, with approximately 190 species identified. The NYMS Monday night ID sessions, hosted by Paul Sadowski, played an important role in the identifications.

Guy Nearing's 1949 fungal survey includes over 161 species. Included among them

are: 89 gilled species, 42 polypores and lignicolous species, 12 boletes and 18 ascomycetes. Our list, to date, includes approximately 101 gilled species, 43 polypores and lignicolous species, 18 boletes,

22 ascomycetes and 6 myxomycetes. Photographs of some of the collection are posted at: www.picasaweb.google.com/greenbrookcal

Else C. Vellinga's article ,"A Mycological Florilegium: Fungal Communities" (McIlvanea, Vol. 17, No. 1, 2007, pp 27-32) www.namyco.org/images/pdf_files/Vellinga.pdf, summarizes nearly 20 papers describing studies similar to the NYMS's. Surveys of this type often need to run far longer than the 12 months originally planned. Additional rounds of picking and vouchering, in different conditions, could help factor out 'unhelpful' weather and localized microclimates in the Sanctuary and adequately assess fungal activity.