



The Fungal Gazette

June 2015

Newsletter of the Central New York Mycological Society



Photo by Jean Fahey

May Recap

As you can see, a few small morels were found at Morgan Hill last month. We may have been a bit early for that elevation.

Kudos to Bernie Carr who, in a brilliant stroke of genius, gave his tree talk in Oakwood Cemetery after ESF shut off the power across campus on the night of our meeting! We were able to ID real trees instead of pictures of them. Bernie told us the cemetery had been designed as a sort of park in the 1800's so many of the beautiful trees there are not indigenous to the US. He pointed out bark patterns and the differences in various leaves as well their attachment to the branch. He explained alternate branches vs opposite and how to use that as a tool in the identification of trees. It was a fascinating program and the dozen members that were there took away a much better understanding and appreciation of trees! Thank you Bernie for sharing your wisdom and giving a delightful program!

Club president and resident myco-chef **Jean Fahey** will treat us to another evening of **wild mushroom cuisine** this month. Always a favorite program – don't miss it!

The June foray will be at **Nelson Swamp** on the 14th. **Directions:** take State Route 20 east from the village of Cazenovia to Stone Quarry Road. Proceed south on Stone Quarry Road for 2.2 miles. The trail head is on the left.

2015 Calendar of Events

Meetings are on the 3rd Monday of the month at **7:30 pm**, room 334 Illick Hall at ESF on the SU campus.

Forays are on Sunday at **1:00 pm** unless otherwise announced. (If there is an all-day, pouring rain or another hurricane, the foray will be held the following Sunday. If in doubt, call Jean Fahey to find out when the trip will take place.)

June 14th Nelson Swamp Foray

June 15th Meeting at 7:30 pm, Illick Hall. A **Mycophagy** program from our own myco-chef extraordinaire **Jean Fahey**.

July No meeting in July. Foray is TBA at Wellesley Island at Jean's summer cottage.

August 16th Salmon River Falls Foray

August 17th Meeting at 7:30 pm, Illick Hall. This month will feature a **Mushroom ID Program**.

September 20th 7th Annual Vince O'Neil **Mushroom Festival** at Beaver Lake Nature. All members are needed to help! More information later.

September 21st Meeting at 7:30 pm, Illick Hall. After a long hiatus, **Nancy Kaiser** will present her **Wild Edibles** program again!

October 11th Great Bear Foray (at the hiking area)

October 16, 17 & 18th VanderKamp Foray. This will include our program & meeting. Details and registration info to follow.

After all these years . . . Membership in CNYMS is still only \$10. **Membership includes your newsletter - what a bargain!** If possible, it's easier and more efficient if members pay for 2 years at once by sending \$20 to: [Rick Colvin, 1848 Whiting Road, Memphis, NY 13112.](#)

Contact Rick or me if you don't know your membership status so you can keep the news and schedules coming!

The Gazette looks better in color, so send me your email address to get the electronic version.

Stuff about apps . . .

4 people taken to hospital after using phone app to identify mushrooms

<http://www.kval.com/news/local/4-people-taken-to-hospital-after-using-phone-app-to-identify-mushrooms-305575971.html>



This Dec. 21, 2014 photo showing mushrooms growing near the foot of a tree in the front yard of a home in the Beverly Hills section of Los Angeles. Recent heavy rains have brought a mushroom boom to parts of California. Lands parched by a three-year drought just a few months ago are now seeing an explosion of both poisonous and edible mushrooms in California. (AP Photo/Pamela Hassell)

LA PINE, Ore. (AP) — A sheriff's officer says four central Oregon residents were rushed to a hospital after they used a phone app to identify wild mushrooms but ended up consuming mushrooms that were poisonous.

A local television station reports that Deschutes County sheriff's Sgt. Doug Sullivan says deputies and medics responded Thursday afternoon to a report of poisoning on private property south of Sunriver.

He says two boys, ages 4 and 14, and a 34-year-old woman were showing symptoms of mushroom poisoning. A 15-year-old boy who also ate the mushrooms wasn't showing symptoms but was taken to the hospital as a precaution.

Sullivan said members of several families living on the property ate the poisonous mushrooms after misidentifying them as edible with a phone app.

The sheriff's office reminds the public to learn the identifying features of mushrooms and to turn to experts and field guides to be sure. Sullivan urges using several

field guides and adds, "when in doubt, don't consume wild mushrooms."

The following is part of an email I received in September. It is by no means an endorsement of the app. Does anyone have experience with this or similar apps that might be helpful to foragers? Please let us know.

QuickFind Numbers

How My Frightful Experience of Getting Lost While Mushroom Hunting Led to the Discovery of a Crazy Cool Phone App That Eliminates Your Risk of Being Stranded In The Wild - And Turns All Mushroom Hunting Into An Epically Fun Adventure!

Like you, I love hunting wild mushrooms and I have a passion for the outdoors. But a few years ago, I had a REALLY bad day.

I was out stalking the perfect polypore. It started as a laid-back stroll after two days of hard rain. The forest was glistening. I got so absorbed in my surroundings, I totally lost track of how long I had walked.

When I finally came out of my "stupor" I realized I had no clue where I was! If you've ever been in that position, you know it's not a great moment. Luckily, I was able to pick up my trail because the ground was so wet and get back out. I immediately went out and dropped \$64 bucks on a Bushnell Backtrack™.

I got a crazy idea to do something about this. I'll spare you the boring details, but over the next few years I developed and patented a GPS concept (QuickFind Numbers) that is a perfect fit to protect every mushroom hunter.

QuickFind Numbers has given **every spot** in the United States (and soon the WORLD) an identifiable address. (This includes the desert, the mountains and even the lakes.) We've done this by overlaying the earth's surface with a 20 meter grid and assigned a unique numeric address to each square.

This address can be shared with anyone, at any time, for any reason. This address is almost like a phone number. You have a 3 digits region code, (sorta like an area code) and instead of 7 digits like a phone number, you have 8. This makes for easy memorization. It can be as short and simple as just 8 numbers.

What does this mean to you?

- Want to get a group hunt together? Rather than meeting in a city parking lot at 8AM to caravan to a hidden trailhead...say "let's all meet up at QF# [364] 2269-7157 at 9AM." QuickFind's cell phone app will provide you with turn-by-turn driving instructions directly to the trailhead.
- Before leaving the trailhead, tap "**Park Car**". It will remember exactly where you left it.
- We'll then all gather in a clearing at [364] 2296-1106 to show our "prizes" and have lunch. Then we all meet back at the cars at 3PM.
- If you get disoriented, simply tap "**Find Car**". Satellite view will show you its exact location; a large arrow will point the way to your car and tell you how far away it is.
- Need help carrying that 50 lb., "chicken of the woods"? Call a fellow hunter and give him your current QF number (*it updates every 10 seconds*). He'll get the same direction arrow and how far away you are.
- If someone gets injured and needs help; call 911 and give the dispatcher your current QF number. They will know exactly where you are.

Today, you can get the QuickFind app for an [Android](#) or [iPhone](#) for only \$3.99. (Sure beats that \$64 bucks I dropped on the *Bushnell Backtrack*™).

Download the app and take it for a ride. *Then send forward this email to all other hunters in your club.* Before leaving a trailhead, encourage all other hunters to download the app. It will make everyone safer.

To see some really cool stuff, like how the app works and how you can have someone find you when you don't even know where you are, visit our website at <http://www.quickfindnumbers.com/about-the-founder/> You can read about all of QuickFind's uses.

Italian Marinated Mushrooms

<http://honest-food.net/2012/03/17/italian-marinated-mushrooms/>

1 pint.
Prep Time: 24 hours, most of it passive
Cook Time: 5 minutes

3 to 4 pounds meaty mushrooms
2 pints white vinegar or cider vinegar
Kosher salt or pure sea salt
Zest of a lemon, sliced into wide strips
4 dried hot chiles, split lengthwise
1 tablespoon dried oregano
1 cup extra virgin olive oil

Cut the mushrooms into reasonable pieces. With small mushrooms, like a button mushroom, you need only cut them in half, and you can leave the smaller ones whole. With large chanterelles and porcini, cut them into 1/2 inch thick slices. They will shrink a lot in this process, and they will be pliable, so they can be a little larger than you'd think they ought to be.



Salt them well. Lay down a layer of salt on a sheet tray and place the mushrooms on it. If the mushroom has a flat side, i.e., a button mushroom sliced in half, lay the flat side down against the salt. Sprinkle a heavy layer of salt over the tops of all the mushrooms. Let this stand at room temperature for 1-2 hours. You will notice a lot of water coming out of the mushrooms. This is good.

Note that I have left the "sponge" on the porcini in the pictures. I no longer do this because the sponge gets really slimy and icky in this process, and tends to stick to everything. Better to remove the sponge and dry it. It makes great porcini powder.

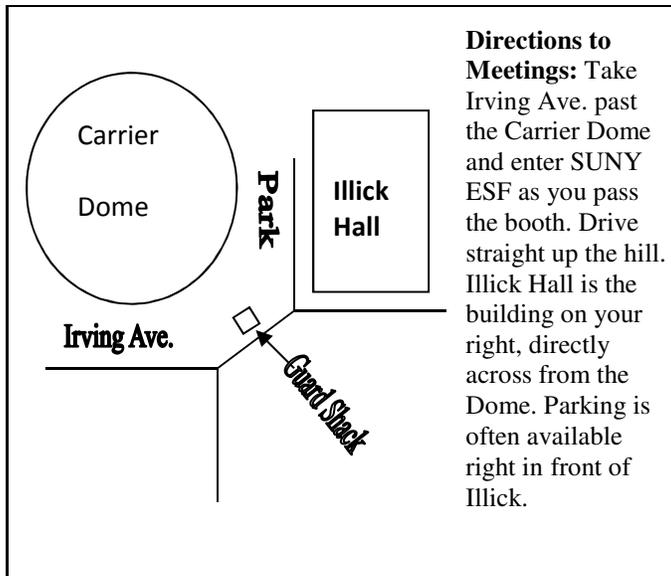
Put the mushrooms between paper towels and gently squeeze them a bit to remove a little more water.

Boil them in the vinegar for five minutes. The mushrooms will want to float. Use tongs or something to submerge them as much as you can. Fish out the mushrooms and put them between paper towels again and gently squeeze them to remove some of the vinegar.

Lay the mushrooms on a clean cloth to dry. Let them air dry until they are no longer damp, but still pliable. Don't let them dry out into leather. Turn the mushrooms once or twice during this time. This will take between 12 to 24 hours, depending on how dry it is in your house and how much air circulation you have going. You can also use a dehydrator to speed up the process, but keep an eye on it: Mushrooms can go from perfect to leather in a hurry if you're not careful!

Put the oil, lemon zest, oregano and chile in a bowl and toss the mushrooms in them. Pack this into glass jars. Use a chopstick or some other kind of clean stick to poke around the jar — you want to find and remove as many air bubbles as possible. Make sure the mushrooms are submerged in the oil.

Refrigerate and wait at least a week before eating. These mushrooms will keep in the fridge for 6 months.



Are you artistic? Know anyone who is?

CNYMS is looking for a new tee-shirt design. Some members have expressed a desire for a new tee-shirt. If you or someone you know is interested please send your idea to me and hopefully we'll have a new tee-shirt this year.

Central New York Mycological Society
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Address Correction Requested