



The Fungal Gazette

July 2015

Newsletter of the Central New York Mycological Society



From the Progressive Dairyman, 2014

June Recap

Once again, Paula Desanto has provided the species list from the last foray (Nelson Swamp 6/14). Many thanks Paula!

Amanita muscaria var. formosa Yellow-orange Fly Agaric
Coprionellus micaceus (Coprinus micaceus) Mica Cap
Crepidotus mollis Jelly Crep
Galerina hypnorum
Gymnopus dryophilus (Collybia dryophila) Oak Collybia
Marasmius rotula Pinwheel Marasmius
Megacollybia rodmanii (Megacollybia platyphylla) Platterful Mushroom
Mycena acicula Coral Spring Mycena
Mycena elegantula
Mycena galericulata Common Mycena
Mycena leaiana Orange Mycena
Pluteus cervinus (Pluteus atricapillus) Deer Mushroom
Xeromphalina campanella Fuzzy Foot
Boletus speciosus var. brunneus Beautiful Boletus
Leccinum sp.
Cerreana unicolor Mossy Maze Polypore
Fomes fomentarius Tinder Polypore
Ganoderma applanatum Artist's Conk
Ganoderma lucidum Ling Chih
Ganoderma tsugae Hemlock Varnish Shelf
Laetiporus sulphureus Sulphur Shelf
Phellinus igniarius Flecked-flesh Polypore
Piptoporus betulinus Birch Polypore

Polyporus alveolaris (Favulus alveolaris) Hexagonal-pored Polypore
Polyporus squamosus Dryad's Saddle
Polyporus varius (Polyporus elegans) Elegant Polypore
Stereum ostrea False Turkey-tail
Stereum striatum Silky Parchment
Trametes versicolor Turkey-tail
Trichaptum biforme Violet Toothed Polypore
Exidia glandulosa Black Jelly Roll
Tremella mesenterica Witches' Butter
Artomyces pyxidatus (Clavicornia pyxidata) Crown-tipped Coral
Arthuriomyces peckianus Orange Rust
Gymnosporangium clavipes Cedar Quince Rust
Annulohyphoxylon cohaerens (Hyphoxylon cohaerens)
Daldinia concentrica Carbon Balls
Diatrype stigma
Elaphomyces granulatus Common Deer Truffle
Kretzschmaria deusta (Ustilina deusta) Carbon Cushion
Scutellinia scutellata Eyelash Cup
Xylaria hypoxylon Carbon Antlers
Xylaria longipes
Ceratiomyxa fruticulosa Coral Slime
Lycogala epidendrum Wolf's-milk Slime

The following evening, Jean Fahey hosted a dozen or so people at her home when Illick Hall closed for rewiring. Jean's fabulous menu included:

Truffle cheese
Bruschetta w/ mixed mushrooms, artichoke hearts, roasted peppers & pine nuts
Flatbread with roasted pepper & walnut sauce
'Chicken' cacciatore w/ quorn, button mushrooms & baby roasted potatoes
Linguini w/ morel wine sauce
Chantarelle risotto w/ lemon thyme
Gnocchi w/ red wine & porcini sauce
Rugalach & Chaga tea

A big thanks to Jean for the wonderful wild mushroom cuisine and for opening up her home to the club!

Remember that there is **no meeting in July**. Jean will also lead a **mushroom hike at Wellesley Island State Park** (Minna Anthony Common Nature Center) on July 11th at 1pm.

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.)

July No meeting in July. Jean Fahey will lead a mushroom hike at Wellesley Island State Park (Minna Anthony Common Nature Center) on July 11th at 1pm.

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.

Any questions or input for newsletters contact:
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Wild Mushrooms Sickening Dogs

http://kobi5.com/news/item/wild-mushrooms-sickening-dogs.html#.VYRmFbHD_cs

Klamath Falls, Ore. - If you enjoy spending time with your dog out in the woods, keep in mind that poisonous mushrooms are posing a bigger threat than usual this spring.

(A) year old lab named 'Kolby' ate a toxic mushroom 2 weeks ago that nearly killed her. "Very close." Notes Dr. Sheree Everett of the Everett Veterinary Clinic. "When Kolby came in, she was seizing - and had they not caught it when they did, I think we would have lost her."

Owner Mike Angeli first thought Kolby had heat stroke, but she was still sick after cooling down. "We used peroxide, and induced vomiting." Says Angeli. "And out popped an amanita - a very toxic mushroom."

7 dogs in Klamath County, and 15 dogs in Deschutes County have been diagnosed with mushroom poisoning over the past couple of weeks. "Sometimes, early on, it may be vomiting, diarrhea, upset stomach." Explains Dr. Everett. "Some that we've seen have gone into convulsions, seizure activity, and vomiting blood."

Everett adds that Kolby required extensive treatment. "We had her on an I-V drip, and all sorts of medication, anti-seizure medication for 3 days." "So Kolby was borderline for a long time." Says Mike Angeli. "For a couple of days, she was on the edge." Thanks to quick treatment, Kolby is feeling much better now."

"If you're a mushroom hunter, you should really know your mushrooms, and be careful." Dr. Everett pointed out. "But a dog is not discriminate." While mushroom poisoning can be fatal, Dr. Everett says she's unaware of any related pet deaths in Klamath Falls so far this year.

Hunting Mushrooms is a Delicious Hobby

<http://www.ecori.org/natural-resources/2015/1/21/hunting-mushrooms-is-a-delicious-hobby>



Ryan Bouchard with a white lion's mane. (Emily Schmidt)

Rhode Island couple balances eating their finds with environmental advocacy

When it comes to mushrooms, Ryan Bouchard and Emily Schmidt are much more than “belly hunters.” Sure, the 130 types of wild mushrooms the Wakefield, R.I., couple has cooked with were all delicious, but they consider southern New England’s population of umbrella-shaped fungi more than culinary enhancers.

They didn’t create their start-up enterprise, Southern New England Mushroom Hunting, or publish a book/2015 calendar titled “Gourmet Mushrooms of Rhode Island” to rid the region of edible fungi. In fact, they are more concerned with educating people about the species’ role as pollution filters and ecosystem builders.

They deliver this mushroom message by focusing on their deliciousness. “Wild mushroom flavors are indescribable. They make an awesome meal,” Bouchard said. “But what impact does hunting mushrooms have on the environment? We don’t want to promote the disturbance of nature.”

That’s why Schmidt, besides focusing on the nutritional value and health benefits of mushrooms, spends plenty of time studying the species’ ecological importance, most notably as a means to degrade contaminants. She is intrigued by mycoremediation — a form of bioremediation, the process of using fungi to deconstruct environmental contaminants. Some fungi are capable of absorbing and concentrating heavy metals in the mushroom fruit bodies.



Emily Schmidt with an orange-and-yellow sun fungus. (Ryan Bouchard)

“Whether a mushroom is edible or not, they can help save the planet,” Schmidt said. “The world of mushrooms is endless.”

Bouchard and Schmidt got much of their passion for and interest in mushrooms from the Audubon Society of Rhode Island’s Joe Metzen and fellow Rhode Islander Josh Hutchins, who has studied the species in Maine. They also ascribe to Paul Stamets’ view of the

mushroom. Stamets, a mycologist with four decades of experience, is the founder and president of Fungi Perfecti.

Southern New England Mushroom Hunting offers lecture/slideshow classes, guided walks, cooking demonstrations and private lessons. The couple routinely gives presentations at public libraries.

“Gourmet Mushrooms of Rhode Island” is loaded with mushroom photographs, pages of information about the edible and inedible varieties and 12 months of 2015. Bouchard wrote the text and took most of the photos, with Schmidt providing the rest. “We want to teach people how to safely hunt for wild mushrooms,” Bouchard said. “There’s ethics to picking wild mushrooms. You don’t want to upset the balance of nature, and you want to be careful when picking to eat.”

Bouchard said a person can make a living picking wild mushrooms in Maine and on the West Coast, but for most southern New England hunters, such as Schmidt and himself, it’s more of a hobby.

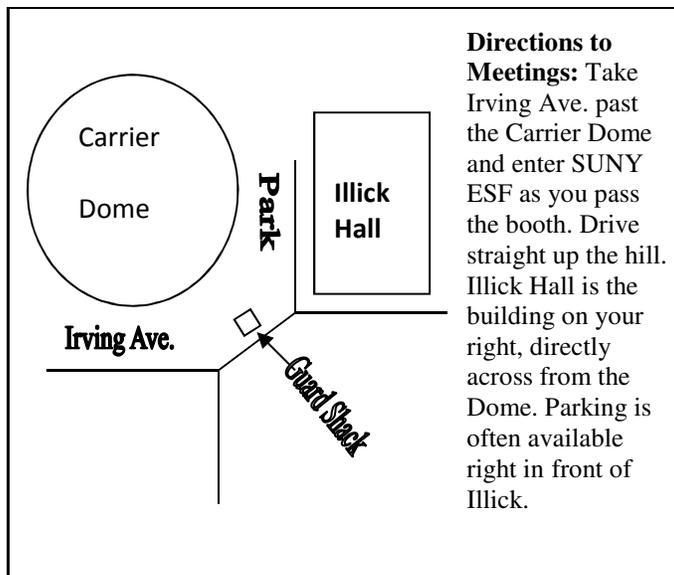
Both Bouchard and Schmidt said chicken of the woods, hen of the woods, lion’s mane and black trumpets are the choicest wild mushroom varieties they have discovered. They warn prospective hunters to be prepared for funny looks from hikers, dog walkers and joggers when they’re out searching for wild mushrooms. More importantly, they note that many poisonous and deadly wild mushrooms look a lot like the delicious ones. “Some of the varieties are intimidating even for experienced mushroom hunters,” Bouchard said. “There are dozens of deadly ones and others that will make you wish you didn’t eat it.”

To successfully find wild mushrooms, Schmidt said it takes planning, being a keen observer of nature, keeping track of the weather and understanding forest types. “In other cultures, talk of mushroom season is part of coffee-shop conversations,” Bouchard said. “We want to help make mushrooms a bigger part of the local food movement; a bigger part of American culture.”

*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.***

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.



Golden Chanterelle Puffs

<http://www.mssf.org/cookbook/chanterelle.html>

Makes about 35 puffs

Chanterelle puffs are a light and elegant party food. Serve them with a white wine such as traminer, riesling, or sauvignon blanc.

- 1 cup chicken broth
- 1/2 pound chanterelles, minced
- 1/2 cup (1 stick) butter
- 1/2 teaspoon salt
- 1 cup unbleached all-purpose flour
- 3 eggs

Heat the chicken broth in a heavy medium saucepan. Add the chanterelles, butter, and salt and allow to come to a boil. Stir in the flour, mixing constantly until the mixture is smooth and **almost** leaves the sides of the pan. Remove from the heat. Beat one egg at a time into the mixture.

Drop tablespoons of the dough onto a buttered cookie sheet, spacing the spoonfuls about 2 inches apart. Bake in a preheated 450° oven for 15 minutes or until firm and golden. Cool the puffs on a rack.

--Louise Freedman

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Address Correction Requested