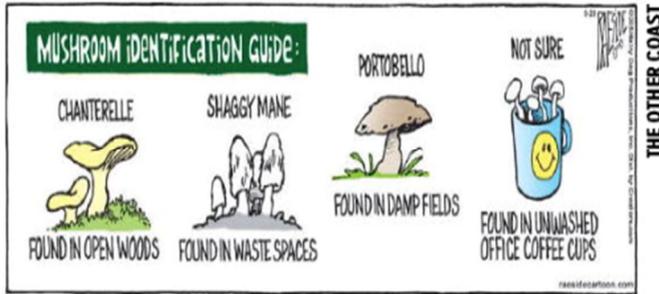




# The Fungal Gazette

October 2015

Newsletter of the Central New York Mycological Society



From *The Other Coast* by Adrian Raeside in the Syracuse Post-Standard, 9/28/15. Thanks to Steve Reiter for providing this!

## September Recap

Here is the foray list from the Salmon River Falls foray in August – many, many thanks to Paula Desanto:

*Abortiporus fractipes* *Loweomyces fractipes*  
*Amanita bisporigera* Destroying Angel *Amanita virosa*  
*Amanita ceciliae* Strangulated Amanita *Amanita strangulata*/*Amanita inaurata*  
*Amanita fulva* Tawny Grisette  
*Amanita rubescens* Blusher  
*Annulohyphoxylon cohaerens* *Hyphoxylon cohaerens*  
*Arcyria cinerea*  
*Artomyces pyxidatus* Crown-tipped Coral *Clavicornia pyxidata*  
*Boletus bicolor* Two-colored Bolete *Xerocomellus rubellus*/*Baorangia bicolor*  
*Cantharellus ignicolor* Flame-colored Chanterelle  
*Cantharellus minor* Small Chanterelle  
*Ceratiomyxa fruticulosa* Coral Slime  
*Clavaria fragilis* White Worm Coral *Clavaria vermicularis*  
*Clavaria zollingeri* Magenta Coral  
*Clavulinopsis aurantiocinnabarina* Orange Spindle Coral  
*Clitocybe odora* Anise-scented Clitocybe  
*Coltricia cinnamomea* Shiny Cinnamon Polypore  
*Coltricia montagnei* Montagne's Polypore  
*Coprinopsis atramentaria* Alcohol Inky *Coprinus atramentarius*  
*Cortinarius alboviolaceus* Silvery-violet Cort  
*Cortinarius sanguineus* Blood-red Cort  
*Craterellus tubaeformis* Trumpet Chanterelle *Cantharellus tubaeformis*/*Cantharellus infundibuliformis*  
*Crucibulum laeve* White-egg Bird's Nest  
*Cyptotrama asprata* Golden-scruffy Collybia *Cyptotrama chrysopepla*  
*Daedaleopsis confragosa* Thin-maze Flat Polypore  
*Entoloma serrulatum* Blue-toothed *Entoloma* *Leptonia serrulata*  
*Entoloma strictius* Strict Nolanea *Nolanea strictior*/*Nolanea strictia*  
*Fomes fomentarius* Tinder Polypore  
*Ganoderma applanatum* Artist's Conk  
*Ganoderma tsugae* Hemlock Varnish Shelf  
*Gomphus floccosus* Scaly Vase Chanterelle *Turbinellus floccosus*  
*Gymnopus dryophilus* Oak Collybia *Collybia dryophila*

*Humidicutis marginata* Orange-gilled Waxy Cap *Hygrophorus marginatus*/*Hygrocybe marginata*  
*Hydnum repandum* Sweet Tooth *Dentinum repandum*  
*Hygrocybe Cantharellus* Chanterelle Waxy Cap *Hygrophorus cantharellus*  
*Hygrocybe cuspidate* Candy-apple Waxy Cap *Hygrophorus cuspidatus*  
*Hygrocybe flavescens* Golden Waxy Cap *Hygrophorus flavescens*  
*Hygrocybe miniata* Miniature Waxy Cap *Hygrophorus miniatus*  
*Hymenopellis furfuracea* Rooting Collybia *Xerula furfuracea*/*Collybia radicata*/*Oudemansiella radicata*  
*Hypocrea gelatinosa* Yellow Cushion *Hypocrea* *Creopus gelatinosus*  
*Hypomyces chrysospermus* Golden Hypomyces  
*Hypomyces luteovirens* Yellow-green Hypomyces  
*Kretzschmaria deusta* Carbon Cushion *Ustilina deusta*  
*Laccaria laccata* Common Laccaria  
*Lactarius agglutinatus*  
*Lactarius cinereus* Ash-grey Lactarius  
*Lactarius croceus*  
*Lactarius deceptivus* Deceptive Milky  
*Lactarius gerardii* Gerard's Milky  
*Lactarius griseus* Gray-brown Lactarius  
*Lactarius hygrophoroides* Hygrophorus Milky  
*Lactarius lignyotus* Chocolate Milky  
*Lactarius oculatus* Eyespot Milky *Lactarius subdulcis*  
*Lactarius subpurpureus* Variegated Milky  
*Lactarius vinaceorufescens* Yellow-latex Milky  
*Lactarius volemus* Volum nous-latex Milky  
*Laetiporus sulphureus* Sulphur Shelf  
*Leccinum snellii* Snell's Bolete  
*Lentaria byssiseda* Cotton-base Coral  
*Lenzites betulina* Multicolor Gill Polypore  
*Leotia lubrica* Ochre Jelly Club  
*Marasmius rotula* Pinwheel Marasmius  
*Megacollihya rodmanii* Platterful Mushroom *Megacollihya platyphylla*/*Tricholomopsis platyphylla*  
*Meripilus sumstinei* Black-staining Polypore *Meripilus giganteus*  
*Microglossum rufum* Orange Earth Tongue  
*Mycena galericulata* Common Mycena  
*Mycena haematopus* Bleeding Mycena  
*Mycena leaiana* Orange Mycena  
*Oxyporus populinus* Mossy Maple Polypore  
*Phellodon niger* Black Tooth  
*Phylloporus rhodoxanthus* Gilled Bolete  
*Pleurotus ostreatus* Oyster Mushroom  
*Pluteus cervinus* Deer Mushroom *Pluteus atricapillus*  
*Pluteus granularis* Granular Pluteus  
*Polyporus abveolaris* Hexagonal-pored Polypore *Polyporus mori*/*Neofavolus alveolaris*/*Favolus alveolaris*  
*Polyporus varius* Elegant Polypore *Polyporus elegans*/*Polyporus leptcephalus*  
*Ramaria formosa* Yellow-tipped Coral

<i>Retiboletus ornatipes</i>	Ornate-stalked Bolete	<i>Boletus ornatipes</i>
<i>Russula brunneola</i>		
<i>Russula crustosa</i>	Green Quilt Russula	
<i>Russula cyanoxantha</i> var. <i>variata</i>	Variable Russula	<i>Russula variata</i>
<i>Russula emetica</i>	Emetic Russula	
<i>Russula granulata</i>	Granulated Russula	
<i>Russula virescens</i>	Green Quilt Russula	
<i>Scutellinia scutellata</i>	Eyelash Cup	
<i>Stereum complicatum</i>	Crowded Parchment	
<i>Stereum ostrea</i>	False Turkey-tail	
<i>Stereum striatum</i>	Silky Parchment	
<i>Suillus granulatus</i>	Dotted-stalk Suillus	
<i>Trametes hirsuta</i>	Hairy Turkey Tail	
<i>Trametes pubescens</i>		
<i>Trametes versicolor</i>	Turkey-tail	
<i>Trichaptum bifforme</i>	Violet Toothed Polypore	
<i>Tricholoma sejunctum</i>	Separating Trich	
<i>Tylopilus eximius</i>	Lilac-brown Bolete	<i>Sutorius eximius</i>
<i>Tylopilus rubrobrunneus</i>	Red-brownish Bolete	
<i>Tyromyces chioneus</i>	White Cheese Polypore	
<i>Xerocomellus chrysenteron</i>	Red-cracked Bolete	<i>Boletus chrysenteron/Xerocomus chrysenteron</i>

(Note – next year foray lists will be sent electronically, not as part of the Gazette. If you receive a mailed copy of the newsletter, please contact me to make arrangements to receive the lists.)

**From Jean Fahey:** It was a lovely day for the **Mushroom Festival at Beaver Lake**. Although the weather was dry we found quite a large number of interesting fungi. The people in attendance were very excited and eager to learn more about mushrooms. The food I made disappeared so I guess they liked it! Although there were no kids there for the scavenger hunt, a group on a hike with Bernie thought it was great fun so a prize was awarded!! A big thank you to the ESF students who made great posters for the festival, to the wonderful staff at Beaver Lake & to the volunteers who made the occasion the success it was. (Thanks to Jean Fahey, Tom Horton, Paula Desanto, Bernie Carr, John Bradley, Leanne Hughes, and Mark Griffen!)

Many thanks also to Nancy Kaiser for her Wild Edibles program! As always, it was a wonderful program full of tips on finding wild food and cooking it. Nancy kindly provided some samples as well!

Due to unforeseen circumstances, there will probably be **no October program at Vanderkamp**, but all are welcome to join the group for a foray on Saturday the 17<sup>th</sup>. Please email Jean Saturday morning for details: [maitakejean@gmail.com](mailto:maitakejean@gmail.com)

### **We have added 2 more events for the year!**

There will be a **Mexico Point foray** on **November 8<sup>th</sup>** (directions below). And Jean has kindly invited us to

her house for an **end-of-year party** on **December 6<sup>th</sup>** at 4:30 pm.

**Directions** from Syracuse: Take the Mexico exit (Exit 34) from I-81 N. Turn left onto Route 104 and drive into the Village of Mexico. At the traffic light at Academy Street (CR 16) turn right (there's a McDonald's and a FastTrack gas station at this intersection). The road will dead end at Route 104B. Turn right onto 104 B and take the first left onto Mexico Point Drive. There will be a parking lot where the road takes a sharp turn to the left. (If you make it to the state park boat launch, you are on the wrong side of the creek.)

## **2015 Calendar of Events**

**Meetings** are on the 3<sup>rd</sup> 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.)

**October 16, 17 & 18<sup>th</sup>** VanderKamp Foray. No program, but all are invited to participate in a foray on Saturday, Oct. 17<sup>th</sup>. For details, email Jean at [maitakejean@gmail.com](mailto:maitakejean@gmail.com) on Saturday morning.

**November 8<sup>th</sup>** Mexico Point Foray  
**New event – just added!**

**December 6<sup>th</sup>** End-of-year party at Jean's house!  
4:30 pm – call for directions. **New event – just added!**

Any questions or input for newsletters contact:  
Jean Fahey (President) at (315) 446- 1463 (after 9am)  
Rick Colvin (Treasurer) at (315) 569-5771 or [rcolvin@twcny.rr.com](mailto:rcolvin@twcny.rr.com)  
Mark Griffen (Publicity) at [mgriffen@twcny.rr.com](mailto:mgriffen@twcny.rr.com)  
Julie Siler (Newsletter) at (607) 749-2915 or [jds88@cornell.edu](mailto:jds88@cornell.edu)

*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!

## And Just Because It's Almost Halloween

### *Mushroom Death Suit' Allows Your Body To Break Down Naturally And Dispel Toxins*

[http://www.huffingtonpost.com/2014/04/15/mushroom-death-suit\\_n\\_5148802.html](http://www.huffingtonpost.com/2014/04/15/mushroom-death-suit_n_5148802.html)

For those interested in natural cemeteries, but not so fond of being buried, allow me to introduce you to the Mushroom Death Suit. The concept is the brainchild of artist and MIT research fellow Jae Rhim Lee, who became inspired to research natural methods to assist decomposition after learning more about the modern funeral industry.

"I am interested in cultural death denial, and why we are so distanced from our bodies, and especially how death denial leads to funeral practices that harm the environment - using formaldehyde and pink make-up and all that to make your loved one look vibrant and alive, so that you can imagine they're just sleeping rather than actually dead," she told New Scientist.

Lee's first design as part of her [Infinity Burial Project](#) is an organic cotton suit lined with crocheted netting containing mushroom spores. Lee chose mushrooms because of their ability to not only quickly break down organic matter, but also because they're excellent at cleaning up environment toxins in soil. She's currently developing unique strain(s) of fungi (called Infinity Mushrooms) trained to not only quickly break down our bodies, but also dispel the toxins they contain.

"What also started it was the mycologist Paul Stamets who I studied with. He is kind of the grandfather of people who work with mushrooms," she adds. "He talks about the mushroom as being the interface organism between life and death, that mushrooms are the master decomposers. So what better organism to work with?" With Lee's current design, here's how the mushroom suit would work:

- The fluids of the recently deceased are replaced with an eco-friendly alternative embalming fluid containing a "liquid spore slurry".
- The outside of the body is applied with a "Decompiculture Makeup" containing "dry mineral makeup and dried mushroom spores and a separate liquid culture medium."

- Combined with the suit, the spores are activated to grow and start breaking down the body.

Lee says she imagines her suit being used above ground, but covered. Presently, she's still conducting tests on meat but already has a few people who have offered to donate their bodies to be consumed by mushrooms. Check out her TED Talk on the Infinity Burial Project in the link above.



### Chanterelle Tacos

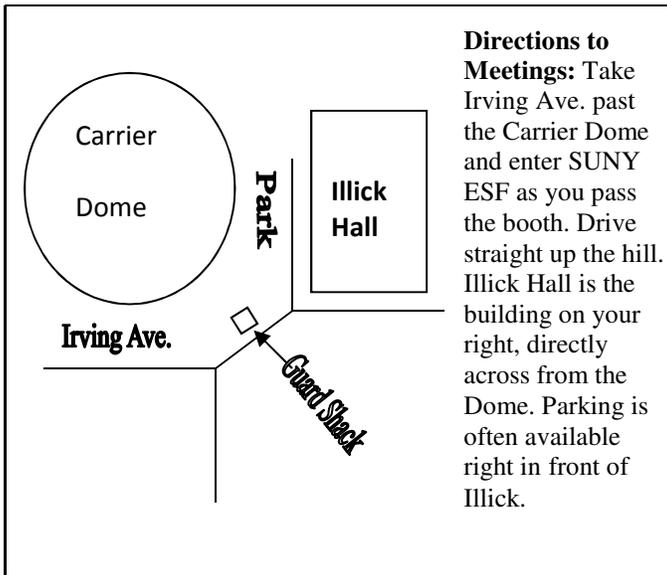
<http://www.marthastewart.com/1050162/chanterelle-tacos>

Meaty chanterelles take center stage in these quick vegetarian tacos. The serrano chili packs a punch; use a milder pepper, like jalapeno, for less heat. Adapted with permission from "[Super Natural Every Day: Well-Loved Recipes from My Natural Foods Kitchen](#)" by Heidi Swanson, copyright 2011.



- 2 tablespoons extra-virgin olive oil
- 2 tablespoons unsalted butter
- 1/2 white onion, finely chopped
- 1 small serrano chili, finely chopped
- 2 cloves garlic, finely chopped
- Fine-grain sea salt
- 12 ounces chanterelles or mixed wild mushrooms, thinly sliced
- 1 1/2 teaspoons dried Mexican oregano
- 8 corn tortillas
- 1/2 cup freshly grated Parmesan

1. Heat oil and butter in a large skillet over medium-high heat. Sauté onion, chili, garlic, and 1/4 teaspoon salt until onions are translucent, 2 to 4 minutes. Add mushrooms and cook, stirring, over high heat, until mushrooms turn deep golden brown and release their liquid, 4 to 6 minutes. Remove from heat and sprinkle with oregano. Adjust salt if necessary.
2. Toast tortillas over the flame of a gas burner, turning with tongs, until crisp and blackened in spots. (You can also char them in the broiler.) Divide mushroom mixture among tortillas and sprinkle with Parmesan.



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Address Correction Requested