



# The Fungal Gazette

April 2016

Newsletter of the Central New York Mycological Society



<http://craftsncoffee.com/2015/05/15/happy-day-a-bluebird-mushroom-to-diy-and-winners-announced/>

## Viva El Niño! (and Happy Spring!)

Welcome back CNYMS!!

Spring has come early, as predicted by Punxsutawney Phil! The Scarlet Cups are scattered brightly in the leaf litter in the woods and the Wild Leeks are poking up tall and green! I had a wonderful salad Sunday of Dandelion, wild Leeks and wild Chives!

Get out there CNYMS! Take pictures and send them to our Facebook page to show them off!! **We're having a contest to find a new design for our T-shirts so get sketching & submit them before the end of May.** Welcome to our new members! We are looking forward to getting to know you!

We have some exciting programs & forays this year so make a decision to make them all for the maximum experience, you fun guys & fun gals!!

Jean (CNYMS President)



Scarlet cups - Jean Fahey  
Leeks/morels/fiddleheads: <http://www.wild-leeks.com/>

Our inaugural foray of 2016 will be at the Rand Tract, directions below. For our first meeting Dr. Tom Horton has arranged for Patty Kaishian and Danny Newman to do a program on Bolivian mushrooms.

**Directions to the Rand Tract:** The Rand Track is located just off the west side of the 2000 block of Valley Drive between Seneca Turnpike to the north and Dorwin Ave if you're coming from the south. It's just south of St. Paul's Methodist Church. Turn into the main entrance of the cemetery and follow the road till you see us!

## 2016 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.)

**April 17<sup>th</sup>** Rand Tract Foray

**April 18<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. **Patty Kaishian** and **Danny Newman** will give a presentation on **Bolivian fungi!** They've given a few talks on this subject in the past, and there will be plenty of really great pictures.

**May 16<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
CNYMS is happy (very happy) to host **Mark Griffin** and **Benjamin Gerardi** and **Fun with Yeast**. Mark is a wine and mead maker and Benjamin brews beer. Both have used fun ingredients like mushrooms or chaga in their products.

**May 22<sup>nd</sup>** Morgan Hill Foray

**June 20<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
To continue our travelogue of south-of-the border fungi, our own **Bernie Carr** will do a program on his recent trip to **Costa Rica** and the mushrooms he found there.

Note: The vote on the new T-shirt design will be at this meeting too.

**June 26<sup>th</sup>** Nelson Swamp Foray – site TBA

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

**August 15<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
**Jean Fahey** will present **Latin 101**. Come learn some helpful hints for remembering, and understanding, the Latin names of mushrooms.

**August 28<sup>th</sup>** Palermo Foray

**September 19<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
Program TBA

**September 25<sup>th</sup>** VanderKamp Foray

**October 9<sup>th</sup>** 8th Annual Vince O'Neil  
**Mushroom Festival** at Beaver Lake Nature Center. All members are needed to help! More information later.

**October 23<sup>rd</sup>** Salmon River Foray

**November 6<sup>th</sup>** Mexico Point Foray

*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.

**Still not enough forays?**

### **Save the Dates**

**NEMF:** The Northeast Mycological Federation foray will be at Fitchburg State University in Massachusetts this summer from July 28 - 31. The theme is "The Role of Fungi in the Ecosystem." Registration is underway open now at <http://www.nemf.org>

**Peck Foray:** This year's Peck Foray will be Sept 23-25 at the Greenkill Retreat Center and YMCA Camp in Huguenot, NY. Hosted by the New York Mycological Society.

**NAMA:** The North American Mycological Association foray will be held September 8 – 11 in the Blue Ridge Mountains and Shenandoah Valley of Virginia. *Note: NAMA membership is required to attend annual and regional forays.* Registration will open in May.

**COMA:** The Clark Rogerson Foray will be Sept. 22–Sunday, Sept. 25 at the Berkshire Hills Eisenberg Camp, Copake, New York. Registration info to follow.

### **New T-shirt design wanted!**



CNYMS is looking to update its tee-shirt design. If you or someone you know is interested please **send your idea to me before the end of May!** Members will vote at the June meeting.

## Ikea to use packaging made from mushrooms that will decompose in a garden within weeks

The Telegraph  
Wednesday, Feb. 24, 2016



An example of biodegradable Mushroom Packaging, made by the New York-based firm Ecovative. Courtesy of Ecovative

LONDON — Ikea is planning to use packaging made with mushrooms as an eco-friendly replacement for polystyrene. The furniture retailer is looking at using the biodegradable mycelium “fungi packaging” as part of its efforts to reduce waste and increase recycling, Joanna Yarrow, head of sustainability for Ikea in the U.K., said. Mycelium is the part of a fungus that effectively acts as its roots. It grows in a mass of branched fibres, attaching itself to the soil or whatever surface it is growing on.

The American company Ecovative developed the product, which it calls Mushroom Packaging, by letting the mycelium grow around clean agricultural waste, such as corn stalks or husks. Over a few days, the fungus fibres bind the waste together, forming a solid shape, which is then dried to stop it growing any further.

Yarrow said Ikea was looking at introducing mycelium packaging because a lot of products that traditionally come in polystyrene cannot be recycled with ease or at all. While polystyrene takes thousands of years to decompose, mycelium packaging can be disposed of simply by throwing it in the garden where it will biodegrade within weeks.

Speaking in London this week, Yarrow added: “The great thing about mycelium is you can grow it into a mould that then fits exactly. You can create bespoke packaging.”

### Shaggy Parasol Mushroom Soup with Chestnuts

The idea for this soup came to me because I purchased some fresh chestnuts and then found a nice group of wild Shaggy Parasol mushrooms, later the same day. This recipe is easy to make and yields a unique and delicious soup.

#### Ingredients:

3 or 4 medium to large Parasol mushroom caps  
(Portabella or Shiitake mushrooms could be used for this soup.)  
1 cup roasted chestnuts (peeled and sliced into thin pieces)  
1 stick butter  
1/4 cup dry white wine  
1 or 2 large cloves of garlic  
salt & pepper to taste  
1/4 tsp. celery salt  
1 pint Half & Half  
1 pint milk

PREP: Serves: 4

1. Clean the mushroom caps using damp paper towels to remove any grass or dirt (I did not use the stems). Chop the caps into 1/2 inch cubes and put into a large sauce pan with the stick of butter. Use a medium heat to melt the butter and sauté the mushroom pieces. Add salt and pepper to taste. Stir the mushrooms frequently until they start to soften.
2. Add the wine and allow to simmer for a 3-5 minutes, then add the Half & Half, milk and celery salt. Use low heat and simmer for about 10 minutes, then serve.

Note: I did not add a thickener to the soup, but you can do so if you choose.

By Rick Colvin 11/15/15

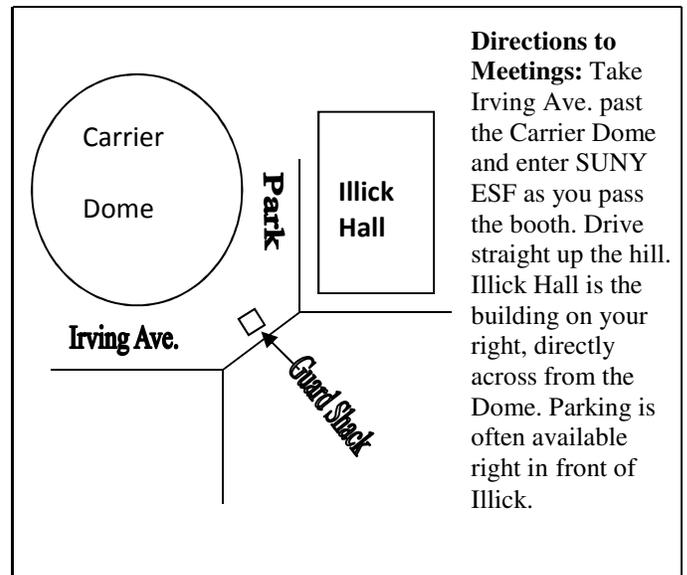
Ecovative, whose founders invented the mushroom-based material in 2006, manufactures its packaging in Troy, New York. Customers include computer giant Dell, which uses it to cushion large computer servers. It is thought that a small number of companies have started using it in Britain.

Ikea's green drive has already seen it launch a vegetarian substitute for meatballs as a more eco-friendly alternative to the Swedish dish served in its cafes, because of concerns about the greenhouse gas emissions from rearing animals for beef and pork.

For time-lapse video see

<http://www.nationalpost.com/m/wp/blog.html?b=news.nationalpost.com/news/world/ikea-fungus-mushrooms-for-packaging>

Thanks to Jean Fahey for the article.



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Address Correction Requested