



The Fungal Gazette

July 2016

Newsletter of the Central New York Mycological Society



Leccinum scabrum, the common Scaber Stalk

http://vinalhavenlandtrust.org/sightings_100809.html

June Recap

Bernie Carr gave us a great program on his trip to Costa Rica. We were treated to fungi as well as some native wildlife, and spoiled by refreshments! Thanks Bernie! Hope you take another trip soon! We also decided to combine 2 entries for the new t-shirt design. Everyone like John Bradley's drawing of *Leccinum scabrum*, the common Scaber Stalk, which we will combine with Aimee Koval's CNYMS logo. Stay tuned for the design and order information.

Here is Jean's report from the June foray:

We had a marvelous hike at Nelson Swamp! Despite the heat it was lovely & breezy there in the shade by the brook! John Bradley, Kathy Kennedy, Bob Gang & I were joined by Lisa & John, a new couple with considerable knowledge! We found:

Boletus bicolor

Coprinus altametarius

Ganoderma tsugii

Megacollybia platyphylla

Polyporus betulinus

P. Radicatus

P. squamosus

Pleurotus ostreatus

Trichaptum biformi

Trametes versicolor

a Conk

a resupinate fungus & another

perhaps a Panus I could not find a name for!

Remember there is **no meeting in July**. If you want a July foray, **Jean Fahey** will do her **Intro to Mushrooms** hike at **Wellesley Island State Park Nature Center** on July 23 @ 1pm.

2016 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. Foray is at Wellesley Island State Park Nature Center.

August 15th 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 28th Palermo Foray

September 19th Meeting at 7:30 pm, Illick Hall.
Program TBA

September 25th VanderKamp Foray

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

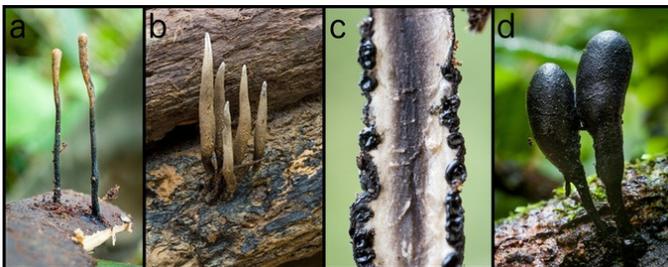
October 23rd Salmon River Foray

November 6th Mexico Point Foray

Fungal taxonomy Kickstarter

A friend of Paula Desanto passed along this interesting opportunity to help out a recent PhD graduate (mycology, of course) of the University of Oregon. Roo Vandegrift is embarking on an ambitious research project to do the taxonomy of *Xylaria*, for which he is crowdsourcing funding. He is reaching out to mycological societies to get the word out. His expertise is in fungal ecology and he is a very competent researcher. Here is a link to his Kickstarter campaign:

[Xylaria of the Cloud Forests of Ecuador](#)



The Fungi: *Xylaria*

Xylaria are wood decay fungi—they eat dead and decomposing wood—and are incredibly diverse. In North America and Europe, the most familiar species is probably the Candlesnuff Fungus (*Xylaria hypoxylon*), or Dead Man's Fingers (*Xylaria polymorpha*). In the tropics, the diversity of these fungi is staggering: there

are more than 400 species of *Xylaria* known, and most of them occur in the tropics. And there are certainly many species unknown to science—this book will describe *at least* one of them for the first time ever.

The campaign ends soon, so make your pledge now!

*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.

Ecovative, a NY company, excels at mushroom innovation . . . and lets you join the movement toward environmentally friendly products

In 2006, Eben Bayer and Gavin McIntyre teamed up in a class called Inventor's Studio at RPI to invent a new insulation material using agricultural waste and mycelium. They graduated the following year and were persuaded by their professor to pursue the technology into a company.

A year later, their company - Ecovative - produced a protective packaging product and won ~\$750,000 from the Postcode Lottery Green Challenge — a green business competition. They soon moved to a prototype facility in Green Island, NY to produce Mushroom® Packaging for customers like Dell and Crate & Barrel. There they continued to get capital from grants and government agencies, as well as strategic partners, such as 3M.

Ecovative soon moved to a larger manufacturing facility and launched an engineered wood alternative called Myco Board, sold to customers like Gunlocke and Enjoy Handplanes. In response to too many requests for things they didn't make, they also started a [Grow It Yourself Mushroom Material](#) line to encourage open innovation.



Mush-Lume table lamp by Danielle Trofe using Mushroom Materials

<http://www.dezeen.com/2015/03/25/mushroom-materials-ecovative-modelling-kit-mycelium-designs-of-the-year-2015/>

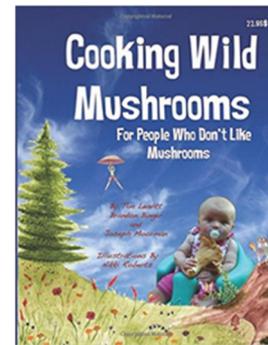
That same year, Ecovative Design was a recipient of a NYS Environmental Excellence Award for serving as a model of innovation and sustainability with its Mushroom Material packaging. These annual DEC awards are given to businesses, educational institutions, nonprofit organizations, facilities, government agencies and individuals in recognition of outstanding commitment to environmental sustainability, social responsibility and economic viability.

http://www.dec.ny.gov/docs/administration_pdf/1015futureoffungi.pdf

In 2015, Ecovative opened a full-scale 20,000 square foot manufacturing plant in Troy, NY for the production of Mushroom® Packaging. The company buys agricultural waste like corn stalks and seed husks from regional farmers, cleans it and introduces it to mycelium. The mixture is bagged and the mycelium grows for a few days. The mycelium sees the agricultural waste as food and

reaches out to digest it, forming a matrix of white fibers along the way. Each particle is coated in mycelium and is broken into loose particles which are put into a tool where the mycelium grows through and around the particles, forming a solid structure and filling any void space. This grows for a few days until it is solid, and then removed from the tool. Materials are dried to stop growth and prevent it from producing mushrooms or spores.

Myco Board is a certified sustainable, non-toxic engineered wood which is Urea-Formaldehyde Free VOC Free, safe, and healthy. It also offers acoustic and fire-resistant properties (Class A Fire Rated). For more information, see their website at <http://www.ecovatedesign.com/home>



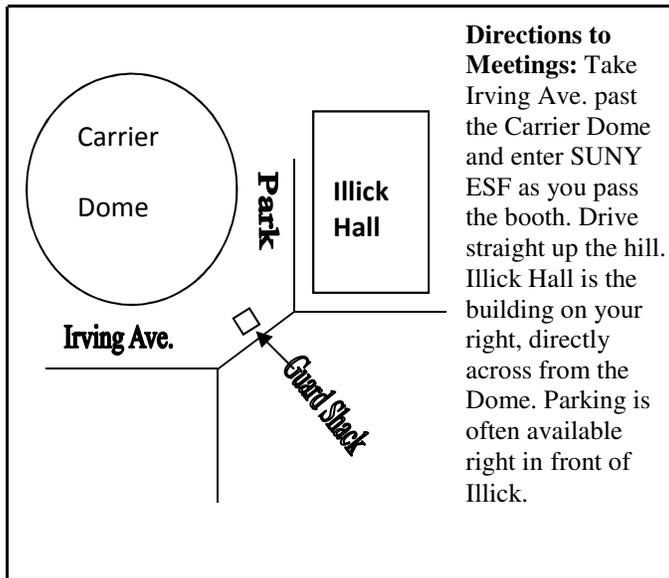
Cooking Wild Mushrooms For People Who Don't Like Mushrooms: This book is about collecting and preparing wild mushrooms

<https://www.amazon.com/Cooking-Wild-Mushrooms-People-Dont/dp/1497326680>

Tim P. Leavitt (Author), Nikki Roberts (Illustrator), Brandon Binger

People say that recipes are not really invented, they are created out of necessity. The same thing could be said about this book. As a mushroom picker, aficionado, and basically the kind of person that has a collection of rare mushroom books on display and a variety of dried mushrooms stashed around his kitchen year round, I am often confused by The People Who Don't Like Mushrooms or T.P.W.D.L.M. This book has been written to convert them maybe not into full blown mycophiles, but at least, into People Who Like Some Wild Mushrooms. This book was compiled by a

mycologist, a photographer, a cook, and a baby. *Cooking Wild Mushrooms for People Who Don't Like Mushrooms* has a variety of information about foraging wild mushrooms, various preparation and cooking techniques, as well as over 25 delicious recipes that will be sure to delight the taste buds of those you are cooking for. The recipes include step-by-step instructions and colorful photographs that will be sure to get you excited.



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Address Correction Requested

Stuffed Baked Boletes

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

3 to 4 boletes
4 tablespoons olive oil or more
2 garlic cloves, minced
2 prosciutto slices, minced
1 egg, slightly beaten
2 tablespoons freshly grated Parmesan cheese
1/2 cup bread crumbs
1 teaspoon minced fresh basil, or 1/4 teaspoon dried basil
Salt and pepper to taste

Remove the bolete stems and save for another dish or dry the stems for future use. In a sauté pan or skillet, sauté the tops of the mushroom caps in the olive oil for a few minutes or until they turn brown. With a slotted spoon remove them to a warm baking dish. In the oil that remains in the pan, sauté the garlic and prosciutto until the garlic is translucent. Allow the mixture to cool somewhat, then stir in the egg, Parmesan cheese, bread crumbs, basil, salt, and pepper. Stuff the caps and bake them in a preheated 400° oven for 15 to 20 minutes or until lightly browned.