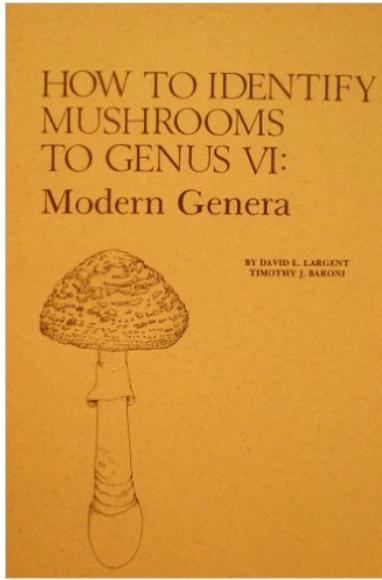




The Fungal Gazette

September 2016

Newsletter of the Central New York Mycological Society



August Recap

Our August program with club President Jean Fahey was the most fabulous program ever given at a CNYMS meeting without beer! It was a very educational and fun program. Everyone left knowing a little bit more than when they came, whether they wanted to or not. About 10 people were there. Those who couldn't make it missed out on a rare opportunity to better understand Latin mushroom names! (very few people should read through the glossary on their own!) A big thanks to Jean!

Thanks also to Mary Fran and Rick Yafchak for hosting the August foray. Here is the species list from Jean:

Amanita rubescens
A. spec
Boletus bicolor
B. edulis
Clavicornia pyxidata
Collybia dryophila
Coprinus atramentarius
Crepidotus applanatus

Entoloma salmonella
Ganoderma tsugii
Hygrophorus spec
Hypomyces spec
Leccinum scabrum
Megacollybia platerphyllum
Polyporus brumalis
P. varius
Russula aeruginascens
Trichaptum bififormis
Tylopilus alboater
Tyromyces chioneus
Xerula radicata

Our next meeting features **Dr. Tim Baroni**, distinguished professor in biological sciences from **SUNY-Cortland**. Dr. Baroni, who last visited us in 2010, will likely tell us about his tropical expeditions. Come out for an informative program from a recipient of the MSA's Distinguished Mycologist Award.

The next foray is at **VanderKamp** on September 25th. **Directions** from the South, North, and West: Take Route 81 to the Central Square Exit (32) and head east on Route 49 for 12.8 miles. When you see the sign for Village of Cleveland on the right, Martin Road will immediately follow on your left. Turn left on Martin Road, and continue for 1.7 miles until you see the Vanderkamp exit on your left.

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
Mark Griffen (Publicity) at mgriffen@twcny.rr.com
Julie Siler (Newsletter) at (607) 749-2915 or
jds88@cornell.edu

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.)

September 19th Meeting at 7:30 pm, Illick Hall. **Dr. Tim Baroni** from SUNY-Cortland will be our guest speaker.

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 next month. **Start thinking about coming out to help!**

October 17th Meeting at 7:30 pm, Illick Hall. **Jean Fahey** will do her very popular **Mycophagy** program for us once again!

October 23rd Salmon River Foray

November 6th 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.

Fungi Cultivation and Foraging Short Course, Mecklenburg, New York September 16-20 2016

<http://www.mushroomcompany.com/events/>

Explore the wondrous world of fungi and learn how to grow and forage mushrooms with *Farming the Woods* co-author Steve Gabriel and special guest instructor Tradd Cotter of Mushroom Mountain and author of *Organic Mushrooms Farming and Mycoremediation*. During this 5-day intensive course participants will identify wild mushrooms and learn tree ID and forest ecology, inoculate logs, straw, and grain, learn low-tech propagation techniques, build a stormwater biofilter, create a styrofoam substitute, and, of course, cook and eat mushrooms. Participants will build their skills in mushroom identification, cultivation, and propagation and leave the course with mushrooms to grow at home.

Cost: \$650 includes lunch each day and lots of fungi to take home, plus \$50 if camping onsite (optional)

Register at events.wellspringforestfarm.com

Help Wanted:

CNYMS is looking to fill 2 prestigious positions – **President and Newsletter Editor.**

Qualifications: candidates should be breathing. The President should know how to use a phone and/or email. The Editor should know how to use a computer (Word required, Google helpful).

Duties

President: schedules one planning meeting per year to decide on speakers and foray locations; reserves Beaver Lake for the Mushroom Festival and tries to find vendors/programs etc. for it; arranges for miscellaneous events, tee-shirts, and other things that come up; tries to keep people from poisoning

themselves! Don't have to be an expert - Free Training!

Editor: plugs the speakers/forays into the calendar; does a lot of searching on the interwebz for articles/events/recipes of interest; begs members to contribute so we don't have to resort to printing member profiles; does a lot of formatting/cursing.

Compensation: Seriously?? Okay, inestimable prestige and good Karma.

Any joking aside, Jean has been the club President and I have done the newsletter for 9 years now. A handful of people – Tom Horton, Bernie Carr, Mark Griffen, Rick Colvin, Steve Reiter, and Paula Desanto – make life easier, but we could use a break after all this time! If you're interested, please contact Jean or me. If you're unsure about getting involved, a Vice-President and Co-Editor would be greatly appreciated too, whether you consider it on-the-job training or just helping out.

Don't Forget the Peck Foray!

It's scheduled for the weekend of Sept 23-25 in the Catskills. The host this year is the NY Mycological Society. Come join other mushroom aficionados for a great, and affordable, weekend of hunting and eating mushrooms. The registration deadline is Sept 12 and the form can be downloaded at:

<http://www.plantpath.cornell.edu/CUPpages/Peck/index.html>

"Mushroom Ninja" Explores the Beautiful World of Exotic Fungi on His Hikes

<http://www.mymodernmet.com/profiles/blogs/ryan-grastorf-mushroom-ninja>

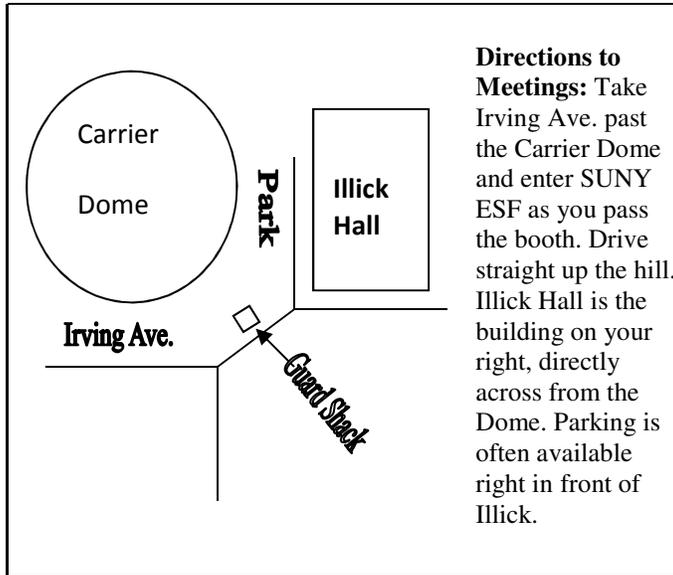
The world is full of natural treasures, which Ryan Grastorf found out firsthand only about a year and a half ago. "As an effort to reduce stress in life, I just started hiking more," he told Instagram Blog. "I

found a mushroom, a very cool looking mushroom, and the rest is kind of history."

Now, the Baltimore-based full-time student, whose Instagram followers know him as the *Mushroom Ninja*, spends his free time capturing images of the wonderful world of fungi. From the cartoonish toadstool to alien-like forms of fungi, Grastorf has amassed an amazing portfolio of multi-colored, -shaped, and -sized mushrooms—some of which look nothing like what you'd imagine a fungal growth to look like. He estimates he's encountered and photographed roughly 150 different kinds of mushrooms; and with a growing base of over 22,000 followers, Grastorf has been able to rely on his Instagram community to help him identify most of them.

Check out a small, diverse sampling of Grastorf's growing collection of fungi photos below, but be sure to follow him on Instagram for even more mushroom madness.





Chicken of the Woods Fajitas

<http://www.2angelsmushrooms.com/#!/chicken-of-the-woods-recipes/c25o>

1 lb. fresh Chicken of the Woods, cut into quarter inch thick strips.
 1/4 C. water
 1/4 C olive oil
 1 tsp. sugar
 1T. chopped fresh oregano (or 1 tsp dried)
 1 tsp. chili powder
 1/2 tsp. garlic powder
 1/2 tsp. salt
 1/4 tsp. pepper
 1 large onion 1 large sweet bell pepper (red or green)

DIRECTIONS: Mix oil, water, and spices to make marinade. Slice chicken of the woods, onion, and bell pepper into quarter inch strips and add to marinade. Marinade about an hour. Cook uncovered on medium heat in large skillet until mushrooms are fully cooked, the onions are starting to become translucent, and the excess liquid has cooked down. (About 10 minutes)
 Serve with warm tortillas, guacamole, fresh salsa, etc.

Serves 4 adults.

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Address Correction Requested