



# The Fungal Gazette

May 2017

Newsletter of the Central New York Mycological Society



[http://www.mlive.com/news/grand-rapids/index.ssf/2015/05/find\\_michigans\\_best\\_morel\\_hunt.html](http://www.mlive.com/news/grand-rapids/index.ssf/2015/05/find_michigans_best_morel_hunt.html)

## April Recap

2017 got off to a delicious start! Once again Jean Fahey spent many days in the kitchen outdoing herself and last year's program. The Mycophagy Menu consisted of:

*Black Trumpet Cream Cheese with Crackers*  
*Cream of Chanterelle Soup*  
*Crostini with Porcini, Roasted peppers, Artichoke, & Pine Nuts*  
*Hericium Pasta Salad*  
*Maitake Quinoa*  
*Morels in Creamed Potatoes*  
*Fajitas with Oyster Mushrooms, Peppers, Wild Leeks, Jack Cheese & Mole Sauce*

Many, many thanks to Jean – from the bottom of our hearts, and stomachs!

“It was great to see so many new & familiar faces join us on our first foray! Many thanks to Ms. Polly for hosting the event and to her neighbor Neil who led the way. Fabulous day spent in great company. “ -Jean

Our May program features **Dr. Tim Baroni** talking to us about finding wild mushrooms in CNY. And the traditional May foray is at **Morgan Hill State Forest**.

**Directions to the Morgan Hill:** from I-81S take the Tully Exit and turn left from the exit ramp. Take the next left onto Route 80. Follow Route 80 east through Tully and Apulia. Just beyond Venture Farms take a right onto Herlihy Road. Follow this to the top of the hill and turn left (before Spruce Pond). Drive another half mile and look for cars parked by the side of the road.

## 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.)

**May 15<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. SUNY-Cortland mycologist and distinguished professor **Dr. Tim Baroni** returns for our May program: **Hunting for Wild Mushrooms in Central New York – a pleasure not to be missed.** Don't miss it!

**May 21<sup>st</sup>** Morgan Hill Foray

**June 19<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. **Susan Hopkins** also returns to CNYMS with a program titled **Tooth Fungi- A Macroscopic Look at Hydnum, Phellodon, Sarcodon and Bankera.** Come learn about this interesting group of mushrooms.

**June 25<sup>th</sup>** Nelson Swamp Foray

**July** No meeting in July. An event may be held at Wellesley Island at Jean's summer cottage.

**Bonus – July 22<sup>nd</sup>** Wanakena Foray and Summer Picnic

**August 21<sup>st</sup>** Meeting at 7:30 pm, Illick Hall. Another return speaker is **Dr. Lauren Goldmann** (SUNY-Cortland). Tentative title: Fungi & Art.

**August 27<sup>th</sup>** Bear Swamp Foray

**September 17<sup>th</sup>** VanderKamp Foray

**September 18<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. TBA

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

**October 16<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. TBA

**October 22<sup>nd</sup>** Salmon River Foray

**November 6<sup>th</sup>** Camden Foray

**November Bonus** – Cornell University's **Dr. George Hudler** has agreed to a CNYMS presentation in November. Date and topic TBA.

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*  
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## Morel Progression Map 2017

Can be found at:

<http://www.morelmushroomhunting.com/wp-content/uploads/2016/02/4-2017progmap-4.jpg>

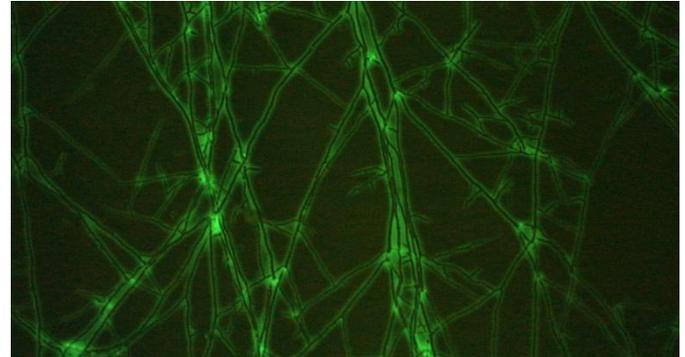
## Morel mushroom may grow crop of its own

<https://www.sciencenews.org/article/morel-mushroom-may-grow-crop-its-own?mode=topic&context=80&tgt=nr>

A fungus could be a farmer itself, sowing, cultivating and harvesting bacteria

By Susan Milius

(Note: this is from 2013, but it's interesting and appropriate for May.)



**FUNGAL FARMERS** Strands of the thick-footed morel fungus serve as a highway for common soil bacteria, marked with a glowing protein, traveling to new territory. The highways could be a fungal version of planting bacteria as a crop.

A sought-after mushroom that people can't farm might be the first fungus known to do some agriculture itself. Human farmers have yet to reliably coax the thick-footed morel, one of several culinary morel species, into sprouting the mushrooms that chefs prize. People have gotten the *Morchella crassipes* fungus to form mats of fine strands but no stalked, wrinkly, spore-forming bodies to sauté.

Lab tests, however, suggest that these fungal strands themselves can do simple farming tasks. The morel can spread soil bacteria to new "fields" and cultivate them with fungal secretions that the bacteria consume, says microbial ecologist Pilar Junier of the University of Neuchâtel in Switzerland. The fungus can supplement its food supply by taking up carbon from the bacteria, she and her colleagues report October 30 in *Proceedings of the Royal Society B*. "My hope is that it will change the way people look at fungi," Junier says.

Fungi have been the crop instead of the farmers in the story of the rise of sophisticated agriculture. Certain animals evolved elaborate food farms millions of years before people did. Ants in the tropics raise fungus on leaf snippets to nourish colonies of millions of individuals.

To see whether a fungus might have some farming skills, Junier and her colleagues paired the thick-footed morel with the common soil bacterium *Pseudomonas putida*. Farming wouldn't be the fungus' sole feeding option, Junier knew, because researchers had already found that it takes in nutrients from living plants or dead material. Instead, Junier suspected that morels might be enhancing an extra food source by offering soil bacteria "fungal highways" for travel to new territory. Soil has a lot of air in it, she says, "and bacteria do not fly." Long, wet strands of fungi provide easy-swim expressways. In lab dishes with the bacterium and the fungus, *P. putida* grew six times as dense as did a mutant strain of the bacterium that couldn't swim.

Morels also might be cultivating the bacteria, in the sense of providing them with fungal secretions, the researchers hypothesized. To test the idea, the team let fungi incorporate distinctive forms of carbon into their bodies and then tracked nutrient flow. Fungal carbon traveled from the fungus into the bacteria.

In the end, the morels may be harvesting bacteria, Junier proposes. After about seven days of morel-bacterial cohabitation, bacterial populations faded while the fungi formed hard-walled resting structures called sclerotia. The fungus thus could be taking nutrients from the bacteria and storing what it extracts in the sclerotia. Tracking showed bacterial carbon ended up in the fungus, she and colleagues found.

The hard-walled sclerotia formed as far away as possible from the zones in the lab dishes where bacterial colonies had been introduced. The fungus could be moving some bacterial nutrients from the rich bacterial fields for storage in relatively nutrient-poor areas, Junier suggests. This quirk suggests another test to determine whether the fungi are harvesting bacteria, says Ulrich Mueller of the University of Texas at Austin. He'd like to know if the sclerotia would still form in the same pattern if the bacterial colonies were cut away before the supposed harvesting.

Harvesting carbon didn't actually improve the fungal growth rate, at least with the plentiful nutrients in the lab. Junier would like to follow up with fungi growing with skimpy nutrients and wild-collected bacterial strains. Regardless, she still considers the morel's behavior agricultural. "We don't need coffee to survive," she says, "but we grow it."

*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.**

### **Wild Mushroom Butter**

<http://www.wafb.com/story/29336368/wild-mushroom-butter>

#### **Comment:**

Compound butters are butters flavored with other ingredients. When melted over a sizzling steak, fish or vegetables, it further enhances the dish. This recipe is also perfect for grilled oysters.

#### **Ingredients:**

¼ pound butter  
¼ cup mixed mushrooms, minced  
2 tbsp minced red onion  
1 tbsp minced red bell pepper  
1 tbsp minced garlic  
pinch chopped oregano  
pinch chopped basil  
pinch chopped thyme  
¼ cup grated Parmesan cheese  
salt and red pepper flakes to taste  
granulated garlic to taste

#### **Method:**

I recommend using a mixture of baby bella, oyster and button mushrooms. In a medium mixing bowl, cream all ingredients together. Mound in the center of a square piece of plastic wrap. Roll into a cylinder, sausage style, twisting at each end. Chill until firm. Cut into 12 equal slices.

## Still not enough forays?

### Save the Dates

**NEMF:** The 41st Annual Foray of the Northeast Mycological Federation (NEMF) is at Stratton Mountain Resort in Bondville Vermont July 27-30. Registration is open!

<http://www.nemf.org>

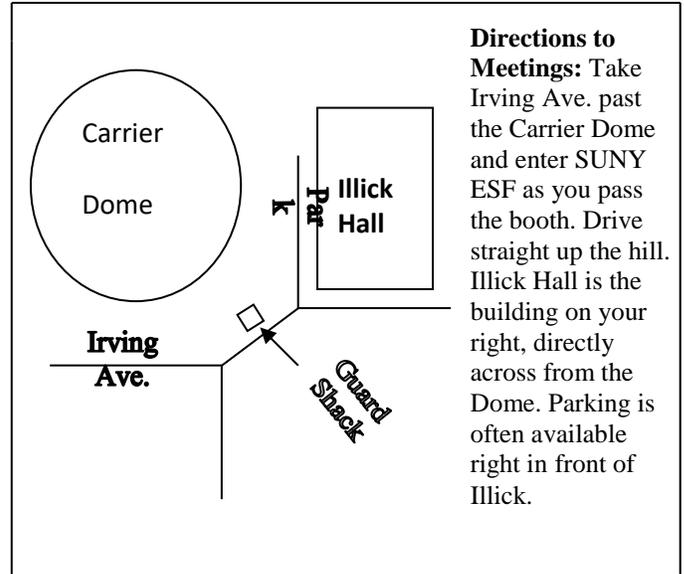
**Peck Foray:** Nothing yet . . . stay tuned.

**NAMA:** The North American Mycological Association foray will be held September 7 – 10 at the Lakewoods Resort on Lake Namakagon near Cable Wisconsin. *Note: NAMA membership is required to attend annual and regional forays.* Registration will open soon.

**COMA:** The 39th annual Clark Rogerson Foray will be held Friday, September 1st – Monday, September 4<sup>th</sup> at Camp Hemlocks in Hebron, CT. Registration should be open by the end of May.

And for the adventurous

**Telluride Mushroom Festival:** August 16-20. See <http://www.telluridemushroomfest.org/> for details.



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**Address Correction Requested**