



The Fungal Gazette

July 2017

Newsletter of the Central New York Mycological Society



<http://www.liveoutdoors.com/hunting/217513-a-beginners-guide-to-summer-mushroom-hunting-chanterelles/>

June Recap

Sue Hopkins did a great program as usual. In addition to her PowerPoint slides, Sue brought many dried samples so everyone got their hands on some tooth fungi as well as a thorough background on each. Thank you Sue!

About a dozen people showed up for the Nelson Swamp foray, many of them new faces. After a brief sprinkle, the weather cooperated & was lovely.
-Jean

We found the following:

Amanita muscaria...Fly agaric
Arcyria denudata...Carnival candy slime
Boletus bicolor...Bi-color bolete
Chlorociboria aeruginascens...Green stain
Collybia sp.
Coprinus disseminatus...Little helmets
Daedalus quercina...Maze polypore
Fomitopsis pinicola...Red-belt polypore
Ganoderma tsugae...Varnish shelf
Irpex lacteus...Milk Tooth Polypore
Megacollybia platyphylla...Platterful
Piptoporus betulina...Birch polypore
Polyporus badius...Black footed poly

Scutellinia scutellata...Eyelash cup
Sternum ostrea...False turkey tail
Trametes versicolor...Turkey tail
Tricholomopsis rutilans...Plums & custard
Tyromyces chioneus...Cheese polypore

Remember there is no program in July. Never fear - on Saturday, July 22nd there is foray and picnic at Bernie's camp (or at least half a Weekend at Bernie's):

Meeting place - Moore trail head 10 AM. From route 3 turn right onto CR62. At the fork and the Welcome to Wanakena sign - stay right. Continue until you see a car bridge over the Oswegatchie River. Just before the bridge, there is a small parking lot on the right. Distance from Route 3 to the car bridge is about 1 mile.

We will then have a pot luck lunch afterwards at 2 First Street. Depending on turnout, we may move lunch to the gazebo on the Wanakena green.

We will forage on the banks of the Oswegatchie River. This is a northern hardwood forest. Eastern hemlock, white pine, sugar maple, yellow birch and American beech are some of the trees found in this area.

Wanakena is about 2 and 1/4 hours north of Syracuse off of Route 3 in the Adirondack Park. There is a "Smokey the Bear" sign at the turn off from State Route 3. It is 7 miles east of Star Lake. If you are coming from the west, and you reach Cranberry Lake you've missed the turn. Overnight camping is available at the NYS DEC Cranberry Lake campground and there is a "rustic" free campground in Wanakena.

There are multiple ways to reach Route 3 from the Syracuse area - Exit 45 from Route 81 in Watertown is the most direct but you end up driving through the entire City of Watertown. Please consult a map or google maps.

Bernie landline in Wanakena 315-848-2958 or email mycocarex@hotmail.com

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. An event may be held at Wellesley Island at Jean's summer cottage.

Bonus – July 22nd Wanakena Foray and Summer Picnic (see p.1)

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

August 27th Bear Swamp Foray

September 17th VanderKamp Foray

September 18th Meeting at 7:30 pm, Illick Hall. TBA

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

October 16th Meeting at 7:30 pm, Illick Hall. TBA

October 22nd Salmon River Foray

November 6th Camden Foray

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

In Memorium

Craig Risser, a long-time member of CNYMS, passed away on June 1st. He was a cheerful and intelligent person who attended many of our programs over the years. From time to time Craig brought information to our attention from the Mycological Society of San Francisco, where he once lived. He will be missed.

Registration for the Clark Rogerson Foray -- better known as **COMA**.

Registration for the 39th Clark Rogerson Foray (September 1st to September 4th) is open! This year, the Connecticut-Westchester Mycological Association will be returning to Camp Hemlocks (their old stomping grounds) in Hebron, CT, and although the facility offers the advantage of having (almost) everything under one roof, space for *overnight* guests will be limited to 74 people, so it will be "first come, first serve". The Clark Rogerson Foray is the crown jewel of COMA's yearly activities, and if this is something that you would like to participate in, the club strongly recommends that you register as soon as possible. The facility has been completely refurbished, but the fees that the camp (now under new management) charges have actually *decreased*, allowing them to pass on the savings, resulting in registration fees that are lower than they've been in several years. As in the past, you may register for the full 4 days, 3 days, 2 days, or for only individual days without overnights. *Please note that the deadline for registration is August 27th.*

For registration and further information, please visit: <http://www.comafungi.org/special-events/clark-rogerson-foray/registration/>

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.

Who Can Identify This?



Hint: Go back to your first newsletter of 2017.

Answer at the end of the newsletter.

Chanterelle Mushrooms with Pasta

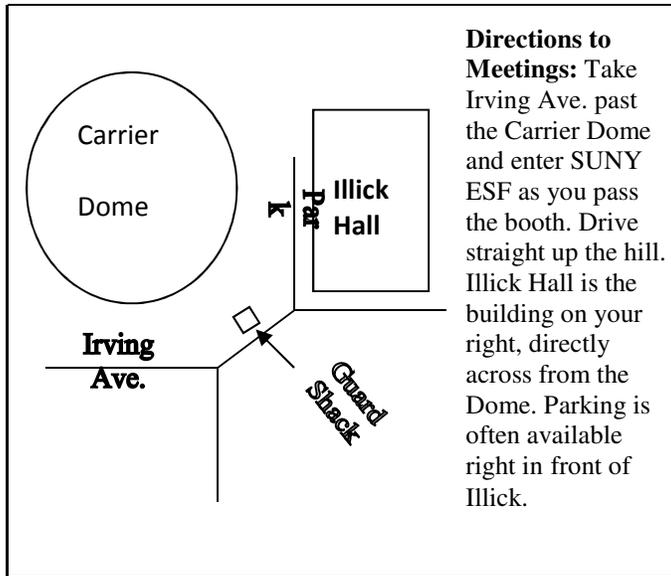
<http://www.marthastewart.com/355797/pasta-chanterelle-mushrooms>



1 pound castellane, or medium shell pasta
Coarse salt
1 tablespoon unsalted butter
1 tablespoon extra-virgin olive oil
1 clove garlic, thinly sliced
1 pint chanterelle mushrooms, cleaned, halved if large
Freshly ground pepper
1/3 cup roughly chopped fresh flat leaf parsley
Freshly grated Parmesan cheese, for serving

DIRECTIONS

Bring a large pot of water to a boil. Add pasta and 1 tablespoon salt, and cook until al dente according to package directions. Drain.
In a large saucepan over high heat, melt butter with olive oil. Add garlic and cook, stirring frequently, about 1 minute. Add chanterelles and season with salt and pepper. Cook over high heat until tender, about 2 to 3 minutes. Stir in parsley. Taste and adjust for seasoning. Add pasta, and toss to combine. Serve with grated Parmesan.



Answer to the picture on the previous page –
 This is how wild leeks appear in July. Keep an eye out for them.

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

Central New York Mycological Society
Julie Siler
1235 Long Road
Homer, NY 13077

Address Correction Requested