



# The Fungal Gazette

September 2017

Newsletter of the Central New York Mycological Society



Bear Swamp foray. Photo by Steve Reiter.

## August Recap

Lauren Goldmann gave a wonderful history of fungi in art to an unfortunately too-small crowd. She started with cave drawings and finished with contemporary art. We had a lot of fun playing “Where’s Waldo” with the mushrooms in various paintings and speculating on their symbolism in culture and religion. We hope to have her back again. Thank you Lauren for a great evening!

Fifteen people and dogs attended the Bear Swamp foray on a beautiful August afternoon. Jean’s list:

*Bisporella citrina*: Lemon drops  
*Boletus merulioides*: Ash tree bolete  
*Chloroboria aeruginascens*: Green stain  
*Climacodon septentrionalis*: Northern tooth  
*Crepidotus applanatus*: Flat crep  
*Daedaleopsis confragosa*: Blushing bracket  
*Fomes fomentarius*: Tinder polypore  
*Geoglossum farlowii*: Deadman’s fingers  
*Gymnopilus luteus*: Little gym  
*Hebloma crustuliniforme*: Poison pie  
*Hydnellum cristatum*: Rough tooth

*Laetiporus sulfurous*: Chicken mushroom  
*Megacollybia platyphylla*: Platterful  
*Mycena haematopus*: Bleeding mycena  
*Mycena leaiana*: Orange mycena  
*Panus rufus*: Ruddy pants  
*Pholiota squarrosoides*: Golden pholiota  
*Piptoporus betulina*: Birch polypore  
*Pluteus cervinus*: Fawn mushroom  
*Paxillus astrotomentosus*: Velvet pax  
*Ramaria kunzei*: White coral  
*Tarzetta rosea*: Pink burn cup  
*Thelephora terrestris*: Common fiber vase  
*Trametes versicolor*: Turkey tail  
*Trichaptum bifforme*: Violet tooth polypore  
*Xerula furfuracea*: Rooted mycena

Our next foray is at **Vanderkamp** on the 17<sup>th</sup>.  
**Directions:** 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 the left. Turn left on Martin Road and continue for 1.7 miles until you see the Vanderkamp exit on the left.

The September program, on the 18<sup>th</sup>, will teach the identification of mushrooms using keys. Come learn about how to ID your finds or brush up on your ID skills. Bring your mushrooms to practice on.

## 2017 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.)

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

**September 18<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
**Identifying mushrooms using keys.**

**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 22nd** 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.



*Photo from Bear Swamp by Steve Reiter*

## **Food for thought . . .**

Mushroom farmers dependent on  
immigrant labor fear worker shortage

<https://www.marketplace.org/2017/06/13/business/mushroom-farmers-dependent-immigrant-labor-fear-worker-shortage>

Each year, farms in and around a place called Kennett Square, Pennsylvania, produce more than half of all mushrooms grown in the United States. The town calls itself the mushroom capital of the world and drops a glowing mushroom cap on New Year’s Eve. But all those baby portobellos and shiitakes are picked by hand and almost entirely by immigrants — many of them undocumented — from Mexico and Guatemala.



Mushroom farm owners, like Chris Alonzo, say fears of immigration enforcement under President Trump may already be hitting their bottom line. “There’s uncertainty with businesses. A lot of businesses have slowed down their investment in new equipment because we’re unsure of the workforce situation,” he said during a recent tour of one of his growing houses.

Nearby, a group of harvesters pick from giant stainless steel shelves filled with peat moss and blanketed with white mushroom caps. The shelves are stacked like bunkbeds from floor to ceiling, and the room is cool and damp. It’s early afternoon, but these pickers have already put in more than a full day. “Our employees started at four in the morning, which is part of the reason why I think it’s difficult to find Americans that want to do the work,” Alonzo said.

Pickers are paid by the pound, so a slow harvester may bring in \$8 an hour — above minimum wage in Pennsylvania — while an experienced one can bring in \$12 or \$14, according to farm owners. Even at that rate, available workers are scarce. Chester County, where Kennett Square is located, is home to both farms and wealthy bedroom communities for Philadelphia and Delaware. Unemployment here is below 4 percent, the lowest in the state.

In the area’s tight-knit Latino community, rumors of arrests sweep through social media. At a “know your rights” meeting earlier this year, mushroom workers’ concerns were on display. More than 200 people packed into the lobby of a local social service provider, La Comunidad Hispana, to have their questions answered by immigration attorneys. To protect their identities, audience members wrote questions on index cards, which the group’s

director, Alisa Jones, read aloud. “I am undocumented and work at a mushroom farm,” she read. “I drive without a license to get to work. ... Is driving without a license a reason to be deported? Should I just stop driving to be on the safe side?”

Many questions from the event addressed concerns about getting around — and flying under the radar — in this rural corner of southeastern Pennsylvania. This situation is not unique. Around half of all U.S. farm workers are undocumented immigrants, according to surveys conducted by the Department of Labor.

And while mushroom farmers carefully maintain that as far as they know, their employees can all produce the correct documents to show they are authorized to work, there is no evidence to suggest that they buck that trend. In late April, immigration officers swept into a mushroom house in Avondale and arrested 12 workers, spiking community fears. Attorneys for those arrested argued that the arrests were unconstitutional, but some of the men have chosen to accept removal from the country rather than sit in detention while their cases are fought.

“A lot of our employees are saying they’re just leaving to go back to Mexico, they just want to go home,” said Meghan Klotzbach, who handles human resources for Mother Earth Organic Mushrooms in West Grove. In the last couple of months, she said some employees have left and fewer people are knocking at their door looking for work. Recently, that farm has been unable to pick all of its mushrooms for the fresh market before some over-ripen and split, losing most of their value.

Politicians and farmers agree deporting workers is bad for business, but how to fix it splits along partisan lines. “Sen. Toomey believes we should raise the cap on low-skilled worker visas,” said Steve Paul, spokesman for Pat Toomey, a Republican U.S. senator. Mushroom growers like that policy — as long as they are included. But unions traditionally don’t favor that proposal. Mushrooms, dairy and other year-round agricultural production is excluded from the existing guest worker visas for farm labor, called H-2A visas. Some mushroom farmers said they also want

amnesty for workers who have been living in the U.S. and paying taxes.

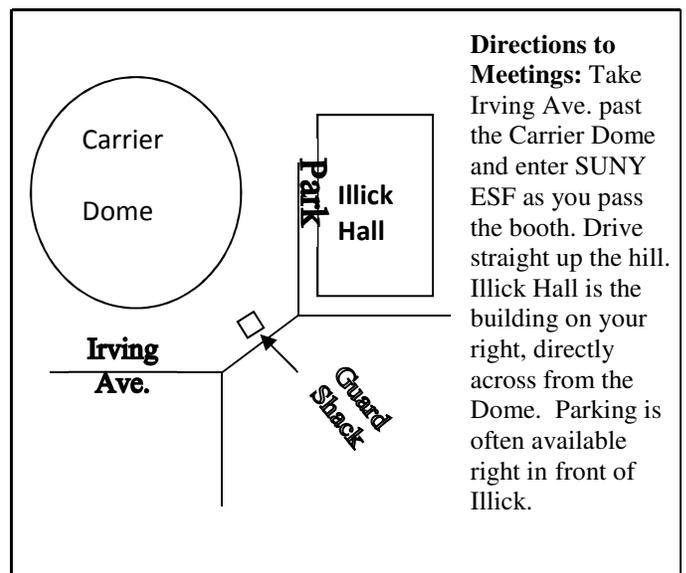
According to annual production reports by the U.S. Department of Agriculture, productivity at Chester County’s mushroom farms dipped by 2 percent last year. And while it’s not clear what caused the drop, it’s enough to make farmers protective of a crucial resource — their workers.

*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.**



**Thai Rice with Black Trumpet Mushrooms  
and Chicken**

<https://www.yummly.com/recipe/Thai-Rice-with-Black-Trumpet-Mushrooms-and-Chicken-5185442>

6-7 oz jasmine rice  
20 oz water  
1 chicken stock cubes  
1 tablespoon vegetable oil  
1 onion  
1 garlic clove  
1 green bell pepper  
1 skinless chicken breast  
6 oz black trumpet mushrooms  
soy sauce  
fresh thyme

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*  
[jds88@cornell.edu](mailto:jds88@cornell.edu)

**Directions:**

Cook the rice in the water, adding a bouillon cube to increase flavor. Cook for about 20 minutes. Remove the rice from the stove and set aside.

In a skillet on low heat, add the oil and sauté the onion, garlic, and bell pepper and garlic for about 5 minutes.

Add the diced chicken and cook for 3 minutes. Add the mushrooms (substitute chanterelles or other wild mushroom, if necessary) and cook for another 5 minutes, adding a drizzle of soy sauce.

Add the rice, continue to cook for a few minutes. Serve with a sprinkle of fresh thyme.



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

**Address Correction Requested**