



The Fungal Gazette

August 2015

Newsletter of the Central New York Mycological Society



<http://cordyceps.us/images/cordyceps-martialis/stromata/6828>

Coming Up:

Our next foray is at **Salmon River Falls Unique Area** on August 16th. **Directions:** From Route 81 take the Pulaski exit and head east on State Route 13 to Altmar. Turn onto County Route 22 at Altmar and go past the Salmon River Fish Hatchery, to Bennett's Bridge. Continue north on County Route 22 and take a right turn heading east on Falls Road. The parking area is on the right about one mile up the road. **Note:** The trail at Salmon River is a little rough once you get away from the falls. Also, it can get crowded on Sun. afternoon. There is another parking area at the other end of the trail that people seldom use which may be better.

Bring your mushroom finds to the next meeting for the **Mushroom ID Workshop** on August 17th.

2015 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.)

August 16th Salmon River Falls Foray

August 17th Meeting at 7:30 pm, Illick Hall. This month will feature a **Mushroom ID Program**

September 20th 7th Annual Vince O'Neil **Mushroom Festival** at Beaver Lake Nature. **All members are needed to help!** See page 3.

September 21st Meeting at 7:30 pm, Illick Hall. After a long hiatus, **Nancy Kaiser** will present her **Wild Edibles** program again!

October 11th Great Bear Foray (at the hiking area)

October 16, 17 & 18th VanderKamp Foray. This will include our program & meeting. Details on page 3.

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

*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.***

Mushroom-Based Natural Insecticide

<http://green-mom.com/mushroom-based-natural-insecticide/>

A 2006 U.S. patent for a natural, mushroom-based insecticide has the power to significantly disrupt Monsanto's lucrative chemical pesticide industry. The patent was awarded to the world's leading mycologist, Paul Stamets, but has received very little media attention. Pesticide industry executives believe it could represent the most disruptive technology they have ever encountered. Disruptive, that is, to their bottom line profits.



It is now clear that chemical pesticides are causing detrimental effects to the environment, people, animals, plants and insects. RoundUp weedkiller has been found in air and water samples, making it virtually unavoidable. The loss of millions of pollinating bees to colony collapse disorder has been linked to the use of chemical pesticides. A growing number of countries, many in Europe, have banned Monsanto GMOs and pesticides.

Despite all their bad press, Monsanto made nearly \$16 billion in 2014 for their shareholders, and they intend to keep that money flowing. A company that wealthy can buy a lot of political favors and resources, not to mention have the ability to suppress media stories that may be damaging to them, such as Stamets' patent.

U.S. patent number 7,122,176 details how to use Mother Nature's own defenses to prevent insects from destroying crops. These "bio-pesticides" (also called smart pesticides) provide a safe and environmentally friendly solution for controlling over 200,000 species of insects.

The mushroom's "magic" comes from taking entomopathogenic fungi (fungi that destroy insects) and modifying it into non-producing spores. Insects are then attracted to the spores and eat them. The spores then transform the insect into a ghastly host for the fungi to grow. The insect literally turns into a mushroom. Bees, however, avoid it.

Stamets has applied for sixteen U.S. patents related to his findings in the field of mycology. Check out his website, Fungi Perfecti, where he offers high quality mushroom products for the home and garden.

More and more people around the world are embracing natural alternatives to chemicals in our food and water and air. Organic gardening, community gardens, farmer's markets, edible lawns, and sustainable backyard hydroponic systems are on the rise. Growing our own food is empowering, but we still need large-scale agriculture to feed the world. Developing natural alternatives to chemical pesticides is a critical step towards making that happen.

See the link for Paul Stamets 18-minute TED talk from 2008.

For other stories (and some interesting comments sections) check out the following:

<http://exopermaculture.com/2015/02/28/paul-stamets-patents-universal-biopesticide-that-big-ag-calls-the-most-disruptive-technology-that-we-have-ever-witnessed/>

<http://reset.me/story/all-natural-mushroom-based-pesticide-could-revolutionize-agriculture/>

<http://anonhq.com/monsanto-threatened-new-bio-breakthrough/>

Volunteers Needed for Mushroom Festival 2015

Get ready for the 7th annual Vince O'Neil Mushroom Festival at Beaver Lake Nature Center on September 20th.

CNYMS needs volunteers to help out for at least 2 hours. For you early risers, we need people to help Paula with setting up tables, covering them, sorting mushrooms, and doing names & displays! This starts at 8:00 am!

From 11-5 we need help setting up, selling T-shirts & raffle tickets, signing up new members and talking to people about the mushrooms. And of course cleaning up! Come be an active part of this important outreach to teach others about mushrooms. Even if you don't think you know much, join us in sharing what you know! Please contact Jean with any items you might want to donate for the raffle or silent auction. Contact Julie with the hours you are willing to help. Contact info is on the first page. **Thanks in advance to everyone!!!**

And as always, **please bring fungi for display and for identification**. It gives everyone a good reason to go hunting on Saturday (all collections are welcome - even from your front yard!).



October Foray at VanderKamp – October 16th -18th

Here is the information about our joint foray - CNYMS, MYMS & ESF – at the VanderKamp Retreat Center (337 Martin Road Cleveland, NY).

The cost will be \$85 per person for the weekend: Fri. Sat. Sun. Paula & Jean will be making food for the main meals. Everyone is welcome to bring a dish or any special teas, coffee or cereals they prefer for breakfast. Bring your own sheets/sleeping bags & towels. There is a full kitchen and bathroom with shower & wood burning stove.

We need at least 15 people from the 3 clubs to break even. The house sleeps 30 so arrangements are limited.

Checks can be made out to CNYMS & mailed to:

Jean Fahey
232 Edgemont Dr.
Syracuse, NY 13214

Get a check in the mail by Sept. 10th to hold your spot!

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.

Are you artistic? Know anyone who is?

CNYMS is looking for a new tee-shirt design. Some members have expressed a desire for a new tee-shirt. If you or someone you know is interested please send your idea to me and hopefully we'll have a new tee-shirt this year.

Gnocchi with Wild Mushrooms

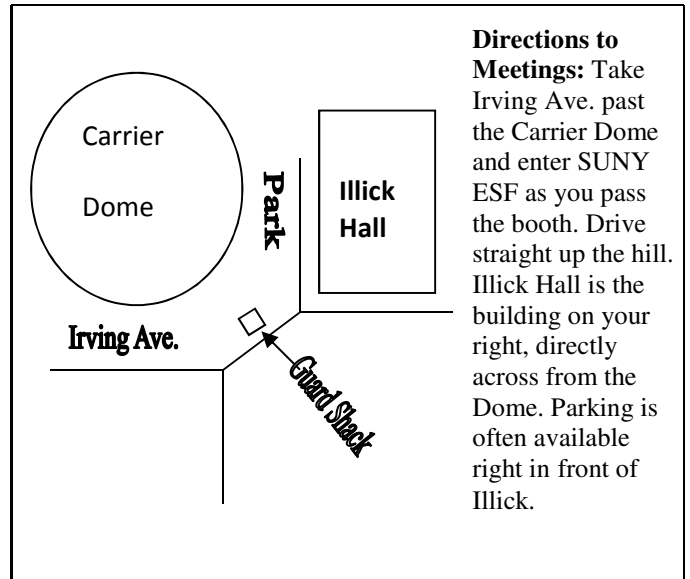
<http://www.foodandwine.com/recipes/gnocchi-with-wild-mushrooms>

2 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
2 pounds mixed wild mushrooms, stemmed if necessary and thickly sliced (10 cups)
2 shallots, minced
1/4 cup dry vermouth
3/4 cup chicken stock or low-sodium broth
1/2 cup heavy cream
1 teaspoon chopped thyme
salt and freshly ground pepper
2 pounds fresh or frozen prepared gnocchi
6 tablespoons freshly grated Parmesan cheese
1 teaspoon white truffle oil (optional)

1. Preheat the broiler. In a large ovenproof skillet, heat the olive oil with the butter. Add the mushrooms and shallots and cook over high heat, stirring occasionally, until browned, 12 minutes. Add the vermouth and cook until evaporated. Add the stock, cream and thyme, season with salt and pepper; bring to a boil.

2. Meanwhile, in a large pot of boiling salted water, cook the gnocchi until they float to the surface, about 3 minutes. Drain well. Add the gnocchi to the mushrooms and simmer, stirring, for 1 minute. Stir in 1/4 cup of the Parmesan and sprinkle the remaining 2 tablespoons of Parmesan on top.

3. Broil the gnocchi 6 inches from the heat for 2 to 3 minutes, until golden and bubbling. Drizzle with truffle oil and serve.



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Address Correction Requested