



The Fungal Gazette

April 2018

Newsletter of the Central New York Mycological Society



<https://sites.google.com/site/shaagoldbondfootpray/fungi-rigidoporus-ulmarius/sarcoscypha-coccinea>

Scarlett Cups

CNYMS 2018!

Welcome back CNYMS!! After a long winter hibernation it's time again to mark your calendar with the forays & programs we have planned for this year! The snowcover paired with the slowness of Spring weather should make for a very good Morel season! This year the site for the club Morel Foray will be announced via email 24 hours before to prevent pilfering of the spot prior to the foray! You must be a paid up member to get the email so make sure your dues are current so you don't miss out!!

The new 'Bioluminescent Life' postage stamps feature a mushroom that is a photograph of Taylor Lockwood who will be presenting a program for CNYMS on September 17!

CNYMS is a co-host this year for the NEMF foray July 27-29 at Geneseo. Registration is open now so sign up for a fabulous fungal weekend!

We are saddened by the recent passing of Gary Lincoff who has been a driving force in mycology and author of the Audubon Mushroom Guide. He will be greatly missed!

Hope to have you join us in April to kick off another great mushroom year! 🍄
Jean

We officially open the 2018 season with a long-time favorite: a **Mycophagy** program from club President **Jean Fahey** on April 16th. The 29th brings the first foray at the Rand Tract.

Directions to the Rand Tract: The Rand Track is located just off the west side of the 2000 block of Valley Drive between Seneca Turnpike to the north and Dorwin Ave if you're coming from the south. It's just south of St. Paul's Methodist Church. Turn into the main entrance of the cemetery and follow the road till you see us!

2018 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.)

April 16th Meeting at 7:30 pm, Illick Hall. Once again, CNYMS President and Mycochef extraordinaire **Jean Fahey** will start the season off with an evening of mushroom cuisine. Come out after a long winter and socialize!

April 29th Rand Tract Foray

May 20th Mystery Morel Foray. **Members only.** Location will be announced 24 hours in advance via email.

May 21st Meeting at 7:30 pm, Illick Hall.
SUNY-ESF mycologist and professor **Dr. Tom Horton** will talk to us about **Ethnomycology** (the study of the historical uses and sociological impact of fungi).

June 18th Meeting at 7:30 pm, Illick Hall.
Our own **Paula Desanto** will cover **How to ID Mushrooms**. Good for beginners or those who want to brush up on their identification skills

June 24th Nelson Swamp Foray

July 14th Beginner Foray at Wellesley Island State Park

July 26th-29th NEMF @ Geneseo (details p. 3)

August 19th Bear Swamp Foray

August 20th Meeting at 7:30 pm, Illick Hall.
George and Sharon Yager from the MidYork Mycological Society will share the adventures of their **Mycology Trip to Spain**.

September 16th Salmon River Foray

September 17th Meeting at 7:30 pm, Illick Hall.
CNYMS is pleased to welcome back renowned mushroom photographer **Taylor Lockwood**.

October 7th The 10th Annual Vince O'Neil **Mushroom Festival** at Beaver Lake Nature Center. All members are needed to help! More information later.

October 14th Forest Park Foray

November 11th 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!



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

Still not enough forays?

Save the Dates

NEMF: See the following article.

Peck Foray: The 2018 Peck Foray will be at the Sieg Conference Center in central Pennsylvania. Dates TBD. The volunteer host is Professor Barrie Overton of Lock Haven University. Registration information to follow when available.

NAMA (*Note - NAMA membership is required to attend annual and regional forays*):

Wildacres Regional Foray

The Wildacres 2018 Foray, scheduled for September 27-30, will be held at Wildacres Retreat, located just off the Blue Ridge Parkway near Little Switzerland, not too far from Spruce Pine, North Carolina. The mycologist for this year is Dr. Andy Methven. For more information and to register, contact Glenda O'Neal, phone (423) 863-2742. https://www.namyco.org/wildacres_foray.php

NAMA 2018 Annual Foray

October 11 — 14, 2018 | Salem, Oregon. More information will follow as it becomes available.

COMA: Information to follow when available.

And for the adventurous there's the **Telluride Mushroom Festival:** August 16-19, Telluride Colorado. See <https://www.eventbrite.com.au/e/2018-telluride-mushroom-festival-tickets-41482246516> for details.

CNYMS to co-host the 42nd annual NEMF Samuel Ristich Foray

For those who may have missed the email:

The host clubs of Central New York Mycological Society, Mid York Mycological Society, Rochester Area Mycological Association, & Susquehanna Valley Mycological Society would like to invite you to this year's NEMF. Many of the forays are scheduled for Letchworth State Park, nicknamed the "Grand Canyon of the East" and voted the best state park in the country in 2015. Kathie Hodge of Cornell University will be the lead mycologist. Most of the forays are expected to be within a half hour or less bus ride. (Letchworth State Park is 7 miles away.)

We are planning a sit-down, buffet style dinner for Saturday evening. The theme for our dinner will be "Farm Fresh" with food sourced from local suppliers. All other meals will be served cafeteria style. Socials are planned every night with a cash bar and free snacks. Campus accommodations – Dormitories are arranged in three and four bedroom suites. Two people will share a bedroom. Each suite has a shared common room and bathroom. We will attempt to put 4 people per unit, depending on quantity of people signed up. "Singles" would get a room to themselves, but will still share the suite. Linens and towels provided. There is no air conditioning, so you may want to bring a fan. Average temperatures this time of year are high of 81 and low of 61. As mentioned, meals will be cafeteria style with a buffet dinner on Saturday night. Meal times will be: Breakfast at 6:30am-7:30am, Lunch at 11:30am-12:30pm, Dinner at 5:00pm-6:00pm. These are serve times; seating time extends for another 30 minutes. Socials will run from 9:00 to 11:00.

Alcohol – The college will allow you to bring alcohol into your dorm room. It is not to be consumed in open or common areas on campus. There will be a cash bar in the student union during socials and you will be able to take alcohol outside, onto patio, overlooking the valley. Commuter Option – If you do not want to stay on campus, you may make your own reservations at a local hotel or campground, and register as a commuter.

Questions:

NEMF2018registrar@gmail.com or call Peter at (315) 339-3515 or visit www.nemf.org

Brown Rice Pilaf with Leeks and Wild Mushrooms <http://www.foodandwine.com/recipes/brown-rice-pilaf-leeks-and-wild-mushrooms>

While this recipe calls for shiitake mushrooms, you can use any combination of wild mushrooms (oyster, chanterelle, porcini, cremini, etc.), and white button mushrooms will work fine in a pinch.

- 2 tablespoons unsalted butter
- 1 medium leek, white and light-green parts only, washed well and cut crosswise into thin slices
- 1 1/2 cups short-grain brown rice
- 3 cups vegetable stock
- Kosher salt
- Freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- 8 ounces fresh shiitake mushrooms

Step 1

In a large sauce pan, melt the butter. Add the leeks and cook over moderate heat, stirring occasionally until softened, about 3 minutes. Add the rice and cook, stirring, for 3 minutes. Add the stock, salt, and pepper and bring to a boil. Cover and simmer over low heat until the broth is absorbed and the rice is tender, about 45 minutes. Remove from the heat and let stand, covered, for 10 minutes. Fluff with a fork.

Step 2

In a skillet, heat the oil over moderately high heat. Add mushrooms and sauté until they are browned and any residual liquid has evaporated, about 5 minutes. Season with salt and pepper. Stir the mushrooms into the rice and serve.

MUSHROOM BURGERS HIT THE FAST FOOD MARKET

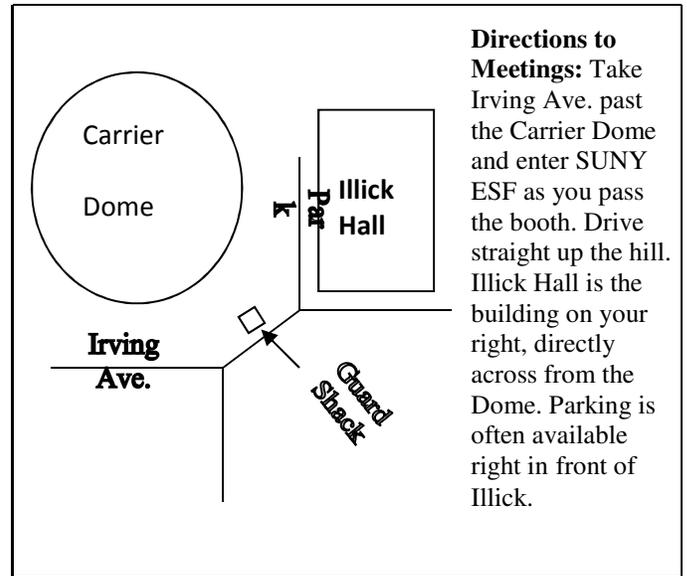
Enduring fast food behemoth Sonic has breathed new life into the idea of a mushroom burger, thanks to the American Mushroom Council and pioneering chefs like NYC sultan of sustainability and former *Top Chef* contestant Jehangir Mehta. Their new patties, called Signature Slinger blends, contain 35% mushroom for a burger that is more nutritious and sustainable.

ENOKI MUSHROOMS GET THEIR DUE

Bon Appetit calls them “the easiest mushrooms to love.” We wholeheartedly agree. Inexpensive, healthy and just flavorful enough to not overwhelm the whole dish, these bunches of long, thin white mushrooms have a texture unlike their larger brethren. They’re getting attention in restaurants all over the country — try them in soup!

For more see

<http://www.foodrepublic.com/2018/03/09/latest-mushroom-news/>



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Address Correction Requested