



The Fungal Gazette

May 2018

Newsletter of the Central New York Mycological Society



Mycophagy meeting 2018!

April Recap

Once again Jean Fahey outdid herself with a fantastic fungal feast to start the new season. The menu included: Maitake Rollups, Oyster Mushroom Rockefeller, Black Trumpet “Caviar” on Deviled Eggs, Hericium “Seafood” Pasta Salad, Chantarelle Cornbread, Truffle Potato Chips, and Paula Desanto’s Mushroom Cookies (below left). We even had a surprise guest (below right).



Many, many thanks to Jean for spending several days in the kitchen for us!

Our next meeting features **Dr. Tom Horton** talking to us about **Ethnomycology**.

The location of the May Foray will be sent by email the day before (May 19th).

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.)

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

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** with his latest tour: **Greatest Hits and Latest Clips**.

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

Fabulous Fall Fungi:

(from Steve Reiter)

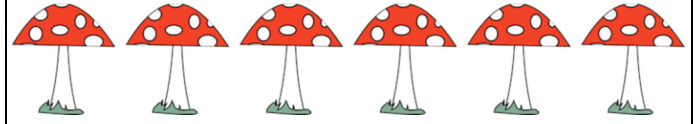
Workshops in Canada in September and October 2018:



Immerse yourself in a multi-day mushroom identification this fall at the Queen's University Biological Station. Chaffey's Lock is northeast of Kingston, Ontario, about a 2 1/2 hour drive from Syracuse. These workshops are for the public, and all levels welcome. They are priced in Canadian dollars, so great value! Details - <https://qubs.ca/node/193>

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

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*):

2018 Annual Foray

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

COMA: Information to follow when available.

For those who like the science side of mushrooms

Club member and chemist Gloria Sage shared the news that chemists at the University of British Columbia have synthesized the Death Cap mushroom toxin, alpha-Amanitin:

The First Total Synthesis of Alpha-Amanitin

Alpha-amanitin, one of the deadliest toxins known to humankind (LD₅₀ 50-100 µg/kg), is a bicyclic octapeptide isolated from the notorious death-cap mushroom, *Amanita phalloides*. Isolated over sixty years ago, alpha-amanitin is a potent, heat-stable, orally available, highly selective, allosteric inhibitor of RNA polymerase II (Pol II).

Alpha-amanitin kills both rapidly growing and quiescent cells by inhibiting Pol II, leading to apoptosis. Recently, it was shown that, when injected in sub-lethal doses, this toxin prevents cancer relapse in mice bearing tumor xenografts that are resistant to common chemotherapeutics.

As fermentation yields are low, a synthetic source of the toxin is urgently needed to prepare antibody drug conjugates (ADCs) for use in clinical oncology.

For more details see:

<https://www.chem.ubc.ca/first-total-synthesis-alpha-amanitin>

Community Kitchen

As always, I welcome your stories and recipes to share in this newsletter. I mean I really, really welcome them. A few members – Steve, Gloria, Bernie – have helped the cause considerably. If you haven't contributed anything yet, maybe you can start with something small. I'm asking CNYMS members to send me their favorite tips on cooking with mushrooms: cleaning, storing, or using mushrooms of any kind. Send them to me and I'll share them with the club.

MORELS WITH MINT, PEAS, AND SHALLOT

<https://www.saveur.com/article/recipes/morels-with-mint-peas-and-shallot>



2 tbsp. unsalted butter
1 tbsp. olive oil
1 shallot, roughly chopped
8 oz. fresh morels, cleaned and trimmed
8 oz. snow peas, trimmed
8 oz. sugar snap peas, trimmed
1 cup fresh peas
3/4 cup mint leaves, roughly torn
2 tbsp. minced preserved lemon peel
1 tsp. kosher salt

Heat butter and oil in a 12" skillet over medium-high. Cook shallot 1 minute. Add morels and snow and snap peas; cook 2 minutes. Add fresh peas; cook until morels are tender, 2–3 minutes. Stir in mint, preserved lemon, and salt.

