



# The Fungal Gazette

July 2018

Newsletter of the Central New York Mycological Society



*Two-colored bolete*  
[https://en.wikipedia.org/wiki/Baorangia\\_bicolor](https://en.wikipedia.org/wiki/Baorangia_bicolor)

## June Recap

About 20 people came out for the Nelson Swamp foray. Mushrooms were found despite the dry conditions.

Paula Desanto kept everyone busy learning how to identify mushrooms, despite the room being a sweatbox. Thank you Paula!

Remember there is no meeting in July. Jean will be leading a beginner foray at Wellesley Island State Park on July 14<sup>th</sup> at 1 pm and has invited club members to attend.

## 2018 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.)

**July 14<sup>th</sup>** Beginner Foray at Wellesley Island State Park

**July 26<sup>th</sup>-29<sup>th</sup>** NEMF @ Geneseo

**August 19<sup>th</sup>** Bear Swamp Foray

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

**September 16<sup>th</sup>** Salmon River Foray

**September 17<sup>th</sup>** 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 7<sup>th</sup>** The 10th Annual Vince O'Neil **Mushroom Festival** at Beaver Lake Nature Center. All members are needed to help! More information later.

**October 14<sup>th</sup>** Forest Park Foray

**November 11<sup>th</sup>** Mexico Point Foray

## The Mushroom at the End of the World: On the Possibility of Life in Capitalist Ruins

- a book by author Anna Lowenhaupt Tsing, 2017

Matsutake is the most valuable mushroom in the world—and a weed that grows in human-disturbed forests across the northern hemisphere. Through its ability to nurture trees, matsutake helps forests to grow in daunting places. It is also an edible delicacy in Japan, where it sometimes commands astronomical prices. In all its contradictions, matsutake offers insights into areas far beyond just mushrooms and addresses a crucial question: what manages to live in the ruins we have made?

A tale of diversity within our damaged landscapes, *The Mushroom at the End of the World* follows one of the strangest commodity chains of our times to explore the unexpected corners of capitalism. Here, we witness the varied and peculiar worlds of matsutake commerce: the worlds of Japanese gourmets, capitalist traders, Hmong jungle fighters, industrial forests, Yi Chinese goat herders, Finnish nature guides, and more. These companions also lead us into fungal ecologies and forest histories to better understand the promise of cohabitation in a time of massive human destruction.

By investigating one of the world's most sought-after fungi, *The Mushroom at the End of the World* presents an original examination into the relation between capitalist destruction and collaborative survival within multispecies landscapes, the prerequisite for continuing life on earth.

For reviews and endorsements see  
<https://press.princeton.edu/titles/10581.html>

Any questions, or input for newsletters, contact:  
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## You can help with research

Carissa Spano, a forensic biology graduate student at SUNY Albany, wants to begin doing research on the toxicology of mushrooms. She needs to collect specimens of poisonous and non-poisonous species to test the chemical compositions and any toxins within them. Dried mushrooms are good as she needs to dry them to extract the toxin. You can contact her at [cspano@albany.edu](mailto:cspano@albany.edu) if you want to help.

## Community Kitchen

Don't forget to send any culinary tips for mushrooms to me at [jds88@cornell.edu](mailto:jds88@cornell.edu)

Since no one has sent anything yet, I'll get the ball rolling. You can make duxelles from any mushroom. My favorite is Black Trumpets. A layer of duxelles adds a nice richness to lasagna. Alternatively, you can simply mix it in with your ricotta and use it in lasagna, stuffed shells, manicotti . . .

*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!**



## Still not enough forays?

### Save the Dates

**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 may be available mid-summer.**

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

**2018 Annual Foray:** October 11 — 14, 2018 at the Macleay Conference Center Salem, Oregon. The foray mycologist will be Dr. Joseph Spatafora, former president of the Mycological Society of America, and Department Head for Botany and Plant Pathology at Oregon State University. Registration information at [https://mms.namyco.org/members/evr/reg\\_event.php?orgcode=NAMA&evrid=12098701](https://mms.namyco.org/members/evr/reg_event.php?orgcode=NAMA&evrid=12098701)

**COMA:** Friday to Monday, 8/31/18 to 9/3/18 at Camp Hemlocks in Hebron, Connecticut. Guest mycologists include Roy Halling, resident mycologist at the New York Botanical Garden, and John Plischke III, author of *Good Mushroom, Bad Mushroom*. Register at <http://www.comafungi.org/registration/>

### **Gary Lincoff Memorial Foray**

September 15, 2018 | North Park (Pittsburgh, PA)  
The Western Pennsylvania Mushroom Club will host the 18th Annual Gary Lincoff Foray on Saturday, September 15. Guest Speakers will be Walt Sturgeon and Taylor Lockwood. The full-day event includes guided mushroom walks, lectures, sales, book signing, and Mushroom Feast. For more information, visit: <http://wpamushroomclub.org/lincoff-foray/>

## Golden Chanterelle Puffs

<https://www.mssf.org/cookbook/chanterelle.html>

1 cup chicken broth  
1/2 pound chanterelles, minced  
1/2 cup (1 stick) butter  
1/2 teaspoon salt  
1 cup unbleached all-purpose flour  
3 eggs

Heat the chicken broth in a heavy medium saucepan. Add the chanterelles, butter, and salt and allow to come to a boil. Stir in the flour, mixing constantly until the mixture is smooth and almost leaves the sides of the pan. Remove from the heat. Beat one egg at a time into the mixture.

Drop tablespoons of the dough onto a buttered cookie sheet, spacing the spoonfuls about 2 inches apart. Bake in a preheated 450° oven for 15 minutes or until firm and golden. Cool the puffs on a rack.

Chanterelle puffs are a light and elegant party food. Serve them with a white wine such as traminer, Riesling, or sauvignon blanc.

Makes about 35 puffs

