



The Fungal Gazette

October 2018

Newsletter of the Central New York Mycological Society



Leotia viscosa from Salmon River
Photo by Amy Hudon

September Recap

Despite the hot day and lack of rain, we had a dozen people at the Salmon River foray. We found a remarkable amount and variety of mushrooms. It is a lovely trail along a creek where there were lots of fungi growing among the various mosses. —Jean
(*species list on p.4-7*)

Taylor Lockwood gave a spectacular program to almost 60 enthusiastic mycophiles. His still shots, videos, and animation effects are amazing. Many thanks to Dr. Horton for all his work to make it a success!

The last forays will be at **Forest Park** on **October 14th** and **Mexico Point** on **November 11th**. **Directions** to Forest Park: Take I-81 N to the exit 33 – Parish/Rte. 69. Turn right onto County Rte. 26, followed by a left turn on to NY 69 E. Stay on 69 E for 19.6 miles and turn right onto Main St. Continue 0.2 miles onto Harden Blvd. Turn left onto Ripley Rd. The park will be on the right. **Directions** to Mexico Point: Take the Mexico exit (Exit 34) from I-81 N. Turn left onto Route 104 and drive into the Village of Mexico. At the traffic light at Academy Street (CR 16) turn right (there's a McDonald's and a FastTrack gas station at this

intersection). The road will dead end at Route 104B. Turn right onto 104B and take the first left onto Mexico Point Drive. There will be a parking lot where the road takes a sharp turn to the left. (If you make it to the state park boat launch, you are on the wrong side of the creek.)



Lenzites betulina from Salmon River
Photo by Amy Hudon

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.)

October 7th The 10th Annual **Vince O'Neil Mushroom Festival** at Beaver Lake Nature Center. **All members are needed to help! More on p. 3!**

October 14th Forest Park Foray

November 11th Mexico Point Foray

Any questions, or input for newsletters, contact:
Jean Fahey (President) at (315) 446- 1463 (after 9am)
Rick Colvin (Treasurer) at (315) 569-5771 or
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Fungal Enzyme May Replace Antibiotics to Fatten Chickens

<https://labiotech.eu/food/novozymes-chicken-gut-enzyme/>

Novozymes has released a new enzyme that breaks down bacterial cell debris in the gut and allows chickens to absorb more nutrients from their food.

The Danish industrial biotech giant partnered with the Dutch health and nutrition company DSM to produce the bacterial muramidase enzyme solution, which is called ‘Balancius’. It has an interesting story behind it, as it was initially extracted from a rare fungus found in a pigsty in Japan in the 1980’s that is able to grow in a high pH environment.

“It is the first and only enzyme innovation in the world that targets bacterial debris (peptidoglycans) in the intestine,” commented Susanne Palsten Buchardt, Vice President at Novozymes. “No other technology works like this.” Buchardt notes that the enzyme only targets debris from dead bacteria and does not have a negative impact on the chicken gut microbiome.

The companies believe the enzyme will be a useful feed additive for farmers to give their birds, because it will allow them to reduce the total amount of feed needed by 3%. “Including Balancius in the feed of a broiler flock of 1 million birds means 125,000 kgs less feed needed to grow the same quantity of meat: a highly significant feed cost saving,” explained Buchardt. “In this way, it also provides sustainable benefits because less feed is needed.”

Feed conversion ratio is commonly used in farming and compares total amount of feed with amount of meat produced. Novozymes and DSM have data from 40 studies showing a significant improvement in feed conversion ratio and weight gain in chickens who were given Balancius. They are currently investigating if it could have the same effect in other species.

More information can be found at <https://www.theatlantic.com/science/archive/2018/09/chicken-after-antibiotics/570028/>

*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!



As we wind down the 2018 season, now is a great time to make sure your dues are up to date or join for 2019!

10th Annual Vince O'Neil Mushroom Festival at Beaver Lake Nature Center

It's that time of year - 'Shroom Fest at Beaver Lake Nature Center in Baldwinsville. This marks the 10th year for this family friendly outing! Come out and join the festivities – bring your family, friends, and neighbors. There will be a silent auction and a raffle of mushroom-related goodies. Other items – including club T-shirts - will be available for purchase. Guided mushroom walks on the trails will be offered too.

We need volunteers again, just like last year (Everyone did a great job!):

***someone to help Paula at 8:00 am**

***someone to help set up from 11 – 12:00**

***someone to sell T-shirts & raffle tickets, sign up new members and talk to people about mushrooms from roughly 12-2:00**

***someone to continue this from 2-4:00, but any help is appreciated & if you can stay all day we would be so grateful !!**

Anyone interested in helping will be welcomed and appreciated! Please contact me at jds88@cornell.edu or 607-749-2915 to sign up.

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 yard! This Saturday collection really helps. And it's always great to have lots of people hit different areas. Go to your favorite spots you're bound to find specimens that are unique and will add to the wow factor. Even a few from each spot will increase the diversity in a big way. Bring them early enough on Sunday to get it all organized!

MUSHROOM BREAD PUDDING

<https://www.bostonglobe.com/lifestyle/food-dining/2016/10/03/recipe-for-mushroom-bread-pudding/btzRybQTXolyPIbKnAIWRO/story.html>

Bread puddings are typically sweet and served for dessert, but they're lovely with savory fillings and make a fine addition to brunch or the break-fast table at the end of Yom Kippur. Use challah, brioche, or a rich toasting bread and layer it in a baking dish with sautéed mushrooms and cheese. Allow enough time for the dish to sit in the refrigerator overnight so the bread absorbs the eggs and milk, then let it sit again for

half an hour at room temperature before baking Your baking dish should have deep sides and a 2½-quart capacity. If the sides are shallow and the liquid comes to the top of the dish, set the dish on a rimmed baking sheet to catch the spills.

Butter (for the dish)

2 tablespoons olive oil

1½ pounds mixed mushrooms (button, shiitake, baby bella, or portobello caps), stems trimmed, caps thinly sliced

Salt and pepper, to taste

1 tablespoon chopped fresh thyme

1 tablespoon chopped fresh parsley

8 eggs

2 cups whole milk

1 loaf (1 pound) challah, brioche, or rich white toasting bread, cut into ¼-inch slices

1½ cups grated Monterey Jack, cheddar, mozzarella, or a mix of cheeses

1. Generously butter a 9-by-13-inch baking dish, or another rectangular or round baking dish with a 2½-quart capacity.
2. In a large flameproof casserole over medium-high heat, heat the olive oil and add the mushrooms, salt, and pepper. Cook, stirring often, for 15 minutes, or until the mushrooms release their liquid and soften, and the liquid evaporates. Stir in the thyme and parsley. Set aside to cool to lukewarm.
3. In a bowl, whisk the eggs with salt and pepper. Add the milk and whisk until smooth.
4. Halve the bread slices on the diagonal. Lay enough bread in the dish to cover the bottom, cutting the slices into smaller pieces, if necessary, to make patches to fill the empty places.
5. Add half the mushrooms, spreading them evenly. Add another layer of bread, the remaining mushrooms, and the cheese. Set the remaining bread on top to form a pattern. It's OK if it overlaps. Use your hands to press the bread down to compress it a little.
6. Gradually pour the egg mixture into the dish, letting it fall between the bread. Using your hands again, press the bread into the egg mixture. The liquid may not come up to the top layer of bread; that's OK. Cover the dish with plastic wrap and refrigerate overnight.

7. Remove the dish from the refrigerator and discard the plastic wrap. Let the dish sit at room temperature for 30 minutes.

8. Set the oven at 375 degrees.

9. Bake the pudding for 55 to 60 minutes or until it is golden brown and set in the middle. Serve hot or warm.

Yield: 8 servings

Salmon River Falls Species List 9-16-18 (P. Desanto)

<u>Scientific Name</u>	<u>Synonyms</u>	<u>Common Name</u>
Albatrellus ovinus		Sheep Polypore
Amanita bisporigera	Amanita virosa	Destroying Angel
Amanita brunnescens		Cleft-foot Amanita
Amanita brunnescens var. pallida		
Amanita flavoconia		Yellow Patches
Amanita lavendula	Amanita citrina var. lavendula	Citron Amanita
Antrodia sp.		
Austroboletus gracilis	Tylopilus gracilis	Graceful Bolete
Bankera fuligineoalba		
Boletinellus meruloides	Gyrodon meruloides	Ash-tree Bolete
Boletus subvelutipes		Red-mouth Bolete
Cantharellus ignicolor		Flame-colored Chanterelle
Cerioporus varius	Polyporus varius/Polyporus elegans/Polyporus leptoccephalus	Elegant Polypore
Chroogomphus rutilus		Brownish Chroogomphus
Cladonia chlorophaea		Mealy Pixie-cup
Cladonia pyxidata		Pebbled Pixie-cup
Clavulina cinerea	Clavaria cinerea	Gray Coral
Clavulina coralloides	Clavulina cristata/Clavaria coralloides	Crested Coral
Clavulina ornatipes	Clavaria ornatipes	
Clavulinopsis aurantiocinnabarina		Orange Spindle Coral
Clavulinopsis fusiformis		Spindle-shaped Yellow Coral
Clavulinopsis laeticolor	Ramariopsis laeticolor	Golden Fairy Club
Coltricia perennis		Brown Funnel Polypore
Cortinarius alboviolaceus		Silvery-violet Cort
Cortinarius armillatus		Bracelet Cort
Cortinarius bolaris		Collared Cort
Cortinarius sanguineus		Blood-red Cort
Daedaleopsis confragosa		Thin-maze Flat Polypore
Elaphomyces granulatus		Common Deer Truffle
Entoloma murrayi	Inocephalus murrayi/Nolanea murrayi	Yellow Unicorn Entoloma
Entoloma salmoneum	Nolanea salmonea/Nolanea quadrata	Salmon Unicorn Entoloma

Fomes fomentarius		Tinder Polypore
Fuligo septica var. candida	Fuligo candida	
Ganoderma tsugae		Hemlock Varnish Shelf
Gloioxanthomyces nitidus	Hygrophorus nitidus/Hygrocybe nitida	Nested Waxcap
Gymnopilus luteus		Yellow Gymnopilus
Gymnopus dryophilus	Collybia dryophila	Oak Collybia
Hebeloma crustuliniforme		Poison Pie
Helminthosphaeria clavariarum	Spadicoides clavariae	
Helvella macropus		Long-stalked Gray Cup
Hohenbuehelia petaloides		Leaflike Oyster
Hydnellum conrescens		
Hydnellum ferrugineum		
Hydnum repandum	Dentinum repandum	Sweet Tooth
Hygrocybe flavescens	Hygrophorus flavescens	Golden Waxy Cap
Hygrophorus sordidus		
Hymenochaetopsis olivacea	Hydnochaete olivacea	Brown-toothed Crust
Hymenopellis furfuracea	Xerula furfuracea/Collybia radicata/Oudemansiella radicata	Rooting Collybia
Hypocrea gelatinosa	Creopus gelatinosus	Yellow Cushion Hypocrea
Hypomyces chrysospermus		Golden Hypomyces
Hypomyces hyalinus		Amanita Mold
Hypomyces luteovirens		Yellow-green Hypomyces
Laccaria laccata		Common Laccaria
Laccaria proxima		
Lactarius croceus		
Lactarius deceptivus		Deceptive Milky
Lactarius griseus		Gray-brown Lactarius
Lactarius lignyotus		Chocolate Milky
Lactarius mucidus		Slimy Lactarius
Lactarius subdulcis	Lactarius oculatus	Eyespot Milky
Lactarius torminosus		Pink-fringed Milky
Lactarius vinaceorufescens		Yellow-latex Milky
Lactifluus gerardii	Lactarius gerardii	Gerard's Milky
Laetiporus sulphureus		Sulphur Shelf
Leccinum scabrum		Common Scaber Stalk

Leccinum snellii		Snell's Bolete
Leotia viscosa	Leotia lubrica f. viscosa	Green-headed Jelly Club
Leucogloea compressa	Pleurocolla compressa	
Mycena leaiana		Orange Mycena
Phellodon niger		Black Tooth
Phlebia tremellosa	Merulius tremellosus	Trembling Merulius
Pholiota squarrosa		Scaly Pholiota
Phylloporus leucomycelinus		
Phylloporus rhodoxanthus		Gilled Bolete
Podostroma leucopus	Hypocrea leucopus	
Porphyrellus indecisus	Tylopilus indecisus	
Ramaria aurea		Golden Coral
Ramaria fennica		
Ramaria formosa	Corallium formosum	Yellow-tipped Coral
Ramariopsis crocea		Orange-yellow Ramariopsis
Retiboletus ornatipes	Boletus ornatipes	Ornate-stalked Bolete
Russula brunneola		
Russula compacta		Firm Russula
Russula cyanoxantha		Blue and Yellow Russula
Russula cyanoxantha var. variata	Russula variata	Variable Russula
Russula laurocerasi	Russula grata	Almond-scented Russula
Russula vinacea	Russula krombholzii/Russula atropurpurea	Blackish-red Russula
Sarcodon scabrosus	Hydnum scabrosum	Bitter Hedgehog
Scleroderma areolatum		Leopard-spotted Earthball
Scleroderma cepa		Onion Earthball
Scleroderma citrinum		Pigskin Poison Puffball
Scutellinia erinaceus	Scutellinia setosa?	Orange Eyelash Cup
Scutellinia scutellata		Eyelash Cup
Sebacina incrustans		
Sowerbyella rhenana	Aleuria rhenana	
Stereum complicatum		Crowded Parchment
Stereum hirsutum		Hairy Parchment
Suillus americanus		Chicken-fat Suillus
Suillus pictus	Suillus spraguei	Painted Suillus

Tapinella atrotomentosa	Paxillus atrotomentosus	Velvet-footed Pax
Tolypocladium ophioglossoides	Elaphocordyceps ophioglossoides/Cordyceps ophioglossoides	Goldenthread Cordyceps
Tremellodendron pallidum	Tremellodendron schweinitzii/Sebacina schweinitzii	False Coral Fungus
Trichaptum biforme		Violet Toothed Polypore
Turbinellus floccosus	Gomphus floccosus	Scaly Vase Chanterelle
Tylopilus eximius	Sutorius eximius	Lilac-brown Bolete
Tyromyces chioneus		White Cheese Polypore
Xerocomellus chrysenteron	Boletus chrysenteron/Xerocomus chrysenteron	Red-cracked Bolete