



# The Fungal Gazette

August 2019

Newsletter of the Central New York Mycological Society



*Chanterelles (lots of chanterelles)*

## The Second Half

The second half, more or less, of the mushroom season starts with the Verona Beach foray on August 18th. **Directions** from Syracuse: Take the NYS Thruway (Rte.90) East to Exit 34. Follow Route 13/N Peterboro St. toward Canastota/Oneida for just over 7 miles. Turn left onto Lakeshore Road S. We will meet on the road across from the main entrance.



The following evening, August 19<sup>th</sup>, Dr. Lauren Goldmann (SUNY Cortland) returns with an encore presentation of one of my favorite programs – **Fungi & Art**. Her presentation includes a fun slide

show that covers the spectrum of art types and styles. Come see if you can find the sometimes hidden mushrooms.



*A Basket of Cherries, Apples, Plums, Chestnuts, Asparagus and Porcini on a Ledge by 'Pseudo Fardella'*

'Art and mushrooms' is not a new topic. Investigators of the relationship between mushrooms in art and people of various times and cultures have found that some countries are especially mycophilic. Which countries are they? And which species appear the most?

If I've piqued your interest and you can't wait, check out:

<https://schaechter.asmblog.org/schaechter/2012/04/what-is-this-link-to-mushrooms-in-works-of-art.html>

and NAMA's Art Registry:

[http://www.namyco.org/art\\_registry.php](http://www.namyco.org/art_registry.php)

## **2019 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.)

**August 18<sup>th</sup>** Verona Beach Foray

**August 19<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. **Lauren Goldmann** from SUNY Cortland will repeat her program **Fungi & Art** -- an informal look at the history of fungi in art, including a slide show covering a variety of types of art, from botanical illustration to using fungi as natural dyes. If you missed it 2 years ago, mark your calendar now!

**September 16<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. ESF grad student **Tusha Yakovleva** will share her expertise collecting **Wild Edibles**.

**September 22<sup>nd</sup>** Rome Sand Plains Foray

**October 13<sup>th</sup>** The 11th Annual Vince O'Neil **Mushroom Festival** at Beaver Lake Nature Center. All members are needed to help! More information later.

**October 20<sup>th</sup>** Cazenovia Preservation Foundation Foray

**October 21<sup>st</sup>** Meeting at 7:30 pm, Illick Hall. The last meeting of the season will be a **Mushroom Identification** session. Bring your specimens!

**November 10<sup>th</sup>** Mexico Point Foray

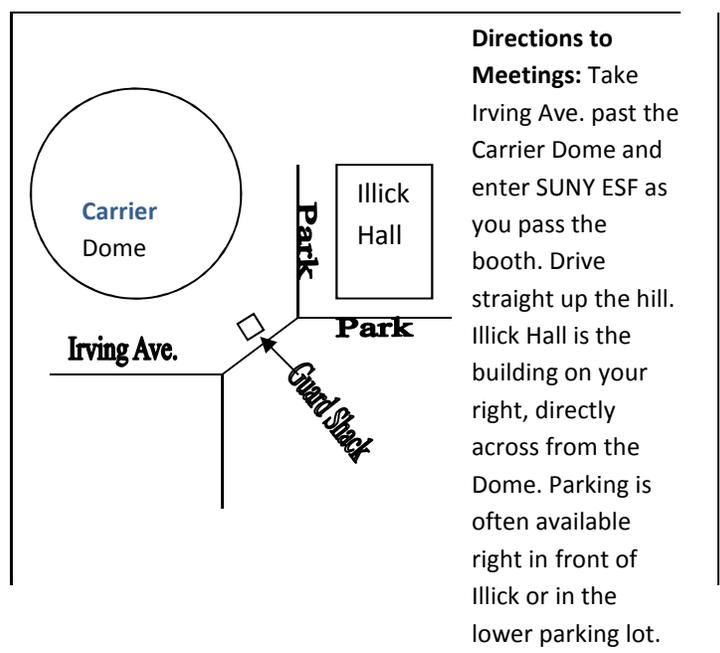
*After all these years . . . Membership in CNYMS is still only \$10. **Membership includes your newsletter - what a bargain!** If possible, it's easier and more efficient if members pay for 2 years at once by sending \$20 to: **Rick Colvin, 1848 Whiting Road, Memphis, NY 13112.***

**Contact Rick or me if you don't know your membership status so you can keep the news and schedules coming!**



**\*\*\*NOTE to new members: Newsletters are sent electronically – you MUST include an email address to receive The Fungal Gazette and other notifications\*\*\***

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](mailto:rcolvin@twcny.rr.com)*  
*Mark Griffen (Publicity) at [mgriffen@twcny.rr.com](mailto:mgriffen@twcny.rr.com)*  
*Julie Siler (Newsletter) at (607) 749-2915 or [jds88@cornell.edu](mailto:jds88@cornell.edu)*



## Still not enough forays?

### Save the Dates

**NEMF:** The 2019 NEMF Samuel Ristich Foray/43rd Annual Foray of the Northeast Mycological Federation will be at Lock Haven University, PA August 1–4. <http://www.nemf.org/>

**Peck Foray:** Still no information available

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

#### **Wildacres Regional Foray**

The Wildacres 2019 Foray, scheduled for September 26–29, will be held at Wildacres Retreat, located just off the Blue Ridge Parkway near Little Switzerland, not too far from Spruce Pine, North Carolina. Dr. Andy Metheny returns as the mycologist. For more information and to register, contact Glenda O'Neal, phone (423) 863-2742 or [glendakoneal@yahoo.com](mailto:glendakoneal@yahoo.com).

**NAMA 2019 Annual Foray:** The 2019 annual foray will be held in the Adirondacks, at Paul Smith's College, Paul Smiths, New York August 8–11, 2019. Registration now open:

[https://mms.namyco.org/members/evr/reg\\_event.php?orgcode=NAMA&evid=15384659](https://mms.namyco.org/members/evr/reg_event.php?orgcode=NAMA&evid=15384659)

**19th Annual Gary Lincoff Foray:** Saturday, September 21 with walks, presentations, auction, book signing, sales, table-walk, and a mushroom feast in North Park (Pittsburgh) Pennsylvania. **For more information**, visit <https://wpamushroomclub.org/lincoff-foray/>

**COMA:** The 2019 Clark Rogerson Foray is scheduled for August 30 – September 2 in Hebron, CT, at Camp Hemlocks. Register at: <https://nmccoma.com/registration/>

And for the adventurous there's the **Telluride Mushroom Festival:** August 14–18, Telluride Colorado. This year's theme will be "Healing the Mind, Healing the Planet" See <https://www.tellurideinstitute.org/schedule-telluride-mushroom-festival/> for details.

## Chanterelle Pâté

<https://www.wildedible.com/chanterelle-pate-recipe>



**Author:** Cindy Halbkat

**Yield:** About 2 cups

#### INGREDIENTS:

- 12 Tbls softened unsalted butter
- 12 oz. cleaned fresh chanterelles, roughly chopped
- 2 cloves garlic, chopped
- splash of sherry, marsala or white wine
- 1 tsp sea salt
- 1/4 tsp cayenne pepper (more or less to taste)
- 1 Tbls tomato paste
- 1 Tbls lemon juice
- 1 teaspoon lemon zest
- 2 Tbls parsley, chopped

#### INSTRUCTIONS:

1. Sauté chanterelles, garlic, salt and 8 tablespoons of butter on medium-high heat until the mushrooms begin to give up their juices (about five minutes).
2. Add wine, tomato paste and cayenne. Cook about 1 more minute.
3. Transfer mixture to food processor and add 4 tablespoons of butter, 1 tablespoon lemon juice and 1 teaspoon lemon zest.
4. Puree mixture until smooth.
5. Adjust salt and pepper to taste.
6. Add 2 tablespoons chopped parsley and pulse food processor to combine. Overprocessing will diminish the orange color.

**NOTES:** Serve on toast or crackers. This freezes very well.

## Expanding intellect beyond humans, part 2 – intelligence without brains

<https://www.adventuresinpoortaste.com/2019/06/08/wsf19-expanding-intellect-beyond-humans-part-2-intelligence-without-brains/>

Back in June I told you about our own Dr. Tom Horton participating in a panel discussion on Intelligence Without Brains at the 2019 World Science Festival. Here is an excerpt from coverage of the panel (the full article, including the “smarts” of slime molds, can be found at the link above):

### Many mediums of transmitters

We think of a basic unit of an intelligent system as a neuro-transmitter. Panelist Monica Gagliano pointed out this implies, “If you don’t have neurons, you don’t have a transmitter.” Why can’t intelligence emerge from other types of transmitters?

In a time-lapse video, two separate bean stalks were shown competing for the use of a pole to wrap themselves around on. When one became the winner, the other seemed to give up and search for something else to latch onto. How did the loser plant know this, without ever touching the other plant, nor the pole? Something functioned as if it were a “neuro-transmitter,” but we’re unsure exactly what that is.

Monica Gagliano, a research associate professor based in the University of Sydney, figured out that bio-acoustics could be part of the answer. Plants make noise, and can hear other plants! She discovered this by conducting experiments on chili plants, which grow and respond differently when they are planted near basil, a “good” neighboring plant, and fennel, a “bad” plant.

Gagliano systematically cut off all the usual suspects for transmission between them: light, chemicals, and touch. However, the reactions to the other plants were still the same. She then looked more at the roots, and hypothesized they were making vibrations in the soil that could be picked up by other plants. Using very sensitive microphones, she was able to record these sounds. Of course, everyone else was initially skeptical, but her findings were eventually published, and are starting to be accepted.

### Fungus networks among us

The third panel member, Thomas Horton, is a professor of mycology at the State University of New York College of Environmental Science and Forestry. He demonstrated that mycorrhizal fungus actually search for the nutrients it needs, and can even hone in on fresh spots as they are injected into new soil sites. We don’t actually know how it does this.

We also see evidence of fungal networks sharing information and resources between each other. They’ll even cooperate with multiple other species of fungus and plants, if they don’t directly compete for their same resource base. We now know that when a plant is being chewed on by an insect, it sends signals to other plants, which will then prepare them to defend themselves better. It appears as though the mycelium fungal networks are what provide that transfer — if they’re cut, the alerts don’t happen.



*(Tom Horton, 3<sup>rd</sup> from right)*

Environmental scientist Thomas Horton brought up the complex subject of tree canopy biology. One example of fascinating tree movement is that of philodendrons, a type of vine. When a bird drops a philodendron seed on the ground, it will automatically move to the closest tree, where it will begin to grow up the trunk. At the same time it grows upwards, its tail end withers away. The result in time-lapse photography is that it appears to move much “like a snake” crawling up a tree. When it reaches the top of the canopy, it will reach out to try to cross over to another tree. If it fails, it will fall to the ground, and simply crawl up the nearest trunk, to try again.

Horton further warned about trees that have been known to strangle each other. Don’t stand between them for very long periods of time!