



## Ohio Mushroom Society

# The Mushroom Log

## Jack Sweigert 1941-2009

John A. "Jack" Sweigert Jr. died Thursday February 19, 2009 at his residence in Ada. A more detailed obituary will follow in the next Log.

## Dick Grimm Banquet

By Dave Miller

About 25 members and spouses gathered at the Buckeye Lake Yacht Club (through the courtesy of Dick Doyle's membership) for a pleasant evening of dining and conviviality.

Walt Sturgeon gave a slide show/ talk on a variety of mushrooms and mushroomers.

## Taxon Change of the Month: *Armillaria ostoyae* becomes *Armillaria solidipes*

By Rob Hallock

*Ed. Note: You may have noticed the listing of *Armillaria solidipes* in*

*the Beaver Creek Foray species list. We have Walt Sturgeon to keep us up on name changes. Following is an explanation of where its name comes from and what it used to be known as.*

Mushrooms change names more often than politicians change their messages. It's all very confusing (mushroom names, not politicians), and it is best to keep up with the official name changes. As mushrooms change names more and more these days, I think the "Taxon Change of the Month" might become a regular column I write for the newsletter. The next paragraph was passed on to me from CMS member Ed Lubow.

"Apparently our old friends Tom Volk and Hal Burdsall (both of whom have been identifiers at our annual Fair in years past) have decided that our Honey Mushrooms should not be called by the name *Armillaria ostoyae*. It seems that Peck named some Honey Mushrooms he collected in Colorado in 1900 *Armillaria solidipes*, and a study of the type collection he made shows that his name should be used, as the name *A. ostoyae* was coined in 1970 in Europe by Romagnesi. Interestingly, this changes the name of one of the most common species of Honey Mushrooms in Europe."

For those of you who aren't familiar with the honey mushrooms yet, it is a very common edible across Europe, the United States, and here in Colorado. My experience with the mushroom is that it comes up *en masse* after the first cold snap toward the end of summer. When you find some, you often find at least three pounds of them in the area. It has a very strong flavor that some equate with the taste of liver. I should also note that these mushroom should be cooked for a minimum of 20 minutes, as some people experience gastrointestinal distress if they are under-cooked.

There are numerous mushrooms that can be misidentified for honey mushrooms, and the honey mushrooms themselves are much more variable than your average mushroom species. The stem, for example, can vary from 5 mm to 5 cm. We used to say in my last club that "honey mushrooms are not a beginners' mushroom". To put this more plainly, people who are not used to eating this mushroom should have someone look at them who does eat them. With that disclaimer, honey mushrooms have several characteristics

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that set them apart from other mushrooms. They grow in clusters on dead or dying wood (often Aspen). They have a brown honey colored cap with black fibers that cover the cap. They have a prominent ring on the stem, and they have a white spore print. The spore print can often be found in the field, as the gills of the upper-most mushroom are often directly on top of another mushroom, and this leaves a spore print on the cap of the lower mushroom. Every single honey mushroom you pick for the table must fit every single one of these characteristics.

Reprinted from the October, 2008 issue of Spores Afield, the newsletter of the Colorado Mycological Society.

### Beetles Get a Little Help From Their Friends

[www.entertainmentandshowbiz.com](http://www.entertainmentandshowbiz.com)  
October 10, 2008

Just like humans, beetles, too, benefit from friendly associations, say researchers.

University of Wisconsin-Madison expert Cameron Currie says that adult beetles have a specialized compartment in their bodies that they use to store two other organisms, a slow-growing beneficial fungus that serves as a food source and a bacterium that produces a unique antibiotic.

Before adult female beetles lay eggs in tree bark, says the researcher, they spread the beneficial fungus and bacteria around the area where they will deposit the eggs.

The researcher adds that the antibiotic from the bacteria prevents growth of fast-growing competitor fungi without harming the slow-growing beneficial fungus, which continues to grow and provide a rich source of nutrition for the developing beetle larvae.

### Three-Way Symbiosis

Scienceblogs.com  
October 14, 2008

There is a grass called *Dichanthelium lanuginosum* that grows in Yellowstone National Park (among other places). There's nothing much special about it-except that it can grow in soil around thermal vents, soil that has a temperature of about 150°F (65°C).

Actually, its not the plant itself that's remarkable. If you or I would order seeds of *Dichanthelium lanuginosum* and throw them in a pot, the grass wouldn't be happy outside of a "normal" upper plant temperature range of about 100°F (38°C). The grass has to be infected with a fungus, *Curvularia protuberata*. Grasses that aren't infected with this fungus can't survive in thermal vents.

Actually, it's not the fungus itself that's important. The fungus has to first be infected with a dsRNA virus, "*Curvularia* thermal tolerance virus."

If that virus infects a fungus and that fungus infects a grass, the grass gains the ability to grow in an extreme environment. In other scenarios, with other plants and other viruses, persistently infected plants have

an advantage in colder temperatures or drought.

In brief, a three-way symbiosis is required for thermal tolerance.

### Novel Fungus Helps Beetles to Digest Hard Wood

Science Daily, Aug. 19, 2008

Ed. Note: I might have included this beetle in the Invasive Species articles I wrote a year ago. It seems to have established a beachhead in the Chicago area and Brooklyn N.Y and may become a big player in tree destruction.

A little known fungus tucked away in the gut of Asian longhorned beetles (*Anoplophora glabripennis*) helps the insect munch through the hardest of woods according to a team of entomologists and biochemists. Researchers say the discovery could lead to innovative methods of controlling the invasive pest, and potentially offer more efficient ways of breaking down plant biomass for generating biofuels.

Microbes in the gut of insects are known to break down cellulose, but little is known about how, or whether, insects degrade lignin, a natural polymer that helps plants stay upright and protects them from most forms of microbial attack.

"Lignin is nature's plastic and any organism that wants to get to the sugars in a plant has to be able to get past this protective barrier," said Ming Tien, study co-author and Penn State professor of biochemistry and molecular biology. "We suspect that the fungus produces enzymes that help the beetles degrade lignin."

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Before this report, it was thought that insects are unable to extensively break down lignin, and that they get around the problem either by feasting on wood that has already degraded, or by living close to fungi that can degrade the wood for them.

But this theory fails to explain the ability of insects to feed and grow within healthy living trees.

"How these insects are able to circumvent this plastic wall [lignin] and get at the goodies, the sugars, behind it has remained a mystery," said Tien, who was recruited by Kelli Hoover, co-author and Penn State associate professor of entomology, and Scott Geib, lead author and Penn State doctoral student in entomology, to tease out an explanation.

The Asian longhorned beetle is one such insect that attacks healthy trees and bores through the hard wood to get at the succulent energy-rich matter inside. In the process, this invasive pest from China grows nearly 300- fold from being about the size of a grain of rice to a few inches in length.

Hoover and her colleagues speculated that the beetle could be harboring a community of microbes in the gut, which helps in breaking down lignin.

The researchers compared the chemical structure of non-degraded wood before and after it had passed through the gut of two wood eating insects. To measure the degree of change in the lignin, they first fed pin oak wood to Asian longhorned beetles. Next they fed ponderosa pine wood to the Pacific damp wood termite, an

insect that typically eats only dead wood.

Chemical analyses of feces from the two bugs indicated that they are able to alter the chemical structure of lignin by selectively adding or removing certain groups of molecules from the polymer.

Such alterations, said Geib, make it easier for the insect to break down wood.

"This fungus has genes that then make enzymes," explained Hoover, whose team's findings appear today (Aug. 18) in the *Proceedings of the National Academy of Sciences*. "We have been able to detect messages from the [fungal] DNA, which get translated into enzymes."

While the researchers have identified the fungus residing in the gut of the Asian longhorned beetle, they have yet to find one in the gut of the termite.

"The types of chemical changes we see in the beetle are similar to those seen in the white-rot fungus," said Geib. "Changes that we see in the termite are similar to those in the brown-rot fungus. The chemical changes to the lignin are similar."

However, Geib cautions that while the gut-borne fungus is certainly a key player in degrading wood, it may just be part of a bigger picture.

"It is likely that there is an interaction among enzymes produced by the fungus, hundreds of bacteria within the insect gut, and the insect itself," explained Geib. "It is a consortium that is doing the job."

If researchers manage to identify some of these key microbes, he says it might be possible to selectively target just those bacteria to impair the growth of Asian longhorned beetles, which have the potential to severely damage the lumber and maple syrup industry.

Both Geib and Hoover, who study Asian longhorned beetles, believe they may have stumbled upon a novel evolutionary adaptation in the insect world.

"This type of fungus [in the Asian longhorned beetle] is known to cause disease in plants," said Hoover, whose work is funded by the Alphawood Foundation and the Penn State College of Agricultural Sciences. "But this particular strain appears to be unique. It looks like these insects somehow acquired the fungus to live in their gut and help them break down wood."

She also points out that these fungi are more efficient than their free-ranging counterparts. While those fungi take months, even years, to break down wood, the gut-borne fungi seem to do it much faster.

Researchers say the speedy process could potentially be harnessed to produce biofuel.

These three articles are reprinted from the Nov., 2008 issue of *Spore Prints*, the Bulletin of the Puget Sound Mycological Society.

### Europe's Mushroom Hunters Revel in Bumper Crop

*Wet weather in Europe leaves mushroom hunters*

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### *with a full plate of mushrooms.*

#### Laurie Goering

Zouor, Slovakia - In a normal year, Milan Surina would wake early to ride his bicycle up into the forested hills around Zohor, eager to get a jump on his competitors in the village's favorite sport: mushroom hunting.

But this year, heavy rains have produced such a surfeit of fungus in one of Europe's best mushroom hunting spots that the 63-year-old can luxuriate in bed all morning.

"If you know the places, you can get there even in the afternoon," said the retired livestock geneticist and longtime mushroom authority in this village outside Slovakia's capital. "Half of Bratislava could come here and pick-there are enough for everyone. When there's hot weather they grow even in the grass in front of the shops."

Unusual weather in Europe—extremely dry summers followed by extremely wet ones—has boosted worries that climate change is taking hold across the region. But changing weather patterns have brought good news for the region's mushroom and truffle hunters, who this year are enjoying what many say is the best season in years.

"Since there are not winters like there used to be, the season can be almost all year long now," said Surina, who has hunted mushrooms in Zohor since he was a child.

There's the common fairy mushroom that locals call the "dancer" with its tall spindly stem and white cap, a favorite in soup.

There's the brown-capped slippery jack. There are morels, usually eaten with their stems stuffed with meat.

And there's the big orange birch bolete, with its impressive cap that can grow to nearly a foot across.

"The most beautiful are the tastiest," Surina says, flipping through a thick, well-thumbed guidebook of the region's colorful fungi.

The mushroom surfeit across Europe this year has claimed a few victims. Nicholas Evans, the British author of *"The Horse Whisperer,"* spent time on dialysis in August after unwittingly eating poisonous mushrooms he and friends picked. A woman on the British Isle of Wight died after making a similar mistake.

In Zohor, many of the local varieties have been in such oversupply this year that Surina has been able to collect 6 pounds or so—as many as he can manage to clean in a day—in half an hour. The sliced drying mushrooms cover his bed, his shelves, his table. Most are given away to the dwindling number of friends and relatives who haven't been out hunting themselves.

Forecasters say that, with new rains, the fall mushroom season should last until at least mid-November, or potentially even Christmas. Surina says he'll know when it ends.

"You smell in the air," he said. "You can feel when there's something out there."

25 October 2008.  
Chicagotribune.com

Reprinted from the Nov., 2008 issue of *The Spore Print*, the Journal of the Los Angeles Mycological Society.

## On Eating Raw Mushrooms

### By David Campbell

There seems to be an ongoing temptation amongst mycophagists and chefs to serve mushrooms raw or barely cooked. Generally speaking, this is not the best of ideas.

The *mycochitin* composition of mushroom cell walls, as opposed to *cellulose* walls of plant cells, is difficult for humans to digest. Our stomachs resent indigestible items, and often forcibly reject them without further ado. The cooking process helps break down fungal cell walls, rendering mushroom flesh not only more readily digestible, but also releasing significant nutritional value contained within the cells.

Further, many mushrooms considered edible contain irritating or toxic components readily destroyed or eliminated by cooking. Therefore, common and valid mycophagical wisdom dictates that all edible mushrooms should be cooked prior to consumption. Exceptions are made only if one has specific knowledge that a particular pristine species is safe to eat

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raw. With these few *au naturel* exceptions, the "pristine" part becomes especially important. Environmental or microbial contaminations to the mushroom flesh may pose potential health hazards. By dramatic example, a few free-spirited youths in Hawaii a few years ago blithely consumed blue-staining *Psilocybes* as they went collecting from cow patties. What a downer it must have been a short while later, when the doctor told them they had nematodes! [worms]

Bear in mind, there is much yet to be learned about eating mushrooms; wild or tame, cooked or raw ... the research is in progress, and we the mycophagists are, by default, the guinea pigs. What we know of mushroom edibility is primarily the result of shared anecdotal information, as compiled and recorded over the course of human history. Hardly do we rest on hard science or a complete body of knowledge when we decide whether or not to eat a given fungus. In fact, another good general reason for cooking one's mushrooms is the blind stab it represents at protecting us from the unknown.

The list of edible mushrooms considered safe for raw consumption is quite short. Even species commonly eaten raw, especially the ubiquitous button mushroom, *Agaricus bisporus*, have their drawbacks. Buttons, and many other edible mushrooms contain various hydrazines, a group of chemical compounds generally considered carcinogenic. For the most part, these compounds are heat sensitive, readily volatilized and expunged from the fungal flesh by proper

cooking. This basic understanding is employed by some more adventurous mycophagists to justify eating the false morel, *Gyromitra esculenta*, a deadly poisonous mushroom according to every published description I've read. Those who so indulge in this species believe the hydrazine compounds present (naturally occurring gyromitrin converts to monomethylhydrazine, or MMH when heated) to be effectively removed, at least to a large degree, by thorough cooking, provided one stands well clear of the fumes during the cooking process. The more conservative mycophagists consider this practice questionable, at best, and argue that gyromitrin is never completely eliminated, that there may well be harmful cumulative factors associated with repeat false morel consumption ... I say, "To each his own," in decisions such as this, cautioning only that the innocent and unaware should never be arbitrarily included in mycophagal experimentation.

The kicker with *Agaricus* species, including the buttons, is that one of their primary hydrazine components, along with gyromitrin, is "agaritine," a substance somewhat resistant to cooking heat, with a significant percentage (25-75%) of agaritine material typically remaining after being subjected to various methods of cooking. So, the question as far as avoiding hydrazines in *Agaricus* is concerned, actually becomes whether to eat members of this genus at all.

We need to keep in mind that lab tests and subsequent

conclusions drawn concerning carcinogenic or mutagenic health hazards of hydrazine involve massive doses of isolated extracts administered to mice in a concentrated time frame. Similarly disturbing test results are likely to be found with many substances present in many, many foods humans commonly eat without suffering or even worrying about any particular health concern. The relatively unblemished human history of consuming edible *Agaricus* species suggests we may continue to do so. The science may suggest we should not over indulge, but we already knew that. As I know of no one stricken by cancer or any other malady as particular result of eating *Agaricus*, and since the genus includes some of the most delectable of all edibles, there are several wild *Agaricus* species that remain firmly ensconced on my preferred edibles list.

Unfortunately, the button mushroom industry routinely promotes the use of their product raw, especially on salads, perpetuating the myth that mushrooms need not be cooked. I presume such promotion to be a profit driven policy. A recent Poison Control Center response incident with *Gyromitra montanum* purchased at a Whole Foods store demonstrated the broader danger of public misconception about the safety of eating store-bought mushrooms raw. The blithe and unwitting "victim" reportedly took a nice chomp from her just purchased bull's nose as she walked out of the store! As far as I know, this mushroom contains hydrazine

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compounds that may be quite similar to those found in *Gyromitra esculenta*, but in sufficiently reduced concentrations to be listed in many published mushroom guides as edible, *if cooked*. In this case, the immediate effects induced by consumption of the raw *Gyromitra* flesh easily trumped any long-term health concerns.

Cooking of mushrooms generally reduces the likelihood of gastro-intestinal irritation, and allergenic reaction. Popular comestibles such as morels (*Morchella sp.*), hedgehogs (*Hydnum repandum*) and oyster mushrooms (*Pleurotus sp.*) will almost certainly make one ill if eaten raw. Chanterelles (*Cantharellus cibarius, formosus, etc.*) are generally considered stomach irritants in the raw. King boletes (*Boletus edulis*) are known to cause many people gastro disturbance even when cooked, but are nonetheless popular raw in the hard-button stage. Diners served a raw porcini salad are well advised to eat just a tat ... or else.

Some small and/or gooey mushrooms are often eaten raw, mostly because they hardly lend themselves to cooking. The witch's butters (*Tremella mesenterica, T. foliacea, Dacromyces palmatus*) and toothed jellies (*Pseudohydnum gelatinosum, Phlogiotis hellvelloides*) are good examples of fungi commonly eaten "as is," sans ill reported effect, or at least I've heard no dire reports. Part of the safety in occasionally consuming oddball species such as these is we never really eat all that

much. In fact, the key to safe consumption of any and all mushrooms, aside from proper ID and sufficient cooking, is moderation.

Somewhat ironically, given the nefarious reputation of the genus at large, the most readily digestible, or at least most innocuous, mushroom to eat raw, by my experience, is the coccoli (*Amanita lanei*). I generally eat these mushrooms raw because they so remind me of oysters (mollusks, not the fungus), in that the more you cook them, the less desirable they become. In all fairness, I should mention that I do *chemically* cook my coccoli salad with lemon juice marinade ... I have never suffered any discomfort, nor have I heard complaints from those who have consumed my "coccoli ceviche." Of course, you are not likely to see edible *Amanita* specimens for sale in the market, nor should you, methinks. Our markets and the public both lack the knowledge and sophistication to safely trade a product so easily confused with its lethal cousins!

Other methods of chemical cooking, aside from citric acid, involve brining or pickling. I lack personal experience with this form of mushroom processing, but I have heard and read it is used to apparently satisfactory effect in many cultures, notably Russia, where many kinds of freshly collected *Russula* and *Lactarius* species are reportedly tossed collectively into the brine barrel, to be directly retrieved and munched later. Of interest with this method is that some of these species so prepared

are considered poisonous when cooked by conventional heat application.

As stated above, cooking with heat destroys many toxins and irritants found in mushrooms. Toxins present in various red sponged species of the genus *Boletus*, for instance, may allegedly be neutralized with prolonged cooking. Ibotenic acid and related toxic compounds present in *Amanita muscaria* are not heat-sensitive, but are soluble in boiling water. This mushroom may be rendered edible by properly leaching the mushroom toxins into boiling water, tossing the water, and eating what's left of the mushroom. I have been party to this process several times while participating in David Arora's annual Mendocino seminars, where we often served properly processed fly agaric, sliced and boiled, to the assembled throng, free from toxic effect.

Make no mistake, however. Deadly amanitin toxins present in the death cap and destroying angel (*Amanita phalloides, A. ocreata, etc.*) are oblivious to heat and leaching processes, retaining their virulent properties regardless of cooking methods applied. Cooking or not makes no difference with these toadstools; they remain fully capable of killing any sad soul who egregiously partakes, regardless.

Reprinted from The Mycena News, November, 2008, The Newsletter of the Mycological Society of San Francisco.

### Calling All Mushroom Hunters

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New in 2009, The Dawes Arboretum will hold a morel mushroom hunt! Don't miss out on this educational opportunity. Please call The Arboretum at 740.323.2355 or e-mail us at [information@dawesarb.org](mailto:information@dawesarb.org) and ask to be placed on our Morel Mushroom Hotline list. You will be informed when the morel mushrooms are beginning to pop in our wooded areas. Traditionally, morel mushrooms come up during late April and May in central Ohio. Once the program date is arranged, we'll meet participants at the Visitors Center deck and discuss morel identification, tips for foraging in the woods and proper morel collecting techniques. Then, we'll hike the Arboretum's wooded areas looking for the morel mushrooms. The program continues with a session to discuss the proper ways to clean morel mushrooms and ways to prepare this true delicacy from the earth. Last but not least, the program culminates with a tasting session! This is a one-time opportunity in 2009; don't miss out on the fun!

### OMS Dues Increase

**By Jerry Pepera**

Over the years, the OMS has worked very hard to keep our operating cost as low as possible. This has directly translated to one of the lowest subscription rates around. Unfortunately, our costs have been going up and we have actually lost money for the last 6 consecutive years. Although our cash flow is negative we do maintain a modest positive bank balance of

approximately \$3,000 which is slowly eroding. At this year's board meeting, the subject was discussed in earnest and it was decided to raise our rates, as follows:

New Member/ renewal \$20 (Log Newsletter print edition)  
New Member/ renewal \$15 (Log Newsletter email only)

Life Member \$150

Non-member participation Fee \$10 (Major Forays only)

The rate increase will be effective 2010 for existing members and will apply immediately to all new members.

If you already have renewed for 2009 and would like to upgrade to a life membership at the old rate ( \$125 ) just send me a check for the difference and I will upgrade your membership. We will be making changes to the website and will offer a "members only" section and it will include the latest electronic copy of the newsletter. This will be password protected and will periodically change.

### May Mushroom Workshop

**By Debra Shankland**

Beginning and experienced mushroomers alike may enjoy a three-part workshop co-sponsored by Cleveland Metroparks and featuring

instruction by your Mushroom Log editor. Participants can learn about fungus structure, reproduction and identification basics on May 21, 22 and 23. The Thursday and Friday classroom sessions will take place from 7-9 p. m. at Brecksville Nature Center, and will be followed up by field forays from 9:30 a.m. – 2:30 p.m. on Saturday. Participants should plan to attend all three sessions. This workshop is free, but space is limited. Please call (440) 526-1012 to register, for directions or for more information. Other details can be found at [www.clemetparks.com](http://www.clemetparks.com).

### Needed: New Hospitality CoChair

The Ohio Mushroom Society needs a new Hospitality Co-Chair to join Sharon Greenberg.

Duties entail providing some of the goodies and co-ordinating the setting up of morning coffee and doughnuts, as well as the pot-luck lunches at the major (i.e.) two day Forays.

#### Articles for the next newsletter

**Deadline –Mar. 26**

David Miller  
352 W. College St.  
Oberlin, OH 44074  
[David.H.Miller@oberlin.edu](mailto:David.H.Miller@oberlin.edu)

# Calendar of Events

## OMS Events

Email Jerry at [jsp@pepera.net](mailto:jsp@pepera.net) to receive notification of impromptu events. Check your most recent issue of the *Mushroom Log* for event updates and for more detailed information. Please plan to join us. All mini-and morel forays are subject to cancellation. Call first to confirm. Please bring a whistle and compass and RSVP the host so they have cancellation flexibility.

**TBA-Dawes-Hosted Morel Hunt** See p. 6 of this Log.

**May 3 (Sun.)** Morel Miniforay. Salt Fork State Park at Cambridge OH, near the junction of I-77 and I-70. Meet at 9am at State Park Office parking lot. Foray departs promptly at 9:30 am. Jerry Pepera. (440) 354-4774.

**May 9 (Sat.)** Morel Mini-Foray at Beaver Creek. Meet at 9 am at McDonald's in Calcutta. next to the Ogilve Plaza. Directions: Exit OH Rte 11 onto OH Rte 170. Go north for ca. 1-1.5 mi. McDonald's is of left and meeting area is Ogilve parking lot just before McDonalds. Meet 9am, leave 9:30 am. Walt Sturgeon. (330) 426-9833.

Other impromptu mini forays, as follows: details will follow in next Log.

**June 28 (Sun.)** Rocky River Nature Center-Cleveland



Metroparks . Program and Talk by Walt Sturgeon.

**July 11 (Sat.)** Chanterelle Mini-Foray. Hocking Hills. Meet at 10 AM in Bob Evans parking lot. Shirley McClelland (740) 536-7448.

**July 19 (Sun.)** Scenic Vista Park – Lisbon. 2 PM. Walk and talk by Walt Sturgeon.

**Aug. date tba.** Gorman Nature Center. Richland Co. Pete and Pauline Munk. (440) 236-9222.

**Aug. 29 or Sept. 5 Mini-foray.** Chance Creek, Lorain Co. Metroparks, date depends on weather! Call Dave Miller (440) 774-8143 for details.

**Sept. 12 (Sat.)** Beaver Creek State Park. Meet at Park Office at 10 AM. Sharon Greenberg. (330) 457-2345.

**Oct. 17 (Sat.)** Hocking Hills Buckeye Trail. Winter Chanterelles (*Cantharellus*

*tubaeformis*). Shirley McClelland. (740) 536-7448.

An open invitation to anyone who wants to mushroom hunt in Fredericktown. Call Dick Grimm (740) 694-0782, and if he's available and there are mushrooms in the woods, he will go.

**Jul. 24-26 Summer Foray.** J. H. Barrows Biological Field Station of Hiram College. Pete and Pauline Munk. (440) 236-9222.

**Sept. 11-13 Fall Foray.** Hocking Co. at Clear Creek Metropark Nature Preserve. Leaders: Andrea Moore (740) 969-8049 & Shirley McClelland. (740) 536-7448.

**Sat. Nov. 7.** Annual Dick Grimm Banquet. Buckeye Lake Yacht Club. Details tba.

## Ohio & Regional

**May 2-3 (Sat.-Sun.)** Western PA Mushroom Club Morel Mania weekend in Mingo Creek Park.

**Sept. 12 (Sat.)** Gary Lincoff Mid-Atlantic Mushroom Foray in North Park. See their website at <http://www.wpamushroom.org> for details.

## National & More

More info in future Logs.



Membership Application for the Ohio Mushroom Society

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

TELEPHONE \_\_\_\_\_ FAX \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

Enclosed please find check or money order (check one):

- \$15.00 annual family membership without a paper copy of the newsletter
- \$20.00 annual family membership which includes a paper copy of the newsletter
- \$150.00 life membership which includes a paper copy of the newsletter

For existing 2008 members (on their 2009 renewals only):

- \$10.00 annual family membership which includes a paper copy of the newsletter
- \$125.00 life membership which includes a paper copy of the newsletter

My interests are:

Mushroom Eating/Cookery \_\_\_\_\_ Photography \_\_\_\_\_ Nature Study \_\_\_\_\_

Mushroom ID \_\_\_\_\_ Cultivation \_\_\_\_\_ Other (specify) \_\_\_\_\_

Would you like to be an OMS volunteer? In what way? \_\_\_\_\_

How did you hear about our group? \_\_\_\_\_

SIGNATURE \_\_\_\_\_

May OMS provide your name to other mushroom related businesses? Yes \_\_\_\_\_ No \_\_\_\_\_

Return form and check or money order to:

Ohio Mushroom Society  
c/o Jerry Pepera  
8915 Knotty Pine Ln.  
Chardon, OH 44024

## 2008 Ohio Mushroom Society Volunteers

*Chairman*

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*Treasurer/Membership/  
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*Hospitality Co-chairs*

Sharon Greenberg  
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*New Board Members:*

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Andrea Moore  
(740) 969-8049  
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**Ohio Mushroom Society**  
***The Mushroom Log***

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