Jan./Feb., 2011 **Volume 39 Issue 1**

Ohio Mushroom Society

The Mushroom Log

Is My Face Red!

By Dave Miller

My niece, Lynda, works at the Wilderness Center down in Wilmot, OH, and so, gets outdoors quite often, where she sharpens her keen eye for spotting unusual critters. A couple of weeks ago she brought me a tannish colored, crusty growth she'd found on an oak log. "What kind of fungus is this, Dave?" Not the kind I'd waste much time over, I thought to myself. I had seen similar growths on rocks before which I knew to be lichens. Never having seen this particular organism before, I answered, "Oh, it's just a lichen, not a fungus", with the kind of dismissive tone which hanging around academia for a few decades makes you prone to. I tossed it back in her direction. Lynda expressed disbelief, even when I told her of some of the similar lichens I had encountered previously. Knowing I had a largely unread copy of the excellent "Lichens of North America" by Broder, Sharnoff, and Sharnoff, I offered to try and locate her specimen in its well illustrated pages. After some frustrating attempts at keying it down and then trying to match her specimen with the excellent, beautiful pictures, I gave up.

Lynda and her family came to our house a couple weeks later for a family get-together and dinner. The Lichen book was in her line of vision, so I showed it to her and we quickly got down to trying to ID her specimen. Nothing came even close, except for some wood-inhabiting California species.

I also had my copy of Lincoff"s Audubon Society Field Guide to North American Mushrooms on the same shelf and Lynda casually flipped it open to the page with Plate 572, a picture of what Lincoff calls the Ceramic Parchment fungus, or Xylobolus frustulatus, previously known as Stereum frustulosum. "This sure looks like what I've been seeing on logs." Lynda commented. We pored over the text on p. 498, which described it in great detail, and cemented her ID as indeed being this particular fungus. I've since found it, with a larger picture and more detailed description, in Macrofungi Associated with Oaks of Eastern North America.

Maybe I should pay more attention to those hard, inedible fungi which we frequently find on dead wood.

Someone who does so in spades is Brian Luther, who has had several articles in recent issues of the Puget Sound Mycological Society's newsletter Spore Prints. Usually titled "Resupinate Fungus of the Month", they have so far included articles on Tubulicrinus, Cyphellopsis anomala, Botryobasidium, and Phanerochaete, among others.

Brian's articles are solid, sophisticated, scientific descriptions of these fungi, chock full of pictures of the specimens, drawings of their spores, hairs, cystidia, and other microscopic features. These fungi often exhibit a complexity and beauty at the microscopic level that belies their rather drab macroscopic appearance. Brian tells me he has plans to assemble this work into a book.

Another interesting angle on these underappreciated fungi is the genus Tomentella, which is not dissimilar from many of these crust-forming (corticoid) fungi and was believed to be digesting and living off the wood on which it appeared. Imagine the surprise when it was discovered to actually be a mycorrhizal fungus, which merely used the log as a perch on which to mount its fruit body. The number of Tomentella species is believed to be in the hundreds.

Michael Kuo's 100 Edible Mushrooms

With tested recipes

By Dave Miller

This is a great addition to the ever expanding number of mushroom books on the market, which offers all sorts of useful information about the edible mushrooms of the title. Printed by the University of Michigan Press, first in 2007, it has already gone through three more printings. List price is $ 24.95, but you can do better on Amazon.com. Michael also wrote the popular Morels. Both books are written in his own personable, pleasing style.

Michael categorizes the edible species as being: 1) Recommended for Beginners (13 spp.), 2) Experience Required (56 spp.) and 3) Difficult (26 spp.). If you're a numbers nut, you'll realize this only adds up to 95 spp. The remaining 5 are From the grocery store. For all edibles, he rates them as being poor, mediocre, fair, good, to great. Each species is described by its Distinguishing Features, Ecology, Poisonous Lookalikes, Comments, In The Woods (field notes about collecting, where to find them, etc.), and In The Kitchen (tips about how to prepare the mushrooms, cleaning, etc.)

All of the mushrooms are shown with at least one full-color photo and often several more which helps to distinguish the edible from the look-alikes or non-edible species. There are over two hundred color photos. If you saw his slides at the Summer Athens foray, or have ever logged onto his website, Mushroomexpert.com, you'll already know his (and other friends and colleagues of his) photos are of the highest quality.

Interspersed among the descriptions of mushroom Michael inserts Focus Points, where germane. For instance, in the description of the Chicken of the Woods, he has focus points on Poypores, Shelflike Clusters, Wood Rotting Parasites and Saprobes, and Mycelium. Each of these is a brief (usually less than one page) detour which expands your mushroom knowledge. Among the type of topics he describes are ecological roles, types of and features of mushrooms, microscopic features, and identifying mushrooms.

I was surprised by some of the mushrooms he included in his Difficult category, e.g.The Horse Mushroom, (Agaricus arvensis), The Blewit, (Clitocybe nuda), Honey mushrooms (Armillaria sp.), and others, but I imagine that if I were writing an edible mushroom guide, I would be cautious about making recommendations. And besides, I've been in this business for quite a while now.

All in all, this would make an excellent addition to your collection.

PRINCE PHILLIP'S TRUFFLE CROP FAILS, SO HE CALLS IN ITALIAN EXPERTS

By Nick Pisa

http://www.dailymaiLco.uk/, Oct. 3, 2010

Three years ago Prince Phillip planted more than 300 £ 15 (one pound sterling (1 £) is the equal of roughly $1.50.) hazel and oak saplings impregnated with *Tuber melanosporum* [black truffle] spores in the Royal Fruit Farm, where he commercially cultivates apples, gooseberries, and black currants. The idea was to grow truffles that could be used in the Royal kitchens or sold through the farm shop for profits to be ploughed back into the estate.

Prince Philip chose to cultivate black truffles-nicknamed "black diamonds" and costing as much as £900 a kilo [a kilo = 2.2 lbs]--as they are easier to produce than white ones. They grow round the roots of beech, oak, and hazel trees and favour alkaline soil, of which there is an abundance at Sandringham.

But the truffle trees failed to produce.

Now specialists Giorgio Remedia and Gianluigi Gregori from Acqualagna in central Italy have been called in. The area around Acqualagna produces about two-thirds of Italy's truffles-on average between 60 and 80 tons a year, which are worth more than £50 million.

With them will be Acqualagna's mayor, Andrea Pierotti, who said: "The Duke has long had a desire to create his own truffle orchard and hopefully we will help him achieve this.

"We are flying in to offer our expert help and we will also give him some local white truffles which are our speciality and advise him on how he can grow his own.

"We will take soil samples from the estate and examine them and hope to give an interim report there and then. The samples will then be taken back to Italy where they will be analyzed in a laboratory and we will then send a fuller report in a few weeks' time. We are very experienced when it comes to truffles and we hope to be of help.

"We will also take samples from the tree saplings just to make sure they were of a good quality-it's unlikely but the Prince may have been the victim of a fraud and the spores not up to standard."

The saplings planted by Prince Philip on Sandringham came from Truffle UK Limited. Last night it was unavailable for comment.

MORE ROYAL MUSH-ROOMS IN THE NEWS

By Robert McAulay *The Scottish Sun,* Oct. 7, 2010

Two pensioners were left gobsmacked after being accused of nicking Prince Charles's mushrooms while out walking their dog on his estate in Scotland.

Ramblers** Rozanne and Denes Petri were accosted by a "burly" royal protection cop after unwittingly straying onto the grounds of Birkhall in Balmoral. Birkhall is the private residence of the Prince of Wales and the Duchess of Cornwall---known as the Duke and Duchess of Rothesay when in Scotland.

The Met officer checked the couple's details, including address and car registration, and held them for an hour on the grounds. He then called in two local cops who confiscated the wild fungi they'd gathered on their walk.

Last night Denes, 64, from Rutherglen, near Glasgow, said: "We strayed on to the estate without knowing. A burly Metropolitan policeman approached and asked what we were doing. He was very intimidating towards us---and pointing to his police helmet said, 'What is this.' I replied, 'A hat.'

"He said, 'Does this helmet not mean anything to you?' I replied, 'No.' The Met policeman accused me of stealing Prince Charles's mushrooms and told me I was breaking the law by opening a small gate on the estate. I told this policeman that in Scotland there were no trespassing laws."

Rozanne, 62, added: "We were told the mushrooms we'd collected would end up on the royal table."

Last night a spokesman for the Royal Family in Scotland and Grampian Police said they could not comment on royal security. A Met Police spokesman said: "Police stopped two walkers. They were escorted to the boundary. Security was not compromised."

** Ed. Note: the Ramblers is a large organization of walking and hiking enthusiasts in Britain, which has lobbied long and hard to keep pathways open to the public. Among their lawsuits, they successfully prevented Madonna from closing her large estate to public walking. If you're ever in Britain you can get on their website, Ramblers. And find the local chapters which post their upcoming "rambles". Marie and I have gone on numerous such hikes in the greater London area when we lived there several years ago.

A BRUTAL START TO HUNGARY'S 2010 MUSHROOM PICKING DEATH SEASON

http://www.chew.hu/. Sept. 24,2010

With all the damp weather we've recently been having, it's shaping up to be a bumper year for wild mushrooms in Hungary. The good news is that this means lots of tasty dishes made from wild mushrooms. The bad news is that it means lots of cases of people getting sick from picking and eating (or potentially buying and eating) poisonous mushrooms. Or worse. According to vasnepe.hu, a 25-year-old man from Alsoujlak, Vas County, recently died after mistakenly eating "death caps," a.k.a. *Amanita phalloides.* Six other members of his family were also hospitalized for the same reason, including the victim's mother, who was left in critical condition.

Dr. Gabor Zacher, head of the toxicology department at Peterfy Sandor Hospital in Budapest, where the victims were taken, said they thought they were eating *Russula cyanoxantha,,* known popularly as "charcoal burner" mushrooms. Zacher added there are four to five patients currently being admitted to the

hospital suffering from mushroom poisoning every day, an unusually high number. As we've pointed out before, if you come into a batch of mushrooms you are unsure about, you can take them to the mushroom examiners who are stationed in tbe Nagyvasarcsarnok (central market hall) in Budapest. Or you can take your chances.

FUNGI GENERATE THEIR OWN MINI-WIND TO GO THE DISTANCE

By Nic Fleming

http://www.newscientist.com/. Sept. 27,2010

A good breeze is just what a fungus needs to spread its seed, but what if the weather doesn't oblige? It tums out some species generate their own jets of air, increasing how far their spores travel more than 30-fold.

Apothecial fungi have cup-shaped fruiting bodies lined with spore-bearing cells called asci. The microscopic size of their spores means they might only travel a few millimeters if ejected individually. To overcome this limitation, the fungi synchronise spore ejections, creating a small, localized air stream.

Marcus Roper of the University of California, Berkeley, and his colleagues used high-speed cameras, lasers and models to film spore ejections and calculate the precise speed and motion of each spore in the crop pathogen *Sclerotinia sclerotiorum* and seven other apothecial fungi.

This showed how the combined effect of thousands of almost simultaneous ejections creates a small air jet, which carries the spores over much greater distances. The team found that synchronised ejections send the spores 10 centimeters away, compared to just 3 millimeters if each ascus ejects alone.

The videos also showed how synchronisation is achieved. An extemal cue-possibly a drop in air pressure-triggers the ejection of pioneer spores, causing mechanical changes in the surrounding tissue that trigger more ejections.

The researchers say the mechanism could be common to all 8000 apothecial species.

US farmers spend around $1 billion per year defending crops including tomatoes and sunflowers from Sclerotinia *sclerotiorum*. "Understanding the basic biology of dispersal could be enormously advantageous to understanding and improving control," says Roper.

Ed. Note: I have often successfully demonstrated this phenomenon in my Fungi class. If you find a fresh specimen of a cup fungus, place it inside a container along with a bit of dampened paper towel (to keep it moist.) After a few hours, open the container and you may be rewarded with the simultaneous spore discharge, appearing as a small cloud above the fungal cup. In large specimens, this might be accompanied by a faint hissing sound.

All reprinted from the Nov.2010 Spore Prints, the Bulletin of the Puget Sound Mycol. Soc.

Cecil Terence Ingold (1905-2010)

A leading light in the twentieth-century study of fungi.

Terence Ingold, one of the most influential mycologists of the twentieth century, died in Northumberland, UK, on 31 May at the inspiring age of 104. His researches spanned more than 70 years, and there have been few, if any, individuals who have made a more significant impact on the appreciation of fungi by the wider scientific community. In the 1930s he discovered a ubiquitous but previously overlooked group of aquatic fungi, later called the Ingoldian hyphomycetes. But he is probably better known for his lifelong interest in mechanisms of spore dispersal. .

Ingold began his laboratory investigations on fungi in 1926, as an undergraduate at Queen's University in Belfast. Doctoral work at London's Royal College of Science, now part of Imperial College London, was followed by lectureships at the universities of Reading and Leicester, and (in 1944) by a chair at Birkbeck College, University of London.

Ingold's study of aquatic fungi began in 1938 with his analysis of water samples taken from a brook that ran close to his home north of Leicester. The spores of some of these fungi assume beautiful shapes, many with the form of stars or crescents, which collide with drowning leaf fragments that serve as their food. They become rafted on the surface of air bubbles, and may escape into the air. When Ingold presented his discovery at a meeting in Cambridge, UK,

one smart alec countered that he had simply misidentified some leaf hairs. The folly of this pronouncement is proven by continuing international research on the diversity and ecology of these microorganisms. Beyond their abundance in streams, Ingoldians have been found in rainwater run-off from buildings, in melting snow and ice, and in plant tissues, in which they may be active symbionts rather than agents of decay.

But Ingold's first mycological love was for the biophysical, in the form of the parade of graceful propulsion mechanisms that have evolved among the fungi. Examples include the hydrostatic guns that squirt spore-containing sporangia skyward above streams of pressurized fluid, and the remarkable process used by spores to jump from mushroom gills. He reveled in these phenomena, drawing on a keen knowledge of physics to advance a discipline more often associated with the non-experimental cataloguing of new species.

The mushroom mechanism was the trickiest he tackled. It had perplexed mycologists since its description in the nineteenth century and had fascinated another great experimentalist, A. H. Reginald Buller (1874-1944). Ingold studied the process for decades and designed some of the crucial experiments that demonstrated that it operates as a kind of catapult energized by surface tension. The artillery fungus, *Sphaerobolus stellatus,* was another of his favourites, with its spectacular snap-buckling mechanism that shoots a pin head-sized sporangium over a distance of 6 metres. Many of his experiments on spore movements seemed inspired by Heath Robinson (or Rube Goldberg, for US readers), and included the study of cultures in a hyperbaric chamber and readings from a 'spore clock' whose face became spattered with discharged spores. But these contraptions were highly effective in providing insights into the way that fungi work. By deciphering the physics of spore discharge processes, Ingold helped other researchers to elucidate the complex relationships between weather conditions and the spread of epidemic plant diseases and mould-based allergies.

Ingold's first book, *Spore Discharge in Land Plants* 1939), which was more mycological than botanical, was followed by a half-dozen exclusively fungal titles written, primarily, for students. His *Fungal Spores: Their Liberation and Dispersal* (1971) was a masterly guide to the field, and is one of the classic books most likely to be found on the bookshelves of mycologists and plant pathologists throughout the world. In recent days, I have been ruminating on the fact that this book was published as a sort of midcareer offering when he was 66 years old. He continued to study the fungi for another 30 years.

Ingold's sense of humour was apparent through his published cartoons of fungi. But he did not come from the stand-up-comedian school of scientific educators, and was a deeply thoughtful man. Following his retirement in 1972, he loved to walk the country lanes around his home in Oxfordshire and ponder questions about fungi, and life in general. During these years, he studied fungi in a home laboratory and published numerous papers concerning fungal development and spore discharge. As a student, I joined him on some of his strolls, imbibing fragments of knowledge from a gentleman who knew the name of every plant and fungus, and could add an anecdote about each organism's biology. I would be reduced to nodding in silent acquiescence, hoping he would be kind enough to defer testing my knowledge. Yet for a man who lived so long and knew so much, his advice to the neophyte was limited. When I asked him for tips for matching his vigorous longevity, he uttered one unhelpful word: "Genes."

Terence Ingold was characteristically humble about the significance of his scientific contributions. He confessed regret that he had not spent more time in the laboratory, having instead invested much of his energy on administrative tasks. But colleagues in Britain and abroad benefited greatly from his distraction from the fungi. He kept his department in London running during the final months of the Second World War. And he traveled widely in the 1950s and 1960s as a representative of the University of London, assisting in the development of higher education in countries that had obtained independence from Britain. He was particularly influential in the foundation, in 1966, of the University of Botswana, Lesotho and Swaziland, which offered a regional alternative to education in South Africa during the apartheid era.

He made time for mycological investigations during many of these journeys, and claimed

that, if he were "transported to a part of the world without knowledge of its locality," he could "make a very rough guess as to its latitude by examining the spores of a suitable stream." In small ways in the lab, and in a larger manner in Africa, he made the world a more interesting place.

Nicholas P. Money is in the Department of Botany, Miami University, Oxford, Ohio 45056.

Reprinted from the Oct.2010 Journal of the Los Angeles Mycological Society

Ed. Note: I often used Ingold's book as the basis of my classroom discussions of fungal spore discharge mechanisms.

High Levels of Ergot Being Found In Alberta Feed Grain

Alberta, Canada - Alberta Agriculture says ergot, *Claviceps purpurea,* is being found in feed grain at much higher levels than usual across the Prairie provinces.

The reason is due to cool, humid conditions this season. Barry Yaremcio of Alberta Agriculture says this year, ergot is being found in rye, triticale, wheat, barley oats and even some of the grasses.

Ergot causes females in a herd to abort. The fungus also causes poor daily weight gains and lower growth rates in feeder and growing animals.

But the greatest concern is that ergot reduces the blood flow to the extremities, such as the tail, ears and hooves or claws. If ergot levels are high enough, the animals will start to slough off their hooves, ears and tails and won't ever recover.

The reduced blood flow also makes the animals more susceptible to frostbite in colder weather.

29 October 2010. The Canadian Press.

Nov 2010 issue of The Spore Print, the Journal of the Los Aangeles Mycol. Soc.

BEE COLLAPSE MAY BE CAUSED BY A VIRUS, FUNGUS ONE-TWO PUNCH

By Andrew Moseman *Discover Magazine,* October 7, 2010

Viruses. Mites. Fungi. Genetically modified crops. Inbreeding because of industrial agriculture. They've all been floated as possible causes of colony collapse disorder (CCD), the mystery affliction that's been wiping out honeybees, and by doing so threatening the agricultural industries that rely on those insects. Despite the flood of reports since 2006 about these suspects (and more absurd ones, like cellphone radiation disorienting the bees), the bee die-off continues without a clear explanation.

A study out this week in *PLoS One* points the finger in a new direction. What's interesting about this explanation is its contention that there's tandem foul play at work in CCD-two of the suggested culprits could be working together. But the mystery isn't solved just yet.

The scientists from the U.S. Army and the University of Montana implicated the dual threat of an invertebrate iridescent virus, or IIV, and a fungi called *Nosema.* Previous studies had found both associated with CCD independently. When these researchers looked at bees from collapsed colonies, healthy colonies, and healthy colonies that collapsed during the course of the study, they found that it was both the virus and the fungi together---but not simply one or the other---that was connected to a colony collapse. From their study:

"Interestingly, the presence or absence of IIV in a given honey bee colony may explain why in the USA *N. ceranae* sometimes seems to contribute to severe colony losses (IIV present), and sometimes not (IIV absent), as reported both by researchers and beekeepers."

But which one is the key?

"It's chicken and egg in a sense---we don't know which came first," Dr. [Jerry] Bromenshenk said of the virus-fungus combo---nor is it clear, he added, whether one malady weakens the bees enough to be finished off by the second, or whether they somehow compound the other's destructive power. "They're co-factors, that's all we can say at the moment," he said. "They're both present in all these collapsed colonies." *[The New York Times]*

The scientists are tip-toeing carefully in their statements, because despite the headlines that come out whenever a new CCD study emerges (see The *Times'* "Scientists and soldiers solve a bee mystery"), bee

researchers are still wading through a mess of correlation versus causation:

"We truly don't know if these two pathogens cause CCD or whether the colonies with CCD are more likely to succumb to these two pathogens," Jerry J. Bromenshenk of the University of Montana said in a statement. [AP]

Also, there may very well be more than two factors at play, especially considering the pile of other things scientists have connected to colony collapse disorder during the past four years. Previous studies that implicated viral infections in bees suggested that perhaps the infections prevented them from producing proteins that would help them resist parasites or pesticides. Those researchers are working to figure out the functions of the genes affected.

In the case of Bromenshenk's team, the scientists' follow-up task to this week's study is to isolate the IIV they found and try to use it in inoculation experiments, hoping that could reveal whether the virus is a key player in causing CCD or just an invader after the fact.

Reprinted from the Nov 2010 Spore Prints, the Bulletin of the Puget Sound Mycol. Soc.

Mushroom Foray

On Sat. April 23, 2011 Paul A. Danus will lead a foray, rain or shine, snow, sleet, or hail no problem.

Where: meet at the Circle Restaurant, in Deerfield, OH, which is at the intersection of St. Rte. 224 and 225. The diner is right there on the circle.

Time: Get there early for breakfast and a visit with your friends. We'll cowboy –up and move out around 10:00 am. The state wildlife area is where we will hunt MOREL mushrooms. The walking may present a problem to some folks. It's really not too bad, but then again, it's not a walk around the block. This will be an all-day event. Hunt as long as you can hang.

Questions? Call (330) 747-0959 or email me at pdanus1@hotmail.com.

India Develops 22 Wheat Varieties Resistant to Ug99 Fungal Disease

India, the world's second biggest wheat producer, has developed 22 wheat varieties, which are resistant to the deadly Ug99 fungal disease.

"During the course of our research we found that certain varieties developed by us were already resistant to this fungus. We have at least 22 varieties which are resistant to Ug99 disease," Kamal-based Directorate of Wheat Research (DWR) Project Director S. S. Singh told PTI.

Of 22 wheat varieties, some of the varieties such as DBW 17, PBW 550, and Lok 1 are being cultivated in wheat-growing states in India, which is a member of the US-based Borlaug Global Rust Initiative to combat Ug99 disease globally, he said.

Ug99, a fungal disease originated in Uganda in 1999, belongs to a race of black stem rust, which brings 100 per cent crop loss unlike other rusts that partially affect the yield.

Singh said, "India realised that it has already developed strains of wheat varieties resistant to Ug99 after we started working on a global campaign" for combating Ug99 under an agreement with the US-based Borlaug Global Rust Initiative."

Interestingly, 22 wheat varieties developed by Indian scientists are also being cultivated in other member nations, he said.

Asked if there was any threat of fungal disease in India, Singh said, "At present, there is no threat to India as many of the 22 wheat varieties resistant to Ug99 are already under cultivation in several parts of the country especially in Punjab and Haryana."

At present, Ug99 disease is spreading across Africa, Asia and the Middle East, which is a cause of major concern due to large numbers of people being dependent on wheat for sustenance. 1 August 2010. Press Trust of India.

From the Nov, 2010 Spore Prints, the Journal of the Los Angeles Mycological Society.

Articles for the next newsletter Deadline –March 22

David Miller
352 West College St.
Oberlin, OH 44074
David.H.Miller@oberlin.ed

Calendar of Events

OMS Events

Email Jerry at 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 an **RSVP to the host is mandatory** so they have cancellation flexibility.

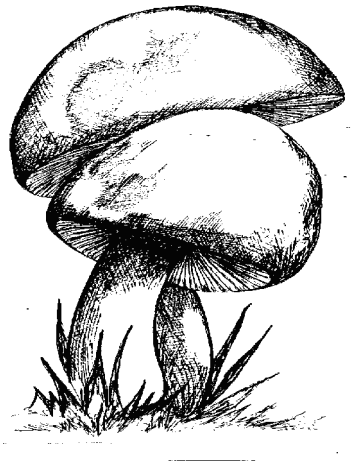
Not much to report for next year as yet, so I notch up the FONT a bit to fill in the space and rack my brain to unearth something to flesh this page out.

April 23 (Sat.) Morel Foray, Deerfield, OH. See page 8 of this Log for details.

July 23-24 (Sat. Sun.) 2011

Summer Foray.
At Dawes Arboretum.

More details will be forth-



coming as summer draws closer. The OMS Board meets in late February, and will flesh this announcement out then. In the meantime, this is just a heads-up to alert you to keep this date free on your 2011 calendar!

Ohio & Regional

Thus. Aug. 11 – Sun. Aug. 14, 2011

The 2011 NEMF Samuel Ristich Foray will be held at Paul Smith's College in Paul Smiths, NY.

For more information email Peter Molesky at pcmolesky@aol.com.

National & More

Aug. 4-7, 2011. NAMA 2011 Foray at Clarion University in Clarion PA. Hosted by the Western PA Mushroom Club. See NAMA's website at http://www.namyco.org for details and registration forms.

This is your chance to attend a NAMA foray in our own backyard! There will be fellow mushroomers from all over the country plus a number of professional mycologists as well. NAMA forays have numerous workshops which you can attend and learn about fungal topics you may not yet be familiar with, e.g., microscopy, mycorrhizae, some of the latest DNA work and how it's changing mushroom names, etc.

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 (newsletter via email and website only)
____ $20.00 annual family membership (newsletter via paper, email, and website)
____ $150.00 life membership (newsletter via paper, email, and website)

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

2011 Ohio Mushroom Society Volunteers

Chairman

Walt Sturgeon
(330) 426-9833
mycowalt@comcast.net

Treasurer/Membership/ Circulation

Jerry Pepera
jsp@pepera.net

Jack-of-All-Trades

Dick Doyle
(740) 587-0019
rdoyle55@gmail.com

Corresponding Sec'y

Joe Christian
(419) 757-4493
jxian@watchtv.net

Newsletter Editor

Dave Miller
(440) 774-8143
David.H.Miller@oberlin.edu

All-round Special Person

Dick Grimm
(740) 694-0782
dickiephyls@yahoo.com

Cleveland Metroparks Liason

Debra Shankland
(440) 526-1012
dks@clevelandmetroparks.com

Program Planners

Walt Sturgeon
(330) 426-9833
mycowalt@comcast.net

Pete & Pauline Munk
(440) 236-9222
pjgmunk1@peoplepc.com

Lake MetroParks Liaison

Pat Morse
(440) 256-2106
pmorse@lakemetroparks.com

Hospitality Co-chair

Sharon Greenberg
(330) 457-2345
d.greenberg@worldnet.att.ne

New Board Members:

Shirley McClelland
(740) 536-7448
shirleymcclelland@msn.com

Andrea Moore
(740) 969-8049
Chickenmom64@yahoo.com

Ohio Mushroom Society
The Mushroom Log

Circulation and Membership
Jerry Pepera,
8915 Knotty Pine Lane
Chardon, OH 44024

Editor
Dave Miller
352 W. College St.
Oberlin, OH 44074

www.ohiomushroom.org

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