



Ohio Mushroom Society

The Mushroom Log

Fall Foray at Clear Creek

9 am Saturday, September 12 thru noon Sunday, September 13, 2009.
Clear Creek Metro Park - Northwest Hocking County

By **Andrea Moore**

Nearly 5000 acres and 95% forested, it is the largest nature preserve in the state of Ohio. Over 1200 species of plants including rare ferns and pink ladyslipper reside there, as well as over 150 species of birds. 18 Species of warblers regularly nest in the park. There is an occasional bobcat sighting. The topography is rugged and there is a 300 foot elevation increase from the floor of the valley to the top of the ridge. There are, however, some level trails with easy to moderate hiking. OMS will be the first to provide a list of fungi since the property was obtained by Franklin County Metro Parks.

The facility we will utilize is a large barn with electric and lots of picnic tables. The Starner House sits next door and has a restroom facility and a small kitchen area if we need a little extra space beyond what we have in the barn. Our

permit is somewhat restrictive, so Shirley and myself are working on a couple of excursions away from the park for anyone interested in gastronomy. There will be some leniency allowed on the trail rule if it results in some great additions to the list.

Throughout the summer, Shirley and I (and anyone else who might want to join us one day) will be permitted access to the park to document fungi occurring between now and the actual event in September. At the completion of our foray, myself, Walt, and the naturalist intern will present to the public a program detailing what we've learned with regard to fungi in the park.

Accommodations

Inns and hotels listed are in all price ranges. You may also access www.hockinghills.com for other accommodations like camping or cabins, as there are too many to list.

NOTE: Lodging in Hocking Hills can be scarce in the fall, so book early!!!

Holiday Inn Express Logan - Average - (740) 385-7700

Inn Towner Motel, Logan - Cheap!!! - (740) 385-2465

Baymont Inn & Suites, Logan - Average - (740) 385-1700

Shaw Restaurant & Inn, Lancaster - Pricey - (800) 654-2477.

Glenlaurel Inn & Cottages, Rockbridge - Pricey - (740) 385-4070

Dum-Ford House Bed & Breakfast, Amanda - (877) 271-9598. www.dum-fordbb.com

American Heartland Cabins in Rockridge. 800/833-0262 or 740/412-2004
<http://www.americanheartlandcottages.com>

Friday early arrivals will meet at 7 pm that evening at the Sandstone Bistro in Logan. Coming from the north on 33 towards Logan, continue on 33 and exit east into town on Rte. 93 (Mulberry St.). Go through two traffic lights and at the 3rd light, turn left onto Main St. Go to the 2nd light (Spring St.) Sandstone is on the corner of Spring and Main Sts., across from US Bank.

Saturday lunch is potluck. Please bring something to share.

Saturday dinner will be at La Cascada- a generous and inexpensive family owned

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Mexican restaurant. It is very close to several of the hotels.

Directions:

From the North: take 33 out of Columbus toward Lancaster. Do not take the Lancaster business exit, but stay on 33 until approximately 8 miles south of Lancaster. Turn right on Hocking County Road #116 aka Clear Creek Road. Follow it approximately 5 miles until you come to the park office on the left. It is a small 2 story white farm house with a large red barn.

From Logan: Take 33 out of Logan northwest toward Lancaster/Columbus approximately 7-8 miles. Turn left onto Hocking County Road #116 aka Clear Creek Rd. Follow it as above.

If anyone has questions or concerns up to this point, please contact me! Email is fine, but I don't have access at home, so it usually takes me a bit to get to it. If something is ever really urgent, please call my house! (740) 969-8049.

Brecksville Foray

By Deb Shankland

A three-part fungus & mushroom workshop was held at Cleveland Metroparks Brecksville Nature Center on May 21, 22 and 23, 2009. Co-leaders Dave Miller, Pauline Munk and Debra Shankland shared their knowledge and experience, and Dick Grimm's key, with 13 (class size limit) very keen adult learners. This special workshop allowed gathering in an area normally off-limits to any type of collecting.

As is often the case with a foray scheduled months in advance, the weather leading up to the workshop was terrible for mushroom growth--very dry. However, the lack of numbers made the hunt that much more stimulating, with no nook unsearched, and the lack of diversity allowed the newer mushroom enthusiasts to become well-acquainted with the species that were found.

In about two hours the group collected 20 species from a portion of Brecksville Reservation's wooded hills and valleys.

Sat. May 23, 2009 Species List *(in alphabetical order)

Agaricus bitorquis (rodmanii)
urban agaric
Armillaria mellea black bootlace
(honey mushroom)
Clitocybe ectypoides
(*Pseudoarmillaria*) ?
Collybia dryophila
oak-loving collybia
Coprinus micaceus
mica caps
Coprinus plicatilis
Japanese umbrella
Daedalea confragosa
thin-maze flat polypore
Daedalea quercina
oak maze polypore
Flammulina velutipes
velvet foot
Ganoderma applanatum
artist's conch
Mycena leaiana
golden fairy helmet
Pholiota sp.
Pluteus cervinus
fawn mushroom
Polyporus squamosa
Dryad's saddle
Schizophyllum commune
split-gill
Stereum ostrea
false turkey-tail
Trametes elegans
Trametes versicolor

True turkey-tail
Uromyces ari-triphylli
Jack-in-the-Pulpit rust
Puccinia podophylli
mayapple rust
Fuligo septima
Dog vomit slime mold

* references for scientific names and common names:

Bessette & Bessette,
Mushrooms of Northeastern North America, 1997
Roody, *Mushrooms of West Virginia and the Central Appalachians*, 2003

Mycorrhizae and the Vegetable Garden

By Mike Allen

In the late 19th century, the German forester A.B. Frank described the relationship between fungi, specifically truffles, and the trees that they associate with. The work was undertaken in the hope that truffles could be cultivated and the Germans could live happily ever after, knee-deep in truffles. They obviously failed in that sense, but in another sense, science has succeeded. As so often happens, the story has come full circle, back to food.

Most seed-bearing plants in the wild, and quite a few of the sporulating type, satisfy at least some of their nutrient needs through mycorrhizal relationships. The "fungus root" is, for many genera, absolutely essential to normal growth and development. All of which comes as no surprise to OMS members. Our hobby depends largely on the fact that trees depend on fungus, and that fungus produces large, beautiful and delicious mushrooms for us to admire, collect and eat.

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Tuberales, *Boletus*, *Cantherellus*, *Tricholoma*, *Russulas* and *Lactarius* are all woodland mushrooms that exist primarily for their association with "higher" plant life (i.e., trees). As it turns out, our vegetable plants also rely on fungal relationships to thrive.

The fungi involved live their entire lives underground and do not produce large fruit bodies themselves. They cannot even live without a plant host, yet they are not parasitic. They are the arbuscular mycorrhizae and they can go a long way towards maximizing your organic garden's production of strong roots and lush foliage.

Arbuscular mycorrhizae are endomycorrhizae, meaning that they interface inside of the plant's root cells, in contrast with the ectomycorrhizae, also known as sheathing mycorrhizae, which commonly associate with trees and do their business through the cell walls. Arbuscular approximately means "little tree", so named because of the form the fungus takes inside the root cell approximates a silver maple.

The relationship is, as kids say, complicated. At its most basic, however, the plant gives up a portion of its photosynthesized carbohydrates in return for nitrogen, phosphorous, certain trace minerals, protection from certain toxic substances such as some heavy metals, protection from some soil pathogens and more water than it would be able to absorb otherwise, which renders the plant more drought resistant. The fungus is able to provide these benefits by increasing the surface area and reach of the plant's root system and, by virtue of its unique fungal

metabolism, make phosphorous, normally a "patchy", insoluble and inaccessible nutrient, available to the plant. Mycorrhizal fungus has also been found to be the source of glomalin, an as yet little-understood exudate that holds soil together and therefore contributes to its tilth, an inexact description of a soil's texture .

Mycorrhizal inoculation is possibly best utilized by the home gardener in an "organic" system. Studies have shown that "slow release" of nitrogen and modest application of rock phosphorous is preferable for cultivation of relationships between plants and fungi, presumably because the plant is "encouraged" to form the relationship in order to get what it needs. In field trials of habitat restoration performed by Tim Meikle and Michael Amaranthus, this type of fertilization regime boosted colonization rates from a 0-20 percent range to a 16-20 percent range. Outplanting success, measured by seedling survival rates was increased from a maximum of 60 percent for seedlings under "traditional fertilization" to a minimum of 65 percent in the heavily inoculated seedlings under the "alternative fertilization" regime. Compost and seed meal are examples of amendments which release nitrogen slowly as they degrade. Conventional fertilizers generally provide nutrients in a highly soluble form that plants can readily utilize without a mycorrhizal intermediary.

Commercial mycorrhizal inoculant comes in various forms and preparations. Straight spore preparations are the most common and most recommended as they are

highly shelf-stable, and most versatile. A powder form can be dusted on seeds when starting, mixed with water for a drench, used as a side dressing, mixed into potting soil or starting mix, used as a root dip, or mixed into soil when transplanting or outplanting. Soils or composts containing mycelia or spores are not recommended, not only because of their high cost, but also their lack of versatility and possible problems concerning the viability of the inoculant. It is important to note that some plants will not form fungal relationships, probably including the Cruciferaceae (cabbage family). Some garden plants, notably the Ericaceae do not form relationships with arbuscular mycorrhizae. This means that your Western Huckleberries (*Vaccinium spp.*) and blueberries will need a different type of inoculant than your tomatoes.

Perennial plants, once inoculated, will continue to be colonized by the fungus season after season. An annual garden bed that is only lightly tilled or untilled will possibly continue to harbor spores and mycelium year after year although heavier colonization rates could probably be achieved by freshly inoculating each season's annual vegetables. A long established, organically maintained and untilled or lightly tilled garden bed likely already has a diverse and healthy population of mycorrhizal fungus and additional inputs may yield less dramatic results. However, inoculation is not a binary relationship, there is a matter of *degree* of root colonization, which I suspect is especially important with short-season annual crops.

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Although the research on arbuscular mycorrhizal fungus is less than absolutely definitive, and the science is still relatively young, most of the available evidence points toward a clear-cut plant benefit from these relationships. Soil degradation through physical disturbance, contamination, erosion, over-fertilization and imprudent application of agricultural chemicals is a reality not only in agricultural settings, but in our home gardens as well. Many sites could probably benefit from a deliberate bolstering of the below-ground fungal populations.

Editors' Note: The use of mycorrhizae in gardening is a topic that has not had much attention with OMS. If you are interested in exchanging information, contact Mike at chuckyeager75@anchovy.org.

Reprinted from the May/June, 2009 MushRumors, the Newsletter of the Oregon Mycological Society.

NEW SPECIES OF LICHEN NAMED AFTER PRESIDENT BARACK OBAMA

Science Daily April 15, 2009

A researcher at UC Riverside has discovered a new species of lichen—a plant-like growth that looks like moss or a dry leaf—and named it after President Barack Obama.

"I discovered the new species in 2007 while doing a survey for lichen diversity on Santa Rosa Island in California," said Kerry Knudsen, the lichen curator in the UC-R Herbarium. "I named it *Caloplaca obamae* to show my appreciation for the

president's support of science and science education."

Knudsen published his discovery in the March issue of the journal *Opuscula Philolichenum*.

"I made the final collections of *C. obamae* during the suspenseful final weeks of President Obama's campaign for the United States presidency, and this paper was written during the international jubilation over his election," Knudsen said. "Indeed, the final draft was completed on the very day of President Obama's inauguration."

C. obamae, the first species of any organism to be named in honor of President Obama, grows on soil and almost became extinct.

"This species barely survived the intensive grazing of cattle, elk, and deer on Santa Rosa Island," Knudsen said. "But with cattle now removed, it has begun to recover. With future removal of elk and deer—both of which were introduced to the island—it is expected to fully recover."

Knudsen is excited about his discovery. "A new lichen validates the value of the public support for preserving public lands as ecological sanctuaries," he said. "*C. obamae* teaches us that possibly other species of lichens and plants unique to Santa Rosa Island may have disappeared, without ever being known to science."

Mycology--About as Hip as a Fungus Science Can Get ...

When men on the chessboard
Get up and tell you where to go
And you've just had some kind
of mushroom
And you're mind is moving low..

--"White Rabbit," Jefferson
Airplane

By Samantha Campos

By now it's common knowledge that when Grace Slick sang in 1967 of hookah-smoking caterpillars, pills that make you larger--or smaller--and yes, mushrooms, she was utilizing the Alice's Adventures in Wonderland imagery to refer to the hallucinatory effects of the popular psychedelics of the day.

But in fact, psilocybin mushrooms have been used for their mind expanding properties in shamanistic rituals and healing possibly as far back as a million years ago.

What the ancients recognized--and modern science is only beginning to see--is that mushrooms are darn good for us.

Unfortunately, just as it has been with marijuana, psilocybin use in hippie counterculture did little to elevate mushrooms' therapeutic standing in mainstream society--even though the National Institute for Occupational Safety and Health--a branch of the Centers for Disease Control--rated psilocybin less toxic than aspirin and nicotine. However, because taking hallucinogens is part of a fringe culture; the real danger lies in amateurs identifying and consuming the wrong "shroom" in the wild and not just having a "bad trip" but potentially dying.

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Clearly that's not what happened in late December when two 11-year-old Albany boys and their 72-year-old grandmother from New York were hospitalized (and released from UCSF eight days later, with liver damage) after ill-advisedly harvesting and eating wild mushrooms on the Dipsea Trail near Mt. Tam; the fungus was later identified as the deadly "death cap." The grandmother was a self-proclaimed lifelong "mushroom hunter" who had not recognized the specific type of Amanita--a genus of mushroom of which there are 600 of the 14,000 currently described species--because it was not one typically found in her home state.

The innocent but potentially fatal mishap occurred as a prelude to one of Grandma's favorite soup recipes. Mushrooms have been touted for their flavorful, if not nutritional, contributions to Asian and European cuisines for years. But as fusion foods have gained notoriety, so has the knowledge that mushrooms are healthier than previously thought.

According to the USDA National Nutrient Database, crimini, portobellos and white mushrooms are excellent sources of selenium, a mineral that's thought to decrease the risk of prostate cancer. Mushrooms are also high in fiber, low in calories, have no cholesterol, are virtually fat- and sodium-free and are a good source of essential B vitamins--riboflavin, niacin and pantothenic acid, specifically--and potassium. Forget bananas--one 3-ounce portobello mushroom cap provides more potassium than

an orange or that famed monkey fruit.

Maitake, shiitake, chaga and reishi are among the kinds of mushrooms being studied for possible anti-cancer, anti-viral properties; even psilocybin (yes, we're back to the psychedelic ones) is currently being researched for its healing abilities for migraine headaches, obsessive-compulsive disorder and anxiety associated with terminal cancer.

In addition to nutritional benefits and potential medicinal uses, mushrooms can also be used to dye protein fibers--such as wool, cotton, silk, mohair and hemp--make paper and start fires.

And to top it all off, mushrooms can now even be considered hip. Fungus-themed events are growing like, er, wild mushrooms. There's a "mushroom walk" taking place this Saturday, Feb. 7, in Point Reyes and the Point Reyes Fungus Fair is this Sunday at the Bear Valley Visitor Center.

"They seduced me," says Debbie Viess, a zoologist /animal behavior specialist and co-founder of Bay Area Mycological Society (BAMS). Viess recalls walking in a park in the East Bay and discovering an amanita that bewitched her. She attributes mushrooms' desirability to not only their pragmatic but also their romantic nature: sure, they can be foraged as food from the wild, but they also make excellent photographic and artistic subjects, and for many, they conjure childhood memories of mushroom-friendly societies. "And they're a biological puzzle--25 years ago mushrooms were thought to be

members of the plant kingdom, now we think they're closer to animals. Really, they're neither fish nor fowl; they're in their own kingdom. The more we know the more fascinating mushrooms become."

Possibly one of the most fascinating discoveries to arise from recent fungal curiosity has been in the development of mycoremediation, a form of biological filtration using mycelial mats. Or, as Paul Stamets writes in **Mycelium Running: How Mushrooms Can Help Save the World**, mushrooms act as "soil magicians," aiding in the restoration of a contaminated environment by decomposing toxic wastes and pollutants. The concept is part of a larger global bioengineering plan to utilize nature's ancient webs in order to develop new technologies.

"Mushrooms have evolved with green plants since the first goo oozed from the primordial soup," says Viess. "They've co-evolved--every tree and plant has a fungal associate. It's more proof of the intricacy of life."

Meaning, everything is connected. "It's not revolutionary thought," says Viess. "We're just seeing what we already knew was true."

Stamets believes fungi are the vanguard, "gateway species that open the door to other biological communities"; that old growth forests should be saved "as a matter of national defense," since certain strains of mushrooms found there are highly active against flu viruses and small pox; that entomopathogenic fungi can totally revamp the pesticide industry in killing ants and

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termites; and that mycelium can be used as an intermediary energy source between cellulose and ethanol to build carbon banks on the planet and renew the soils.

But Viess doesn't think mushrooms are going to save the world. She believes the latest advancements are merely fueled by financial interest and patent propriety, and that mycological bioremediation--'the flavor of the day' as she calls it--is too expensive to be feasible. She simply thinks mushrooms make the world a more beautiful, fun place to be.

"For the mushroom-obsessed, they're everywhere. And they are endlessly entertaining; you can learn something new every day. It's all about the microcosm-getting your face down in the dirt and seeing fairy lands. They're marvelous in the truest sense of the word."
6 February 2009.
Pacificsun.com.

From the April, 2009 issue of The Spore Print, the Journal of the L. A. Mycological Society.

OOPS! EDITOR NEEDED By Nick Iadanza

Reprinted from the Editors' Note section of MushRumors, Newsletter of the Oregon Mycological Society, May/June 2009

Someone once asked if there was a point to the editor's message in *MushRumors* ...lest you think that this is a waste of space, I offer the following as examples of the value of having good editors (or lack thereof):

Canada's *Ottawa Citizen* newspaper printed a recipe for Chanterelle Lemon Pasta in its

food section, calling for one cup of chanterelle mushrooms. They even provided a helpful photograph so amateur mushroom hunters could find their own wild chanterelles. Unfortunately, the photograph showed Destroying Angels, which are deadly when eaten.

On the very same day it ran a story about an Albany family that was poisoned by a batch of wild "death cap" mushrooms they picked by mistake, the *Contra Costa Times* accidentally ran a photo of a death cap mushroom on the cover of their food section--which focused on wild mushrooms. Oops. A correction read: "A photo of this mushroom on the cover of Wednesday's Food section was incorrectly identified as a giant morel. It's actually either a death cap or a death cap look-a-like, a mushroom ethical foragers never harvest due to the danger of confusion."

Maine's *Portland Press Herald-Maine Sunday Telegram* ran a correction for a previous article. "A story about foraging for edible mushrooms contained a photo of *Amanita muscaria*, which is a poisonous and hallucinogenic mushroom. It was a copy editor's error. The picture in question was removed from the online site."

From Great Britain: One national newspaper had to issue a hasty correction after it gave away a free wall chart showing edible mushrooms of the UK which wrongly stated that the giant funnel cap was safe to eat.

Old but interesting: In a country that takes its champignons seriously, Larousse, the venerable French publishing

house, suspended sales of the new edition of its famous dictionary because the book erred in saying that some highly poisonous wild mushrooms were harmless. On page 203 of the 1991 edition, there was a color illustration showing 15 varieties of mushrooms, including *Amanita phalloides*, often called the deadliest wild mushroom in France. There was supposed to be a red dot next to the beige-white mushroom, indicating that it was deadly. Instead, there is a black dot, indicating that it is harmless. The same mistake was made for two other highly poisonous mushrooms, *Amanita virosa* and *Cortinarius orellanus*.

This is the perfect time to say "thanks" to our reviewers, Maggie Rogers and Jolie Jordan.

DUTCH SCIENTISTS DEVELOP A POTATO RESISTANT TO PHYTOPHTERA

Thijs Westerbeek van Eerten
Radio Netherlands, May 11, 2009

Using a form of genetic modification called cisgenesis, botanists at the University of Wageningen in Holland have developed a potato with a natural resistance to the fungus *Phytophthora infestans*. *Phytophthora infestans*, better known as potato rot, can wipe out whole harvests and was responsible for the Great Potato Famine in Ireland and in the mid-19th century.

The problem with genetic manipulation arises from the artificial addition of foreign genes into a plant or animal to

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create a living organism that does not occur naturally. Many people object to such manipulation on moral grounds. What gets really scary, however, is when such organisms start to spread, mutate, or mingle with other species, raising even stronger objections on ecological grounds.

Wouter van Eck, an expert with the Dutch branch of Friends of the Earth, paints a frightening picture: "Unexpected dangers could emerge that only become apparent when an allergy occurs or a plague, or when it reproduces with other organisms in nature You don't know what can happen, it is a risk."

Unwilling to brush aside the advantages of genetic modification without a fight, scientists at the University of Wageningen are working hard on cisgenesis. In this method; new genes are introduced into an organism, but ones from the same family and not from another organism. You could consider it in the same way as classical cross fertilization, but much quicker. With cisgenesis, a new type of potato or tomato with a built in resistance against disease can be developed in 6 years instead of 40. Another important factor is that the process is not completely unnatural because the combination of certain genes from a plant family could take place in the wild.

Professor Evert Jacobsen of Wageningen University's Plant Sciences Group explains how the new-but related-genes are introduced into the potato.

"You take a bacterium which occurs naturally in soil, 'an agro

bacterium' and you add the required gene. The bacterium introduces the gene-which is resistant to potato rot-into the new plant and continually repeats the process."

Another advantage of cisgenesis is that resistance to a disease developed in this way is a natural resistance, making pesticides practically redundant. And that is a completely different approach to the way in which large companies currently use genetic modification, as Mr. van Eck explains:

"What you see is that gene technology is developed to serve the interests of companies and not of farmers. For example, more pesticides are used because Monsanto has developed plants which are better able to endure them. That is just bad for both the environment and people's health,"

Environment Minister Jacqueline Cramer has told the Lower House she is considering an exemption for the limited use of cisgenic plants, so that they can be grown freely. The case continues.

TURNING COFFEE WASTE INTO MUSHROOMS

Greener Design Staff
www.greenbiz.com/news/
April 20, 2009

ATLANTA, Ga. - The ZERI Foundation was recognized by the Specialty Coffee Association of America this month for its work helping coffee farms utilize their waste.

ZERI (Zero Emissions Research and Initiatives) started a program in Colombia 15 years ago using waste from coffee farms to grow mushrooms. ZERI says that shiitake mushrooms grow three times faster in the waste than normally. Any waste left over from growing the mushrooms is then used as animal feed.

ZERI's waste-to-mushrooms program has already created 10,000 jobs in Colombia and Africa, providing at least two jobs per coffee farm, ZERI hopes to spread the program even further throughout the 25 million coffee farms in the world.

The program is even coming to the United States this month as two students from University of California Berkeley's Haas School of Business, Alex Velez and Nikhil Arora, launch BTTR Ventures. The company will take local coffee ground waste, use it to grow mushrooms in an Oakland, California, warehouse, and donate the remaining waste to City Slicker Farms in Oakland.

The Specialty Coffee Association of America gave ZERI its annual sustainability award at its 21st Annual Exposition in Atlanta this month.

The above 2 articles were reprinted from the June, 2009 issue of Spore Prints, the Bulletin of the Puget Sound Mycological Society.

Articles for the next newsletter

Deadline –September 18

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

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 RSVP the host so they have cancellation flexibility.

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

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

Aug. 15, 10 am. Lookout (Fire) Tower at Mohican State Park, Ashland Co. Coming from the north or east, go to Loudonville; take Rte. 3, and just past the Park entrance, is a traffic signal (Rte. 97) turn onto Rte. 97, go ca. 2-3 mile(s), turn right into the park and follow signs for Lookout or Fire Tower. From south or west exit I-71 onto Rte. 97, go thru Bellville, then Butler, just a mile or so after entering Ashland Co., take a left at the Lookout sign. There is parking right at the Lookout (it's an old forest fire lookout). 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.

Oct. 17 (Sat.) Hocking Hills Buckeye Trail. Winter Chanterelles (*Cantharellus tubaeformis*). Shirley McClelland. (740) 536-7448.

Jul. 24-26 Summer Foray. J. H. Barrows Biological Field Station of Hiram College. Pete and Pauline Munk. (440) 236-9222. See page 1 for details.

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. 14th. Annual Dick Grimm Banquet. Buckeye Lake Yacht Club. Details tba. Our speaker will be Heather Hallen a recent Ph.D. and now a post

doctoral fellow at Michigan State Univ. She is studying amatoxins found in Amanita, Galerina, Lepiota, and Conocybe. Her talk will be "How the Toadstool Got its Toxin."

Ohio & Regional

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

National & More

33rd Annual NEMF The Sam Ristich Foray. The Northeast Mycological Federation's Annual Sam Ristich Foray will be held in Cape Cod based at the Four Points Sheraton Hotel, Eastham, Massachusetts and hosted by the Boston Mycological Club. Oct. 15-18. See their website for details: <http://www.nemf.org/files/2009/2009>

Nov. 26-29. 2009 NAMA Foray Lafayette, LA. The North American Mycological ASSOCIATION'S 2009 Orson K. Miller Foray will be held at Lafayette, Louisiana.

Check their website <http://www.namyco.org> for details.



**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

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

*Treasurer/Membership/
Circulation*

Jerry Pepera
(440) 279-0611
jsg@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
Liaison*

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

Program Planners

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

Pete & Pauline Munk
(440) 236-9222
pigmunk1@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.net

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

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