



Ohio Mushroom Society
The Mushroom Log

**Summer Foray
 at Dawes
 Arboretum**

**By Dick Doyle, Shirley
 Hyatt, and Walt
 Sturgeon**

**9 am. Sat. July 23 till 3:00
 PM, Sun. July 24.**

The summer foray this year will be held at Dawes Arboretum on July 23-24. Dawes has a wonderful collection of gardens, trees, and landscapes. You might want to save time to see the Japanese Garden, the Cypress Swamp or roam about the grounds to learn to identify trees and birds, especially if the weather turns arid.

Dawes Arboretum is located 35 miles east of Columbus, OH on Ohio St. Rte. 13, 3 miles north of I-70 (Exit 132) or 5 miles south of Newark.

The Schedule

Fri. evening July 22, 7:00 pm till ?? (early arrivals). Socializing and refreshments at the Mill Dam Road Grille, ca. 2 mi. west on Rte. 40 at intersection of U.S. 40 & Mill Dam Road.

Saturday July 23 9:00 am.

Registration and orientation, coffee and doughnuts at the Dawes Education Center.

9:30, Introductions and tips on collecting mushrooms.

10:00 Forays depart.

12.:00 Forays return.

12:30-1:00pm Lunch (potluck, covered dish, bring something to share.) any mushroom dishes to be labeled as to species.)

1:15-2:00pm Noah Siegel Program: **What Now? Name Changes in the DNA Age**

2:15pm Afternoon Forays Depart.

3:30 pm Forays Return

4:30pm Erin Page Blanchard Program: **Urban Mushrooms**

6:00pm Dinner at a local restaurant, tba.

Sunday July 24

9:30 am. Coffee and doughnuts

10 am Table Walk by Walt.

10:30 am-Noon. AM Forays.

Noon: Lunch of left-overs.

1-3 pm. Public Invited.

3 pm. Clean-up.

Accommodations:

**Heath and Hebron area
 Hotels**

Best Western Lakewood
 Exit 129B off I-70 on Rt. 79
 122 Arrowhead Blvd.
 Hebron, OH 43025
 (740) 928-1800.
 (800) 434-5800

Hampton Inn
 Heath, OH
 (740) 788-8991

Holiday Inn Express
 773 Hebron Road (Rt. 79)
 Heath OH 43056
 (740) 522-0770

America's Best Value Inn
 Heath, OH
 (740) 522-6112

Red Roof Inn, #587
 10668 Lancaster Road, SW
 P. O. Box 310
 Hebron, OH 43025
 Voice-(740) 467-7663
 Fax-(740) 467-3515

Super 8 Motel
 1177 Hebron Road
 State Route 79
 Heath, OH 43056
 (740) 788-9144
 (800) 800-8000

Super 8 Motel
 I-70 at Route 79
 Buckeye Lake, OH 43008
 (740) 929-1015
 (800) 800-8000

Courtyard by Marriot (Newark)
 (740) 344-1800

If you mention the OMS Foray at Dawes, you might get a discount.

Denison College has a website for local accommodations. Most are for B & B's and other

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smaller rooms. You can access it at www.denison.edu Go to GATEWAYS, then Parents, Campus Visits, Area Accomodations.

For Camping, there is a KOA at Buckeye Lake (740) 928-0706, 4460 Walnut Rd. SE.

Morel Mini-Forays for 2011

1. April 23, Deerfield, OH By Paul A. Danus

Despite our extremely cool and wet spring plus the violent thunder showers that passed through the area in the early morning hours of Saturday, April 23th and my discouraging reply to all the e-mails, "don't expect much but I'm going anyway", 32 people showed up in Deerfield, Ohio at the Berlin Wildlife Area on Fewtown Road with hopes in their hearts of finding a morel or two. I do remember advising one of our members to put a picture of a morel in her basket. That way she would be sure to see a morel "out there".

Sorry folks. I was hoping for a repeat of last year's weather but it wasn't to be. If false morels count, one and only one was found. Everyone seemed to enjoy the morning session. The day turned out to be beautiful. Some folks went with me in the afternoon but by 2 PM I was tired, disgusted and called it quits. I firmly feel this coming weekend, April 30, at Salt Fork is the place to be. Sharon Greenberg always leads a successful foray.

I'd like to thank Linda Rafferty, Pauline & Pete Munk, and

Debra Shankland for all their help.



The whole crew putting on a brave face!



Deb Shankland holding the few mushrooms found, not a morel among them! But a false morel.

Note from Linda Rafferty: we found a few mushrooms. Debra Shankland knew all the mushrooms we picked. I just took pictures. Paul D., our guide, gave us a discussion on a false morel someone found; he cut it in half and passed it around to all us new to mushrooming. All in all I think all of us just wanted the season to begin and we all had cabin fever. It turned into a beautiful day.

2. April 30 Salt Fork By Sharon Greenberg

On the 1st non-rainy day in 3 weeks, 27 eager mushroomers gathered in Salt Fork State Park in pursuit of the elusive morel mushroom. Some claimed to be newbies to the sport, but on show and tell, all were familiar with the prey. We set off to the

Hosak's cave area, and split into 2 groups, some off to the left of the cave and others up the orange loop to the right. As we were heading into the woods, we ran across a family that was leaving and had several small bags of mushrooms. At the break for lunch, no-one had found the "mother-lode", but most had found at least one *Morchella esculenta*, *Verpa bohemica*, or *Gyromitra* species making an average of about 2 per person.

We then proceeded to a very nice lunch at the lodge in the park, where we exchanged mushroom and life stories. After lunch people set off on their own to explore other areas of the park. Rumor has it that some folks found more later in the day, but that others got skunked. For myself, I wandered into the camping area, and found a plethora of the tiniest morels that I have ever seen. All were under a scrubby collection of wild apples. They were definitely full grown, but most were only the size of my pinky fingernail. Luckily there were enough of them to make a nice appetizer of creamed mushrooms on toast later that evening.

Thanks to everyone who participated, and hope to see some of the new faces at further events.

2. May 7, 2011 Morel Hunt Beaver Creek State Park

By Walt Sturgeon

Twenty five members attended this foray on a cloudy but pleasant spring morning. We divided into three groups. Pauline Munk led the streamside hike. P.A. Danus visited an old orchard and

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hillside area. Your author took a group up to the scenic overlook area.

Most everyone found morels but no one found the “mother lode”. Yours truly found enough beer can sized ones to be quite content. We swapped stories and visited at a Chinese restaurant for lunch. Some went back out in the afternoon. I found a couple more nice ones but a thundershower ended my day in the woods. A phone call was received that evening that a lucky forayer found that perfect dead elm and was rewarded with a morel dinner.

There were other mushrooms found and here is the list.

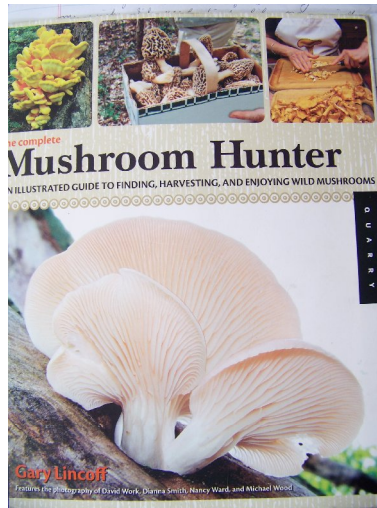
Polyporus squamosus (Dryad's Saddle or Pheasant Back)
Polyporus arcularius
Polyporus brumalis
Polyporus alveolaris
Pluteus cervinus
Psathyrella species
Mycena alcalina
Coprinnellus micaceus
Verpa conica
Gyromitra korfii
Gyromitra brunnea
Morchella semilibera (Half Free Morel)
Morchella esculenta (Common Morel)

Poland Municipal Forest Mini-Foray

By Paul Danus

June 25, 10 AM. Rain or shine. We have a covered pavilion for the day. Auto access. Were here last year in Aug. Easy to find but if you're uneasy about going directly to the site, we can gather at Burger King, about a mile east on St. Rte. 224. Call (330) 747-0959 or email me pdanus1@hotmail.com and I'll

get you a map with directions. I'll be there early and have a gas grill and several coolers with ice. With a little planning we can make this into a picnic lunch while we ID mushrooms. Give me some input on the lunch. Poland, OH is located at the intersection of St. Rte. 224 and St. Rte. 170 about three miles west of the PA border. Easy to get to from I-680, St. Rte. 11, or the OH & PA Turnpikes. Hope to see you there.



The Complete Mushroom Hunter By Gary Lincoff

Flexibound, 192 pages, 8x10 inches, published Aug, 2010 by Quarry Press, ISBN: 978-1-59253-615-3, \$24.99, paperback.

Reviewed by Dave Miller

I was recently sent a copy of Gary Lincoff's latest book to review for the Log. Probably best known to many of us as the author of the Audubon Guide to Mushrooms, Gary is also a frequent guest mycologist at forays and

mushroom fests all over the country. Indeed the Western PA Mushroom Club's annual Mushroom Madness foray is named in his honor, as he is their major presenter.

This book is organized into 5 chapters: an introduction to fungi, hunting mushrooms, mushroom identification, medicinal mushrooms, and finally a short section on cooking mushrooms, with 31 recipes, from pickles, soups, pastas, entrees, side dishes, and deserts. The purpose of this book, to quote Gary: “is not a general guide to identifying all kinds of mushrooms, but...identifying the best of the edible mushrooms.” This he does very well.

There are loads of recipes for how to use up a wide variety of edibles, when you're lucky enough to find an excess.. They made me wish I'd used earlier finds, like Orange-Green milk caps (*Lactarius deliciosus* group) when I'd had the chance to make Pickles from them. Of course reading a book such as this in the throes of a brutal winter feeds the ambitions to try harder next year, sort of like seed catalogues make you want to grow more veggies than you have room for in your garden.

But I digress. Some of the other more interesting and unusual aspects of this book include: (1) a discussion of the various fungi for sale in markets in China, Japan, Mexico, W. Europe, and the U.S. (2) medicinals and mushroom markets in immigrant communities, for anyone living in or near urban areas. (3) a brief list of the different mushroom hunting regions of the world; (4) a breakdown of

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the medicinals into (a) inedibles (turkey tail, birch polypore, chaga (*Ionotus obliquus*), reishi (*Ganoderma lucidum*), most of which are dried and used as teas, (b) many prized edibles (shiitake, oysters, enoki (*Flammulina velutipes*), lion's mane (*Hericium erinaceus*), and wood ears (*Auricularia auricula*); (5) a section on mushroom hunting is divided into different locales, where they might be found, i.e., lawns, backyards, wood chip piles, backyard trees, etc.; (6) a list of mushrooms through the seasons, i.e., what time of year they're most likely to appear.

The book is peppered with funny stories, e.g., including a couple of about people proudly sporting poisonous mushrooms (*Amanita virosa* and *Agaricus xanthodermus*) who became quite irate when told that what they'd picked was poisonous and arguing vehemently with the good Samaritan who was trying to prevent them making a deadly mistake.

If you're an OMS member whose main interest lies in finding edibles, this is definitely the book for you. If you're more interested in learning about the wide range of different fungi, Gary's Audubon Guide would be a better buy.

Morels and Soil pH

By Dave Miller

While reading Gary Lincoff's latest book, I was intrigued to read his discussion concerning the heavy fruiting of morels after forest fires out west, being due (at least partly) to the resultant wood ashes making the soil alkaline.

Just a brief discourse on soil pH. Most plants do best at pH's between 6.0 and 7.0 (just slightly on the acid side of neutral). Rainfall is slightly acid, so with time, in climates with abundant rainfall (we know what that's all about, don't we!) the soil acidifies and its pH drops. When below 5.5, many plants have a tough time getting the mineral nutrients they need. In the early 1900's, to correct this acidity, farmers added powdered limestone (which is rather alkaline) to bring the pH back up to more plant-friendly levels.

Gary also notes that morels fruit more abundantly on limestone based soils. Apple orchards are usually limed to boost crop yield and this might explain their being favorite spots in which to hunt morels.

This got me to thinking of some of the odd places I have found morels in years past. In my former home here in Oberlin I once found a nice cluster of *M. esculenta* growing up through the fine limestone gravel, well inside my garage! That same season a clump came up about 2 feet north of the garage. No elms, no apples, the closest tree being a red maple, which are not known for supporting much of anything, mushroom-wise. Another year I found a clump growing near bushes up against the house's foundation, which was composed of cement blocks, another source of alkalinity.

Of course, this is just another case of "suburban" mushrooming, something which I freely confess being prone to. I have never had much luck hunting morels out in the wild. Their season coincides with a riot of spring wildflowers, which

inevitably catch my botanist's eye. Perhaps I'm not disciplined enough to force myself to ignore those plant cohorts of the morels. But Gary's discussion of morel's fondness for alkaline soil plus my experience being obviously limited to their in-town cousins, led me to try a little experiment.

I have some ancient apple trees, and as soon as I read Gary's book, I began scattering fireplace ashes around them to see if this might have any impact. And guess what? I was rewarded with five small grey morels, which found their way onto a segment of a homemade pizza.

Of course, I've had enough scientific training to realize that any causal effect of ashes on morels is not supported by this one anecdotal happening. But I shall persist. I have a few more old apple trees, and they are now going to replace the compost pile as the beneficiaries of all the wood I'm still burning during this late cold wet spring.

Here's another suburban thing. 3 years ago, in early June, someone tipped me off that some *Agaricus* were fruiting around the perimeter of a 5 foot high pile of topsoil. Given the abundance of weeds growing on it, the pile had been at that site for a year or two. A closer inspection revealed that the mushrooms in question were *Agaricus bitorquis* (*A. rodmani*, in an earlier incarnation) a delicious firm meaty mushroom, usually listed as a choice edible.

Since then, I have scanned every dirt pile in the hopes of a repeat performance by that *Agaricus*. All to no avail. But

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since it's been a really wet year (no kidding!) I'm going to persist this spring. The manuals usually say *A. bitorquis* is found on packed soil in urban areas. My thinking is the weight of the upper part of the pile simulates packed soil, which apparently has some positive effect on the fruiting. I'll keep you posted.

Evolution of the Morel

Dinosaurs squashed them with impunity. Thousands of species that lacked culinary appreciation have turned up their noses at them. And a study based on advanced DNA analysis has shown that this shameful indifference went on for 129 million years.

Finally, however, one animal species came along that would learn to appreciate this particular fungus with almost a global reverence -- *Homo sapiens*. Thus was born the human affection for the morel -- for millions of people around the world, it's what you mean when you say "mushroom hunting."

Spring is coming soon, and with it the timeless quest for morels. For some, it's almost a way of life.

Nancy Weber, a researcher with the College of Forest Ecosystems and Society at Oregon State University, has had a lifelong love affair with the morel.

Her parents took her on her first mushroom hunt in the Michigan woods at the age of six months. Presumably they sat her down in front of a morel, wiped the drool from the corner of her mouth and said, "Now pay

attention, Nancy. This is important. This is what you look for."

"Morels probably became so prized because of their distinctive appearance, which almost anyone can learn to recognize," Weber said. "That means you're not apt to pick a poison mushroom. But for a lot of people, mushroom hunting becomes part of your life, stories you tell around a campfire, a favorite picking spot whose location you hide like a great fishing hole."

Weber was part of a research team that has published one of the most detailed genetic analyses ever done on morels, to help identify their ancestry, show how they evolved and what conservation policies may be needed to manage and protect this valuable resource.

Among other things, they concluded that morels have been around for a lot, lot, longer than people have -- true morels split off from all other fungal species 129 million years ago, during the beginning of the Cretaceous Period. Back then, mammals were primitive little things, dinosaurs still ruled the world and morels were kind of an afterthought.

Which pretty much proves that dinosaurs had small brains. Or lacked culinary skills.

Since then, morels have evolved into 177 related species, and western North America -- particularly the Pacific Northwest -- has been an evolutionary hot spot. Despite the varying species, in many ways morels have "remained remarkably static since the Cretaceous," the

researchers said. The study was done by scientists from OSU, the U.S. Department of Agriculture, Eastern Illinois University and private industry. It was published in *Fungal Genetics and Biology*, a professional journal.

"Oddly enough, most animal species aren't particularly attracted to morels," Weber said. "A few slugs and other things will eat them. But humans have probably been eating them for about as long as there have been humans.

The morel, which usually grows a few inches tall but can get larger, is a harbinger of spring and often gives people an excuse to get outdoors after winter is over, Weber said. They can last much of the summer into early fall and provide plenty of opportunity for hiking up and down hills, peeking under leaves, and trying to convince yourself you have a special technique and understanding about how to find this often-elusive mushroom.

"There are things you can know about how to find morels, but on another level they are wherever you find them," Weber said. "When I was a kid, we once drove all over the place, hiked everywhere, came up empty-handed and then went back home, found a bunch of them growing under our apple tree next to the house."

Morels are, in fact, a delicacy, although cooking them doesn't need to be fancy -- a few morels sauteed in butter with a little salt and pepper is difficult to improve upon. They are the people's mushroom -- clearly more sophisticated than the ubiquitous and bland button mushroom sold in bulk at the

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grocery store, but not so fancy as the chanterelle prized in French cuisine or the matsutake favored for Japanese dishes.

People who eat morels usually have mud on their boots and aren't afraid to work for their prize.

Getting them can be as simple as a couple hours stomping around in the woods, or traveling hundreds of miles to compete in a mushroom hunting festival. Sometimes you get lucky and come home with a bag full. Often you don't.

"You can grow morels in confinement, but it's pretty tricky and unpredictable, and some people don't think they taste as good," Weber said.

In the Pacific Northwest, finding morels has even evolved into a cottage industry. One species is fairly common after a forest fire, leading to the odd phenomenon of crowds of people sometimes showing up in the spring in an area that burned the previous summer. Dried morels are now sometimes found in supermarkets or available on the Internet.

Based on the new genetic analysis, scientists now know that morels are very old, but not at all the oldest of 1.5 million species of fungi. They are found widely around the world, probably traveled with the continents as they drifted apart, but still look pretty much the same way they did millions of years ago.

There's one big difference now. At least one animal on Earth has finally come to appreciate them.

3 March 2011.
Sciencedaily.com.

Earliest Evidence for Magic Mushroom Use In Europe

Europeans may have used magic mushrooms to liven up religious rituals 6000 years ago. So suggests a cave mural in Spain, which may depict fungi with hallucinogenic properties - the oldest evidence of their use in Europe.

The Selva Pascuala mural, in a cave near the town of Villar del Humo, is dominated by a bull. But it is a row of 13 small mushroom-like objects that interests Brian Akers at Pasco-Hernando Community College in New Port Richey, Florida, and Gaston Guzman at the Ecological Institute of Xalapa in Mexico. They believe that the objects are the fungi *Psilocybe hispanica*, a local species with hallucinogenic properties.

Like the objects depicted in the mural, *P. hispanica* has a bellshaped cap topped with a dome, and lacks an annulus - a ring around the stalk. "Its stalks also vary from straight to sinuous, as they do in the mural," says Akers in the journal *Economic Botany*.

This isn't the oldest prehistoric painting thought to depict magic mushrooms, though. An Algerian mural that may show the species *Psilocybe mairei* is 7000 to 9000 years old

6 March, 2011.
Newscientist.com

Both reprinted from the March, 2011 issue of The Spore Print, Journal of the LA Mycol. Society.

MEET DIRK DIGGLER: SPAWN STAR, SEX GOD, AND SAVIOR OF HIS SPECIES

By Ben Cubby *The Sydney Morning Herald*, Feb. 12

It was a hot summer night in 1998 when a solitary spotted tree frog named Dirk went out looking for love. The fertile young male climbed down to a riverbank and began chirping his seductive, distinctive mating call.

But there was no answer.

Dirk was the last of his kind in the last spotted tree frog colony in New South Wales, tucked away in a corner of Kosciuszko National Park. All the rest had died of chytrid fungus, an introduced skin disease that has ravaged frog populations across Australia.

Without females to respond to his mating song, Dirk's future was bleak. Fortunately other ears were listening.

"Within 10 minutes of getting to the site, we heard the call," said David Hunter, the leading frog specialist in the NSW environment department, who happened to be leading a last-ditch expedition to search for remnants of the colony just as Dirk announced his amorous intentions.

"We ended up staying at the site for five days after we captured Dirk but there was no sign or sound of any others, so we can accurately say that he was the last," Dr. Hunter said. "The entire fate of the spotted tree frog in NSW rested on Dirk's shoulders."

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Female spotted tree frogs survived at an amphibian research centre in Melbourne and that was when Dirk got his nickname.

"Not long before we found him, a movie came out called *Boogie Nights*," Dr. Hunter said. Dirk was named after Dirk Diggler, a fictional porn star from the film.

"Our hope was that he would be a performer. It turned out that he was."

Surrounded by eager females under the care of Gerry Marantelli, Dirk began ensuring the survival of his species.

Now the NSW Department of Environment and Climate Change is cautiously confident the thumbnail-sized frogs won't become extinct, and regards the program as a breakthrough in captive breeding and release of critically endangered species.

Hundreds of Dirk's children and grandchildren have been released back into the Kosciuszko stream their forbear once inhabited, and the latest surveys show that the population appears to have stabilized with a breeding population of about 100.

"It really is starting to look like an extraordinary success," Dr. Hunter said. "The program we started back in 1996 to preserve the colony is now a model for other research around the world where chytrid fungus is concerned." The infectious fungus covers the skin of frogs, interfering with their breathing, and is thought to be a major cause of a huge

spike in frog extinctions in the past two decades.

As for Dirk, he survived his exertions in the harem. "He's looking a little grey around the skin, a little tired, but still going strong," Dr. Hunter said.

Reprinted from the March, 2011 issue of *Spore Prints*, Bull. Puget Sound Mycological Society.

SOME USEFUL WEBSITES

(Ed. Note: many of you know about some or all of these, but they bear repeating for those who don't)

By Marcia Jacob

I love Michael Kuo's [website: http://www.mushroomexpert.com](http://www.mushroomexpert.com). It is very well written, in fact, enjoyable. It is not just an enumeration of ID criteria; it has a pretty good search capability (e.g., if you know only the species name, it will give you responses) and covers a lot of species. The photos are pretty good, but not so good in showing close-up details.

I also like Tom Volk's idiosyncratic, personal, and informative [website: http://botit.botany.wisc.edu/Tom_sfungi](http://botit.botany.wisc.edu/Tom_sfungi), including his mushroom of the month!

<http://www.rogersmushrooms.com/> I appreciate the fact that Roger Phillips has put his whole book on the web.

The website of the British Mycological Society <http://www.fungi4schools.org/> has free resources for teachers (including an entire

downloadable children's/young adult's book about fungi).

And then there is

<http://www.mushroomobserver.org>.

Specialized keys can be found at

<http://www.nybg.org/bsci/res/col/intro.html> are Roy Halling's *Collybia* keys

<http://www.homepages.hetnet.nl/~idakees/> *Coprinus* keys

<http://pluto.njcc.com/~ret/amanita/> Rod Tuloss' *Amanita* keys

<http://blog.mycology.cornell.edu/> Kathie Hodge's great Cornell site---colorful, idiosyncratic, and authoritative

<http://www.matchmakersmushrooms.com> This is mostly for West Coast mushrooms, but worth looking at because of the way they let you do your own identifications, which is the best ever developed (you put all the mushroom's characteristics into the appropriate blanks, using their hints and prompts, and get an answer). To get there, click on the online version on the website.

Reprinted from the Boston Mycol. Club *Bulletin*, Vol. 65, 2010.

Articles for the next newsletter Deadline –July 16

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Oberlin, OH 44074
David.H.Miller@oberlin.edu

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.

June 25 (Sat.) Mini Foray
Poland Woods, 10 am. P A Danus. Details on p. 2 of Log.

July 9 (Sat.) Mini Foray
Mohican State Park, meet at Firetower at 10 am, Sharon Greenberg. (330) 457-2345.

July 10 (Sun.) Mini Foray
Buckeye Trail, Hocking Hills, Shirley McClelland Time tbd, meet at Bob Evans in Logan.

Aug. 27 (Sat.) Mini Foray
Chance Creek. Dave Miller, same as last year, details tba.

Sept. 17 (Sat.) Mini Foray
Hocking Hills region. Andrea Moore, details tba.

Sept. 24 (Sat.) Mini Foray 9 am at Dawes, Dick Doyle, details tba.

July 23-24 (Sat. Sun.) Summer Foray, 2011.
At Dawes Arboretum Education Center and Greenhouse. Details on p.1 of this Log.

Oct. 1-2 (Sat.-Sun.) Fall Foray
At the Wilderness Center, Wilmot, OH. More details tba.

Sat. Oct. 8. Miniforay Hiram College Field Station. Details



tba.

Sat. Nov. 12th or 19th. Annual Dick Grimm Banquet. Details tba.

Ohio & Regional

June 25 (Sat) John Plischke III will have a walk (4 pm) and slide show (7:30 pm) at Blackwater Falls State Park Nature Center. Please visit <http://www.blackwaterfalls.com/> for details.

July 9 (Sat.) Scenic Vista Park in Lisbon. Mushroom talk & hike at 3 pm. Walt Sturgeon. It's on Wayne Bridge Rd. or Mapquewst it at 11523 Township Highway 764, Lisbon, OH 44432 (330) 424-9078

July 23-24 (Sat. Sun.) West Virginia Mushroom Club summer foray at the Canaan/Blackwater Falls area. Mycologist is Gary Lincoff. Contact Shelly Conrad at geezere@com for details.

Thurs. 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.

Sept. 9-11. Explore the Blue Ridge Mountains with the Asheville Mushroom Club at the YMCA Blue Ridge Assembly. On Sat., Gary Lincoff will teach us "How to identify and use our common polypores for food, medicine, dyes, and paper. Contact bjshyb@gmail.com for more info.

Sat. Sept. 11 Annual Gary Lincoff Mushroom Madness. Guest speakers include Gary Lincoff, Tom Volk, and our own Walt Sturgeon. See their website <http://www.wpamushroom.org/> for details

Sun. Sept. 25. Talk and Hike at Rocky River Reservation in Berea, 2 pm. Walt Sturgeon. Directions: http://www.clemetparks.com.visit/index.asp?ispopup=yes&action=rdirections&reservations_id=1003

Oct. 15 (Sat.) Mushroom Walk & Talk at Beaver Twnship Pk. Walt Sturgeon. Directions: 601 West South Range Road, N. Lima, OH 44452-9729 (330) 549-9552

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/events/index/x/2011-0.html> 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.

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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

Newsletter Editor

Dave Miller
(440) 774-8143
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