Nov., Dec., 2007 Volume 35 Issue 6

Ohio Mushroom Society

The Mushroom Log

Fall Foray Report, Deep Woods

By Walt Sturgeon

Our fall foray was at Deep Woods some 45 miles from Logan . Friday night many of us convened at the Sandstone Bistro in Logan for dinner. Saturday's meals (mostly pot luck and a wiener roast) were on site. Sharon Greenberg spent the night in one of the caves while others camped on site or motelled it.

Thirty-nine forayers managed to find 96 species, despite the very dry conditions. Morning forays were on-site, while the afternoon saw some of us drive to the Wakeena Nature Preserve. "Nice" weather, while bad for mushrooms, it (sunny and mild) allowed us to set up the display tables outside. We soon noticed several large earthballs emerging from the gravel driveway right under our tables. *Scleroderma polyrhizon* won't win any beauty contests but it manages to do quite well in very inhospitable conditions. *Grifola frondosa* found its way into Sharon Greenberg's capable hands and a mycophagy session was enjoyed in spite of the xeric conditions. Other finds included the walnut *Mycena (luteopallens*) and the sulphur shelf. Two slide programs by Walt Sturgeon were enjoyed during the evening hours, one a general introductory program on mushrooms, the second on The Mushrooms of the West Virginia High Country. Some eight Entomology students from Ohio State attended their first foray. Our grateful thanks to the Blythe family for their hospitality.

Species List for Deep Woods

Numbers following names are reference pages in Lincoff, except Roody, Mushrooms of West Va. and the Central Appalachians, where noted.

Ascomycetes:
Apiosporina morbosum
Chlorociboria aeruginascens (Blue Stain Fungus) 598, 361
Cordyceps militaris 687, 369
Daldinia concentrica 668, 374
Hymenoscyphus fructigenus 363
Pachyella clypeata 348
Scutellina scutellata 604, 353
Ustulina deusta 669, 375
Xylaria polymorpha (Dead Man's Finger) 697, 376

Polypores
Daedalea quercina 467, 453
Daedaleopsis confragosa 481, 454
Ganoderma applanatum (Artist's Conk) 518, 460
G. tsugae 515, 461
Grifola frondosa (Hen of the Woods)
Hapaliopilus rutilans Roody, 375
Irpex lacteus 467
Laetiporus sulfureus (Hocking County) 478, 511, 468
Oligoporus caesius 522, 490
O. chioneus (Cheese Polypore) 490, 491 (aka Tyromyces)
Oxyporus populinus 521, 472
Piptoporus betulinus 477
Polyporus badius 543, 478
P. elegans 483
P. mori 455
P. squamosus 507, 481
Resupinatus applicatus
Stereum ostrea 536, 497
Trametes elegans (or gibbosa)
T. versicolor 482, 489
Trichaptum biformis 538, 490

Boletes:
Boletus parasiticus (on Scleroderma) 370, 571
Leccinum snelli aka variabilis Roody 332, 334

Puffballs, Bird's Nests
Cyathus striatus 632, 828
Geastrum saccatum 636, 818
Lycoperdon perlatum 652, 676, 825
Scleroderma citrinum 654, 839
S. polyrhizon
S.cepa

Agarics

Agaricus abruptibulbus 122, 500
Agrocybe firma
Amanita farinosa 119, 120, 533
A. fulva 115, 674, 536
A. muscaria (Columbiana Co.) 137, 677, 539
A. virosa 123, 124, 672, 551
A. sp. (Lepidella group)
Armillaria ostoyae
A. rhizomorphs
Clitocybe robusta 748
C. odora 350, 750
Coprinus plicatilis 3, 600
C. radiatus
Crepidotus applanatus 494, 636
Entoloma abortivum 253, 670, 641
Gymnopus (aka Collybia) dryophila 80, 755
Hygrophoropsis aurantiaca 311, 669
Hypholoma (aka Naematoloma) fasciculare 61, 709
Three Inocybe sp.(often classic LBM's)
Laccaria laccata 335, 762
Lentinellus ursinus 502, 765
Lepiota rubrotincta
Leucoagarius naucina
Lyophyllum decastes
Macrolepiota americana (from general area) 173, 174, 513
Marasmius capillaris 774
M. pyrrhocephalus (aka elongatipes) Roody 184
M. rotula 2, 774
M. siccus 67, 775
M. sp.
Mycena haematopus 76, 781
M. inclinata 780
M. leiana 64, 781
M. luteopallens 52, 782
Two other Mycena sp.
Omphalotus illudens 788
Panellus stipticus 501, 790
Pholiota aurivella 186, 712
P. squarrosoides 184, 188, 717
Pleurotus ostreatus 484, 497, 793
Pluteus cervinus 231, 232, 675
Psathyrella rugocephala 92, 608
Russula brevipes 252, 698
R. mariae 339, 705
R. sp.
Xerula (aka Oudemansiella) furfuracea Roody 188,265
X. (aka O.) megalospora Roody 188, 265

Club, Coral, Teeth Fungi
Clavaria cristata 403
Clavicorona pyxidata 744, 401
Climacodon septentrionale 520, 427
Hericium coralloides 548, 429
Hydnum umbilicatum
Mycorrhaphium adustum 542, 435
Ramaria stricta 733, 409

Split-Gill Family (Schizophyll-aceae)
Plicaturopsis (Trogia) crispa 472, 493

Jelly Fungi
Dacromyces palmatus 567, 381
D. spathularia
Pseudohydnum gelatinosum 459, 383
Tremella foliacea 754, 384

In addition to these fungi in the species list, three plants were included. This is not as far fetched as it might seem, since it hasn't been all that long since fungi were still (erroneously) placed in the plant kingdom. My Fungi course became as popular as it did partly because Oberlin students considered it the least odious of the "plant course" offerings. They were required to take at least one plant course to complete their biology major.

The unnamed liverwort's addition in the species list is the least defensible and was likely noted because they're not common, unless you focus your hunt on their favorite wet, shady haunts. The other two plants' inclusion is more understand-able. *Monotropa uniflora,* the Indian Pipe, and Epifagus virginiana, Beech Drops, are both plants which lack chlorophyll and hence cannot make their own food. An argument was once made that the fungi as a group were all plants which had similarly lost that most plant-like quality of photosynthesis and had been thereby "forced" to adopt other means of obtaining food. Beech Drops is indeed a parasite on the roots of beech trees. The Indian Pipe was also believed to be parasitic until more recent careful analysis revealed its food supply came from nearby trees with a mycorhizzal fungus acting as a conduit to transfer sugars from tree to Indian Pipe.
Didn't your parents ever tell you this stuff?

Fall Mini-Foray at Sand Barrens

Five of us, Pauline and Pete Munk, Debra and Dave Shankland, and I gathered on the blustery (a pronounced Lake breeze) bright sunny morning of Oct. 13 at the North Kingsville Sand Barrens. The Sand Barrens is a remnant of ancient fossil dunes, most of which were developed as early roads and trails. The Sand Barrens were protected in 1990 as a part of the Cleveland Museum of Natural History's preserve system. The sand barren/oak savannah community on the old dune ridge is considered one of the most threatened communities in the Great Lakes. The hemlock swamp along the base of the ancient dune slope is a rare forest type in Ohio which we avoided as the barrens were sufficiently wet and challenging for our purposes.

After the foray, we five retired to the Covered Bridge Pizza place in North Kingsville for a light

lunch. Unable to find a sheltered spot away from the wind where we could attempt an ID of the more unusual (i.e., unknown) specimens we brought them into the restaurant and spread them out on the table. The waitress seemed unfazed at this, perhaps poor vision prevented her seeing all the little insect critters crawling out of the specimens onto the table.

Following is a species list, with a lot of unknowns still in it:

Amanita muscaria
Armillaria sp???
Boletus subtomentosum??
Cerrena (aka Daedalea) unicolor
Chalciporus piperatus
Dacromyces palmatus
Daedaliopsis confragosa
Entoloma abortivum
Gleophyllum sapaerium (trabeum??)
Gyroporus castaneus
Hygrocybe miniatus
Hygrocybe sp.
Hydnellum mirabilis ??
Laccaria laccata
Lentinellus cochleatus
Lenzites betulina
Lycoperdon perlatum
Lycoperdon pyriforme
Marasmius oreades
Two Unidentified Marasmius
Merulius tremellosus
Microglossum rufum
Mycena luteopallens
Mycena sp. several different
Panellus stipticus
Piptoporus betulinus
Polyporus sp.
Russula compacta
Several other Russulas, 2 reds, one white, one pink
Stereum complicatum
Trametes elegans
Trametes versicolor
Trichaptum biformis

CHEMICAL SECRETS OF THE MATSUTAKE MUSHROOM

Submitted by Prof. William F. Wood, Department of Chemistry, Humboldt State University, Arcata, CA

Mushroom hunters know how hard it is to find the elusive matsutake. They hide in the forest duff, just peeking out with a small portion of their cap or only showing as a hump in the ground cover. In spite of their secretive nature, they are actively sought out by amateur and commercial pickers because of their exquisite taste and high commercial value.

Because of its unique flavor, the matsutake has been revered for hundreds of years in Japan and has become deeply ingrained in the culture. In recent years, the harvest of the Japanese Matsutake (Tricholoma matsutake (Ito et Imai) Sing.) has declined and so the American Matsutake (Tricholoma magnivelare (Peck) Redhead) is imported to fill the gap.

The chemicals that make up the exquisite taste of this mushroom have been the focus of many scientific studies on the Japanese species. In fact, the very first studies as to the compounds responsible for odors in mushrooms were done on extracts of Japanese matsutake. In 1936 and 1938, the Japanese scientist, S. Maruhashi isolated and identified two highly odiferous compounds from matsutake extracts. The substance that is most characteristic of the distinctive odor of the matsutake is the ester, methyl cinnamate. Esters are pleasant smelling compounds and are found in many edible fruits. In this case the ester is related to the compounds that give cinnamon is spicy flavor, hence the origin of the name “cinnamate.”

The other compound that Maruhashi identified as being important to the flavor of the matsutake was an alcohol. This compound has been dubbed, “mushroom alcohol,” because it is found in many other mushroom species. The proper chemical name for this alcohol is 1-octen-3-ol, and it is responsible for the typical mushroom odor.

A recent scientific study explains why these two pleasant tasting compounds are found in the matsutake. In the September issue of Biochemical Systematics and Ecology (Vol. 35, 634-6, 2007), William Wood and Charles Lefevre report the production and function of these substances in the American matsutake. The spicy ester, methyl cinnamate, is a potent slug repellent. The matsutake uses this compound defensively to protect the sporocarp from being eaten by slugs before it can release its spores.

The second compound, the “mushroom alcohol”, is even more interesting. When Wood and Lefevre extracted mushrooms that were not cut up or crushed, they found this “mushroom alcohol” was absent. If they crushed the mushroom before their analysis, large amounts of this chemical is formed. This is a second and equally potent way the matsutake protects itself from slug predation. Previous

research by William Wood has shown that "mushroom alcohol" is a potent banana slug repellent (Biochem. Syst. Ecol. 29,531). When a slug tries to eat a mushroom, the chewing causes this alcohol to be released, which repels the slug. It is interesting that these two chemicals, which humans find as flavorful, are in reality produced by the mushroom to protect them from slug predation. (Ed. Note: *Plants do this too, in many different cases; e.g., the chemical responsible for the odor of garlic is present as a precursor chemical, very similar but with no odor; when we cut into garlic, an enzyme is released from a different compartment of the cells, this enzyme converts the precursor molecule to the familiar garlic odor.)*

Besides looking into the chemicals produced by the fruiting body or sporocarp, these researchers investigated the chemicals found in the mycelium of the American matsutake. This mushroom is mycorrhizal and only grows in association with the roots of trees. In this association, the trees exchange sugars produced in their leaves for nutrients collected by the mycelium from the soil surrounding the tree roots. Because of this special mutualistic or symbiotic arrangement these mushrooms cannot be artificially grown and harvested.

As part of his Ph.D. studies, Charles Lefevre was able to culture American Matsutake mycelium in the absence of the symbiotic tree roots. These cultures were slow growing, taking a number of months to grow to a reasonable size. When these cultures were analyzed by William Wood, the chemist on this study, he found to his surprise that the slug repellent chemials observed in the sporocarp were absent in the mycelium. The secret chemical life of the matsutake continued to unravel.

The major chemicals Wood found in the mycelium were of a type rarely found in terrestrial plants or animals. They contained organic chlorine compounds. These types of compounds are best known as substances humans have used as pesticides, such as the insecticide DDT or the herbicide 2,4-D. Why are these compounds being made by the mycelium? This is the question these researchers asked.

The mycelium is not under threat of being eaten by slugs since it is growing underground with the tree roots. However, at this stage of the matsutake's life cycle, there is competition with other fungi for space on the tree roots. The chlorinated compounds found in the mycelium, 3,5-dichloro-4-methoxybenzaldehyde and 3,5-dichlro-4-methoxybenzyl alcohol are known to stop important aspects of fungal metabolism. They inhibit an enzyme that produces cell walls in other fungal species. These compounds also halt the production of fungal melanin, a pigment that protects fungal hyphae by forming a physical barrier between the cell and its surroundings. Chemical warfare between different fungi for space on plant roots is not frequently observed, but must be an important aspect of fungal life.

To exclude the possibility that these chlorinated compounds were only produced in the artificial medium in which the mycelium was grown, these researchers analyzed soil containing matsutake mycelium. They identified the most abundant of the chlorinated compounds in the soil, so these compounds are not artifacts and are produced by free-living mycelia.

Thus, the matsutake uses defensive chemicals throughout its life cycle. When it is underground and associated with tree roots, it fights off other fungi's mycelium with exotic chlorinated compounds. On fruiting, it protects the spores in the sporocarp with the volatile and spicy ester, methyl cinnamate. Furthermore, if slugs trying to eat this mushroom are not repelled by this potent ester, it releases large quantities of distasteful mushroom alcohol upon tissue disruption.

Ed. Note: A couple of years ago, *I had the good fortune of tasting a matsutake from Washington State, courtesy of a friend of Molly Anderson who sent her several large specimens packed in dry rice by overnight express. She had no idea what they were, (he provided no name for them), so she brought them over and I came up with their ID and was amply rewarded by her sharing them with Marie and me. They definitely lived up to their reputation, being both tasty and meaty.*

THE MUSHROOM HUNTERS

By Burkhard Bilger

Some of you might have read this article in the August 20, 2007 issue of The New Yorker. If not, I'm reprinting portions of it that deal with general aspects of mushrooms. The rest of the article deals with the (mostly) South Asian-Americans who do the picking and their life as mushroom hunters.
********** = *gaps in the text*

Two hours east of Eugene, Oregon, in the rain shadow of the southern Cascades, the forests begin to thin out. The volcanic peaks that loom above them are among the most active on the continent, and every so often one of them blows. The Klamath Indians still talk about the eruption of Mt. Mazama, seven and a half thousand years ago. It left a hole in the ground which is now called Crater Lake and covered the area in pumice up to three hundred feet deep. The ash still lies so thick that logging trucks send great plumes of it trailing behind them, and even old-growth trees have the spindly half-starved look of battlefield survivors. It's the kind of land that only a mushroom could love.

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Loch (Kouy Loch a Cambodian mushroom hunter featured in the article) had first heard of the Great Matsutake Rush two years earlier, from other Cambodians in Stockton, California. They were migrant pickers, for the most part, who spent the winter in California and the rest of the year following the wild harvest down the Pacific Coast. The season began in the spring, with morels in the Yukon or British Columbia, swung south to Montana for summer huckleberries, then west to the mountains and coastal forests of Washington and Oregon. You could pick porcini, chanterelles, and matsutake through the late fall, moving steadily south, then switch to hedgehog, black trumpet, yellow foot, and the occasional Oregon black truffle, tasting of pineapples and musk.

North America has an astonishing variety of mushroom species, but only a fraction of Europe and Japan's demand for them. The mushrooms we eat are almost always cultivated: buttons, portobellos, oysters, and shiitakes, grown in damp, murky hangars, on beds of compost or sawdust laced with spores. Interest in morels and a few other wild species has risen in recent years, but matsutake are still barely known. They tend to grow in remote areas---the jack-pine forests of Ontario; the arid mountains of central Mexico---and the deer usually get them first; their potent smell and snowy-white caps give them away. Even field guides are less than encouraging. The matutake's "tough, chewy texture does not appeal to everyone," David Arora wrote in his 1979 book "Mushrooms Demystified." Its odor, he added, is "a provocative compromise between Red Hots and smelly socks."

Despite its unsavory reputation overseas, the Japanese prize matsutake above all other mushrooms. They almost always eat them fresh, in the fall---a few shavings can elevate a soup to sublimity, they say---but never seem to have enough to go around. Many matsutake patches were once off limits to all but members of the imperial court, in the early harvest season. A single mushroom, so young that its hood still clung to its shaft, was considered a fine gift for an aristocrat---the more phallic the better. (Mastsutake is slang for penis in Japan; in some courts, women were forbidden to speak its name.) These days, anyone can pick matsutake, but few can afford them. A mushroom that sells for fifty dollars a pound in Oregon could bring three times that in Tokyo.

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To a mind intent on mushrooms, they can seem to be everywhere and nowhere at once. Most are merely the surface features---the strange fruit---of much larger organisms known as mycelia. Their many tendrils creep beneath the forest floor, over rocks and roots, under bark and leaf litter, through rotting logs and decaying bones, digesting the dead and sustaining the living. Fully half of a forest's biomass lies belowground, and half of that is fungal.

The matsutake is symbiotic with evergreens. Its mycelia latch on to their roots, pumping them full of water and nutrients---without mycelia, most trees would probably starve or die of thirst---and getting a steady drip of carbohydrates in return. Other species have less benign arrangements. The world's largest known organism, discovered in 2003, is a monstrous mycelium that preys on fir trees, causing their roots to decay. It covers more than two thousand acres in eastern Oregon, and may be more than eight thousand years old. Yet if you took a walk in those woods you might never know it was there. *(Ed. Note: Armillaria oystoae)*

The kingdom of fungi is so vast and varied---it also includes yeasts, molds, and lichens---that early taxonomists labeled

one of its branches “Chaos fungorum” One species eats granite; another grows in Antarctica, an inch or so every five hundred years; yet another thrives in a Chilean desert on a diet of fog. Fungal spores are so lightweight and compact that a single bracket fungus can release thirty billion of them a day. The air we breathe is thick with spores.

Given the opportunity of a weakened immune system, some fungi are more than happy to colonize our bodies. In ”Mr. Bloomfield’s Orchard,” published in 2002, the mycologist Nicholas Money recalls seeing “photographs of ink-cap mushrooms growing in a patient’s throat, a little bracket-forming basidiomycete in a gentleman’s nose, dead babies covered in yeast, vaginal thrush gone wild, and a moldy penis that infected my nightmares for a month.” In 1994, he adds, some teen-agers in Wisconsin had to be hospitalized after snorting puffball spores in the hope of hallucinating. The spores promptly lodged in their lungs.

Of the hundred thousand fungal species identified so far, a mere fraction are edible, and only a few dozen species are sold commercially. (Many more, with names like corpse finder, prefer to feed on us.) Of the edible fungi, a small handful---truffles, chanterelles, porcini, matsutake---are among the most desirable and least predictable foods on earth. Their growth may depend not just on certain trees but on trees of a certain age; not just on good weather but on a series of climatic triggers---a hot summer, say, followed by a wet fall, followed by a month of dry nights above freezing but below forty-two degrees. And still they may not grow. “Nobody really knows any of this stuff,” one mycologist told me. “It’s completely mysterious.”

To find such mushrooms in the woods can seem a sort of miracle---the striking of a great chord, as Ian Frazier once put it---and in some areas the experience grows rarer every year. In the mid-nineteenth century, the French harvested about fifteen hundred tons of truffles annually. By the nineteen-twenties, they were finding a fifth that much; last year they harvested about thirty tons. In the Netherlands, the fungal ecologist Eef Arnolds found thirty-seven species per square kilometer in the nineteen-seventies; twenty years later, he found only twelve in the same area. The decline has been blamed on pollution, deforestation, global warming, and other environmental changes. But mushrooms are also creatures of disturbance. Nothing encourages morels like a good forest fire, and matsutake depend on pines---often the first trees to come up after a forest burns---and a well-cleared understory. Korea, where forests were clear-cut in the nineteen-fifties, is now the world’s largest exporter of matsutake. Japan, where forests have been largely untouched since the Second World War, has lost ninety per cent of its crop.

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Death by mushroom is not uncommon in Europe; a few dozen pickers succumb almost every year. Fungi can contain natural poisons or absorb the poisons around them. In northern Scandinavia, in the nineteen-sixties, Laplanders began to show high levels of radioactivity in their tissues. It was later found that they had eaten reindeer, which had eaten fungi, which had absorbed heavy metals from nuclear tests. Some Europeans worry that the wild mushrooms now exported from Eastern Bloc countries contain similar toxins. “I won’t eat them,” a chanterelle lover from Germany told me in Chemult (Oregon). “They’re too close to Chernobyl.”

The great majority of mushroom fatalities in North America are caused by species in the Amanita family, the most notorious of which are death caps and destroying angels. These are fetching creatures, despite their names, with slender stems and prim white skirts. They’re said to be delectable, yet a single cap of either mushroom can kill an adult. The danger is compounded by its delayed effect: the victim may feel fine for up to a day, then begin to vomit and suffer diarrhea and stomach cramps, before appearing to recover---by which point his liver is beyond repair. Loch found a few death caps while I was with him, but they never seemed to faze him. He’d seen deadlier things in the Cambodian woods.

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Mycologists have had mixed success with domestication. The French have known how to inoculate oak and hazelnut seedlings with truffle spores since the nineteen-seventies. They now have some forty thousand acres of truffle plantations. Morels have been raised on bark and leaf compost since the nineteen-eighties, and are being grown industrially in Michigan. But porcini have remained resolutely wild, as have chanterelles. In 1996, a mycologist named Eric Danell

coaxed some chanterelles into growing on Scotch-pine seedlings. He has since returned to his native Sweden, where he has established twenty-four chanterelle plantations; though a number of them have mycelia, none have yet borne fruit. "We have suffered rabbit attacks and insect attacks," Danell told me. "Or maybe I have created plantations that don't mimic nature too well."

Matsutake have been even less cooperative. Despite a century of exhaustive research, the Japanese have yet to establish a plantation. They've sequenced most of the mushroom's genome, replanted cuttings from host trees, inoculated seedlings with cultures, and experimented with fertilizers. Yet the mycelia never survive transplant. "It's a much more difficult challenge than truffles," Charles Lefevre, a mycologist who did his Ph.D. work on matsutake at Oregon State, told me. "Matsutake always live in the worst soils---sand and pumice---so they demand much more from their hosts." A truffle can grow near a five-year-old tree, but the matsutake prefers a host that is at least forty years old. "There is just something that the tree provides that we don't," Lefevre said.

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Lefevre gave up the idea of growing matsutake while he was still in graduate school---it was just too hard---and shifted his sights to truffles. Now forty-one, he helps run the annual Oregon Truffle Festival, in Eugene, and owns New World Truffieres, a company that sells oak and hazelnut seedlings that he inoculates with black and white truffle spores. As many as fifty thousand truffle trees are planted in the United States every year, Lefevre estimates, and the market is still in its infancy. "The pioneers will do it now---the risktakers, the adventurers," he said. "I feel like I'm riding a wave. It's building and building. It's really kind of euphoric."

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People have been fostering truffles for a very long time, and there have been crude methods for farming black truffles for two centuries. But the matsutake has always been collected in the wild. In Japan it's a cherished seasonal delicacy, like cranberry sauce. "To suddenly take that out of its cultural context and make it available year round---to have it become commonplace---that would be a sad thing," Lefevre said. "And it would have a massive economic impact on rural people all over the world."

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"There are a thousand reasons that people are out here," Lefevre said. "But mushroom pickers are all misfits in one way or another." He laughed, and I could tell that he still counted himself among them. "That's one of the wonderful things about this industry," he said. "It gives the misfits something to do."

Originally published in The New Yorker

What's Bookin?

***A Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi*. By Matt Trappe, Frank Evans, and James Trappe.**

Reviewed by Curt Haney

Reprinted from The Mycena News, the journal of The Mycological Society of San Francisco, Nov., 2007.

The second most expensive food in the world after saffron, truffles are treasured, coveted, and savored for their mysterious and exotic flavor. This complete field guide shows chefs and fungi aficionados how to forage for and identify the wide variety of truffles that grow in temperate forests throughout North America. Written by three expert mycologists who have studied, classified, and enjoyed truffles for decades, *The Field Guide to North American Truffles* makes these celebrated underground jewels accessible to all.

Highlights include:

The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles.

Includes more than 80 photographs of rare and hard-to-find truffle species.

Features flavor profiles, delectability index, and culinary tips for each species.

Perfect size for carrying in a pocket or daypack: 144 pages, 4 x 7 inches.

Published in September, 2007.

Dick Grimm Banquet

By Dave Miller

Some 29 OMS members gathered at the Buckeye Yacht Club on the evening of Nov. 10 to celebrate another year's

mushrooming, get together in a rather more formal setting and
(Continued on page 8)

Calendar of Events

(Continued from page 7)
have a chance to socialize. The hors d'oevres table featured stuffed mushrooms as its highlight. After sufficient time to ingest your favorite potent potable, we retired to the Room for a talk by yours truly on what goes on in the mycelial stage of mushrooms which occupies more than 99.99% of the fungus' time in the environment. You had to be there!

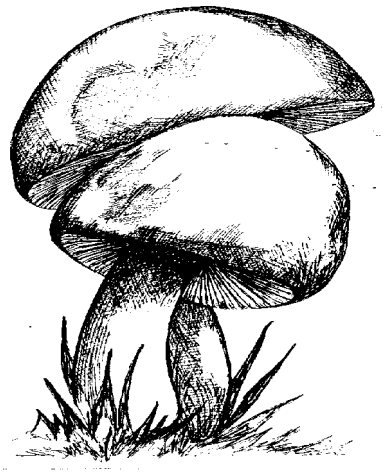
OMS Events

Email Jerry at g_pepera@sbcglobal.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.

We'll have a listing of upcoming events for 2007, once the Board meets in January, so until then this page is pretty sparse.

Ohio & Regional

Again, things are pretty quiet this time of year. Probably a good time to pore over some of our field guides or books and dream of warmer wet weather.



However, the intrepid, savvy mushroom hunter knows to go out during the brief warm spells or thaws that inevitably occur sometime between the brutal cold and snowy episodes. There one might find a stump, dead tree or log festooned with quantities of at least two good edibles. The oyster (Pleurotus ostreatus) I once found encased in ice after a heavy mid-Jan. rain was followed by a sharp cold front. They were delicious! Flammulina velutipes can also fruit in cold weather; it seems fond of dead elm, often emerging from fissures in the decaying bark of the tree. This one I've not yet tried. The Fall, 2006 issue of Mushroom, The Journal of Wild Mushrooming, has an excellent article on this, "A Mushroom-collector in Winter", by Bill Bakaitis.

Articles for the next newsletter

Deadline –Jan. 26-

David Miller

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National & More

Jan. 19-21, 2007 SOMA Wild Mushroom Camp at Sebastopol, CA.
This is a great event, should you happen to find yourself in the Bay Area of northern Calif. The whole package, lodging in shared comfy cabins, all meals, full program is only $275 for the full 3-day weekend. It is held in the hills of western Sonoma County in the town of Occidental. Expert speakers TBA, forays, classes & workshops, artwork, specimen tables, feasting, presentations, mushroom chefs and more! Please register online at **www.SOMAmushrooms.org** or contact **SOMAcampinfo@SOMAmushrooms.org** or call (707) 773-1011

Membership Application for the Ohio Mushroom Society

NAME _____

ADDRESS _____

CITY _____ STATE _____ZIP _____

TELEPHONE _____ FAX _____

EMAIL ADDRESS _____

Enclosed please find check or money order: $10.00 (family) annual _____$125 life_____ enrolling me in the Ohio Mushroom Society. 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 us?_____

SIGNATURE _____

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