



Ohio Mushroom Society

The Mushroom Log

Fall Foray at Clear Creek

By Dave Miller and Andrea Moore

The Clear Creek Foray was reasonably successful, in terms of species collected, despite the rather dry conditions, prevailing there as well as throughout much of Ohio. As far as enjoying each other's company, sharing stories, and learning more about the fabulous world of fungi, it was a resounding success. Things began on Friday night, when twelve members showed up at the Sandstone Bistro and found more than suitable food and drink plentiful.

We had 26 attendees at the Foray on Saturday, 20 members and 6 non-members. By 9 am, the hospitality goodies had been set up. The season being the height of the summer bounty, there were lots of fresh fruit and vegetables on the menu for both breakfast and the later pot-luck lunch. No excuses for not eating healthy!!!

The morning forays went from about 9:45 till 11:45 am. Our host, Andrea Moore, provided us with pamphlets on Clear Creek, which contained a map

of the numerous sections and trails of the park. There were many choices for foray sites and several groups set off to some of these in pursuit of the elusive fungi.

The group I joined, went to an upland area. The good drainage up there meant that even the recent rains had minimal impact on fungal fruitings, but we still found a "respectable" number of specimens, even if they were skewed heavily toward wood decay species.

Walt and Dick Grimm did most of the ID'ing of specimens. All told, we found more specimens than might have been expected. Just shows what having many pairs of sharp eyes as well as multiple sites to explore will do for expanding the number of species to be found.

After the usual sumptuous lunch, most of which was pot-luck provided by members, Walt gave a slide talk covering a broad range of fungi and entitled appropriately "Hodge Podge". Several more groups set off from 2:45 till 5 PM on successful searches for still more fungi. Following their return, Dave Miller gave a brief talk on the late blight of potato and tomato and the group of

"water molds" to which it belongs.

Sixteen came to La Cascada, a fine Mexican restaurant, for dinner Saturday night. Both the food and service were excellent.

Andrea: On Sunday, 5 or 6 of us arrived around 9am for coffee. We locked up the barn and headed for the Cemetery Ridge Trail. It seemed moist, even high up on the ridge, but we found very little in the way of memorable fungi. Once we had hiked a while, we realized that we would not be able to hike the entire length of the trail and be back in time for myself and Walt to put on our public program. We slipped out through the Marathon pipeline access and on the way down found several destroying angels and a fantastic stinkhorn along side an "egg" that was just ready to "hatch!" We disbanded around noon.

At 1:00pm, Walt and Andrea were introduced by the naturalist at the park to several park visitors who had shown up with stories and photographs of their own. One lady had a photo that had us stumped as to what it was! We discussed how to make a spore print and Walt was very kind to conduct a

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table walk. Several people expressed interest in our club and everyone took copies of the newsletter. After our program ended, Andrea's husband, Will, showed up and helped get the barn back in order. It is amazing how much behind the scenes work Will did throughout the weekend to keep things rolling! I think the foray was a success & thanks to everyone who helped pull it off!

Clear Creek Foray Species List

Agrocybe firma
Amanita bisporigera
Amanita brunnescens
Amanita citrina
Amanita daucipes
Amanita fulva
Amanita sp.
Amanita volvata
Armillaria tabescens
Artomyces pyxidata (formerly Clavicornia)
Auricularia auricula
Boletus bicolor (complex)
Boletus innixus
Calvatia craniformis
Clavaria fusiformis
Clavulinopsis
aurantiocinnabarina
Clitocybe clavipes
Clitocybe gibba
Clitocybe phaeoophthalma
Clitocybe sp.
Clitocybe subconnexa
Clitopilus sp.
Cordyceps militaris
Cortinarius alboviolaceus
3 more Cortinarius sp.
Crepidotus applanatus
Cypotrama asprata
Dacrymyces palmatus
Dacryopinax spathularia
Daldinia concentrica
Entoloma strictius
Entoloma quadratim
Fuligo septica
Galiella rufa
Ganoderma applanatum
Ganoderma tsugae
Geastrum saccatum

Geoglossum sp.
Gymnopilus sapineus
Gymnopus confluens
Gymnopus dryophila
Gyrodon merulioides
Hohenbuehelia petaloides
Hydnum repandum
Hygrocybe flavescens
Hygrocybe marginata
Hygrocybe miniata
Hygrophorus pratensis
Hymenoscyphus fructigenus
Hypomyces chrysospermum
Hypomyces luteovirens
Irpex lacteus
Laccaria laccata
Laccaria sp.
Lactarius croceus
Lactarius imperceptus
Lactarius subdulcis
Laetiporus sulphureus
Lentinellus ursinus
Lentinus levis
Lenzites betulina
Leptonia sp.
Lycogala epidendrum
Lycogala sp.
Lycoperdon perlatum
Marasmius oreades
Marasmius strictipes
Melanoleuca alboflavida
Meripilus sumstinei
Mycena haematopus
Mycena inclinata
Mycena leaiana
Mycena luteopallens
Mycena rutilantiformis
Mycena sp.
Omphalotus illudens
Panellus stipticus
Phaeolus schweinitzii
Phellinus gilvus
Phallus ravenelii
Phallus ravenelii (egg stage)
Phlebia tremellosa
Pholiota sp.
Pholiota squarrosoides
Phylloporus rhodoxanthus
Pleurotis lignatilis
Pleurotis pulmonarius
Pluteus cervinus
Pluteus sp.
Polyporus badius
Polyporus sp.
Psathyrella velutina
Psathyrella sp.

Pseudoboletus parasiticus (on Scleroderma citrina)
Pseudohydnum gelatinosum
Ramariopsis kunzei
Russula amoenolens
Russula cadavirolens
Russula fragilis
Russula granulata
Russula paravirescens
Russula silvicola
Russula vinacea
Sarcoscypha occidentalis
Schizophyllum commune
Scleroderma cepa
Scleroderma citrinum
Scutellinia scutellata
Stereum ostrea
Stereum striatum
Tapinella (Paxillus) atrotomentosus
Thelephora vialis
Trametes conchifer
Trametes elegans
Trametes versicolor
Trichaptum bifforme
Tylopilus felleus
Tyromyces chioneus
Xeromphalina campanella
Xerula furfuracea

Brought from other counties:

Lucas County:

Agaricus arvensis
Agaricus bitorquis
Chlorophyllum molybdites
Daedaleopsis confragosa
Ganoderma lucidum
Inocybe sp.
Lentodium squamulosum (on Lentinus tigrinus)
Leucoagaricus americanus
Leucocoprinus caepestipes
Marasmius rotula
Mycena haematopus
Polyporus elegans
Polyporus squamosus
Polyporus sp.
Stropharia hardii
Xerula megalospora

Carroll County

Craterellus cornucopiodes
Langermannia (Calvata gigantea)

Knox County

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Agaricus subrutescens
Chlorophyllum rachodes
(Lepiota, Macrolepiota)

Fairfield County

Gymnopilus luteus

And last, but far from least was an unusual find brought in by Walt, namely:

Sypastospora parasitica (its old name is Melanospora parasitica) a pyrenomycete (a group of Ascomycetes) growing and parasitizing Paecilomyces farinosa, (syn. Isaria farinosa) which is the asexual stage of Cordyceps militaris, which is a parasite of various insects. One fungus parasitizing another fungus, which is parasitizing an insect.

Whew!

Pothunter's Periodical, Sept.- Oct. '09

By Dick Grimm

Edited from Dick's latest. Email him if you'd like to get on his list.

I want to touch on a few of the many species that may be of interest and give a little input on each one as I perceive them.

At different times and at different forays we came up with several interesting Amanitas. The "weed of the woods" summer species here at Knox Lake is what used to be called Amanita velatipes or, the "booted amanita". It is called the booted amanita because the rather adnate (tight fitting) volva is cut off clean across the top mimicking the top of a boot. Along with this, the partial veil (ring or annulus) is left attached very low down on the stem and often appears rather double in structure; that is to say, a circle at the top then a membrane that

attaches itself to a similar circle a little lower down just above the "booted" top of the volva, very unique in a perfect form. This double ring, however, is not consistent and is often only single by nature. It is always very low down on the stem though. A. velatipes, like many other mushrooms had its name changed to A. pantherina variety velatipes in some quarters.

Amanitas muscaria var. formosa was nearly as common as the trees in the woods and burst forth in many lawns by the hundreds under landscape pine trees. During mid August it stood as would armies in north central Ohio. Sizes near that of dinner plates were not unusual. A. virosa, flavoconia, flavorubescens, rubescens, and the usual summer flora favored us in most of our forays. There were no particularly rare finds.

Boletes were abundant. We found the rare Boletus rhodosanguineus at Mt. Gilead State Park again this year. One cap was just shy of 11 inches across with the yellow stem covered with red reticulation (netting) and deep blood red pores on the underside of the cap. This mushroom, without doubt, is one of the most beautiful, colorful boletes to be found wherever it grows, and its enormous size only adds to the spectacular view. (*Ed. Note: Dick had found this mushroom for years and Ernst Both determined it was an undescribed species, which he then described and dubbed B. rhodosanguineus.*)

Remember the rule for eating boletes. If the pore surface is red (either solid red or with red tube mouths as it ripens, and if the flesh and/or pores change

(stain) blue, or bluish black when bruised or broken open (flesh of the cap) do not eat the mushroom. Even though this will exclude some that are edible it will exclude, as well, the ones that are poisonous. A good point to remember is that "RED" means stop! Do not eat, in this case.

Outside of the edulis section, which houses the Boletus edulis group, not too many boletes are all that tasty without some help with condiments and sauces. So, don't go out on a limb and take chances ignoring the above rule...it just isn't worth it.

Chanterelles were not too plentiful at my personal foray callings. They were, nonetheless rather plentiful in other areas about the state. Hugh Urban told me that Hocking hills, in southern Ohio, had a goodly supply from time to time. During peak chanterelle time rain was spotty, thus the more wet areas were favored with these orange goodies. Black trumpets (Cantharellus fallax) suffered the same fate (or not) depending on area rainfall.

I would have to say that after listening to the many reports from members around the state, that this has been the summer that wasn't! Very cool night temps during the supposed summer mushroom season (and many day temps, as well) altered the mushroom supply rather drastically. Mushrooms are much like perennial flowers ... when it's time to bloom (fruit) the weather has to be compatible to encourage fruiting. Once the time to fruit has passed, and the temps were not cooperative, many mushrooms did not appear at all. or the fruiting date was

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altered to fit the temps. I don't think there would be much argument that temps this summer were extremely atypical and with unusual coolness prevailing all summer long. Many species that appear normally in mid July to mid August just never showed up.

So now it's suddenly fall. Where did summer go? Rain has been cooperative, at least here in my area. We haven't been inundated with rain but it has been periodically helpful and most of the fall species have made a decent appearance. It seems there has been an unusual offering of *Griofola frondosus* (hen of the woods). Joni Lewinski from Cleveland sent a photo with what appeared to be 6 or 7 nice large fruitings gathered around an old broken off oak tree perhaps a couple of years old. Other members have informed me of favorable results from the old hen, as well. "Sulfur shelf" seems to have out done itself this year. too. My neighbor had a weeping willow tree that had been struck by lightning about two years ago. The tree is about 60 feet in height and the scar runs from top to bottom. The entire scar was covered with sulphur shelf about two feet wide full length! I have seen a lot of *Laetiporus sulphureus* displays over the many years I have hunted mushrooms, but this display got the blue ribbon! Remember, when eating the "Chicken" choose the outer inch of the bracket for the skillet. It gets rather fibrous and woody tasting toward the center and back. Cook it well and remember, too, that you are dealing with a mushroom that can absorb what one cooks it in. For example, if you like the taste of bacon then fry the Chicken in

bacon grease and add a few pieces of bacon for good measure. Some folks soak it in chicken broth overnight, then put it on paper towels to dry it out a bit. From there, dredge it lightly in flour and fry it well in butter or olive oil or better still, garlic olive oil.

Lepiota (now *Macrolepiota*) *rachodes* has been unusually prolific this year. It usually shows up under spruce but is not so limited. Be very careful when you deal with the genus *Lepiota*. *Macrolepiota rachodes* and *Macrolepiota procera* as well as *Lepiota americana* look more like the deadly *amanitas* than any other mushroom. They have scales on the cap, free gills, a ring on the stem, and white spores. The only thing they lack is the all important tell-tale volva which only *Amanitas* have.

Remember, too, that *Chlorophyllum molybdites* (*Lepiota molybdites*) is a selective poisoner making some people ill but sparing others. Immature specimens of most *Lepiotes* have white gills that change very little as they mature (perhaps becoming a bit pallid or cream colored) but *Chlorophyllum molybdites* has slate green colored spores at maturity. It follows that greenish colored gills in open, mature fruitings tell you to not collect it for eating. Also, generally speaking, this species of mushroom grows in groups or lines or circles as well as singly. Mushrooms growing in close proximity are usually of the same species (if they look the same) so if any one of the group happens to have white gills it is likely that it isn't mature enough to have green ones as yet. Always take a spore print if

you suspect look-alikes of which one could be poisonous.

The closest look-alike to *C. molybdites* is in the same genus. *Macrolepiota rachodes* mimics *C. molybdites* even to the trained eye, on occasion. If one breaks the stem from the socket of the cap being certain it is a clean break and the flesh of the cap can be seen at the bottom of the socket, a short wait will see the flesh tuning a saffron pink (salmon) color almost immediately. The flesh at the top of the stem will give the same results. Slicing the base of the stem will show this coloration, as well. Scales on *R. rachodes* are the result of the cracking cuticle as the mushroom matures; therefore they cannot be brushed off. *Amanita* scales on the other hand, are formed from the universal veil remnants that ride aloft on the top of the cap and dry into random particles over the cap surface. Not being part of the cap allows these scales to be easily brushed away. The scales of the *M. rachodes*, being part of the cap, remain intact. These scales form very concentric (circular) uniform zones around the cap with a same color patch left to cover the central area of the cap. Both the patch and the scales are reddish-brown in coloration.

A word about "blewits". Blewits (or blueits) have the scientific name of *Lepista nuda*. Blewits were at one time in the genus *Tricholoma* and were listed as *Tricholoma personatum*. They have are now called *Lepista nuda*, with some mycologists preferring *Clitocybe nuda*. Which ever name you choose will have no bearing on the edibility. Names change but edibility does not. Although many mycophagists enjoy

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blewits, I personally never found them to be all that good. I suppose one could "sauce it up" and make something good out of it, but I think they need a lot of help. This, however, is not what I want to speak of. The lavender-blue color of blewits is so vivid beginners often think it is an easy identification...not so! Many species of *Cortinarius* carry with them this purplish shade, as well. Since there are some bad guys in the *cortinari*, frivolous, careless collecting can get one into trouble. Solving the problem is rather easy. Simply take a spore print. The blewit has a pale pinkish spore color whereas the *cortinarius* has a vivid, cinnamon-brown spore color. Also, if the *Cortinarius* has a dense enough, "cobwebby" partial veil this veil after collapsing on the stem will gather the cinnamon spores and appear as a rusty colored ring on the stem. This ring can appear either high or low on the stem. Both genera appear about the same time in late fall. (Ed. Note; I often find blueits on 2-3 yr. old leaf piles, as I did just the other day, Nov. 5)

I know I have repeated much that I've related to you before but there are always newbies among us who may find these words of some help, if not here, perhaps by leading you to a field manual for further assistance.

FUNGUS-TREATED VIOLIN OUTDOES STRADIVARIUS

Science Daily, September 14, 2009

At the 27th "Osnabrucker Baumpfetegetagen" (one of

Germany's most important annual conferences on forest husbandry) on September 1, 2009, a "biotech violin" made of wood treated with a fungus dared to go head to head in a blind test against a stradivarius made by the master violin maker of Cremona himself, Antonio Stradivarius, in 1711---and won!

It was a brilliant outcome for Empa scientist Francis Schwarze and the Swiss violin maker Michael Rbonheimer, who created the new violin from Norwegian spruce treated with the fungus *Physiporinus vitrius* and sycamore treated with *Xylaria longipes*.

In the test, the British star violinist Matthew Trusler played five different instruments behind a curtain, so that the audience did not know which was being played. One of the violins Trusler played was his own strad, worth two million dollars. The other four were all made by Rbonheimer---two with fungally treated wood, the other two with untreated wood. A jury of experts, together with the conference participants, judged the tone quality of the violins. Of the more than 180 attendees, 90 persons felt the tone of the fungally treated violin "Opus 58" to be the best. Trusler's stradivarius reached second place with 39 votes, but amazingly enough 113 members of the audience thought that "Opus 58" was actually the strad! The "Opus 58" was made from wood that had been treated with fungus for the longest time, nine months.

Skepticism before the blind test

Judging the tone quality of a musical instrument in a blind test is, of course, an extremely subjective matter, since it is a question of pleasing the human senses. Empa scientist Schwarze is fully aware of this, and as he says, "There is no unambiguous scientific way of measuring tone quality." He was therefore, understandably, rather nervous before the test.

Since the beginning of the 19th century violins made by Stradivarius have been compared to instruments made by others in so called blind tests, the most serious of all probably being that organized by the BBC in 1974. In that test the world famous violinists Isaac Stern and Pinchas Zukerman together with the English violin dealer Charles Beare were challenged to identify blind the "Chaconne" stradivarius made in 1725, a "Guarneri del Gesu" of 1739, a "Vuillaume" of 1846 and a modern instrument made by the English master violin maker Roland Praill.

The result was rather sobering---none of the experts was able to correctly identify more than two of the four instruments, and in fact two of the jurors thought that the modern instrument was actually the "Chaconne" stradivarius.

A RASH SUGGESTION

by Marshall Deutsch

Boston Mycological Club Bulletin via MushRumors, Oregon Myco. Soc., July/August 2009

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This article by Marshall Deutsch appeared a number of years ago in the *Boston Mycological Club Newsletter*. The medicinal uses for mushrooms are typically investigated in long-term studies. If you are unlucky enough to get poison ivy or poison oak and lucky enough to find boletes that turn blue when bruised (e.g., *B. zelleri*) at the same time, here is something you can try. Thank you to Dick Bishop for sending this article to us.

One of the perils in hunting mushrooms is the possibility of developing a rash from poison ivy. Collectors of wildflowers have been known to treat this rash with the juice of the jewelweed. We mushroom hunters have available our own remedy for this condition.

The active principle of poison ivy, which is called urushiol, is also found in poison oak, poison sumac, and the Japanese lacquer tree. In fact, it gets its name from "urushi," the Japanese word for lacquer. An enzyme called laccase, or diphenol oxidase, extracted from the familiar shelf mushroom named *Polyporus versicolor* alias *Coriolus versicolor* or "turkey tails" has been used to harden the lacquer, which it does by oxidizing the urushiol to another compound (a quinone), which spontaneously polymerizes. This process renders the urushiol innocuous.

This is only part of what I learned when, a few years ago, attacks of "Rhus dermatitis" (poison-ivy rashes) sent my wife to a physician and me to the medical library. The most interesting thing I found in the library was a reference to U.S. Patent 4,259,318 which

described an invention of Nanda V DuM and Donald L. Hendrix, then of the University of Texas. Dr. Hendrix is now in Phoenix, Arizona; I couldn't trace his co-inventor. Their invention was a cream to be applied to the skin for the relief of poison ivy, and its active ingredient was laccase,

The next morning, as I was driving to work, I passed a large flush of the bay bolete, *Boletus badius*. I stopped to pick a number of them, with only gastronomy in mind, but as I continued on to work, I was struck by a brilliant idea. A poison ivy lesion on my wrist was itching badly, so I tore a piece of the cap off one of the mushrooms and rubbed it on the lesion. It was rather messy, but in a few minutes, the itching stopped, and it never returned.

What I had done was more of a random experiment than the testing of a scientific hypothesis; about all that *P. versicolor* and *B. badius* appear to have in common are pores with spores. Using hindsight, however, I can supply a rationale for what I did. The patent refers to previous researchers who observed that tyrosinase, the enzyme responsible for the darkening of cut potatoes and apples, also detoxifies urushiol. *Boletus badius* darkens upon being bruised, but it darkens to a blue color, as do many boletes, instead of the brown-black color of cut potatoes. Presumably it contains an enzyme which is responsible both for the formation of the blue color and the relief of Rhus dermatitis. Also, presumably it contains more, or a more active form, of the enzyme than is found in potatoes or apples.

My guess is that mushrooms that discolor on bruising will in general relieve poison-ivy rashes if rubbed on the rashes. A few subsequent experiences with unidentified boletes have done nothing to make me modify this guess.

WHEAT DUMPING CAUSED BY MISPRINT

CBC News, September 18, 2009

Agricultural officials on Prince Edward Island are trying to determine how many tons of wheat were dumped in the mistaken belief it was not fit for human consumption.

For more than 20 years, the Canadian Food Inspection Agency has set the acceptable level of the toxin caused by *Fusarium* blight at two parts per million. This year, however, a letter from Dover Mills to P.E. 1. Grain Elevators said the acceptable level was one part per million.

"It is simply a miscommunication," said Wes Sheridan, the acting agriculture minister.

Mary Van DenBroek-Grant, who owns Cardigan Feed Services, said although she was relieved to hear the standards had not changed, the situation was highly stressful for farmers. "There will be a real blame game happening here as there rightly should be," she said. "Somebody has to be held accountable for these kinds of losses. And it shouldn't be the grower in the end again."

Sheridan said agriculture officials will begin next week to try to determine how much

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good wheat has been dumped. Sheridan did not discuss the possibility of compensation for farmers.

Farmers who have dumped their wheat will be partially covered by crop insurance, providing them with about half of what the crop would be worth in the marketplace.

These three articles reprinted from the Oct., 2009 Spore Prints, the Bulletin of the Puget Sound Mycological Society.

NEW GLOWING MUSHROOM SPECIES NAMED AFTER MOZART'S REQUIEM

By Elaine Bible

San Francisco State News,
October 7, 2009

SF State Professor of Biology Dennis Desjardin has discovered seven new glow-in-the-dark mushroom species, increasing the number of known luminescent fungi species from 64 to 71. He has named two of the new species after movements in Mozart's *Requiem*--*Mycena luxaeterna* (eternal light) and *Mycena luxperpetua* (perpetual light)-names which reflect that the mushrooms glow 24 hours a day,

Desjardin and colleagues discovered the fungi in Belize, Brazil, the Dominican Republic, Jamaica, Japan, Malaysia, and Puerto Rico. The discoveries include four species new to science and three new reports of luminescence in known

species. Three-quarters of glowing mushrooms, including the species described in the study, belong to the *Mycena* genus, a group of mushrooms that feed off and decompose organic matter as a source of nutrients to sustain their growth.

These latest findings shed light on the evolution of luminescence, adding to the number of known lineages in the fungi family tree where luminescence has been reported,

"What interests us is that within *Mycena*, the luminescent species come from 16 different lineages, which suggests that luminescence evolved at a single point and some species later lost the ability to glow," Desjardin said. He believes some fungi glow to attract nocturnal animals that aid in the dispersal of the mushroom's spores, which are similar to seeds and are capable of growing into new organisms.

To date, Desjardin has discovered more than 200 new fungi species, and together with these latest findings, has discovered nearly a quarter of all known luminescent fungi. "It's pretty unusual to find this many luminescent species, typically only two to five percent of the species we collect in the field glow," Desjardin said. "I'm certain there are more out there."

Reprinted from the Nov, 2009 issue of Spore Prints, the Journal of the Puget Sound Mycological Society.

Porcini-Rubbed Veal Chops with Herbed Mascarpone

Recipe from Weber's Way to Grill™ by Jamie Purviance
Forwarded by Jerry Pepera

Serves: 4

Prep time: 15 minutes

Way to grill: direct medium heat (350° to 450°F)

Grilling time: about 6 minutes

Special equipment: spice mill
Mascarpone

1/3 cup mascarpone cheese

1 teaspoon minced fresh sage

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/4 cup dried porcini mushrooms

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

4 veal rib chops, each about 8 ounces and 1 inch thick

Extra-virgin olive oil

1. In a small bowl mix the mascarpone ingredients. Cover and let stand at room temperature for 1 hour.

2. Using a spice mill, grind the mushrooms into a powder (this should yield 2 tablespoons). Put the powder into a small bowl and mix with the salt and pepper. Pour some oil onto a sheet pan and then sprinkle the seasoning over the oil. Dredge the chops through the oil mixture to coat them evenly. Cover and let stand at room temperature for 20 to 30 minutes before grilling. Prepare the grill for direct cooking over medium heat.

3. Brush the cooking grates clean. Grill the chops over direct medium heat, with the lid closed as much as possible, until cooked to your desired doneness, about 6 minutes for medium rare, turning once. Remove from the grill and let rest for 3 to 5 minutes. Serve the chops hot with the herbed mascarpone.

Articles for the next newsletter

Deadline –January 18

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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.

This space will be filled after our Feb. Board meeting to list the 2010 forays, etc. Meantime pore over your mushroom manuals, try out recipes, and dream about next year. Also, here's Dick Grimm's advice about what you might still be able to find in the woods during winter:

Pleurotus species and *Flammulina velutipes* (velvet foot or Christmas mushroom)

are about the only edible mushrooms one might find



during warm spells in the winter time. I have heard from many different sources that if one collects frozen edible, the best practice is to put them in the freezer immediately keeping them in a frozen state until time to sauté's them. Put them in hot butter or olive oil in this same frozen condition until they are well cooked I have a friend who grows both oysters and shitake and this is the method he uses. Seems one had better get a lid on the skillet because I can see an argument between the butter (oil) and frozen water and splattering grease all over the place. But... this is what I hear regarding frozen mushrooms... any kind....

Ohio & Regional

National & More

January 16-18, 2010- Martin Luther King Weekend SOMA Wild Mushroom Camp

This year's theme is Trees and Mushrooms. Nestled in acres of oak, madrone, tan oak, redwood and Douglas fir near Occidental CA. Mushroom forays, gourmet mushroom cuisine, classes and workshops on: mushroom identification, cooking, dyeing, paper-making, medicine making, and more.

Featured speakers are Tom Bruns on Saturday evening and Tom Volk on Sunday night.

See their website <http://www.somamushrooms.org> for details and registration forms



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

2009 Ohio Mushroom Society Volunteers

Chairman

Walt Sturgeon
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