



Ohio Mushroom Society

# The Mushroom Log

## Species List from Dawes and Flint Ridge Summer Foray

By Walt Sturgeon and  
Dave Miller

Cont'd from the last Log.

**3:30 pm Sat. Aug. 16, 2008**

After the hardy souls returned from their hot afternoon forays, Jerry Pepera led us all in a table walk. The picture shows him in action with all members paying rapt attention except for our newest member, Daphne Vasconcelos' and Bill's Mielke's daughter, Amanda, whose 7 month old attention span, doesn't include long discourses on mushrooms. The other (slightly older) OMS members are (l. to r.) Daphne, Pauline & Pete Munk, Christine Huang, and Finley Lahmers.



After cleaning up, we retired for dinner at Papa Boo's, on the shores of Buckeye Lake.

The next Sunday morning, Pete and Pauline Munk, Walt Sturgeon, Sharon Greenberg, Dick Doyle, and I showed up to organize and make up the species lists. Dick and Walt stayed into the afternoon when Walt gave a beginners talk about mushrooms to 14 attendees, probably half of whom were Dawes interns. Following this Walt gave a table walk of the collected specimens. Then Walt, Dick Doyle, and Lori Totman cleaned up the tables. The fungi ended up on Lori's compost pile, a noble end indeed!

### Dawes Species List

- Abortiporus biennis
- Agaricus placomyces
- Agrocybe acericola
- Albatellus cristatus
- Amanita farinosa
- Amanita flavorubescens
- Amanita muscaria var. guessowii
- Amanita rubescens
- Amanita vaginata complex
- Amanita volvata
- Boletus bicolor
- Boletus chrysenteron

- Boletus pulverulentus
- Boletus subvelutipes
- Boletus vermiculosoides
- Cantharellus appalachiensis
- Cantharellus lateritius
- Cantharellus minor
- Ceratiomyxa fruticulosa (Myxomycete)
- Clavicornia pyxidata
- Conocybe lactea
- Coprinus micaceus
- Coprinus variegatus
- Crucibulum laeve
- Cyathus striatus
- Gyroporus castaneus
- Daldinia concentrica
- Ductifera pululuahuana
- Fuligo septica (Myxomycete)
- Ganoderma applanatum
- Gerronema chysophylla
- Gymnopilus luteus
- Gymnopus dryophila
- Gymnosporangium clavipes
- Gyrodon merulioides
- Hapalopilus rutilans
- Hygrocybe miniata
- Hypomyces chrysospermus
- Hypoxylon fragiforme
- Lactarius hygrophoroides
- Lepiota acutesquamosa
- Lepiota caerulescens\*\*
- Lepiota cristata
- Lycoperdon perlatum
- Lyophyllum sp.
- Marasmius delectans
- Marasmius rotula
- Megacollybia platyphylla
- Metatrachia versparium (Myxomycete)
- Mycena leaiana
- Mycena sullivantii
- Omphalotus illudens
- Phaeolus schweinitzii

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Pholiota granulosa  
Phylloporus leucomycelinus  
Phellinus gilvus  
Pleurotus dryinus  
Pleurotus ostreatus  
Pluteus granularis  
Pluteus longistriatus  
Pluteus pellitus  
Pluteus petasatus  
Polyporus badius  
Polyporus craterellus  
Polyporus elegans  
Psathyrella delineata  
Psathyrella velutina  
Rhodocollybia maculata  
Rickenella fibula  
Russula amoenolens  
Russula crustosa  
Russula mariae  
Russula spp. 2  
Sarcoscypha occidentalis  
Schizophyllum commune  
Scleroderma areolatum  
Scutellinia scutellata  
Stemonitus splendens  
(Myxomycete)  
Stereum ostrea  
Strobilomyces floccopus  
Trametes elegans  
Tremellodendron pallidum  
Tubifera ferruginosa  
(Myxomycete)  
Tylopilus indecicus  
Tylopilus rubrobrunneus  
Xanthoconium separans  
Xerula furfuracea (gold variety)  
Xerula megalospora  
Xylaria polymorpha  
Xylobolus frustulatus

\*\*Walt noted that this *Lepiota* species is seldom reported. Perhaps that makes it rare. Walt has only 2 records of it, both from Columbiana Co. This Dawes specimen is the only other Ohio collection of which he is aware. It is described in [How To Know The Gilled Mushrooms](#), by Smith and Weber.



In case you didn't see this in the last Log, I am showing it again along with its "real" name, *Gymnosporangium clavipes*, known commonly as the Cedar-Quince rust. It commonly infects many members of the rose family, one of the largest families of flowering plants and to which both quince and crabapple, *Crataegus*, (the tree it is parasitizing here) belong. If you would like to read more about this and other closely related rusts, Art Trese recommends this OSU website: <http://ohioline.osu.edu/hyg-fact/3000/3500.html>

### Flint Ridge Species List

#### Boletes

*Boletus fraternus*  
*B. griseus*  
*B. tenax*  
*Gyroporus castaneus*  
*Leccinum allbellum*  
*L. nigrescens*  
*L. rugosiceps*  
*Strobilomyces floccopus*  
*Tylopilus* sp.

#### Agarics

*Agaricus placomyces*  
*Amanita bisporigera*  
*A. cecelia*  
*A. flavoconia*  
*A. parvicoluata*  
*A. rubescens* CF  
*Armillaria mellea*  
*Cortinarius* sp.  
*Gymnopus dryophila*  
*Laccaria laccata*  
*Lactarius chrysoreus*

*L. glaucescens*  
*L. hygrophoroides*  
*L. subvellereus*  
*Marasmius delectanus*  
*Marasmiellus opacus*  
*Megacollybia platyphylla*  
*Mycena leiana*  
*Psathyrella candoleana*  
*Russula compacta*  
*R. crustosa*  
*R. sp.*  
*Xerula furfuracea*

#### Polypores

*Albatrellus cristatus*  
*Coltrichia cinnamomeus*  
*Ionotus dryadeus*  
*Phellinus gilvus*  
*Polyporus badius*  
*Schizophyllum commune*  
*Scleroderma areolatum*  
*Stereum ostrea*  
*Trametes elegans*  
*T. versicolor*  
*Trichaptum bifforme*  
*Xylobolus frustulatus*

#### Other Basidios

*Cantharellus lateritus*  
*C. minor*  
*Dacromyces palmatus*  
*Puccinia podophylli*=Mayapple Rust  
*Scleroderma areolatum*  
*Tremellodendron pallidum*

#### Ascomycetes

*Bulgaria rufa*  
*Daldinia concentrica*  
*Guignardia* sp. on maple  
*Hypoxyton fragiforme*  
*Scutellinia pennsylvaticus*  
*S. scutellata*

### Saddled With Dioxin, Town Considers An Odd Ally: The Mushroom

By Annie Corral

New York Times, April 27, 2008

FORT BRAGG, Calif. - On a warm April evening, 90 people

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crowded into the cafeteria of Redwood Elementary School here to meet with representatives of the State Department of Toxic Substances Control. The substance at issue was dioxin, a pollutant that infests the site of a former lumber mill in this town 130 miles north of San Francisco. And the method of cleanup being proposed was a novel one: mushrooms.

Mushrooms have been used in the cleaning up of oil spills, a process called bioremediation, but they have not been used to treat dioxin. "I am going to make a heretical suggestion," said Debra Scott, who works at a health food collective and has lived in the area for more than two decades, to whoops and cheers. "We could be the pilot study."

Fort Bragg is in Mendocino County, a stretch of coast known for its grand seascapes, organic wineries and trailblazing politics: the county was the first in the nation to legalize medical marijuana and to ban genetically modified crops and animals.

Fort Bragg, population 7,000, never fit in here. Home to the country's second-largest redwood mill for over a century, it was a working man's town where the only wine tasting was at a row of smoky taverns. But change has come since the mill closed in 2002. The town already has a Fair Trade coffee company and a raw food cooking school. The City Council is considering a ban on plastic grocery bags. And with the push for mushrooms, the town seems to have officially exchanged its grit for green.

The mill, owned by Georgia-Pacific, took up 420 acres, a space roughly half the size of Central Park, between downtown Fort Bragg and the Pacific Ocean. Among several toxic hot spots discovered here were five plots of soil with high levels of dioxin that Georgia-Pacific says were ash piles from 2001-2002, when the mill burned wood from Bay Area landfills to create power and sell it to Pacific Gas & Electric.

Debate remains about how toxic dioxin is to humans, but the Department of Toxic Substances Control says there is no safe level of exposure.

Kimi Klein, a human health toxicologist with the department, said that although the dioxin on the mill site was not the most toxic dioxin out there, there was "very good evidence" that chronic exposure to dioxin caused cancer and "it is our policy to say if any chemical causes cancer there is no safe level."

Fort Bragg must clean the dioxin-contaminated coastline this year or risk losing a \$4.2 million grant from the California Coastal Conservancy for a coastal trail. Its options: haul the soil in a thousand truckloads to a landfill about 200 miles away, or bury it on site in a plastic-lined, 1.3-acre landfill.

Alarmed by the ultimatum, residents called in Paul E. Stamets, author of *Mycelium Running: How Mushrooms Can Help Save the World*.

Typically, contaminated soil is hauled off, buried, or burned. Using the mushroom method, Mr. Stamets said, it is put in plots, strewn with straw, and left

alone with mushroom spawn. The spawn release a fine, threadlike web called mycelium that secretes enzymes "like little Pac-Mans that break down molecular bonds," Mr. Stamets said. And presto: toxins fall apart.

In January, Mr. Stamets came down from Fungi Perfecti, his mushroom farm in Olympia, Washington. He walked the three-mile coastline at the site, winding around rocky coves on wind-swept bluffs where grass has grown over an airstrip but barely conceals the ash piles. It was "one of the most beautiful places in the world, hands down," he said.

Quick to caution against easy remedies—"I am not a panacea for all their problems"—he said he had hope for cleaning up dioxin and other hazardous substances on the site. "The less recalcitrant toxins could be broken down within 10 years."

At least two dioxin-degrading species of mushroom indigenous to the Northern California coast could work, he said: the turkey tail and oyster mushrooms. Turkey tails (*Trametes versicolor*) have ruffled edges and are made into medicinal tea. Oyster mushrooms (*Pleurotus ostreatus*) have domed tops and are frequently found in Asian food.

Local mushroom enthusiasts envision the site as a global center for the study of bioremediation that could even export fungi to other polluted communities. "Eventually, it could be covered in mushrooms," said Antonio Wuttke, who lives in neighboring Mendocino and describes his occupation as environmental landscape

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designer, over a cup of organic Sumatra at the Headlands Coffeehouse.

The proposal is not without critics, however.

"There still needs to be further testing on whether it works on dioxin," said Edgardo R. Gillera, a hazardous substances scientist for the State Department of Toxic Substances Control. "There has only been a handful of tests, in labs and field studies on a much smaller scale. I need to see more studies on a larger scale to consider it a viable option."

On April 14, at a packed City Council meeting, an environmental consultant hired by the city voiced skepticism, citing a study finding that mushrooms reduced dioxins by only 50 percent. Jonathan Shepard, a soccer coach, stood up and asked: "Why 'only'? I think we should rephrase that. I think we should give thanks and praise to a merciful God that provided a mushroom that eats the worst possible toxin that man can create."

Jim Tarbell, an author and something of a sociologist of the Mendocino Coast, said the enthusiasm for bioremediation showed a change in the culture at large. "We are trying to move from the extraction economy to the restoration economy," Mr. Tarbell said. "I think that's a choice that a broad cross-section of the country is going to have to look at."

At the April 14 meeting, Georgia-Pacific promised to finance a pilot project. Roger J. Hilarides, who manages cleanups for the company, offered the city at least one 10-

cubic-yard bin of dioxin-laced soil and a 5-year lease on the site's greenhouse and drying sheds for mushroom testing. And the City Council said it would approve the landfill but only if it came with bioremediation experiments.

So, sometime later this year, Mr. Stamets is scheduled to begin testing a dump truck's load of dioxin-laced dirt in Fort Bragg.

"One bin. Ten cubic yards. That's a beginning," said Dave Turner, a Council member. "I have hope-I wouldn't bet my house on it-but I have a hope we can bioremediate this."

Reprinted from the June, 2008 issue of Spore Prints, the Bulletin of the Puget Sound Mycological Society.

### Secrets of Cooperation Between Trees and Fungi Revealed

Gent, Belgium - Trees and fungi have constructed a close relationship with the passing of the ages. Fungi like to grow between the roots of trees and the arrangement is beneficial to both partners. Their delicate balance is now being revealed for the very first time. VIB researchers at Ghent University in collaboration with an international team have succeeded in unraveling the genetic code of the *Laccaria bicolor* fungus. This new information is crucial to our knowledge. It will lead to a better understanding of how fungi help trees to grow and how together they can be indicators of climate change.

Trees are the lungs of the earth.

They draw CO<sub>2</sub> from the atmosphere and convert it into sugars, which then become a source of energy. In the process they breathe O<sub>2</sub> back into the atmosphere. This "green" production of biomass - trees account for 90% of the planet's land-based biomass - is a major influence on the health of our planet.

Trees grow better and faster when certain specialized micro-organisms occur in their root systems. One such organism is the *Laccaria bicolor* fungus. The symbiotic relationship of the fungus and the tree root systems is advantageous to both. The fungus facilitates the uptake of scarce nutrients such as phosphates and nitrogen and protects the roots against parasites in the soil. In return they are able to draw on the sugars in the roots. 85% of all plants and trees are dependent on symbiotic processes of this kind for their growth.

An international collaborative project was set up to characterize the genome of the soil fungus *Laccaria bicolor*. VIB scientists Pierre Rouze and Yves Van de Peer, working with France's renowned INRA and JGI of the US, have sequenced the DNA of the fungus. They have been able to identify 20,000 genes in the fungal genome. Their analyses immediately resulted in new knowledge, including the discovery of an arsenal of small proteins known as SSPs (small secreted proteins), which are only made at those places where the fungus and the tree root come into contact. The genome study also revealed that the fungus is unable to break down plant cells but does affect the cell walls of pathogens. This could explain

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how these fungi protect their symbiotic partners. Additionally the researchers identified genes which play a role in communicating with all the players in the surroundings of the roots of the host tree during growth.

A better understanding of the genetic secrets of this fungus does not just hold out the prospect of being able to optimize biomass production; research into the delicate balance between fungus and tree may also yield important information that could be used to monitor climate change. Not only has the genome of the *Laccaria bicolor* been fully sequenced, that of the poplar, one of the trees with which it forms a relationship, is also fully known. This will make it possible to find out exactly how tree and fungus cooperate and react to stress factors such as drought or extreme temperatures resulting from climate change. The hope exists that the assembled information will result in concrete applications in which trees and fungi can be deployed to the benefit of both people and the environment. 6 March 2008. [checkbiotech.org](http://checkbiotech.org).

From the March, 2008 issue of The Spore Print, The Journal of the Los Angeles Mycological Society.

### The Scientist and the Lichen

The scientist is curious about the world and how it works so he throws some lichen in the oven and cranks the temperature up to 434 degrees Fahrenheit. The lichen chuckles at him through the glass door. "You call that hot?"

The scientist walks away. "Let's see how you feel in seven hours," he says, rubbing his hands together in detached scientific glee. When he comes back, he opens the door, expecting to find nothing more than a humbled pile of blackened charcoal, but instead finds the lichen smiling.

"What's the hurry?" the lichen ask, "it was just starting to feel nice in here."

Undeterred, the scientist treks to the Arctic North in the dead of winter. The temperature is less than 100 degrees below zero before the wind chill is factored in and the scientist finds some lichen sitting out on a rock. He takes out a magnifying glass and trains an eyeball on them. The lichen, covered with nothing but frost, feel a bit embarrassed so they grope for a conversation starter.

"Pleasant weather we've been having this year, haven't we?"

The scientist is miffed. He journeys away from there, makes his way to a mountain pass bordered by huge boulders. He finds the deepest, darkest crack in a rock imaginable, a place where he's sure no life could exist. "It's impossible," he says to himself as he lowers his sample collecting instrument into the crevice. "There's no plant that can photosynthesize in there. There's no animal which can find food! Life simply cannot exist down there!"

He lowers the instrument, scrapes the side of the rock, and slowly raises it to the surface.

"Do we come and scrape you off the side of your house just

because we feel like studying *you*?" the lichen asks from the end of the scientist's instrument.

The scientist's jaw drops.

"It's chutzpa," says the lichen, "just plain chutzpa."

"You live forever and you're as tough as nails," the scientist says. "What's your secret?"

This particular sample has been around for 3000 years or so. It's seen countless generations born, pursue vanity, and melt back into the dust. It's seen empires rise out of obscurity, conquer enemies, and crumble into oblivion. It simply doesn't have patience for this youngster, about halfway through his 80 or so years, and his intrusive questions.

"I'm afraid you're just going to have to figure that one out for yourself," the lichen says.

"Okay," the scientist responds, "So that's how you wanna play, eh?"

He squishes the sample between two plates of glass and slides it under a microscope. "Hmnnnnnnnn," he says, examining the lichen's insides, and then "Aha! You're not a lichen at all! You're just algae and fungi living together!"

At this last insult, the lichens feel compelled to state their position in no uncertain terms.

"Pardon us, but we most certainly are lichen. We may indeed be composed of algae and fungi, but we don't associate ourselves as such. If you are looking for those two individual organisms, you might search for them elsewhere. They cannot survive the harsh

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conditions, nor do they live nearly as long as us, and to tell the truth, we are quite offended at your insensitivity."

"What possible advantage could there be to algae and fungi living together?" he asks the lichen, stroking his chin.

But the lichens are fed up and won't even dignify a response. So the scientist begins to poke and prod and pinch the lichen to find his answers. He subjects it to all sorts of uncouth experiments until he decides that the fungi provide a nice safe home for the algae. They protect it from too much sunlight, absorb water for its use, and give it minerals and nutrients. The algae, for their part, provide the food for themselves and their fungal companions: they photosynthesize, turning sunlight, water, and carbon dioxide found in the air into sugar.

"It's brilliant!" he says, self-satisfied. They help each other. They add the strength of togetherness where the individuals couldn't hope to survive alone. "You scratch my back and I'll scratch yours," he says to himself smiling. Then he coins the term "mutualism" to make the thing sound biological, packs up his stuff and goes home.  
21 February 2008.  
Aish.com.

From March, 2008 The Spore Print, The Journal of the Los Angeles Mycological Society.

### The Name Game

Mostly by Walt Sturgeon and a bit by Dave Miller

Two part Latin or Greek names, called binomials by scientists, are given to all organisms including mushrooms. The first half is the genus name, such as *Amanita*, which corresponds to a person's last name. For example Jones. All the closely related kin are species such as *muscaria* which would correspond to a member of the Jones family, Tom, for example. The concept of a Latin name is so that all the people of the world can understand what organism is being referenced. The idea is that a standardized name is constant and stays the same and does not differ from ethnic group to ethnic group or state to state. Thus, the highly prized *Boletus edulis*, may be called the King in the US, Steinpilz in Germany, cep in France, or Porcini in Italy, (David Arora quips in his Mushrooms Demystified that there are more names for this mushroom than there are languages!) but all agree to its Latin binomial. That name should never change.

Anyone who's been collecting for a few years is aware that even these binomials are not immutable. So why are there so many changes? One reason is that the same organism may have been described as a newly recognized species more than once. It is the first description and name that has priority and should be used. But it may be that the second or third had become accepted and used for many years until someone proves that all 3 names are of the same species and the originally used first name takes precedence. *Galerina autumnalis* which is deadly poisonous and in most books is now thought by many to be the same as *Galerina*

*marginata* with the latter name taking precedence. Another reason for name changes is that modern science has determined that a mushroom does not belong in the genus in which it was originally placed. Over the years this may lead to a mushroom having several names as the science gets more precise. For example, *Collybia platyphylla* became *Tricholomopsis platyphylla* which became *Megacollybia platyphylla*.

A name can not be used more than once. The American Caesar's mushroom, *Amanita jacksonii* was previously named *Amanita umbonata* which could not be used because a mushroom now called *Squamanita umbonata* was previously called *Amanita umbonata*.

Another name changer in the system results because each genus has a type species. The type species is the original or first specimen of mushroom which was given the particular genus name, in this case *Collybia tuberosa*. After that new genus name was given, other mycologists placed other additional species of mushrooms in the same genus, believing they were closely related to the first named species of *Collybia*. But later on, other mycologists determined that these other subsequently named *Collybias* are NOT closely related to the original type specimen.

There are only two other species truly belonging in the genus, *Collybia*, namely, *Collybia cirrhata*, and *Collybia cookei*. All three are parasitic on other mushrooms. All of the other former members of the

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genus *Collybia* have been placed elsewhere in genera like *Gymnopus* and *Rhodocollybia*.

Standardized common names for commonly recognized species would be a good idea. NAMA tried unsuccessfully to do this but they tried to name many uncommonly recognized species. The fact that common names are not standardized can cause confusion. Morel, sponge mushroom, merkel, molly moocher, orchard mushroom, snakehead, pinecone mushroom are all names for morels which is a standardized common name of sorts for mushrooms in the genus *Morchella*. Then we have the beefsteak mushroom which is edible and the beefsteak morel which some people eat and which has fatally poisoned others. Beware if you are invited to a beefsteak mushroom dinner!

### Finnish Mushrooms are Still Radioactive

By Helsigin Sanomat

International Edition, 8/11/08

The wild mushrooms tested in various parts of Finland still exhibit elevated levels of the radioactive caesium-137 that originates from the Chernobyl accident in 1986, while the caesium content of berries and animals has already become almost zero.

In addition to mushrooms, some hares and the predatory fish in small lakes still contain radioactive caesium.

"In the areas with the largest fallout, the level of radioactive caesium can be considerable.

However, mushrooms can be eaten in moderation, even when the contents are high, exceeding the highest permissible level recommended for commercial mushrooms," said researcher Eila Kostianen from the Nuclear Safety Authority.

The easiest way to reduce the caesium content is to pre-process the mushrooms with water.

"Caesium is water-soluble and can be disposed of with water. The most important thing is to soak or boil the fresh, dried, or salted mushrooms in abundant water and to throw away the water after the process."

The drying of mushrooms alone does not reduce the level of radioactive caesium.

*Reprinted from the Sept., 2008 issue of Spore Prints, the Bulletin of the Puget Sound Mycological Society.*

### Dick Grimm Banquet

Come join us **Saturday, Nov. 15, 2008** for the 12<sup>th</sup> annual Dick Grimm Banquet to be held on the shores of beautiful Buckeye Lake at the Buckeye Lake Yacht Club. BLYC is the oldest inland yacht club in the country and celebrated its centennial two years ago.

Time: 4:30 – 5:30 PM  
Cash bar in the Gob's Mess.  
5:30 – 6:30 Our own Walt Sturgeon will offer a talk/slide show in the Commodore's Lounge, followed by dinner, seating in the Fireplace Room.

**Location:** Coming from east or west on I-70, get off at Rt. 79 and go south toward Buckeye Lake. The road bends to the right before going into the lake. Bear right at the stop sign, (don't stop) and look for the BLYC parking lot on the left after a National City bank and a Catholic Church. (Don't stop at the fenced-in boat storage yard that has a BLYC sign on it) The parking lot entrance has two stone pillars with the BLYC emblem on them and red and green lights. Park in the paved lot and walk up the ramp to the walkway and turn right. The club is through an iron gate onto Watkins Island. Look for the OMS sign on the gate.

We will order directly from the menu. Checks will include the cost of what you order plus a 15% gratuity plus a charge for the use of the facilities.

**We need an accurate head count by Nov 12<sup>th</sup>! See the registration form on Page 9 below.**

### Fall Foray Update

**Dinner on Saturday October 11 will be at 6:30 at the East Liverpool Motor Lodge. Walt has made a reservation for us at that time.**

#### Articles for the next newsletter

**Deadline –Nov. 26**

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

## Calendar of Events

### OMS Events

Email Jerry at [jsp@pepera.net](mailto: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:

**An open invitation** to anyone who wants to mushroom hunt in Fredericktown. Call Dick Grimm (740) 694-0782, and if he's available and there are mushrooms in the woods, he will go.



**Oct. 5 (Sun.) Mini-Foray**—Grove's Woods, Trumbull Co., Pete & Pauline Munk. (440) 236-9222. East on OH State Rte. 87. Girdle Rd is first left after crossing the Trumbull Co. line. Go north (left) for 2-3 mi. to just opposite 9859 Girdle Rd. The woods are directly across from it. See p. 42 of the Ohio Atlas & Gazetteer.

**Oct. 11-12 Fall Foray**, Little Beaver Creek Nature Center at Beaver Creek State Park, near Calcutta

OH. Details in July/Aug. Log.

**Update: On Saturday, October 11, at 6:30 pm. Reservations have been made for dinner at the E. Liverpool Motor Lodge.**

**Sat. Nov. 15<sup>th</sup>.** Annual Dick Grimm Banquet. Buckeye Lake Yacht Club. Details tba.

### Ohio & Regional

Wait'll next year!

### National & More

**Jan. 17. 12<sup>th</sup> Annual SOMA Wild Mushroom Camp at Sebastopol, CA. Contact person is Dorothy Beebee. Email her at <[dbeebee@sonic.net](mailto:dbeebee@sonic.net)> to find more information or consult their website at <http://www.somamushrooms.org>**

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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: \$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 our group? \_\_\_\_\_

SIGNATURE \_\_\_\_\_

May OMS provide your name to other mushroom related businesses? Yes \_\_\_ No \_\_\_

Return form and money to: Ohio Mushroom Society, c/o Jerry Pepera, P. O. Box 1075, Chardon, OH 44024

Reminders: Please send your E-mail and mailing address changes to Jerry Pepera at the above address.

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**12<sup>th</sup> Annual Dick Grimm Banquet  
November 15, 2008  
Buckeye Lake Yacht Club**

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

TELEPHONE \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

Number of reservations: \_\_\_\_\_

Return form by mail or email by Nov. 12<sup>th</sup> to OMS c/o Dick Doyle, 14 Sunset Hill, Granville, OH 43023-1162 or  
[doyle@denison.edu](mailto:doyle@denison.edu)

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Payment can be made at the Yacht Club using cash or credit card.

# 2008 Ohio Mushroom Society Volunteers

### *Chairman*

Walt Sturgeon  
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