



Ohio Mushroom Society

The Mushroom Log

Dick Grimm Banquet

Come join us **Nov. 14, 2009** for the 13th 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 three years ago.

Directions and other details are posted on the Calendar, page 8.

We need an accurate head count by Nov 11th! See the registration form on Page 9 below.

Report on the Summer Foray at Hiram

By Dave Miller & Pauline Munk

Some 15 of us found our way to Garrettsville at the Main St. Grill & Brewing Co. from 6:30 on, including 5 Board members. Most of us camped out at the field station, a brave choice given the predictions for storms, (which never materialized, just a brief rain during the Sat. am Forays.) Jerry and Cathy Pepera and friends, and Marie

and I stayed at the Hiram Inn at the bargain rates which Matt Sorrick had arranged for OMS members.

The next morning found about 31 of us (all OMS members) including 8 Board members and volunteers, Walt, Jerry, Pete & Pauline, Andrea Moore, Sharon Greenberg, Debra Shankland, and me gathering at the Observation Bldg. for the hospitality of a generous helping of coffee, lots of sweets and fruit salad. Between munches we registered and signed up for that night's dinner.. Pauline announced the agenda for the day and we all set off on forays, most staying on-site and one group going to Eagle Creek Wildlife Preserve. Groups trailed back in from 11:45 on with an impressive array of fungi (see species list below). This despite the relatively recent onset of worthwhile rains to which most fungi had only begun to respond by fruiting. We began ID'ing and putting them on paper plates under the large tent. The wind forced us to ferry the known fungi into the Observation Bldg as soon as a trayful accumulated, and still some were blown off the tables.

Lunch included an array of delicious salads, sandwich fixings, pie, cookies, etc. The afternoon's agenda was

scrapped to avoid the promised (but never delivered) late pm thunderstorms. So most of us went out for another foray, returning by 2:30 pm.

Walt Sturgeon gave a talk on Boletes of the Appalachians. He had a 2 page handout, putting them into ten groups, depending on spore color, and field characteristics, plus some odds and ends and proceeded to show some beautiful slides illustrating them. He also listed the "rules" for avoiding the poisonous ones. Walt also emphasized that there is good hunting for boletes in lawns beneath oak trees, something I've had pretty good luck with in little old Oberlin.

At about 4 pm Dr. Matt Hils, Biology Prof at Hiram College, gave an illustrated talk on Rusts: the Orange Powder of Mycology. Of the some 20,000 Basidiomycetes (to which most of the collected fungi belong) about 7000 or 1/3 are rusts, which gives you a good idea of how widespread they are and how many different plants are parasitized by them. Examples of some of these hosts included, mayapple rust, turf rust, oat rust, rose rust, blackberry rust, goldenrod rust, and, of course, wheat rust, which has been so important a reducer of wheat yields over the years. Scientific names of

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some of these rusts are on the species list, which follows this report.



Pauline Munk presenting Matt Hils with a check to show our (OMS) appreciation for the generous donation of their facilities and time, which helped make our three Hiram forays such a success.

This was followed by the Table Walk led by Walt pointing out some of the more unusual finds of the day.



Walt Sturgeon describing some of the more interesting finds from Hiram.

A group of 17 met for dinner at nearby Cal's Restaurant & Pizza Xpress's party room. No exotic mushroom fare, just hardy food for a fruitful foray.

Sunday am gave us a sunny day. 6 hikers headed to Vernal Pool loop to finish our searches Added at least 7 more species! Then the final clean-up.

This was our 3rd. visit to Hiram's field station and the best one yet. We added 4 new

members, welcome to Jim and Nancy Bain, Matt Hils and Thelma DePalmo.

J. H. Barrows Biological Field Station, Hiram College Summer Foray July 25- 26, 2009 Species List (109)

The following species list is separated into Hiram College field station and Eagle Creek Nature Preserve. Not all specimens were identified. References used are listed below: Bessette, et.al., Mushrooms of Northeastern North America, 1997.

*Roody, Mushrooms of West Virginia and the Central Appalachians, 2003.

+Lincoff, et.al., Audubon Soc. Field Guide to North American Mushrooms, 1989.

#Keller & Braun, Myxomycetes of Ohio etc., Ohio Biological Survey, 1999

Amanita bisporigera
Amanita ceciliae
Amanita farinosa
Amanita flavoconia
Amanita lignophila
Amanita onusta
Amanita vaginata complex
Amanita volvata
Bisporella citrina
Bisporella sulfurina
Boletus auriporus
Boletus chrysenteron
Boletus hortonii
Boletus innixus
Boletus variipes
Cantharellus appalachiensis
Cantharellus lateritius
Cantharellus minor
Calocera cornea
Ceratiomyxa fruticulosa #
Chlorosplenium aeruginascens
Chromelosporium fulvum
Clavaria vermicularis
Clavicornia pyxidata
Clavulina cristata
Clavulinopsis aurantio-
cinnabarina
Clavulinopsis fusiformis

Clavulinopsis laeticolor
Clitocybe sp.
Clitocybe gibba
Coprinus radians
Cortinarius sp.
Cortinarius iodes
Crepidotus applanatus var.
applanatus
Crinipellis zonata
Cyathus striatus
Cyptotrama asprata
Daedalea quercina
Daldinia concentrica
Fuligo septica#
Galiella rufa
Geoglossum sp.
Gerronema chrysophylla
Gymnopus (Collybia) dichrous
Gymnopus (Collybia) subnudus
Gyroporus castaneus
Hygrocybe (Hygrophorus) laeta
Hygrocybe (Hygrophorus)
marginata var.olivacea
Hygrocybe (Hygrophorus)
pratensis
Hygrophorus cantharellus
Hypholoma sublateritium
Hypomyces sp.
Hypoxyylon fragiforme
Hypomyces chrysospermus
Lactarius cinereus var.
fagetorum
Lactarius deceptivus
Lactarius hygrophoroides
Lactarius pyrogalus
Lactarius quietus var. incanus
Laetiporus cincinnatus*
Laetiporus sulphureus
Leotia lubrica
Leptonia serrulata
Lycogalia epidendrum+#
Marasmius rotula
Marasmius siccus
Marasmius strictipes
Marasmius sullivantii+
Megacollybia rodmanii
Meripilus sumstinei
Mollisia cinerea
Mycena haematopus
Mycena leiana
Panellus stipticus
Panaeolus foenicecii
Phlebia sp.
Phylloporus rhodoxanthus
Pleurotus ostreatus
Pluteus admirabilis

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Pluteus cervinus
Polyporus elegans
Polyporus mori
Polyporus radicans
Polyporus squamosus
Psathyrella candolleana
Psathyrella delineata
Psathyrella septentrionalis
Ramaria stricta
Rhizomarasmius (Marasmius)
pyrrhocephalus
Russula compacta
Russula ochroleucoides
Russula variata
Russula vinacea
Russula virescens
Schizophyllum commune
Scleroderma citrinum
Scorias spongiosus
Stereum complicatum
Stereum ostrea
Suillus granulatus
Syzygites magalocarpus on
Lactarius hygrophoroides
Trametes elegans
Trametes versicolor
Trichaptum bifforme
Trichoglossum sp.
Tylophilus atronicotianus
Xerula furfuracea
Xylaria polymorpha
Xylocoremium (Lentinellus)
flabelliforme

Rusts.... Listed separately in honor of our speaker's talk
Blackberry Rust=Phragmidium violaceum
Goldenrod Rust=Coleosporium asterum
Mayapple Rust=Puccinia podophylli
Rose Rust=Phragmidium spp.

Eagle Creek Nature Preserve Species list

Amanita cokeri
Bjerkandera adusta
Boletus paraciticus on
Scleroderma citrinum
Cantharellus cibarius
Cantharellus cinnabarinus
Ciboria peckiana +
Ganoderma applanatum
Ganoderma tsugae

Hapalopilus nidulans
Hypoxylon fragiforme
Lactarius piperatus
Marasmius strictipes
Pleurotus ostreatus complex
Pluteus flavofulgineus
Polyporus elegans
Polyporus sp.
Psathyrella sp.
Ramariopsis kunzii
Retiboletus ornatipes
Russula sp.
Schizophyllum commune
Scutellinia scutellata
Stereum ostrea
Trichaptum bifforme
Tubifera ferruginosa #
Tyromyces chioneus

Mohican State Forest Mini-Foray, Sat. Aug. 15, 2009

By Pauline and Pete Munk

A bright sunny, hot day brought 9 of us together at the fire tower meeting spot. Dick Grimm and Ron Gadrin stayed at this area with many Knox Cty specimens on display. Two smaller groups headed out to see what we might find? Thanks to Findley for providing colorful maps of the area we hiked. No one was lost this time. After 2-21/2 hours we brought back a surprising amount of specimens. Dick had a hefty I.D. job! One participant, Tom Maxwell, brought along a post card he'd received from Dick in the 1980's! He was very happy to finally meet Dick. Just more proof our founding-father's mission of sharing the joy of fungi transcends all time. A number of interested (or nosy) people checked out all our mushroom specimens spread over two tables. Thanks to Erik for helping with the list of mushrooms once we had run out of paper plates and had no more room on our overflowing tables. All in all, we had a

successful foray with some very interested and active attendees.

Species List for Mohican Forest Foray

References used listed below:
Bessette, et.al., Mushrooms of Northeastern North America, 1997.
Bessette, Roody, Bessette, North American Boletes, 2000. Roody, Mushrooms of West Virginia and the Central Appalachians, 2003.
Lincoff, et.al., Audubon Soc. Field Guide to North American Mushrooms, 1989.

RC= Richland county X = species brought from other counties

Boletes

Austroboletus gracilus RC
Boletus bicolor var bicolor X
Boletus chrysenteron RC
Boletus frostii X
Boletus glabellus RC
Boletus hortonii X
Boletus luridellus RC
Boletus ornatipes X
Boletus pallidus RC
Boletus rubropunctus RC
Boletus subtomentosus RC
3 Boletus sp. RC.
Gyrodon meuriloides RC
Gyroporus castaneus RC
Gyroporus cyanescens RC
Phylloporus rhodoxanthus RC
Pulveroboletus ravenelii RC
Strobilomyces floccopus RC
Suillus americanus RC
Suillus granulatus RC
Suillus intermedius RC
Suillus pictus X
Tylophilus felleus RC
Tylophilus ferrugineus RC
Tylophilus indecisus RC
Tylophilus violatinctus RC
Xantheconium separans X

Agarics

Agaricus arvensis X
A. sylvaticus RC
A. bisporigera RC
Amanita farinosa RC

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| | |
|------------------------------|----|
| A. flavaconia | RC |
| A. flavorubescens | X |
| A. gemmata var. junquillea | RC |
| A. livida | RC |
| A. muscaria var. formosa | RC |
| A. pantherina var. velatipes | RC |
| A. rubescens | RC |
| A. virosa | RC |
| Cantharellus cibarius | RC |
| Cantharellus cinnabarinus | RC |
| Cantharellus lateritius | RC |
| Cantharellus minor | RC |
| Clitocybe clavipes | RC |
| Collybia dryophila | RC |
| Cortinarius iodeoides | RC |
| Cortinarius sp. | RC |
| Crepidotus applanatus | RC |
| Gymnopus dryophilus | RC |
| Gymnopus polyphyllus | RC |
| Inocybe sp. | RC |
| Lactarius corrugis | RC |
| Lactarius crysoreus | RC |
| Lactarius oculatus | RC |
| Lepiota rubrotincta | X |
| Macrolepiota rachodes | X |
| Marasmiellus nigripes | RC |
| Marasmius delectans | RC |
| Megacollybia platyphylla | RC |
| Melanoleuca cognata | RC |
| Mycena haematopus | RC |
| Mycena leaianna | RC |
| Omphalotus olearius | RC |
| Xerula radicata | RC |
| Pleurotus ostreatus | RC |
| Pluteus atricapillus | RC |
| P. granularis | X |
| Psathyrella candolleana | RC |
| Russula adusta | RC |
| Russula aeruginea | RC |
| Russula albonigra | X |
| Russula crustosa | RC |
| Russula earlei | RC |
| Russula krombholzii | RC |
| Russula mariae | RC |
| Russula uncialis | RC |
| Russula variata | X |
| Russula virescens | RC |
| Stropharia hardii | X |
| Tricholoma leucophyllum | X |
| Tricholomopsis platyphylla | RC |
| Tricholomopsis rutilans | RC |

Polypores, etc.

| | |
|-----------------------|----|
| Ganoderma applanatum | RC |
| Ganoderma tsugae | RC |
| Laetiporus sulphureus | RC |

| | |
|-----------------------|----|
| Polyporus sp. | RC |
| Polyporus badius | RC |
| Tyromyces chioneus | RC |
| Schizophyllum commune | RC |
| Scleroderma citrinum | RC |
| Xylaria polymorpha | RC |

Don't Fear the Blob

By Laura Christman

Slime molds are not minerals, animals, plants or fungi. It's difficult to get a grip on just what these slippery blobs are.

Some aren't visible without a microscope; others stretch a couple of feet---or more. They come clear or pale, but also can be neon-orange, bright yellow and other flashy hues. They can take on beautiful, intricate forms, like a strange plant from the pages of a science-fiction story. But they also can look like a wad of chewed gum or something the dog urped up.

The most unifying characteristic of slime molds, it seems, is weirdness. "They are weirdo organisms," said Susan Libonati, a botany instructor at Shasta College in Redding, California who has a Ph.D. in mycology. "I think they are great. They are beautiful and fascinating."

Slime molds were long glooped in with fungi. But on closer inspection, scientists realized they were not the same. They were reassigned to the protists. Kingdom Protista includes algae, protozoa and other odd organisms.

"It's sort of a junk drawer," said Steven Stephenson, who has studied slime molds for some 30 years. Things that don't fit neatly into a category end up there.

True slime molds are known as myxomycetes or plasmodial slime molds, Stephenson, author of "Myxomycetes: A Handbook of Slime Molds," said in a phone interview from Fayetteville, Arkansas, where he is a research professor at the University of Arkansas. They are surprisingly common, but easily overlooked, he said.

A slime mold begins life as a spore. "They live in the soil and wood and look like little amoebae," Stephenson said.

The tiny organism grows into a mass of slime, remaining a single cell but having multiple nuclei. In this plasmodial stage, the goo is on the move, searching for food.

"You can get really big slime molds that crawl across your lawn," Libonati said.

They lack speed, however. Stephenson said slime molds move only a few millimeters in an hour.

Despite the "mold" moniker, these mobile organisms are not like mold in the shower or mold on cheese. They aren't dangerous.

"It's an unfortunate name," Stephenson said.

"They don't hurt anything. They eat bacteria," Libonati said.

Slime molds keep bacteria in check. Some also feed on fungi. There are many insects that eat slime molds.

Slime molds transform from their blobbish bacteria eating phase into fruiting bodies, similar to the way fungi give rise to mushrooms.

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"They can transform in just a few hours into some of the most exquisitely beautiful objects you'll ever find in nature," Stephenson said.

The fruiting bodies release spores to begin the life cycle again.

You don't have to travel to some exotic location to witness this weirdness. Slime molds are here among us. Maybe even in your yard. "If you add water to a mulch bed, you'll get slime molds, no matter where you live," Stephenson said.

The Internet is filled with questions from bewildered gardeners about dog vomit slime mold (*Fuligo septica*) on bark mulch.

Reprinted from the July/Aug., 2008 issue of *MushRumors*, the Newsletter of the Oregon Mycological Society.

Ed. Note: here in Ohio the dog vomit slime is mostly seen on wood/bark chips after rains in early-mid-summer. Most slime molds fruit in fall and have very tiny, barely visible fruiting bodies. But because they produce hundreds of these in tight masses and because they are often brightly colored, you can spot them, mostly on dead wood.

WERE THE DINOSAURS DONE IN BY FUNGI?

By Carolyn Y. Johnson, of *The Boston Globe*, via *Fungifama*, South Vancouver Island Mycological Society, April 2006.

After a meteor slammed into the Earth 65 million years ago, "the great dying" began, decimating life in the oceans and killing off the dinosaurs-with mysteriously

little effect on mammals. Conjecture over what did in the reptiles has long fascinated everyone from school children to paleontologists, but a new theory suggests that a less earth-shaking possibility could have played a role.

"The forests went out. The fungi proliferated, and the Earth became a giant compost pile. An enormous number of spores were released," said Dr. Arturo Casadevall, an infectious disease researcher who proposed last month that air thick with fungal spores after the meteor hit could have overwhelmed animals' immune systems, causing sickness and death. If he's right, the large numbers of warmblooded mammals and birds that survived the mass extinction might have had a natural advantage-body temperatures too hot for fungal infections to take hold.

"It's just a beautifully creative suggestion," said Nicholas Money, a mold expert, from Miami University of Ohio and author of *Carpet Monsters and Killer Spores: A Natural History of Toxic Mold*.

Casadevall, of Albert Einstein College of New York, laid out his suggestion in this month's issue of *Fungal Genetics and Biology* when considering a much larger question: "I ask you, why are we so hot?" He has long been troubled by the lives of warm-blooded animals, who must live a virtual food-finding mission because they burn so many calories each day just heating their bodies. Coldblooded animals, on the other hand, need eat only once every few days. Where, he wondered, is the advantage in a life of constant scurrying,

foraging, and saving up food for the winter?

That question coincided with another puzzling trend: fungal infections rarely give mammals more than a mildly irritating case of athlete's foot or a yeast infection but are often deadly to plants, fish, and insects. At a crucial time in natural history, the world's 1.5 million species of molds, yeasts, rusts, and mushrooms also might have been a vehicle for natural selection. In the aftermath of the meteor that carved out the Chicxulub crater on the Yucatan Peninsula, the Earth probably was a cool, shady place. Researchers last year discovered fossil evidence of a post-collision "fungal spike," and in a world dense with potentially pathogenic fungi, warm-blooded animals might have had a unique advantage.

In such a situation, "every warm-blooded generation has a little advantage, and when the dust settles and the sun comes out again the warm-blooded find themselves in a world with a lot more space," Casadevall said. Other evidence shows that the mass die-off didn't occur immediately after the collision, but about 300,000 years afterward-raising the possibility that an intermediary factor, like fungi, could have played a part.

The trouble with the theory, experts said, is that no one is sure whether the dinosaurs were warm or cold blooded. Smaller cold blooded animals like turtles, lizards, snakes, and frogs were able to weather the mass extinction, indicating that size, not body temperature, may have been a deciding factor. And, while there is wide agreement that a massive meteor struck the Earth 65

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million years ago, other theories suggest that increased volcanic activity could have played a role in the extinction.

Stephen McLoughlin, a geologist from Queensland University of Technology in Australia who discovered evidence of the long-ago fungal explosion, said the spores that his group studied, which were preserved in a layer of coal in New Zealand, probably did not harm animals. He stated in an e-mail that he finds Casadevall's idea "intriguing" but "while this may have been the case, it is virtually impossible to test."

Nonetheless, the main idea behind Casadevall's research—that deadly fungi could have helped establish the age of the mammals is timely. Fungal infections are now emerging as an important force in nature again. Fungal diseases also may be contributing to the worldwide decline of the coral reefs and appear to play a poorly understood role in the steady decline of amphibians. A study last year reported that a third of all amphibian species worldwide are facing extinction—and while climate change, pollution, and habitat loss are all thought to play a role, many of the extinct and endangered frog species have been infected with the chytrid fungus *Batrachochytrium dendrobatidis*, which may interfere with their delicate, breathable skin, produce a toxin, or something else. "Like everything in life, it wasn't just one thing" that killed the dinosaurs, Casadevall said. In the case of the amphibians, "you can imagine [the culprit] could be a weakening of their immunity caused by a fungus."

Reprinted from the May, 2006 issue of Spore Prints, the Bulletin of the Puget Sound Mycological Society.

Charles McIlvaine and his Fungi

By Rob Hallock

I purchased a mushroom book a few years ago entitled *One Thousand American Fungi* by Charles McIlvaine, and found quite a pleasant surprise inside the book. Before going further, I should give a brief introduction of McIlvaine. McIlvaine (1840-1909) was from Pennsylvania and fought in the Civil War, where he rose to the rank of captain. After he retired from military service, he moved to West Virginia to write and pursue his mycology interests. In 1900, he published one of the first American mushroom field guides that was accessible and written for the general public, "One Thousand American Fungi." He was into eating mushrooms - all kinds of mushrooms, and is appropriately referred to as the grandfather of American mycophagy. He is referenced in nearly every present day mushroom book, often following the description of a given mushroom with a phrase that cautions against eating it, and then continues with something like "but McIlvaine ate it." David Arora describes him well; "Captain Charles McIlvaine (the plenipotentiary extraordinaire of turn-of-the-century toadstool tests)."

McIlvaine describes stink horns, "*Phallus impudicus* makes itself known wherever it grows. The stench of the full-grown plant is aggravatingly offensive, attracting blow-flies in

quantities, and the carrion beetle *Necrophorus americanus* ... When in the egg-shape it is white or light dull green, semi-gelatinous, tenacious and elastic. As many as a dozen sometimes grow in a bunch, each from a peculiar white, cord-like root or mycelium. They look, when young, like bubbles of some thick substance. In this condition they are very good when fried. They demand to be eaten at this time, if at any." Larry Evans fried some of these up for me once; if you can make it passed the slimy texture of the gelatinous goo inside, the grainy texture of the spore mass, and the dull-green color, they aren't that bad.

McIlvaine includes several species in his list of edibles that are clearly inedible or even known to be poisonous. This list includes *Russula emetica*, *Hypholoma fasciculare*, *Omphalotus illudens*, several toxic *Clitocybe* species, and two dozen *Cortinarius*. He describes *Clitocybe illudens* (now called *Omphalotus illudens*), "this fungus is so inviting in quantity and beauty that one turns from it with a regret that lingers. Eaten in quantities it acts upon some persons as an emetic. I have several times eaten of it without other than pleasurable sensations, but persons partaking of the same cooking have been sickened." He also describes eating several *Clitocybe* species known to contain muscarine, which is a toxin that results in perspiration, lacrimation, salivation, and fluids simultaneously flowing from every other orifice in the body, as well as muscle spasms and a precipitous drop in blood pressure. Symptoms start 15 to 30 minutes after ingestion and death can result

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from respiratory failure. Atropine is the antidote.

Muscarine containing mushrooms include a number of *Inocybe* and *Clitocybe* species, several of which McIlvaine reported as edible. For example, he reported *Clitocybe dealbata*, commonly called 'the sweat producing *Clitocybe*', as not just edible but a good edible. "Its top is exceedingly like ivory. Its charming flavor is exceeded by very few other fungi." Lincoff and Mitchell (1977) refer to this particular example, "it is pure speculation as to what species McIlvaine and others actually did eat". I'd propose that McIlvaine relied on a Stevenson report on this particular species and may not have even tried it himself, as McIlvaine often gave credit on edibility statements throughout his book. However, McIlvaine also describes eating *C. rivulosa* 'flavor fine', *C. cerussata* 'edible. good', and *C. truncicola* 'good quality' while they are also known to contain muscarine and are therefore toxic. Bigelow (1982) describe the taxonomic mess surrounding the historic treatment of *C. dealbata*, its subspecies, and related species. Again, no one really knows what McIlvaine ate. These inconsistencies aside, his book was a marvelous compendium of fungi and knowledge at the time. The importance of the book to the modern state of amateur mycology cannot be overstated.

McIlvaine's original book was published in 1900 with a limited edition of 750 hand-signed copies, followed by reprints in 1905 and 1973 (the CMS library has the 1973 edition available

to lend out to members). The 1900 edition sells for around \$250 when you can find it, while the newer 1973 edition is listed on the popular internet sites for only \$5.

As soon as I received my copy and opened it up, I found an envelope within the first few pages. It had a two-cent stamp on it and was postmarked Oct 17, 1900. It is addressed to Mr. James D. Colt, Chestnut Hill; Mass from Charles McIlvaine, Colebrook PA. A small note written in the margin of the book next to the envelope read "See page 233." I curiously turned to page 233 and found the letter that was originally in the envelope, which was typed and signed by McIlvaine himself.

The letter in its entirety:

"Colebrook, Pa., Oct. 17, 1900.
Mr. James D Colt.
Dear Sir:-

Thank you for your report upon the fungi on Cape Breton Island.

Will you kindly inform me whether you find *Cantharellus cibarius* fragrant with the perfume of apricots. As you will notice in my book I find this delicious perfume present west of the Alleghenies, but not east of them.

(signed) Sincerely yours,
Charles McIlvaine."

In the text of his book, McIlvaine reports that Chanterelles he found in the West Virginia mountains in 1881 were "fragrant as ripened apricots" (p. 214), but continued with "the smell of apricots is not always clearly perceptible in

American specimens" (p. 215). It seems that McIlvaine may have privately recognized an odorous and non-odorous variety of the golden Chanterelle. It is clear that Chanterelles from both Western and Eastern states, as well as European varieties, all have a fruity apricot-like odor. However, the notion that certain populations of Chanterelles do not have the prominent odor, due to genetic variations or environmental conditions, is not all that unlikely. Although we may never know what McIlvaine was thinking, as long as his documents keep turning up, the question is worth consideration.

References:

Bigelow H.E. 1982. North American species of *Clitocybe*. Part 1. J. Cramer, Germany. Lincoff G. and Mitchell D.H. 1977. Toxic and hallucinogenic mushroom poisoning. Van Nostrand Reinhold Company, New York. McIlvaine C. and Macadam R.K. 1900. One thousand American Fungi. The Bowed-Merrill Company, Indianapolis.

Reprinted from the June, 2009 issue of Spores Afield, the Newsletter of the Colorado Mycological Society.

Ed. Note: I "inherited" a signed copy of McIlvaine's book when I began teaching at Oberlin in 1969. It had apparently been well used, as the binding was badly torn. Regrettably, I barely looked at it, except to show the students, who also ignored it.

Articles for the next newsletter

Deadline –November 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 later Logs.

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

Sat. Nov. 14th. The 13th Annual Dick Grimm Banquet. Buckeye Lake Yacht Club. Our speaker will be Heather Hallen a recent Ph.D. and now a post doctoral fellow at Michigan State Univ. She is studying amatoxins found in Amanita, Galerina, Lepiota, and Conocybe. Her talk will be "How the Toadstool Got its Toxin."

Time: 4:30-5:30 PM
Meet and Greet fellow members: cash bar in the Gob's Mess.
5:30-6:30 PM. Heather Hallen of Michigan State Univ. will

speak on "How the Toadstool got its Toxin" in the Commodore Lounge, followed by dinner. We will order off the menu. A \$2/person facility fee will be added to each check.



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.

Ohio & Regional

National & More

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

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

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

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.

9 The Mushroom Log



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

**13th Annual Dick Grimm Banquet
November 14, 2007
Buckeye Lake Yacht Club**

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

TELEPHONE _____

EMAIL ADDRESS _____ Number of reservations: _____

Return form by mail or email by Nov. 10th to OMS c/o Dick Doyle, 14 Sunset Hill, Granville, OH 43023-1162 or
rdoyle55@gmail.com

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

2008 Ohio Mushroom Society Volunteers

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The Mushroom Log

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