

L.I. SPOREPRINT HAPPY HOLIDAYS!

FINDINGS AFIELD

by Joel Horman

All mushroomers seem to have a particular fondness for boletes. Whether it is their unique stature, their almost universal edibility, their vivid and evanescent coloration reactions, or their limited seasonality- or all of the above- is a moot question. The fact that we continue to document previously unrecorded species in our area is another point in their favor. Moreover, we have a better chance of identifying such a visitant -thanks to the species keys and color photos of, "North American Boletes" by Alan Bessette, William Roody, and Arleen Bessette- than of, say, an errant species of *Inocybe* or *Cortinarius*.



So that when I stumbled across a completely unfamiliar pure white Bolete in Wildwood State Park on September 17, 2002, I was

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CHAMPIGNONS, CHATEAUS, AND CAMEMBERT

by George Davis

In early October Karen and I accompanied members of the Long Island and New York mushroom clubs on a delightful mushroom tour of France. The tour was organized by Claudine Michaud and Jacques Brochard, members of both the LIMC and NYMS. We started in Paris with a memorable evening of feasting and singing.



LIMC members: Jacques Brochard (kneeling, left), Claudine Michaud (Rt., & husband Henri, last row, Rt); George & Karen Davis (3rd & 4th from Rt.) with NYMS members.

Next day we traveled by train and bus to Lavaveix-les-Mines in the Limousin region. There we were featured guests for their "Mushroom Celebration", which began with forays led by the local mushroom club members including many pharmacists. (In France pharmacists are required to take two years of mycology courses and identify edible mushrooms for the public.) The collected mushrooms were identified and organized into a large display similar to those found at NEMF or NAMA forays. Many of the mushrooms were familiar "old friends", but there were new interesting species like the bright red *Amanita muscaria*, *Leucocortinarius bulbiger*, and *Agaricus essettei*. In addition some mushrooms with the same name had a different aspect; e.g., *Amanita rubescens* in France looks different—darker and smaller.

Having lost its main industry—a coal mine—the town is trying to encourage tourism. However, I think we were the only tourists in

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PRESIDENT'S MESSAGE

What a crazy, eventful year this has been for our club! to sit home

Springtime brought little rain, despite which one of our best forays was in Bethpage on May 18th. A few brave souls ventured out in raingear and found bags full of oysters (*Plurotus populinus*). It was worth getting soaked. The summer of 2002 was dry, as it has been the past few years, with not much emerging except in watered areas. The club participated in the NYS Bioblitz at a very dry Caleb Smith State Park and was invited to return at any time; about 40 species were found. Things picked up in late September with plentiful finds of *Leccinum aurantiacum*. Some interesting mushrooms turned up too; *Boletus edulis* was found in much larger amounts than usual for this area, as was a new species for the club: *Boletus russellii*. Then in November, again in the rain, some hardy souls attended the foray in Edgewood and were rewarded with copious amounts of *Tricholoma flavovirens* and *Hygrophorus hypothejus*. So, don't let a little rain force you

Newsday printed several items about our club, with a resulting increase in membership of about 40%. (At this time, I would like to thank members Jean Held and Dora Potter-Kahn for giving us this opportunity for publicity. (Hope they will join us at a future foray.) A joint foray with COMA/ NYMS at Fahnstock was interesting, but will require better coordination in the future. Our joint foray with members of the New York club in Bethpage was very successful and enjoyable. (Hope we do that one again.) NEMF held its annual foray in the Catskills with LIMC as one of its sponsors; we had a good turnout there. Joel and I attended NAMA's Oregon foray (see Joel's article.) A few people went to France for some foreign foraying (see George Davis' account in this issue). Taken overall, the year was interesting and hopefully 2003 will be "wetter and better." I wish you all happy holidays and look forward to seeing you in the spring.



EDITOR'S NOTE

It's now official. Our new president is Peggy Horman, having been elected by unanimous vote of the membership present at our annual general meeting on Mushroom Day, Oct. 20, 2002. Since Peggy wears two hats, in that she is also treasurer, that left us with one board member short. Paul Horman, who volunteered and was elected, filled that post. Another change occurred when Bunny Aisenson, who has faithfully performed the post of Species Recorder for many years, resigned. Sue Gaeta volunteered for, and was duly elected to this post. Best of luck to our new board

members.

Many of you may have seen the Nov 1st Newsday article featuring the LIMC. As a result of this positive exposure, 13 new memberships were added to our roster at the publicly announced forays at Wading River and Edgewood, the latter in a driving rain that failed to dissuade the avid foragers. Such fervor did not go unrewarded, and all returned home with full baskets, albeit somewhat soggy. Inquiries are still coming in through our website email address, and our membership is at an all-time high.



Material for the Spring, 2003 edition should reach the editor by March 7th

(Submissions should preferably be typed or submitted in

Rich Text Format on PC floppy disk or by e-mail)

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NAMA 2002- DIAMOND LAKE, OREGON

by Joel Horman

This was a year of extremes—those parts of the USA that didn't get inundated were drought ridden. So this foray was the flip side of "coals to Newcastle": traveling from LI to the Northwest was to go from one parched area to another. The opening address at the Foray informed us that rainfall had that year been reduced to 20" from the annual average of 37". Combined with nighttime temperatures that hovered around freezing, this was not news to gladden a forager's heart. However, the sight of the results of the early bird foray, visible at the sign-in tables at our arrival, plus the news of a small recent rainfall, kept hope alive. Here was the renowned White Chanterelle, *Cantherellus subalbidus*, albeit in a semi-frozen condition, and a couple of pristine American matsutake, *Tricholoma magnivelere*. We did indeed collect both these western beauties, if collecting be the correct term. But more on that later.

The foray was conducted mostly in the Um-



Cantherellus subalbidus lurking in NW forest duff.

pqua National Forest area, and each of the 226 attendees was issued a 10 day "Free Use Permit" by the Forest Service of the US Dept of Agriculture. Only designated areas could be mushroomed, and while a limit of 2 gallons of mushrooms other than matsutake was imposed, only 15 matsutake mushrooms could be taken daily. Moreover, these had to be cut in half, "stem through cap, and both halves separated at the time of harvest". Several foragers who forgot their permit were admonished by park rangers, but were spared public identification. We did come across several commercial matsutake pickers, who must pay a seasonal fee of \$200, and are permitted to collect an unlimited quantity of this species. One carried a metal-framed canvas col-

lecting pack on his back which was about 3 feet long.

Because of the drought, one could not simply walk into the forest at random and expect success; it was necessary to seek out low lying, damp areas. But we didn't realize this at first, so our first attempt on our own the morning after our arrival went unrewarded, except for some interesting Western birds. After hooking up with the next foray group, our success rate improved as we got the hang of it. That is, at least Peggy did, collecting the bulk of our white chanterelles, which amounted to around 10 pounds at foray's end. But "collecting" here was less like mushrooming and more like mining. Most mushrooms remained hidden under the evergreen needles and duff, and were rarely completely visible. One had to divine their presence by noting minute irregularities in the surface, or as Arora refers to them, "mushrumps"; or mush-humps, if you prefer. I was quite proud to stumble across several pristine matsutakes, which represented the bulk of my contribution. "Stumbling" should be interpreted literally, as these evergreen forests (22 species of conifer) were strewn by downed trees and logs of all sizes, requiring clambering, climbing and crawling. This, we later learned, was the result of heavy winter snowfalls, which overburdened the trees and caused their wholesale downfall.

The foray roster was as strewn with notable mycologists as the forest with logs. Dr. James Trappe was the Chief Mycologist, and other well-known presenters were Tom Volk, David Pilz, Steve Trudell and Paul Stamets. Present among the attendees were Bryce Kendrick, author of "The Fifth Kingdom", and Taylor Lockwood, the famous fungi photographer, among others.

Presentations were many and varied from accounts of ongoing research to taxonomy of various genera such as *Inocybe*, *Gomphus* and *Ramaria* as well as mushroom photography and truffle farming. All were worth attending, but that was impossible, even if one were to forego the forays, one of the inescapable quandaries of these forays. I attended Dr. Efren Cazares talk on *Ramaria* taxonomy, and left convinced that these identifications are mostly so difficult that it is quite imprudent to consume any coral mushrooms. When a member of the audience asked about the edibility of a particular species, Dr. Cazares shrugged, asked, "Why would you want to?" and suggested that hunger could best be assuaged by a tuna sandwich or the like.



Peggy admires a white chanterelle in typical obstacle course habitat.

an ning program on the history of the ecology, discovery and naming of *Brideoporus nobillissimus*, the noble polypore, so-called because it fruits mostly on noble fir, *Abies procera*, with a diameter of one to two meters at breast height. A single fruiting body can grow to 300 pounds, a record which has since been overshadowed by the specimen of *Ridgeoporus ulmarius* at the Royal Botanical Gardens at Kew. However, Tom feels that they may be "cheating" by feeding it. In a paper by Volk, Burdsall and Ammirati published in *Mycologia* in 1996, *Oxyporus nobillissimus* was, on the basis of ecological and microscopic characteristics, renamed in honor of the original discoverer, William Bridge Cooke, and a new genus erected. A full account may be found at Tom Volk's web site http://botit.botany.wisc.edu/toms_fungi/ in the polypore section.

Jim Trappe's closing address dealt with the hypogeous (underground) fungi and their evolutionary relationship with their epigeous brethren. We

Tom Volk gave even-

seem to have few of this group in the Northeast while the Northwest is rife with such exotic-sounding genera as *Maconowites*, *Elaphomyces*, *Alpora*, *Endochyptum*, and *Gauteria*. Apparently, temperature and depth of the forest duff are factors influencing the development of hypogeousity, which goes a long way towards explaining this west coast dominance. Another contributing cause may be the reduced air motion on the forest floor, which leads to 95% of spores falling within 10 cm. By remaining underground and attracting predators through their aroma, dissemination is greatly expanded. Spores has demonstrably been consumed by creatures ranging from deer to bear, squirrels to voles. The Northern Flying Squirrel has also been observed drying and caching species of *Suillus*. These squirrels become the prey of owls, who further spread the spores by disemboweling their victims before consuming them.

Truffles and false truffles evolved independently in Australia and New Zealand. Their relationship to their antecedents may clearly be seen, for example, in species descended from *Lactarius*, which still contain latex, and with those descended from *Cortinarius*, which can show veil remnants. Here kangaroos and birds (such as the kiwi) eat and disperse truffle spores.

A total of 187 species was announced at foray's end, although this may not be the final figure. Among them was *Laetiporus conifericola*, the west coast congener of our *L.sulfureus*, or Chicken-of-the-Woods. A close relative, *L.huronensis*, may be found in the East, growing only on hemlock; should anyone come across a specimen on conifer, please let me know, as Tom Volk (pers. comm.) would like to be informed.



WELCOME, NEW MEMBERS

The LIMC is pleased to welcome the following new members.

George Becker Sr & Lee Sanfiatello
William T, Jr & Allison Berner
Louise Buonaguro
Gregory & Natalie Bush
Martin Catapano
Nancy Colburn
Michael & Virgilia Costanzo
Richard & Alexandra Ditman
Patrick Fontana
William Giatras

Bill Jacovina
Stanley Koubek
Anthony & Jennifer Mish
Robert Weiser & Nancy Ness
Steve Terr
Anna & Robert Warasila
Lois Watts
Walter Wolf
John Yenick



■ **THE MUMMY'S CURSE & THE SEA FAN'S DEMISE:** The fungal disease *Aspergillus*, caused by various members of the genus *Aspergillus*, which affects both humans and animals (particularly birds) has now infected sea fans (Gorgonians) throughout the south Atlantic, as reported in a recent issue of *Inoculum*, the Mycological Society of America's on-line newsletter. Inasmuch as *Aspergillus* species have been isolated from Egyptian mummies as well, the author entertains the possibility that it has been responsible for the deaths of several Egyptologists, offering a possible explanation for the infamous "curse of the Pharaohs".

■ **UNAUTHORIZED WITHDRAWALS:** Akin to a thief removing resources from an ATM, several plants have been discovered that are true parasites, utilizing the mycorrhizal network of arbuscular mycorrhizae to suck the sap of their victims. Writing in the journal *Nature*, Martin I. Bidartondo from the University of California and his team have found two such epiparasites in South America, one the lily-like flower *Arachnitis uniflora*, an epiparasite of trees (including the southern beech) in Argentina. The other case involves plants called *Voyria* and *Voyriella*, relatives of gentians that live in the tropical rainforest of French Guiana.

■ **OUTDOOR PLUMBING:** Ectomycorrhizal symbionts, such as bolete and Amanita species, are known to provide their hosts with vital nutrients in exchange for sugars. A new study (Oecologia, 10-18-02) provides the first evidence that water is part of the bargain. A clever experiment by Querejeta et al demonstrated that fungi could access water provided by deep oak roots when no other source was available. It is thought that this mechanism could explain how trees could manage in dry environments, where nutrients in dry surface soils were not otherwise available. While the fungi are able to persist, the study did not address basidiocarp formation.

FINDINGS AFIELD

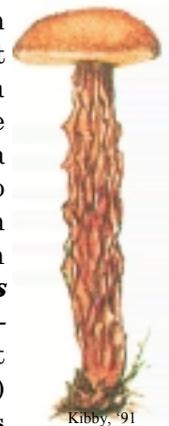
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both elated and befuddled. I had never seen any white boletes before, save those that had been infected by *Hypomyces sp.* But these were clearly not moldy, and the coloration intrinsic. A small group was growing gregariously in an area of the Pine/Oak forest that contained nearby Hickory trees. The caps were white to cream colored, up to 3" wide, and remained mostly white in age, with some yellow/brown tones on the disc. The stipe coloration was similar, and it was mostly smooth (striate to fibrillose viewed with a 10x hand lens) with a pseudo-reticulum at the apex. White mycelium was present at the base. Pores were a light creamy buff becoming darker in age; not staining or only slightly so (tannish). A spore print could not be obtained, and since I wanted to preserve them entire, they were not sectioned for microscopic scrutiny; instead, they were dried so that their identity could be subject to expert opinion.

On the basis of these macro-characteristics, they keyed out to be *Xanthocomium stramineum*, a species whose known range of occurrence is on the coastal plain, from North Carolina south to Florida. At the NEMF 2002 Foray, the eminent boletologist Ernst Both graciously consented to investigate the specimen's identity, and verified my tentative ID. According to him, **this marks its first appear-**

ance north of its previously known range. He speculated that line storms traveling up the coast might have carried spores from further south to our locale. The dried specimen will be catalogued and vouchered in the bolete herbarium of the Buffalo Museum of Science, where Dr. Both is curator.

This was not the only newly recorded bolete species for our area this year. Others included *Boletus rubricitrinus*, collected 9-12-02 in the Rocky Pt. Natural Resources Area, a denizen of pine barrens known to occur from New Jersey south to Florida and west to Texas; and *Boletellus russellii*, a wide-spread but uncommon bolete which is found from eastern Canada south as far as Mexico, and west to Arizona. It was far from uncommon here this year and was collected in multiple locations. *Boletus roseopurpureus* and *Boletus calopus* were also collected for the first time. The dried specimens (exsiccata) will be forwarded to Dr. Both, per his request, for vouchering in the Buffalo Museum of Science Herbarium. The above species are all edible except for *B. calopus*, which is bitter; the edibility of *B. roseopurpureus* is unknown.



Kibby, '91
B. russellii



Champignons, etc
1)**(Continued from page**

town. The mayor gave a speech and presented a medal to Claudine at an early morning champagne reception the following day. Then there were more forays, a bicycle race, a market featuring regional specialties, and a Dixieland jazz band. Our host, Marc was inducted into a society or guild of mushroom specialists complete with robes and hats out of Der Meistersinger. The culmination of the celebration was a marvelous banquet and dance lasting into the early morning.

The next day eight of us began our van tour with Jacques' brother-in-law Christian as the driver. We headed "in the direction of Bordeaux" going through Aubusson to the fairy-tale canyon wall citadel of Rocamadour and staying in the walled medieval city of Sarlat. We traveled the back roads through the Dordogne valley, with beautiful castles and chateaus that rival those of the Loire. We went through the Perigord region (as in black truffle-which is only collected in the winter/early Spring) continuing on to the medieval city of St Emilion where tremendous quantities of Bordeaux wine are stored in the limestone caves beneath the city. Jacques arranged a meeting and foray with Francis Massart, the Past President of the Societe Linneenne de Bordeaux, author of mushroom field guides and many journal articles. The day of the foray was the first rainy day since we arrived in France and we postponed it until the next day. Meanwhile, Francis welcomed all of us into his home where his wife Michelle prepared a magnificent lunch. We listened to his history as a WWII partisan and paratrooper, then looked at his collections of science fiction

videos and American jazz. The following morning Francis joined us for a foray in a nearby park. The variety of mushrooms was impressive, ranging from groups of *Lepiota procera* to the red star shaped *Clathrus archeri*, and a black puffball, *Lycoperdon atra*, but no *Boletus edulis* (Cepe of Bordeaux).

The tour continued to the port city of La-Rochelle, then to the "gite rural" near Nantes owned by Jacques' sister and brother-in-law. We stayed overnight at this ancient farmhouse, then walked several miles along a tributary of the Loire, that flows in front of the house, collecting mushrooms and enjoying the scenery. We eventually arrived at the ruins of "Bluebeard's Castle." The castle grounds contained a collection of working reproductions of catapults, battering rams, wheeled towers and other weapons used for attacking castles as well as a human powered crane for lifting the large stones used for building the walls. We continued our trip to Nantes and took the TGV (high speed) train back to Paris. After visiting with friends we returned to New York.

The trip was a memorable experience for us. The French people were very friendly and many opened their homes to us. They helped us navigate the city and country despite our ignorance of the French language and mores. We enjoyed listening to tales of their country and sharing their experiences as much as they enjoyed recounting them. The food everywhere in France was superb ("Mais oui, it is French!"), as was the hospitality. It was difficult to return home. I look forward to another trip to France in the future.



RECIPE CORNER

Peg's Mushroom Soup

All ingredients are approximate)

Soak 1/4 cup dried mushrooms in 1 cup warm water. When softened, reserve liquid and chop mushrooms if necessary. In a soup pot, saute a chopped onion with some diced bacon; when onion is translucent, add a few cloves of minced garlic and saute until soft.

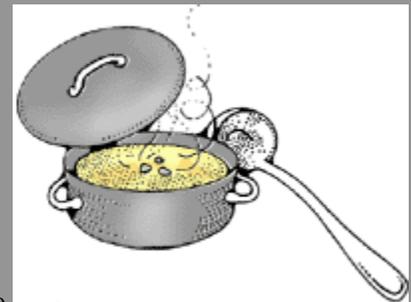
Add 1 or two cups sliced fresh mushrooms (whatever you have) and cook about 5 minutes.

Dice 1 or 2 potatoes, a stalk of celery and add to pot. Add about 4 cups broth (any kind), reserved mushroom liquid, reconstituted mushrooms, thyme or oregano, salt, pepper and anything else you may like.

Simmer until potato is cooked. Using a potato masher, mash soup mixture two or three times to thicken. At this point, you may add cream, milk

or 2 tablespoons of vinegar for a different taste.

Adjust for seasoning.



Thoughts

by Ruth Davis

(Former LIMC member now residing in Denver, CO. She writes us that she misses the "nice, flat" LI region, as age makes climbing mountain roads difficult. Editor.)

Getting a pain in the neck:

As often happens, one interest leads to another. I had been a birder for some time, and then someone from that group got me interested in mushrooms.

In the Northeast, fall is a time of migrating birds and the emergence of many mushrooms. One day I was exploring the earth and the sky with a person who shared both my interests. Every time I spotted a group of mushrooms, she yelled for me to look up at the hawks. When I spotted a flock of migrating ducks she yelled look down at the field of blewits. I certainly saw a lot of nature that day, but my neck got too much exercise looking up and down.

Contemplating why:

There is satisfaction in getting an answer to a question you may have. But there is also fun in thinking about something that has no definite answer. This encourages contemplation.

Books will point out which mushrooms are definitely poisonous. But mushrooms which may be listed as choice, can make some people sick. Some people may be allergic to some mushrooms, just as some people are allergic to some food. As mushrooms age, their chemistry may change. Some mushrooms may be mycorrhizal with differing species and this may cause variations in their chemical content. Imbibing alcohol can cause a reaction from some mushrooms.

So there may be no precise answer to such questions as:

"Everyone ate the same mushrooms. How come I was the only on who got sick?" "I always enjoyed that mushroom. Why did it make me sick this time?"



(The following solicitation has been inserted at the request of Leon Shernoff, who has assumed the publishership of this worthy journal, which was about to go under. Editor.)

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Mushroom

The Journal of Wild Mushrooming

*Other magazines urge you to subscribe, but
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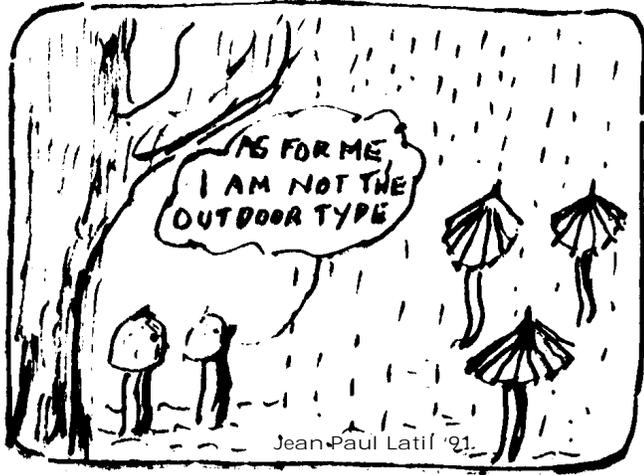
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“Every cubic inch of space is a miracle, Every square yard of the surface of the earth is spread with the same, Every foot of the interior swarms with the same.”

Walt Whitman, “Miracles”, 1856



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