

L.I. SPOREPRINT

VOLUME 15, NUMBER 1, SPRING, 2007

OUR FORAYS

Because future conditions are impossible to predict, our schedule should be considered as tentative, since we will change foray sites in order to provide the maximum opportunity for collecting. Last year, we either cancelled or changed foray sites at least six times. As most of our members know, this information will be dispersed by email, so it is important to check your inbox on the Friday before a foray. **Only in the event of changes will an email be sent.** Those members who do not have email access should telephone someone of their acquaintance who does. Our membership list (see insert) contains telephone numbers and email for all members.

Of course, we depend upon the reports of assigned foray leaders, who are requested to reconnoiter the area and report back to us regarding conditions. In the same vein, any member who comes across a fertile fruiting should contact us so that we can consider going to that spot instead.

This year's list has several innovations. Gary Lincoff, popular lecturer and the author of the Audubon Mushroom Field Guide, will offer a "walking lecture" at our Planting Fields Arboretum foray on May 12th. On Sept 29, Dr. Andrew Greller, Prof. of Botany, will join us at West

(Continued on page 6)

THE SEASON'S BOUNTY

by Joel Horman

Rainfall was abundant throughout the year, with total amounts on Long Island hovering around 60 to 63 inches, twenty per cent above normal, and the sixth wettest year on record. Not every month was above norm, with March being particularly dry. And even monthly totals are not reflective of rain patterns, as shown by a dry spell which occurred from the last week in July through the first three weeks in August, forcing us to cancel all forays during the latter month, although the totals for these months are not depressed. This August deficit put a serious crimp in our Bolete hunting, which usually peaks around this time. Overall, as the rains continued, the regular procession of the season seemed to alter, with many species fruiting early. This threw our schedule off, so that, for example, by the time we expected Gypsy's (*Rozites caperata*) to appear, their fruiting time had passed. So, too much of a good thing, perhaps.

Morels were about average despite 6-7 inches of rain in April, and May brought a good showing of Winecaps, Spring Agrocybe, and *Pleurotus populinus* (Spring Oysters). Early and mid-July did see the arrival of a good variety of bolete species, but no great quantity of favored edibles. Chantrelles, Black Trumpets and *Lactarii*

(*hygrophoroides*, *gerardii*, and *corrugis*) also were in evidence, and gratefully collected. September was not disappointing, producing ample amounts of Hen-of-the-Woods and, at Tony Mish's new spot, enough *Armillaria* to rival Michigan's "humungous fungus". Needless to say, that's on our foray list for 2007.

The pine barrens came into their own in November, producing copious amounts of edible *Tricholoma* and *Hygrophorus*, as well

(Continued on page 4)



Squamanita umbonata

PRESIDENT'S MESSAGE

Happy Spring everyone! After a crazy warm/cold/warm winter it's so nice to see daffodils and crocus brightening the landscape. In about three weeks the morels should start appearing and the fun begins. It should be interesting to see what the mushroom season brings this year as a result of this strange weather.

Our foray schedule shows some added activities for our club, such as lectures by experts in various fields, which are designed to inform and provide increased interest and participation. And to let new members learn and practice their identification skills, post-foray discussions, which were our previous practice, will be on the agenda again. We are always seeking new foray sites, and ask you to share any promising sites you know with the club. Sharing is what we're all about!

Thanks to all the board members that attended the February meeting and for suggesting so

many good things for us all to enjoy. Many thanks to Rita Blinderman for again hosting our meetings at her home and serving goodies at the end. This is a great contribution to the club. Joel, Jacques, Dale and all of our board deserve thanks for jobs well done, too. (If you ever have a suggestion or problem please feel free to talk to any of us. That's what we're here for.) A very special thanks for our foray leaders; we need you!

Again we are looking for a different venue for our annual luncheon. Several people have already suggested some restaurants which will be checked out. Please, if you know of a place that is centrally located, reasonably priced and can accommodate 20 to 35 people, let me know.

To those members who have health issues and cannot presently attend forays, all our best wishes. My wish for you all this season: may mushrooms appear abundantly as you walk the woods.

EDITOR'S NOTE

Once again, our Spring issue features items re travel opportunities to forays far and wide. The most popular foray remains the NEMF annual foray, sited in Maine this year, and we provide herein a registration form for the convenience of our members. Web site URL's, emails, etc., are provided for other US and foreign forays, which some of our members have attended in the past. We urge everyone to broaden their collecting experience and their knowledge of fungi by attending one or more of these forays. Information regarding late Autumn forays will be included in future issues.

Closer to home, the new foray spots that were tried last year, and proved productive, have been included in this year's schedule. These include Prosser and Cathedral Pines, Southaven County Park, and an unnamed spot in Manorville discovered by Tony Mish that is replete with acres of *Armillaria*, scheduled for Sept. 15th. Don't miss it!

We should also mention that although the date for this year's BioBlitz at Caleb Smith SP has not been set, we will notify everyone by email, to enable participation.



**MATERIAL FOR THE SUMMER, 2007 EDITION SHOULD REACH THE EDITOR BY
MAY 31ST**

(Submissions should preferably be typed or submitted in
Rich Text Format on PC floppy disk or by e-mail)

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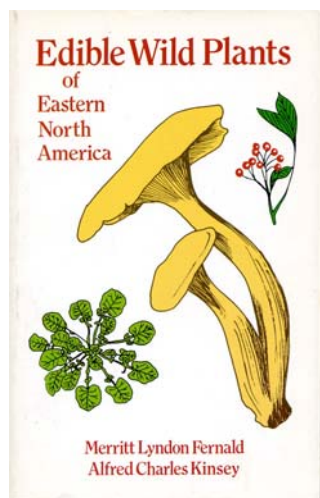
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KINSEY'S FAVORITE MUSHROOMS

by Joel Horman



The late, renowned human sexuality researcher Alfred Kinsey commenced his biological studies with the investigation of wasps, amassing a huge collection of thousands of gall specimens which are now housed in the American Museum of Natural History. Less well known is his interest in botany, including edible plants, which culminated in the publication in 1943 of "Edible Wild Plants of Eastern North America", coauthored by the botanist Merritt Lyndon Fernald. It received a good public reception and was voted the most important book of the year by the Massachusetts Horticultural Society. For years the definitive text on wild edibles, it was subsequently revised and republished in 1958. Reprints remain available through Dover publications.

Among edible plants, Kinsey included mushrooms, which is not surprising, as the separate kingdom of Fungi had not as yet been erected. He also devoted a few pages to seaweeds and lichens. He was explicit in stating that the mushroom section was not addressed to those he called "devotees of these peculiar growths who have been jocosely dubbed 'the mycophagic cult'", who would, "find nothing in the present chapter to merit their attention". Instead, he would describe for the uninitiated, those few mushrooms, "so very distinct in form, color and texture as to be unmistakable, provided, of course, that the collector exercises reasonable care in observation." Also shown, as a precaution, was what Kinsey considered "the most common of the violently poisonous or even deadly species."

The first two of this category that he mentions are *Amanita phalloides*, which he refers to as

the "Death-Cup" and *Amanita muscaria*, the "Fly-Amanita". Other gilled mushrooms specifically cautioned against include *Russula emetica* and the Jack-O'-Lantern (formerly *Clitocybe illudens*, now *Omphalotus illudens/olearius*). Not specifically targeted was *Amanita virosa/bisporogera* although it- and all other *Amanitas*- were precluded under general rule 2:

"Never gather...any mushroom with a membrane-like cup, bowl or bag, or a scaly bulb at the base of the stem". Another of Kinsey's general prohibitions was to avoid all "earth-growing mushrooms with the underside of the cap full of minute pores". This may seem somewhat overly cautious, as the likelihood of coming across a toxic Bolete in the east is vanishingly small. (Although the first rule of mushrooming is never to consume an unidentified species, we all know less than discerning harvesters who have gathered and eaten unidentified Boletes with impunity.)

Another general prohibition was to avoid "All mushrooms with milky juice, unless the juice is red or deep orange". Although this too seems excessively cautious, and eliminates many edible *Lactarii*, we should remember that this section was written for beginners with little or no experience, and makes sense from that standpoint. Three more rules completed the Kinsey commandments, and remain eminently sensible to this day, but alas, not always followed:

- 1) avoid any species not known to be edible;
- 2) avoid all mushrooms in the unexpanded button stage;
- 3) avoid all mushrooms which are beginning to decay.

In addition to these negative rules, Kinsey recommended without qualification a number of edibles which he considered, "...so characteristic that there is little danger of their being confused with poisonous mushrooms". These were as follows: *Agaricus arvensis* and *campestris*, *Coprinus comatus*, *micaceus* and *atramentarius*, *Marasmius oreades*, *Pleurotus ostreatus* and *ulmarius*, *Lactarius deliciosus*, *Hypomyces lactiflorum*, *Hypholoma perplexum* (*sublateritium*), *Cantherellus cibarius*, *Cantherellus* (*Cantherellula*) *umbonata*, *Fistulina hepatica*, *Polyporus* (*Laetiporus*) *sulfureus*, *Hydnum* *sp.*, *Clavaria* *sp.*, *Lycoperdon* and *Calvatia*, and *Morchella* *sp.*

In fact, a number of these can be mistaken for inedible or questionable species, and their inclusion seems careless. *Hypholoma perplexum* is now

(Continued on page 6)

The Season's Bounty

(Continued from page 1)

as interesting new species of Cortinarius. In fact, over 50 new species of mushrooms made an appearance this year, thanks to the unprecedented rainfall, and those that have been positively identified will be added to our checklist, which now totals about 650 species. We can still accommodate these additional species on one standard sized double-sided sheet for field usage convenience, but if new species continue to be added that will no longer be possible. Included in this issue is the new checklist.

Species newly identified in 2006 are listed on page 6. (Some had been collected previously, but were inadvertently omitted.) Almost all the Polypores were identified by Aaron Norarevian, whose expertise with this difficult group is impressive, and who has helped with other challenging identifications, e.g., *Callistosporium purpureomarginatum*. I was particularly pleased with his verification of my identification *Mycena galopus*, known in Europe as the Milky Bonnet, which is common in California as well, but rare in the Northeast. Thanks are due to Jean Held, a scrupulous collector who found and identified several new species, including the strikingly colored *Clavaria zollingeri* pictured below, and was kind enough to forward dried specimens to me, along with the handsome photograph. I invite all our members to emulate her example, and forward interesting and unknown specimens to me. Dom Laudato, our former president, continues to actively collect and identify new species, sometimes simultaneously with myself, as in the case of *Gyroporus subalbellus*, which Dom verified by spore measurement. Lastly, thanks are due to those sharp-eyed collectors who bring interesting specimens to light during our forays, particularly Anna Warasila, Tony Mish, Roger Eklund, Lyle Peters, and others.



Amanita cylindrospora



©Jean Held
Clavaria zollingeri



Boletus rubripes



Inocybe leptocystis



Cantherellus appalachiensis, cibarius & minor



Cortinarius castaneoides

(Photos available in color in online edition.)



■ **MARCH OF THE TRUFFLE:** While reports of cultivated Black Truffles (*Tuber melanosporum*) continue to emerge in the news media, most commercial efforts have not borne fruit, and millions of dollars have been lost, one Texas orchard having been turned into a game farm. Tennessee, the latest locus, has recently produced quality truffles in commercial quantities on the hazelnut tree farm of Dr. Tom Michaels, six years after being planted. Dr. Michael's doctoral thesis on truffle cultivation demonstrated that they prefer warm, dry summers; cool, wet winters; and alkaline soil-like that of eastern Tennessee. There are now about 300 promising orchards on American soil. Still, I wouldn't be in a rush to check my local supermarket shelves. (*NYTimes, Feb.28, 2007. Suggested by J.Brochard.*)

■ **BAR CODES FOR FUNGI:** In Dec.'04 we published an item in "Gleanings" describing recent use of DNA bar coding to identify bird species and speculated that fungi were not far behind. Now it appears that Botanists are seeking to find a plant gene or small set of genes which would act as a bar code for all plant life, much as consumer products can be identified by a hand held scanner. It is hoped that such devices will become available in our lifetime, some optimists predicting that only five to ten years are necessary. Zoologists have already made great progress by the use of the *cox1* gene in animals, but an equivalent gene has not been identified in plants. An effort is now underway to barcode every species of vascular plant within the 50 acre forest of the NY Botanical Garden. That effort is led by Dr. Kenneth Cameron, whose enthusiasm for the project is so high that he envisions the day when "no longer would just a few authorities have the skill and knowledge to distinguish all 600 species of *Amanita* mushrooms....instead, almost anyone could do it!" Somehow, I seriously doubt that Dr. Rod Tulloss is in danger of being replaced any-time soon by a hand-held scanner. (*Natural History, March, 2007, Bar Coding for Botany, pp.52-57.*)

(Compiled by editor from cited sources.)

EMPIRE PASSPORT DISCOUNT AT AAA

AAA members can obtain the NYS Empire Passport, which provides entrance to all NYS Parks & Beaches, for a discounted rate of \$51 (regular rate \$59). The easiest way to do this is to access their website at www.aaa.com, then use their search box and enter "Empire pass". This will take you to the NYS site where the discount is available online. You will first have to sign in by entering your email and PIN. Expect a wait of 3-4 weeks for delivery.

Exotic Mexican Forays in 2006

Mexican Mushroom Tours (Excursiones de Hongos Mexicanos) is now fully booked for its 8 day September "Chiapas Adventure", but is drawing up a waiting list for a repeat trip Oct. 5-14. Ex-Toronto fungi enthusiasts, Gundi Jeffrey and Erik Purre have, since 2000, organized small groups of intrepid foragers to explore the mushroom treasures, both taxonomically and gastronomically, of their adopted country. The price, from the starting point in Mexico, includes lodgings, all meals, guide services and

gratuities is \$1,940 pp double occupancy. Group size is limited to a maximum of 18. Technical Leaders for the Chiapas Foray will include our experts from the University of Tlaxcala: Dr. Arturo Estrada, Dr. Adriana Montoya and Alejandro Kong, M.Sc. They have been heading forays since 2000 and have all done extensive mycological research in Chiapas

For further information, visit their website at www.mexmush.com, or email them at gundi@mexmush.com

NAMA 2007 FORAY

Only incomplete information was available at press time on the NAMA website, which we quote:

"The NAMA 2007 Orson Miller Memorial Foray at Pipestem State Park, WVA. which is to be held Aug. 16th -19th is anticipated to be fully subscribed. We have invited Hope Miller to attend. Visitors from Scandinavia may also be in attendance.

Bill Roody, the guru on West Virginia fungi and the author of West Virginia Fungi and the Central Appalachians, has agreed to serve as Chief Mycologist."

Further details are promised in the near future, so persons interested in attending should access the NAMA website regularly in order to register early: www.namyco.org

Kinsey's Favorite Mushrooms (Cont'd from page 3)

subsumed under *H. sublateritium*, which is not always easy for beginners to differentiate from the shunned *H. fasciculare*. Likewise, all *Clavaria* species (which seemed to include all Coral mushrooms in his scheme) are not considered edible, information which was available at the time, (e.g., in Krieger's "Mushroom Handbook", listed in Kinsey's bibliography). While it is now surprising that no caution was raised regarding the consumption of *Coprinus atramentarius* in combination with alcohol, this adverse reaction was not noted by other popular American mushroom guides of the time, although emphasized by such popular British guides as Ramsbottom (1953). (Not until 1958 have I found mention of

"controversy" surrounding this question, in Alexander Smith's, "Mushroom Hunters Field Guide".)

And I think we can all come up with a few more unmistakable edibles such as Hen-of-the-Woods (*Grifola frondosa*), and Cauliflower Mushroom (*Sparrasis sp.*), which were not included in Kinsey's list. Despite these quibbles, "Edible Wild Plants of Eastern North America" is a remarkable achievement that remains useful to this day, and which contributed in years to come to the natural food movement, which is not a stranger to what Kinsey characterized as the "primitive instincts... for experimenting with unfamiliar foods, and the desire to be independent of the conventional sources of supply" in order to satisfy the "pagan or gypsy" in our nature. ♣

OUR FORAYS (Continued from page 1)

Hills to elucidate the unique flora there.

July 21st will feature a post-foray picnic. Attendees are requested to bring their lunch, as well as a dish to share. The club will provide beverages and side dishes. In a related topic, we formerly devoted some time after forays to a discussion of the day's finds, usually during lunch. This practice seems to have fallen by the

wayside, but at the recommendation of the Board, we will make an attempt at reviving it.

No forays are listed for May 5 and June 2, historically slow times, but **anyone who finds a good fruiting should let us know, and we can quickly use email to set up a foray.**

We have listed the dates of both the NEMF and NAMA forays, merely for informational purposes. ♣

NEW LONG ISLAND SPECIES 2006

<i>Agaricus comtulus</i>	<i>Cortinarius castaneoides</i>	<i>Pluteus seticeps</i>
<i>Agrocybe sororia</i>	<i>Cortinarius cinnamomeus</i>	<i>Pluteus tomentosulosus</i>
<i>Albatrellus cristatus</i>	<i>Fayodia sp</i>	<i>Psathyrella conopilea</i>
<i>Amanita cylindrospora</i>	<i>Gyroporus subalbellus</i>	<i>Russula earlie</i>
<i>Amanita virginiana</i>	<i>Hygrophorus ponderatus</i>	<i>Russula ionochlora</i>
<i>Baeospora myosura</i>	<i>Inocybe leptocystis</i>	<i>Russula rosea</i>
<i>Boletus carminipes</i>	<i>Inocybe minima</i>	<i>Russula rubriceps</i>
<i>Callistosporium purpureomarginatum</i>	<i>Inonotus rheades</i>	<i>Russula rubripurpurea</i>
<i>Cantherellus appalachiensis</i>	<i>Lactarius imperceptus</i>	<i>Schizophora paradoxa</i>
<i>Clavaria zollingeri</i>	<i>Laxitextum bicolor</i>	<i>Squamanita umbonata</i>
<i>Clitocybe regularis</i>	<i>Mycena galopus</i>	<i>Tarzetta cupularis</i>
<i>Clitocybe subditipoda</i>	<i>Mycena luteopallens</i>	<i>Thelephora regularis v. multipartita</i>
<i>Collybia(Gymnopus) impudicus</i>	<i>Perenniporia compacta</i>	<i>Tremella encephala</i>
<i>Cortinarius anomolous grp</i>	<i>Peziza sylvestris</i>	<i>Xeromphalina brunneola</i>
<i>Cortinarius azureus</i>	<i>Phellinus pini</i>	
	<i>Physarum cinereum</i>	

MOREL MADNESS WEEKEND

The Western PA Mushroom Club is again hosting their public morel foray on April 28th– 29th, rain or shine, in Mingo Creek Park, located in the southwest corner of PA near the Ohio and WV borders. The event is open to non-members for a fee of \$5; \$10 if you wish to camp there for the next day's hunt. One must pre-register with the Park, even if not camping: Call Christine (724-228-6867) .

Check-in and registration will be from 11 AM

to 12 at roadside near the "Henry House", and after an instructional talk and slide show, morel hunting will commence at 1:15 PM, on your own or with a group leader. Collection showtime and I.D. at 5 PM and evening slide show at 8 PM. On April 29th, morning morel hunt at 9 AM.

LIMC members are welcome. For further details and driving directions, access their website at www.wpamushroomclub.org

TREASURER'S ANNUAL SUMMARY FOR 2006

<u>Balance from 2005</u>		\$2319.14
Membership Dues	1055.00	
Interest/Sales	<u>93.47</u>	
Total	1148.47	3467.67
<u>Disbursements</u>		
NAMA affiliation 2005	30.00	
Newsletter expenses (includes printing, mailing, supplies, & misc. notices)	569.52	
Treasurer's expenses(raffle, postage, supplies, sale items)	41.93	
Luncheon	<u>138.96</u>	
Total	-780.41	
<u>Balance as of Dec. 31, 2006</u>		<u>\$2687.20</u>

*Respectfully submitted,
Margaret Horman*

COMA's 27th Clark Rogerson Foray

This Conn. Mycological Association event will be held August 23-26, Thurs.-Sun., at Cave Hill Resort, Moodus, CT, with Gary Lincoff as chief Mycologist. Other experts include Rod Tulloss, Roz Lowen, Sam Ristich, and others.

The fee for the full four days is \$330 pp, including 3 night's lodging and all meals from dinner on Thursday to lunch on Sunday; \$290 for Friday through Sunday. Only a limited number of double occupancy units are available, with priority to be given to couples. The remainder are apparently mul-

tiple occupancy units which hold up to 4 persons. Total accommodations limited to 70 persons. Day visitors are limited to 10 and pay a fee of \$60 per day, including all activities and dinner. It is suggested that reservations be made by July 1, but earlier is always better. For complete information and to download a registration form, visit the COMA website:

<http://www.comafungi.org/>

Or, for further information, contact Don Shernoff at 914-761-0332 or donshernoff@yahoo.com.

FIELD MYCOLOGY COURSE AT SUNY CORTLAND

Dr. Timothy Baroni will offer a 2 week course at Cortland Outdoor Education Center at Racquette Lake, NY, in the Adirondack Preserve, July 13-27. Emphasis is on field work and lab techniques to I.D. fungi. Skills involving microscopic usage and micro-chemical reactions will be developed. Topics covered will be the morphology, ecology, taxonomy and economic importance of the fungi. One year of an intro-

ductory Biology course, or the permission of the instructor is required. Total cost including tuition, lodging and meals is \$950 for an undergraduate NYS resident.

For details about the course, contact Dr. Baroni at 605-753-2725, or email him at: baronit@cortland.edu A standard SUCC registration form must be submitted; contact the registrar at 607-753-4701.

EAGLE HILL SEMINARS

The Humboldt Research Institute in Steuben, ME offers several 5 day mycology courses, as follows: August 12 - 18 .. Mushrooms for Naturalists; instructors, Roz Lowen, Lawrence Leonard, and Edward Bosman.

Aug 26 - Sep 1 .. Advanced Mycology: Integrating Field and Lab Observations; instructor, Donald H. Pfister.

Approximate costs are \$445 for tuition, \$165

for rooms (with lounge) in lab building, double occupancy, and \$ 195 pp for meals.

The first course is an introduction to mushroom identification and will provide a broad overview of the Kingdom Fungi and its biology. The advanced course seeks to develop skills in fungal identification ranging from the macroscopic to the microscopic, and to identify them at least to the level of order.

For more information go to:

<http://www.eaglehill.us/>



<u>IN THIS ISSUE</u>	
<u>Our Foray Schedule</u>	<u>1</u>
<u>The Season's Bounty</u>	<u>1</u>
<u>President's Message</u>	<u>2</u>
<u>Editor's Note</u>	<u>2</u>
<u>Kinsey's Favorite Mushrooms</u>	<u>3</u>
<u>Gleanings</u>	<u>5</u>
<u>Empire Passport Discount</u>	<u>5</u>
<u>Mexican Forays</u>	<u>5</u>
<u>NAMA 2007 Foray</u>	<u>5</u>
<u>New LI Species 2006</u>	<u>6</u>
<u>Morel Madness Weekend</u>	<u>6</u>
<u>Treasurer's Annual Summary</u>	<u>7</u>
<u>COMA's Clark Rogerson Foray</u>	<u>7</u>
<u>Field Mycology at SUNY Cortland</u>	<u>7</u>
<u>Eagle Hill Seminars</u>	<u>7</u>
<u>Foray List & Directions</u>	<u>Insert 1</u>
<u>LI Species Checklist</u>	<u>Insert 2</u>
<u>LIMC Membership List</u>	<u>Insert 3</u>
<u>NEMF Foray Registration Form</u>	<u>Insert 4</u>

You can only express things properly by details. When you've observed a detail, you must discover the detail of the detail.

Czesław Miłosz



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