



Ohio Mushroom Society

The Mushroom Log

Gary Lincoff

By David Rust, President of the North American Mycological Association (NAMA)

I'm sad to report the passing of Gary Lincoff, a driving force in the early years of NAMA, a great contributor to amateurs and a constant educator to many, many beginners. He was the recipient in 1986 of the NAMA Award for Contributions to Amateur Mycology, an award that was named in his honor two years ago. Gary was president of NAMA 1983-88 and awards committee chair for many years.

His book, the *Audubon Society Field Guide to North American Mushrooms*, published in 1981, was a watershed moment for people of all interests to the field of

mycology. He organized NAMA's "exotic forays" to far places, including Siberia, where he learned first hand, about native uses of *Amanita muscaria*. Gary led forays in New York every week of the year, no matter the weather. He was a constant participant in events across the nation including this year's 18th Annual Gary Lincoff Foray, sponsored by the Western Pennsylvania Mushroom Club. Gary was often the Principal Mycologist at the Mid-Atlantic Mushroom Foray.

Gary Lincoff's energy and enthusiasm will be greatly missed by mushroomers all over the world.

Ed. Note: I will provide some more personal reminiscences in the next Log.

OMS Foray Schedule for 2018

This issue of the Log contains our schedule of Forays for this year. The biggies, summer and fall, are planned for July 14 -15 at Zaleski OH Dept of Natural Resources in Vinton Co., and the Fall Foray on Oct. 6 - 7 at Hiram College's Barrows Field Station.

"Shrooms in the Suburbs"

By Dave Miller

The following is reprinted *verbatim* from The July/Aug, 2005 issue of the Log. In retrospect, it bears repeating, since a new membership will read it now, 13 years later, for the first time.

I might as well lay my cards on the table right at the start: I often avoid

woods, because I like to hunt for mushrooms in town. This habit began because I'd often need to quickly find a few specimens for my Fungi class for testing students' observational powers and ability to key them down in David Arora's Mushrooms Demystified, our "official" text.

One enormous advantage of limiting your search to the in-town environs is that it is convenient and easy to go on a foray on short notice and with little advance planning. Oberlin has several added positives in that it's a small town, it has a large collection of rather exotic tree species, it's flat and laid out in the familiar grid pattern typical of Midwestern towns.

Nice day, following a period of heavy rain? Perfect! Got less than an hour to spare? No problem! All you need do is grab your collecting basket, pocket knife, paper or wax paper bags, and head out from home, to launch another mycological adventure.

Walking is, of course, the lowest-tech way to get around and affords ample time and opportunity to spot the most elusive of quarries, be it small, camouflaged, or hidden

behind some bushes. Your feet can carry you to a close-enough vantage point to determine whether what you see is worthy of further investigation, with no need to first look for a parking space. And don't forget the exercise you'll get using this means of transportation.

Another option I use is a bicycle, which affords all the above advantages with the additional plus of greatly expanding the amount of territory you can cover in the same short time. If there are sidewalks in your locale, riding on them brings you even closer to your potential prey. Just take care to avoid others who may share the sidewalks with you. The more likely case involves no sidewalks which forces you to become even more alert to possible obstructions: be they moving or immobilized at the curb, the auto represents a formidable adversary with which to tangle. This need for vigilance inevitably detracts from your scanning capacity of the passing yards. If the weather has been inordinately generous so you can anticipate a bountiful fruiting, just shift into a lower gear and adopt a more leisurely pace. You might also try

observing on only one side of the road, returning to scout the opposite side once you've reached the bottom of the street. This strategy is especially apt for cul-de-sacs.

Another advantage of the suburbs is the absence of such potential threats to your comfort and health as brambles, poison ivy, muddy paths, and clouds of mosquitoes, all of which mandate taking steps to circumvent the inevitable clash of values that encountering them entails. Despite the best efforts to manicure and sanitize the suburban landscape, you'll probably encounter at least one or two of these obstacles. But never all of them!

I've been doing this for years now. Naturally I return to the site of an earlier find, and this allows you to follow changes over the years, and get an idea of mushroom succession. When a tree dies, almost within the year, *Psathyrella candoleanna*, the Common Psathyrella, will appear in great numbers, feasting on its newly dead or dying woody roots. You might find them again a few months or maybe a year later, but they seem to be short-lived saprotrophs. However, after one to three years have elapsed,

I've often found *Psathyrella velutina*, the Velvety Psathyrella, growing in the same area, presumably from the now further decayed root remains. Sometimes, if the stump is left, you'll find it colonized by the Big Laughing Gym, *Gymnopilus spectabilis*, or the Aborted Entoloma, *Entoloma abortivum*, the Fawn Mushroom, *Pluteus cervinus*, or more likely, some of the many wood-decaying shelf fungi. The Aborted Entolomas I found were enormous and had me stumped(?), but I was lucky enough to cross paths with Dick Grimm, who set me right. The shelf fungi are great for teaching purposes, because they usually persist and can be left in place until a worsening drought, might force me to use leathery or woody fungi for learning specimens.

The current fetish for cleaning up all traces of the dead tree has led to stump shredders, which leave a pile of stump and root chips mixed with the soil. This is then promptly carted away, robbing you of the chance of finding mushrooms there. One year, though, enough of the chips were left in the grass that an enormous "fairy ring" of the Reddening Lepiota,

Lepiota americana, came up the next year, around the periphery of the tree's remains... Alas, there didn't seem to be enough chips to allow for a repeat fruiting the following year.

Of course, you don't want to restrict yourself to such a narrow habitat range. While some of our finest edibles consume rotting trees or logs, nowadays both of these are usually promptly removed from suburban premises, not being permitted in the sanitized version of nature which we seem to prefer.

But around our homes, another category of mushroom well represented are the lawn inhabitants. Among the very good edibles with a taste for well-aged grass clippings belong the Meadow Mushroom, *Agaricus campestris*(usu. found Aug. into Sept.), the Horse Mushroom, *Agaricus arvensis*(all fall, sometimes spring), *Agaricus bitorquis*, the Spring Agaricus(usu. June), the Fairy Ring Mushroom, *Marasmius oreades*(whenever the rains come), *Calvatia gigantea*, the Giant Puffball, *Calvatia cyathiformis*, the Purple-spored Puffball(both mostly in autumn).

We had an interesting mushroom phenomenon a few years back here on Oberlin College's football field. The grounds crew had, as usual, lavished attention on the field in preparation for football season, watering, mowing, herbiciding, etc. throughout our typical hot, dry summer. About a week before the first home game, I got a frantic call from the Grounds Manager. The field was literally carpeted with *A. campestris*, Meadow Mushrooms or Pink Bottoms; large, robust, gorgeous specimens by the many hundreds, in prime condition, but for being laced with herbicides. The grounds crew made some extra overtime pay that week, picking the offending mushrooms by hand, so the field would be ready for the Oberlin College team to lose yet another game.

Those with a similar fondness for thatch but which are inedible or poisonous include *Leucoagaricus naucinus*, aka *Lepiota naucina*(the Smooth Lepiota), *Stropharia coronilla*, the Garland Stropharia, *Chlorophyllum molybdites* (the Green-Spored Lepiota), which deserves some special attention. It is the most common

cause of mushroom poisonings, because it is so obvious and common on lawns; it is large, elegant-looking, and easily mistaken for a parasol (*Lepiota procera*) or shaggy Parasol (*Lepiota rachodes*), but this poisonous one has greenish gills and a green spore print, though young immature specimens might not yet sport their tell-tale coloration. Lincoff notes: "(it) can be a drastic sickener, causing one to two or more days of violent purging." It is not very common in northern Ohio, but is found more widely the further south you go.

There are many mushrooms which seem to be growing in lawns, but are, in fact, coming from the roots of nearby trees, i.e., they're mycorrhizal. I'll talk of my experiences with some of these in a future newsletter.

Disadvantages of Suburban Mushrooming

Probably the most dangerous aspect of this type of mushroom hunting, at least if you're planning to eat your finds, is the possibility that the environs in which the mushrooms grow has been treated with potentially toxic materials.

Probably the most likely such situation occurs when the grounds are treated by some kind of lawn service. Whatever the pesticides be, whether herbicides, insecticides, fungicides, nematocides, any mushroom growing on such treated lawns should never be eaten. It's not always possible to tell for sure, but my usual clue that a lawn is contaminated is whether there are any weeds mixed in with the grass. If a lawn is practically pure grass and nothing else, and if it's a much richer green than other nearby lawns, it usually means that it's been treated and is best avoided as a source of edible mushrooms. Whether to avoid future litigation or not, companies which make and sell these toxic chemicals even go so far as to recommend that grass clippings from lawns treated by them not be used to make compost you plan to add to your vegetable garden. Sounds pretty ominous to me.

There are other less serious, problems with restricting yourself to towns to collect: competition. One thing for sure, is that if you want something, it's best to collect it on the spot rather than wait for it to enlarge

or reach maturity. Two main culprits come into play here: other people may stroll by and pick them, or even worse, they might be "kickers, instead of pickers" so you return to find your great specimens broken into small pieces and scattered about. We have such a person who wanders the same haunts as I, who, I'm told, when confronted about his destructive actions, says he's just helping them "scatter their spores." If I ever catch him in the act, he's going to get one heck of a tirade about how kicking is **not** an improvement over the fruiting body so well designed to disperse its load of spores! And another thing...The other common problem I encounter is the power mower which can shred a really great find into even more of a mess than a kicker ever can.

FOOT FUNGUS MAY BE CLONING ITSELF

By Kate Sheridan

<http://www.newsweek.com>
Feb. 23, 2018

The fungus responsible for toenail infections and athlete's foot may reproduce by making clones of itself. According to a new paper published Wednesday in *Genetics*, the genome of *Trichophyton rubrum*, the

fungus responsible for these irritating conditions, shows some telltale signs of asexual reproduction—which could be good news for people who want to develop new drugs to stop it.

“Most organisms are sexual reproducing,” Duke researcher Dr. Joseph Heitman told *Newsweek*—and that includes most fungi. “The conventional evolutionary theories are that asexual organisms are doomed to extinction.” But the fungus might want to keep things exactly as they are—after all, it’s gotten very good at infecting human skin.

To figure out exactly what these fungi are doing, scientists have a few options. They can look for physical evidence—but that’s easier said than done. “It’s often hard to catch them in the act in laboratory conditions,” Heitman said. So after he and his colleagues failed to find the fungus *in flagrante*, they looked for genetic evidence, too.

Fungi don’t have X and Y chromosomes like humans, but they do have something similar, called the mating type locus. “It serves a similar function, in that there are typically two mating types,” Heitman said. “For *Trichophyton rubrum*, they’re essentially all of

one mating type.” (Of the 135 fungi included in the paper, 134 had the same mating type.)

But just because the fungi are mostly of one mating type doesn’t mean that they can’t still mix it up, genetically. So Heitman and his colleagues also looked for signs that genes have been recombining as they would in sexual reproduction—which did not exist.

Genes that the fungi need to sense and respond to pheromones that trigger the sexual cycle did still exist. So there could still be toenail fungi that are reproducing sexually. “It’s very hard to prove that something is strictly asexual,” Heitman said. “I think it is important to note that this is a hypothesis. There are certainly further and additional studies that need to be conducted.” But based on the work he’s done, the fungus does seem to be just producing clones of itself.

If other studies come to similar conclusions, it could mean that drug companies should have a look at the genome to see if there are any useful hints for making more effective drugs. “It’s extremely hard to get rid of it,” Heitman said. But in theory, knowing more about the way the fungus

works could reveal new pathways to target. “Having the genomic blueprint for the organism is the starting point.”

RESEARCHERS QUANTIFY NUTRITIONAL VALUE OF SOIL FUNGI TO THE SERENGETI FOOD WEB

Kerry Bennett, Northern Arizona University, Feb. 14, 2018

The complex Serengeti ecosystem, which spans 12,000 square miles extending from northern Tanzania into southwestern Kenya, is home to millions of animals, including 70 species of large mammals. It is a hotspot for mammal diversity—including herbivores such as wildebeest, zebra, and gazelles that graze on grasses and trees, as well as lions, crocodiles, leopards, and hyenas that survive by preying on the grazing herbivores.

A new study published in the *Journal of Ecology* by a team of Northern Arizona University researchers shows the food web supporting this remarkable variety of wildlife would appear very different without the nutrients supplied by arbuscular mycorrhizal (AM) fungi. The interdisciplinary study, authored by graduate

students in NAU's School of Earth Sciences and Environmental Sustainability—Bo Stevens, Jeffrey Propster, Andrew Abraham, and Chase Ridenour—along with assistant professor of informatics, computing, and cyber systems Christopher Doughty and Regents' Professor of Earth Sciences and Environmental Sustainability Nancy Johnson, quantifies the importance of AM fungi in the soil of the Serengeti National Park in Tanzania.

AM fungi, a type of mycorrhizal fungi, penetrate the roots of grasses and other plants native to the Serengeti. Considered natural biofertilizers, AM fungi provide their host plants with water, nutrients, and pathogen protection in exchange for photosynthesis. The symbiotic relationship between AM fungi and plants, which has evolved for millions of years, is critical for the uptake of essential plant nutrients such as phosphorus. In turn, the nutritional quality of the plains' grasses and trees influences the biomass of the herbivores and their predators.

By creating an ecosystem simulation that enabled the researchers to measure the biomass of

AM fungi across a natural soil fertility gradient and estimate the contribution of mycorrhizal symbioses to the biomass of all plants and animals in the Serengeti, the researchers were able to estimate the animal biomass that results from phosphorus supplied to plants through AM fungi.

This study shows that the contribution of mycorrhizal symbioses to the growth and nutritional quality of grasses cascades through the biomass of large grazing mammals and their predators. Although AM fungi amount to less than 1 percent of the overall living biomass in the Serengeti, their predicted nutrient inputs into the food web doubled animal biomass.

"It's really surprising that a small group of microbes can have such a large impact on an entire ecosystem," said Stevens, lead author of the study. "We always knew that mycorrhizal fungi were important for grass nutrition in the Serengeti. Now we can say how important they are for the nutrition of animals up the food chain from zebras to lions.

FOSSIL POOP REVEALS CRITICAL ROLE OF GIANT BIRDS IN NEW

ZEALAND'S ECOSYSTEM

Elizabeth Pennisi

www.sciencemag.com

Feb. 12, 2018

When the first humans landed on what is now known as New Zealand 700 years ago, they didn't find mammals. Instead, they discovered giant birds called moas, as well as a host of other indigenous bird species. Soon, they had eaten many of them into extinction.

Now, by deciphering ancient DNA found in fossilized bird droppings, researchers have a better idea of the toll those extinctions took on New Zealand's forests and shrublands. The study shows that mushrooms and other fungi were important to the extinct birds' diets and suggests moas had a strong hand in shaping New Zealand's native landscape by helping fungi spread, says co-author Alan Cooper, an ancient DNA specialist at The University of Adelaide in Australia. Now that the moas are gone, "The forest has potentially lost a potentially major way to spread."

"This paper is a clear example of the great potential of ancient DNA-based techniques," says Melania Cristescu, an

ecological geneticist at McGill University in Montreal, Canada, who was not involved in the work. Cristescu says she was surprised by how much information the DNA contained. “The authors were able to identify a wide variety of species and to reconstruct the ecology of an extinct species.”

Over the past decade, Jamie Wood, a paleoecologist at Landcare Research in Lincoln, New Zealand, has found hundreds of fossilized bird droppings, or coprolites, well preserved in caves and shallow sediments across the country. Earlier, Cooper and others had done some rudimentary DNA studies that showed that many coprolites came from five extinct species of moas and the kakapo (*Strigops habroptilus*), a critically endangered parrot. But the data provided few details about what these birds ate. Since then, other studies have shown that more extensive, high-throughput sequencing of DNA found in poop has the potential to reveal much more information. Researchers used it for an in-depth study of the gut bacteria of ancient Americans, for instance, and to catalog the diets of mammoths.

So Cooper, Wood, and graduate student Alexander Boast of The University of Auckland in New Zealand decided to study in greater detail the DNA from 23 coprolites collected from eight beech forests and shrublands across New Zealand’s South Island. The droppings ranged in age from 124 to 1557 years old. For comparison, they also sequenced poop DNA from living kiwis, ostriches, and several mammals.

They found a staggering variety of DNA from plants, mosses, fungi, and parasites, whose distribution indicated that each species had its own diet and its own set of parasites, the researchers report today in the *Proceedings of the National Academy of Sciences*. There was more variety in the poop from what were once beech forests than from scrub-land. Since then, other studies have shown that more extensive, high-throughput sequencing of DNA found in poop has the potential to reveal much more information. Researchers used it for an in-depth study of the gut bacteria of ancient Americans, for instance, and to catalog the diets of mammoths. So Cooper, Wood, and graduate

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All four were reprinted from the Mar. 2018 issue of Spore Prints, the Journal of the Puget Sound Mycological Society.

Articles for the next Log are due

June 10, 2018

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Calendar of Events

OMS Events

Mini Forays

Advance registration is required for all mini-forays.

These are subject to cancellation due to weather and other conditions. Be sure to call the host in advance. Additional forays may be announced if conditions are good.

Northeast Ohio – April date TBD
Contact Bryan Lewis at bwaynelewis@gmail.com or (917) 475-6135.

Northeast Ohio – Saturday, April 28, time TBD. Contact Walt Sturgeon at mycowalt@comcast.net to register.

Wayne National Forest – May date TBD. Contact Martha Bishop at bishopm@ohio.edu or (740) 593-4552.

Pickerington, Ohio – Saturday, June 2, 10 a.m. – 2:30 p.m.
Mushroom foray in conjunction with a BioBlitz sponsored by the Ohio Wetlands Association. Contact Shirley McClelland at (740) 215-5883 to register.

Dawes Arboretum - July 7 & Oct. 13 at 3 p.m.
Basic ID classes & foray if conditions are favorable. Contact Shirley McClelland at (740) 215-5883.

South-central Ohio – Sunday, July 29, 10 a.m. – 1 p.m. Contact Shirley McClelland at (740) 215-5883 to register.

Northwest Ohio – Saturday, Sept. 29, time TBD. Contact Bob & Joanne at (567) 208-3443.

Trumbull County – Sunday, Sept. 30, 1 – 4 p.m. Contact Pauline Munk at pjm23sag@gmail.com to register.

OMS 2018 Main Forays



Summer Foray 2018
Dates: July 14 - 15
Location: Zaleski ODNR Complex in Vinton County; 29371 Wheelabout Rd, McArthur OH 45651
Foray Organizer: Martha Bishop, bishopm@ohio.edu (740) 593-4552

Please join us for our Summer Foray in the beautiful and diverse forests of southeastern Ohio. We will feature nationally known mycologists **Walt Sturgeon** and **John Plischke, III**. Walt will serve as chief identifier for the foray and John will present our featured talk: *Boletes of the Northeast and Beyond*. Both Walt and John are nationally recognized as expert identifiers of fungi, and both have won numerous awards for their fungal photographs.

Campsites and cabins are available at nearby Lake Hope State Park. **Due to limited availability of cabin space attendees are encouraged to make reservations NOW.** Call 1-866-644-6727 or visit the [Ohio DNR website](http://www.ohio.dnr.gov). Reservations will fill up quickly. Athens is the closest location for other options.

Fall Foray - Oct 6 & 7 at Hiram, Ohio. Foray mycologist and speaker will be Walt Sturgeon,

author of *Mushrooms of Appalachia*, due out soon. There will be limited on-site lodging available. Contact Debra Shankland at dks@clevelandmetroparks.com for more info.

Dick Grimm Memorial Banquet

Saturday, Nov. 3, 6:30 p.m. at Wooster's Broken Rocks restaurant. We look forward to a presentation by mycologist, author and university professor Nicholas P. Money. Registration information will be available in June.

Ohio & Regional

Parma, Ohio – 3-part mushroom workshop **May 10 – 12**. Includes two evening classes and ID workshop, a Saturday foray, plus the Cleveland Metroparks mushroom guide. \$17 fee includes all three parts and the guide. Space is limited. More info/registration is available at <https://www.clevelandmetroparks.com/parks/programs-events/2018/west-creek-reservation/may/for-adults-only-mushrooms-i-ii-iii?instance=45737>

Bentleyville, Ohio – **Sat, May 5, 7:30 p.m.** Illustrated slide talk on the Mushrooms of Ohio by Jerry Pepera. Free and open to the public. See <http://clevelandnaturalscienceclub.org/may-2014-2/may-2014/> for more info.

Saturday, July 7, 9 a.m. – noon
Walt Sturgeon, a nationally recognized amateur mycologist will lead this workshop. Includes slide program, foray, and a mushroom display. Participants are asked to bring a basket and wax bags or wax paper for collecting. Class size is limited to 22, so register early at beavercreekw@aol.com

Name:(printed) _____ Address: _____

City: _____ State: _____ Zip: _____ Telephone: _____

Fax: _____ Email Address: _____

Enclosed please find check or money order (check one):

____ \$15.00 annual family membership (newsletter via email and website only)

____ \$20.00 annual family membership (newsletter via paper, email, and website)

____ \$150.00 life family membership (newsletter via paper, email, and website)

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? _____

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

LIABILITY RELEASE AND PROMISE NOT TO SUE:

I understand that participating in the activities of a mushroom club involves a moderate amount of risk. This includes all of the risks of being away from home, risks associated with moving about in fields and woods, risks of encountering inclement weather, risks involved in eating wild mushrooms, risks of losing personal property by theft or misplacement, and all other expected and unexpected risks, including illness or injury. While a member of the Ohio Mushroom Society; or as a non-member attending any event hosted by the Ohio Mushroom Society, I agree to assume total responsibility for my own safety and well-being; and that of any minor children under my care, and for the protection of my and their personal property. I release the Ohio Mushroom Society, its board members, club members, contractors, and any and all entities such as parks or preserves, or any private property owner who may host an Ohio Mushroom Society event, and all other persons assisting in the planning and presentation of any Ohio Mushroom Society event, from liability for any sickness, injury, or loss I or any minor children under my care may suffer during any event or as a result of attending or participating. I further promise not to file a lawsuit or make a claim against any of the persons or entities set forth above, even if they negligently cause me or my minor children injury or loss. I agree to hold the Ohio Mushroom Society harmless from any liability they may incur as a result of any damages to any property I may cause. This release and promise is part of the consideration I give in order to be a member of the Ohio Mushroom Society, or to attend any event which they host or attend, whether a member or a non-member. I understand this affects my legal rights. I intend it to apply not only to me but to anyone who may have the right to make a claim on my behalf.

Signature: _____ **Date:** _____

Return form and check or money order to: Ohio Mushroom Society, c/o Jerry Pepera, 8915 Knotty Pine Lane,
Chardon, OH 44024

_____ Email Address: _____

2018 Ohio Mushroom Society Volunteers

Chairperson

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Ohio Mushroom Society
The Mushroom Log

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Contributions of articles and ideas for columns are always welcome. Articles may be edited for length and content.

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