



Ohio Mushroom Society

The Mushroom Log

**Summer Foray 2018
at ZALESKI ODNR
COMPLEX July 14-15**

By Martha Bishop

Please join us for our Summer Foray in the beautiful and diverse forests of southeastern Ohio. We will again meet at the recently renovated **Zaleski ODNR Complex, 29371 Wheelabout Road, McArthur, Ohio 45651.**

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.

John Plischke, III is the author of *Good Mushroom Bad Mushroom: Who's toxic, Where to find them, and how to enjoy them safely*, and *More! Mushrooms and Their Poisonous Look-alikes.* John

is a founding member of the Western Pennsylvania Mushroom Club, and serves as Chair of the Photography Committee for the North American Mycological Association.

Walt Sturgeon has authored or co-authored and provided photographs for several popular mushroom books including *Mushrooms of Ohio*, *Waxcap Mushrooms of Eastern North America*, *Mushrooms and Other Fungi of the West Virginia High Country*, and has recently published *Mushrooms of the Northeast* with Teresa Marrone. Walt serves as Awards Committee Chair for the North American Mycological Association.

July 14 (Saturday)

8:30-9:30 am. Meet at Zaleski ODNR Complex for registration and coffee. Please bring a reusable cup and a cash donation to cover costs of coffee, rolls, etc.

10:00 am. Forays will begin. We will carpool to several different sites in the local hills. Please bring hiking gear, mushroom basket, small pocket knife, water bottle, and whistle.

12:15 p.m. We will have a potluck lunch, so please bring something to share. Please bring your own iced cooler for items that require refrigeration, and a crockpot for items that must stay hot. A small refrigerator, stove, microwave and electric outlets are available, however, please know that you will be responsible for all preparation and clean-up of your contribution. Please bring your dish ready to serve with a label and ingredient list, and serving utensils. Any wild mushrooms for consumption *must* be verified by expert collectors. *Please do not bring any home-canned foods.*

1:45 p.m. **John Plischke, III** will present: **Boletes of the Northeast and Beyond.**

John says: "Boletes can be popular sought after mushrooms." He will discuss places to look for boletes, and the types of trees that they are found under. He will also talk about bolete edibility, and bolete seasons, giving a few secret hunting tips, resourced to help with ID.

2:45 Afternoon forays depart from Zaleski ODNR complex.

2 The Mushroom Log

5:30 p.m. Table talk with explanation of the day's collections.

6:30 p.m. Dinner at **The Lodge at Lake Hope.**

<http://lakehopelodge.com/directons/>

See menus on their website:

<http://lakehopelodge.com/menu/new>

Please **RSVP to bishopm@ohio.edu** or (740) **593-4552** if you plan to be here for dinner so that we can reserve adequate space. On Saturday morning we will have a final count for our reservation

July 15 (Sunday)

9:00 am. Coffee and review of collected fungi. Please bring a reusable cup and a cash donation to cover costs of coffee, rolls, etc.

Clean up and listing of collections. Please help out if possible.

11:30 a.m. Sunday foray.

Accommodations:
Reserve your cabin or campsite at nearby Lake Hope State Park NOW!

1-866-644-6727 or
<http://parks.ohiodnr.gov/lakehope>

Reservations will fill quickly.

Area hotels and other lodging for Athens, Ohio are listed at:
<http://athensohio.com/category/wheretostay/>

Please print out your driving directions in advance. There is usually internet connectivity at the foray site, but connectivity may be intermittent in surrounding areas.

Check

<http://www.ohgo.com/dashboard/se-ohio> for road conditions and flooding.

Gary Lincoff, 75, Evangelist For the Joys of Mushrooms

By Andy Newman

Reprinted from March 27, 2018 New York Times

Gary Lincoff, a self taught mycologist whose contagious enthusiasm turned him into a pied piper of mushrooms, died on March 16 in Manhattan. He was 75.

His family said he died after a stroke.

Mr. Lincoff, a philosophy major and law-school dropout, wrote a field guide to North American mushrooms that sold more than a half-million copies. He led mushroom hunts as far afield as Siberia, India, and the Amazon and as near to his home, as Central Park, two blocks away, where over the course of decades he counted more than 400 species.

Mr. Lincoff taught for more than 40 years at the

New York Botanical Garden in the Bronx and instructed Martha Stewart on dredging puffballs in panko bread crumbs to bring out their flavor. He wrote peer-reviewed journal articles and poems and songs about mushrooms and helped found the countercultural science and fun fair in Colorado known as the Telluride Mushroom Festival.

He was a fungus fanatic who championed the mushroom as food, medicine, soil decontaminator, psychotropic portal and essential link in the cycle of decay and rebirth.

“Just to name mushrooms—after a while, it gets sort of boring,” he told an interviewer in 2015. “To know what these mushrooms are doing, that drives me. That keeps me thinking. Every plant I see, every tree I see. I know there are mushrooms totally involved in the health of those trees.”

Mr. Lincoff loved exotic fantastical looking mushrooms like violet-branched coral and eyelash cup and bearded tooth and wolf's milk slime and he loved nondescript little brown blots that

3 The Mushroom Log

sprouted on dead sticks. He was often asked which mushroom was his favorite, and he invariably replied, "The one that's In front of me right now."

"He inspired literally thousands of people to overcome their fear of fungi," said Paul Stamets, another member of the tiny cohort of celebrity mycologists. "No matter how dumb your question was, he never humiliated you, he never put you down. He never believed there was such a thing as a stupid question."

Gary Lincoff was born on Oct. 3, 1942, in Pittsburgh. He graduated from from Univ. of Pittsburgh in 1983 with a bachelor's in philosophy, a passion for Thoreau and an unfulfilled sense of purpose.

He left law school at Georgetown Univ. because "he didn't admire his professors," his wife Irene Liberman, said. She met him in 1967, when he was doing graduate work in English literature in Pittsburgh.

In addition to Ms. Liberman, a graphic designer, Mr. Lincoff is survived by their son, Noah, and a younger brother, Bennett.

The couple moved to New York in 1968 and Mr. Lincoff set out to write a novel about a draft dodger who waits out the Vietnam War living in Central Park. In his research he got hung up on a question: What would the protagonist eat?

"I took six months off to learn everything there was to know about survival in the city—wild foodwise," Mr. Lincoff told the N.Y. Times in 1978. "I began to see that every tree, every weed, wasn't alike. I got into minutiae." He and Ms. Liberman led forays to gather plants for suppers of acorn burgers, pokeweed shoots and Juneberry pies. In 1971, the couple went on their first walk with the New York Mycological Society. I said 'Let's promise not to eat anything' and we ate nine wild mushrooms that day," Ms. Liberman recalled. Mr Lincoff had found his calling.

He steeped himself in mushroom studies and eventually persuaded the New York Botanical Garden to let him teach, despite his lack of formal credentials...He was recruited to write the National Audubon Society Field Guide to North American Mushrooms, which was published in

1981 and is in its 31st printing. He served 9 years as president of the North America Mycological Association.

Mr. Lincoff helped found the Telluride Mushroom Festival in 1981. It was conceived by a Denver radiologist and mushroom lover, Emanuel Salzman, as a alternative to stuffier mycological conferences.

"We had an 'Edibility Unknown' party every year that would horrify serious professional mycologists," said the alternative-medical guru Dr. Andrew Weil, another festival co-founder. No one ever got sick, Dr. Weil said, though the pioneers discovered that one species tasted like old tires.

Three years ago, he decided that, unlike other mushroom clubs, the society should hold walks year round.

This past New Year's Day, with the mercury around 10 degrees, he led a walk in Central Park.

"We walked for two hours and found almost 50 species" Said Viven Tartter, one of Mr. Lincoff's many acolytes. Someone found a cluster of *Eutypella scoparia*—tiny hairlike tufts, too small to

4 The Mushroom Log

be seen without a loupe—growing on a twig. “Gary was very excited.”

THE PURSUIT OF HOPPINESS By Andrew Masterson

<https://cosmosmagazine.com>, Mar. 21, 2018

In 1487, the German duchy of Munich adopted a law that insisted the only permissible ingredients for making beer were water, barley, and hops. The law was introduced to the rest of Bavaria in 1516 and then embraced later still by greater Germany.

It is called the *Reinheitsgebot* and has been regarded as a credo by fundamentalist brewers around the world ever since.

Now, however, a team of scientists led by bioscientist Jay Keasling from the University of California, Berkeley, in the U.S. is suggesting that the *Reinheitsgebot* might actually be a bit too complicated and the interests of good beer might be best served by dropping the hops altogether.

This news, of course, will send a collective cry of “mein Gott!” around the globe, but Keasling and coworkers base their argument on the one crucial ingredient on which the

German code is silent — yeast.

There is a very good reason for the absence of the world’s most useful fungus from the *Reinheitsgebot*. At the time, no one knew of it, much less of its crucial role. As every ale aficionado today knows, brewer’s yeast (*Saccharomyces cerevisiae*) gobbles up simple sugars such as glucose and maltose and produces carbon dioxide and alcohol.

In a paper published in the journal *Nature Communications*, Keasling and his colleagues show that with a little tweaking it can also produce the bitterness and flavor long associated with hops.

In beer-making, the word “hops” denotes the flowers of a herbaceous perennial plant called *Humulus lupulus*. There are scores of different varieties, bred obsessively by brewers to impart specific blends of bitterness and flavor to what might be otherwise rather bland drinks.

Hops, however, is energy and water intensive to grow. It is also notoriously troublesome, in that it does not breed “true”—that is, a seed from a plant will not produce an identical offspring, meaning that commercial

crops must be effectively cloned from cuttings.

Keasling’s team has found a way to avoid all these problems by ditching them completely and instead engineering the genome of the yeast to produce hoppy characteristics. They do so by altering commercial *S. cerevisiae* DNA, adding snippets derived from other yeasts and herbs such as mint and basil.

Doing so, they report, involves a “unique challenge” and requires “state-of-the-art engineering techniques.”

The result, however, is a yeast that is able to biosynthesize aromatic molecules that impart hoppy flavors—and does so better than hops.

“Beers produced using these strains are perceived as hoppier than traditionally hopped beers by a sensory panel in a double-blind tasting,” they conclude.

“DESERT TRUFFLE” IS THE RARE DELICACY IN THIS SPECIALTY SOUK IN KUWAIT

By Salima Lebel

<http://www.straitstimes.com/>, Mar. 19, 2018

5 The Mushroom Log

Kuwait City (AFP) - White or beige, but never black, the “desert truffle” is a rare delicacy with a dedicated marketplace in Kuwait, where remnants of the Iraqi invasion and changing weather patterns have decimated local production.

Less prestigious and less expensive than its darker cousin, the Middle Eastern truffle is a prized ingredient for Bedouins, who integrate it into their traditional rice and meat dishes or in sauces, boiled with onions.

On the outskirts of Kuwait City, in the Rai industrial district, connoisseurs begin perusing the truffle souk at 9:00 am, surveying the various weights and colors and using their noses to select the best fungus by smell.

Some barter while others go straight for the top shelf, with the “Zebidi” variety especially prized for its use in traditional recipes.

Demand is so high in the Gulf emirate’s market that each year hundreds of merchants compete for limited stall space during the cooler winter months.

The market was devised by the municipality of Al-Rai, an industrial zone just northwest of Kuwait City, which oversees quality control and guarantees

the traceability of the fungus.

“We decided to build this market in 2006 to organize sales of this product, which you used to find in all sorts of corners in Kuwait,” said Faisal al-Jomaa, vice-governor of Kuwait City.

This year, he said, 520 merchants applied for one of the 9-sq.-m stalls. Just 123 vendors secured space.

One of them was Iranian Abdel Ali Said, who has bought and sold truffles since the 1960s. “They come from Iran, Saudi Arabia, Morocco, Tunisia, Libya, and beyond,” he said of his truffle selection. Prices range from 7 to 20 Kuwaiti dinars (23 to 66 US dollars) per kilogram depending on the quality, according to Said.

This year, the market is reportedly flooded with truffles from Libya.

“That happens every six years,” said Kuwaiti merchant Mohammed al-Shammari on a recent day in the truffle market. “Production is cyclical. You also have a lot coming from Tunisia this year.”

To drive home just how popular truffles are among Kuwaitis, Shammari pointed out that “three to

four tons are imported daily, and sold fresh.”

But for all its love of truffles, Kuwait’s own commercial cultivation and harvesting of the fungus has plummeted to zero since Iraq invaded the emirate in 1990. The risk of coming across an unexploded land mine left behind by the Iraqi army keeps Kuwaitis from scouting the desert for wild truffles.

The only remaining production is purely for personal consumption.

Kuwait’s truffle crops have also been hit by a changing environment.

Unlike European truffles, which grow under tree roots, desert truffles spring up after rain, which means that volume and quality vary according to the amount of precipitation and the general weather.

“Irregular rainfall, rapid urbanization, and encroachment on the desert are all factors in the disappearance of (local) truffles,” explained vice-governor Jomaa.

NEW ZEALAND’S MOST PATRIOTIC MUSHROOM

By Jennifer Frazer

<https://blogs.scientificamerican.com/>, Mar. 16, 2018

6 The Mushroom Log

A few weeks ago I walked the Milford Track, one of the most famous short through-hikes in the world. It takes you through the wilds of New Zealand's Fiordlands National Park, through ancient stands of southern beech shaggy with clinging plants and past streams so pure the guides assured us they all drink straight from them.

In our case, it also took us to a helicopter rescue after 12 inches of rain in 10 hours. We could hear the boulders dislodged by the thundering waterfalls tumbling from the cliffs around us as we waited hours for the rain to slacken enough for a helicopter to land. I got more adventure than I bargained for!

One of the most startling finds of my journey were several clusters of an all-black, velvety mushroom found nowhere but New Zealand, home of a near cult-like devotion to their national rugby team, the All Blacks

After I peeked under the mushroom's skirt, it became apparent it was a bolete, a group of mushrooms with a sponge-like pore layer where the gills would normally be. Pores, like gills, are about maximizing the surface area for making spores. In this

mushroom, they were white when young, becoming golden in the oldest specimens I saw as spore production ratcheted up.

A black bolete—actually, any black mushroom—is a novelty to me. The most famous bolete, the delicious porcini, possesses a lovely rich brick red (or sometimes creamy) cap here in Colorado, but a brown one in other parts of the world.

The rest of our boletes come in shades of brown, yellow, orange, and red.

The only other black mushroom-like fungi I know of are deeply weird and in two very unrelated groups—the Black Earth Tongue and the morbid Dead Man's Fingers, so named because the above-ground portion appears to be the work of a shoddy gravedigger.

A quick internet search revealed that this black mushroom is likely *Tylopilus formosus*, a species known to play root footsie with native southern beeches and manuka (source of New Zealand favorite Manuka honey), both abundant in the area I saw the mushrooms. Someone has even previously reported *T. formosus* from the Milford Track, way

back on January 25, 1957. And, rather perfectly, it appears to be found exclusively in New Zealand. Might an American humbly suggest a candidate for national fungus?

CAN DOGS AND CATS BE VEGAN? FUNGUS-BASED SCIENCE WEIGHS IN.

By Michelle Z. Donahue

<https://news.nationalgeographic.com/>, Mar. 15, 2018

Quick, name one thing soy sauce, miso, and sake all have in common. If you said, "They're delicious," you're not wrong. But the real answer is koji.

The common name of the fungus *Aspergillus oryzae*, koji is a microorganism at the heart of many traditional Asian flavors and foods. It's also the key ingredient in a new kind of pet food announced today that its creator hopes could change the future of how animal feeds are produced.

Koji is normally cultured directly on grains like rice, which supply the starches the fungus needs to proliferate. Wild Earth co-founder Ryan Bethencourt says they put the koji

7 The Mushroom Log

straight into a beet sugar-based solution. After extraction, they press it like tofu, then slice and bake it into a final product full of protein that's like a cheese cracker in taste and flavor.

The end goal, says Bethencourt, is to create an environmentally friendly, high-quality food for pets that's vegan and tasty. The company plans to release their first product—a pet treat—by June,

All 4 of these previous articles were reprinted from the April, 2018 issue of Spore Prints, the Bulletin of the Puget Sound Mycological Soc.

Editorial Musings

The article on New Zealand's Most Patriotic Mushroom, the black, velvety mushroom sounds a lot like our *Tyloporus alboater*. No mention was made of its association with oaks. So we'll have to wait to see. Perhaps another reader will offer some clues...

I've been working on this Log and, at times, it seems like winter will never relent! I'm a big fan of the Weather Channel and so realize it has been much milder to our south.

As usual the cold windy precipitous days are briefly replaced with more typical sunny milder ones, almost perversely teasing us to dare think of true spring.

Wasn't it T. S. Eliot who wrote "April is the cruelest month" ?

It will probably be one of those seasons where late spring will abruptly change into mid-summer 80's and the late spring flowers will whiz by in a blur. So we are cheated of late spring, but also early summer, at least in the flora department. Enough kvetching, already! (Kvetch is Yiddish for complaining.)

I'd like to say something about reprising what I wrote in 2005 about hunting mushrooms in suburbia. I highly recommend doing so as an efficient way of covering a lot of ground. My favorite spot was Oberlin's old Westwood Cemetery which had many oak trees with many different boletes growing on their roots. Its second recommendation was the presence of many weeds and no grass that was deep green, signs that neither lawn fertilizers nor herbicides were being applied. I got to know the

best places to find various species of mushrooms.

I will probably send out the MAY, JUNE Log out earlier than advertised in the last Log. Hope this is OK with everyone.

I'm afraid I might make the same error I did in the last Log in which I repeated several lines of text from the Fossil Poop article. I only received one comment from a loyal OMS member, so I guess it didn't do too much harm. This Log has been thoughtfully edited!

Articles for the next Log due May 4, 2018

David Miller
17402 Dorchester Drive, Cleveland
OH 44119
dmiller@oberlin.edu

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. Please check our website for the most up-to-date information.

Wayne National Forest - May – Sunday, May 6. Contact Martha Bishop at bishopm@ohio.edu or 740-593-4552.

Hiram – Sunday, May 6, 2 p.m. Contact Walt Sturgeon at mycowalt@comcast.net to register.

Northeast Ohio - May 7. Please contact Bryan Lewis to confirm at 917-475-6135.

South-central Ohio - May 6 or 7. Email Shirley McClelland if interested at shirleymcClelland@msn.com

Pickerington – 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.

Wakeman – Sunday, June

24, 10:30 a.m. – 1 p.m. Please contact Pete Richards at peterichards@oberlin.net to register.



Newark - Saturdays, July 7 and October 13, 3 p.m. Co-sponsored by Dawes Arboretum. Basic ID class with foray if conditions are favorable. Contact Dawes at 1-880-44-DAWES or Shirley McClelland at 740-536-7448 (h) or 740-215-5883 (c).

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

Northwest Ohio – Saturday, September 29, time TBD. Contact Bob & Joanne Antibus at 567-208-3443.

Trumbull County – Sunday, September 30, 1 - 4 p.m. Contact Pauline Munk at pjm23sag@gmail.com

Columbiana County - Sunday, October 14, 11 a.m. Contact Walt Sturgeon at 330-426-9833.

Eastern Ohio – Saturday, October 20, 10 a.m. – 1 p.m. Contact Sharon Greenburg at d.greenberg@att.net or 330-457-2345 to register.

OMS 2018 Main Forays

Summer Foray in Vinton County – Saturday & Sunday, July 14 & 15 - See page 1 for details.

Fall Foray in Hiram – Saturday & Sunday, October 6 & 7. We will foray in two very special locations this weekend. Our 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 information.

Dick Grimm Memorial Banquet

Saturday, November 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, in addition to a great meal. Contact Debra Shankland at dks@clevelandmetroparks.com to register.

9 The Mushroom Log

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

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11 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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