



Ohio Mushroom Society
The Mushroom Log

**Fall Foray 2018 at
 Oct. 6-7, 2018**

By Debra Shankland

2018 OMS Fall Foray

We look forward to returning to the rich and unique, 500-acre **James H. Barrow Field Station of Hiram College**, located in Portage County, for our annual Fall Foray. This living laboratory supports over 200 acres of mature Beech-Maple forest, along with other forest types and riparian habitats.

Our ongoing partnership with Hiram College has been very beneficial. It could even be considered symbiotic if that wasn't such a corny mycological analogy! Seriously, engaging with Hiram students on this foray injects a great energy into the event, and the college faculty and staff have been wonderful hosts. The Field Station is just three miles away from the Hiram College campus.

In addition, we've secured permission at a private property, **Camp Asbury**, for our Sunday foray. Composed of a

variety of mature and nurtured habitats, Camp Asbury always yields interesting and many different finds from those at the Field Station, which is only four miles away.

We are very fortunate to have author and outstanding field mycologist **Walt Sturgeon** as this foray's mycologist and presenter. His illustrated program about "Edible Mushrooms on Wood" will be of interest to everyone. Winning national awards for his mushroom photography, Walt takes care in putting together presentations that are beautiful to look at, but also richly document the key features and habitats of the mushrooms that are included.

The Kennedy Observation Building at the Field Station will be our headquarters for this foray on Saturday. It can be accessed at 11305 Wheeler Road in Garrettsville, OH 44231, between State Routes 82 and 305. To download a map and directions, go to <http://www.hiram.edu/academic/support-services/field-station/map-and-directions/>

On Sunday we will commute by car caravan over to Camp Asbury to meet with camp director, ecologist, and foray guide, Rev. Bill Graham.

Space for those seeking on-site accommodations at the Field Station is very limited.

Advance registration for those wishing to camp onsite **is required** by contacting foray coordinator *Debra Shankland* **between August 30 – October 3 only**. You can call 440-263-2334 or email dks@clevelandmetroparks.com to register or get additional information.

SCHEDULE OF EVENTS

Friday, October 5

Limited primitive camping at the Observation Building available beginning at 6:30 p.m.

Saturday, October 6

9 a.m. Registration and coffee at the Observation Building
 9:40 a.m. Welcome and orientation
 10 a.m. - 12N Morning forays
 12:15 - 1 p.m. Potluck lunch (*please see "What to Bring" below*)
 1:30 - 2 p.m. Illustrated discussion of "Edible Mushrooms on Wood" by Walt Sturgeon
 2:15 - 4:15 Afternoon forays
 5:15 - 5:40 Table talk concerning noteworthy collected specimens
 6:10 p.m. Dinner at The Brick in Garrettsville (*go to*

2 The Mushroom Log

FreddyBurger.com to see the menu)

Sunday, October 7

9 - 10:30 a.m. Coffee & light breakfast at the Observation Building; review collections
10:30 - ? Clean up
11:15 a.m. – 1 p.m. Final foray at Camp Asbury in Hiram
1 – 1:40 p.m. ID & discussion of finds
2 p.m. Farewell!

OVERNIGHT ACCOMMODATIONS

Limited, primitive on-site camping at the Observation Building is allowed free of charge on **October 5 & 6** only. There are no developed camping facilities here, so you must be self-sufficient. There is a single restroom in the Observation Building. Showers are available for our group at the athletic center on campus. Contact Debra for more information, or to reserve a spot.

The Hiram Inn

(<http://www.thehiraminn.com>) is right on Hiram's campus two miles from the Field Station. This beautifully renovated century-and-a-half home is located on the corner of SR 700, SR 82 and SR 305.

Bed and Breakfast

accommodations in picturesque Burton include the Red Maple Inn and Goodwin House. Plan to spend \$125+ per night.

Unique and affordable places to stay may be found on **airbnb**. Begin your search in Garrettsville, Hiram, and Burton.

WHAT TO BRING

Please know that the Kennedy Observation Building is a learning lab for the Field Station and was not built with banquet facilities nor large groups in mind. Space will be snug but with everyone's help and cooperation in changing room setups, we have found it to be adequate. Thanks in advance for remembering this! That said, you'll find these supplies very helpful to bring along:

- Refillable water bottle
- Reusable coffee/tea mug
- Food/drink to share at the potluck; *please make sure it's ready to serve*--there is just one dorm-size refrigerator and one sink, but there are plenty of electric outlets available.
- Utensils and knives needed to serve your potluck item; cooler if necessary.
- Cash for a donation (Forays are free, but your generosity buys coffee, paper products, nametags, goodwill for our hosting institutions, speaker expenses, and more. *Thank you!*)
- Basket (paper bag can do in a pinch)
- Sharp knife
- Mushroom field guide(s)
- Notepad and pencil/pen
- Magnifier
- Camera
- Hat, rain gear, change of shoes/boots
- Compass
- Whistle

THIS FUNGUS BORROWED FROM ANCIENT BACTERIA TO DEFY GRAVITY

By [JoAnna Klein](#)

April 27, 2018

New York Times

That mold that looks like [a Dr. Seussian forest](#) growing on the rotting strawberry in your fridge: It's probably a pin mold, a remarkable example of some of nature's most overlooked innovations.

It's related to a common fungus called [Phycomyces blakesleeanus](#), a larger one, famous for its sensing abilities. It can respond to wind and touch, grow toward light and detect and navigate around objects placed above it. It senses gravity too — [with crystals that move around](#) inside single, but giant, elongated, spore-containing cells that resemble [Truffula Trees](#).

"You can put that thing in a microscope — you don't need a high-powered microscope — and you just see these beautiful crystals," said [Gregory Jedd](#), a geneticist who studies fungi at Temasek Life Sciences Laboratory in Singapore. But he wondered where they came from.

So in [a paper published Tuesday in PLOS](#)

3 The Mushroom Log

[Biology](#), he and his colleagues determined that the crystals were likely the result of a gene that the molds' common ancestor borrowed from bacteria long ago. Their findings highlight how nature finds weird ways to turn accidents into strengths through evolution.

Although quite different from one another, humans, plants and some fungi share gravitropism, the ability to know up from down. It helps us survive. By sensing Earth's gravitational pull, humans can move around without getting dizzy and plants and fungi know how to grow to obtain nutrients and reproduce.

This behavior is made possible by varying gravity sensors that many organisms carry inside their bodies. A calcium carbonate crystal deep inside your ear brushes against hairs when you move, signaling up from down to your brain. In some plants, balls of starch slide around inside special gravity sensing cells like beads in a maraca, telling a plant or tree to reorient if it tilts sideways.

Many fungi with parts that pop out of the ground are thought to also have gravity sensors. Because fungi only send out spore-filled fruiting bodies when nutrients are low, ensuring they point to the sky is critical to survival so spores can disperse.

But most fungal gravity sensors are mysteries — except the crystal matrix of *Phycomyces blakesleeanus*. These dense bodies fall through the cytoplasm of spore-containing cells, signaling them to keep reaching toward the sky as they grow.

To determine the origin of this crystal matrix, Dr. Jedd and his team isolated the proteins that built them, homed in on one called OCTIN and traced it to a single gene. By looking for related organisms throughout evolutionary history with similar proteins, his team determined that a common pin mold ancestor likely acquired the gene from a bacterium that shared the same soil hundreds of millions of years ago.

This happened randomly, through a

process called horizontal gene transfer. It allows an organism to “pick up a piece of DNA from a completely unrelated species and potentially use it for adaptive purposes,” Dr. Jedd said. If the adaptation aids survival, the organism passes it on to future generations.

How this happened in the exchange between ancient fungus and bacteria was unusual. In the bacteria, the gene couldn't have produced a gravity sensor because the protein structures it made were too small. But the researchers showed that the proteins were capable of self assembling. Following additional mutations inside the fungus, that ability may have resulted in the crystal matrices that now help it know up from down.

“Those little nano-structures could cluster together, and in that way they could attain a size that could make them primitive or rudimentary gravity sensors,” he said.

Instead of creating a shared trait, the gene,

4 The Mushroom Log

with a few mutations, had created a novel one.

Dr. Jedd said understanding OCTIN and other self-assembling proteins could help with developing drugs that could know exactly where and when to dissolve in the body.

But there's another potential application: When your house-mates hound you for being a fridge slob, try telling them you're observing gravitropism at work. Maybe it will charm them.

Banquet Speaker Writes Saucy Tale of His Alter Ego as Well as Cutting-Edge Science

(This is a book review of Nicolas Money's latest.)

By David Wiesenberg

Part of the magic of science is that its tricks can be repeated by others who follow the same procedures and processes.

You might recall that both Charles Darwin and Alfred Russel Wallace puzzled out a theory of descent

through natural selection almost simultaneously. But what if a third scientist, a mycologist, arrived at a similar observation—and who almost got the jump on his British peers with a prior publication? And what if this mycologist was from Ohio? And what if his co-author was a cat?

Combining the solid, yet mysterious, science of fungi with inventive plot twists and character development, *The Mycologist: The Diary of Bartholomew Leach*, by Nicholas P. Money (256 pages, \$16.00) brings together several historical and social movements of Ohio's pre-Civil War days.

Bartholomew Leach, professor of natural philosophy, now in his mid-thirties, finds himself away from his home country, disconnected from his wife and child, and at odds with the university's administration. Occupying his boardinghouse rooms with his pugnacious, and very opinionated cat, Mr. Pickwick, Professor Leach wrestles with his conscience, with the changing cultural landscape of the pre-industrial Midwest, and with the implications of his scientific pursuits.

As our hero stewes over his various predicaments, his discoveries of the many aspects of mushrooms and their arcane methods of growth and reproduction lead him to examine his own desires and longings. And as we all know, desires and longings lead to adventure, conflict, and self-discovery.

As fate intervenes, Leach becomes swept up in the drama and tragedy of the Underground Railroad. Issues as diverse as higher education for women and resolving the conflict between scientific method and divine fiat occupy his turbulent mind while further engaging the reader's interest.

Leach's journal is illustrated throughout, not only with period drawings and engravings, but with a cast of characters right out of Charles Dickens (only the story is much more spicy than anything Dickens could have gotten away with). Even Pickwick, the cat, confronts someone with as much spunk as his own.

Along the way, there are alluring widows, runaway slaves, intoxicated hellions, and a host of

5 The Mushroom Log

inspiring historic characters, including the great humanist L.L. Langstroth, clergyman and beekeeper, in this delightful romp entirely driven by the curious world of mycology.

How to Get (Really) Sick from Eating Wild Mushrooms

By Dave Miller

As most of you are abundantly aware, this year's mushroom season was nothing short of spectacular. After a protracted hot, dry spell from mid-June into late July, the rains returned to our place in northern Ohio. We were blessed with a series of several strong thunderstorms, and then the remnants of Katrina, followed closely by those of Rita, gave much of our state between 2 and 4 inches of rainfall each. (this refers to the 2005 mushroom season)

Some remnants!

I know some (perhaps many) of you might be moved to complain that I'm exaggerating the amount of rainfall, because your rain bucket was wanting and so you didn't have such a good collecting year. Give me a little slack here! I'm only reporting what happened in the Oberlin environs. At any rate, all this rain made my last year of teaching The Fungi a real joy and very easy. No need to scrounge through the woods for a few shriveled polypores. In fact, we had so many fleshy

fungi to work with, we gave short shrift to the leathery-woody types.

But, of course, mixed in with all the great edibles were the usual suspects of poisonous mushrooms to tempt the unwary. And we had a real doozy of a poisoning here right in the backyard of your editor. A retired English professor has been gathering edible mushrooms here for years now and presumably should know the difference between an edible and its poisonous look-alike. In fact, he does know the difference! He just got a little impatient.

Along with our abundant rains, we had a pretty hot summer, and since the poisonous Green Gill, *Chlorophyllum molybdites* is more common the further south you go, we don't usually have it with any great frequency up here. But this summer was a fairly hot one and from late August through mid-September I (and my students) saw four sizable collections of it, all in its favorite grassy habitat. They are a very impressive mushroom, robust, graceful, and, like the Destroying Angel, very aesthetically appealing.

The professor apparently found them too appealing to pass up and picked a bunch of them to take home for a closer look. He is something of a local expert on edible mushrooms and was fully aware of the poisonous nature of the green-gill and the highly esteemed edible look-a-like *Macrolepiota rachodes* (the Shaggy Lep), which he hoped these green gills were. He and his wife, a local physician, checked for a spore print, but laid the cap down onto white paper, so when they saw no evidence of any green spores,

they decided that the spore print must be white and was just too faint to see, leaving the only option for an ID of their specimens as the Shaggy Parasol. They cooked them up that evening and ate them. They told me later that they hadn't tasted as good as the Shaggy Parasols they'd had in the past, and they wished they had paid more attention to their taste buds.

Later that night their gastrointestinal tract rebelled rather violently. One of them immediately expelled the remains of the mushrooms (enough said) and felt reasonably well the next day, sort of like recovering from a moderate case of food poisoning. The other victim did not regurgitate them and spent a couple of very uncomfortable days until the toxin(s) worked themselves, at a more leisurely pace, through his body.

I've eaten shaggy leps a number of times and find them an excellent edible, firm and meaty with a rich, nutty flavor. But this incident made me wonder if I'd ever want to try them again. Like the green gill, we later found several fruitings of shaggy leps and eventually, my students and I convinced ourselves we could tell the difference between them. Several features help one to distinguish between them.

Habitat: Green gills feed on grass thatch, so they are found in lawns. However there can be trees nearby. Shaggy leps I usually find near spruce, especially blue spruce, though I've also found them near an old apple tree. They might be growing in grass which is near a spruce. But you already know I'm largely a suburban

6 The Mushroom Log

mushroom collector, so I'd better quote Mushrooms of Northeastern North America, where it's listed as being found "among leaves, conifer needles, and wood chips, grassy areas, and in gardens." So the habitat isn't exactly a slam-dunk.

Spore color: this would seem to be a no-brainer, but green gills seem to take some time after reaching their full size, before spores form profusely enough to show their true colors. Hence the mix-up. I picked a fully expanded one of these, to get a spore print and it took it two days to develop mature green spores! If you find a collection of specimens of different maturities, check the oldest ones for a grayish-green cast to their gills. And if you're doing a spore print, be sure to use part white and part dark paper, so if white spores are being deposited sparsely, you'll see them against the darker paper.

Color Reaction: this is a pretty good way to distinguish between them, which I heard about from our own Dick Grimm. To quote Dick: "One can tell a "Shaggy Lep" (*Macrolepiota rachodes*) from a *Chlorophyllum molybdites* (*Lepiota morgani*) in the early stages, when the gills of both mushrooms are white. Simply pull the stem from the socket of the cap and wait a few minutes. Both the socket as well as the stem apex that was removed from the socket turn a saffron salmon color. If the mushroom is old it is reluctant to turn color. However, if the mushroom is old the gills would be slate green in the poisonous *Chlorophyllum*."



Youngish *Chlorophyllum molybdites* by Michael Kuo
In this web site, (Kuo, M. (2005, October). *Chlorophyllum molybdites*. Retrieved from the MushroomExpert.Com Web site:

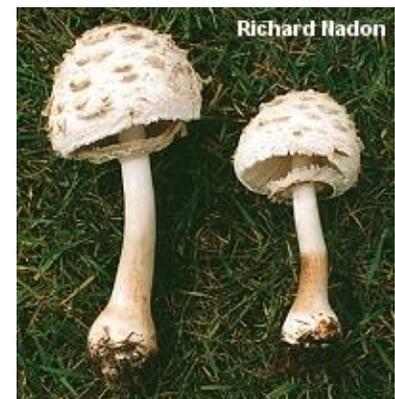
http://www.mushroomexpert.com/chlorophyllum_molybdites.html

M. Kuo notes "I know very experienced mushroom hunters who have poisoned themselves, mistaking it for closely related edible mushrooms like *Chlorophyllum rachodes* and *Macrolepiota procera*."

Chlorophyllum rachodes!!!
Good grief! How can a white spored mushroom have green gills??? *Chlorophyllum* means literally green gills! Again, Michael Kuo: "*Chlorophyllum rachodes* has been called "*Lepiota rachodes*" or "*Macrolepiota rachodes*" in the past, but recent DNA studies (see Vellinga, 2002) have given the mushroom a new home in the genus *Chlorophyllum*, alongside the very similar *Chlorophyllum molybdites*." New home, indeed!

Some day, I'm going to sit down with a modern molecularly inclined taxonomist (a classifier of organisms) and get the lowdown on how they determine the validity of a new name as well as why the older name is no longer valid. But for now I'll just leave it where it is and use the new name along

with the citation of the photo below:



Youngish *Chlorophyllum rachodes*. Kuo, M. (2005, October). *Chlorophyllum rachodes*. Retrieved from the MushroomExpert.Com Web site:
http://www.mushroomexpert.com/chlorophyllum_rachodes.html

By the way, you might have noticed that I have been citing the web site Mushroomexpert quite a lot. Walt turned me onto them and it is a great site. Much of what is there is Michael Kuo's doing. You can enter the name of a fungus you're interested in and, chances are, it will be among those on their list. Each species has multiple photographs of them at various stages of its development (as with *Chlorophyllum molybdites*) or in the various forms it takes (as with *Abortiporus biennis*) as well as extensive information on look-alikes, features of the fruiting bodies, spores, etc., all the ingredients of a field guide and more. Plus there are innumerable other topics you can link to, e.g., Rules for Boletes, The Deadliest Toxins, Digital Photography Tips, and Mushroom Taxonomy. Under the latter is an extensive article (also by Michael Kuo) entitled "The Evolution of a Great Big Headache" which does an

7 The Mushroom Log

outstanding job of explaining why mushroom taxonomy (the naming and classifying of mushrooms) is currently in such a turmoil.

It even made me feel a little better about calling the Shaggy Lep, a *Chlorophyllum rachodes*, though only just a little.

Reprinted from the Nov./Dec., 2005 Log.

May 6, 2018 Mini-Foray

10 attendees enjoyed a pleasant day at Camp Asbury. Sharon Greenberg found a plateful of *Morchella punctipes*. A very large *Gyromitra korfii* was collected. We were a bit early for the big morel push.



Hearty group at the table



Sharon Greenberg with an enormous *Gyromitra korfii*, a “false morel.”

Among those fungi collected were the following:

Coprinellus micaceus,
Trametes cionnabarina,
Cerioporus squamosus,
Sarcocypha austriaca,
Gyromitra korfii, *Morchella punctipes*, *Morchella angusticeps*. *Morchella Americana* , *Morchella diminutiva*.

Book Signing

Mycologist authors **Nicholas Money** (*The Mycologist and The Rise of Yeast and Fungi: A Very Short Introduction*) and **Walt Sturgeon** (*Appalachian Mushrooms: A Field Guide*) will be signing their books at the Buckeye Book Fair, an Ohio author showcase. Nearly 100 Ohio authors and illustrators and over 400 titles will be featured. Admission is \$2. More info is at www.BuckeyeBookFair.com

This book (The Mycologist) was reviewed on page 4 of this Log.

Editorial Musings

I reprinted the article on *Chlorophyllum molybdites* because it bears repeating after 13 years. I had to shrink its font size to allow it to fit in this edition of the Log. The species is also becoming more common in northeastern Ohio. Perhaps we can blame this on global climate change. At least that's what Pete Richards and I are suspicious of. What do you think?

Perhaps you've wondered how fungi manage to orient their fruiting bodies so the spore bearing layer is pointing down. Wonder no more! Of course the cup fungi present a different dilemma and rely on light to fire off their spores into the turbulent air above the cup. End of lecture!

Articles for the next Log due
July 15, 2018

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

Calendar of Events

Check your most recent issue of the *Mushroom Log* or our website for more detailed information. Please plan to join us. All mini-forays are subject to cancellation. Call first to confirm.

Please bring a whistle and compass and an **RSVP to the host is mandatory** so they have cancellation flexibility.

Morel and other mini-forays, are subject to change, especially the former. Leaders will be checking the woods to assess their progress, so you should contact them at least a week prior to the announced mini-foray for any updates.

Miniforays: (RSVP required)

Beside those listed below, other mini-forays are likely during the summer/fall..

See later issues of the Log or the OMS website for later postings of these miniforays.

Sunday, June 24 at a private preserve north of Wakeman, Huron County, Ohio, from **10:30 to 2:00** or so. Bring lunch and drinks, a knife, and a basket or bag with handles for specimens. This property has a good diversity of habitats including fairly mature oak-hickory forests, a beech grove, and a planted pine grove on higher elevations; and seasonal lowlands/wetlands with other trees and vegetation.

Contact Pete Richards, peterichards@oberlin.net (preferred) or 440 775-3412.

Thursday, July 7 & Oct. 13, from 3 p.m. – Co-sponsored by Dawes.. Basic ID classes & Foray, if conditions are favorable. Dawes Arboretum in Newark. Contact them or Shirley at (740) 536-7448(h) or

(740)215-5883(c)



Saturday, July 8 - co-sponsored by MRWIG at Blue Rock State Forest. Contact Sharon Greenburg at 330-457-2345

Sunday, August 6 from 11 a.m. – 2 p.m. – northeast Ohio. Contact Debra Shankland at dks@clevelandmetroparks.com

Sun. July 28 10 am to 1 pm
Contact Shirley McClelland at (740) 215-5883 to register.

Thursday, September 28 from 2 - 4 p.m. – Co-sponsored by Dawes Arboretum in Newark. Contact them or Shirley at shirleymcclelland@msn.com

Sat Sept,29 time TBD. Contact Bob & Joanne Antibus at (567) 208-3443.

Sun.Sept 30 1-4 pm. Trumbull Co. Contact Pauline Munk at pjm23sag@gmail.com

Sun, October 14 -11am-2pm Columbiana County. To register, contact Walt Sturgeon at mycowalt@comcast.net.

Sat. October 20 , 10 am-1pm

in eastern Ohio. Sharon Greenburg at d.greenberg@att.net or (330) 457-2345.

Buckeye Book Fair 2018 November 3 (9:30-4) at Fisher Auditorium in Wooster.

OMS Summer Foray at Lake Hope State Park. July 14-15
See Page 1 of May/June Log.

OMS Fall Foray Oct.6 &7. We will return to Hiram, OH. 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.Sat. Nov. 3, 6:30 p.m. at Wooster's Broken Rocks restaurant. We will have a presentation by mycologist, author and univ. prof. Nicholas Money. Registration info available in June.

NAMA(North American Mycological Association) has just opened registration for the National Foray, which will be held in Salem, OR from October 11–14, at the Macleay Conference Center.

NAMA will hold its first Regional Foray in Mississippi at The Gray Center in Canton, MS, just north of Jackson. This will take place June 28 - July 1.

Please see the NAMA website (www.namyco.org) for more information or 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

DATED MATERIAL

Address service requested. Return postage guaranteed.

Ohio Mushroom Society
The Mushroom Log

Circulation and Membership
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8915 Knotty Pine Lane
Chardon, OH 44024

Editor
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17402 Dorchester Drive
Cleveland, OH 44119

www.ohiomushroom.org

The Mushroom Log, the official newsletter of the Ohio Mushroom Society, is published bi-monthly throughout the year.

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

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