



Ohio Mushroom Society

# The Mushroom Log

## FALL FORAY

### Accomodations

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](mailto:dks@clevelandmetroparks.com) to register or get additional information.

For other lodging options, see the July/Aug, 2018 Log.

### 2018 Dick Grimm Memorial Banquet

This popular annual event will take place on Saturday, November 3, 6:30 p.m. at Wooster's

Broken Rocks restaurant. We will have our own room downstairs in the rustic-artistic Rox Gastropub, and enjoy the full menu of fresh, locally-sourced and lovingly prepared food.

We very much look forward to a presentation entitled *The Rise of Yeast: How the Sugar Fungus Shaped Civilization*, by British-born mycologist and university professor Nicholas P. Money. This man of letters is the author of many excellent books, including his latest, *The Rise of Yeast*, and historical fiction, as well as scientific papers.

Head to Wooster early to enjoy the annual Buckeye Book Fair, where you can purchase books by Nik and many other Ohio authors. It takes place 9:30 a.m. – 4 p.m. in Fisher Auditorium.

Please contact Debra Shankland at

[dks@clevelandmetroparks.com](mailto:dks@clevelandmetroparks.com) or 440-263-2334 to reserve your spot for the Banquet. Space is limited!

### 2018 Foray Report: Bellwether Farm, Wakeman, Ohio

By Pete Richards

About two dozen OMS members gathered at the Bellwether Farm, a retreat center (under development) and nature preserve of the Episcopal Diocese of Ohio, for a half-day mini-foray on Sunday, June 24, 2018. Optimism was rewarded, as possible showers did not materialize and we enjoyed a beautiful day of foraging in this diverse environment on the banks of the Vermilion River.

In little more than an hour in the field, we gathered a substantial array of mushrooms, and spent the

## 2 The Mushroom Log

rest of the day viewing and identifying them. The species list includes nearly 60 species.

Our thanks to Jessica Miller, Land Stewardship and Program Manager, for hosting us, and to Bob and Joanne Antibus, Pete and Pauline Munk, and Deb Shankland for assisting with organizing and identifying our finds.



Renee and Greg discussing secret morel sites, covering their mouths from the spying camera, while Bob pretends not to listen. Meanwhile the mushrooms await identification.

### List of Species

Agrocybe sp  
Amanita flaviconia  
Amanita muscaria  
Amanita verna?  
Artomyces pyxidatus

Aureoboletus innixus?  
Auricularia auricula  
Boletus cf bicolor  
Boletus subvelutipes  
Boletus sp  
Calocera cornea  
Cantharellus cibarius  
Cantharellus cinnabarinus  
Cantharellus minor  
Conocybe lactea (albipes)  
Coprinus micaceous  
Ductifera pululahuana  
Gyroporus castaneus  
Helvella crispa  
Hypomyces hyalinus (on Amanita)  
Hypomyces (on bolete)  
Inocybe  
Jelly fungus?  
Laccaria laccata  
Laccaria ochropurpurea  
Laetiporus sulphureus  
Lentinellus ursinus  
Marasmius rotula  
Marasmius sullivantii  
Microstoma floccosum  
Neofavolus alveolaris  
Panaeolus foenisecii  
Phylloporus leucomycelinus  
Polyporus elegans 1  
Polyporus elegans 2  
Russula cf paravirescens  
Russula pectinatoides complex  
Russula spp.  
Schizophyllum commune  
Scleroderma citrina  
Stereum complicatum  
Strobilomyces floccopus  
Tetrapygos nigripes  
Trametes gibbosa 1  
Trametes gibbosa 2  
Tremellodendron pallidum 1  
Tremellodendron pallidum 2

Tricaptum biforme  
Tylopilus rubrobrunneus 1a  
Tylopilus rubrobrunneus 1b  
Tylopilus rubrobrunneus 1c?  
Unknown 1  
Unknown 2  
Xerula furfuracea  
Xylaria polymorpha

### A LICHEN THAT CHANGES ITS REPRODUCTIVE STRATEGY ACCORDING TO THE CLIMATE

<https://www.sciencedaily.com/>, Nov. 29, 2017

Symbiosis between fungi and microalgae gives rise to lichen. Some lichens, however, such as *Lobaria scrobiculata*, have a unique feature: the fungus establishes a symbiosis with a cyanobacterium, thus requiring water in liquid form to activate photosynthesis. According to a new study, this forces the lichen to concentrate its resources on reproduction in places where water is scarce. For the first time, this study demonstrates the theory of life strategies in fungi.

The *Lobaria scrobiculata* lichen is unique. Unlike the majority of lichen with green microalgae, which use environmental

### 3 The Mushroom Log

humidity to activate their photosynthesis, this species requires liquid water in symbiosis to activate the cyanobacteria living in it. This makes it special, although it is not its only unique property.

A study, published in the journal *Annals of Botany*, reveals how this organism changes its reproductive strategy depending on whether or not there is rainfall. Thus, in dry places, this tree-dwelling lichen starts to reproduce in smaller volumes with greater intensity.

"We believe this is a response strategy to water scarcity," said Sonia Merinero, a researcher from the Rey Juan Carlos University (Madrid) and the University of Stockholm (Sweden) and the main author of the study.

In adverse environments with less rainfall, the lichen could be ensuring the persistence of its populations by means of early and intense production of reproductive structures which free small fragments of fungus and cyanobacteria which are dispersed together (soredia). "On the other hand, in rainy places favorable to the species, the lichen can thrive without reproducing as

early, nor very intensely," the scientist affirmed.

In total, researchers analyzed 9,665 lichens in 18 populations of *Lobaria scrobiculata* across 800 km, spanning the Iberian Peninsula. "We measured the size of each lichen in all populations and estimated its reproductive effort. By doing so, we calculated the reproductive threshold in each population, the minimum size required for a lichen to start reproducing with 50% probability," Merinero stated.

#### The Sexual Life of Fungi

The results also proved the theory of life strategies devised for sexually producing plants and animals for the first time. "This predicts how, in adverse environments, plants and animals with undetermined growth, such as fish and insects, for example, start reproducing in smaller volumes with a greater reproductive effort, guaranteeing their offspring in those adverse environments," the researcher commented.

Until now, this theory has never been proved in the fungi kingdom, and lichen are organisms which arise

from a symbiosis between a fungus (mycobiont) and one or several green algae or cyanobacteria (photobionts). "What is curious about this and many other species of lichen is that it also reproduces asexually, indicating that the theory is versatile enough to also explain asexual reproductive strategies," Merinero pointed out.

The group of researchers highlight how, just like sexual reproduction in plants, this type of asexual reproduction is based on the production and dispersion of individual propagules (part of an organism which is produced sexually or asexually) which behave like seeds, and which does not share any similarities with clonal reproduction in plants, such as reproduction using stolons. [horizontal stems which grow into the surrounding soil]

These conclusions broaden our knowledge on reproductive strategies in lichen, "organisms whose biology and ecology we still know little about, although they are found in all land ecosystems and carry out important ecological functions," the scientist concluded.

## 4 The Mushroom Log

### NEW FUNGAL WEED-CONTROL AGENT BEING RELEASED

<https://sunlive.co.nz/>, April 15, 2018

NEW ZEALAND - Dogs in the Bay of Plenty area could see their dermatitis clear up thanks to the world's first field release of a Brazilian fungal biocontrol agent aimed at combating an invasive weed in the genus *Tradescantia*. The release of the yellow leaf spot fungus *Septoria lycopersic* was made at Rotorua by Bay of Plenty Regional Council and Manaaki Whenua Landcare Research.

*Tradescantia*, also known as Wandering Jew and Wandering Willie, is an insidious weed that quickly takes over gardens as well as local reserves and is known to give dogs dermatitis. It is hard to get rid of, as any scrap left behind can re-sprout, and is a common skin hindrance to dogs in Tauranga and further afield.

Manaaki Whenua technician Chantal Probst says the yellow leaf spot fungus has been extensively tested and is host specific, so is highly unlikely to attack any other New Zealand plant life.

The fungus, which works by infecting the weed and damaging the epidermis, causing the leaves to shrivel and die, will be released by planting lab-infected plants among healthy *Tradescantia* plants.

Probst says it's hard to determine how long it will take for the fungus to become properly established.

### RICE BLAST FUNGUS DISCOVERY

<https://geneticliteracyproject.org/>, April 16, 2018

UNIVERSITY OF EXETER (UK) - Scientists have found a way to stop the spread of rice blast, a fungus that destroys up to 30% of the world's rice crop each year.

An international team led by the University of Exeter showed that chemical genetic inhibition of a single protein in the fungus stops it spreading inside a rice leaf—leaving it trapped within a single plant cell.

The finding is a breakthrough in terms of understanding rice blast, a disease that is hugely important in terms of global food security.

However, the scientists caution that this is a “fundamental” discovery—not a cure that can yet be applied outside the laboratory.

The research revealed how the fungus can manipulate and then squeeze through natural channels (called plasmodesmata) that exist between plant cells.

Rice blast threatens global food security, destroying enough rice each year to feed 60 million people.

It spreads within rice plants by invasive hyphae (branching filaments) which break through from cell to cell.

In their bid to understand this process, the researchers used chemical genetics to mutate a signaling protein to make it susceptible to a specific drug. The protein, PMK1, is responsible for suppressing the rice's immunity and allowing the fungus to squeeze through pit fields. By inhibiting it, the researchers were able to trap the fungus within a cell.

### INDIAN WOMAN CHANGING PEOPLE'S LIVES THROUGH INNOVATIVE MUSHROOM

## 5 The Mushroom Log

### FARMING

<http://www.business-standard.com/>, April 15, 2018

#### DEHRADUN

(Uttarakhand), India - A mushroom cultivator from Uttarakhand's Dehradun has devised ingenious and innovative methods of growing edible macro-fungi, making their farming a lot more cost effective.

26-year-old Divya Rawat, who is the founder of Soumya Foods, has also promoted her methods, thus providing a means of livelihood for many Uttarakhand residents.

"People in Uttarakhand were leaving their villages to seek jobs in cities due to no fixed source of income, as the traditional farming of paddy and vegetables was not lucrative enough to promise a bright future," said Rawat.

"Looking for a solution I visited Dehradun wholesale markets and found mushrooms to be priced higher than all other vegetables. They were being sold at Rs 200 (US\$3.00) per kilogram, and yearly price variations were told to be between Rs 200 and Rs 400. I hit the jackpot and started working on the same. Furthermore, as mushrooms are grown indoors, it prevents crop

loss from natural calamities and wild animals," she added.

Rawat then underwent training on mushroom farming from the Indian Council of Agricultural Research-Directorate of Mushroom Research, Solan, and started her own mushroom cultivation unit.

When asked about the prerequisite capital investment she responded by saying, "The cost for the whole up is quite steep. So I made a few changes, making the entire process cost effective. I replaced the aluminum/steel racks with bamboo racks for vertical mushroom cultivation and nylon ropes for growing mushroom via the hanging method. It brought down the capital investment cost to Rs 40-50 thousand which earlier was more than Rs two lakhs."

Another change she implemented was growing three different mushroom varieties following the seasons and natural climatic conditions of Uttarakhand. "It was done so as to take advantage of the varying temperatures. It eliminated the need for air conditioners, humidifiers, or other temperature controllers.

"We grow milky mushrooms in summer as they require 30-40°C; in post-summer when the temperatures are more moderate, we grow oyster mushroom, and in winter button mushrooms," she elaborated.

Reflecting on how the recent boom in mushroom farming has impacted people's lives, she said, "It has brought about an enormous change in my village and it is spreading to other parts of the state as well. Reverse migration is happening, but it will take some time to be visible largely. At the moment, I am focused on providing the right technical and implementation guidance to the farmers who are associated with us. We are progressing rapidly every day, but it is a long way to reach our ultimate destination to have a Directorate of Mushroom [Research] here and make Uttarakhand the mushroom capital of India.

All four of the preceding articles reprinted from the June, 2018 issue of the Puget Sound Mycological Society.

### BOOK REVIEW

## THE COMPLETE MUSHROOM HUNTER:

## 6 The Mushroom Log

### **AN ILLUSTRATED GUIDE TO FORAGING, HARVESTING, AND ENJOYING WILD MUSHROOMS (REVISED EDITION)**

a review by Bob Saunders

Published by Quarry Books;  
Revised Illustrated edition (June  
15, 2017 (208 pages)

ISBN10:1631593013

ISBN13:978-1631593017

First, it must be said: We are very sorry to lose Mr. Lincoff. His knowledge, enthusiasm and humor will be sorely missed.

This book is an update of his previous book of the same name. It is an excellent book for beginners, and contains so much lore that it is useful for more advanced mycophiles as well. Lincoff's love for all things mushroom is given free rein throughout the book, and it is absolutely infectious. It is written very much in the first person, laden with anecdotes from his forays and travels. He writes about people almost as much as fungi. Nevertheless, it is packed with clear, accurate and useful information.

The book is divided into various sections, each well illustrated. The

introductory section is a discussion of many aspects of the attitudes toward mushrooms throughout the world, and their cross-cultural desirability and availability. Again, this is as much about people as about fungi. He then talks about the basics of hunting, especially the seasons and habitats of desirable mushrooms.

The next section is about several of the most common tastiest, easy-to-identify edible mushrooms, divided into gilled and non-gilled species. Each species is listed, with excellent pictures. Each one has entries for common and scientific names, related species, field description (without the highly specific technical mycological vocabulary), lookalikes, and any cautions. Many entries give suggestions on how to prepare and eat the edibles. Most entries have personal stories of his adventures while seeking those edibles, medicinals, or ethnogens. The gilled edibles covered include the agaricus group, oysters, honey mushrooms, shaggy manes, matsutake, shrimp russula, orange milk milky cap, fish milk cap, candy cap, and blewit. Non-gilled

fungi include morels (an extensive section), truffles, chanterelles and black trumpets, tooth fungi, coral fungi, boletes, polypores (such as chicken- and hen-of the-woods) giant puffballs, lobster mushrooms, and wood ears. Even though many of your favorites may be left out, he covers these mushrooms and their categories in a way to make them accessible even to rookies.

Of equal importance to those just getting started are the poisonous mushrooms, and he covers them thoroughly. Each of the major groups or species is covered with common and scientific names, field description, often compared with similar mushrooms, symptoms, and treatment. He often posits that many reported mushroom poisonings are merely the overindulging in (gorging on) otherwise perfectly edible species. My only hesitation about the book is the picture of Amanita pantheris on page 140 – it looks remarkably like A. muscaria to me (I leave it to more expert readers whether this is a variation I am not familiar with). Another chapter covers so-called “magic” mushrooms – those with psychoactive effects. He

## 7 The Mushroom Log

clearly and frankly talks about what is known about them, their effects, their indigenous uses, and the variations in experiences. He is not shy about including his own fearless (?) experiences.

A major chapter deals with mushrooms that have been found to have medicinal properties. They are listed, with brief descriptions and discussions of their usefulness and availability. I could wish that there was a more thorough treatment of them. I personally would love references to the original studies that tested their medicinal value, but that is beyond the scope of this book.

There are recipe suggestions for many of the common edibles, and they are tempting. Mostly soup. There are several appendixes, including "Arts & Crafts". Many of the crafts shown, and much of the photography, are done by NJMA members. Other appendixes are cultivation, winter hunting and exceptional mushrooms from around the world.

Altogether it is a delightful book. It is not the same type of reference book as his great The Audubon

Society Field Guide to North American Mushrooms, But it is probably the best book for a beginner because its enthusiasm will make converts of them. Its clear explanations will provide them with the knowledge they need to get started. But it also has information that is useful to the more experienced mycophile, and is a worthy addition to their reference library. It covers the entire field of mushroom hunting and organizes it in a way that is very helpful. Buy this book!

Reprinted from May June, 2018 issue of the NJMA News.

### **MAKE ROOM FOR MIGHTY MUSHROOMS**

It's mushroom season in northeast Ohio like never before. White, cremini, shitake, oyster, Portobello, etc. mushrooms will be options on the menu of more than 40 restaurants throughout the region for the next few weeks, with dozens of demos and plenty of samples elsewhere. The Mushroom Council, Cleveland Independents restaurants group and Heinen's are all getting into the act, which is adding up to a pretty big deal.

There's reason to celebrate. Recent observations on mushroom nutrition popped up earlier this year in a New York Times article ([tinyurl.com/dnytmushroomstudy](http://tinyurl.com/dnytmushroomstudy)) suggesting that people who consume a lot of mushrooms have a lower risk of developing breast cancer and dementia, although the studies are not definitive. Most mushrooms contain high levels of vitamins.

For a list of restaurants participating in the mushroom celebration, their locations and a schedule of Heinen's demonstrations, go to [clevelandindependents.com/events](http://clevelandindependents.com/events).

From The Cleveland Plain Dealer, Sept. 5, 2018.

**Articles for the next Log due  
Sept 30, 2018**

David Miller  
17402 Dorchester Drive  
Cleveland OH 44119  
[dmiller@oberlin.edu](mailto: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.**

**Sat., Sept 15, Rose Barn, North Park, Pa.  
18<sup>th</sup> Annual Gary Lincoff Mushroom Foray**

**Registration:**

[www.wpamushroomclub.org](http://www.wpamushroomclub.org) Info.: 412/252-2594.

### **Guest Mycologists**

**Taylor Lockwood, Walt Sturgeon, John Plischke III plus after foray, legendary Mushroom Feast!**

**Thursday, 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)

**Thursday, September 28 from 2 - 4 p.m.** – Co-sponsored by Dawes Arboretum in Newark. Contact them or Shirley at [shirleymcclelland@msn.com](mailto: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](mailto:pjm23sag@gmail.com)

**Sun, October 14 -11am-2pm** Columbiana County. To register, contact Walt Sturgeon at [mycowalt@comcast.net](mailto:mycowalt@comcast.net).

**Sat. October 20 , 10 am-1pm** in eastern Ohio. Sharon Greenburg at [d.greenberg@att.net](mailto: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](mailto: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 and other details are available on page 1 of this Log.

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

Please see the NAMA website ([www.namyco.org](http://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

## 2018 Ohio Mushroom Society Volunteers

*Chairperson*

Debra Shankland  
(440) 253-2152  
[dks@clevelandmetroparks.com](mailto:dks@clevelandmetroparks.com)

*Treasurer/Membership/  
Circulation*

Jerry Pepera  
membership@ohiomushroomlog.org

*Jack-of-All-Trades*

Dick Doyle  
(513) 541-1581  
[rdoyle55@gmail.com](mailto:rdoyle55@gmail.com)

*Newsletter Editor*

Dave Miller  
(440) 935-0239 or  
216/ 400-7364  
[dmiller@oberlin.edu](mailto:dmiller@oberlin.edu)

*Program Planner*

Walt Sturgeon  
(330) 426-9833  
[mycowalt@comcast.net](mailto:mycowalt@comcast.net)

*Lake MetroParks Liaison*

Pat Morse  
(440) 256-2106  
[pmorse@lakemetroparks.com](mailto:pmorse@lakemetroparks.com)

*Hospitality Chair*

Sharon Greenberg  
(330) 457-2345  
[d.greenberg@att.net](mailto:d.greenberg@att.net)

*Other Board Members:*

Shirley McClelland  
(740) 536-7448(h)  
(740) 215-5883 (c)  
[shirleymcclelland@msn.com](mailto:shirleymcclelland@msn.com)

Martha Bishop  
mycena@icloud.com

Bryan Lewis/Laura Wilson  
(917) 475-6130  
[bwaynelewis@gmail.com](mailto:bwaynelewis@gmail.com)

# 11 The Mushroom Log

DATED MATERIAL

Address service requested. Return postage guaranteed.

**Ohio Mushroom Society**  
***The Mushroom Log***

Circulation and Membership  
Jerry Pepera,  
8915 Knotty Pine Lane  
Chardon, OH 44024

Editor  
Dave Miller  
17402 Dorchester Drive  
Cleveland, OH 44119

[www.ohiomushroom.org](http://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.

Non-copyrighted articles may be reprinted without permission in other mushroom club publications, provided that *The Mushroom Log* is credited. We appreciate receiving a copy of the publication.