

NYMS



New York Mycological Society Newsletter

Winter 2016

WINTER HAS BEEN AN EXCITING SEASON, SO FAR. We've had several pop-up walks followed by productive, and often tasty, I'D sessions.

On Jan 16th, the New York Mycological Society held its annual business meeting. It was well attended with lots of new faces and interesting discussions. During the meeting, we talked about the success of the book auction, the presenters for the upcoming lecture series, the need of a new home



for Foul Weather Friends, and hosting the Sam Ristich NEMF foray, all addressed in greater detail in the pages which follow. At the close of the meeting, Eugenia Bone stepped down as President, and nominated my husband, Tom Bigelow. Her nomination was quickly seconded by many of us present.

Gena has been a wonderful President for the past five years. She has brought balance, clarity, enthusiasm, and a great sense of organization to the club. She has been a fantastic asset. Our consolation is that she will stay involved, working with Neil Redding, who is our new Mycophagy Chair.

Each President we've had has brought her or his own skills and interests to the position, which has influenced the character and direction the club has taken. We are all looking forward to seeing where Tom will lead us now, I know that his ever expanding knowledge, his patience and his passion for mushrooms can't fail to inspire us all.

Juniper Perlis, Editor NYMS Newsletter

Lepiota
©Watercolor by Mary Gagliotti

CONTENTS

5. A Week on a Mushroom Farm in Quebec
6. Recipe We've Been Waiting For
7. Underwood Book Review
8. Bolete Brigade with Ethan Crenson
9. Book Auction Redux
9. Winter Gathering



NYMS Newsletter

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Submissions for the next issue of the NYMS newsletter must reach the editor by March 1, 2016. Various formats are acceptable for manuscripts. Address questions to Juniper Perlis, editor. See above for addresses.

UPCOMING EVENTS

February 22 John Plischke III: "Mushrooms That Grow On Other Mushrooms." The first of the NYMS Emil Lang Lecture Series for 2016. Page 4

March 14 Lawrence Millman: "Fungi in the Cold." The second of the NYMS Emil Lang Lecture Series for 2016. Page 4

April 11 Eugenia Bone: "Mycophiles." The third of the NYMS Emil Lang Lecture Series for 2016. Page 4

April 30 The Morel Breakfast. See spring newsletter for details. Note: only paid-up members will get this newsletter.

September 10 The joint COMA/NYMS picnic and mushroom walk at Fahnestock State Park. See summer newsletter for details.

June 13 Cornelia Cho lecture. Location TBD. See Spring newsletter for details.

July 22-24 Chanterelle Weekend 2016. In the Green Mountains of Southern Vermont. Page 4

The NYMS Mycophagists Table

Neil Redding tmp.neil@gmail.com

I am excited to have been appointed as Mycophagy Chair at the recent NYMS business meeting. It's a simple role, with a singular purpose: to increase the quantity and diversity of mycophagy events available to club members. Particularly, I will facilitate the organization and execution of your Mycophagists Tables.

The Mycophagists Table is open to all NYMS members. Our goal is to meet as often as possible for mycophagy events, be they dinners (pot-luck, catered, prepared by the host), or cocktails with mushroom appetizers or a mushroom themed dinner at a restaurant. Anyone can host an event, and the size of the party is at the discretion of the host. The cost of the party is also at the discretion of the host, and may include the costs of a clean-up person and wine. The potluck theme is at the discretion of the host as well. Other activities may be included, such as readings, film or musical performances (mushrooms and a movie?). We will email the host's invitation to NYMS members, who can RSVP by return on a first come, first serve basis. However, members who have hosted dinners during the year will jump to the top of the list.

Please get in touch with suggestions, proposals, questions of all kinds - I'm here to help you make your Mycophagists Table visions a reality. Watch the NYMS email list for announcements of upcoming mycophagy events - I want to help make 2016 the year we expand our awareness and appreciation of the edible mushrooms around us.

Two Future Forays

Paul Sadowski

A good number of NYMS members attended last year's Samuel Ristich New England Mycological Federation (NEMF) Foray in New London, CT. This year, the Boston Mycological Club is hosting the foray at Fitchburg State University in north central Massachusetts, a great mushroom collecting area. In 2017, it will be our turn to host the NEMF foray along with COMA, the Mid-Hudson and Long Island Clubs.

Another annual affair, the Charles Horton Peck Foray unites lovers of mushrooms and other fungi for a weekend of collecting and identification. It's been hosted since 1954 by a different volunteer organizer each year. It's usually held somewhere in New York State. The Peck Foray is open to all who are interested in fungi. Attendees traditionally include professors and their students, talented nonprofessional mycologists, and curious amateurs. There is typically no formal education program, only the joint collecting and sharing of interesting mushrooms and other fungi. The NYMS has long been a supporter of the Peck Foray, hosting it in 1998 and in 2009. We will once more host the Foray in September.

We will be looking for members to become involved in helping run these two forays. We need people to register attendees, pitch in with computer help, lead walks, tend to the specimen tables and perhaps prepare a mycophagy event. We will have more news of these events in the next edition of this newsletter and in messages from Constant Contact.

Remember!

Stay responsibly in touch with us. If your telephone number, mailing or email address changes, please contact Paul Sadowski, Secretary with your new information. On your membership form, please consider going paperless when it comes to receiving these newsletters. Newsletters sent via email (PDF file format) are in color, have live web links, help us contain costs, and use fewer natural resources!

NYMS walks policy: We meet when public transportation arrives. Check the walks schedule for other transportation notes. Walks last 5-6 hours and are of moderate difficulty except where noted. Bring your lunch, water, knife, a whistle (in case you get lost or injured), and a basket for mushrooms. Please let a walk leader know if you are going to leave early.

Leaders have discretion to cancel walks in case of rain or very dry conditions. Be sure to check your email or contact the walk leader before a walk to see if it has been canceled for some reason. Nonmembers' attendance is \$5 for an individual and \$10 for a family.

We ask that members refrain from visiting walk sites two weeks prior to the walk.

Warning: Many mushrooms are toxic. Neither the Society nor individual members are responsible for the identification or edibility of any fungus.

Chanterelle Weekend 2016

July 22-24, The Green Mountains of Southern Vermont

After ten years of organizing the splendid NYMS Chanterelle Weekend, Claudine Michaud has decided to pass the torch to Ethan Crenson. Claudine will provide transitional support with the details that make the weekend such a success.

As we send this issue of the newsletter to press, the details of the house rental and other specifics are still in the works. However the weekend dates are settled for July 22 – 24, the weekend before the NEMF Samuel Ristich Foray.

A deposit of \$50.00 should be submitted along with the registration form at the back of this newsletter issue before June 1. Please make checks out to NYMS.

Mail both the form and the check to:

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Space Wanted for Future Events!

The Horticultural Society will be moving and downsizing. We are covered for our upcoming Lecture Series for early 2016 at the Hort but we will need a space or spaces for our summer/fall ID sessions, future lectures, and other possible events such as another book auction.

These spaces should be near public transportation and they don't have to be located in Manhattan.

Please contact Dennis Aita denaita@verizon.net with any relevant ideas or information.

Emil Lang Lecture Series for 2016

Lectures are held on Mondays and run from 6:00 – 8:00 PM at the New York Horticultural Society, 148 West 37th St., 13th Floor, New York, NY 10018.

February 22 John Plischke III: “Mushrooms That Grow On Other Mushrooms”

John Plischke III is a founding member of the Western Pennsylvania Mushroom Club (WPMC), which has become one of the largest mushroom clubs in the US. He is Walk and Foray Chairman of the WPMC and a member of the Speaker's Bureau. John has been awarded the club's Distinguished Service Award. He can be reached at fungi01@aol.com.

John is an identifying mushroom expert for the (WPMC). He is a life member of NAMA and a trustee to both NAMA and NEMF. NAMA has awarded John the prestigious Harry and Elsie Knighton Award. John is Chairman of the NAMA Photography Committee. He has also presented programs to many NAMA affiliated mushroom clubs.

He is the editor of two WPMC wild mushroom cookbooks. John is also the author of *Morel Mushrooms and Their Poisonous Look-Alikes* and *Good Mushroom, Bad Mushroom*. He has also contributed to over a dozen other mushroom books. He developed 2 slide programs for NAMA, has made numerous contributions to the NEMF website, and his portfolio includes 10 different mushroom programs.

March 14 Lawrence Millman: “Fungi in the Cold”

Lawrence Millman is the author of 16 books on the Arctic, ethnography, and fungi. His most recent book is *Giant Polypores & Stoned Reindeer: Rambles in Kingdom Fungi*. He has studied fungi in places as diverse as Western Samoa, East Greenland, a meteor crater in northern Quebec, Costa Rica, Panama, and Nantucket. With fellow mycologist Bill Neill, he found a polypore (*Echinodontium ballouii*) in 2006 previously thought to be extinct. More recently, in Massachusetts, he found a tooth fungus, *Radulomyces copelandii*, that had never been documented in the New World before. He lives in Cambridge, MA.

April 11 Eugenia Bone: “Mycophiles”

This illustrated talk shares humorous tales about the people who hunt mushrooms and the festivals and forays they attend all over the United States. Parents bringing kids, please take note: the talk includes candid descriptions of hallucinogenic mushrooms.

Eugenia Bone is a nationally known journalist and author. Her work has appeared in many magazines and newspapers, including *Saveur*, *Food & Wine*, *Gourmet*, *The New York Times*, and *The Denver Post*. She is the author of five books. *At Mesa's Edge* was nominated for a Colorado Book Award. She wrote *Italian Family Dining* with her father, celebrated chef Edward Giobbi. *Well-Preserved* was nominated for a James Beard award, and was on many best books lists. *Mycophilia: Revelations From the Weird World of Mushrooms* was on Amazon's best science books of 2011 list and nominated for a Council on Botanical and Horticultural Libraries award. Her fifth book, *The Kitchen Ecosystem* (2014) was nominated for the Books for a Better Life Award and on many best cookbook lists that year. Eugenia has lectured widely, in venues like the Denver Botanical Garden and the New York Pubic Library, as well as many mycological and gardening societies across the country, and has appeared on television and radio many times. She is the founder of Slow Food Western Slope in Colorado and the former president of the New York Mycological Society. She writes the blog <http://www.kitchenecosystem.com/>.

In addition, **Cornelia Cho** will speak to the club on June 13 at a venue to be determined.

My Week on the Mushroom Farm

Matthew Fleischmann



Foraged chanterelles
Matthew Fleischmann

We sat at the lunch table, quietly eating our kale salad and carrot soup. I broke the silence by asking Evelyn about her work on the other farms this summer. In a slow and pensive French accent, she reflected on her time in the Yukon Territory and British Columbia, and compared it to her experience here. She said that the work here was more enjoyable, and I don't think it was only because Lucie (our host) was sitting right across from her. She said that it's more varied here, and she gets to do more and learn more; yet at the same time it's simple, "you just have to keep the mycelium happy."

I spent a week in the middle of August on Mandragor Farm – 150 acres of forest and grassland, in the Cantons-de-L'est region of Quebec, about 15 miles north of the Vermont border. There, Daniel Girard and Lucie Chouinard, a TV technician and former TV producer respectively, have started their own oyster mushroom and vegetable farm, with the hope of producing some niche delicacies, while at the same time returning to the land and becoming their own bosses.

In my own desire to return to the land, and for a unique summer work vacation, I joined World Wide Opportunities on Organic Farms (WWOOF), an international organization that connects zealous travelers with a love of sustainable agriculture to small family farms with a need for labor. In return for volunteer service, the WWOOFers, like myself, receive free accommodations, fresh healthy meals, and a deep-rooted experience in a foreign place that eludes even the most discerning of travelers.

Daniel was away for the week working for the TV network on sporting events in Montreal, so it was just me and the ladies: Lucie, our Quebecois host and Evelyn, a pastry chef from France and my fellow WWOOFer. There was also Mona, a large 13-year-old rescue dog with a temper to match her size. Even though the oyster cultivation, which comprised the bulk of my farm work, was Daniel's brainchild, it was Lucie who thoroughly and patiently guided Evelyn and me through the week.

Bags of oyster mycelium
Matthew Fleischmann



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Nametake from the editor

Despite the recent massive snow fall, there is still a lot for us to find this winter, including plenty of *Flammulina velutipes*. To encourage your hunt, I am sharing a recipe inspired by Dorota Kolodziejczyk.

This is a condiment with an infinite number of applications, as well as variations. Make it your own...

INGREDIENTS

Makes about 1.5 cups

- 1 paper lunch bag full of *Flammulina velutipes*
- 3 tbsp soy sauce
- 3 tbsp mirin
- 2 tbsp sake
- 2 tbsp vinegar
- 1 tbsp sugar

Wipe mushrooms with a damp dish towel, or if necessary quickly rinse in cold water bath. Bring a pot of water to a boil. Boil the mushrooms for 2 minutes then strain. Put the pot back onto the stove top and combine soy sauce, mirin, sake, vinegar and sugar in it. Bring to a gentle rolling boil. Add the mushrooms back into the pot and keep on medium or low heat until the liquid reduces by 1/2. Put the Nametake in a jar, and keep it in the fridge for 10 days, or process it to keep for longer by sterilizing and vacuum sealing, etc.

Flammulina velutipes
Tom Bigelow

Mushroom Farm (cont.)

Matthew Fleischmann

The cultivation begins with the feed. Lucie and I poured several hundred-pound sacks of wheat grain into a mixer to be combined with water and calcium. Following this, Evelyn and I filled bread-sized plastic bags, each with 1500 grams of the soaked grain. We wound up with 200 of these bags, which we then loaded into a giant capsule, resembling a Jules Verne time machine, for sterilization. The substrate is sterilized to kill off pathogens and competitors, and to further avoid contaminating the bags with pollutants from our persons, the three of us suited up in full-body lab suits, as well as face masks and hairnets.

The following day after the grain had been sterilized, Lucie, Evelyn, and I suited up again to inoculate the grain with oyster spawn. Lucie had previously selected healthy looking bags of grain, already colonized with oyster mycelium, with which to inoculate this new batch. We formed an assembly line; Lucie poured a cup of mycelium-coated grain from a "mother" bag into each newly sterilized bag, then passed them along to Evelyn and myself to affix plastic air filters and mark with a date.

Once sealed, we give the bags a vigorous shake in order to disperse the mycelium throughout. The bags are kept in the climate-controlled lab to proliferate, and eventually transferred to one of four large shipping containers, which are kept cool and dark, in order to keep the mycelium happy. Throughout the week, the hundreds of bags of mycelium must be tended to. This includes removing mold, replacing contaminated air filters, disinfecting with alcohol, and even discarding whole bags should they become badly infected with mites or mold.

The work was simple, but nonetheless tedious and wearing. However, there is no substitute for the rewarding sense of accomplishment after a full day's work. Despite the toil, I was grateful for the ample time for reflection. As I tended to the mycelium, day after day, I was reminded of the Atta Ants, which I had witnessed a week prior, at the Montreal Botanical Gardens Insectarium. The New World ants cultivate a fungus, of the Lepiotaceae family, from masticated leaf tissue, which becomes their primary food source. They have been doing this for over 40 million years, while humans have only had agriculture for 10,000 years, and mushroom farming for much less. The inspiration and humility derived from these experiences were yet another reward for my work.

My stay on the farm was not all work, and there was plenty of time for R and R. Of course, my favorite evening activity was a mushroom hunt in the forest. Lucie

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Book Review of *Molds, Mildews, and Mushrooms: A Guide to the Systematic Study of the Fungi and Mycetozoa and their Literature* by Lucien Marcus Underwood

Gary Lincoff

Lucien Marcus Underwood's *Molds, Mildews, and Mushrooms: A Guide to the Systematic Study of the Fungi and Mycetozoa and their Literature*, written by the first president of the first NYMS and published in 1899, has been reprinted recently and is available on Amazon.com for \$10 to \$20 or so (see choices available). It is packed with information, some still current and useful, and offers, from our vantage point more than a century later, a window onto a world that saw some of the things we think we know about the fungi as differently as we can possibly imagine. It is worth reading just for the jolt it might cause any complacency we have about understanding our fungi, what they are, how they are made, how they behave, and just who's related to whom: what we take for knowledge today might seem equally quaint a century from now.

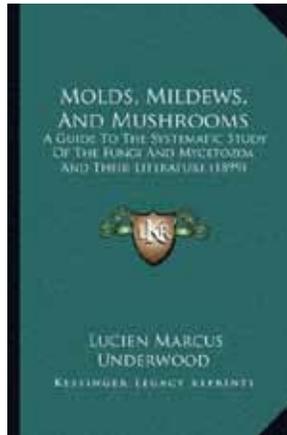
Molds, Mildews, and Mushrooms is divided into 12 chapters, and sorts the fungi, as we might expect, into the broad groups with which we are familiar: Ascomycetes and Basidiomycetes, and such. This book of some 230 pages also includes a chapter on studying fungi, one on the available literature on fungi (as of 1899) in the Americas by state and country, a valuable index to the host plants, an explanation of technical terms, and nine plates of illustrations.

Thinking this was an amusing diversion, and that there wasn't anything useful to learn about our fungi today, I was amazed to discover that a mushroom, a stinkhorn, that we think of as southern or midwestern, was described from Long Island! Underwood refers to it as *Simblum rubescens*, and even has a nice illustration of it. This is one of the charismatic stinkhorns we often see photographed, one that we now know as *Lysurus periphragmoides*.

Two of the quaint things he has to say in his Introduction are worth quoting here: "Somehow many people associate life with locomotion and, while they think of animals as alive, they look upon plants as dead, and upon botany as the study of the dead rather than of the living." And Underwood foresees a day, "...[W]hen a compound microscope becomes as much of a household necessity as a clock or a piano..." I can't wait to see that day... which will never come!

In Chapter Two, Underwood divides the Vegetable Kingdom into 3 groups: the Spermatophyta (the flowering plants and conifers), the Archenoniata (the ferns and mosses and their allies), and the Thallophyta (the molds, mildews, and mushrooms, as well as the Algae [seaweeds, diatoms, and pond scum!]). Fungi are not just plants, but the lowest sort that chum around with pond scum! A chapter on the constituents of fungi is equally eye-opening, but the core of the book is about the taxonomy of some of our familiar mushrooms.

Though insufficient for our needs today, Underwood offers 45 pages on the Ascomycetes, including keys, descriptions, and comments. While our concepts about particular genera and their relatedness have changed since, Underwood notes that Linnaeus, back in the mid-1700's, placed morels and stinkhorns in



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Evelyn disinfecting oysters
Matthew Fleischmann

Mushroom Farm (cont.)

Matthew Fleischmann

and Mona were often too busy, and Evelyn was deterred by the incessant barrage of mosquitoes, so I would venture into the woods for personal forays. I didn't know what to expect to find, however Paul Sadowski told me that it would be the perfect place and time of year for lobsters and chanterelles, and sure enough, I found both. I had never seen either in the wild, so it was both a formative as well as gastronomic experience.

I didn't stop with the edibles and photographed and gleaned any mushrooms that spoke to me. With the help of a field guide by Roger Phillips that I purchased at the Mycoboutique in Montreal, I had my own late-night ID sessions. Back in the kitchen, Lucie showed me how to tell the good chanterelles from the bad ones, and despite having prepared almost exclusively vegan meals throughout the week, we sautéed the chanterelles in butter with garlic, for a delectable amuse bouche. Mandragor Farm is not just a mushroom farm, and there were plenty of non-fungi related experiences, dangers, and mysteries, from black cats and creaky barns, to precarious tractors and getting lost in the woods. It was another world, far away from the couch and the cubicle, where the lessons learned are not written in textbooks.



Book Review (cont.)

Gary Lincoff

the same genus! Underwood also notes, for example, that in the upper Midwest the morel is commonly known as “‘the mushroom’, to the exclusion of other species,” something I encountered when I gave a talk in Michigan some years back on mushrooms other than morels. Many people present had no idea what I was talking about. Curiously, Underwood includes a genus named for himself, *Underwoodia*, in one of his keys but has nothing to say about it. [See the Audubon Guide for description and photo, etc.].

Underwood devotes 50 pages to the Higher Basidiomycetes (the Bracket fungi, Mushrooms and Puffballs). He has keys to groups of genera and general descriptions of some of the species, especially the boletes. At least one of the illustrations in the back of the book, that of the ‘Poison Cup’, *Amanita phalloides*, is a composite not drawn from nature, and not accurately representing this species, either, though it clearly does show an *Amanita*, and one to learn and avoid.

One of the positive things we should say about this book is that nobody is known to have died from using it!



Lysurus periphragmoides. Ron Meyers. From the MushroomExpert.Com Web site: http://www.mushroomexpert.com/lysurus_periphragmoides.html

Mycommentary

The Bolete Brigade

Ethan Crenson

Late fall and early winter 2015 were exceedingly mild, allowing NYMS members to enjoy productive walks well into December. A November 21st walk in Pelham Bay Park was winding down. After scouring the woods in the Hunter Island (not an island) section of the park several members took their leave, while a small intrepid band of members continued on to check Twin and Two Trees Islands (also not islands). At the edge of the Twin Island woods, near a Parks Department building, under a couple of Eastern White Pines, member and club treasurer Kay Spurlock spotted something special. *Suillus luteus*, the Slippery Jack: two caps, a bit dry and old, the pore surfaces turning from yellow to brown, and the delicate rings on the stipes torn and blackened. But it was a first. Though this species of bolete may have thrived in the woods of Pelham Bay Park for decades, if not centuries (it is suggested the Eurasian species *Suillus luteus* was brought to North America in pine plantations¹) the NYMS had never encountered it within the five boroughs. And so it went on the list. *What list?*

As many members already know, the New York Mycological Society, at the urging of Gary Lincoff, is conducting an ongoing survey of the fungal life of New York City. If a never-before-seen species, such as Kay's *Suillus luteus*, makes an appearance, it goes on the NYC Parks Combined Checklist. The list-keeper is Don Recklies who maintains an ever-growing spreadsheet that draws data from walk checklists and other information provided by NYMS members. The species count as of this writing runs to a whopping 730 species. The list includes about 25 collections not identified to species (listed as, for instance: “*Ramaria* sp.”), and a few dozen uncertain designations (listed as, for instance: *Tylopilus* cf. *indecisus*, cf. from the Latin verb *conferre*, meaning compare, used to imply confidence in the identification of specimen's genus, and a resemblance of the specimen to a known species, but less confidence in the species designation²). The list also includes 35 myxomycetes.

The NYC Parks Combined Checklist is a superb resource for any mycophile hoping to identify their mushroom finds in or near New York City. But the list is also flawed. The flaw derives from the collecting behavior of our club. Late summer and fall are peak seasons for collecting choice edible mushrooms. Our club customarily conducts walks in these months outside the city. In 2015, in the period from July 25th to October 3rd, all of the organized walks and other planned events were outside of the city. That means that if a mushroom grows in Brooklyn during that period, it is highly likely that it will be overlooked by us.

Take the boletes, for instance. As Gary Lincoff has pointed out, the boletes reach their peak when our club is looking elsewhere. As such, they are under-represented in our five borough species list. Prospect Park, for instance, has but one listing among the boletes: *Xerocomellus chrysenteron*. Surely there are more boletes than one in Prospect Park. *Enter the Bolete Patrol*.

It was also Mr. Lincoff's suggestion that there should be a committee, or a task-force, or better yet a Bolete Patrol. The Bolete Patrol would be a group of self-selecting individuals whose duty it would be to scour NYC parks in the peak season to correct the bias in the club data. The members of the Bolete Patrol need not miss any of the scheduled NYMS walks, only dedicate additional time to the endeavor of checking the city's parks for fungi on their own. Other perks? Perhaps a patch.



“Citizens mushroom office”

design by Ethan Crenson

¹ Wikipedia: *Suillus luteus*

² Wikipedia: Cf

December's Book Auction

Dennis Aita

I have to say this: club members who weren't at last December's book auction really missed a great event!

To start, an assortment of quality domestic and imported cheeses were served with lots of bread donated by Arcade Bakery, one of the best bakeries in NYC (thanks, Juniper). We got a chance to taste their chocolate babka, recently rated the best in NYC by Serious Eats and it was wonderful. And there was also plenty of good wine to go around while members were checking out and buying books at the "buy-it-now" tables, placing their "silent" bids on other books, and perusing the Live Auction books.

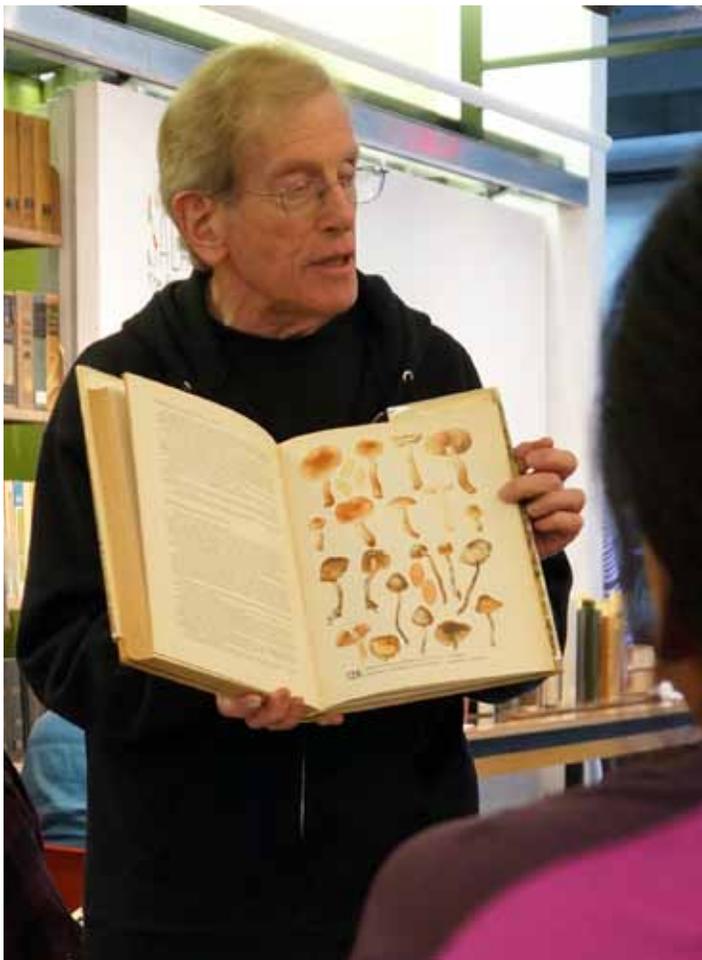
Finally, we all sat down and got to the main event--the Live Auction. Gary was in top form! Mixing in humorous and interesting mycological stories and information with the business at hand, Gary had us laughing for almost two hours while getting every last dollar out of all of us. Everyone wished the auction didn't have to come to an end! It did and we all left, many of us with books in hand, and all of us feeling very good. Oh yes, and we did raise some money for the club.

Many thanks to all who helped: Tom Bigelow, Juniper Perlis, Kay Spurlock, Gena Bone, Don Recklies, Ethan Crenson, Janet Baldwin, Paul Sadowski, and of course, Gary Lincoff.

Auction books were donated by current members and those who are no longer with us. Current members who donated books include: Tom Bigelow and Juniper Perlis, Fred Shinagel, Laura Juszczak, Naomi Stern, Jean Held, Amy Tuininga, Linda Stackhouse, and Helen Thomas (which also included many books

from the library of her husband Bill Williams). Many thanks to everyone! There were also books from deceased members: John Rudolf, Jean Switzler, and Aaron Halpern.

We started off the auction with well over 200 books and periodicals, and we still have about 60 books left-over. I know that I have books that can be donated for a future auction and I'm sure that others will be willing to donate books. So let's think about doing another book auction sometime in the near future.



Gary Lincoff, auctioneer
Tom Bigelow

The Annual Mushroom Banquet

Vivien Tartter

Rhyming "blind as you can tell" with "false morel" and "angina" with "gallerina," the incomparable Gary Lincoff modified Tom Lehrer's "Irish Ballad" to do the family members in by fungal agency. The full house attending this year's mushroom banquet at Bavaria, a restaurant on South Williams Street, guffawed their appreciation. His performance followed a pleasant cocktail hour with full bar, Bavarian soft pretzels with Portobello mushroom dip, appetizer of potato pancakes with hen of the woods dip, and a choice of three main courses featuring respectively, Agaricus, Shitake, or Boletus edulis supplied by Eugenia Bone.

Dessert accompanied the rest of the "formal" program: a heartfelt thanks to Eugenia Bone for her stewardship of the club during her five years as president, to Neil Redding and his committee for organizing the banquet, to Tom Bigelow for assuming the mantle of president, and to all who have turned out on the 35 walks this year to produce an impressive catalog of mushrooms in NY parks – 4 walks with over 100 species, 11 with over 70. Gary urged everyone to join the walks, which are now nearly every weekend and produce an impressive list of mushrooms, some never before seen or seen in the city. He also announced some upcoming walks and seven booked guest speakers.

The informal program, aided by the gift exchange at the end, included Dennis Aita in mushroom pants and wonderful mushroom tee shirt. Disbanding at 10, all seemed sated and happy. A hearty thank you to the committee members for all their hard work: Marie Viljoen, Carin Kuoni, Audrey Lavine, Neil Redding, and Susan Mariel Mayers.



Paul Sadowski
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MEMBERSHIP

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Family—25.00 renew (before 4/1/15); 30.00 new
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NAMA (US Mail)—40.00

Through the NYMS, members can optionally also get North
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Make your check(s) payable to NYMS and to NAMA
separately and mail with this form to:

Kay Spurlock, NYMS Treasurer, P.O. Box 1162, Stuyvesant Station, New York, NY 10009

CHANTRELLE WEEKEND

July 22 - 24, 2016
Send deposit of \$50.00 per person by check made payable to New York Mycological Society (not NYMS) and mail to:
Laura Biscotto, 9 Stanton St., #2C, New York, NY 10002

Name(s) _____

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