

NIYMS

New York Mycological Society Newsletter



Winter 2017

Although many think of winter as the slow mushroom season, the New York Mycological Society has been extremely active over the last couple of months. We had a wonderful visit by Jason Karakehian of the Boston Mycological Club, which you'll hear about in detail in the pages that follow. Our weekend forays have continued with very well attended trips to Forest Park, Prospect Park, Central Park, Pelham Bay, Inwood Hill, and Van Cortlandt Park. In just the first six weeks of 2017, we (by we, I mean Mr. Ascomycete himself, Ethan Crenson) have identified three new species for New York City. *Bysosphaeria rhodomphala*, found on more than one occasion on the trunk of a downed Oak in Prospect Park, is a lovely fungus with a red-rimmed pore on each densely clustered tiny black turbinate fruiting body attached to a matted brown

subiculum. On the same walk in the beginning of February, Ethan found *Sphaeropsis sapinea* growing on the cones of *Pinus silvestris*. It is a tiny black erumpent fruiting body, akin to a 1mm hamantaschen. Surprisingly, *Camillea punctulata* has never been recorded at a NEMF Foray, and has likely been misidentified by many of us as *Diatrype Stigma* for years. Both look like black tar smears, but the former has miniscule innny belly buttons (umbilicate ostioles) covering its entire surface whereas the latter has outies (papillate ostioles). Since Ethan drew our attention to it several weeks ago, it has been found on all of our city walks.

Like our tenacious members, the winter edibles have persisted



in this mild weather with oyster mushrooms, wild enokis, and blewits showing up at many of these locations. Our Monday night ID sessions continue to reveal overlooked species in our midst. I hope the enthusiasm and dedication of so many of you continues to fruit as we move towards spring. As you will read about in this issue, we have lots of wonderful events coming up, workshops, lectures, and special guests. I look forward to seeing you all at these events. In the meantime, happy hunting!

—Juniper Perlis

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Calendar of Events

February 27th Lecture, Jan Thornhill: "The Big World of Tiny Ascomycetes"

March 5th Workshop with Lawrence Millman: "Honing Your Field Identification Skills"

March 19th Workshop with Matt Schink: "The Genus Ganoderma"

March 20th Lecture, John Dighton: "Mycorrhizae, Forests and Pollution"

March 25th Workshop with Paul Sadowski: "Introduction to Microscopy, Part I"

April 1st Workshop with Denis Benjamin: "Illustrating Mushrooms with Watercolor"

April 8th Workshop with Paul Sadowski: "Introduction to Microscopy, Part II"

April 24th Lecture, Nicholas Money: "The Meaning of Life in 10 Mushrooms"

July 16th – 22nd Eagle Hill Seminar*, "Boletes and Other Fungi of New England": with Alan & Arleen Bessette

July 23rd – 29th Eagle Hill Seminar*, "Lichens, Biofilms, and Stone": with NYMS member Judy Jacob and Michaela Schnull

July 27th – 30th NEMF Foray, Stratton, Vermont

July 30th – August 5th Eagle Hill Seminar*, "Mushroom Identification for New Mycophiles: Foraging for Edible and Medicinal Mushrooms" with Greg Marley & Michaeline Mulvey

* For information on Eagle Hill (including additional lichen seminars), please visit their website: <https://www.eaglehill.us>



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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.

Beginning Microscopy for the Amateur Mycologist (Naturalist)

On two Saturdays, March 25 and April 8 from 10 AM to 2 PM, Paul Sadowski will be leading a class in Beginning Microscopy for the Amateur Mycologist (Naturalist) at the New York Botanical Garden. This class is being presented under the auspices of the NYMS and will be open to 20 NYMS members.

The objective of the class is to introduce the student to the microscope as a tool in mushroom identification. Like our Monday Night Identification sessions, the meeting is collaborative under the guidance of the group leader.

First session: hardware, introduction to the compound microscope, calibration of the eyepiece reticle, illuminating the specimen, care and feeding of slides, cover slips, mounting fluid, reagents, dyes, razor blades and miscellanea. We will take a first look at slime molds, mushroom dissection, spores and gills under the objective and the use of keys and the literature.

Second session: working with dried material, a look at cystidia and basidia. A good look at Largent's book on microscopic analysis in mushroom identification. Observation of ascomycetes and polypores.

The NYBG classroom is fitted with compound and dissecting microscopes. Their compound microscopes offer observations up to 400x. We will have at least a couple of microscopes offering 1000x magnification under oil.

There will be an introductory text provided but this will be a cursory set of photocopied material. One is encouraged to purchase *Identifying Mushrooms to Genus III: Microscopic Features* by David Largent (Mad River Press). The Society will make bulk purchases of microscopy tools, supplies and literature.

The cost of the class is around \$90.00 which includes the course time, books, and supplies. Students are encouraged to bring their own microscopes. We hope that each student will attend both sessions, as the course is conceived as a whole.

Please contact Paul Sadowski for further information and to indicate interest in attending these sessions pabloski1@verizon.net

Revolutionary Mushroom Cooking Technique

The article below is reprinted from MushRumors, newsletter of the Oregon Mycological Society, issue #55-1. I have cooked my winter oysters using this method several times, and I have never eaten a tastier oyster mushroom. The flavors are condensed, the texture is crispy and firm, and the caramelization is much better than when cooked in a dry pan. I can't recommend enough that you all try it immediately!—ed.

A NEW WAY TO COOK MUSHROOMS?

According to an article on aboutfood.com, everything you thought you knew about cooking mushrooms is wrong. Dave Arnold and Nils Noren of the International Culinary Center suggest trying the wet, crowded method. They suggest crowding mushrooms in a small pan and boiling them in enough water to barely cover. For eight ounces of mushrooms, add about a tablespoon of butter and a teaspoon of kosher salt. Turn the burner to high and bring the water to a boil. If you cook them long enough, the water evaporates, at which point they'll brown beautifully without absorbing the butter you're using to brown them. Dry mushrooms, on the other hand, are very porous. When you heat up a pan with oil or butter and add dry mushrooms, they soak up the fat and never let go of it. You end up with browned but greasy mushrooms. Check out the full instructions at: <http://tinyurl.com/jgpfos8>.

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.

NYMS Winter Gathering

Mical Moser

If you like eating mushrooms, talking to mushroom foragers, and drinking mushroom cocktails, then I sure hope you were at Talon in Bushwick on January 29th for the annual NYMS Winter Gathering. The scene was teeming with fungi fans and refreshments. Neil Redding arranged a 4-course hors d'oeuvre menu of smoked baby shitake, duck ravioli with mushroom reduction delivered in a contraption that let you squirt it directly onto your tongue, beef with hedgehogs and porcini sauce (my favorite), oyster mushrooms on scallops (actually, on second thought, that was my favorite), and a black trumpet-topped dessert. As if that wasn't enough, we got to hear Joanne Shae sing the club anthem with the finesse of the best Gilbert and Sullivan lead you've ever heard. Excuse me while I pause in my typing so I can applaud her once again.

Speechifying was done. Gary Lincoff praised Taylor Lockwood's new documentary video about glow-in-the-dark mushrooms, "Spirits of the Forest", and proposed (to widespread approval) an after-dark foray this summer. Then he lauded the extraordinary numbers of fungi found by our own humble club, and the international attention we have started to garner as a result. Ethan Crenson spoke about the advent of the Bolete Patrol and our willingness to slog through mid-summer humidity and high heat in order to fill out the count on summer mushrooms in New York City parks while everyone else in the club is summering someplace sane and cool. He then unveiled patches bearing the Latin motto "cives fungi munere functi," which is apparently funny if you speak Latin. If you don't, you type it into Google Translate and discover that it puns something to the effect of "Execute the Office of Citizen/Office of Citizen Fungi," which is still pretty clever in English. Badges were given out to Hiromi Karagiannis, Vicki Tartter, and



Gary Lincoff

Kay Spurlock, and we congratulated them all on their fungi civism. You too can become an officer of fungi citizenship for a mere ten dollars to cover the cost of the fantastic, iron on badge. Tim Foster said he needs a new hat because his old one is a little too stained for a badge that looks and sounds this smart.

Then there was the annual gift exchange, and at that point the serious hobnobbing began. Laurette Reisman, one of the founding foremothers of the club, was in the room and was willing to share with me some wisdom gleaned from her 53 years with the club. (She called me young, which is one of the great boons of talking to someone who likes to point out that she's 94 years old.) When I asked her when she last got excited by fungi, she beamed and enthused over the Chanterelle Weekend, pointed at the door to the bar and said, "it was here to

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Joanne Shae sings our anthem



Mycommentary

Ethan Crenson

Leaning over a folding table, Jason Karakehian grasps a small piece of *Helvella* tissue between his thumb and forefinger. With his right hand he holds a razor blade. Then the fun begins. Without even looking at his hands he draws the blade across the mushroom tissue toward the pad of his thumb. The movement is almost imperceptible as he produces paper thin fillets on the razor's edge. It's all done by feel, without blood-letting. Then the tissue sections are transferred to a large droplet of water on a microscope slide and sorted for suitability. The thinnest ones will be mounted under a slip-sheet on another slide and examined under the microscope.

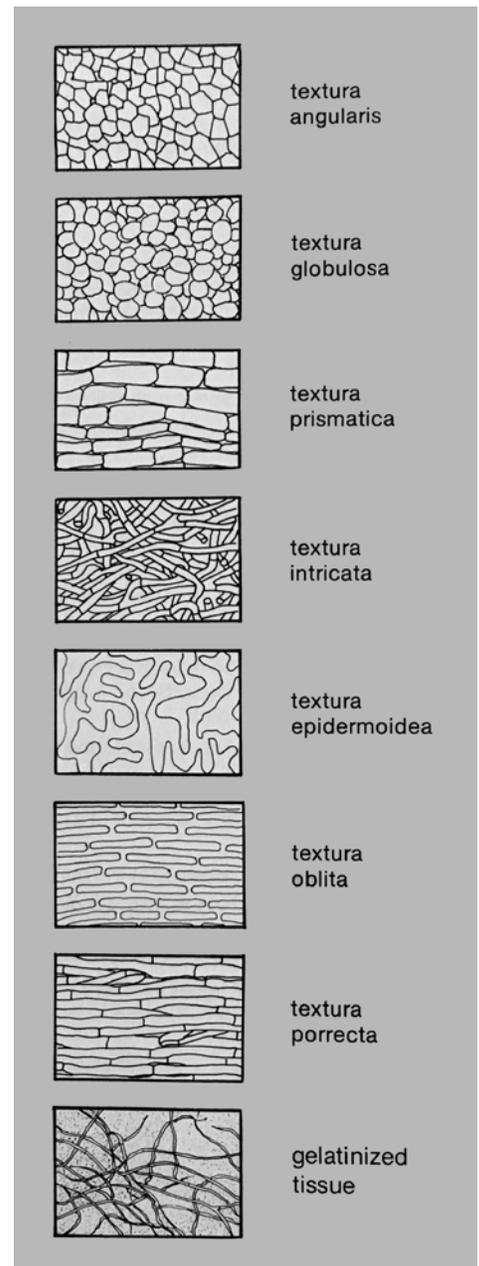
Fifteen NYMS members witnessed this demonstration on Sunday, January 8th at the Dana Center in Central Park. The New York Mycological Society invited Jason Karakehian to share his knowledge and techniques in the identification of cup fungi by their microscopic features. Jason is a longtime member of the Boston Mycology Club, a masters candidate in Biology at Harvard University and Vice President of the Friends of the Farlow Herbarium at Harvard.

We would all get an opportunity to wield the razor blade on our own specimen of ascomycete, but the first task was to get familiar with the exipulum. I had seen this term pop up when trying to identify ascomycetes in various discussion groups on the web. The exipulum is the inner tissue of the fungus beneath the hymenium and subhymenium. The hyphal cells of the exipulum can be various shapes and/or arrayed in different configurations. This feature can be a crucial diagnostic for identifying a cup fungus when spore or ascus features just aren't enough.

Cells of the exipulum fall into several broad categories: *Textura prismatica* (like a brick wall), *Textura globulosa* (like loosely arrayed bubbles), *Textura angularis* (like tightly packed polyhedrons), *Textura intricata* (like a tangle of spaghetti—spaces between the noodles), *Textura epidermoidea* (like a tangle over-cooked ramen—no spaces between the noodles), *Textura oblita* (long cells packed together running parallel, sometimes branching), and *Textura porrecta* (long cells running parallel, but less densely packed, and sometimes interweaving).

With diagrams of each of the exipulum arrays in hand, we all attempted to create sections of fungal tissue using Jason's razor blade technique. After the bleeding stopped, we mounted our thin specimens on slides and tried to match them to the exipulum diagrams. This proved a difficult task. Exipulum tissues can be hard to discern through the scope and if the tissue sample is too thick it may not yield up its crucial features. Some participants used dyes to stain the tissue and make the tissue structure appear more distinct. Congo red worked particularly well.

Finally we used the features we discerned through the scope and Richard P. Korf's keys in *The Fungi An Advanced Treatise Vol. IVA* to put a name to our fungal specimens. The lessons of this workshop will provide those in attendance with the foundational guidance to recognize the exipulum. "Use it or lose it" is often an apt motto for such foundations. I have already begun practicing what I learned from Jason.



One final note, get involved. The NYMS workshops are driven by the enthusiasm and support of our members. You can nominate a mycologist to lead a workshop, or suggest a subject or lab technique that you would like to see featured in a workshop. There is no better means of learning than hands on experience.

A Roundup of New York City Mushrooms for 2016

NYMS Bolete Patrol Delivers Results

Tom Bigelow

Cives fungi munere functi

2016 was a great year for fungi in New York City, despite a dry summer and fall. In addition to our six official city walks, we had 27 pop-up walks in city parks from New Year's Day through December 18th. Combined, these walks turned up 46 new species for the city and increased the species count for every park we visited. The main reason for the increase was the formation of the Bolete Patrol, the brainchild of Ethan Crenson and Gary Lincoff. The idea is simple: visit under-represented city parks during summer months, when the club is normally on forays outside the city, and see what is coming up. If the club had a walk in New Jersey on a Saturday, the Bolete Patrol would hold a pop-up walk in the city on Sunday. The bulk of the Bolete Patrol walks were in Queens, which received more rain than other boroughs in June, July and August. The results of these efforts speak for themselves. A special debt of gratitude is due to the regular members of the Bolete Patrol (you know who you are!), who came out nearly every weekend throughout the year, undaunted by inclement weather or dry conditions. Your efforts have really paid off.

The club owes a big thanks to Don Recklies for maintaining and updating these records – thanks, Don! If you're interested in receiving city park lists prior to walks, email Don at don@perfx.com and he will add you to the email list.

Alley Pond Park, Queens. In years past, we'd go to Alley Pond after a walk in Cunningham Park, a few miles to the west. This year we visited each park separately, which allowed for more thorough collecting. The club visited Alley Pond on February 27th and September 24th and the two visits turned up 16 new species for the park, and several new species for



Flagelloscypha minutissima

the city, including *Baeospora myriado-phylla* (identified by Aaron Norarevian). It is a small mycenoid mushroom with very crowded lavender gills and a hygrophanous lavender cap, turning brownish in age. We also found *Lentinellus micheneri* a small *Lentinellus* growing in woody debris, with a central stipe, acrid flesh and whitish spore print – and the jagged gill edges, characteristic of the genus.

Central Park, Manhattan. Aside from the walk marking the start of the “official” mushroom season on June 26th, we had three pop-up walks in the park on January 1st, July 4th, and December 4th. Gary Lincoff found *Pluteus ephebeus* on May 24th. Becky Hodges found *Melanoleuca graminicola* on December 4th – a first for Central Park, and only the second time it's been found in the City (see below). Combined, the walks turned up 5 new species for Central Park.

Clove Lakes, Staten Island. Our one walk at Clove Lakes, the last “official” walk of the season on October 29th, produced 8 new species for the park and a new one for the city, *Hysterium angustatum*.

Cunningham Park, Queens. Cunningham Park is always good for unusual fungi and edibles. The paths are bet-

ter maintained than they've been in years past, and this year we've begun to do a loop walk, sometimes with a side trip to visit a small pine grove. The 3 pop-up walks, on March 24th, May 21st, and November 13th turned up 7 new species for the park, including several firsts for the city, including one of my favorites of the year, found by Deb Klein on November 13th, *Terana caerulea*!

Forest Park, Queens. Forest Park was the main focus of the Bolete Patrol's energies in 2016. The park was poorly represented in terms of summer fungi flora (we only had records of one bolete for the park – *Tylopilus ballouii*). To rectify this, we visited the park on June 5th, July 23rd, and August 8th (with visiting mycologist Bill Yule). These 3 walks turned up a whopping 55 new species for the park, including 11 boletes (two of which were new for the city: *Xerocomus tenax* and *Phylloporus leucomycelinus*). On June 5th, an interesting cyphelloid fungus, *Flagelloscypha minutissima*, was found – and showed up again on June 11th at Pelham Bay.

Greenwood Cemetery, Brooklyn. Greenwood Cemetery, until recently, had not allowed collecting. We had our first official mushroom walk in the cemetery on October 16th (Nova



Lentinellus micheneri

all photos this article
© Tom Bigelow

Patch, our resident lichenologist, broke the ice at the cemetery with an official lichen walk in 2015). Despite dry conditions, the walk on October 16th, led by Ethan Crenson, turned up 64 species, including *Globifomes graveolens* (the only place we've seen it the city other than the north east section of Van Cortlandt Park) and the fantastic cyphelloid fungus *Merismodes anomala*.

High Rock Park, Staten Island. The club had two pop-up walks in High Rock Park, on February 21st (with John Plishke) and May 8th. These two walks accounted for the finding of 7 new species for the park and two for the city – including one of my favorites of the year, the spectacular asco *Eutrybliella hysterina*, found on February 21st by Hiromi Karagiannis!

Inwood Hill Park, Manhattan. The club added 27 new species to the Inwood Hill Park list over the course of five walks, on January 17th, March 13th (with Larry Millman and Tom Volk), May 15th, August 21st, and December 11th. Many of the new species were crust fungi identified by Larry Millman (see below). Other noteworthy finds included several interesting ascomycetes: *Propolis farinosa* (which was also found the following weekend at Pelham Bay), and two oddballs found and identified by

Ethan Crenson: *Berkleasmium concinnum* with huge, oblong, muriform conidiospores and *Dinemasporium decipiens*.

Hunter Island, Pelham Bay Park, Bronx. The club does not go to Hunter Island during the summer months, perhaps because of the crowds at the beach (and paid parking). The Bolete Patrol needs to go there during the summer of 2017! The club had four trips to Hunter Island in 2016, on April 2nd, June 11th, November 15th (Dennis Aita, Ethan Crenson, and myself), and December 18th. These walks yielded 28 new species for the park and 5 new fungi for the city – most of which were found in association with white pine and Norway spruce, including *Mycena pura*, and three new polypores: *Heterobasidion annosum*, *Inonotus radiatus*, and *Onnia tomentosa*. We need to carefully scour the pine and spruce groves on our pop-up walks this summer...

Prospect Park, Brooklyn. Last summer was quite dry in the city and most of the little rain we received fell in Queens – hence Prospect Park was visited only twice, on March 6th and November 19th. These walks combined turned up 8 new species for the park. The Bolete Patrol really needs to get into Prospect Park during the summer months.

Van Cortlandt Park, Bronx. The club forayed in Van Cortlandt Park five times in 2016: January 17th, March 19th (with guest mycologist Tom Volk), May 28th, June 18th, and July 17th. These visits were quite productive, adding 33 new species for the park, including several interesting ascomycetes: the slimy orange *Fusicolla merismoides*, *Hysterobrevium mori* (the workshop on *Dothideomycetes* with Eric Boehm has really paid off), and *Xylocoremium flabelliforme* – the anamorph of *Xylaria cubensis*. The first of several collections of the small, delicate *Lepiota atrodisca* was made on July 17th (it turned up again at Alley Pond Park on September 24th and Pelham Bay on November 5th). Guidebooks will tell you that this mushroom is a left-coaster, but the Long Island Mycological Club has records of it going back several years.

Wolfe's Pond Park, Staten Island. The club had one official walk at Wolfe's Pond on July 10th. The walk was quite productive, with over 100 species recorded, including 18 new for the park, including a first for the city, *Boletus pallidoroseus*.

Woodlawn Cemetery, Bronx. This walk never fails to turn up interesting fungi, due in part to the abundance of exotic trees and shrubs to be found there, and also to the number of peo-

ple this walk attracts: the more eyes, the more fungi. The one club walk, on October 2nd, did not disappoint, producing four new species for the city: *Agaricus porphyrocephalus*, *Agaricus praeclaresquamosus*, *Boletus fraternus*, and *Suillus grevillei*.

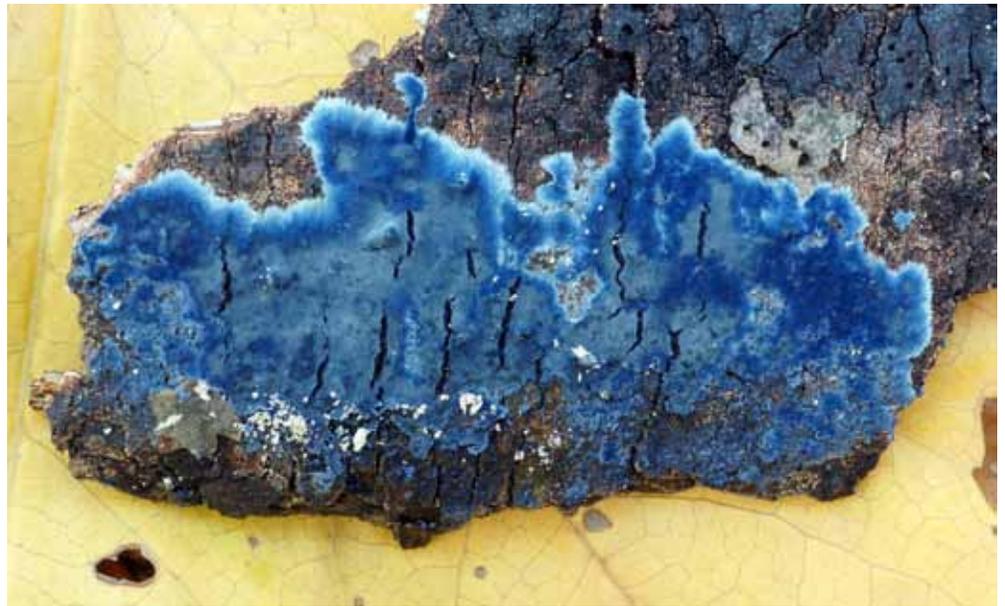
New Fungi for New York City, 2016

ASCOMYCETES

- Apiognomonia veneta* (Van Cortlandt, 5.28.16)
- Berkleasium concinnum* (Inwood, 12.11.16)
- Diatrype disciformis* (Inwood, 3.13.16)
- Dinemasporium decipiens* (Inwood, 12.11.16)
- Eutrybliella hysterina* (High Rock, 2.21.16)
- Fusicolla merismoides* (Van Cortlandt 5.28.16)
- Hypomyces hyalinus* (Van Cortlandt, 6.18.16)
- Hysterium angustatum* (Clove Lakes, 10.29.16)
- Hysterobrevium mori* (Van Cortlandt, 7.17.16)
- Lasiosphaeria ovina* (Van Cortlandt, 7.17.16)
- Nitschkia broomeana* (Van Cortlandt, 5.28.16)
- Patellaria atrata* (Inwood, 3.13.16)
- Propolis farinosa* (Inwood, 12.11.16; Pelham Bay, 12.18.16)
- Pseudolachnea hispidula* (Cunningham, 3.24.16)
- Xylocoremium flabelliforme* (Van Cortlandt, 6.18.16)

GILLED FUNGI

- Agaricus porphyrocephalus* (Woodlawn, 10.2.16)
- Agaricus praeclaresquamosus* (Woodlawn, 10.2.16)
- Baeospora myriadophylla* (Alley Pond, 9.24.16)
- Gerronema strombodes* (Forest Park, 7.23.16)
- Gymnopilus cf. bellulus* (Pelham Bay, 11.5.16.)
- Hebeloma cf. populinum* (Central Park, 12.4.16)
- Lentinellus micheneri* (Alley Pond, 9.24.16)
- Lepiota atrodisca* (Van Cortlandt, 7.17.16; Alley Pond, 9.24.16; Pelham Bay, 11.5.16)
- Leucoagaricus rubrotinctus* (Alley Pond, 9.24.16)
- Leucocoprinus birnbaumi* (Forest Park, 8.7.16; Inwood, 8.21.16; Alley Pond, 9.24.16)



Terana caerulea

- Melanoleuca graminicola* (Wolfe's Pond, 7.10.16; Central Park, 12.4.16)
- Mycena pura* (Pelham Bay, 11.5.16)
- Pluteus ephebeus* (Central Park, 5.24.16)

- Terana caerulea* (Cunningham, 11.13.16)
- Xylodon rimosissimus* (Central Park, 6.26.16)

BOLETES

- Boletus fraternus* (Woodlawn, 10.2.16)
- Boletus pallidoroseus* (Wolfe's Pond, 7.10.16)
- Suillus grevillei* (Woodlawn, 10.2.16)
- Phylloporus leucomyelinus* (Forest Park, 8.7.16)
- Xerocomus tenax* (Forest Park, 8.7.16)

POLYPORES

- Heterobasidion annosum* (Pelham Bay, 11.5.16)
- Inonotus radiatus* (Pelham Bay, 6.11.16)
- Onnia tomentosa* (Pelham Bay, 11.5.16)
- Rigidoporus crocatus* (Van Cortlandt, 3.19.16, Inwood, 12.11.16)

CYPHELLOID FUNGI

- Flagelloscypha minutissima* (Forest Park, 6.5.16; Pelham Bay, 6.11.16)

CRUST FUNGI

- Crustodontia chrysocreas* (Inwood, 3.13.16)
- Dendrothele alliacea* (Central Park, 12.4.16)
- Haplotrichum conspersum* (Inwood, 3.13.16)
- Hymenochaete rubiginosa* (Pelham Bay, 11.5.16)
- Hyphodermella corrugata* (Inwood, 3.13.16)
- Hyphodontia arguta* (Inwood, 3.13.16)
- Hyphodontia barba-jovis* (Inwood, 3.13.16)
- Peniophora meridinalis* (Inwood, 3.13.16)

Leucoagaricus rubrotinctus





Ethan Crenson

all photos this article © Roman Kosoy

NYMS Winter Gathering

continued from page 4

to there, thick with ‘em.” Which, I think, explains her advice that I get myself a proper back-basket. When I explained that I had a hand basket, she made a mincing gesture with her fingers as if to say, “one of those teensy things you can carry with two fingers?” and made a face. Best way to cook chanterelles? Fill a large, heavy, flat-bottomed pan with an armload out of your back-basket, then add (this will not be a surprise) butter, salt, and pepper. What was a surprise is that Laurette says you should cook them for an hour. “The longer you cook them,” she said, “the sweeter they get.”

2017 NYMS Emil Lang Lecture Series Dates

Venue: The Arsenal, Central Park, 830 5th Ave., (@ 64th St.) Room 318, New York, NY 10065 Time: 6:00 – 8:00

Monday February 27, 2017



Jan Thornhill, “The Big World of Tiny Ascomycetes”

Jan Thornhill has been studying the plethora of amazing fungi she finds near her Central Ontario home for more than 25 years. Though she is not beyond eating the choice ones, she is much more interested in fungal diversity, ecology, and, particularly, collecting the weird and wonderful, all of which she obsessively photographs, catalogues, and preserves. For the past couple of years, she has been writing about her favorite oddities on her blog: *Weird & Wonderful Wild Mushrooms* (<http://weirdandwonderfulwildmushrooms.blogspot.ca/>). Jan is also a multi-award-winning writer and illustrator of science and nature based children’s books, most recently *The Tragic Tale of the Great Auk* (Groundwood), *I Am Josephine* and *I Am a Living Thing* (Owlkids).

Monday March 20, 2017



John Dighton, “Mycorrhizae, Forests and Pollution”

John Dighton earned his B.Sc. Degree in Botany and Zoology from London University, a M.Sc. Degree in Ecology from Durham University and a Ph.D. in Ecology from Queen Elizabeth College, London University. He is interested in pollution effects on forest fungi, ranging from acid rain to nitrogen deposition and interactions with radionuclides. He moved to Rutgers University to run their Pinelands Field Station in 1994 and has been active in research with his students, covering many aspects of forest soil ecology, mycology and interactions with forest management and pollution. He teaches courses on Soil Ecology and Mycology. He is the author of three books, editor of 5 books, and has published more than 150 journal articles and book chapters.

Monday April 24, 2017



Nicholas Money, “The Meaning of Life in 10 Mushrooms”

Nicholas Money is a gentleman of letters, mycologist, and professor at Miami University in Oxford, Ohio. Once upon a time he spent 30 years studying fungal growth and reproduction. His experiments involved measuring the hydrostatic pressure inside the microscopic filaments produced by fungi and the forces used by these cells to penetrate plant and animal tissues. He also pioneered the application of ultra high-speed video to understand spore discharge mechanisms. Contrarian essays published by Nicholas have considered mushroom harvesting (its unsustainability), fungal taxonomy (its scientific and philosophical shortcomings), and the medicinal properties of mushrooms (their absence). He is the author of numerous books including *Mr. Bloomfield’s Orchard* (2002) and *The Amoeba in the Room* (2014).

A Day at the Garden

Paul Sadowski

On a snowy Saturday in early January around twenty curious NYMS members joined Jason Karakehian for a tour of the herbarium at the New York Botanical Garden in the Bronx. Barbara Thiers and Roy Halling showed us through their facility, explaining the function of the unit, their methods and a selection of special collections.

We began the morning in the office where accessioning and digitization of the collections takes place. Their staff is in the process of capturing the handwritten notes that form the documentation included in each herbarium specimen. This includes site data, genus and species, photographic references and field notes. All of this information is organized under a unique catalog number accessible through the NYBG Virtual Herbarium. Halling showed us how he dries the specimens, his database program, photograph setup and his field book, one of many that he has filled over his decades-long career.

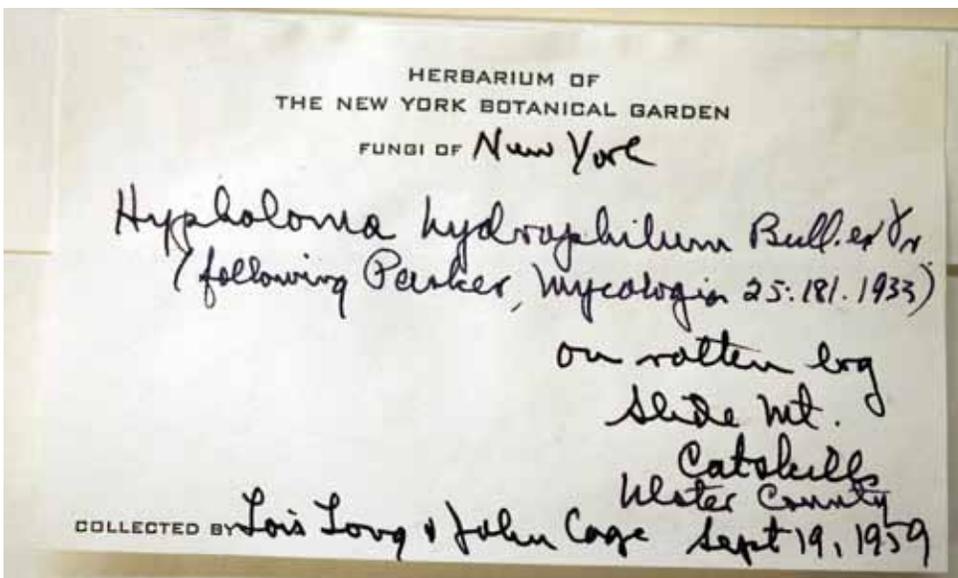
The collections are used by mycologists the world over doing research, for example, in taxonomy or plant pathology. Ms. Thiers told us that China and Brazil are trending as mycological research hot-spots as indicated by their number of specimen sample requests. The Garden spends over \$10,000 a year shipping these samples worldwide.

From the office we moved through the fungarium which is climate controlled at 50 degrees F. As one of the largest herbaria in the world, mycology has been in the mix at the Garden since its early days 125 years ago. We were shown collections from a number of esteemed mycologists and amateurs, such as George Washington Carver who,



Barbara & Roy ©tom Bigelow

as a botanist, had an interest in fungal plant pathogens. We were shown a collection of *Hypholoma hydrophilum* submitted by Lois Long & John Cage, two of the founding members of the NYMS.



The herbarium counter held a number of curiosities too: a box of mushrooms mounted as a sort of a diorama of mushrooms collected on Mt. Desert Island in Maine. Each mushroom of the collection was numbered, referring to documentation on their name and collection date.

There was an interesting bound volume known as an "exsiccati" which contained dried specimens with documentation. These folios were produced in editions of a hundred or more for distribution throughout the community of naturalists. The ex-

Hypholoma label ©Tom Bigelow



Mt. Desert Fungi ©Tom Bigelow

siccati on hand was made by H. W. Ravenel, the southern mycologist of the 1800s (we know his name from the local stinkhorn *Phallus Ravenelii*). This particular volume dating to 1865, contained a 3" x 1/4" piece of wood taken from the flagpole at Ft. Sumpter, attacked in Charleston to start the Civil War.

An 8" x 8" x 12" wooden cabinet contained perhaps two dozen metal drawers each containing 20 microscope slides mounted with tiny marine fungi. This maritime collection also contained plastic boxes with fungi on sand!

Barbara Thiers showed us a couple of plant collections from both the first voyage of Captain Cooke and of Charles Darwin on his voyage of the *Beagle*.

Despite the auspiciousness of these Herbarium holdings, it is important to remember that many of them were contributed by citizen-scientists and that the doors of the Herbarium are still open to amateurs. This was emphasized by Thiers, Halling, and Karakahien numerous times during our visit. As they said, this is our opportunity to contribute forward to the mycological community and scientific discovery, for hundreds of years to come.

Proffered collections should meet several requirements:

- 1) The collection should be identified. (Misidentified collections can still be accessioned and hold significance, but unidentified collections cannot.)
- 2) The collection should be dried well and placed in a zip-lock bag with its documentation.
- 3) Documentation should include Genus & species name,

collector name, place of collection: city, state, county (with GPS coordinates if possible). In situ photographs and posed photos showing cap, hymenium, stem, etc.

4) A complete description with dimensions, color, etc. (use Lincoff: Audubon Guide to North American Mushrooms as a model.)

5) Use acid-free paper and cardboard in the collection when possible. Pencil lead seems to hold up much better than ink as a writing medium.

6) A digital record including all of the above for easy transfer to the NYBG database. <http://mycoportal.org> is an excellent resource in this endeavor.

The NYBG is an excellent resource for the study of fungi. We are lucky to have it so close at hand. Our participation in its activities will keep it that way for future mycology.

Tom & Jason ©Reema Keswani



Save the dates for NEMF 2017!!

The New York Mycological Society, Connecticut-Westchester Mycological Association, Mid-Hudson Mycological Association and Long Island Mycological Club are hosting the 2017 Northeastern Mycological Federation Samuel Ristich Foray (NEMF) at the Stratton Mountain Resort in southern Vermont July 27-30, 2017.

Gary Lincoff, Faculty Chair is assembling a group of local experts in the principal genera that we are likely to encounter during the foray. There will be a microscopy lab available during the entire foray for participants to hone their microscope skills or to assay their collections.

Frank Marra, Walks Chair, has put together over a dozen interesting collecting venues for us to explore. No site is more than a half-hour's drive from the Resort on Stratton Mountain. The NYMS has visited this area every year since its rebirth in 1962, so we have a deep connection to these woods. We will even have access to the top of Stratton Mountain via a lift line.

Our accommodations will be in three lodges of a resort village located about halfway up Stratton. All lectures, exhibitions, vendors, evening programs, socials and lunch and dinner meals will be found in one building, the Base Lodge, from where the lift goes up Stratton.



Black Bear, Lift Line & Long Trail Lodges will provide double occupancy accommodations and a Continental breakfast. Black Bear and Long Trail Lodges are air-conditioned. While Lift Line Lodge is not air-conditioned, our experience in Vermont is that early summer may bring hot days but the elevation provides cool relief at night. The accommodations in Lift Line will provide an economical sleeping option.

To supplement mushroom activities, the resort offers a golf course, a golf school, a spa featuring a swimming pool, yoga rooms, hot tubs and steam rooms.

The Resort is located near Bondville, VT about 4 hours from NYC & Montreal; 3 hours from Boston; 1.5 hours from Albany, NY.

For more information about the resort visit <https://www.stratton.com>

For updated information on the Foray visit <http://nemf.org>

Registration will open in mid-February so save the date!

Paul Sadowski

Foray Chair

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