



Summer 2002

Helen Thomas-Williams, Editor

# NEWSLETTER

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## Vote for new name of NYMS newsletter

Club members have submitted 20 names to the Name-This-Newsletter Contest. These submissions as well as the current generic name, *The New York Mycological Society Newsletter*, are now presented as the choices from which to make the final selection:

*Mycelium Masterpieces*  
*Mycelium Moments*  
*The NYMS Foray Forum*  
*The New York Fungal Times*  
*Fungal Times*  
*Nymatolog*  
*Out of the Dark*  
*The NYMS Fun Guide*  
*Jelly Baby Times*  
*The NYMS Knife and Basket*  
*De Current Newz*  
*The Stipe and Volva Journal*  
*The NYMS Journal of*  
*Mushrooms, Mold,*  
*Smut and Slime*  
*Fungal Prints from the*  
*Underground*  
*The New York Fungal Moment*  
*The New York Mushroom*  
*Moment*  
*The Big Mushroom Times*

*Fungal Frolics*  
*Fungal Funnies*  
*nymycology*  
*The New York Mycological*  
*Society Newsletter*

Because of the large number of submissions, each club member is asked to present his or her first and second choice when voting. If no first choice gets more than a third of the votes, votes for the second choice will be considered.

Other rules of the contest include: Only members of the NYMS may vote; one vote only per member; and each vote must be submitted with the voter's name to the editor by September 1, 2002, via e-mail: < htwilliams2@aol.com >, phone: (212) 570-0354, or regular mail: Helen Thomas-Williams, 401 E. 74 St., Apt. 14-J, New York, NY 10021

A tabulation of the voting, the winning name, and the submitter will be announced in the fall issue of the newsletter. May the best name win! ☐

## New locations for fall walks scheduled

This year's walk schedule, organized by Dennis Aita, offers three new walk locations, all to be explored in October; two are found in New York City and one is in Long Island.

Concerning those in New York City, the **Pelham Bay Park walk on October 12** includes Orchard Beach and the opportunity to swim if the warm weather continues. The **Woodland Cemetery walk on October 20** provides a new mushroom habitat to explore; it is also close to Van Cortland Park where members of the group can easily extend the day's walk. The **October 26 walk in Bethpage State Park** in Long Island will be a joint activity with the Long Island mycological club, and is a productive area, well known to our hosts. □

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## Mexican Tour (September 1 - 8) offers mushroom collections & adventures

Those looking for a mycological and cultural experience are invited to the third annual Mexican mushroom tour, to be held September 1-8, 2002. Travels will be through the green, volcanic highlands of Tlaxcala, 60 miles east of Mexico City.

Limited to no more than 22 participants, the tour offers local expert fungi guidance, comfortable accommodations, special mushroom cuisine dinner events, and an introduction to the culture and history of a part of Mexico seldom visited by tourists.

Organized by Mexican Mushroom

## NYMS/COMA walk & potluck picnic is Sunday, Sept. 29th

For the Joint NYMS/COMA Picnic and Walk Maggie Vall will coordinate rides and may be reached at (212) 877-1312. Call her if you need or can offer a ride as soon as possible because no public transportation is available.

This is our seventh annual joint event with COMA at Pelton Pond in Fahnestock State Park, Putnam County. Starting at 10AM, we follow the path around the pond before lunch, and then join members of the group at the shelter with tables for a potluck lunch and mushroom ID session. The event will continue in the afternoon with a longer walk in the park.

The success of the event depends on everyone bringing lots of good food and drink (wine is allowed) to share as well as your own cutlery, plates, cups, and napkins.

By car, take the Taconic Parkway to Route 301 (Fahnestock State Park, Putnam County) and go west towards Cold Spring on Route 301 for less than a mile. Pass by the entrance to the camping area on the left, then drive a little bit further to the entrance to the parking lot, on the left. We meet in the parking lot and follow the yellow blazed trail around the pond in a counterclockwise direction. □

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Tours, the seven-day excursion costs \$1330. For more information, a detailed itinerary and reviews from past tour members, see < [www.mex-mush.com](http://www.mex-mush.com) > or e-mail or call/fax Gundi Jeffrey at < [gundi@servired.com.mx](mailto:gundi@servired.com.mx) >; from the US, dial 011-52 (246) 461-8829 □

## Italian Foray through Lombardy, Sept. 27 - Oct. 13, 2002

Beginning and ending in Milan, the capital of Lombardy, this tour will focus on exploring the high Alpine and Apennine mountain region, the vast plains of the Po River valley, and some of the area's famous lakes. The trip will include at least eight forays in diverse habitats, guides, land transportation by private bus, 3-star accommodations, full breakfasts and one major meal per day.

For further information, contact Albert J. Casciero (301) 680-9630 (also fax) or < [casciero@wrlc.org](mailto:casciero@wrlc.org) >. □



### NYMS Newsletter

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*Lactarius hygrophoroides*



*Cantharellus cibarius*



*Gyroporus castaneus*

## Summer Here, Some Are There, Summer Mushrooms Everywhere!

**Gary Lincoff**

Some people think spring is over when the last morel is found. Others, like some folks in Michigan, think the whole mushroom season is over once the last morel is found. Even in New York City, there are mushroom hunters out there, not members of NYMS, of course, who think there are two seasons: morels and fall, nothing in between.

I've run into them in Pelham Bay Park. They're the standoffish but always-around-to-warn-you-of-danger-type people who will try to educate you about the dangers of deadly look-alikes. You think you found chanterelles? No way. They don't come up in the summer, so say these folks, remembering their childhoods in some distant mountainous country.

You know you've found chicken mushroom. No way. Shelf fungi are not edible, say some of the oldest of these people. And they'll show you the boletes of summer and tell you that they're not the REAL boletes, the ones that come up in the fall under conifers, you know, *Boletus edulis*. If you say you don't care, they conclude you're an idiot and tell you so. Then they show you some Amanitas and tell you what you can expect. Nothing less than the very worst you can imagine.

The good news, of course, is that these people who don't even look at summer mushrooms are not out there competing with you for the prize!

### Mushrooming after the rain

But back to spring for a moment. How do you tell when summer arrives? The calendar? Hot weather? Linden trees in flower? Wild strawberries? How about mushrooms?

A digression. Not oyster mushrooms, of course, because they can be found every month of the year. By the way, about 5 days after a big rain a week or so ago, oysters started appearing on a stump in Central Park. I picked them on a Monday, one clump

of about six, each about 3" high and with caps about 3" across. I left nothing visible on the stump. The next morning several similar clumps were there. I picked those, leaving nothing behind. The following morning one fairly large clump had appeared, with caps more than 4" across. Nothing more appeared that week. By the way, there was no rain when I was doing all my picking.

So how long does it take mushrooms to come up after a rain? The very next morning after that same rain, dunce caps (*Conocybe lacteal*) were up in troops in lawns. They're very fragile and usually fall over by noon. Fairy ring mushrooms (*Marasmius oreades*) also appeared right after the rain, but they didn't grow overnight. They were more than likely there and dehydrated and inconspicuous, and they "revived" after the rain and looked fresh.

About 10 days after a good rain you can often find fresh shelves of chicken mushroom. Timing woodland ground dwelling mushrooms coming up after rain is much harder to do. Usually, you just find time to get out to the woods, and, over a summer, if you go often enough, you usually find more than you can carry out.

### Mushrooms mark the seasons

So, what mushrooms tell you spring is over and summer is here?

Well, for starters, morels are long gone. Even the wood chip communities, like *Agrocybes*, and *Stropharia rugosoannulata*, are gone. One of the harbingers of spring in urban/suburban park areas is *Agaricus bitorquis*. This year it came up all through May and into June. But it, too, disappeared as the mulberries ripened. [*Agaricus campestris*, by the way, is a summer mushroom - July and August. *Agaricus abruptibulbus*, on the other hand, is a fall woodland mushroom. Know your mushrooms and you know your seasons!]

Continued on p. 4, column 1

Because chicken mushroom can be found as early as Memorial Day and as late as Columbus Day, it's not really a summer mushroom. If oysters can come up the whole year and chicken mushroom can span three seasons, consider mushrooms like the shaggy mane. It has a spring and fall fruiting, and its absence in between is a good sign of summer around here.

### Many Summer Mushrooms are Good Edibles

If you want a positive rather than negative sign of summer, then look at the ground under oak trees. When *Lactarius hygrophoroides* starts appearing, sometime around the summer solstice, it's summer, and it's time for serious collecting for the table. A little earlier in the upland woods around here you're likely to find the blackish centered red-capped *Russula atropurpurea* (= *R. krombholzii* = whatever), not edible but a harbinger's a harbinger.

July is chanterelle month in the New York City area. You should be finding the "real" chanterelle, *Cantharellus cibarius*, as well as the much more common smooth chanterelle (*Cantharellus lateritius*). Along pathsides, especially in woody areas where there are mossy patches, you see the bright cinnabar red *Cantharellus cinnabarinus*. They're smaller than the "real" chanterelle, and not as tasty, but far more abundant.

July is also bolete month, if the rains come. There are more than 50 different boletes that come up in New York City alone. Any city park has lots of

*Gyroporus castaneus* and *Boletus chrysenteron* group types. You always find lots of *Leccinum*s about. In parks and woods where there are trees, like oaks, fronting on grassy areas, you expect to find lots of the small blue-staining red capped boletes, like the *Boletus fraternus* complex. There are always more red-pored boletes than you want to see, especially since most of us do not eat the red-pored ones. Probably the most popular summer bolete is *Boletus bicolor*. I hear people say, more years than not, that they don't want any more *Boletus bicolor*. They've collected and dried too much already! Take that as a recommendation.

July, as you know, is also Amanita month, as is August and September. If you are an amanitaphile you can fill your basket in minutes. We have a huge variety of Amanitas in our parks and woods. Since a few are deadly and only a few are known to be safe edibles, they're mostly just nice to see, admire, and pass by.

Summer is here. Mushroom while the iron is hot or hear about everything you missed in the next newsletter. □

*Boletus bicolor*



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## I'll have the fungusburger (reprinted from *Time Global Business*, April 2002)

Quorn, the most popular meat substitute in Europe, is little known in the U.S., but its manufacturer, Britain's Marlow Foods, wants to change that.

Often formed into patties, Quorn [pronounced *kworn*] is a low-fat alternative to chicken nuggets and beef burgers.

But Marlow faces a marketing challenge in describing Quorn – a mycoprotein, or fungus that has been fermented. This fungus is in the same family as mush-

rooms though it sounds like a cousin to the stuff that causes athlete's foot.

But last month the Center for Science in the Public Interest, a Washington group sometimes dubbed the Food Police, asked the FDA and the E.U. to restrict Marlow from describing Quorn as mushroom-like. ("Not all fungi are mushrooms," the group intones.)

Days before its complaint, however, CSPI's testers gave Quorn a "Best Bites" award. They acknowledged — we're not making this up — that it tastes like chicken. □

# Why I fell in love with mushrooms

Terry Hayes

My friends don't even ask anymore, but when new acquaintances question what they take to be my "peculiarity," I am happy to disclose all.

"Mushrooms do have a kingdom to themselves," I tell them, "which is more than I can claim on even my good days..." I explain that fungi are our friendly caretakers; the ones in the white hats make the world safe for the rest of us. They take off our hands what we no longer want and hold hands with what we do – trees, orchids, and most plants, we are learning. They filter pollutants and, properly approached, they cure what ails us.

Mushrooms sit proudly on our dinner plates and given half a chance are ready to show us a good time in other ways too. And the ones in the black hats – the rusts, blights, rots and poisoners – they keep us on our toes. (In actual practice, since some of the toughest "black hat" mushrooms in fact have white caps, I have recently withdrawn the hat metaphor from my introductory harangue.)

Here I pause for a look at my captive listener. If the eyes that meet mine are glazed and dull, I sigh and change the subject. On the other hand, if I detect a spark of interest, I mention ever so casually that next Saturday – or Sunday, or whenever they are free – I am planning an expedition to the nearest woods and by the way, do they happen to have a car?

What is it about mushrooms that lures some of us regularly into the haunts of snakes, bears, and men with guns? It can't be simply the enchantment of a hobby. I mean, where is the philatelist or paint-by-numbers enthusiast who will follow her bliss through acres of brambles and miles of poison ivy? Birders and butterfly mavens are simply the exceptions that prove the rule; the territory through which they rove is equally challenging but the consequences they face in the event of a misidentification are worlds apart.

From the onset of mushroom madness, we walk a fine line. Because over here, to our left, that's Death. Yep, Himself, relaxing on His duff. He seems to be waiting for something. But over there to our right, on that delightful dead tree, that's dinner. Isn't it?

On the mushroom path, these two travel in close company. I do my best to distinguish between them, and so far, my best has been good enough. For years my children accused me of having to be right. In this arena, I hope their perception is true. Still, like

my Japanese cousin the fugu fish eater, knowing the price of a mistake gives me an additional enjoyable tingle. Without it my meal – oh, let's be frank! my life! – would be flatter, more ordinary.

Besides, collecting mushrooms for the table connects us with our roots. It turns on the hunter-gatherer genes. Just wind me up, hand me a sack, and set me at the trail head – nine times out of ten I will bring back dinner and ten times out of ten I will come back ecstatic – which according to my dictionary derives from the Greek word for "deranged." I prefer to think of it as "outside my usual state." And "rapture" ain't bad, either.

Speaking of rapture, am I the only one who has noticed how much mushrooming has in common with being in love? This may be caused by the extraordinary focus we bring to the objects of our delight. Then again, it may just be the inevitable result of all that crawling around in the brush.

Whatever the reason, we are gluttons in mushrooming as in we are in love: we jealously guard our private preserves, exhaust ourselves in the service of our passion, rest only when we have no choice, when the secret springs run dry. Judging by the unusual number of mushroom enthusiasts in their spry 70s and 80s (with here and there a determined 90), our springs run strong and deep. Mushrooming is like being in love – forever.

And as we foray into this kingdom, we connect in a thousand ways with what really matters: beauty, bounty, the cycles of our lives. We connect in ancient ways, ways that we can no longer put a name to but which our bodies, minds and spirits recognize and affirm.

Mushrooms give us food for our senses and, as wiser cultures have never forgotten and mavericks from ours continue to discover, a doorway to our souls. Best of all, they offer proof, elegant and incontrovertible, that however bare the slope or fierce the drought, the gifts of earth and heaven can blossom overnight.

On top of that, we get to hunt for the treasure, consume the feast, and entertain that teensy frisson. We are peculiarly blessed, my friends. May your baskets be full and your identifications on target. □



# The latest about Lyme disease: its symptoms, treatment, and prevalence

The best known visual sign of Lyme disease, the bull's eye rash (red circle with a pale center), is actually only one pattern of the rash. This is the conclusion of a study published in a recent issue of the *Annals of Internal Medicine* and reported by the *LI Sporeprint*, Summer, 2002, and the *Kansas Mycologist* (Volume 17.2-April & May 2002).

According to this new study, any type of local rash that grows in size and is even unaccompanied by any other signs should be brought to a doctor's attention. Of the 118 adults with Lyme disease who took part in the study – all of whom had been asked to report possible disease symptoms immediately – only 9 percent had a bull's eye rash when they first came to their doctors.

Other associated symptoms of Lyme disease include mild fever, headache, or flu-like symptoms. If left untreated, the disease may cause heart, joint, and nervous system problems.

## Vaccine Withdrawn

Data used in this new study came from trials for Lymerix, the Lyme disease vaccine withdrawn from the market this spring after it attracted 350 legal suits alleging serious reactions. Positive outcomes of these trials were the discovery of 118 cases unusually early, and the collection of valuable data for identifying Lyme disease.

Diagnosis is difficult when symptoms aren't clear-cut. Antibody tests are also not always reliable indicators of early infection because the immune system may not be producing enough antibodies to be detected. Rather, doctors must also consider the timing of symptoms (summer months when tick bites are most likely to occur) and the possibility of exposure in certain environments (wooded and grassy areas where deer and their tick hosts are most common).

Once this tick-borne bacterial infection has been diagnosed, treatment with antibiotics is usually effective.

**New cases have doubled since 1991**

The findings in this study, helping to improve the diagnosis of Lyme disease, is especially important because of the growing prevalence of the disease, especially in the absence of a vaccine. The number of new cases has doubled in the US in the last decade, according to the US Centers for Disease Control and Prevention's *Morbidity and Mortality Weekly Report* (Jan.18, 2002 issue). In 1991, there were just over 9,000 new cases and they increased to nearly 18,000 new cases in 2000. About 95% of the new cases in 2000 were reported by 12 states in the northeastern, mid-Atlantic, and north-central US, including Connecticut, Rhode Island, New Jersey, New York, and Delaware. Most cases were reported in the late spring and early summer.

The highest number of cases in a county is reported by Columbia County, New York; but the state whose population throughout is hardest hit is Connecticut with 111 new cases per 100,000. The most vulnerable groups are persons aged 5 to 9 and 50 to 59 years, due to greater exposure to infected ticks and less frequent use of protective measures than other age groups. □

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## Tips for avoiding and removing ticks

(information from the May 2001 issue of the *News of the Federated Garden Clubs of CT* as reported in the *CVMS Spore Print*, Spring 2001)

To avoid ticks, try Coulston's "Duranon Tick Repellent" or another repellent which includes the active ingredient of .50% Permethrin. It's found where hunting gear is sold.

The spray must be applied to clothing and allowed to dry. One treatment lasts two weeks. Don't forget to protect face and hands with some other EPA approved repellent (one with Deet as an active ingredient).

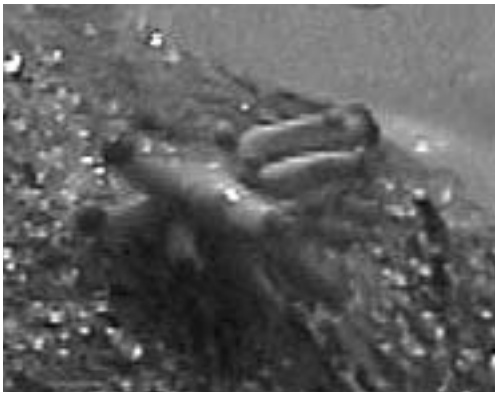
An unusual way to safely remove deer ticks is to moisten a cotton ball, rub it on a piece of soap and place it over the tick, rubbing slowly in a counter-clockwise direction 2-3 times. You should find the tick, head and body, imbedded in the cotton ball. A clockwise rotation does not work for some reason.

The *CVMS Spore Print* reports success with this procedure whether a tick has been embedded for two hours or three days! □

# Growing Oyster Mushrooms in my kitchen

**Pam Kray**

*Editor's note: Pam Kray is a documentary film maker and new club member. Her just completed movie, **Mushroom Seekers**, was recently screened at Anthology Film Archives in New York. It is scheduled to be viewed at the Telluride Mushroom Festival in August and at a special showing for NYMS members this fall. Watch for an announcement in the next issue. Email: pamkray@mindspring.com*



I packed the straw into the bag on a whim. I hadn't expected to take any mushroom spawn home on the plane, but there I was interviewing participants at the final straw workshop, and I could not pass up this take-home bounty of a mystery wrapped in plastic. That was at the Telluride Mushroom Festival in 2000.



During the weekend festival, I had often been with video camera, shooting the mushroom forays for a movie I was making about mushroom picking. These outings were scheduled concurrently with the straw growing workshops. When I caught up with the class, the pasteurized straw medium (substrate) was cooling. Fortunately, people were eager to share the concept and method and I got a booklet on the course taught by John Corbin.



Oyster mushrooms are varieties of *Pleurotus* species (e.g., *Pleurotus ostreatus*, *P. cornucopiae*, *P. Pulmonarius*) in the family of *Polyporaceae*. Their common moniker, oyster mushroom, derives from their resemblance in color and shape to oyster shells, not from their taste, which has been described as distinctive but light, blending well with pasta, eggs and in stir fries. Growing in many climates and environments, they are decomposers, often found in forests.

For home cultivation, the straw would serve as the surrogate tree. Like I said, I arrived on the scene as the straw, recently soaked in boiled water, and drained, was cooling in several plastic kiddie pools. Groups were standing around the pools turning up and aerating the straw by hand to help cool it. While I was videotaping someone kept asking, "Don't you want to get your hands in it?" Clearly the fun was about the tactile experience, like kneading dough.



When the straw had cooled enough, to "slightly warm to the touch," the next step was to "inoculate the substrate." John Corbin brought the spawn to each group. It looked sort of like tempeh (pressed, fermented soy beans), in that the rye berries that served as the spawn were covered by and held together by this white stuff (mycelium that would grow under the right conditions). The spawn was gently broken up and mixed into the straw, then packed tightly in clear plastic bags that we each took on our respective ways.

I put my bag of straw into my suitcase that flew in the baggage compartment and came home to New York. Once here, an important step would be to punch air holes in the bag and give it a nice dark spot for a

From Top to Bottom: Stages of the growth of oyster mushrooms, cultivated in a New York apartment.

Continued on pg. 11, column 1

## Recipe Corner

*Editor's Note: This recipe was submitted by Paul Sadowski who doesn't claim it is a unique creation (it's derived from a classic Hungarian dish), but simply that it's very good. Clip it in anticipation of a abundant Chanterelle season this summer.*

### Chicken Paprikesh with Chanterelles

4 tbsp. flour  
1/2 tsp. pepper  
1/4 tsp. marjoram  
1/4 tsp. salt  
3 lbs of chicken parts skinned  
2-1/2 tbsp. butter  
2-1/2 tbsp. olive oil  
2 cloves garlic sliced  
1 red bell pepper diced or sliced  
1 cup chopped onions  
10 oz. chanterelles (fresh or frozen)  
1 1/2 cup chicken stock  
3 T paprika (blend mild and hot paprika according to your taste)  
1/4 cup white wine  
2 cups sour cream

Dredge chicken in flour seasoned with marjoram, pepper and salt.

Place 1 tbsp. butter and equal amount of oil in a large saute pan. Saute garlic over medium heat until golden; don't burn. Add chicken and saute until golden. Set aside with garlic.

Add remaining oil and butter and saute peppers for two minutes. Add onions and chanterelles; saute about 7 minutes.

Add chicken stock to pan and bring to boil. Add paprika. Simmer for one minute. Add chicken; simmer covered over low heat for 15 minutes. Add wine and sour cream. Simmer for 10 minutes or until sauce thickens.

Serve over rice or noodles. □



## A Reminder about PRESERVING WILD MUSHROOMS

In general, one can say that any mushroom frozen raw may deteriorate sufficiently over time to cause illness. To forestall this possibility, always clean and process mushrooms as soon after the picking as possible.

Chanterelles and most others that are to be frozen should be sautéed briefly first and then stored in a zip lock bag with as much air squeezed out as possible. (See Dennis Aita's article on the subject in the fall 2001 issue, p.7.)

Furthermore, no one should eat mushrooms which look, smell, or taste strange.

The following poisoning incident reminds us of some of these general guidelines:

A poisoning suspected to be from eating chanterelles, stored raw in the freezer for five or six months, was reviewed in *Spores Afield*, the Colorado Mycological Society's newsletter, April 2002 issue, and reprinted in NAMA's *The Mycophile*, May/June 2002 issue.

Briefly, a couple became ill after eating some of those chanterelles, and fortunately recovered. The wife who was mildly ill ate very few mushrooms after noticing that some of the them tasted a little bitter; the husband who was much more ill, did not notice any problem and ate more than his wife, about a cupful.

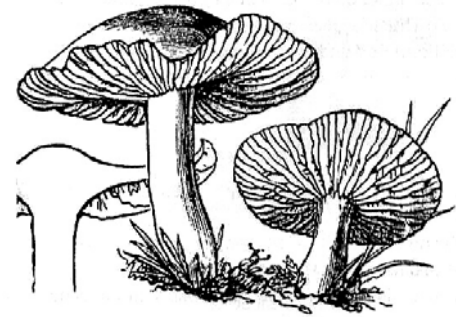
Marilyn Shaw, a member of the Colorado Mycological Society, examined samples from the same collection and reported that they appeared to have been frozen at the height of freshness, however, she detected a rancid odor from them when they thawed. In addition, she tasted a piece after sautéing and found it very bitter.

Ms. Shaw surmised that the mushrooms might have deteriorated while stored in the freezer, perhaps due to organisms that were collected with the chanterelles and eventually caused spoilage. Another hypothesis, provided by Dr. Denis Benjamin of NAMA, was that naturally occurring chemicals in the chanterelles might be increased in concentration while in a frozen state. He added that he had experienced the same bitter taste in chanterelles frozen raw and kept for a few months and that, because of this observation, he kept frozen raw chanterelles no more than a month or two. NAMA collects Toxic

Continued on p. 11, column 2



# The NEMF 2002 Sam Ristich Foray September 19 - 22:



## A Great Value for the Family and Easy To Get To From NYC

Ursula Hoffmann recently visited the Nevele Grande Resort & Country Club in Ellenville, NY, to check in person on the details of the NEMF 2002 Sam Ristich Foray, scheduled there September 19-22. She is the chairperson of the annual foray sponsored this year by NYMS, and three other local clubs, COMA, LIMC, and MHMS..

Ursula happily reports that she has only positive remarks to make about the hotel, rooms, food, entertainment, and foray plans. The hotel offers a very large parcel of land, great for walking; comfortable rooms, including computer connections; and an impressive array of activities besides mushrooming!

The foray weekend package is a really great value for both mushroomers and non-mushroomers, according to Ursula who checked out the services and accommodations. She enthusiastically predicts that all who attend and take advantage of the package will enjoy themselves. For mushroomers, the foray provides the leadership of great mycologists, as well as planned mushroom walks which are scenic and have a productive history. For non-mushroomers (and mushroomers too), activities include swimming, hiking, skateboarding, tennis, ping pong, riding, golf, shuffleboard, and a fitness center. Or they can go antiquing, hang gliding, rock climbing, follow the Shawangunk Wine Trail... Young children can participate in the hotel's fully staffed Day Camp and babysitters are available.

Adding to the appeal, all of this is in easy and close reach traveling from Manhattan to the Nevele, whether via car or bus. For people driving from Manhattan, take the NYS Thruway to Ext 16, Harriman, Route 17 West to Exit 113, and Route 209 North to the Nevele — for a total of about 100 miles or only one and a half hours.

Those taking the bus from Manhattan to Ellenville can pick up the bus at the Port Authority, W. 41 Street and 8 Avenue. It takes about two hours to Ellenville. Call the Shortline, 800 631-8405, for departure times and other information. In advance of leaving from New York City or when arriving in Ellenville, ask to be picked up by the Nevele by calling (845) 647-6000 or (800) 647-6000. Alternatively, after arriving in Ellenville, call a taxi such as Abe's A1 Taxi Service, 647-5656 or 647-5757.

As one of the sponsoring clubs, NYMS members are invited and encouraged to promote this Foray package to mushrooming and non-mushrooming friends. All participants should use the registration form on the opposite side of this page. After August 1, a late fee of \$30 per person must be charged.

For further information, contact the website:  
<http://uhoffmann.home.mindspring.com/nemf2002/> ;  
<http://www.nevele.com> (Nevele website); and  
[pabloski@earthlink.net](mailto:pabloski@earthlink.net) (registrar e-mail address). □



Views of the Nevele grounds, and a few of the activities available.

**The Annual NEMF Foray, September 19 - 22, 2002**  
**at the Nevele Grande Resort Hotel, Ellenville, NY - in Charles Peck's New York Catskills**  
**Registration Form**

Category	No.	Cost per person	Subtotal	
Double Occupancy: Thurs - Sun***	___@	\$335	\$_____	
Double Occupancy: Fri - Sun**	___@	260	\$_____	
Double Occupancy: Sat - Sun*	___@	170	\$_____	
Triple Occupancy: Thurs-Sun***	___@	315	\$_____	
Triple Occupancy: Fri-Sun**	___@	245	\$_____	
Triple Occupancy: Sat-Sun*	___@	160	\$_____	
Single Occupancy: Thurs-Sun***	___@	435	\$_____	
Single Occupancy: Fri - Sun**	___@	340	\$_____	
Single Occupancy: Sat - Sun*	___@	230	\$_____	
Commuter: Thurs - Sun***	___@	210	\$_____	
Commuter: Fri - Sun##	___@	185	\$_____	
Commuter: Sat - Sun#	___@	125	\$_____	
Commuter: no meals %	___@	85	\$_____	
Children sharing parents' accommodations as 4rd and/or 4th occupant:				
Under 2: free	___@	0	\$_____	
2-10 yrs old, Thurs - Sun***	___@	85	\$_____	
2-10 yrs old, Fri** or Sat*	___@	60**or30*	\$_____	
11-16 yrs old, Thurs-Sun***	___@	175	\$_____	
11-16 yrs old, Fri** or Sat*	___@	115**or60*	\$_____	
				<b>Late Fee</b>
				<b>as of Aug. 1:</b>
				\$30 pp
				# in party:
				_____
				Subtotal:
				\$_____

- \*\*\* All activities and Thurs. dinner through Sun breakfast  
 \*\* All activities and Fri dinner through Sun breakfast  
 \* All activities and Sat dinner through Sun breakfast  
 ## All activities and Fri breakfast through Sun breakfast  
 # All activities and Sat breakfast through Sun breakfast  
 % All activities, no meals

All gratuities are included, as are nightly entertainment and many of the resort activities.

Please indicate your roommates(s) below. Or would you like us to assign roommate(s)? Yes M/F

For name tag(s): Please list all in your party including yourself:

Name or nickname Club or Organization or Hometown + State

Your name and address: Please type or print clearly, or use address sticker:

Telephone: Fax: Special needs, such as vegetarian meals

E-Mail

Liability Waiver (ALL in your party must sign): By signing below, I release the Northeast Mycological Federation, Inc., the host clubs, their officers and members from any and all liability and loss arising from any accident, injury or illness which may result from activities of the NEMF Foray.

Sign and date:

All fees must be paid in full with this registration. Please write a check for the grand total calculated above, payable to NEMF, signed and dated, and mail with this form to NEMF Registrar Paul Sadowski, 205 E. 94 St., #9, New York, NY 10128. A late fee of \$30 per person over 16 years of age applies to all registrations received after August 1. Registrations received after Aug. 18: subject to availability of rooms. For all cancellations received up to Aug. 31, we will refund all fees minus \$30 per person. No refunds are possible for cancellations received after August 31. Any questions? Send e-mail to Paul Sadowski, < pabloski@earthlink.net > or call Paul's answering machine, 212 348-3092.

**GROWING OYSTER MUSHROOMS ....**  
**Continued from pg. 7, column 2**

10-day incubation period. I had some further travel plans, so I put the bag in a closet and left town. After 10 days I peeked into the bag. I was completely floored to see the mycelium networked throughout the straw. Right on time!

Now the project would need some care for the mushrooms to make it. I made a home for the bag on top of my refrigerator under a dry-cleaning bag "tent" held up by wire hangers. Because humidity is a crucial component, the tent needed to be lifted often for misting. I was surprised at how dry the area would get. I thought I lived in a humid environment, but it really needed ongoing attention.

After about two days, I saw some tiny mushrooms poking through the bag. Again, I felt overwhelmingly surprised. I started videotaping it daily. If I had known how fast it would go, I might have set up for time lapse. Instead, I got some intermittent portraits of the growing crop. At about five days, I harvested what I thought would be the first of at least two batches of mushrooms. Alas, there was only one. But it was good for a few special and delicious meals.

I didn't get a chance to grow oysters in 2001, though

I am looking forward to trying it again this year. I'm sure the first experience was "merely a taste" of what could be.

Author's note: Some of the information about oyster mushrooms and the steps involved in their cultivation was taken from the booklet: "Growing Oyster Mushrooms on Straw, John Corbin, Instructor" by Scott Adams ©2000 □

**A REMINDER ABOUT PRESERVING MUSHROOMS**  
**Continued from pg. 8, column 2**

Exposure Reports for its Poisoning Case Registry. See NAMA website < [www.namycology.org](http://www.namycology.org) > for report forms that can be filled out and submitted by e-mail or snail mail. This does not preclude getting emergency treatment from your physician, the nearest poison center or a hospital emergency room.

Since the inception of the NAMA registry several years ago and through 2001, there have been only twelve cases solely involving positively identified chanterelles. Still, factors other than eating the mushrooms may have been responsible for the illnesses. □



# **Late Reminder - Chanterelle Weekend (Aug. 2-4)**

Looking for a great getaway weekend?  
Call Laurette Reisman at **212 673-7953** to see if there's still  
room for you to join the Chanterelle Weekend in  
Londonderry, Vermont,  
from August 2 to 4.

Lodging and meals (two breakfasts, two pack lunches, and a  
delicious barbeque with wild mushrooms and wine on  
Saturday night) will cost only about \$70-75 per  
Club member. Guests are \$10 extra.



