

# nyms

Summer 2010 New York Mycological Society Newsletter

## Lobbying for a Wetter Tomorrow

Metropolitan sun worshippers must have friends in high places. The rainy summer that NY/NJ fungi lovers enjoyed in 2009—with its bounty of boletes, chanterelles, and trumpets—so far isn't repeating in 2010.

According to a US Drought Monitor (<http://www.drought.unl.edu>), all of New Jersey and much of southern New York State experienced an "abnormally dry" June. The final numbers for June 2010—an average mean temperature 75° with 2.2" precipitation. So we're hotter and dryer than a typical June in New York (71°/3.6") and nowhere near the myco-epic 2009 (68°/10.06").

The effects were quite apparent on our annual Central Park walk (June 27<sup>th</sup>) led by Gary Lincoff. While forays in recent years yielded scores of different species, this year's expedition could only manage a dozen or so (though one was a particularly lovely *Volvariella bombycina*). Fortunately, Gary doesn't need actual mushrooms to run an informative and exciting foray.

So with drought conditions looming and some walks being cancelled (e.g. July 11 at Wolfe's Pond Park), what's the itchy-footed mycophile to do?

In the words of Horace Greeley (as adapted by Paul Sadowski), "Go North, young man." And I expect that this advice applies to not the especially young or definitively male as well.

Our dry weather is fairly localized. Areas directly to the north, within reasonable day-trip distances, are experiencing average to above-average precipitation. And it's not hard to pinpoint wetter, better conditions.

The Weather Channel's website ([www.weather.com](http://www.weather.com)) offers a "Month" function that shows a city's actual rainfall totals plus an extended 10-day forecast in a convenient calendar layout.

Weather Underground's ([www.wunderground.com](http://www.wunderground.com)) "History & Almanac" tool lets you search for past temperature and rainfall information for any given day, week, month, or custom date range back to 1970.

Dennis Aita recently told me about Intellicast ([www.intellicast.com](http://www.intellicast.com)), which offers different US maps for both actual and estimated rainfall. Select "Forecast" and pull down to choose "Precipitation". You can then pick the map/data you desire (daily, weekly, forecast, etc.). Click on the specific US region to zoom in and see a more detailed color-coded analysis.

And if that advice doesn't help, we can try organizing a society rain dance in Central Park. Here's to wetter days.



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### ↗ Upcoming Events ↖

July 30-August 1—Chanterelle Weekend, Londonderry area, VT.

August 7—Walk at Stony Brook, Harri-man State Park, Rockland Co., NY.

August 14—Walk at Beech Brook, Passaic Co., NJ.

August 15—NYMS Pickling & Canning Class (see pg 6 for details).

August 22—Walk at Norvin Green State Park, Passaic Co., NJ.

August 28—Walk at Stony Brook, Harri-man State Park, Rockland Co., NY.



## NYMS Newsletter

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Submissions for the next issue of the NYMS newsletter must reach the editor by September 17, 2010. Various formats are acceptable for manuscripts. Address questions to Jason Cortlund, editor. See above for addresses.



## NEWS, ANNOUNCEMENTS & LETTERS

### NYMS/COMA Annual Joint Picnic and Walks

NYMS and COMA (Connecticut-Westchester Mycological Association) are having our 15th annual joint picnic and mushroom walks at Pelton Pond in Fahnestock State Park, Putnam County, New York on Sunday, September 12 starting at 10:30 AM. We do an easy mushroom walk around the pond before lunch, gather for a potluck lunch and a mushroom ID session (please bring any fungi that you want identified or just to show off!), and in the afternoon there will be a longer walk in the park if there is enough interest.

Please bring plenty of good food and even something to drink (wine if you want) to share with everyone. Bring your own serving utensils but COMA will provide some utensils, plates, cups, napkins, table cloths, etc. Pelton Pond has tables, both sheltered and open.

Walk leader: Morris Palmer (718-636-6348 and 914-225-3721). There is no direct public transportation, so Dennis Aita (212-962-6908) will attempt to get people rides from NYC or Westchester. Please call him if you need or can offer a ride as early as possible in order to make his task as easy as possible!

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, passing the camping area on the left, entering the parking lot at the picnic area, also on the left where we meet. If you arrive late, catch up with us by walking the yellow blazed trail around the pond in a *counterclockwise* direction.

Dennis Aita

### 2010 Foul Weather Friends

Again this year, Monday nights bring the Foul Weather Friends together to identify fungi, mushrooms permitting. At these meetings we have a microscope and a library at our disposal to ease our way through unknown collections. So bring your weekend finds. Beginners are most welcome!

All meetings will be held in the Science

Lab, second floor, of the Downtown Community Center (120 Warren Street between Greenwich and West Streets). Meetings begin promptly at 6:30. We must vacate the building by no later than 8:30 PM.

Here is the schedule of dates:

Monday, July 19  
Monday, July 26  
Monday, August 2  
Monday, August 9  
Monday, August 16—**DCC closed**, meeting TBD†  
Monday, August 24—**DCC closed**, meeting TBD†  
Tuesday, September 7\*  
Monday, September 13  
Monday, September 20  
Monday, September 27  
Monday, October 4  
Tuesday, October 12\*  
Monday, October 18  
Monday, October 25

Contact Paul Sadowski <[pabloski1@verizon.net](mailto:pabloski1@verizon.net)> for more information.

\*Meeting moved to Tuesday because of Monday holiday.

†We are looking into an alternative site for meetings in late August which cannot be held at the DCC (they are closed nights for those two weeks).

### Labeling Mushrooms in the Marketplace

This June I noticed that the Garden of Eden store on 14<sup>th</sup> Street is now labeling the country of origin for all its imported mushrooms. Nice! Hey, I guess that I wasn't the only one who has in the past asked them where the porcini and morels came from. Their morels had more brownish tones than the black morels from the West Coast; they were from Turkey. They didn't have any porcini but the sign (probably from an earlier batch) said South Africa. The cloud ears (*Auricularias*) were from China while some of the other cultivated mushrooms were from Canada. As always, the Garden of Eden stores seem to have the largest selection of wild and cultivated mushrooms. Now, we know from where they come from.

Dennis Aita

## Mushroom Mapping

By Dennis Aita

Seems like just about everything imaginable these days is getting mapped, and now there is the MycoMap project in which several local groups are collaborating in a mission to map the mushroom flora of NYC. They include the Strataspore, the Urban Landscape Lab, and Spatial Information Design Lab. And at least two New York Mycological Society members—Gary Lincoff and Anne Yen—have been major contributors to the project.

They are also in collaboration with Networked Organisms and Habitats (NOAH) whose mission is broader. Go their website ([www.networkedorganisms.com](http://www.networkedorganisms.com)) and you will not only see mushroom “spottings” in NYC but also other flora and fauna throughout the world.

Gary Lincoff, who is part of the Strataspore group, is the runaway world leader with 203 spottings as of June 19. I have just added my first—a photo of *Phallus ravenelii*, a stinkhorn, which fruits in Woodlawn Cemetery during the fall.

But many (or is it most) mushroomers are secretive about their mushroom spots, especially when it comes to the better edibles! So we can expect that the spottings will be skewed—mostly of macrofungi that are not great edibles. So don't hold your breath for morel spottings!

There are several ways to upload your data to NOAH (You don't to restrict yourself to the local mushroom flora). The easiest is by using an iPhone (and probably other smartphones) taking advantage of their photo and GPS capabilities. I don't have a smartphone but found it relatively easy to go to NOAH's website, submitting my mushroom photo, locating the mushroom spot using the provided Google Earth map, and also adding some relevant information on the mushroom and its habitat (The iPhone will take care of the date collected; I added the dates when I saw the stinkhorns).

Compared with using the built-in GPS capabilities of a smartphone, locating a spotting on the Google Earth map will almost certainly never be as accurate. I had hoped to use a more powerful and accurate GPS receiver this summer in the deep woods and valleys where the canopy can be a problem for some GPS receivers. Unfortunately, the beta version of the NOAH software does not allow for GPS coordinates to be used.

While some may be checking the website on a regular basis for choice mushroom spottings by non-mushroomers, I'm hoping that this program (or some other one) will be used by more mushroomers from all over the country such that we can start to gather more accurate geographical information on the distribution of fungi. 🍄



### Remember!

2010 membership renewals received after April 1st are at the new member rate of \$20 (individual) and \$30 (family). Make checks payable to the New York Mycological Society. If you wish to become a member of NAMA (the North American Mycological Association), make a separate check for \$32, payable to NAMA, and mail it with the NYMS dues to Charles Luce, Treasurer, 518 Gregory Ave., #C312, Weehawken, NJ 07086. Use the membership coupon in this issue.

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 lunch, water, knife, and a basket for mushrooms. 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. Non-members' attendance is \$5 for an individual and \$10 for a family.

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



## A Term Defined: Caespitose

Etymology: New Latin caespitosus, from Latin caespit-, caespes meaning “turf”

Pronunciation: \ses-pə-tōs\

The adjective “caespitose” means “growing in clumps or tufts.” In mycology, it’s used to describe fungi that fruit multiple bodies in dense clusters from wood, soil, or other substrates.

Honey mushrooms (*Armillaria* sp.), brick tops (*Hypholoma sublateritium*), and sulfur tufts (*Hypholoma fasciculare*) are all common examples of caespitose mushrooms found in our area.

Caespitose artwork provided by NYMS club member and natural science illustrator Anne Yen ([www.anneyenillustration.com](http://www.anneyenillustration.com)).

## Permethrin for Ticks

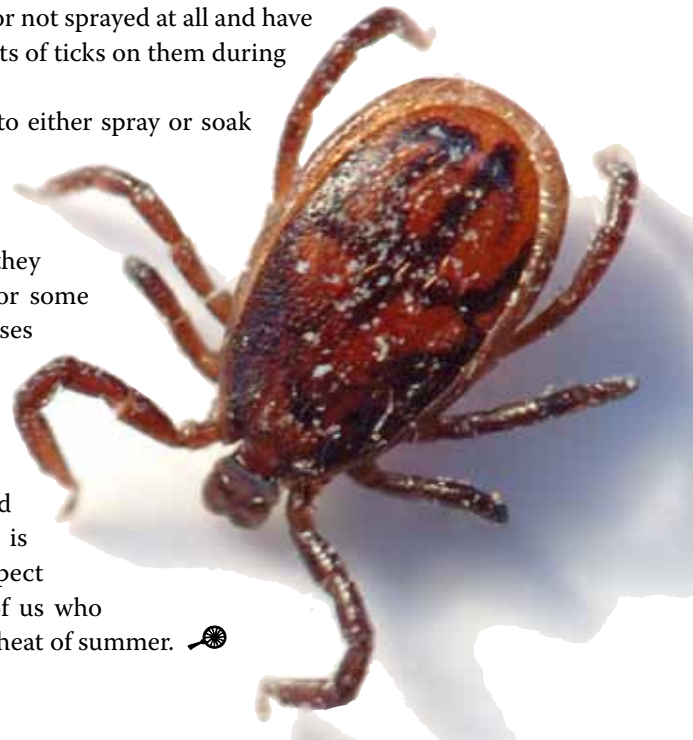
By Dennis Aita

If you are worried about ticks and tick bites (and why wouldn’t you be worried) then think about using Permethrin instead of Deet during morel season when we often come into contact with lots of ticks.

I have been using it for the last three springs with excellent results (and so have some other friends). But many of my fellow springtime companions have either sprayed with Deet or not sprayed at all and have often found themselves with lots of ticks on them during the day and tick bites later.

With Permethrin one needs to either spray or soak one’s clothes at least the day before and let them dry. One can also spray one’s boots, caps, and daypacks (and they won’t have to be re-sprayed for some time). Unlike Deet which loses its effectiveness within hours, Permethrin stays effective for a considerably longer time, even after several washings.

Permethrin is also considered effective for mosquitoes and is used in the military. But I suspect that it won’t work for those of us who wear shorts and t-shirts in the heat of summer. 🕸



# 50 First Dates with Mushrooms

By Pam Kray

Every year at this season, some time after I've given up on finding a morel and think maybe there's a wine cap or a chicken mushroom out there with my name on it, I start combing the ground for mushrooms, likely or unlikely. This year I'm out of the city more but I've been known to look in the sidewalk cracks on 5<sup>th</sup> Avenue. And somewhere in the midst of my optimism I realize that I remember little, if anything at all, of the taxonomy I learned the year before. A couple of weeks ago I went out with Maria to investigate a mushroom sighting on a friend's farm in Kerhonkson, NY. As she quickly identified it as an *Agrocybe* and not *Stropharia rugoso-annulata* (wine cap), I looked down and thought, "Yes, that is definitely a mushroom."

Besides maybe an obvious need I have for fish oil, ginkgo and assorted vitamins and minerals as I go forward, and for the need I also have for winter study of, at least, the fungi I looked at the season before, I wonder about mnemonic devices I might employ. What are your methods of remembering identifying features and names of the fungi we have found? I'd be very interested to know.

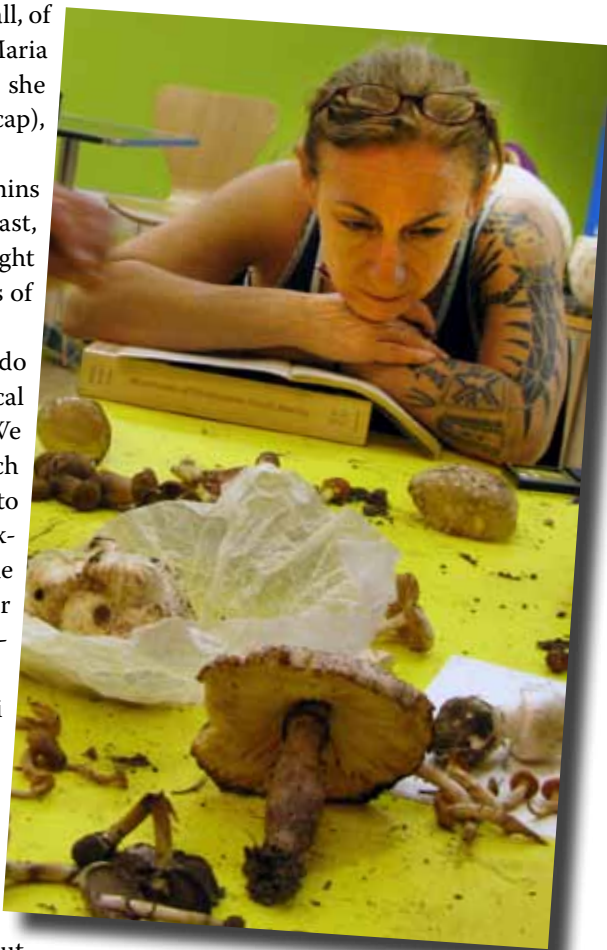
Recently I read an article in another club's newsletter (*Spores Afield* of the Colorado Mycological Society) spotlighting the frequent changes in the taxonomical musical chairs that mycology suffers. I agree with Ed Lubow, the author, as he writes, "We amateur mycologists are not fond of these name changes...our books pretty much all have only the old names." Essentially, mnemonics is not going to be enough to keep up with learning to identify mushrooms and learning the new names as taxonomy changes because of microscopic and genetic evidence. The scientific issue crosses the linguistic issue. What seemed like a good idea to become an amateur mycologist now seems like a never-ending study of an ever-changing naming exercise. (Of course, there is that pleasure, too.)

The key, it seems, is in the keys. The mushroom keys help us sort through fungi and identify them through observable characteristics, which we can investigate through language, a human tool par excellence. Learning how to identify from the words out—learning to describe the characteristics and then putting the name to the mushroom. After slugging through a key, I feel like reorganizing all the cupboards and drawers in the house. With more order in my life, will I remember the details that can help me identify mushrooms and maybe eat some sometime? Sometimes it's definitely enough for me to identify them without thinking about eating any. Just appreciate all the --cybes, --ellas, --illus, --inus, and go on my merry way.

Which *sort of* gets me to the crux of my rambling: I want to learn this stuff *by heart*. According to Dalya Goldberger, Managing Editor of *Writer's Block*, "The expressions *know by heart* or *learn by heart* stem from the ancient Greek belief that the heart was the seat of intelligence and memory, as well as emotion... (The word) Record is formed from the Latin *re* "again" and *cor* "heart" and literally means to learn by heart." (<http://www.writersblock.ca/spring2004/origins.htm>)

To learn something by heart suggests desire to me: to really want to know and retain the information. Spoiled by the immediacy of access to information, even in the field with an iPhone app or connection to the internet, one could remember less and still be happy-ish. The real joys of the hunt, to me, come from happening onto a familiar prize or from seeing something really new. I just don't like the feeling that, "I've seen this before. I should know this."

So, this year I'm going to not only study what I know and get introduced to new species, I am going to use all methods of mnemonics (if any of you know any for mycology) and study of the keys to try to really get it. When I see a pink-gilled mushroom, I'll say *entoloma* or *pluteus* without too much hesitation. And, if I can find my notebook I used last year, I will really have a leg up on myself. 🍄





Almost Vegetarian:

## Portobello Caps Tonkatsu

By Joe Holdner

This is my vegetarian version of one of my favorite Japanese dishes: Pork Tonkatsu (Katsudon). In this recipe, sautéed and braised Portobello Caps are used. The meaty texture of the caps substitute very well, for the meat, but the recipe also works with a piece of Salmon fillet or a chicken breast. You might also try other large mushrooms such as Chicken-of-the-Woods or oysters.

4 large Portobello Mushroom Caps

6 Tb. neutral oil such as Canola, Safflower- not olive, etc.

1 c. Bonito flake tea or prepared Dashi (made with Kombu seaweed) found in packets in Japanese food stores (or 1 c. of vegetable or chicken broth)

1 large onion quartered and sliced

1 carrot slivered (on a mandolin)

1 large egg beaten

3 Tb. natural soy sauce

1 c. of Panko bread crumbs, flour or pancake mix

1 ½ c. rice, cooked and kept hot

1. Sauté the onions and carrots together in half the oil until done and drain, retaining the oil in the pan.

2. Sauté the caps in 2 Tb. of the oil on a medium flame pressing down on the caps to flatten. After about 10 minutes add the dashi/broth and soy sauce and continue cooking until the caps are thoroughly cooked and softened. Drain, saving the hot liquid.

3. Dredge the caps in the bread crumbs or flour, etc. and dip in the beaten egg and fry in the remaining oil until done.

4. Cut each cap in thick slices and place on a mound of rice in each bowl, top with 1/4 of the onion/carrot mixture and some of the hot dashi soy sauce mixture poured over and serve.

Serves four.

## NYMS Canning and Pickling Class

Need another way to preserve your bounty from the woods or Greenmarket? Learn how to pickle and can in-season fruits, veggies, and mushrooms during this two-hour, hands-on class taught by club member Jason Cortlund. Participants won't leave empty handed!

When: Sunday August 15, from 2-4PM

Where: Williamsburg, Brooklyn

Cost: \$25 (PayPal or check) Includes all ingredients and supplies

For more information, please email class organizer Truc Nguyen at [truc.hong.nguyen@gmail.com](mailto:truc.hong.nguyen@gmail.com). Limited space available, so please register in advance, ASAP.



## ABCs of the Wide World of Sporocarps

by Paul Sadowski

For those of us who share Gary Lincoff's home turf, we have regular opportunities to enjoy his entertaining and informative appearances. Now everyone will be able to get a taste of Gary in his latest book: *The Complete Mushroom Hunter*.

As is evident in his talks, he is a man with equal measures of artistic and scientific sensibilities. Though one may hear his stories many times, there is rarely an exact repetition. The presentations resemble a rondo, theme and variation, continual mutation. Here he brings this technique to every page.

Aimed at the beginning mushroomer, the book is a series of essays organized around topics such as culture, markets, equipment, where and how to hunt, and mycological description. The book itself is handsomely designed and bound with a flexible sewn box binding that will be as durable as any hard-cover book. It is not a field guide and will welcome a ruminitive space and a reading chair.

While it is the norm in books of this type to present a few "easy" species and add the wider cultural aspects of the mushrooming as afterthought or appendix, Lincoff does the reverse, going from the general to the specific. He begins by leading the reader with a thorough discourse of the function of mushrooms in populations around the world as evident in their customs and markets. Take for example, his look at the differing attitudes of ethnic Russians and their aboriginal countrymen in Kamchatka. Both groups are mushroom lovers, but their use of the fungi is markedly distinct. The ethnic Russians see mushrooms as a food source; the Koryaks focus on the *Amanita muscaria* as a gateway to a spiritual consciousness.

His grouping of countries and peoples as mycophilic or mycophobic will be sure to raise the hackles of one who is, say, an Englishman who loves mushrooms. And we know Lincoff is a bit of lumper anyway. But these generalizations are sort of common-sense distinctions that are interwoven into later pages.

The subject thus contextualized, the discussion heads right to the heart of the matter: the mushroom hunt. The proper equipment and clothing are recommended with asides like being mindful of local laws that govern foraging in public places. Then he takes one through the genera likely to be found in the most familiar venue, one's backyard, then on to one's local park and finally to the wild, wild woods.

He explains in some detail the general types of mushrooms to be found the world over, breaking down a seemingly infinite complexity into ten basic types and dividing the world itself into nine habitat-regions. At appropriate places within this volume, there are handy charts summarizing the information given in the text.

He then brings one to the subject of mushroom identification with a short discussion of fungal biology before devoting roughly half of the book to a description of 23 edible genera, followed by the common poisonous genera, and cultivated market mushrooms.

It is here that Lincoff gives his lessons in mushroom identification. As one would expect from the author of *The National Audubon Society Field Guide to North American Mushrooms*, there is a very thorough description of macroscopic characters of each mushroom, as well as common look-alikes and cautionary remarks. Everywhere in the book common names are always accompanied by their Latin binomials. But aside from this technical practice and a few technical terms, the entire book is written in very clear, elegant American English. No boilerplate, no turgid density.

In this section, Lincoff makes his points and reinforces them, such as being absolutely certain of one's ID before consuming the mushroom in question.



# Member Profile: Charles Luce

## What brings you to mushroom hunting?

A love of the outdoors, the opportunity to find valuable things and a strange ability to predict where mushrooms are. It's the hunt, without blood.

## Where, when, and/or with whom did you first hunt mushrooms?

My father taught me what morels looked like, and we would sometimes forage for *Agaricus campestris*. That was in Ohio where I grew up, in the 1950's.

## What scientific aspects of fungi interest you?

Their strategies for interactions with plants and animals, particularly humans. Why, for example, are some mushrooms toxic? And why can squirrels eat those *Russula emetica*?

## How would you describe your relationship with fungi?

It's an open marriage (just kidding). Steady, not tempestuous. Mushroom hunting is one of my prime warm-weather activities, and fungi are critically important to the career transition that presently occupies me (see below).

## What occupies you when you aren't mushroom hunting?

Baking! Both my wife and I must eat gluten-free, and I love inventing foods that we both enjoy. This has led me to a new career (see below). I also have a day job – Associate Professor of Photography Technology at County College of Morris, NJ.

## Has your interest in fungi had any influence on the rest of your life?

Absolutely. Thanks to understanding fungi I realized that wild yeasts could be grown on gluten-free (GF) grains, an insight that has led me to create gluten-free sourdough breads, the first truly edible gluten free breads in this country. This in turn became my traveling workshops and will result in an artisan, GF bread-brand brand release some-time in the next year. Here's my site: [www.glutenfreesourdoughbread.com](http://www.glutenfreesourdoughbread.com)

## How do you decide whether or not to eat a mushroom?

I have to be able to ID it down to species with absolute certainty. If I can, and it is desirable (e.g. *Boletus edulis*) I'll overlook a few worms. Otherwise, I only eat the tasty species. Lots of things out there (e.g. *Stropharia rugoso-annulata*) are just too bland to be worth the effort.

## Do you buy mushrooms? What kinds, and what sources?

If none are in season and I have a meal to prepare, or the species is not readily available otherwise. When I visit Portland, OR in March I look for the guy in the farmers market who sells truffles and I'll buy what I can afford. I've bought matsutake and shitake, and before I started finding them in VT, Lobster mushrooms.

## How do you like to eat mushrooms?

Sauteed with butter, a dab of GF soy sauce, a pinch of sugar. Some are great in a cream sauce, some work better in a risotto, some are wonderful added to a sweet corn pudding.

## What's your favorite fungus?

Morels, hands down. They not only taste great but they evoke the positive aspects of childhood. They also herald spring and awaken my sometimes-dormant competitive streak.

## Have any fungus or fungus-hunting stories you'd like to share?

Last August, in Vermont, I thought I'd found a small but worthwhile outcropping of *B. edulis*. When I cut them I realized something wasn't right—not a worm in the bunch, and the color a bit dark. So after three days of prevaricating, I decided not to eat them and instead bring them to a Foul Weather Friends meeting. After much passing around and debate the specimens were finally ID'd by Gary Lincoff as *Boletus huronensis*, a dangerously toxic variety.

## Are you secretive about the places where you've found mushrooms growing?

Nah. Remember, it's an open marriage. As long as some other member has told me where they are, I'll share with everyone.

## What are you willing to endure, physically, to hunt mushrooms?

Cont. p. 9





# How I got into Mushrooms

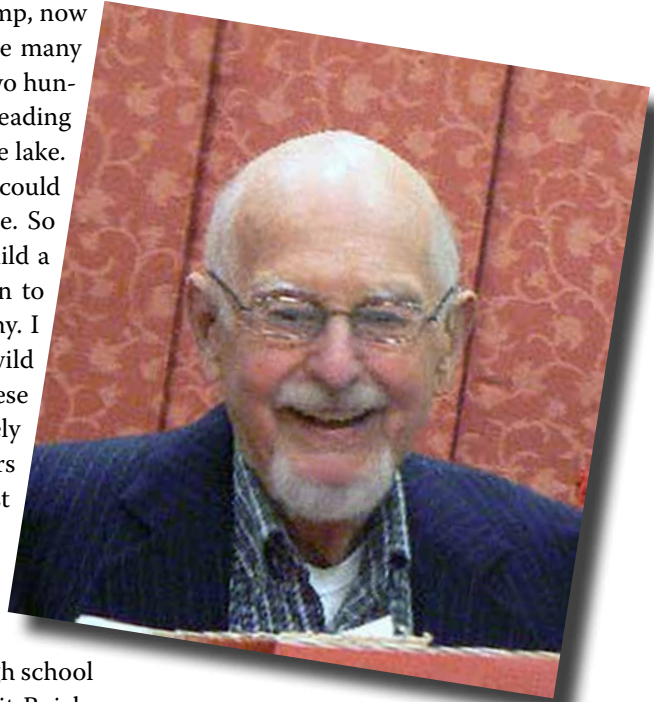
By Bill Parsons

I suppose each of us has our own story about the way we came to the hobby of wild mushroom collecting and got interested in finding and eating them. In my own case it goes back some seventy years to when I was about fifteen and a first time counselor at the YMCA Camp Clark at Mashpee, Massachusetts on Cape Cod. The camp, now unfortunately a thing of the past, was located on Lawrence Pond, one of the many lovely bodies of water formed by the retreating glacier. It's located on some two hundred acres of sandy land covered in scrubby growth with a two tire track road leading one down a grassy meridian to the few camp buildings there at the edge of the lake.

One of the activities thought up by some creative genius was to see who could first start a fire, boil water, cook a potato, and bring it back soft and edible. So I found myself under some spreading white pine branches attempting to build a fire and cook my small tuber of a potato. My attention however was drawn to numerous large growths near the ground, round, of various colors, and fleshy. I didn't know what they were, even though I was supposed to know about "wild flowers". I am not sure I even knew they were fungi. However, the sight of these newly experienced growths—which were of course boletes—I found strangely fascinating. For some reason the experience lingered to be remembered years later. I might add that I believe I was the winner of the potato cooking contest but I can not now recall what, if anything, I won as a prize.

The next experience I had with wild mushrooms occurred after I had left my first teaching job at Tabor Academy at Marion Massachusetts. It was there that I had had a student who was returning from World War II as a veteran under the GI Bill and wanted a college education, but he needed to finish a high school program first. He a little older than myself with a battered and very decrepit Buick, and lived from hand to mouth (having two children and a wife). He soon moved to Freeport, Maine where I once visited his family. He, always on the lookout for food to be had for the taking, asked if I wanted to look for mushrooms with him. I agreed and we brought back quite a number, none of which I knew anything about. I may have consumed some of what he cooked up but cannot now recall that detail. Later, at "the island" in Cobbesseecontee Stream near Gardiner, Maine, he visited us and again found mushrooms near the cabin. This time I definitely recall pretending to eat what he prepared but surreptitiously spitting out the mouthful from the edge of the porch.

This was my introduction to mushroom collecting. Upon arrival in New York and reading something in the *Times* about the New York Mycological Society with the name of Magaret Jarvis as the secretary I came to my memories, called her up, and made arrangements to join. And as they say "the rest is history." 🍄



*Luce, cont. from p. 8*

Two anecdotes: 1) Every spring after a day of morel-ing, when I'm tick-checking in the shower, Leslie peers at my shredded legs and says, "You are *so* lucky you don't have to wear a dress to work" 2) Three summers ago I was vaguely aware I was sick with a fever but it had rained so there were probably chanterelles. After almost passing out on the trail, I called my doctor from the woods. 24 hours later I was in ICU with sepsis. When the antibiotic course was finished and I'd been home long enough to get some strength back ... I went out for the chanterelles again. Hey, if I don't have to put on a helmet, I'm game.

**Do you know many mushroom enthusiasts (mycophiles) or are you relatively alone in this pursuit (outside of your NYMS associations)?**

Relatively alone. My students (at CCM) think I'm wack, or a druggie, when I mention my interest, and I suspect they're being more honest in their reaction than the polite "Oh!" I hear from others. 🍄

# Morel Breakfast 2010



The NYMS once again celebrated the beginning of the season on May Day at a members only event upstate.

The publisher of *The Complete Mushroom Hunter* has offered our club a discount for a bulk purchase. If you would like to get a copy please email Paul Sadowski at pabloski1@verizon.net to express your interest. Depending on the response we'll place an order.

*Sadowski, cont. from p.7*

To leaven what is necessarily a technical catalog, there are stories, drawn from Lincoff's wealth of experience abroad, in the manner of John Cage's *Indeterminacy*. Some of the essays are short, some longer, some a bit ironically Zen-like, and many that will elicit a good ol' belly laugh. Each of these reiterate the object lesson contained in the description.

If one is looking at mushroom websites, such as MushroomExpert.com one may be already familiar with the photography that Dianna Smith, David Work, Nancy Ward, Michael Wood and many others have contributed to richly illustrate the book.

In the descriptive portion of the book on edibles, general cooking suggestions are given. The last Chapter is devoted to recipes utilizing most of the edible mushrooms in the preceding pages which were all tested by Gary's wife Irene Liberman, a marvel in the kitchen.

The book closes out with a coda on mushroom crafts: mushrooms used in producing dyes, jewelry, paper-making, and spore print art.

While meant for the novice, the more experienced mushroomer will find much that will inform and delight. In so doing, the book earns its "Complete" moniker and I am sure will attract the attention of all mycophiles and, perhaps, a few mycophobes.

*The Complete Mushroom Hunter* by Gary Lincoff

Quarry Books

\$24.99, paperback, ISBN: 978-1-59253-615-3

Back cover: Cynthia Iliff Koehler, *The How and Why Wonder Book of Mushrooms, Ferns and Mosses*, New York: Wonder Books, 1965.



## MEMBERSHIP

- \_\_\_ Individual—20.00 new, 15.00 renewal  
\_\_\_ Family—30.00 new, 25.00 renewal  
\_\_\_ NAMA—32.00

Through the NYMS members can optionally also get a North American Mushroom Association membership at a discount. Make separate check(s) payable to NYMS and to NAMA and mail with this form to:

Charles Luce, Treasurer  
New York Mycological Society  
518 Gregory Ave. C312  
Weehawken, NJ 07086

Name(s) \_\_\_\_\_  
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Check here to get your newsletter first, in color, and with live internet links, by email.

### Release

I hereby release the New York Mycological Society, any officer or member thereof, from any legal responsibility for injuries or accidents incurred during or as result of any mushroom identification, field trip, excursion, meeting, or dining, sponsored by the Society.

Your signature(s): \_\_\_\_\_ Date: \_\_\_\_\_



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