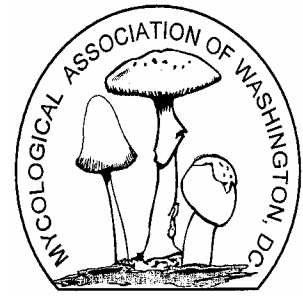


Potomac Sporophore



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2005 WEEKEND FORAYS Jon Ellifritz

This year we'll have two foray weekends, both at very reasonable prices for two nights' lodging and five meals (Saturday breakfast through Sunday lunch).

The first is the weekend of July 8 - 10, at the Lost River Retreat Center in Lost River, West Virginia, which is only about 100 miles from the Capital Beltway. This beautiful site is near the George Washington National Forest and Lost River State Park. Last year we found about 170 species of mushrooms in the area, even during a rather dry August. Rooms can hold up to five people each, and costs are based on an average of three persons per room, so there may be a small surcharge for couples who want a room to themselves. Bill Roody, author of the West Virginia mushroom field guide, and Donna Mitchell will again be our guest mycologists.

For the September 16 - 18 fall foray we will meet at Sequanota, PA. The number of species we have found there, most on the 1200-acre campgrounds, has ranged from 50 to 260. Most rooms have two beds, but a few have three or four beds. Cost per weekend will be between \$85 and \$100 per adult. Costs for children will be provided on request. Please let me know as soon as possible of your interest, even tentative, in either or both weekends. E-mail me at ellijon@earthlink.net, phone or leave a message at 301-422-7517, or drop me a line at 1903 Powhatan Road, Hyattsville, MD 20782. Our reservations require a

minimum of about 18 participants each. A guarantee of exclusive use and certainty of being able to accommodate twice that number will require more definite commitments, but we might have to cancel one weekend or the other if there is not enough participation.

These foray weekends are an incredible bargain. In recent years, comparable weekend forays sponsored by clubs in neighboring states have ranged from \$140 to \$260 per person (admittedly in posher accommodations in the latter case). You'll have the opportunity to learn a lot about many kinds of mushrooms, perhaps find lots of choice edibles (no guarantees), maybe enjoy some wild mushroom dishes, benefit from the expertise of our guest mycologists, and experience the relaxation and camaraderie that we have come to enjoy at all these events over the years. So join us. We've already received indications of interest from 10 people for the Lost River.

Other MAW Forays

June 25- Scott's Run

July 10-Rock-Creek Park

July 23-Greenbelt State Park

Check [MAW's calendar](#) on the website and voice mail for additional information.

Regional Foray- NEMF Foray - Aug. 11-14—see page seven for more information.

Chimeras
by Jim Sherry

We were on our way to foray
We were feeling pretty good
When we spotted something yellow
In a little roadside wood.

We pondered and we wondered
What might that something be
That was hiding in the open,
And was there for us to see.

We turned as we wondered
And driving to the spot
We hoped that we would gather
A fruit we often sought.

We blinded on the wording
Of those printed posted signs
And brushed aside the cutters
On those low and grasping vines.

We came to the clearing
To the place where there might be
A cincinnatus chicken
Just a-growing on a tree.

But then a cloud, it floated by
And stole our yellow prize
And told us what we really knew
But wouldn't realize.

We were on our way to foray
We were feeling pretty good
When we spotted something yellow In
another little wood.

In Memoriam—Anne Dow
Jon Ellifritz

At our January meeting, we
unanimously passed a resolution
to dedicate our small library to
Anne Dow, a longtime MAW
member who passed away from a
stroke on August 29, 2004. The
news came first from Dr. Sam
Ristich in Maine. I first thought, or
at least hoped, that it was an
unfounded rumor, but it turned out
not to be.

Anne was born in occupied France
during World War II, grew up in

Nebraska, attended college in
Berkeley, and spent ten years in
Zambia before moving to
Maryland., where she soon
became active in MAW. Both of
her sons remember going along to
MAW meetings. Peter curled up in
his father's parka in the back of
the basement meeting room at
Chevy Chase, Joshua doing
homework in the library upstairs.

Anne did some work as a free-
lance editor, and she wrote the
recipe section for A Field Guide
to the Mushrooms of North
America (Peterson series), by
founding members Kent and Vera
McKnight, but longtime former
members Frances Usenik and
Gwen Luttrell remember her
wonderful MAW newsletters,
which she edited for perhaps
seven years---up to two dozen
pages, with excerpts from
mushroom club newsletters all
over the country.

Both of Anne's sons have said that
for a time in her life Anne's
involvement in MAW was very
important to her, and they both
remember her dedication to her
work for the club. In addition to
Joshua, a resident in psychiatry at
a Portland, Oregon hospital and
Peter, who works in the computer
industry in Seattle, Washington,
Anne is survived by three brothers
who live in France, Los Angeles,
and San Francisco.

I met Anne only a few times over
the years, usually at mushroom
tasting meetings. She was friendly
and outgoing, and yet reserved,
vivacious and enthusiastic, but
quietly so. In the autumn of 2003
she called me and asked if I could
help her find new owners for most

of her mushroom books and
objects. I'm sure she wanted to
make sure they would go to people
who would appreciate them, in the
event she had to move from her
home. A number of us bought
some of her books, lamps, pottery,
and what-nots. I'm glad I have
some to remember her by. I only
wish I had gotten to know her
better, since we had things in
common in addition to interests in
mushrooms and food -- born nine
months apart (she was younger),
both bibliomaniacs (well, maybe
she was just a bibliophile), both
spent time abroad, a wide range of
interests.

I think the Anne Dow Memorial
Library will be a fitting tribute to
Anne's memory. It was Sam
Ristich who asked whether we had
any plans to do something in her
memory, perhaps donations of
books to the library. And that's an
excellent, and superlatively
appropriate, way. So, to increase
the size of our library and honor
Anne, donations of mushroom
books, or money to buy some, will
be greatly appreciated.

A Letter from Guatemala

Mushroom season began last week
with the first spring rains in
Guatemala, to continue until the first
week in November. The 'shrooms
begin to show up in the weekly
market days of each town,
and also appear for sale in big baskets
by the Maya along the Pan American
Highway. Boletus edulis is here!
From what I observe, they are all
larger than we see them to be in NE
US. A huge white oyster appeared
squashed between the stems and
leaves of an orchid in my garden.
The orchid is an in-town sidewalk

purchase, pale rose and fragrant, from Maya Kakchiquel men who bring them down from the volcano. Its air roots are bound in Spanish Moss and jammed into a cavity of a section of a coconut palm trunk. Might an oyster sprout from an aerophyte air roots because of its previous seat high in an old oak? There is a scrub oak here. I don't understand the association.

Last weekend I traveled with Guatemala's lone graduate student in Mycology, Maria Renee Martinez, to bring her thesis to my wool weavers on new dyes for wool extractable from native fungi of the mountain highlands in Guatemala. She is at the sciences and technology university in the capital, Universidad El Valle, and invented her own major amidst other science departments

Completely alone, she plows ahead, this pioneer. Maria would like to travel to Washington sometime possibly this summer or fall to meet the Pleshkys, with whom I have been trying for a year to connect her-at least by email. Our arrival in a remote hamlet of Chonimatux 6 kilometers outside Momostenango in department of Totonicapan was a rough drive followed by very smooth encounter between new natural allies with overlapping interests. I hope they continue to develop the practical recipes on their own from her research. The Maya have been taught that all fungi are poison, so what remains in their body of folk knowledge survives 500 years of Spanish colonial rule.

Thank you,
Peter Chase
Antigua, Guatemala

IF YOU DIDN'T ATTEND THE
WILD FOODS TASTING ON
MAY 3RD,

You missed sampling such wild delicacies as Thai Chicken, Coconut and Mushroom Soup; Buffalo Sausage with Ramps, Potatoes and Shiitake; Morels in a Sherry Cream Sauce; Sauteed Pom Pom Mushrooms; Wood Hen; Fresh Bamboo with Sticky Rice; Venison Six Mushroom Stew; Oyster Mushroom Schnitzel; Porcini Mushroom Soup; Mushroom Tempura; Crawfish Etouffe; Mushroom Saute with Artichoke Pesto; Mushroom Risotto; Lobster, Morel and Mixed Mushroom Soup; Quinoa and Shiitake Stir Re-Fry; Enoki Wild Rice Salad; Stuffed Mushroom Caps, Creamy Mushroom. Soup, Enoki Wild Rice Salad; and Sauteed King Oyster Mushrooms. Over 48 members attended the tasting, the largest attendance in recent memory.

What was different about this year's Wild Foods Tasting was that Phillips Mushrooms of Kennett Square, Pennsylvania, donated a sizable quantity of mushrooms of the various types that they grow which members volunteered to cook. Thanks to Phillips, club members enjoyed shiitake, pom poms (*hericium erinaceus*), oyster, king oyster, birch mushrooms, and maitake (hen of the woods). Many thanks to Waldemar Poppe and Ray LaSala for arranging the donation and driving to Kennett Square to pick up the mushrooms. In his usual enthusiastic style, Waldemar cooked the entire evening and supplied a variety of prizes from

his garden (perennials, herbs, even a fig tree) for the tasting competition.

So, if you missed the Wild Foods Tasting, don't miss MAW's next tasting event, the Mushroom Tasting, on Tuesday, October 4th. Check the announcement line (301-907-3053, mailbox 41) or the website (www.mawdc.org) for details. Members are encouraged to share their culinary talents. Attendance will once again be FREE to members in good standing who bring a dish and just \$10/person without a dish. We look forward to seeing you in October! - Ilona Conolly

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TICKS

by William Needham

Ticks are members of the group of animals called arthropods that have jointed legs and external (exo) skeletons that include insects, crustaceans, myriapods and arachnids. The arachnids include spiders, scorpions, ticks and mites. Ticks subsist exclusively on blood that they suck from their (usually warm-blooded) hosts. There are about 800 varieties of ticks worldwide (90 in the United States) of which about 100 carry organisms that cause disease (12 in the United States).

Ticks are profligate because they are efficient blood sucking organisms. The mouthparts consist of two toothed structures called chelicerae that pierce the skin and a tubal structure called a hypostome that is inserted to withdraw blood. The tick secretes a cement-like substance to anchor it to the skin (which is why it is so

hard to remove an imbedded tick) and an anticoagulant to prevent clotting.

The three kinds of ticks that proliferate in the Eastern United States are the lone star tick, the American dog tick and the blacklegged tick. The lone star tick gets its name from the white mark on the on the otherwise reddish-brown back of the female. It has nothing to do with the state of Texas, although they are found there. The American dog tick, also called the wood tick, has the same reddish-brown coloring of the lone star tick without the white shield marking. The blacklegged tick is also called the deer tick in the Northeast and the bear tick in the Midwest as they were first found on these animals. The blacklegged tick is most notable for its very small size (about 3mm across as an adult).

Lyme disease, named for the town of Old Lyme, Connecticut where it was first diagnosed in 1975, is the primary concern associated with tick bites. It is carried by the blacklegged tick. There are about 10,000 reported cases of Lyme disease annually in the United States, primarily in the Northeast. The symptoms of Lyme disease occur in three stages. The first stage appears after a few days and consists of a characteristic ring-shaped "bull's eye" red rash centered on the point where the tick attached. Flu-like symptoms such as chills and fever may attend the first stage and disappear in a few weeks. The second stage symptoms appear weeks to months later and consist of any of a wide variety of manifestations such as severe headaches, numbness, lethargy, and abnormal heart beat. These

also disappear after a few weeks to several months. The third and final stage may not appear for years after the initial tick bite. Symptoms include arthritis, fatigue and loss of memory, similar to those of Alzheimer's disease.

The prevention of tick bites is dependent on adequate prophylactic measures and careful scrutiny. Many people shun wooded areas for fear of ticks, but this is specious logic, as ticks proliferate in parks, lawns, and playgrounds, where their warm-blooded hosts are more likely to be found. Ticks become active with the warming weather in the spring and remain active until the onset of winter, which they survive by burrowing into the soil. Ticks locate a host with sense organs on their front legs that detect carbon dioxide, host odors and heat. They can crawl up to 15 feet along the ground and attach themselves to a host. They do not jump or fly, contrary to popular belief. Once on the human host, ticks crawl along the skin until stopped by tight clothing such as belts, straps, or underwear.

Prophylactic measures include wearing long pants tucked into boot tops and a long-sleeved shirt with tight fitting wrists. This prevents the tick from gaining access to the skin. They can then be readily removed in the field if detected by periodic inspection. As a secondary measure, repellents such as "deet" (N,N, diethyl-meta-toluamide), can be applied to the skin or clothing. Field testing of deet in tick-infested areas has demonstrated it to be about 90% effective in preventing ticks from gaining access to the skin. The only sure

preventive measure is to carefully inspect the clothing and skin after a hike. Clothes should be removed and washed, and the body carefully inspected for ticks.

A tick should be removed as quickly as possible if it is found attached to the skin. It takes several hours to as long as a day for the disease causing organisms to be injected by a tick into a host. Proper tick removal is critical, as the tick cements itself to the skin with its mouthparts, and it is easy to remove the body and leave the blood sucking organs embedded. There are many folk remedies for removing ticks. The most common is to blow out a match and apply the hot, smoking end to the tick to make it "back out." In point of fact, all this is likely to do is burn the skin and have little to no effect on the tick. Experimentation has demonstrated that the only effective method to remove ticks is to use tweezers applied as close as possible to the mouth parts and exerting a steady pull.

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The Five Mushrooms Jim Sherry

Are there five mushrooms that have three characteristics which would qualify them as being perfect for the mycophile? My tentative answer is, "yes." The characteristics are: 1. choice, 2. easy to identify, and 3. found in abundance. And the mushrooms that have these characteristics are: 1. morels, 2. chanterelles, 3. the chicken mushroom, 4. hen of the woods, and 5. pleurotus. At least, this has been my experience.

Sometimes people get lucky and find an abundance of a particular choice mushroom once, or maybe for a few years and then the mushroom disappears from that area. Also, people who hunt for mushrooms in the same locations seem to have very different experiences in the mushrooms that they find.

There's probably total agreement that the mushrooms listed above are "choice", though there are, no doubt, some people who may personally not like one or more of them.

In regard to the 2nd characteristic-- easy to identify-- all these mushrooms have a distinct form, which makes it easy, with some education, to learn to recognize them. They certainly are easier to deal with than boletes or russulas. Actually, what makes any mushroom easy to identify is finding it many different times.

The "abundance" characteristic is more disputable. I have never found enough morels to crow about and I know at least two members of MAW with years of foraging experience who also have never found many. But some people find lots. Last year one member of MAW found 60 pounds and another fellow said he expects to find 5,000 a year. The trick to finding morels is to know where they might grow and to work hard to find them. Foraging by car or on a level path doesn't seem to work.

Chanterelles. In four years of dedicated mushroom foraging I have encountered two fields that were covered with chanterelles. On the other years I have found enough to feel satisfied.

The abundance of the chicken mushroom may be challenged. I

have found some each year and how many does one need to find to feel satisfied. Chicken is not very predictable. I have two trees in my yard that had chicken on them for one year only. But I know of five trees that produced chicken last year-unfortunately I found them too late- but I am very eager to examine those trees when the season for chicken arrives.

I have found plenty of hen of the woods and pleurotus.

Well, that's it for the mushrooms with the-prize-winning characteristics. We have a survey of MAW members who have related their preferences.

MAW'S FAVORITES

In a survey which asked MAW members to respond to the question: "What five choice favorite mushrooms do you expect to find this year," twenty-one people responded and below are their answers with the number of votes for each mushroom listed.

The List

Golden chanterelle – 17
Black trumpet-6
Morel -17
Chicken mushroom -13
Hen of the Wood – 10
Hedgehog (*Hericiun erinaceus*)-6
Pleurotus-4
All boletes-3
Milky beefsteak
Lactarius corrugis)-3
Blewit (*Clitocybe nuda*)-2
Horse mushroom (*Agaricus arvensus*)2
Shaggy Mane- *Coprinus comatus*)2
Parasol (*Lepiota procera*)-2
Honey (*Amillaria mellea*)-1

Amanita caesarea-1
Amanita rubescens-1
Woods ear
(*Auricularia auricularis*)-1
Giant puffball
(*Calvatia gigantea*)-1
Cauliflower mushroom
(*Sparassis crispa*)-1
Calvatia cyathiformis-1
Slippery Jack
(*Suillus luteus*)-1
Lactarius volemus-1
Button mushroom-1

With the exception of boletes, puff balls and the honey mushroom, I have found very few of most of the mushrooms that are listed, aside from those that I listed as abundant. The mushrooms listed here are probably many of the ones that we all should know and look for.

A Book Review by Bill Roody

Pocket Nature Fungi by Shelley Evans and Geoffrey Kibby. 2004 Dorling Kindersley. London. 296 pp. soft cover. \$18.00 U.S. (Amazon.com \$12.79)

Because there is surprising commonality in the micoflora of North America and Northern Europe, English language mushroom guides from overseas often warrant our attention. Such is the case with this handy, compact field guide, which I was delighted to discover in a bookshop while traveling recently in Slovenia. Not only was this the only English language mushroom book that I found in that beautiful mychophilic country, but I was immediately attracted to the quality color photos and portable

size, which is perfect for perusing “on the road” and getting the latest perspective from our British friends.

Shelly Evans is a conservation officer for the British Mycological Society and an editorial assistant for “Field Mycology”, a superb quarterly journal of the BMS.

Many Americans will already be familiar with the works of Geoffrey Kibby from previous publications and his numerous presentations at national and regional mushroom forays when he resided in New Jersey. Geoff now lives in England and is senior editor of Field Mycology.

Evans and Kibby, with a little help from a talented corps of mushroom photographers, have assembled this handsome little book, which features 440 species occurring in the British Isles and Northern Europe. A majority of these can be found in northeastern and central U.S.

Species concepts and preferred nomenclature sometimes vary slightly from those familiar to Americans. For instance in Pocket Nature Fungi what we know as *Paxillus astrotomentosus* is called *Tapinella atrotomentosa*, which actually may be a more currently accepted name. Conversely, *Collybia butyracea* in Pocket Nature Fungi has recently been placed into the segregate genus: *Rhodocollybia*. Other species depicted as *Collybia* in this book have now been transferred to the genus *Gymnopus*. Providing synonymy might have been helpful, but the differences are few and minor.

A bit more disconcerting is the introduction of yet another set of invented “common names” for mushrooms. No matter how

creative authors are when concocting names for mushrooms that lack genuine traditional names, it underscores the desirability for some universal standard for primary common names. Certainly these authors aren’t any guiltier than others who write English language mushroom books, and indeed the invented names used are often more fitting than many that currently exist. I especially like “Funeral Bell” for *Galerina autumnalis*.

The species illustrations (one or two per page) are consistently high quality and the mushrooms are shown in at least a fragment of the natural substrate in which they grow. There are separate photo inserts that show a broader view of the habitats. There are also photo inserts that draw attention to salient diagnostic features. The species descriptions are concise, accurate, and non-technical. Additional information provided includes spore color, fruiting period, distribution (in Europe and Britain), edibility, and similar species.

The introductory material consists of eight pages. These are devoted to mushroom anatomy, a discussion of various macroscopic field features, and an explanation of the book’s format and symbols used. Although there are no keys, the species accounts are divided into three sections (Cap and Stem Fungi; Shelf and Bracket Fungi; Ball, Club, and Other Fungi). Species are further grouped by dominant color within each section. Consequently members of a genus are sometimes split up. This arrangement will appeal to beginners who often rely mostly on overall appearances of

mushrooms to begin the identification process.

The pages are of sturdy paper and the color integrity of most of the photo reproductions is very good. However, it was disheartening to open the book for the first time and have the glued cover begin to separate from the bound pages. I can only hope that this glaring defect is particular to my copy.

In summery, this is a tidy, attractive, and reasonably priced book. The authors know their mushrooms well and have spotlighted the crucial diagnostic features needed to identify a very respectable number of them. Given the constraints of their book’s size (7 1/2 x 4 inches) and compact format, there is a lot of information packed in the pages, including some keen observations that will please even those who already own multiple field guides.

SUMMER MUSHROOMS

Jim Sherry

In the summer, the mycophile hopes to find a number of choice mushrooms, and in particular he hopes to find those in the *Chanterelle* family and the two popular chicken mushrooms.

The chanterelle is the most popular mushroom world-wide. It includes a number of family members but the most popular members are the yellow and smooth chanterelles and the black trumpet.

The yellow or golden chanterelle (*Cantharellus cibarius*) is found in this area during July and August, under oaks and conifers. It has a very wavy margin and gill-like ribs on the outside of its cap. It is renowned for its apricot aroma. If you find it once you are likely to find it in that area again the next year.

Similar to the golden chanterelle, the smooth chanterelle or *Cantharellus lateritius* also grows under oaks and is identified by its smoother cap, thinner flesh and its pinkish spores.

Another very popular chanterelle is the black trumpet or *Craterellus fallax*. Like all members of the chanterelle family, it is vase shaped but it is gray to dark brown or even black. It is very fragrant and may be found with oak and beech trees.

The two chicken of the wood mushrooms are *Laetiporus cincinnatus* and *Laetiporus sulphureus* (there are other chicken mushrooms but these are the two that are generally found in this area).

Laetiporus cincinnatus has a white pore surface (on the under surface) and is more likely to be found on the ground in a rosette form, under an oak tree. Tom Volk thinks that it is tastier than the sulphureus and that it can be eaten almost entirely.

Laetiporus sulphureus has a yellow pore surface, grows on fallen or standing logs and only its outer perimeter is edible. It grows on oak mostly but also on other species of dead trees.

There will be many more species of mushrooms to look for during the summer months; these mushrooms are some of MAW members' favorites.

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THE NORTHEAST
MYCOLOGICAL FEDERATION
FORAY

August 11-14 2005

11th Annual Samuel Ristich
Foray

This year the NEMF foray is being held at the Mont Alto Campus of Penn State University. Many MAW members have been to this area for forays at Michaux State Forest. This area is known

for its many edible mushrooms, such as Black Trumpets, *Lactarius volemus*, chanterelles and boletes. To register go to the NEMF site at <http://www.nemf.org/files/menu.htm>. There you will find not only everything you need to know about the foray but lots of other useful information such as Gary Lincoff's Beginners Page, The Illustrated Mushroom Year, Poisonous Mushrooms in Northeastern North America, Mushroom Dyes, Photography, and Mycophagy, just to mention a few. Some of the information from the NEMF site on the foray is listed below.

In August of this year, NEMF 2005, the 11th annual Samuel Ristich Foray will transform the Mont Alto campus of Pennsylvania State University into *Mushroom Heaven*. Situated in the 85,000-acre Michaux State Forest the school's proximity to a wide variety of habitats insures some of the best mushroom picking in south central Pennsylvania. NEMF fungiphiles will channel the areas tremendous diversity of mushrooms into a spectacular display in *The Great Exhibition Hall* (AKA, the school gym)

Your hosts, the *Eastern Penn Mushroomers* (hold their annual Helen Miknis Foray at this site every year), *The New Jersey Mycological Association* and the *Western Pennsylvania Mushroom Club* will do their best to insure a most enjoyable shrooming experience. In addition to mycological interests, your family members will find a multitude of recreational opportunities, including eleven golf courses and easy travel to several important

Civil War battlefields (including Gettysburg, Antietam and Harpers Ferry), Chambersburg, PA, Waynesboro, PA and Hagerstown, MD offer a variety of accommodations nearby should dormitory living not suit your style.

There are many forays and activities scheduled for MEMF. There will be early-bird foray on Thursday afternoon, followed by dinner, orientation and evening lectures.

Among many others, guest mycologists include Gary Lincoff, Tom Volk, Walt Sturgeon and Doug Bassett. Also, Roy Watling, who was appointed an MBE by the Queen of England for his contribution to mycology, Bart Buyck, an expert on russula who is visiting from Paris, Roy Halling, from the N.Y. Botanical Gardens, and an expert on boletes, and Coleman McCleneghen, who specializes in pholiota are going to participate

SIGN UP!

This year's foray will be limited to 200 participants on a first-come, first-serve basis. Early-bird registration (before July 1st) saves \$30.00 More information and a registration form can be down-loaded by e-mailing John or Cheryl Dawson at nemf2005@suscom.net or by calling 717-846 1225. Join us at NEMF 2005, and treat yourself to a weekend of *Mushroom Heaven*.

Glenn Boyd, Chairman,
2005 NEMF Foray

From California

Fungi-zette.com, located in California, published a poll of the favorite mushrooms of twelve mycophiles living in California. The favored mushrooms were quite varied. The amanita was chosen eleven times but eight different amanitas were listed—the *Amanita caesarea* had three of the eleven votes. Nine different agarici were chosen but the *Aragicus arvensus* was chosen only once. The *Grifola frondosa* and the chicken mushroom had one vote each.

A compilation of the twelve lists showed that the Californian taste in mushrooms is not too different from the taste of MAW members, though they were listing the mushrooms that they have eaten, not the ones that they expected to find. I have read that the mushrooms that grow east of the Rocky Mountains are at least 60% different from those that grow west of the Rockies, so the comparison between the MAW choices and the Californian choices of favored mushrooms is interesting. I have also heard that in the east we find a greater variety of mushrooms than is found in the west but that the west is blessed with great fields of mushrooms. But the lists of mushrooms chosen by the westerners had much more variety. The List – only those mushrooms with three or more votes are listed.

Boletus edulis-7
Boletus appendicuatus-6
Agaricus augustus-5
Craterellus cornucopiodes-5
Morel-4
Coprinus comatas-3
Hynum repandum-3
Sparasis crispa-3
Russula xerampelina-3
Gyromitra esculanta-3

The most surprising vote was the interest in *Gyromitra esculanta*. This is a mushroom that is poisonous, though tasty, but so are those deadly amanitas.

-----J.S.

This newsletter is published quarterly by the Mycological Association of Washington, D.C. (MAW).