



Spore Print

Newsletter of the Connecticut Valley Mycological Society
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Membership: Dues per calendar year are \$15 individual; \$20 family (two or more persons at one address and requiring only one copy of club mailings). Lifetime memberships are \$200 individual and \$250 family. Make checks payable to CVMS and send to: CVMS/Karen Monger, 32A Perkins Ave., Norwich, CT 06360. CVMS members may also pay NAMA yearly membership dues by attaching a separate check for \$24 (electronic) \$30 (hard copy) payable to NAMA.

The Sporadic Spore Print newsletter is published *about* three times per year: Winter/Spring, Summer, and Fall. It is distributed to all members of the club in good standing, and on an exchange basis to the newsletter editors of other mushroom clubs. Submissions to this newsletter can be sent to the editor; if you would like to get your newsletter copy online, in full color and with working links, send your email address to: speditor@cvmsfungi.org

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Coming Events and Forays

September 11, Mushroomfest at Joe Maciejny's house. After foraying at the normal time, the collection viewing and identifying segues into a potluck starting at about 12:30. A \$5.00 per adult contribution will be collected to help defray expenses. Bring a shareable dish to participate. Please label all dishes with the contributor's name and a full listing of the ingredients in the dish. Review the Food Event Guidelines on page 6 of the 2016 Member Handbook.

September 18, Southford Falls State Park, Southbury
September 25, 15th Annual Denison Pequotsepos Nature Center Wild Mushroom Festival, Mystic. Our foray collections will be from Pequot Town Forest in Mystic and Bluff Point State Park in Groton, and we will return to DPNC to set up at noon. The festival runs 1:00-4:00 pm, and club members will be helping with educational talks, guided walks, and interactive displays.

October 2, Kettletown State Park, Southbury. The Ed Bosman Tricholoma Foray will be jointly hosted with COMA.

October 9, Hopeville Pond State Park, Griswold

October 16, Bigelow Hollow State Park, Union

October 23, Gay City State Park, Hebron

October 30, Hurd Park, East Hampton. Our year-end potluck at a late season favorite site, bring a shareable dish to participate. Please label all dishes with the contributor's name and a full listing of the ingredients in the dish. Review the Food Event Guidelines on page 6 of the 2016 Member Handbook.

November 6, Timberlands, Guilford

Visit us on Facebook:

<https://www.facebook.com/groups/256342771155387/>

Hello CVMSers,

September is nearly upon us and so far it has been a widely variable mushroom season, depending on where in the state you are foraging. Some areas have had significant rainfall over the past month and others have had next to none. Right now, the Boletes seem to be fruiting across the state. Other species are reportedly sparse this year. As the Russula identifier, I can tell you that it has not been a prolific year for this genus so far. Black trumpets have been sparse to non-existent and there haven't been many reports of chanterelles. Despite this, we have had fairly fruitful Sunday forays this season. I hope that you have all had some success in your searches for fungi. I look forward to the cooler fall weather and (hopefully) a great *Grifola frondosa* season.

CVMS was well represented at the Northeast Mycological Federation (NEMF) 40th Sam Ristich Foray hosted by the Boston Mycological Club at Fitchburg State University in Fitchburg, Massachusetts in late July. Although the weather was very dry leading up to the foray and there were not many mushrooms to be found, there was still much to be learned in the classrooms and at the lectures. Anyone who attended should now be well versed in mycorrhizal relationships as this was the topic of several presentations and lectures. Regional forays are an excellent place to expand your knowledge, meet and socialize with mycologists and other mycophiles, and to just have a good time.

While we are on the topic of regional forays, the Connecticut-Westchester Mycological Association (COMA) is hosting the 38th Clark Rogerson Foray at the Berkshire Hills Eisenberg Camp in Copake, NY on September 22-25. Be sure to check out further details about this foray in this issue of the Spore Print. It is close to home and is an excellent educational opportunity. I hope to see you there.



Russula rainbow by Robert Gergulics

Happy foraging,

Beth Karwowski
President, CVMS

Dear CVMS members & friends:

The "Crown Jewel" of COMA's activities for the year is the Clark Rogerson Foray, which will be September 22nd to September 25th. Although Gary Lincoff will be unable to attend this year due to a scheduling conflict, COMA has had the wonderful good fortune of securing the services of Alan Bessette as Chief Mycologist. Alan, along with his wife Arleen, has written more than 20 books on mushrooms, and is one of the top mycologists in the United States today.

The foray will be held at Berkshire Hills Eisenberg Camp in Copake, NY, conveniently located at the intersection of NY, CT and MA. The facility is wonderful— plenty of room, comfortable accommodations (clean private rooms, each with individual bathroom & shower), and a heated pool with all-day access.

There will be a terrific staff of mycologists, beautiful parks to visit, stimulating afternoon workshops, terrific evening programs, the most fun auction anywhere, good food (vegan/vegetarian, gluten-free, kosher options— no problem), a Friday afternoon potluck "snack", and a Saturday afternoon mycophagy that's second to none. As a foray attendee, you can come for one day, two days, or "whatever floats your boat"— but this truly is something that any mycophile within easy driving distance should not miss. It's really the perfect size, too— small enough so that you don't get "lost in the shuffle", but large enough to offer features that are completely unique to a "local" foray.

There's only one thing missing: **YOU**. If you haven't yet signed up, I would like to ask that you *do not wait until the last possible minute to register*. It's quick, it's easy, and the cost is more than reasonable, any way you look at it. Let me be frank: last-minute sign-ups make logistics far more difficult than necessary, and if this is something you would like to do— or something you've been *thinking* about doing— please, don't miss the boat on this one. Whether you're a seasoned mushroomer or you're just getting interested, this will be the best opportunity to learn about mushrooms— not to mention some the most fun you'll have— all year. The deadline to sign up is September 5th.

This would be a good time to register. Here's your link: <http://www.comafungi.org/special-events/clark-rogerson-foray/registration/>

—Joe Brandt, COMA President



A reminder: While dogs are welcome at CVMS forays, per CT DEEP rules, they **MUST** be leashed in Connecticut State Parks





Schizophyllum commune—common split-gill by Robert Gergulics

More 2016 Regional Forays

NAMA September 8-11, The Shenandoah Foray will be located in the unique environment of the bio-regions of the Blue Ridge Mountains and the Shenandoah Valley of Virginia. The foray will be stationed at the Northern Virginia 4-H Center in Front Royal. Registration opens Spring 2016 <http://www.namyco.org/events.php>

WHITE MOUNTAIN FORAY September 16-18 Coordinated by Lawrence Millman to bring together enthusiasts and folks new to the fascinating world of mushrooms; including Dianna Smith, Sam Lendes, Lichens with Kay Fairweather, and Fungal Arts :drawing, needlefelting, and mushroom photography. Registration info and brochure: <http://worldfellowship.org/event/3rd-annual-white-mountain-fungal-foray-weekend/>

WPMC 2016 Gary Lincoff Foray The 16th Annual Gary Lincoff Foray will be held on Saturday, **September 24th** at the Rose Barn in Allegheny County North Park. This year's program will be a single-day event with guest mycologists Gary Lincoff, author of the *Audubon Guide to Mushrooms of North America*, *The Complete Mushroom Hunter*, *The Joy of Foraging*, and many others; and Dr. Nicholas (Nik) Money, author of *Mushroom, The Triumph of the Fungi*, and *Mr. Bloomfield's Orchard*. The day will include guided walks, mushroom identification tables, a cooking demo by Chef George Harris, an update on our DNA Barcoding project by WPMC President Richard Jacob, sales table, authors' book signing, auction and, of course, the legendary Mushroom Feast—all included in the price of admission. Check www.wpamushroomclub.org for more info

Two of our local bioluminescent fungi



O. illudens - a Haiku

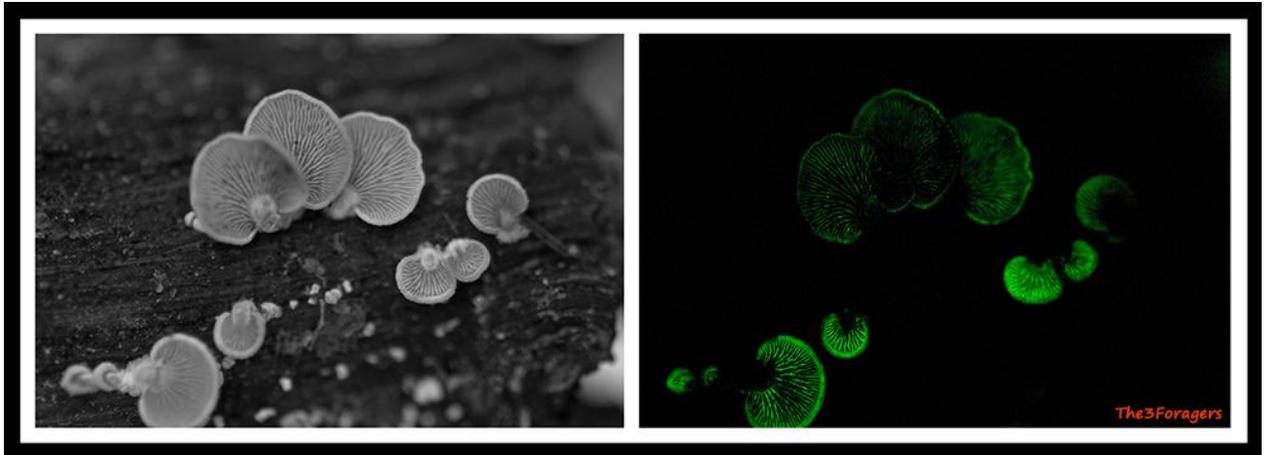
Great O. Illudens
Bright orange in the daylight
Green lantern by night

--Beth Karwowski



Omphalotus illudens by Beth Karwowski

Found largely in temperate and tropical climates, currently there are known more than 75 species of **bioluminescent fungi**. Bioluminescent fungi emit a greenish light at a wavelength of 520-530 nm. The light emission is continuous and occurs only in living cells. Bioluminescence may occur in both mycelia and fruit bodies, as in *Panellus stipticus* and *Omphalotus illudens*, or only in mycelia and young rhizomorphs, as in *Armillaria mellea*.



Panellus stipticus by Robert Gergulics

All bioluminescent fungi share the same enzymatic mechanism, suggesting that there is a bioluminescent pathway that arose early in the evolution of the mushroom-forming Agaricales. All known luminescent species are white rot fungi capable of breaking down lignin, found in abundance in wood.

Bioluminescence is an oxygen-dependent metabolic process because it provides antioxidant protection against the potentially damaging effects of reactive oxygen species produced during wood decay. The physiological and ecological function of fungal bioluminescence has not been established with certainty. It has been suggested that in the dark beneath closed tropical forest canopies, bioluminescent fruit bodies may be at an advantage by attracting grazing animals (including insects and other arthropods) that could help disperse their spores. Conversely, where mycelium (and vegetative structures like rhizomorphs and sclerotia) are the bioluminescent tissues, the argument has been made that light emission could deter grazing.

--from Wikipedia, the free encyclopedia



Tylopilus badiceps by Robert Gergulics

The Ed Bosman Educational Day foray at Devil's Hopyard was a fruitful day for CVMS. Even with the locally dry conditions, we filled four tables with fungi. George Hungerford brought his Polypore Library and supplied some great handouts on our local polypores and crusts, Robert Gergulics discussed the assorted Boletes, and Walt Rode discussed many other specimens at the tables.

CVMS would like to thank the four members who submitted designs for the CVMS t-shirt contest. Twenty-four members in attendance at the foray voted on the entries and the winning design was submitted by Beth Karwowski. Congratulations Beth!

Connecticut Valley Mycological Society



Celebrate Diversity



George Hungerford's Polypore Library, photos by Robert Gergulics



Gerronema strombodes



Leucoagaricus americana



Baorangia bicolor

Have you seen this? Fun and interesting reads from online sources. . .

Read about the Wood Wide Web and mycorrhizal relationships between fungi and plants <http://www.newyorker.com/tech/elements/the-secrets-of-the-wood-wide-web?src=longreads>

White-nose syndrome is deadly to North American bats, but studies done on bats in Asia show they could have genes that protect them from this fungal infection <http://www.the-scientist.com/?articles.view/articleNo/45542/title/China-s-Bats-Widely-Resistant-to-White-Nose-Syndrome/>

Can slime molds think without a “brain”? *Physarum polycephalum* is used in studies of cognition

<https://www.sciencedaily.com/releases/2016/06/160608112930.htm>

Lichens are actually a combination of algae and two types of fungi; one a yeast <https://www.washingtonpost.com/news/speaking-of-science/wp/2016/07/22/lichen-is-a-famous-biological-partnership-but-it-might-actually-be-a-threesome/>



Stereum hirsutum

Photos by Robert Gergulics



Daedalea quercina pore surface

Maitake Burgers Recipe by The 3 Foragers

We always look forward to autumn, hoping every year is a “good” year for hen of the woods, maitake, or *Grifola frondosa*. The taste and texture of this polypore is meaty and substantial, an excellent meat substitute for vegetarians in soups, casseroles, tacos, and burgers; we have even made jerky from the larger fronds. See other wild food recipes at <http://the3foragers.blogspot.com/>



Mushroom Burgers

makes about 4 patties

4 c. cleaned and packed Hen of the Woods fronds
1/2 onion, chopped
2 Tbsp. oil
1 c. cooked grain (rice, quinoa, barley)
1 tsp. salt
1/4 tsp. ground black pepper
2 eggs, lightly beaten
3-5 Tbsp. breadcrumbs

1. Heat the oven to 400° F. Line a sheetpan with parchment paper or oil the pan.
2. In a food processor, combine the mushroom fronds and onions and pulse until finely ground.
3. Heat the 1 Tbsp. oil in a sauté pan over medium heat; cook the ground mushrooms and onion for 10 minutes, stirring often, until browned.
4. Remove the pan from the heat and add the cooked grains, salt and pepper. Allow this mixture to cool to room temperature.
5. Mix in beaten eggs and enough breadcrumbs until the mixture holds together. Form the patties and place them on the prepared sheetpan.
6. Bake the patties for 8 minutes, flip them over, and bake 5-8 minutes longer, until browned. Serve on a bun with burger condiments.

**A Taxonomist's Lament
(Mushroom Study)**

*First, you name its habitat,
Woods or pastures, hill or flat.
Under just what tree it grows,
If a preference it does show?
Is it single, caespitose,
Or gregarious and close?
Next its pileus or cap,
All these features you must map.
Color, texture, size and shape,
Nothing must your eye escape.
Is its margin involute?
And in age does it upshoot?
Is it glabrous (smooth) or not,
Viscid (sticky) or somewhat?
Does its color change when bruised
To pink or black or lovely blues?
Then the lamellae you take,
Saying gills is a mistake.
Color, shape, and size of them,
Grown to or quite free from stem?
But this stem you must call a
"stipe"
Tell unerringly its type.
What you never, never do
When picking is to cut it through.
You must have the whole of it*

*Or descriptions will not fit.
Is it bulbous, is it thin,
Hollow or with stuff within?
Has it scales or annulus
That's the ring, contrarious,
For it makes you want to swear
It so often isn't there.
Next a spore-print must be made,
Note each slightest tinge or shade.
Lilac may as white be classed,
Cream, as ochre-spored, alas!
Spores require a microscope,
or with them you cannot cope.
Size and shape again you note,
Tho they're tiny as a mote.
Last you take your books – a lot
One may give it, one may not.
Now you know the nomenclature,
You can hunt without ill nature.
So search with greatest care,
Offering up a fervent prayer.
But, O hell!!! You tear your hair!
You cannot find it anywhere!!*

*Mrs. Morton A. Gibbs,
San Francisco*

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