Connecticut-Westchester Mycological Association



www.comafungi.org

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COMA Programs – Fall 2010

Tuesday, October 19, 7:30 pm

What's in a Name? — Do scientific names give you a headache? Do you lie awake at night wondering why the mycologists are forever changing the names of your favorite mushrooms? COMA's David Rose will take the perplexity out of scientific nomenclature and show how to make this subject fun. This illustrated talk will analyze the names of common mushrooms that we find on our walks and review the history and current state of taxonomy of the Kingdom Fungi. This talk has been re-scheduled from June.

Tuesday, November 9, 7:00 pm

COMA's Year-end Banquet – Food, friends, fungi, festivity! Join us for our annual year-end banquet – a pot-luck dinner unlike any other. The COMA year-end banquet just gets better every year! All COMA members are asked to donate a dish (see flyer insert). Please join your friends and fellow mycophiles for this traditionally and inevitably enjoyable evening. Don't miss out on the fun! See you there!

All meetings will be held at the **Friends' Meeting House** in Purchase, NY. Meetings are scheduled for 7:30 p.m. and are open and free to the public. Bring samples of your fungi finds to share. The banquet is at 7: p.m.

Directions to Friends' Purchase Meeting House: **From I-684** - Exit 2 to stoplight at Route 120 (Purchase St.). Turn right and go 1 mile to a sharp left turn (following Route 120). The Friends' Meeting House is on the left at the corner. House is on the right just before the intersection.

Mushrooms Abound at NEMF's Samuel Ristich Foray j.j.Murphy

Despite the drought, when 300 mycophiles gather, mushrooms will be found. This year's <u>NEMF</u> (North East Mycological Federation) foray was held at <u>Soyuzivka Ukrainian Cultural Center</u> in Kerhonkson, NY, the perfect location to enjoy the onset of leaf season. The accommodations were welcoming, the staff treated us like family, and the home-cooked food was too good to miss, even after an amazing <u>mycophagy</u>.

This regional event was co-hosted by four area clubs - <u>COMA</u>, <u>MHMA</u> (Mid-Hudson Mycological Society), <u>NYMS</u> (New York Mycological Society), and <u>LIMC</u> (Long Island Mycological Club). But presenters, vendors and attendees came from all over the world. I could not begin to attend all the workshops or forays that interested me.

I was glad I attended Roz Lowen's ascomycete workshop. I haven't made a slide sample or looked through a microscope since I left school, but Roz made the experience fun. I'm beginning to understand what she's talking about when it comes to mushroom reproduction.

The first day, the most interesting find on the <u>newly-blazed Soyuzivka trails</u> was this spellbinding stinkhorn:



Oddly, it never turned up in the display room. True to their names, these mushrooms stink, but luckily, Gary Lincoff was present, so I learned that we found *Dictyophora duplicata* (aka *Phallus duplicata*).

I found my first ever *Hericium coralloides*, which mushroom expert Michael Kuo says used to be called *Hericium ramosum*, while the mushroom formerly known as *Hericium coralloides* is now called *Hericium americanum*. The world of mycology is undergoing an extreme makeover, as additional research and DNA sequencing provides information that apparently justifies changing the botanical names of many fungi.

I now also know is that this tooth-fungus is delicious:



I was also happy to find fresh oyster mushrooms (*Pleurotus ostreatus*):



and aborted entoloma (Entoloma abortivum):



which I'm sure ended up in our mycophagy, along with mushrooms others found including a chicken mushroom (*Laetiporus sulphureus*) big enough to fill the trunk of a sedan, hen-of-the-woods or maitake (*Grifola frondosa*), and even a few chanterelles (*Cantharellus cibarius*).

Honey mushrooms (*Armillaria mellea*) were abundant, but because they cause an allergic reaction in some people, were not included in our mycophagy.



As for mycophagy, the generous donation of candy cap (*Lactarius rubidus*) mushrooms from our West Coast attendees and Elinoar Shavit's talent as a pastry chef, added candy cap cookies to our outstanding feast.



Beyond the lectures, hikes and feasts, the evening programs were engaging and fun. Roy Halling and Tim Baroni took us mushroom hunting in tropical America, Raymond Archambault shared mycology from Quebec, Gary Lincoff posed a mushroom quiz with prizes, Dave Rose paid tribute to Sam Ristich and we attended the premiere of SAM's WORLD: A PERSONAL VIEW, a documentary produced and directed by Ruthie Ristich. I never met Sam Ristich, but this film made me feel like I was attending one of his classes.

For those with any energy left, Sue Rose and Morrs Palmer made sure the evening socials were filled with opportunities to visit,

dance or gaze at a dazzling night sky.

This is only a brief first-person glimpse of an event packed weekend, which went by too soon for me. Luckily, NEMF is already planning for next year's foray.

The NEMF Foray and a Yiddish Lesson

By Rena Wertzer

This is a weird title for an article in a COMA newsletter. This is a serious newsletter, and usually I stay away from weird titles, but seriously, a Yiddish word keeps popping into my head when I think of the foray and what I want to say about it. The word is *kvel*, and it means being extraordinarily pleased, especially to be bursting with pride as over one's family. I have been *kvelling* over the job that COMA president, Dianna Smith and the NEMF staff did organizing and running the 2010 NEMF foray.

Hats off to Dianna, to Paul Sadowski, registrar, Ursula Hoffmann, NEMF president, and all the volunteers who worked tirelessly through the week-end to make this 34th annual NEMF foray such a success. What a job. *Mazel Tov*.



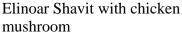
Dianna Smith at the projector

This foray, with its 260 participants was made possible by the work of many, and I know I can not begin to give tribute to all, so for those whose labors are unmentioned, please forgive me. I can just brush the surface.

Elinoar Shavit was in charge of the mycophagy, and I have a vision of Joe Brandt, a fine chef in his own right, walking around exclaiming about Elinoar, "a genius, just a genius!" Of course the wonderful mycophagy was made possible by Elinoar's dozens of willing assistants. She even put Gary Lincoff and his wife, Irene, to work serving soup with *squamosus* matzoh balls. It was my

pleasure to have the job of serving oyster chowder. There is no translation in Yiddish for this soup. It was delicious.







Gary Lincoff and Irene serving *squamosus* matzoh ball soup



Diane Alden serving at the mycophagy

On Saturday night, Sandy Sheine, a COMA past president for many years, presented the NEMF Eximia Award (NEMF Recognition Award), to David Rose, a recent president of COMA, for his many years of scholarly contributions to the field of mycology. Many of us are familiar with his stimulating articles and his archival work, most recently in preserving all of the papers of the late, great Sam Ristich.

Gary Lincoff received the Amicus Tironum (Friend of the Amateur) award for his many years of service to the field of mycology and his involvement with NEMF in particular. He has been at almost all of the NEMF forays, serving for many years as recorder and mycologist. We all depend on his *National Audubon Society Field Guide to North American Mushrooms* and his recent book, *The Complete Mushroom Hunter*.

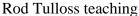


Sandy Sheine presenting David Rose with the NEMF Recognition Award

The centerpiece of the foray was the astounding array of mycological expertise that was available for the participants. Having to choose among all the workshops and fabulous walks was

very difficult. There were opportunities to learn from Doug Bassett, a polypore specialist, Roz Lowen, our ascomycete specialist, Rod Tulloss, Amanita specialist, Bill Yule, Bolete specialist, and mycologists John Plischke III, Noah Siegel, Walt Sturgeon, Roy Halling, and Larry Millman. There was a beginner workshop led by Gary Lincoff. There was enough to keep one busy for weeks, all packed into this magical weekend.







Joe Brandt on a walk with Ganoderma tsugae and an Amanita button

We are all looking forward to next year's NEMF foray which will be held at Paul Smith's College in the Adirondacks August 11-14, 2011.

From Dianna Smith's Fungi in the News:

Massive honey bee colony loss has been reported by beekeepers since October or 2006. There have been several theories to explain this phenomenon. The US Department of Agriculture has now identified a potential cause for the disorder. They report that several pathogens, including the fungus known as *Nosema ceranae* in concert with a family of viruses may be working in unison to cause the loss. They noted that there is a higher incidence of *Nosema ceranae* in colonies that also exhibit 2 to 3 RNA viruses from the *Dicistroviridae* family. The combination of factors indicates a strong prediction for colony collapse. The next step is to find a way to boost colony defenses against the fungi. (Adapted from American Society for Microbiology (2010, May 26). Microbial team may be culprit in colony collapse disorder. ScienceDaily.)

<u>Please send in your reservation forms for the annual dinner by Oct.22nd</u>. It is in an attachment along with this issue, or it is an insert if you have a hard copy. It can also be downloaded from our website, <u>www.comafungi.org</u>.

<u>Membership</u> Please renew your membership in a timely fashion. See attachment or insert. <u>All membership renewals are due now</u>. The form is also on our website.

Please consider contributing to *Spores Illustrated*. Deadline for the winter issue is Dec. 15th. All articles, poems, cartoons relating to mushrooms will be greatly appreciated.

COMA

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