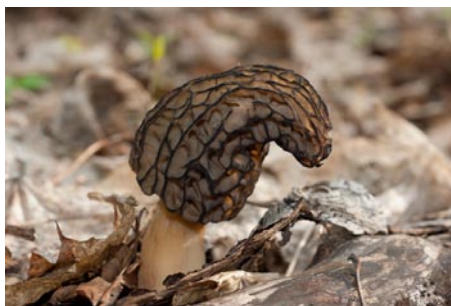


Spores Illustrated

Spring 2012

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SPRING PROGRAMS 2012

Thursday, April 5; 7:30 pm: The Ecological Functions of Fungi, by Bill Bakaitis

This illustrated lecture explores the role of fungi in maintaining the relative stability of ecosystems. Systems are perhaps best described by the relationships, webbed hierarchies and feedback loops of their dynamically interrelated parts. The mushrooms which we collect are engaged members of ecosystems and are vital partners in creating and maintaining the healthy environment upon which life depends. Mycologist and writer Bill Bakaitis (past president of the Mid-Hudson Mycological Association) will explore the world of fungi from the perspective of the ecosystems they inhabit.

Wednesday, May 2; 7:30 pm : The Zen of Foraging, by Gary Lincoff

We depend on scientific acumen and personal experience to forage successfully for mushrooms, but there are practical and aesthetic factors that also figure into our daily forays. Gary Lincoff, author of the *Audubon Field Guide to North American Mushrooms* and the *Complete Mushroom Hunter*, will probe deeply into the art, science, and strategy of foraging, taking into account seasonal pairing (morels and ramps) and appreciating the riches of berries, bark, and roots when mushrooms are nowhere to be found.

Tuesday, June 5; 7:30 pm: MycoMuddles, by Eugenia Bone

Nothing appears more difficult than to trying to make the pursuit of mycology conform to preconceived rules, definitions, and assumptions. Eugenia Bone, author of *Mycophilia*, will describe what is knowable and what seems to be unknowable about fungi, focusing on fungal lifestyle descriptions and medicinal applications. Eugenia reflects: "In order to talk about mycology in general, I think it's best to discuss what is knowable and what isn't, and why. This ties into the writing of *Mycophilia*, because it was the ultimate challenge I faced."

All meetings will be held at the Friends Meeting House in Purchase, New York at 7:30 pm and are free and open to the public. Please bring samples of your fungi finds to share. **From I684** exit 2 to light at 120. Turn right and make left in 1 mile staying on 120(Purchase St.) Meeting House is on left at corner. **From I287** exit 8(westbound) or 8E (eastbound)

follow signs for Anderson Hill Rd. and Suny Purchase. Take Anderson Hill Rd. to end. Left on Purchase St. about 2 miles almost to next intersection. Friends Meeting House is on the right just before the intersection.

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President's Column: The Year Ahead

As I write this, an amazing 30 enthusiastic members of COMA have signed up for this year's Mushroom University workshop with Gary Lincoff and have taken their first exciting class. The various social networks, like Yahoo and Facebook, are all a twitter with confirmed sightings of the first morels in the southern states. It looks like the season will begin early this year for us, too, thanks to the mild winter and plentiful rain. We can only hope that the rain will continue to stimulate the mycelia beneath wood and earth to produce so many mushrooms that there will be plenty for all throughout the collecting season for us to learn to identify, understand and even to eat (cooked, of course).

I would like to take this opportunity to remind everyone of the preferred methods of collecting mushrooms so that we preserve the environment for generations of future hunters. In order to be able to identify the mushrooms we find, it is normally necessary, especially in the case of amanitas, to remove the entire fruiting body, including the base using a knife or shoehorn. We don't want to misidentify an amanita encased in its universal veil for a puffball, or one of many toxic or even deadly species for edible ones. Some people prefer to cut morels at their base, but there is one study that says this introduces pathogenic bacteria into the mycelia and ground. There is so much yet to learn!

Those of us blessed with morel-vision are among the lucky few who have no problem filling our baskets. Less experienced and new members will have no idea what these fungal gems taste like unless we share our bounty with them. When on a club walk, I urge individuals and families to help our fellow hunters 'see' the morels, and be generous enough to ensure that everyone has enough to make a small meal of them with eggs or pasta, for example. Sometimes that can be as few as three morels.

Given the high turn out for our morel season walks as opposed to those during the bulk of the year, you would think that COMA is only all about these delicious spring ascomycetes. COMA's purpose is to educate the community about mushrooms and other fungi in general and their role in preserving as well as changing nature. Please join us for more of our walks. They don't all produce baskets full of edibles, but they do offer us an opportunity to get out

into the quiet woods with new and old friends and to share and gather additional information about our fascinating hobby. Again, whether it is an edible or inedible fungus, collect only as much as you can use and share. We must also be aware of and avoid trampling on native ferns and plants in our effort to find and capture the singular focus of our vision.

One way to enhance our collecting and learning experience is to use the opportunity of our walks to take photos of the mushrooms we encounter in our forests. It is a perfect way to get to know them. Seeing the details of a fungus on the larger screen of our computers can be a revelation. Try to name each mushroom photo at least to genus after uploading them and you will discover your knowledge and appreciation of mycology will expand by leaps and bounds. To help you take well exposed and composed photos, the entire next issue of *Spores Illustrated* will be devoted to the subject of mushroom photography.

The singular most enjoyable and rewarding way to learn about mycology (aside from Mushroom University and our lecture series) is to attend COMA's annual foray. Upwards of around eighty friends and mycologists from all around the country come to collect and document specimens and get them identified by our invited experts. We typically find between 300 and 350 different species. In the evenings we listen to short illustrated presentations given by our guest mycologists. We also have a silent book and live tchotchke auction, swimming and basketball and an incomparable mycophagy tasting put together by Kathy and Joe Brandt and volunteers. This year's foray will be held from Thursday, Sept. 13 to Sunday, Sept. 16th at the very peak of the mushroom season in fungi-rich, mixed-woods of eastern Connecticut. Some of the non-fungal stars of this year's foray are Gary Lincoff, our Chief Mycologist, ascomycete specialist Dr. Roz Lowen, photographer-identifier John Plischke III, Connecticut mushroom expert Bill Yule, writer/editor Leon Shernoff and others. With a price of just \$280 for the four days of fungi, friends and accessible mycologists, the experience is a bargain mini nature vacation. Be wise and put this event on your 2012 bucket list!

Be sure to send in your registration form to Don Shernoff before the foray fills up, which it always does.

As I have said before, this will be my final year as President of COMA. This is not because I have had enough of the job. On the contrary, I would love to serve in this role forever, but I will be leaving the area in a couple of years. It is now time for more of you to step up to the challenge and find ways to inject new energy into our club. In the meantime, I will be around to offer advice and assistance if and when requested. Ask yourself and your COMA associates who would be best to become our club's chief officers. The board now consists of a balance between experienced, dedicated perennial volunteers and an enthusiastic younger generation who are willing and capable of taking COMA into the future as an organization devoted to members, potential members and the general public. The president advises and helps see that annual activities like our educational programs, foray, walks, and banquet are successfully organized and implemented by the volunteer chairpersons on the board. The president must ensure that Mushroom University endures as a service to its members. The president (and Vice-President) must be willing and able to lead the club into its future with an expanded role in community outreach. We are now representing the club and the subject of mycology in various venues from nature centers and preserves to county and state parks. We must find other ways of educating people of all ages about fungi, through participation at public events and in classrooms.

COMA is doing very well. I have confidence that it will do even better in the years to come. All that is required is the willingness of its members to share a bit of their time, ideas and energy with and for the remarkable group of dedicated amateur mycophiles who make up our special organization.

Dianna Smith

A Brief Review of Six Recent Books, and One Film

By David Rose

Mycophilia, by Eugenia Bone (2011) Rodale
Chanterelle Dreams, Amanita Nightmares, by Greg A. Marley (2010) Chelsea Green
Edible Wild Mushrooms of Illinois & Surrounding States, by Joe McFarland & Gregory M. Mueller (2009) University of Illinois
Fascinating Fungi of New England, by Larry Millman (2011) Kollath & Stensaas
Mushrooms, Myth & Mithras: The Drug Cult that Civilized Europe, by Carl Ruck et al (2011) City Lights
Mycorrhizas: The New Green Revolution, by J. Andre Fortin et al (2009) Editions MultiMondes
The Secret Life of Mushrooms, a film by Kathleen Green (2010)

For those weary of re-reading *The Manual of Clinical Mycology* through the chilly doldrums of winter, or who have spent sleepless nights committing the *Audubon Guide* to memory (you can now buy a memory app for that), there is hope in sight: a recent spate of fine books on mushrooms and mycology. At the top of anyone's list is Eugenia Bone's *Mycophilia*, but there are also some nifty new field guides to consider. Let's take a look.

First off, Larry Millman's fascination with New England fungi is front and center in his new guide to this geographical sector of the Northeast, and his descriptions of species will not disappoint. From the Train Wrecker and Night Light (the bioluminescent *Panellus stipticus*) to the Asian Beauty and Raspberry Slime, Larry has the northeastern fungi and slime molds well-covered in an enjoyable guide that is easy to read and *meant* to be read cover-to-cover, not always an easy accommodation in a field guide. Rick Kollath's fine illustrations include one of the author sizing up Big Berk. The common names alone in this book are a real treat!

Joe McFarland and Greg Mueller's *Edible Wild Mushrooms of Illinois* may seem to be the guide to have only if you're traveling to the mid-West, but it is *so* much more. In fact, this Illinois guide should be on the bookshelf of every amateur mycologist no matter where she or he may reside in the U.S. This "field-to-kitchen" introduction is written in such an engaging style – colloquial yet totally authoritative – that one cannot resist being drawn deeply in to the marvels of mycology it presents. Are Illinois mushrooms even relevant in New York? Absolutely, for every fungus discussed in this text, save perhaps for *Amanita thiersii*, is commonly found in our area. *Mushrooms of Illinois* is ostensibly for beginners, but its science, its recipes, its photos, and its knack for sensible yet poetic language is unique among field guides. Don't miss this one!

There are attractions to mycology other than field identification, and *Chanterelle Dreams, Amanita Nightmares* will help to expand our horizons beyond the enumeration of species. Greg Marley has succeeded in placing the history and folklore of mycology in its scientific context in a fine survey of the field, with discussions of myco-medicinals, toxins, and entheogens. Eugenia Bone's *Mycophilia* goes even further by personalizing our love of mushrooms, combining science and recent history with the intimacy of encounter. Eugenia has succeeded in presenting to a wider public what we mycophiles have known all along, that our fascination for the fungi is deep, complex, and enduring. Most importantly, she has contextualized our collective involvement of recent years in a rich exploration of what makes mycophiles tick. Would you like to explain your obsession to friends and family who are mycologically challenged? Then buy them this book, and if they don't join you on the next COMA walk, what *are* they waiting for?

Other recent books that probe our favorite subject even deeper into the by-ways of science and history may seem more specialized or esoteric, but these have their own rewards. The science of *Mycorrhizas* from a team of Canadian scientists touts “the new green revolution” by placing this subject in environmental perspective, and *Mushrooms, Myths, and Mithras* delivers us directly to the threshold of recorded history by exploring the early Greek and Near Eastern mythology of a “drug cult that civilized Europe.” Such an extravagant claim rests inevitably on speculative interpretation as much the historical examination of myth, but the result is fascinating, a unique contribution to the world of entheogenic mushrooms that Gordon Wasson first explored. Finally, a brief mention of a film that takes us back to the Mexican origins of Wasson’s quest for magic mushrooms: Kathleen Green’s *The Secret Life of Mushrooms* assesses the aftermath of the psychedelic revolution (so to speak) in Oaxaca, Mexico in a film that brings a critical lens to the methods and motivations behind the experience of Psilocybe. Screened last year at the Telluride Mushroom Festival, the *Secret Life of Mushrooms* vividly reminds us that there are many reasons to love the fungi, but that the fungi have a secret life of their own.

Michliotti’s More Mycoremediation

Changing a dirty diaper isn’t much fun. Eating a diaper is even less fun, but luckily there is a fungus that can do just that. Oyster mushrooms, *Pleurotus ostreatus*, can devour 90% of a disposable diaper within two months, observed Alethia Vasquez-Morillas of the Autonomous Metropolitan University in Mexico City in the journal *Waste Management. What?*

What’s more, the mushrooms grown on diapers are edible. Vasquez-Morillas has dined upon them herself. “They are cleaner than most of the vegetables you can find in the market, at least in Mexico,” said Vasquez Morillas in an interview with *The Economist*.

Disposable diapers normally take centuries to biodegrade in landfills. They are mostly made of cellulose the tough material that plants use for structural support. In the airless netherworld of a landfill, cellulose can take 500 years to break down. However, oyster mushrooms thrive on cellulose. They are already grown on cellulose-rich materials like barley straw, coffee grounds, and even the leftovers from making tequila.

Mexico alone throws away 5 billion diapers a year, noted Vasquez-Morillas. When you consider the billions of diapers thrown away around the world, a huge waste management problem would be turned into a cheap supply of mushroom food.

But will people really eat mushrooms grown on dirty diapers? Vasquez-Morillas asserts they are safe since the diapers are sterilized before use. They go through a steam sterilization before being inoculated with the mushroom mycelium. This process kills the bacteria and other fungi that could out-compete the mushrooms for living space on the diapers.

Unfortunately, the cost of steam cleaning could make the process economically impractical as far as growing mushrooms for market. But the value of breaking down diapers goes beyond the sale price of oyster mushrooms.



Sent by John Michliotti

From : <http://news.discovery.com>

A Fungible Relationship: The Trouble with Selling Wild Mushrooms

by Zaac Chaves

Last year *The New York Times* published an article blaming the “local-food movement and a growing interest in wild and foraged plants” for the “overharvesting” of wild ramps. In particular, “the New York City chefs and their insatiable appetite for spring ramps” have provided ramp harvesters a viable source of income, in spite of efforts to conserve future populations.¹

The Connecticut-Westchester Mycological Association (COMA) responded to this article by imposing strict limits on the harvesting of ramps during our walks. Walk attendees are no longer permitted to uproot more than five ramps. Some more stringent rules were suggested. COMA's president, Dianna Smith, remarked “As for morels, many people use sticks to upturn leaves and mycelia-rich soil in search of morels that are too small to pick. It is a fact that they do not release their spores until they are mature, a process which can take up to thirty days.”² Unlike the ramp limits; however, we did not establish any formal rules or limits involving mushrooms.



A few months later, after hearing about our bountiful mushroom season, David Arora, the

mycologist best known for his popular book, *Mushrooms Demystified* surprised COMA with his sudden attendance at the 2011 Clark Rogerson Foray. At this foray, he shared a presentation based on the commercial mushroom harvest along the “mushroom trail.” As Arora has described elsewhere:

The “mushroom trail” is actually a migration route that begins in British Columbia with the late summer harvest of matsutake and chanterelles. In September and October the migration snakes (or loops) southward, following warmer weather through Washington and Oregon, reaching the Siskiyou of southern Oregon in November, and northern California in December. Many migrating pickers overwinter in California, where the mild coastal climate yields a “winter pick” of chanterelles, black trumpets, and hedgehogs that tides them over until the spring morel season.³

In reference to gold-seekers following the Oregon Trail, the “mushroom trail” also consists of a nomadic group of people who have found a viable form of self-employment through the harvesting of these mushrooms. And like the gold rush, impacts are easily ignored, overly simplified, or otherwise unknown. As one history about the greater impact of the gold rush points out: “The great stampede changed the plains at least as much as the mountains, and yet we have kept our gaze on what was rushed to rather than what was rushed over.”⁴

And what is rushed over in a commercial pursuit of mushrooms? How can amateur mycologists distinguish between commercial enthusiasm and a genuine interest in the well-being of fungal communities? Can bringing wild mushrooms to market (or a restaurant) foster an appreciation for mushrooms beyond money? How can amateur mycologists work within a growing

commercial trend? A more complete cultural consciousness, informed by but not limited to these questions, along with the experiences that Arora shared with us that day, can help

guide amateur mycologists cooperatively on behalf of fungi and healthy forests, rather than competitively for personal income.

Past debates waged by amateur mycological communities were oftentimes pitted against fungiphobia alone. Fungiphobia is an irrational fear of fungi, particularly of their consumption.⁵ Arora vividly explained to the foray attendees how only a few decades ago “to say you ate mushrooms was equivalent to being into necrophilia.”⁶

Fungiphobia, while still prominently encountered, has diminished considerably. A notable display of this cultural shift can be observed at large supermarkets and even farmers markets which often carry baskets piled with wild mushrooms. Unfortunately a friendly market display tells us nothing about consideration taken for the ecosystem affected by a harvest. Where a strong demand for local and sustainable foods has established a lucrative market for mushrooms and other wild plants, the health of habitat itself appears, at best and if at all, secondary.

Arguably, a “mushroom rush” has started within our own region. Bill Yule, one of COMA’s chief mycologists at the 2011 Clark Rogerson Foray told me he knows of eight individuals in Connecticut who collect mushrooms to sell. Of these eight, three are amateur mycologists with the Connecticut Valley Mycological Association. Their activities are hard to trace because as Bill said, some are “very secretive and closed-mouthed” about their activities.⁷

People who sell wild mushrooms and claim to appreciate them are doing something very difficult. Eventually these motivations conflict and force a choice. The preference of commercialization becomes clear when native mushrooms are removed from the wild before their caps have given off spores,⁸ when unsold specimens are wasted, or when specimens are carelessly sold to those who might toss these mushrooms into the garbage. If we as amateur mycologists find this dilemma objectionable, as I do, we need

to use our knowledge and seek to offer needed criticism and viable alternatives that encourage a culture, which acknowledges and truly appreciates fungi.⁹

What would happen if all people had deep relationships with the natural world? What if COMA rejected economic concepts of sustainability, hidden in phrases such as a “maximum sustainable yield” in favor of an ecological conception of sustainability? If this were done, then perhaps it would become possible to formulate acceptable alternatives. One alternative to native ramps may be found in the edible plant garlic mustard, “considered to be among the most troublesome of the invasive plants in the Eastern Deciduous forest of North America” because it displaces native plant communities and suppresses the symbiotic fungal networks crucial to forest health.¹⁰ Can the removal of the common edible yet chaotically disruptive plant garlic mustard replace the commercial native ramp harvest? COMA might actually be able to contribute to the long-term health of forests by providing consumers who value sustainability with this sort of knowledge.

Last years article on the local ramp harvest challenged people everywhere to question the impacts concerning the commercial harvesting of ramps. For COMA, this article gave pause to our own silent and “hypocritical” endorsements, once described as “saying to newcomers 'don't pick with abandon' [only] to watch everyone rush into the woods to pick as many morels as possible.”¹¹ The next appropriate action for COMA may be in regards to the cultural forces behind the

commercialization of wild mushrooms. As COMA's scientific forces continually strive for advancement in the science of mycology, it is also important that as amateurs with growing appreciation for the world of fungi,¹² we recognize that we can have an impact on preserving our natural environment. As a cultural enthusiasm for mushrooms surges, amateur mycologists need to speak out on behalf of what we find ourselves rushing over.

- 1 Indrani Sen, "When Digging for Ramps Goes Too Deep," *New York Times*, April 20, 2011 (<http://www.nytimes.com/2011/04/20/dining/20forage.html?pagewanted=all>)
- 2 Dianna Smith, e-mail to COMA board members, April 25, 2011.
- 3 David Arora, "The Way of the Wild Mushroom," *California Wild* 52:4 (Fall 1999). (<http://researcharchive.calacademy.org/calwild/1999fall/stories/mushroom.html>)
- 4 Elliot West., "Introduction," in Elliot West, ed., *The Contested Plains: Indians, Goldseekers, and the Rush to Colorado* (Kansas: University Press of Kansas 1998), xvii.
- 5 David Arora, "Fungiphobia," in David Arora, 2nd ed., *Mushrooms Demystified* (Berkeley: Ten Speed Press, 1986), 1-3
- 6 Personal notes of author, "David Arora's Photo Lecture," Connecticut-Westchester Mycological Association's Annual Clark Rogerson Foray, (Hebron, CT), September 4, 2011.
- 7 Bill Yule, e-mail to author, February 7, 2012
- 8 For many commercially sold mushrooms, including cordyceps and matsutake, fresh prized specimens with under- or undeveloped spores receive a higher cash incentive. (<http://mushrooms.cals.cornell.edu/marketing.html>)
While mushrooms release billions of spores, we lack the scientific data to anticipate just what the impacts of reducing the concentration of spores in an environment might be.
- 9 Donald Worster, "The Shaky Ground of Sustainable Development," in Donald Worster, ed., *The Wealth of Nature: Environmental History and the Ecological Imagination*, (New York: Oxford University Press, 1993), 144.
- 10 Roger C. Anderson, et al., "Effect of Removal of Garlic Mustard (*Alliaria petiolata*, Brassicaceae) on Arbuscular Mycorrhizal Fungi Inoculum Potential in Forest Soils," *The Open Ecology Journal* 3 (2010): 41-47 (<http://www.benthamscience.com/open/toecolj/articles/V003/41TOECOLJ.pdf>) (February 20, 2012)
- 11 David Rose, e-mail to COMA board members, April 26, 2011.
- 12 COMA, History of the Connecticut-Westchester Mycological Association (COMA), (<http://www.mushroomthejournal.com/coma/comahistory.html>) (February 20, 2012)

Day One of Mushroom U by Diane Alden

3/5/12 As Rena W. and I were discussing our thoughts today about this week's class with Gary Lincoff, we agreed just how valuable it was to be reminded of the basics. There are no short cuts for those of us who wish to correctly identify the fungi we are finding, and especially for those of us who like to eat the treasures we collect and wish to tell the tale without needing a liver transplant. So here are some of the important lessons we re-learned for identifying gilled mushrooms:

1. Take the time to document our finds; a note card slipped in a wax paper bag containing our specimens collected in their entirety, including the base, should note date, habitat (under what trees, growing on what kind of substrate), manner of growing (clustered or not) and any other distinctive features.
2. Photos are helpful, especially if you have developed a method of keeping track of which photo goes with which specimen, such as matching the number written on

your note card with the number of the photo.

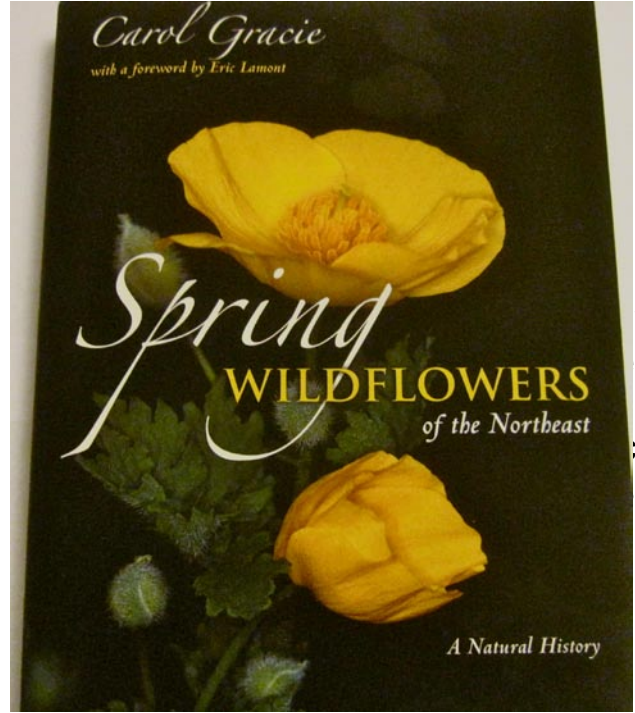
3. Make a spore print using heavy enough paper and covering the smaller specimens with a bowl; if you suspect a white print, consider using dark paper.
4. Look at the gill attachment.
5. Look for evidence of a partial or universal veil
6. When you sit down to do your id, take out the Audubon guide and look at pages 860-870 containing a spore print chart that is very valuable in helping narrow down your search for the correct ID. As Gary explains in the book, "this chart will help to identify gilled mushrooms to genus level by means of the color of spore prints and such field characteristics as type of gill attachment, the presence or absence of veils, and habitat."

That's it! Careful collecting, documenting, observing, making a spore print and then using the chart will go a long way toward making a successful ID. That chart, in the back of the Audubon guide is a terrific tool. So use it!

Knowing the spore color alone will permit you to eliminate 80% of the possible choices, since there are only five basic spore print colors. And don't try to guess the spore print color from the color of the gills; while you will be correct much of the time, it is easy to be fooled. For example, Gary told us of his experience looking at a beautiful white mushroom growing in a lawn with pale pink gills that he assumed was an agaricus, the Meadow mushroom, *Agaricus campestris*. A **white spore print** and observation of the movable ring on the stipe confirmed that it was *Lepiota naucina*. Although this particular *Lepiota* is indeed edible, some *Lepiotes* are poisonous, as are many *Amanitas*; and both contain lovely white mushrooms closely resembling the mushroom Gary found. Lesson learned: **make spore prints. No short cuts.**

Gary went through a number of other examples of mushrooms and had us use the chart to narrow down the possibilities. We went away with the

realization of just how valuable those 11 pages are.



In Memory of Marge Morris (1918-2011)

Marge Morris died on November 26, 2011, and many of us remember her long and dedicated service to mycology and to two clubs in particular: the New York Mycological Society and the Connecticut-Westchester Mycological Association. In the 1960s, Marge served as Co-Secretary (Field Trips) of the NY Mycological Society and became involved in COMA's activities from its founding in 1975. She was an exuberant participant in both organizations and an expert mushroom identifier. There were few mushrooms that Marge did not know. Her story is based, like many of ours, in sudden revelation. She became fascinated with mushrooms after being introduced to morel collecting by her uncle Nathan Horwitt, an American industrial designer and inventor of the Movado watch. Like John Cage and others, Horwitt flirted with an amateur entrepreneurial role in selling morels and choice edibles to chic Manhattan restaurants. Upon joining the New York Mycological Society, Marge's first mushroom walks turned out to be with John Cage, Guy Nearing, and Lois Long. She encountered the trio in searching for their group on her very first NYMS walk, having never even met them before. Marge then studied with Dr. Clark Rogerson and Eleanor Yarrow at the New York Botanical Garden. She participated in all regular activities of COMA for three decades; over the years she was in charge of programs, toxicology, identification tables at forays, and artwork (she designed COMA's first tee-shirt); and she organized field trips, often serving as walk leader. Marge focused on the analytics of mushroom identification, but she knew all the folklore and stories. I learned from her the role of chaga (*Inonotus obliquus*) in Alexander Solzhenitsyn's *Cancer Ward* as well as many species of fungi, ordinary and exotic. Marge was a lovely, perceptive, and caring person; and she shared her knowledge and enthusiasm for mushrooms freely and abundantly. She could identify every tree species in Planting Fields Arboretum in Great Neck, NY. She could also identify with little difficulty any species of Clavaria, Hebeloma, Suillus, or most any mushroom you might find. Now she is walking, as Sam Ristich would have expressed it, the galactic path. We miss Marge Morris and remember her contributions to mycology and gifts to the world.

March 12, 2012 / David Rose / Connecticut-Westchester Mycological Association (COMA)

Some Upcoming Mushroom Forays and Events

August 2□5: The NEMF 36th ANNUAL SAM RISTICH FORAY at East Stroudsburg, PA. www.nemf2012.org/Registration.htm for further information.

August 16□19: THE TELLURIDE MUSHROOM FESTIVAL. www.shroomfest.com

August 31□Sept 3: SOUTHWEST REGIONAL FORAY at Southwest Research Station, Portal, Arizona. Chief Mycologist is Dr. Jack States. Foray cost is \$260 payable to NAMA. For registration information contact Ann Bornstein, 61 Devon Ct, Watsonville, CA 95076; annsticher@charter.net or call (831) 786-0782.

September 13□16: COMA FORAY in Hebron, CT with Chief Mycologist Gary Lincoff, Dr. Roz Lowen, John Plischke III and Bill Yule. Leon Shernoff and other mycologists will also be attending. Go to www.comafungi.org for a registration form.

Sept. 20□23: NAMA WILDACRES REGIONAL FORAY. Price is \$225 per person. Contact registrar Glenda O'Neil at glendakoneal@yahoo.com or at 423-246-1882 and see website www.wildacres.org.

Sept. 27– Oct. 6: THE NEWFOUNDLAND MUSHROOM ADVENTURE (Canada) 9 days/nights, strong mycology focus with sightseeing, history, culture in this huge, forested, fungi-rich island in the Atlantic. Premium lodgings, food, foray transport. All-inclusive Cost Share Fee: \$2,780 p/p dbl. occ. Organized by NAMA affiliate MycoAficionados of Mexico and Mexican Mushroom Tours. For details, contact Gundi Jeffrey and Erik Purre by email at mexmush@yahoo.com or go to www.mexmush.com.

Dec. 13□16: NAMA 52nd ANNUAL FORAY at Mission Springs in Scotts Valley, California www.namyc.org. Guest mycologists include Chief Mycologist Dr. Else C. Vellinga, David Arora and others.

MYCOLOGY WORKSHOPS AT EAGLE HILL 2012: For information go to <http://www.eaglehill.us>. The Eagle Hill Foundation at the Humboldt Institute, located on the Maine coast between Acadia National Park and Petit Manan National Wildlife Refuge, is offering three mycology workshops for 2012. Scholarships are available.

Jul 29 □ Aug 4: Mushroom Identification for New Mycophiles; Foraging for Edible and Medicinal Mushrooms with Greg A. Marley and Michaeline Mulvey

Aug 5 – 11: Natural History of Fungi and Slime Molds with Steven L. Stephenson

Aug 19 – 25: Coastal Maine Mushrooms and Microscopes Foray with Rosalind Lowen and Dianna Smith

