
MID HUDSON MYCO-NEWS

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Young Parasol Mushrooms - *Lepiota procera* – Hurley, NY

2007 Mushroom Calendars Sold Out – Photo Contest Suggested for Next Year

By David Work

Many thanks again to those folks who contributed photos for the 2007 MHMA Mushroom Calendar and thanks to all those folks who bought them, too!

In its second year, the calendar attracted some attention from members of other clubs in the Northeast besides our own. We received numerous orders from mycolophiles from Pennsylvania, Vermont, New Hampshire, Maine, Massachusetts, Connecticut as well as from our more southerly New Yorker neighbors. Last year we did not sell all of the calendars we produced, so it was refreshing to have so much interest from all over the Northeast. To those of you who were unable to get one this year, sign up early next year and we'll adjust the number that we order!

Speaking of next year, several people suggested we hold an MHMA Photo Contest this year, the winners of which would appear in the next calendar. It sounds great to me if there are people who will step up to do the judging and administration of the contest. It could be a lot of fun! Anyone interested in helping get it together, please contact me! ❖

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Several Translations of the same Japanese Haiku as told by John Cage
Audio of Cage's presentation available at
www.ubu.com/sound/dial.html

Pine mushroom ignorance
Leaf of tree
Adhesiveness (literal translation)

The leaf of some unknown tree
Sticking on a mushroom (translated by Basho)

Mushroom does not know
That leaf is
Sticking on it (anonymous japanese composer)

That that's unknown
Brings mushroom and leaf together
(interpretation by John Cage)

What Leaf?
What Mushroom?
(second John Cage interpretation)

This article is a companion to the upcoming lecture on 2/15/07

BOLETES IN THE NORTHEAST

Bill Bakaitis

Boletes. They are the easiest of mushrooms. They are the most difficult.

Easy, because the rules of edibility are straightforward. Avoid those that both stain blue and have red tube mouths. Avoid *Leccinum* which have dark scabers even in youth. Avoid the cuticle and hymenium of *Suillus*. Avoid those that taste bad, are bitter, peppery, or rotten. With some exception all others are fit for the pot.

Difficult, because unlike the *Amanita* (treated here last month) which have an intact integrity as a generic group, the Boletes seem to be in constant flux.

The fruit bodies themselves are subject to almost daily changes in color, staining and textural features, changes undoubtedly related to environmental conditions. This variability often leads to confusion in the taxonomic determination of species followed by the corresponding difficulty in identification of a collection by subsequent mycologists be they amateur or professional.

On the web, there are nearly three-quarter of a million Google hits for “Boletus”, but it is very difficult to find any that have a practical or technical utility similar to those you will find for *Amanita*. Keys are hard to find and are usually difficult to use. This is not at all surprising. Since Boletes are among the most difficult of all mushrooms to correctly identify it is rare to find an author who wants to leave his/her frustrations, confusion and ignorance hanging out there in hyperspace for us all to see.

Because the traditional morphological (field) characteristics have been so vexing, taxonomists have increasingly turned to chemical, microscopic and genetic features to assist in the classification. As a consequence there are various taxonomic schemes that co-exist; the “European” system of Singer, and the “American” system of Smith are the ones that emerged in the last half of the last century and which claim the most adherents.

Given advances in DNA analysis, you might think that finding a specific DNA bar-code would solve the problem and settle the issue of nomenclatural and species integrity, but you would be wrong. Different enzyme snippets of the genetic material (not surprisingly) lead to different structuring of the clades. Difficulty in the field today remains nearly as difficult as it was for Fries who was reputed to have said a century and a half ago that no genus gave him more trouble than that of the Boleti.

The best resources for working in the Boletes that I have found are all in print, perhaps because authors working in print tend to share certain conventions which facilitate

understanding. For the Northeast several books can be recommended.

Snell and Dick, **The Boleti of Northeastern North America**, published as a folio in 1970 contains @140 species native to the Northeast. The taxonomic system is “European” in that this husband and wife team follows Singer, but once past *Xerocomus* and *Paragyrodon*, the balance of the names coincide with the more usual “American” (followers of Smith) scheme. The color plates are superb, capturing essential elements of identification that cannot be easily seen in a photograph. Full use of the keys requires microscopic and chemical analysis, but field observations alone will usually suffice in making determinations.

In 1971, Alexander Smith and his student Harry Thiers published **The Boletes of Michigan** listing some 200 species. Their taxonomic scheme became the standard for most American authors. This work is now on the web and you can see their classification system on pages 26 and 27. A section on edibility can be found on pages 407 – 411. (But note that some they consider edible have later turned out to be toxic). The black and white plates are quite good in the text but reproduce poorly on my computers. Their reliance upon technical language, color standards, microscopic and chemical detail makes this a text more useful to the specialist than casual collector.

In 1973 Smith, Smith and Weber (Husband, Wife and Daughter) published the wire bound **How to Know the Non Gilled Mushrooms** which devoted over 80 pages to the Boletaceae. Field and technical characteristics are seamlessly integrated into a “user friendly” (pre computer) format that has enormous educational value. Fine line drawings appear alongside the descriptions which themselves expand from the keys. I have been able to identify mushrooms from this reference that could not be easily sussed in any other way. Amateurs and professionals alike love the texts in this series.

Grund and Harrison, in 1976, following Smith, published **Nova Scotian Boletes** with both synoptic and dichotomous keys of about 80 species and varieties. The black and white plates are of excellent quality. The descriptions and keys are straight forward rich with field observations and easy to use. A gem. Most of their Boletes are found in our area.

In 1993 Ernst Both published **The Boletes of North America; A Compendium**. There are no pictures or keys in this work, just an alphabetical listing of species, descriptions, synonyms, cross references and comments on nearly 600 species found in North America. This is an invaluable resource for the serious collector.

Herewith, an example: A few years ago I was trying to resolve some confusion with a collection I had tentatively determined to be either *B. innixus*, a Frost species first described from Vermont in 1874 or *B. caespitosis*, which Peck described in 1900. The commentary by Ernst Both is revealing. (P.168 -169 in part)

Frost (1874) placed it [innixus] between *Boletus auriporus* Peck and *B. roxanne* Frost, thus indicating affinities with both species, affinities also recognized by later authors. Murrill (1909), Coker and Beers (1943), and Halling (1983) thought it the same as *B. auriporus*, a synonymy rejected by Singer (1947). Snell (1945) believed it to be the same as *B. Roxanne*, while Singer (1945d) thought it close to, if not identical with, this species and/or *Xerocomus boudieri* Singer. In a later publication Singer (1986) transferred it to *Pulveroboletus* as an autonomous species, claiming it was the same as *P. caespitosus* (Peck) Singer in the sense of Singer (1947, but not *Boletus caespitosus* in Peck's sense) and the same as *B. auriporus* in the sense of Coker and Beers (1943, but not in Peck's sense), without providing any details.

Got that?

And on p. 58, discussing *B. caespitosus*, Dr. Both reveals (following an extensive discussion) that in the type collection there are not one, but two boxes, both of which ... "are similar to the type collections of *Boletus auriporus* Peck."

The complexity of this commentary is not atypical. Boletes are difficult!

Since the Coker and Beers text was cited in the passage above I should mention that it can be obtained as a Dover reprint, **The Boleti of North Carolina**. (1943 reprinted 1971) The dichotomous keys are easy to understand and follow, based mostly upon field observations. The plates are helpful. It is inexpensive. Many of the species are southern..

For those interested in Singer's system, **The Agaricales in Modern Taxonomy** is the Bible. The 4th revised edition was published in 1986, is 1200 pages in length, weighs nearly four and three eighths pounds on my kitchen scale (that would be 2,000 grams European system) is technical beyond belief, and currently goes for about \$60 per pound. Only specialists or masochists need enter here.

The most recent addition to the literature, and one which has been written with the amateur audience in mind, is **North American Boletes: A Color Guide to the Fleshly Pored Mushrooms**, by Bessette, Roody, and Bessette (Alan, William, and Arleen). Published in 2000, nearly 400 pages in length, this work attempts to describe as many of the North American Boletes as possible. Around 500 names appear in the index, 400 of which are illustrated by excellent photographs and color separations. There are separate keys for Eastern and Western species grouped by careful and extensive field characteristics. Species are grouped alphabetically within Genera where the complete descriptions unfold. Every attempt seems to be made to keep the language and scope of detail comprehensive to the layperson.

This is an essential source for those interested in identifying the Boletes of our area, however, the detail and scope of this work can be daunting due to the pages and pages of boletes with subtly different descriptions.

Elsewhere I have described a few methods of working with this and other richly detailed texts of nuanced groups (See Mushroom, The Journal Winter 2006). I will illustrate one helpful individualized approach at the February 15th meeting of MHMA, the *Key Hole Punch Card System*.

Essentially the method involves the creation of a multi-access portable data-base using a hole-punch system to code and catalogue those fungi of personal interest to the collector. In my case I have cards coded for about 130 species (*Suillus* was deliberately excluded) that have been described as "Northeastern" species of Boletes (*sensu lato*). [This would also be an excellent method to use with the more restricted set of fungi already coded by Grund and Harrison.

I would be remiss here if I did not mention the work of Roy Halling, the Curator of Mycology, Institute of Systemic Botany, at the New York Botanical Garden. Roy studied with many of the modern masters in the field and worked with Clark Rogerson at NYBG prior to Clark's retirement. (If Memory serves me correctly, Roy also married the daughter of Harry Theirs). Although most of his field work is in the Neotropics, he is one of the world's leading experts on the Boletaceae. You can see some of his work at <http://www.nybg.org/bsci/res/hall/boletes/>. He is a taxonomist's taxonomist, but has been of great help to the collector struggling with a collection. This is particularly important since New York State has not seen fit to appoint a curator of the Peck Collection at the NYS Museum, a task being continued on a part time basis by John Haines even though he is retired (and whose area of expertise is in a subset of the Ascomycetes and more recently in air-borne mold spores.)



Strobilomyces floccopus – Old Man of the Woods

For the beginning and intermediate amateur mycologist, O.K. Miller arguably does the best job of presenting the conceptual bases of generic organization in his **Mushrooms of North America**, published in several printings since the 1970's, and more recently (2006) his **North American Mushrooms**, Here in reworked form is his treatment of the Boletes from the first work.. You cannot go wrong by using this as a starting point.

**SKELETON KEY TO THE BOLETACEAE
FROM MILLER (MoNA) P 241-242**

- Cap and stalk covered w/ long shaggy gray black hairs STROBILOMYCES
- Contorted tubes (Western U.S.)GASTROBOLETUS
 - . 1. Tubes very shallow, uneven
 - . Near Ash GYRODON MERULOIDES
 - . a. Spore print wine red
 - . to red-brown FUSCOBOLETINUS
- Tubes radially arranged, esp. near stalk. -----
 - . 2. Tubes even -
 - . b. Cap viscid to slimy
 - Pores in radial rows,SUILLUS in part
 - Spore print cinnamon, olive or brown.
 - . 1. Cap, Veil powdery, yellow PULVEROBOLETUS
 - . 2. Cap viscid SUILLUS in part
 - Tubes not Radial -----
 - . a. Tubes white, turning pink, Spore print pink
 - . 3. Cap Reticulated stipe, bitter TYLOPILUS
 - Not viscid. -----
 - . b. Stalk w/ dark scabers LECCINUM
 - . c. Spore print yellow GYROPORUS
 - . d. Otherwise..... BOLETUS

For more,
 See <http://www.uoguelph.ca/~gbarron/Boletes/bolappen.htm> for George Barron's discussion of traditional classifications of genera within the family, <http://www.mykoweb.com/boletes/index.html> Harry Theirs Online version of "Boletes of California". This is a "traditional" view of Boletus, based upon morphology, the one that most amateurs will most likely understand. Or, <http://209.85.165.104/search?q=cache:2L8uXXvNQEsJ:www.namyco.org/education/docs/Draft%2520Key%2520to%2520Some%2520Bolete%2520Genera.pdf+bolete+key&hl=en&gl=us&ct=clnk&cd=5> Roy Hallings' Trial Key to some Boletes circa 2005.

**THE BOLETACEAE BY GENERA
(A more or less TRADITIONAL ARRANGEMENT)**

1. GASTROBOLETUS

This is a western genus of only a few species. The tubes are arranged irregularly within a gastroid (puffball-like) hymenium. There is no spore deposit. (13)*

2. STROBILOMYCES

The Old Man of the Woods. The pileus and stipe is covered with coarse fibrils and scales of a dark, smoky gray to black color. The spore print is brownish black. The spores themselves are globose to sub globose, reticulate or, warted. Three species in North America. (3)

3. BOLETELLUS

Spores are elliptical and have longitudinal ridges, wings, or striations. The spore print is olive-brown. Otherwise, the forms, colors, etc are consistent with Boletus. Three or four common species. (7)

4. FUSCOBOLETINUS

The spore print is vinaceous, reddish, brownish, lilac, gray or some combination thereof. The tubes are yellow or white in youth, maturing to grayish-brown. They have a viscid pileus, similar to Suillus. A small genus. (9)

5. SUILLUS

Pig mushrooms. Look for a viscid cap, a dull cinnamon to olive spore print, glandular dots on the stipe, yellow tones on the pileus and tubes. Pores often are radial. The sterile cells (cystidia) in the tubes stain dark brown to vinaceous with 3% KOH. A large genus. (100)

6. GYROPORUS

The tube mouths (pores) are very small and round. The spore print is yellow. The stem is hollow when mature. Two common species. (<12)

7. PULVEROBOLETUS

A single common species *P. ravenelii* remains in this genus. Think bright yellow. The cap and stem are yellow. The partial veil is powdery yellow, the pores are yellow, and the spore print is smoky olive. (2)

8. TYLOPILUS

The spore print is vinaceous, vinaceous-brown or rusty-brown. The cap is often pillowy, lumpy, or swollen, usually dry. The stipe may be reticulated, especially at apex. Many are bitter. A sizeable genus. (40)

9. LECCINUM

The stipe is ornamented with squamules, lines points, dots, etc. that darken as they mature and are always darker than the stipe. The spore print is commonly cinnamon-brown to olive-brown; some deposits are rusty to vinaceous-brown. A large, very complex genus. (100) **

10. BOLETINELLUS

A single species, *B. meruloides*, the Ash Tree Bolete. The stipe is usually eccentric; the pores are wide, shallow, and radiate outward as shallow plates which may resemble gills. The spore print is olive-brown. Always near Ash trees, growing from sclerotia formed the previous season. = *Gyrodon* (4)

11. AUSTROBOLETUS

Defined by the perforated, boletinoid, spores. Three species. Stipe is rough, lacerated. (3)

12. BOLETUS

Pores vary from wide and angular to minute and round. Stipe can be central or eccentric. The spore print is some shade of earth-brown, yellowish-brown, cinnamon-brown or olive. The spores are typically elongated, "boletinoid", and may be either smooth or ornamented. Anything that doesn't fit elsewhere is placed here. A large assemblage of fungi. (@150)

13. PHYLLOPORUS

The "gilled Bolete". The pores are lamellate; the hymenium separates from the cap easily. Six species, but known best for *P. rhodoxanthus*. Spore print orange-brown to yellowish-brown. Boletinoid spores. (6)

14. CHALCIPORUS

The common species, *C. piperatus* has a hymenophore (tubes pores and trama) entirely pinkish-red, orange-red, brownish-red; Basal mycelium sulfur yellow; Acrid Peppery taste. *C. rubinellus* is similar with a mild taste. (5)

Bill Bakaitis 1/07 from Smith, Bessette, Miller, and others.

* (x) = number of species according to Bessette, Roody, Bessette, NAB 2000

** (x) = number of species in genus Bessette, Roody, Bessette, NAB 2000

See Halling for the latest revisions, e.g. *Pulveroboletus* w clamp connections = *Paragyrodon*. Other genera include *Xanthoconium*, *Phlebopus*, *Porphyrillus* and *Fistulinella*.

And, finally, two web quotes too good to pass up! (Citations below)

Boletus is the largest genus of boletes, containing over 150 species in North America--though the number of species rather depends on which mycologist you're talking to. Identifying members of this genus to species can be frustrating (though not quite as frustrating as identification in *Leccinum*), and one is constantly finding mushrooms that do not quite fit any description. This problem is compounded by the fact that the experts keep shifting the whole genus around, dropping out species, adding new ones, and combining others. To have much success with identification, you will need to have fresh specimens representing several stages of development; the mushrooms in *Boletus* often change their appearance rather drastically as they develop. Michael Kuo .

Bolete Clade

This clade includes all the mushrooms we call boletes. In addition, it also includes the gilled mushrooms *Gomphidius* & *Chroogomphus*, *Paxillus* & *Tapinella*, *Phylloporus*, and *Hygrophoropsis*. It includes the coral mushroom *Clavulinopsis*, the crust fungi *Serpula* and *Coniophora*, a toothed crust *Hydnomerulius pinastri*, and a variety of "gasteromycetes," e.g., *Scleroderma*, *Astraeus*, *Pisolithus*, *Calostoma*, *Rhizopogon*, and *Truncocolumella*. It even includes the pagoda fungus *Podoserpula pusio*. Lincoff and Wood

Boletus on the web:

Google Boletus: 727,000 hits many unrelated to mushrooms

<http://www.mykoweb.com/boletes/index.html> Harry Theirs Online version of "Boletes of California". This is a "traditional" view of Boletus, based upon morphology, the one that most amateurs will most likely understand.

<http://www.uoguelph.ca/~gbarron/Boletes/bolappen.htm> George Barron's discussion of traditional classifications of genera within the family.

http://www.mykoweb.com/articles/Homobasidiomycete_clades.html Lincoff and Wood This site w/links contains an overview of classification of those fungi having undivided basidia. Special emphasis is placed upon DNA analysis and classification by clades. By this method of classification, the Bolete clade includes many gilled, gastroid, toothed, and crust fungi. A good introduction into the world of DNA classification.

<http://www.mushroomexpert.com/boletus.html> The frequently cited, user friendly, but frustrating site maintained by Michael Kuo. Keys to about 50 species nationwide, (photos of 35 or so, some European, included)) with the frequent plaint "this key is need of revision".

<http://www.indexfungorum.org/Names/names.asp?strGenus=Boletus> Here are contained the 2,100 records of boletus names worldwide, with date of publication, author, and synonyms.

<http://www.hti.umich.edu/cgi/t/text/text-idx?c=fung1tc;cc=fung1tc;view=toc;idno=AGK0838.0001.001> Smith and Thiers Boletes of Michigan. The monograph on the web. Difficult to navigate, difficult to use even in print.

<http://en.wikipedia.org/wiki/Boletales> updated 1/4/07, but still pretty thin. ❖

Renew Your Club Membership Now!

MID HUDSON MYCOLOGICAL ASSOCIATION MEMBERSHIP / RELEASE FORM

Dues (Please circle one) Family: \$20 Individual: \$15 Full time student: \$10

Name(s) _____

Address _____

e-mail (important!) _____

Phone _____

RELEASE

I (We) realize that when engaged in wild mushroom activities, that serious physical injury and personal property damage may accidentally occur. I (We) further realize that there is always the possibility of having an allergic reaction to or being poisoned by the eating of wild mushrooms and that these adverse reactions to eating wild mushrooms range from mild indigestion to fatal illness. Knowing the risks, I (we) agree to assume the risks, and agree to release, hold harmless and to indemnify the Mid-Hudson Mycological Association, and any officer or member thereof, from any and all legal responsibility for injuries or accidents incurred by myself or my family during or as a result of any mushroom identification, field trip, excursion, meeting or dining, sponsored by the club.

Signature: _____ Date: _____ Signature: _____ Date: _____

Please send your completed application, signed and dated, with your check to "MHMA" to:

Cynthia Fisher, MHMA Treasurer, 203 Lily Lake Road, Highland, NY 12528

As a member of MHMA you are entitled to Discounted Membership with the North American Mycological Association. If you are interested in joining or renewing NAMA membership through MHMA, please include an additional check for \$32 per person made out to "NAMA" and include it in the envelope with this form and we will forward your NAMA renewal.



THE WILD EPICURE

DAVID WORK

At the Dec. 2nd get together, a number of folks asked about quiche. This piece is organized more in the manner in which I teach in the kitchen and not in the traditional recipe form. I hope it still works for you.

Quiche

Aahh, quiche, the egg pie...adored, much maligned, emasculated...

Quiche is one of those fantastic foods which is at once homey and familiar and exotic and decadent. It is the perfect vehicle for many of our favorite wild mushrooms and it is relatively easy to make. Before we begin, a few words about mushrooms and quiche.

Quiche is a food that has much of its identity wrapped up in the perfection of its texture, and thus any additions made to quiche must be made with texture in mind as well. Although I wouldn't want any of you to abstain from adding dried mushrooms to quiche, with a few exceptions it is only with fresh or cooked frozen mushrooms that perfection can be approached. Dried mushrooms frequently fall short, texture-wise, often producing stringy or leathery results. Exceptions to this might include morels, whose flavor is intensified in dehydration and whose texture is nearly untouched in the drying process if the stem is excluded.

Also keep in mind that the egg filling in a quiche is not scrambled eggs or a soufflé, but rather a savory custard, so low oven temperatures and non vigorous mixing techniques are encouraged for a smooth rich texture.

Crust

Sometimes people get scared of pastry crust, so I am including here the simplest recipe I know, the 3-2-1 crust. Three Parts pastry or All Purpose flour to Two Parts butter and one part ice water. The difference between pastry flour and all purpose flour is that AP flour has more of the proteins glutenin and gliadin which, when combined in water and agitated form long elastic strands known as gluten. This gluten production is highly desirable when creating thick crusted chewy breads, but is terrible when you are aiming for light flaky pastry. It is very important then, not to overwork pastry doughs. Blending the butter and flour and salt in a food processor is OK, but adding the water and forming the dough should be done by hand with as little stirring and kneading as possible - just enough to form a ball that will not fall apart. This is as much as I want to talk about crust, and from here on I will assume that you can look up a basic pastry recipe if you need

further info. You'll want to blind bake your crust.

Now, on to making quiches!

So you have a blind baked crust ready for filling, now, right? Next, what you want to do is prepare the mushrooms and whatever else you wish to put in the quiche. Not all of these things will have the same precooking needs, so you'll need to prepare them separately or in tandem. For instance, there are mushrooms such as Morels which take some real cooking to be a safe edible. Most items added to the quiche will need some pre-cooking.

Quiche with Morels, Fiddleheads & Goat Cheese

Take a handful of dry morel tops (I reserve the stems for powder) and rehydrate them in warm water for at least ten minutes. Squeeze them out and cut them into rings or other small pieces. Saute the mushrooms over low heat in a teaspoon of butter and a teaspoon of olive oil. The olive oil will help raise the smoke point of the butter. Allow the mushrooms to sweat and brown a little bit before adding a drizzle of vermouth or other dry wine and 2 tablespoons of water. Raise the temp under the pan a bit so that the liquid simmers hard. Cover the pan for 2-3 minutes to assure that the mushrooms are fully cooked. Remove the cover and allow the liquid to evaporate away. Add a tablespoon of finely diced shallots and allow them to become translucent. Remove the pan from heat and drizzle with another few drops of wine, a sprinkle of salt and freshly ground pepper and some freshly chopped herbs (I like a blend of parsley and chervil or tarragon and chives) and allow to cool for a while.

If fresh fiddleheads (immature shoots of the Ostrich Fern) are unavailable, sometimes pickled ones are available. The pickled ones can be rinsed to reduce the brine, or asparagus can be substituted. If they are fresh, blanch them for 2-3 minutes in salted boiling water and drain well before continuing.

Distribute the mushrooms evenly across the bottom of your pre-baked crust. Do the same to the fiddleheads and drop dollops of goat cheese here and there. I like to use a fresh Montrachet style cheese so as not to overpower the nuances of the morels. If you want to truly go overboard with the seasonality thing in the Spring, find some Ramps (wild garlic leeks) and chop and sprinkle those around, too.

For the custard, whisk together eggs and heavy cream (or for the health conscious, milk or half & Half) at a 3:1 to 4:1 ratio depending on how rich you like it. Add a pinch of salt and more herbs if you like. Pour the custard over the other ingredients to fill the crust almost to the top.

Place the quiche into a 325-350 degree oven and allow the custard to just set, that is, if you give it a little bump, the custard can jiggle stiffly but not wave or (God forbid) slosh. Remove from the oven and allow to finish cooking on the counter.

The other quiche I made for the Dec 2nd Feast can be made the same way only with Black Trumpets, Ham and Gruyere. A nice addition to this could be Spring onions or caramelized sweet onions. Bon Appetit!

Mushroom of the Moment

Stropharia Rugosoannulata – Wine Cap



The Burgundy Wine Cap mushroom, *Stropharia rugosoannulata* is a delicious edible which sometimes arrives accidentally pre-inoculated into hardwood landscaping wood chips. Also known as the Garden Giant, this multi-season saprophyte can sometimes be found up to an incredible 14 inches in diameter!



Not always burgundy colored, this mammoth choice edible is noticed more frequently in landscaping mulch than out in the woods and appears as early as May to as late as September in our area. It has a smooth burgundy to reddish brown cap which ages to a tan-beige color, sometimes cracking considerably in dry weather (see photo). The gills are white when very young, changing rapidly to a lavender grey, and finally to an inky purplish black. The partial veil is white below, and before it breaks often displays a toothed cog-like pattern around the stem. The ring is membranous and the top of the ring as well as the upper stalk have lines coinciding with the attached gills, often darkened with spores. Spore print is purple black. The base of the stalk has white rhizomorphs (like little roots) attached.

This mushroom is not only delicious to people! If you find them in good condition, remove most of the stem so that the worms lurking there do not eat up your prize in the hours that follow! As mentioned before, these can get to be really big. I have found button Wine Caps that were close to 8 inches across and very meaty. Although the buttons are the best for eating, don't pass by the mature ones! You'll want to remove the gills from the mature ones before cooking or you'll end up with a soupy black mess in the pan. If you're not having luck with morels in May, look for these! ❖

Winter Mushroom Events

Sat. Feb. 10th 1-3:30pm, Agro Forestry Center, 6055 Route 23, Acra, NY 12405, under the auspices of the ARC, John Boyle will present a talk and digital slide show entitled ***Mushrooms through the Seasons***. According to John, the ARC will probably charge \$10 for this event.

Thurs. Feb. 15th 7pm, Marbletown Community Center, Bill Bakaitis presents a slide lecture on the ***Boletes*** of our area. More info available and companion article in the next upcoming newsletter.

Thurs. March 15th 7pm, Marbletown Community Center, Event is **TBA**

Thurs. April 19th 7pm, Marbletown Community Center, Club Meeting and TBA Presentation...*Possible Morels?*

MID HUDSON MYCOLOGICAL ASSOCIATION

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Perishable Mushroom New Enclosed!