May/June 2007 Volume 35 Issue 3

Ohio Mushroom Society

The Mushroom Log

Summer Foray at Carlisle Reservation

By Dave Miller

9 am, Sat. July 28 until Noon, Sunday July 29.

Where: Carlisle Reservation, 12882 Diagonal Road, LaGrange, OH (See directions below)

Friday Night (Early Arrivals): 7PM-9 PM Meet at The Feve, 30 South Main St (also known as OH Rte. 58), Oberlin, OH 44074. Phone: 440/774-1978. The Feve is a small red brick building with a yellow front, on the west side of Main St, tucked between Watson's Hardware & The Copy Shopand across the street from Dave's Army/Navy Store. They have a good variety of appetizers, salads, sandwiches, and entrees. Naturally they also serve alcohol, along with a fine selection of foreign & domestic draft beers, including Sierra Nevada.

Saturday:

9:00 AM Registration & Coffee and Doughnuts.
10:00 AM Forays Depart - Group A Hale Road Loop Trail
Group B: Meadow Loop Trail
11:45 Forays Return
12:00-1:00 Lunch (Bring a potluck covered dish to share, large fridge on-site.
1:00-1:30 Brief descriptive talk by Joe Strong of Elyria on his 5 yr. survey of fungi in the Sandy Ridge Metropark nr. N. Ridgeville. He will then lead one group to that site for a foray. 1:30 Afternoon Forays depart, including other Carlisle sites and perhaps nearby sites.
3:30- Forays return and set out specimens on display tables. 4:30-5:30 Technical Program-The Boletes, Walt Sturgeon.
5:30- Review Collections/ tablewalk-Walt and others.
6:30 Dinner at the Feve in Oberlin.

Sunday

9:00 AM View collections/answer questions and impromptu mushroom tasting. 12:00 Noon Clean up/ Depart.

Accommodations: Camping

1. Findley State Park, 2 mi. south of Wellington, 25381 State Rte. 58 (ca. 12 mi. s. of Oberlin)Phone 440/647-4490.
2. Schaun Acres Camp-ground 51468 Rte. 303, ca. 8 mi. SW of Oberlin, 440/775-7122. Take OH 511 west from Oberlin, cross US 20 and turn right onto OH 303, it's about one mile on the right. They have water, electric, a dump station, laundry, & showers.
3. Panther Trails 48081 Peck-Wadsworth Rd. Wellington, 440/647-5453.

Hotel and Motels

The only Oberlin Hotel is already booked, but there is a somewhat run-down Sunset Motel just outside town at 44077 Old Rte. 20 (440/774-1629). There are clusters of big chain Motels at several locations:

1. On Rte 58, just north of Rte. 2 Exit 7, which is 8 mi. n. and 15 min. from Oberlin are a Days Inn (440/985-1428), and a Motel 6 (440/988-3266 or 800/466-8356).

2. Just off the Ohio Turnpike's Exit 152 or Exit 2 of I-480 are a Super 8 (440/327-0500 or 800/800-8000) or a Motel 6 (440/327-6311 or 800/ 4-Motel 6)
To get to these from Carlisle,

Go back to US Rte. 20 East/OH 301 North and head toward Cleveland. Keep going east on OH Rte. 10 (to I-480) and exit at OH Rte 83. Turn right off the exit ramp and go to the Stop sign for Butternut Ridge Rd. Make a left and go past 2 stoplights. You'll then go past Exit 152 of the OH Turnpike and the two motels will be on your right. (You'll have come 9 miles since getting on OH 301.

There are many B&B options, I will tell you of three of them, each of which has several sites, the funds collected from the boarders go to good causes and range from $50-$60, are located within the Oberlin city limits, so they're as close to Carlisle as you can get. I'd highly recommend these options.
A. Oberlin Christ Episcopal Church, a variety of accommodations and breakfasts in Oberlin, contact Midge Brittingham at 207/633-4867 from June 3 to July 15, or 440/774-1958 at other times. They have 8 rooms available.
B. Oberlin Unitarian Universalist Fellowship. A variety of 6-7 rooms, accommodations in member homes. Non-smokers only. Contact Jo Huber at 440/774-2062 or joejo@eriecoast.com
C. Oberlin Santa Elena Project of Accompaniment, proceeds used to support a Guatemalan village of returned refugees. Accommodations in Oberlin homes at $50-$60/night. Please include the phrase"SEPA B&B" in the subject line when writing Judy Krueger an email at sepabandb@yahoo.com Or call her at 440/775-2330.
D. A pricier option is Shurtleff Cottage, 46 Morgan St. in Oberlin, within walking distance of downtown Oberlin, Four appointed guest suites, all with private bath, central heat and AC. Phone 440/774-8033.

There is also an exhaustive list available on Oberlin College's webpage: http://www.oberlin.edu/visitor/accommodations.html, where they have a long list of motels, B&B's, dining establishments, etc.

Directions to Carlisle Reservation

From Downtown Oberlin: go north on Main St. (Rte 58) to the light at Lorain St. (Rte 511). Turn right (east) and go ca. two miles to a Stop sign, where there are signs for US 20 to Cleveland. Take that and get off at the 1st exit, which is Rte. 301 South.

From the South: Rte. 58 north to US 20, which is just 2 mi. south of Oberlin. Turn rt. (east) onto US Rte 20 and take the 2nd. Exit, Rte 301, LaGrange Rd. Turn right (south) onto Rte. 301. In less than a mile, turn right onto Nickel Plate/Diagonal Rd.(there'll be a brown sign announcing Carlisle Reservation. Go 4.5 mil and turn right into the Visitor Center Entrance.

From the North: Take the OH Turnpike to Exit 152 or I-480 to just before the OH Turnpike. Follow signs to Rte. 10 (Norwalk, Oberlin) on I-480 stay to the left, and take Exit 1, which will take you SW, and then joins up with US Rte 20. Continue on this SW to the LaGrange Rd. Rte 301 exit. Go left (south) on Rte. 301 and follow directions above. If exiting the OH Turnpike at Exit 152, follow signs to Rte. 10 (US 20) Norwalk, Oberlin, a right off the ramp after you've paid the toll. This will take you through two stoplights, then a right onto OH Rte. 10. From there follow directions above.

We have booked the Carlisle Room and the Black River Room. We'll be in the Black River Room for big groups and mushroom displays and in the Carlisle Room for slide presentations.

Salt Fork

By Pauline Munk

About 12-14 folks showed up for this earliest morel hunt and came up with no mushrooms for anyone! As if that wasn't bad enough, the usual lunch place, Hunan, was closed! Found an alternative place which was just so-so. After lunch we went fishing and I caught a catfish…all was not lost. Both Pete and I got a good dose of sunshine and avoided the "at-home" tasks for at least one more day!

Morels!

By Dick Doyle

We had seven people show up for our mini morel hunt at the Denison Bio Reserve on Sat. April 28th. Everyone in the group, except me, found something. Rick Sarahman, a new member, found 5 black morels; Dave Smith found 3 yellows; Brenda Howard and

her daughter, Emily Wise found two half-frees; Mary Ann Barnett found some fresh wood ears that she can use in her biology class at Newark High School; and Greg Hostetler, not yet a member, found 25 beautiful yellows and grays. I, the great leader, found nada-zilch-keine pilzen! I may go out again tomorrow to improve my success rate!

Ed. Note: no word on that 2nd try by Dick Doyle. Is one's success at finding morels inversely proportional to one's tenure in the OMS? Hmmm!

A New Blog

Elio Schaechter, author of *In The Company of Mushrooms*, emailed us about his new blog, Small Things Considered-The Microbe Blog-whose website is http://schaechter.asmblog.org/schaechter/ "I would like to call your attention to my blog, sponsored by the American Society for Microbiology. Most of the entries are about bacteria, but I am sneaking in as many about fungi as I can. Perhaps readers of your newsletter may find some of this material of interest." And I, as your editor, would highly recommend reading his book, too!

The Pothunter's Periodical

An ongoing review of existing edibles during the mushroom season.

By Dick Grimm

Ed. Note: Following are excerpts from the first 3 of Dick's latest on following the mushrooms. I'm only quoting parts of them to give you the unmistakable flavor of his observations, because much of it concerns mushrooms whose season has already passed. If you like what you read and have email access, you can ask Jerry Pepera to put your name on the list and you will receive up-to-date info about the progress of the mushroom season and what you can expect to find out in the woods.

***# 1: From early April**:* It is the beginning of morel season. April is for black morels, *Morchella elata*. The black morels grow about 3 to 5 inches tall. They are deep brown in the pits and the ridges are black. The stem is white.

One never goes by the months, and dates of the months, to hunt morels. Always go by the appearance of certain vascular plants and the *blooming* trees. I say the blooming trees because they are the most obvious. If you do not know the plants, fear not; you need only know a few. Skunk cabbage, and the flower…Hepatica…are good indicators. Also, when the May apples are about four or five inches tall and just about to unfurl. The red maples can be seen now as a red haze over the woods as one drives down the highway. The ridges of the hills (if you have hills) show a light green color rather than the darker green seen at the lower elevations. These are tulip trees (Liriodendron) and they are most friendly with black morels. Black morels also like wild cherry and hickory, as well. Remember…morels are fickle. These are likely spots but are not the sole habitat for black morels. Often they appear at the edges of the woods, too. They are, however, a woods growing mushroom unlike the yellow morel, Morchella esculenta, which may come up along old railroad tracks and RR embankments, old apple orchards, or rich soil in your garden, as well as in the woods. More on the yellows later.

By the end of April the black morels seem to peter out but there is always some spill-over into early May. I'll keep you briefed on where and when. If you want a copy of the "spring things" key send me a self addressed envelope and I'll send it to you. My home address is Dick Grimm 13910 Shipley Rd. Fredericktown, Ohio. 43019. It's kind of nice to have along when you're out there not finding any morels and run across some of the spring oddities… keeps your mycomind alert! As *the season progresses you will receive updates via email as to what is fruiting and when and where to look for it* (**if you sign up with Jerry! Who maybe already sending you this)** as well as how to identify it. Only the very best edibles will be included and only those that are reasonably easy to identify. No look-alikes to poisonous species will be included even though they may be excellent edibles. Members need to attend forays to learn how to determine the difference regarding the look-alikes. Happy Shroomin', Ohio Mushroom Society.

 # 2: From mid-April
Pothunters Periodical will move along with seasonal edibles and possible, dangerous look-alikes. If you are not familiar with the term "look-alike" it means exactly what it says. Look-alikes are simply mushrooms that resemble edibles but could be

poisonous in various degrees from the backhouse trots to goodbye Charlie! Understand, too, that there is always the possibility of personal allergies involved. I eat strawberries and love 'em, you eat strawberries and break out in hives or have the wrong end of your body in the toilet (or both, alternately, of course). I have a mushrooming friend in Michigan who cannot eat "Slippery Jack", Suillus luteus (Boletus luteus) without becoming nauseous and breaking out in a rash. Most people, on the other hand have no problem with this species. My point here is that becoming ill on a mushroom is not always a matter of identification.

Due to the screwy weather this year black morels don't know what to do. There are reports of success but there is a lot of negativity going on out there. This week end calls for much warmer weather so if the black morels are just under the turf waiting, they could pop up in a hurry. "Ya wins a few 'n ya loses a few…that's mushroomin" The club always furnishes the area to hunt in, but to guarantee the mushrooms is not in the manual.

Next in line, is typically the "dogs" (uh, I'll be nice about this) and the false morels. The spikes…that's the dogs in polite terms, usually fruit in large quantities, which means you have "a lot of not much!" They get a Latin name of M. semi libra, which means the long, whitish stem fastens itself about half way up into the cone-like cap. "Semi liberated" as would be a woman married to a part time male chauvinist (ouch!) The stem is bigger than the cap but all is edible, which is about the best one can say for it. It fruits about the same time as the yellow morel and are often found in the woods at that same time.

Just a bit earlier are the false morels. Some of these are edible and some are lethal so the best policy is ─ *don't eat any of them!* False morels look like a morel incognito. The color is right but things end there. They can appear like a fishing worm orgy on a whitish stem, or a saddle (even the color) painted by a drunken artist. The saddle shape is there, it just needs some imagination without the horse and stirrups. Don't eat these things even though some brave soul tells you that they have eaten them for years. They are bad actors and can be lethal under the right circumstances. They are quite large but lack the pits and ridges witnessed on the regular morels. Latin genera? Look under either Gyromitra or Helvella. I had a guy once say to me that he found some of those "helluva" mushrooms. I thought that was truly apropos considering the species involved. He had the wrong pronunciation but the right idea! Close on the heels, if not in step with the false morels, comes the most sought after mushroom in America, the yellow morel─ Morchella esculenta. The "yellow sponge" is not always yellow; it starts out grey and turns yellow as it ages (well, sort of yellow). In full maturity it becomes fawn color or brownish. All stages are edible and excellent, but don't eat any that are beginning to putrefy. Like old meat it could make you sick just because it's spoiled.

Where? Very old Apple orchards, a lot of old railroad right -of-ways that have been converted into walking trails (or not) are good haunts, easy hunting here. If there are elm trees present (and there often are) concentrate on these areas. Elm valleys are super. Check around the trees that are dying, but not those long gone. When the bark is sloughing off onto the ground, those are the ones to check. If you find one morel…keep looking!

Later, under ash trees will often produce the "biggies"; this typically happens about mid May. It could happen later but the undergrowth by that time, especially the invasive garlic leaf mustard, leaves you a view of the forest floor at zilch.

Consider the oyster mushroom now, too. Likes cottonwood, aspen and check big old silver maples along city streets…but don't run over someone's cat or rear end another car while looking.

The Pot Hunters Periodical will be placed on my "list" to alleviate the time Jerry's new job of Secretary Treasure will entail. He doesn't need any extra work, and I can take over sending this information out as soon as I can figure out how to turn my computer on. Thanks to Jer for helping me initiate this extra service to the members for those interested basically in eating mushrooms. This will happen with the next issue (whenever that might surface) it could show up anytime. Some seasons are better than others for edibles so some issues will be quite small and some may turn into a novel like this one did.

If you are interested, get your name on the list. By the next issue I should have mastered the art of attachments,

downloading, and all those "goodies" Jerry does for me now. They say you can't teach an old dog new tricks…I agree. I'm even having trouble remembering the old ones.

This service is free of charge to members and any questions you might have along the lines of edibility I think I can field. I'll give you the information but I can't spoon feed you or think for you. Misinterpretation of dialogue or careless, fearless mycoaction on your part will be your responsibility. Direct questions to:
dickiephyls@netzero.net
Keep shroomin' Dick.

 # 3: From early May:
Every year during morel season and just beyond, I would go on a search for Rodman's mushroom (Agaricus rodmanii). This mushroom also goes by Agaricus edulis, A. bisporis, and some call it A. bitorquis. Morels are excellent, I'll give you that, but Rodman's mushroom tops all in the Agaricus genus to my way of thinking. It rivals Morels in flavor and the flesh is much firmer than most of the other Agaricus species. This Agaricus likes lousy, hard ground, often of a clay content. Old alleys, ball diamond edges and around the pathways. but the very best spot is between the curb and the sidewalks on the older streets of the city. They like the open areas where the grass won't grow and no one tries to make it grow. This mushroom once was very plentiful and driving up and down these old neighborhood streets usually paid off. Rodman's mushroom sits low to the ground. Sometimes it never lifts itself completely above the surface. It has a squatty, fat, robust stem and a double ring that flares both upwards at the edges on the top side and downward on the bottom side. The gills are a soft rose color, not the bright pink of A. campestris. However, at maturity they have the same chocolate color as the meadow mushroom and other Agaricus, as well. Better ride shotgun when hunting this delicacy so whilst you're gawking you don't rear end some unsuspecting soul in front of you. One needs a designated driver.

Agaricus campestris seems to have depleted in the past 3 or 4 years and I'm certain the urban supply has been all but wiped out by weed killer and chemicals from lawn care services. Look for weeds (dandelion and other leafy weed sorts). If the lawn has none and the grass looks like a million dollars, you might just as well head for the pasture field where weeds are acceptable and the growth treatment relies on old dobbin or Seabiscuit. Elsie and Clarabelle contribute, too. I now have commercially treated lawns on either side of me that used to cough up a nice supply of Pink bottoms. I live in a rural area. In the past couple of years both neighbors used a lawn service to beautify their lawn and "Whamo"— no more A. campestris.

Oysters are due now. Check the Aspen groves, usually at higher levels, and the plentiful cottonwood trees, usually found in river bottoms and low lands. The trees that have been broken off are usually the ones that produce, but wounded ones are a good bet, as well. Don't ignore the silver maple in urban areas, the tree of choice on many city streets. White Birch is good, too. But, Ohio has few of these except planted ones. In a wet June in Michigan these damaged paper birch really are high-producing substrates for oysters.

Small Surprises

By Damian Pieper
(from Symbiosis, the newsletter of the Prairie State Mushroom Club, via the May-June, 2005 issue of the NJMA News.)

The little tan "Glow Gill", *Panellus stipticus*, is rarely more than ¾ of an inch long or wide. It has a bracket-type of sporocarp, that is, a cap with an eccentric stem, or stipe, attached to one side of the cap rather than at the center. It is not a mushroom designed to catch your attention with bright colors or large size. It remains rather inconspicuous, even after you have become familiar with it. You could walk in the woods for years without even noticing it. And when you do see it, you will probably shrug and think, "Oh no, another LBM." Nevertheless, it is quite an amazing mushroom.

If you should happen to spread your sleeping bag next to a log bearing a good cluster of them, then awoke in the middle of a moonless night, you would never again think of it as just another boring, impossible to identify LBM. For then you would see how extraordinary it is, because you would see it glowing softly with its own light.

No one knows for certain why some mushrooms glow in the dark. Actually, they glow nearly all the time that they are alive; we just can't see their soft glow in the much brighter light of daytime. My own theory is that their glow attracts certain kinds of insects or other small creatures that carry away the

mushroom's spores to suitable new habitats. Small critters most likely do not see light and colors the same way that we do. It would be interesting to know what wavelengths of light are produced by bioluminescent fungi and what wavelengths are most attractive to sow bugs, carpenter ants, Nyssa wasps, and all of the other little critters who routinely hang out around, on, and inside, dead wood.

If you have not yet become familiar with this inconspicuous little fungus, I recommend it to you. "Neat" is always the first descriptive word that pops into my mind when I see it. Its tan coloring is smooth and uniform, seeming never to vary or fade. Its gills terminate at the stipe in a sharp line such that you can have no doubt about the exact place where stipe and gills meet perfectly. No sloppiness here, no gradual transition from one to the other. You will never get a headache trying to decide if this particular cap is "typical" or one of infinite variation. So uniform it is, that you will be hard pressed to tell any cap from any other apart from variations in developmental size.

Because of these character-istics, I think of it as one of the easiest fungi to recognize to species in the field. But there is still good cause to check the underside of every one you find. There is second similar species, which has on the underside pores instead of knife-blade gills. And that other species is known from Iowa. It is called *Panellus pusilius* (formerly *Polyporus rhipidium*). Quoting **North American Polypores** by Gilbertson and Ryvarden, "The genus *Panellus* of the Tricholomataceae contains a number of polyporoid species, most of which are strictly tropical. *Panellus pusillus* basidiocarps are morphologically similar to those of the common lamellate species *Panellus stipticus* and are also bioluminescent."
E. Newton Harvey in **Bioluminescence** (1952) writes that P. pusillus "was described by Berkeley from North America and has been reported from Australia. Only the pore surface was luminous, not the upper surface of the pileus and not the mycelium, but the pale blue light could be seen at the distance of two meters."

Articles for the next newsletter

Deadline –July. 23

David Miller
352 W. College St.
Oberlin, OH 44074
David.H.Miller@oberlin.edu

Roasted Pork with Mirepoix

By Jerry Pepera

1 boneless loin of pork (4 lbs)
1 tsp dried rosemary
2 tsp herbes de Provence
¼ tsp chili powder
½ tsp salt
½ tsp fresh ground. black pepper
½ tsp virgin olive oil
2 lbs. onions, peeled & cut into ½ " dice
2 lbs carrots, trimmed, peeled & cut into ½" dice
2 lbs mushrooms, cleaned and cut into ½ " dice
12 cloves garlic, peeled
1 cup water
½ cup V-8 juice
¼ cup dry white wine
1Tbsp Worcestershire sauce
1 Tbsp soy sauce

Sprinkle the exterior of the roast with the ½ tsp salt and the ½ tsp pepper, chili powder, and 1 tsp herbes de Provence.
Brush a very large cast iron skillet with the oil. Place the skillet over high heat until it is hot. Add the pork and brown it over medium to high heat for 10 minutes, turning it in the pan as it browns, until it is evenly colored on all sides.
Meanwhile, combine the onions, carrots, and mushrooms and garlic in a bowl. Sprinkle them with the remaining 1 tsp herbes de Provence and toss well to mix.
Remove the browned pork from the skillet and set it aside on a plate.
Add the onion mixture to the drippings in the pan, tossing the vegetables to coat them with the drippings, and sauté for 1 minute over medium to high heat. Return the pork to the skillet, placing the pork on top of the vegetables, and add any juices that have accumulated on the plate.
Preheat the oven to 325 degrees F.
Place the skillet in the oven for about 1 hour. Turn the pork over and roast for about an hour longer, or until an instant-read thermometer inserted in the center reads 170 deg F. Remove the skillet from the oven. Transfer the pork to a platter, cover and set aside for 20 minutes.
While the pork is resting, combine the water, v-8 juice, wine, Worcestershire sauce and soy sauce in a bowl. Add these to the drippings and vegetables in the skillet. Bring the mixture to a boil, reduce the heat to low and simmer for 5 minutes. Add any juices that have collected around the pork to the sauce.
To serve, place vegetables, sliced meat and sauce in a deep platter.
Enjoy!

Bacteria "Surf" Underground Fungal Mycelium

Scientists demonstrate the existence of underground 'highways' for bacteria

Leipzig, Germany. Fungal hyphae play a greater role in the spread of bacteria in the soil than was previously suspected. This is the finding reported by scientists from the Helmholtz Centre for Environmental Research (UFZ) in the scientific journal Environmental Science & Technology. For the first time, scientists have been able to prove that bacteria are able to travel through the soil on the mucous membrane of living fungi. The experiments could help speed up the remediation of contaminated land using bacteria that break down harmful substances. Air and a lack of moisture create a barrier to the mobility of bacteria in the soil, preventing them from spreading and delaying the breakdown of pollutants.

Everything is just a question of contacts

It looks like a giant green ball of wool. With a bit of imagination the mycelium could also be likened to a huge motorway interchange with countless roads and junctions passing over and under each other on different levels. But what Leipzig-based microbiologist Dr. Lukas Y. Wick is observing so intently on his screen is in fact a photograph of a mycelium taken with a confocal laser scanning microscope. The thread-like hyphae have a diameter of just 10 micrometers-one-seventh the diameter of a human hair. Nevertheless, fungi are some of the world's greatest biomass producers. A single gram (1 tsp.) of field soil can contain up to 100 meters[1/20 of a mile!] of mycelium. Wick's actual research objects are much smaller still. He is interested in soil bacteria. Bacteria can weaken the human organism, but they can also be useful, e.g., by breaking down pollutants. "For the bacterium a harmful substance is not harmful," explains Wick. "It simply breaks down the carbon compounds, producing the energy and substances that it needs to live." But before it can do this it has to get at its 'food'. Air and lack of moisture present insurmountable obstacles. "This is why certain pollutants are broken down so slowly in the soil. Often it is not a lack of biochemical capacity, but rather a lack of contacts." The scientists at the UFZ are therefore studying the paths followed by the bacteria.

Probably the world's largest motorway network

Mycelia appear to act as a kind of underground highway for bacteria. This is the conclusion reached by Lukas Wick and his team. In the lab experiment they succeeded in demonstrate-ing that the bacteria move through the soil on the mycelium. The ingredients: one pollutant, separating layers made of glass pellets, uncontaminated soil and a bacterium called *Pseudomonas putida*. The bacteria have to fight their way through all these layers to reach the phenanthrene, their 'food'. Phenanthrene is a widespread pollutant produced during every combustion process: at gas stations, in car exhausts, during forest fires, in cigarette smoke and in old municipal gas works. "We deliberately make the bacteria work their way upwards against gravity so that people can't say there could be a small amount of water trickling down and carrying the bacteria with it," says Wick. "We have tried to rule out any doubts and objections from potential critics." The bacteria made it to the top only in places where there was a mycelium running through the soil. In the identical parallel experiment without a mycelium the bacteria were unable to surmount the barriers. "With this paper we have shown that there is an infrastructure."

Just follow your nose

The bacteria in this lab experiment are so-called chemotactic bacteria. This means that they measure the concentration of their 'target chemical' and then move towards where the concentration is higher-as if on autopilot. "A bacterium is not a stupid creature-it has adapted to its environment and goes where there is food." Only one type of bacteria was used in the model experiment. In nature, however, there are countless different bacteria, which give rise to new questions: for which of them is it an advantage to be mobile and for which is it not? It will, therefore, be some time before the processes in the soil are fully understood. The future aim of the Helmholtz researchers is to model microbial landscapes and to investigate what happens under the influence of different factors. For this they will make use of a tool that has already helped to predict the spread of resettled animal species—ecological modeling, which in future will also be able to provide forecasts about the spread of bacteria. This knowledge will make it easier to remediate contaminated soil, perhaps making the 'fungal highway' not only the largest in the world, but also the only one to help return nature to its original state. 2007. www.ufz.de

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Calendar of Events

OMS Events

Email Jerry at g_pepera@sbcglobal.net to receive notification of impromptu events. Check your most recent issue of the *Mushroom Log* for event updates and for more detailed information. Please plan to join us.

Other impromptu mini forays, as follows:

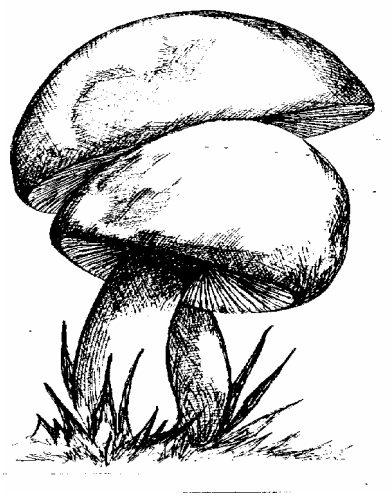
An open invitation to anyone who wants to mushroom hunt in Fredericktown. Call Dick Grimm (740) 694-0782, and if he's available and there are mushrooms in the woods, he will go.

July Ohio Wesleyan-Dick Grimm with Nancy Murray.
Aug. 25—Christmas Rocks State Nature Preserve—Lancaster OH. Shirley McClelland with Dick Grimm

Oct. Sand Barrens-North Kingsville, Pete & Pauline Munk.

Email Jerry as instructed above.

July 27-29—Summer Foray at Carlisle Reservation, Lorain County Metroparks, near Oberlin. See lead article in this Log.



Sept. 29-30. Fall Foray, Deep Woods, Hocking Co. (440) 236-9222.

Sat. Nov.10th. Annual Dick Grimm Banquet. Details tba.

Ohio & Regional

Bio-Blitz: Sat June 2nd, 5th Annual bioblitz for Geauga Park District, Bass Lake Preserve.

July 7-8th. Bio-Blitz at Deep Woods, Hocking Co. 3 pm Sat till 3 pm Sun. 3 Motels are in Logan, about 25 min. from Deep Woods.
Amerihost Inns
www.amerihostinn.com
12819 Ste. Rt. 664S, Logan, OH
740/385-1700
Holiday Inn Express
12916 Grey St., Logan, OH
740/385-7700.
Inn Towner Motel
www.inntownermotel.com
92 S. Mulberry St. Logan, OH
740/385-2465.

The following websites have B&B,s, campgrounds, etc.
www.hockinghills.com
www.1800hocking.com
www.dnr.state.oh.us/parks/default.htm

Sept. 7-9th. Terra Alta Mountain Mushroom Weekend. $95 non-members, $80 members. Walt Sturgeon's intensive workshop identifying fungi collected from their site plus Cathedral State Park. And other sites. For more info call Greg Park at 304/242-6855.

Sept. 15—WPMC's Gary Lincoff Mid-Atlantic Mushroom Foray, North Park PA. See their website www.wpamushroomclub.org.

National & More

August 16-19---NAMA Foray in Pipestem, WV. See NAMA's website, www.namyco.org, for details.
If you've never attended a national foray, many of us can tell you it's a great experience. There will be numerous opportunities to meet fellow mushroomers from all over the country. They also have a varied program of talks, workshops, and social events all of which makes this a very worthwhile event to attend. Campsites available in the Park, call Pipestem Park at 304/466-1800 or 800/225-5982. Outside the park there are cabins for rent in Bluestone and a new Holiday Inn located in Princeton.

Membership Application for the Ohio Mushroom Society

NAME _____

ADDRESS _____

CITY _____ STATE _____ZIP _____

TELEPHONE _____ FAX _____

EMAIL ADDRESS _____

Enclosed please find check or money order: $10.00 (family) annual _____$125 life_____ enrolling me in the Ohio Mushroom Society. My interests are:

Mushroom Eating/Cookery_____ Photography _____ Nature Study _____

Mushroom ID _____ Cultivation _____ Other (specify) _____

_____

Would you like to be an OMS volunteer? In what way?_____

How did you hear about our group?_____

SIGNATURE _____

May OMS provide your name to other mushroom related businesses? Yes____No_____

Return form and money to: Ohio Mushroom Society, c/o Jerry Pepera, 10489 Barchester Dr., Concord, OH 44077

Reminders: Please send your E-mail and mailing address changes to Jerry Pepera at the above address.

2007 Ohio Mushroom Society Volunteers

Chairman
Walt Sturgeon
(330) 426-9833
mycowalt@comcast.net

Treasurer/Membership/ Circulation
Jerry Pepera
(440) 354-4774
g_pepera@sbcglobal.net

Jack-Of-All-Trades Board Member
Dick Doyle
(740) 587-0019
doyle@denison.edu

Corresponding Sec'y
Joe Christian
(419) 757-4493
jxian@watchtv.net

Newsletter Editor
Dave Miller
(440) 774-8143
David.H.Miller@oberlin.edu

All-round Special Person
Dick Grimm
(740) 694-0782
dickiephyls@netzero.com

Cleveland Metroparks Liaison
Debra Shankland
(440) 734-6660
dks@clevelandmetroparks.com

Program Planners

Daphne Vasconcelos
(614) 475-4144
vasconcelosD@battelle.org

Pete & Pauline Munk
(440) 236-9222
pjgmunk1@peoplepc.com

Lake Metroparks Liaison
Jennifer McAnlis
(440) 256-2106
jmcanlis@lakemetroparks.com

Hospitality Co-chairs
Janet & Jack Sweigart
(419) 634-7216
jsweigart@wcoil.com

Sharon Greenberg
(330) 457-2345
d.greenberg@worldnet.att.net

Cathy Pepera
(440) 354-4774
cjpepera@apk.net

Ohio Mushroom Society
The Mushroom Log

Circulation and Membership
Jerry Pepera
10489 Barchester Drive
Concord, Ohio 44077

Editor
Dave Miller
352 W. College St.
Oberlin, OH 44074

www.ohiomushroom.org

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