

The Potomac Sporophore

Fall | October 2013

Volume No. 28 | Issue No. 4

The quarterly publication of the Mycological Association of Washington (MAW) | www.mawdc.org

MAW members
found 200 species at
Sequanota! See page
6 for details.

In This Issue

Fungus Notebook	1
Mushroom Dyeing	1
Meeting File	4
Upcoming Events	4
Joint Foray	5
Sequanota Foray	6
Summer Tasting	7
Cartoon	8

Fungus Notebook: The Distinctive and Delicious Oyster Mushroom

William Needham
MAW Secretary

Editor's note: This is the first of a two-part series on the popular oyster mushroom. Watch for the second installment in the Winter 2013 edition.

Common Name: Oyster Mushroom, Tree Oyster Mushroom, Grey Oyster Mushroom, Hunter's Mushroom, Hiratake (Japanese for 'flat mushroom'), Píng gū (Chinese for 'flat mushroom'). The semi-circular white fruiting body of the

mushroom is reminiscent in shape and color to the shell of an oyster.

Scientific Name: *Pleurotus ostreatus* — The genus name is descriptive, deriving from the Greek words *pleura* meaning "side" and *ot* meaning "ear." The oyster-shaped mushroom grows out of the side of a tree bole like a side ear. *Ostreatus* is Latin for "like an oyster shell."

The "side-ear" or pleurotoid morphology of the oyster mushroom was recognized as distinctive by the earliest pioneers of fungal



Chart de Miller-Isles

The oyster mushroom (*Pleurotus ostreatus*) is easily identified and widely considered a choice edible.

taxonomy. The renowned German botanist Nees von Esenbeck, who postulated the origins and development of fungi in 1816, called one section of his numerous divisions *Pleurotus*. While originally assigned to the catch-all generic assignation *Aga-*

Continued on page 3

Dyes Yield Unexpectedly Bright Results

Carla Brenner
MAW Member

When I learned that mushrooms could be used as dyestuffs, I had to give them a try. Certainly, for someone with so little knowledge, it was safer than eating them. As most people probably do, I assumed that fungi would produce nice mushroomy colors — tans and grays, browns maybe. They do, but as I began to discover, they also produce brilliant yellows and golds, vibrant oranges and reds, a whole range of greens from deep olive to sage, teal blues, even lilacs and magentas. At a mid-September workshop at the Mannings Handweaving School and Supply Center, near East Berlin, Pa., I began to learn how to draw out this rainbow.

I had tried a batch on my own last summer, using violet toothed polypores (*Trichaptum biforme*) collected near Canaan Valley in West Virginia. I knew these spalted wood, and many of the downed cherry branches where I found them growing had fuchsia-colored staining of the grain. None of the mushroom dyeing handbooks mentioned *T. biforme*, but it seemed promising — and I had a lot of them. I got a pleasant color I'd call champagne. Nice, but I knew much more was possible.

Susan J. Hopkins and Cheryl Dawson, from the Eastern Penn Mushroomers, presented the workshop. Both are very knowledgeable about fungi and are experienced dyers. From what I saw, they are quite accomplished knitters,

too. To start off, they led 10 participants on one morning foray to the Michaux State Forest. Although we returned to the studio with about 30 species, we used only one for

dyeing. Though not certain of its identification, Hopkins and Dawson agreed it was probably *Phoiolota aurivella*. (I can attest only that it was very slimy in the dyepot!).

Continued on page 2



Carla Brenner

Mushrooms can be used to dye fibers and produce a beautiful array of colors. Mushroom dyeing is a fairly new art that got its start in the late 1960s.

Continued from page 1 Instead, we used dried mushrooms. Drying helps concentrate the pigments and makes it easier to control the ratio of mushroom to the material being dyed. In general, Hopkins finds that toothed mushrooms often make good dyers. Polypores are frequently a good bet. And, happily, very few of the species that are good dyers are good edibles.

Mushrooms seem to work best with protein fibers, and the chemistry is different for plant fibers like cotton or linen. There's a basic process for wool.

☐ Break up the mushrooms. Our proportions of mushroom to wool varied with the species (1:1 by weight for *Phaeolus schweinitzii* vs. at least 2:1 for *Hydnellum caeruleum*).

☐ Soak them overnight. For the clearest color with some species, distilled water is recommended.

☐ Heat to around 150-170 degrees F. for 4-60 minutes. The maximum temperature is often critical and will depend on the mushroom, some of which can start to lose or change color above 160 degrees. At this point, and throughout the process, some mushrooms will require modification of the dyebath pH to get maximum release of pigment and/or color.

☐ Add wool to the bath. Most dyers wet the wool skeins first. Usually the wool has first been treated with a mordant (from the French "to bite"). This helps the fibers take up and retain dye, and it also can make a major impact on color. In the workshop we mordanted with alum and iron and also made tests with tin, copper, and with no mordant (chrome is seldom employed these days because of its toxicity). In general, iron mordants will, as dyers say, "sadden" the color, making it less intense and clear. (I am partial to warm tones and liked the results we had with iron.)

☐ Simmer the wool in the dyebath for an hour. Watch the temperature; even if high heat does not destroy the color, the wool can felt.

☐ Let the wool cool in the bath gradually.

☐ Rinse. Do not shock the wool with drastic changes of temperature.

☐ Squeeze dry. Do not wring.

Mushroom dyeing is a new art. That surprised me, given the ancient interest in fungi for other uses and the long tradition of plant dyes. In any case, mushroom dyeing seems to have appeared *ex nihilo* around

1968, when Miriam C. Rice was curious enough to see what would happen if she cooked up a pot of *Hypholoma fasciculare* and added some wool. Rice, a multifaceted artist had just been on a foray and was at the time teaching kids about plant dyeing in Mendocino, Calif. The lemon-yellow fiber she obtained inspired other experiments and, soon, other people. In 1974 she and illustrator Dorothy M. Beebe published a small book, *Let's Try Mushrooms for Color*, expanded six years later as *Mushrooms for Color*. The same year, the first international exhibition of mushroom-dyed textiles was mounted in Mendocino, and in 1985 the International Mushroom Dye Institute was established. Miriam died in 2010 at age 92, knowing that her new use for fungi would continue to grow or — though I hate to say it — mushroom.

So, what mushrooms did we use? What colors did they give? What follows is my highly subjective, highly unscientific account. Unless I note otherwise, all the skeins were mordanted with alum and the fungi dried.

☐ *Haplopolius nidulans* (pH 8-9): violet. This is the color that most amazed us. Hopkins doled out the dried fungus, which she called gold, with extreme cautions about temperature.

☐ *Cortinarius sanguineus*: orangey red, becoming more orange in subsequent baths. For all the *Cortinarius* mushrooms, we used distilled water and monitored the



Dyebaths are kept steady within just the right temperature range to ensure the best release of pigment and color.



Hypholoma fasciculare was the first mushroom Miriam C. Rice, the mother of mushroom dyeing, ever tried. It dyes wool a lemon yellow color.

temperature carefully to attain the reddest possible shade.

☐ *Cortinarius semisanguineus*: Caps only produced red-orange, becoming more orange and paler (peach) in subsequent baths. Whole mushrooms were more orange than caps only, and young caps

Continued on page 7

It's Your Newsletter

Write for *The Sporophore* or Send in Your Photos, Article Ideas, and More

The Mycological Association of Washington is a volunteer-run organization. Help make *The Sporophore* the best it can be with your submissions.

Review mycology books, films, events, and more. We always need volunteers to provide event and meeting summaries. Email newsletter@mawdc.org for more information.

Get Social

MAW is on Facebook. Find us at www.facebook.com/MycoDC.

Now in Full Color

Many of the bright colors used in *The Sporophore* aren't available when we print in black-and-white. Get the full color version at www.mawdc.org.

Continued from page 1

ricus in 1774 by Nicolas von Jacquin, the director of the Vienna Botanical Gardens, the oyster mushroom was permanently assigned to the new genus *Pleurotus* by Paul Kummer in the seminal work *Der Führer in die Pilzkunde (Guide to Mycology)* in 1871. And that is the way things stood until about 10 years ago, when the biological revolution engendered by



William Needham

In warmer months of the year, oyster mushrooms (genus *pleurotus*) have a delicate morphology and primarily white coloring.

DNA sequencing supplanted classical taxonomy based on similarities in appearance. Phylogenetic studies have revealed a complex web of geographic and genetic diversity in the oyster mushroom clade that is only now emerging in the new taxonomy of evolutionary heredity.

In spite of their taxonomic heterogeneity, the oyster mushroom archetype is easy to identify in the field, and, whatever species it may be, it is edible and considered choice by most. The laterally attached stipe (stem) and rounded white to brown semicircular pileus (cap) are readily recognizable. They look like a “side-ear,” according to the genus, or perhaps like an oyster, according to the common name. It is sometimes mistakenly avowed that the name oyster mushroom is due to the smell that emanates from the fungus; presumably this is the smell of oysters which would imply a fishy, sea-shore aroma. There is no consensus among the fungus experts as to the nature of the smell: Tom Volk, the noted University of Wisconsin mycologist describes it as “from very mild to very strong, sometimes sweet with the smell of anise (licorice)” while the self-proclaimed mushroom expert Michael Kuo attests that they have a peculiar smell “but I would be hard pressed to describe it, an ‘oyster mushroom’ smell.” While there are no deadly doppelgangers of the oyster mushroom, there are a few species that are similar in appearance to the extent that they

are whitish and grow in brackets on wood. The most notable is the *Lentinellus ursinus*, or Bear Lentinus, which a casual inspection would reveal as having toothed gills and not the uniform gills of the oyster. However, even if one were to mistakenly harvested, one taste would provide adequate deterrence. The bitter and acrid taste is so acute that, according to Tom Volk, it is “the only mushroom that raccoons will spit out.”

The gustatory excellence of the oyster mushroom varies according to the preferences of the author, to the variation in the species that may have been consumed on that particular occasion and to the habitat and the time of the year; oyster mushrooms fruit all year depending on the species and circumstance. They tend to be darker with a firmer texture when harvested in the colder months relative to the whiter and more delicate morphology of the warmer months.

The inimitable “mycove” Charles McIlvaine, author of the seminal *One Thousand American Fungi*, offers an ambrosial encomium: “Its very name implies excellence. The camel is gratefully called the ship of the desert; the oyster mushroom is the shellfish of the forest. When the tender parts are dipped in egg, rolled in bread crumbs, and fried as an oyster they are not excelled by any vegetable, and are worthy of place in the daintiest menu.” David Aurora notes in *Mushrooms Demystified* that oyster mushrooms are “a universal favorite – with a superb fishy texture and taste” which has probably contributed to the conceit that they smell fishy (like an oyster) as well. My personal experience is that an omelet made with wild oyster mushrooms is of singular succulence without a hint of fishy taste.

While oyster mushrooms globally proliferate in the forests and woodlands and are assiduously gathered and eaten by the mycophilic peoples of Europe and Asia, their real distinction is their fecundity. According to Chang and Miles in *Mushrooms, 2nd Edition*, oyster mushrooms are “by far

the easiest and least expensive to grow of all industrially cultivated edible mushrooms.” The various species can selectively be grown year-round on a variety of substrates – almost any cellulosic thing will do. It takes about two weeks for the oyster mushroom mycelium to convert woody, dried plant materials into fresh, edible fruiting bodies at the ratio of 100 grams of substrate to 50 grams of mushrooms. While this is remarkable enough from the standpoint of crop yield, it is of equal note that the fungal crop is highly nutritive; the oyster mushroom, like most of the other edible fungi, is an exceptionally healthy food. One 15 gram oyster mushroom contains about 6 grams of protein, 4 grams of dietary fiber and all 8 of the essential amino acids. It is also an excellent source of B-vitamins, particularly Riboflavin, important for good vision, and Niacin, important for digestive and neurological function.

Find the continuation to this article in the Winter 2014 edition of *The Sporophore*.

MAW Board of Directors

President

Bruce Boyer
(703) 863-9633
president@mawdc.org

Vice President

Mitch Fournet
(301) 768-6788
vicepresident@mawdc.org

Secretary

William Needham
(202) 362-1420
secretary@mawdc.org

Treasurer

John Harper
(301) 589-2830
treasurer@mawdc.org

Culinary

Cody Waisanen
culinary@mawdc.org

Forays

Jon Ellifritz
(301) 422-7517
forays@mawdc.org

Programs

Bruce Eberle
programs@mawdc.org

Memberships

Barbara Karpas
(301) 270-4239
memberships@mawdc.org

NAMA Liaison

Connie Durnan
(202) 362-1420
namatruee@mawdc.org

Newsletter

Willow Nero
(228) 216-0755
newsletter@mawdc.org

Views expressed within these pages represent the individual authors and not necessarily MAW or its board of directors. MAW is a member club of the North American Mycological Association (NAMA).

Events

Meeting File

Aug. 6 — Robert H. Hall Introduces Medicinal Fungi, 'Mussheron's,' and 'Tode Stoles'

William Needham
MAW Secretary

Dr. Robert H. Hall, a microbiologist at the National Institutes of Health (NIH), presented a talk entitled "Mussheron's and the Tode Stoles among them" at the Aug. 6 meeting. The esoteric title was in reference to the medicinal properties of fungi, both real and imagined, through history, starting with the most antiquated direct evidence of use of fungi by humans. In 1991 a 5,000 year old Copper Age man was found by hikers after partial melting of the Schnalstal Glacier in the Tyrolean Alps. He was christened Oetzi or Ötzi for the region of Italy adjacent to the alpine pass of his demise. An examination of his personal artifacts revealed that he was carrying two kinds of fungi: Tinder Polypore (*Fomes fomentarius*) and Birch Polypore (*Piptoporus betulinus*). The former was named tinder polypore for a very good reason; it has been used as a fire-starter widely known as amadou in Europe for millennia. The latter, according to Hall, is considered by NIH to be a "pharmacologically active substance" with anti-tumor, anti-inflammatory, and anti-viral properties. All of this raises the question of whether Ötzi was simply an

itinerant wanderer with fungi or a magical shaman with fungal medicines.

Shamanism is well documented in Eurasia, primarily in the northern reaches where mushrooms feature prominently in their rituals. The Fly Agaric or more properly the *Amanita muscaria* mushroom, (*musca* is the Latin word for fly) is a staple of the trade. Recent laboratory evaluations have revealed that the familiar red mushroom with white patch veil fragments contains Ibotenic acid that decarboxylates to muscimol, a demonstrably mind altering chemical. The use of *A. muscaria* in shamanistic rituals is still practiced by the Ostyak, Vogul, Kamchadal, Koryak and Chukchi tribes of Siberia. There followed a veritable pharmacopoeia of medicines associated with or derived from fungi that included ergot and its alkaloids, Cordyceps and their purported use to treat Type II diabetes, antabuse from *Coprinus atramentarius*, the aptly named alcohol inky, and, last but not least, the penicillin of syphilis fame and the streptomycin of tuberculosis cure. Hall concluded with the observation that science needs to catch up to fungal diversity, and that there needs to be an accurate identification, standardization and a consistent supply of key medicinal fungi before this can occur. He provided information on his annual courses offered from September to December at NIH that provide both classroom and laboratory settings. His goal is to educate the public on the wide-ranging and rapidly changing discipline of fungal medicinals. He closed with the observation that Ötzi was found with an arrow in his back. Was he murdered?



Dr. Robert Hall shared a history of medicinal fungi applications from the Copper Age to modern cures.

Oct. 1 — Patrick Leacock Decodes the Confusing Maze of Mushroom Taxonomy

Willow Nero
Sporophore Editor

At MAW's Oct. 1 meeting, Dr. Patrick Leacock from The Field Museum in Chicago explained in his presentation "Understanding Scientific Names and Terminology: Navigating the Maze of Nomenclature" how our scientific taxonomy came about, what all the references following a mushroom's scientific name mean, and why mycologists keep changing mushrooms' names. Fittingly, Leacock's first example was *Daedalea quercina*, the Oak maze polypore.

Leacock revealed scientific names origi-

Upcoming Events

Oct. 24-27 - The NAMA Annual Foray will be held in Shepherd of the Ozarks, Ark. The stellar faculty includes chief mycologist Dr. Clark Ovrebo, Dr. Alan Bessette and Arlene Bessette, Dr. Andy Methven, Dr. Michael Kuo, Dr. Jean Lodge, Dr. Tom Volk, Dr. Britt Bunyard and the "Magnificent Mycologist of Texas," David Lewis. Find out more at www.namyc.org/events.

Nov. 5 — monthly meeting and nomination of 2014 board members. Speaker: Eugenia Bone, author of *Mycophilia: Revelations From the Weird World of Mushrooms*.

Dec. 3 — monthly meeting and election of new board members.

Jan. 7 — monthly meeting.

Feb. 4 — monthly meeting.

Monthly meetings are held at the Kensington Park Library in Kensington, Md.

Forays

MAW regularly holds forays in the D.C. area. Many forays are announced on short notice. Check the listings at Meetup.com/MAWDC-Public or email forays@mawdc.org to receive email notices.

Let's hope for rain. Regular downpours in the summer months gave us a bonanza of mushrooms, especially edible chanterelles. Unfortunately, September and October are looking unusually dry, especially in urban areas. Keep an eye out after rain, and try hunting in large forests.

As the weather gets colder, try hunting especially after rain and coinciding warmer days. If you find anything of note, keep your fellow members in the loop. (You don't have to give away your location.) Post your finds on Facebook (www.facebook.com/MycoDC), MAW's Meetup.com photo albums, Mushroom Observer, and/or the MAW-Mail Yahoo group.

nally were long strings of adjectives. *Agaricus campestris*, for example, once was *Fungus capestris*, *albus superne*, *inferior rubens*. Starting with Carl Linneaus (1707-78), biologists and mycologists used binomial nomenclature, a system of two names in which the first name is the genus and the second is a single word epithet representing the species.

The epithet is followed by an abbreviations representing the author's names and the author of the original species concept. *Agaricus quercinus* L. was first described by Carl Linneaus. *Daedalea quercina* (L.) Pers. was likewise moved to the genus *daedalea* by Christiaan Hendrik Persoon with the original concept derived from Linneaus.

Unfortunately for modern mycologists, nothing here seems given. Those naming fungi after Linneaus didn't always refer to the original descriptions by Linneaus until some time in the last century. By then, Persoon and Elias Magnus Fries already had named quite a few fungi without regard to Linneaus. Persoon and Fries' efforts were henceforth considered "sanctioned," and all work following, if applicable, references Linneaus.

Names change often because of the dearth of good information about interrelatedness and scientific disputes about genera. When a name changes, scientists preserve all the prior names, known as synonyms, which become quite useful when a reversion is necessary. "The newest name isn't always what people end up accepting," Leacock warns.

The websites Index Fungorum (www.indexfungorum.org) and MycoBank (www.mycobank.org) can be useful for tracing the name histories. Leacock reminds users these sites don't exist to find the current name. For the amateur, this might not matter. "[The 'current name'] is only not true if you don't believe it," he says. "If you don't have any reason to not believe it's true, then it's true." Rather than stalk one of the sites, Leacock recommends using the scientific name you have. Chances are if it's in a book, people will still recognize an older name.

If all this sounds like a completely foreign language, don't stress. "It's all artificial," Leacock says. "The fungi don't go around saying, 'Oh, today I'm morechella.'" But do try to learn something better than the common names. Even within the Northeast, locals know *Grifola fronderosa* as hen-of-the-woods, maitake, sheephead, and ram's head. It'd be a shame to miss out on some choice edibles over regional semantics.

MAW-NRVMC Foray Proves Fruitful

Willow Nero
Sporophore Editor

MAW and the New River Valley Mushroom Club declared the 2nd Annual Joint Appalachian Foray held Sept. 6-8 a success. This was the first time area clubs used as a foray site the Mountain Lake Biological Station, a University of Virginia facility in Pembroke, Va.

During the weekend, foray participants searched for fungi along various national forest trails, on the grounds of the Mountain Lake Lodge, and at nearby sites such as the pastoral Glen Alton property, the site of a former working farm.

Guest mycologist Patrick Leacock from The Field Museum in Chicago delivered his talk "Mycellium Munching: What Fungi Eat" Saturday evening and also helped club members identify species on a table walk-through Sunday morning. He gave a broad overview of how fungi live and reproduce to preface their food habits, which range from parasitic to symbiotic. Some highlights of the mushrooms found included the "Eastern matsutake" *Tricholoma caligatum* and the rare *Inocybe tahquamenonensis*.

Saturday afternoon, MAW Culinary Chair Cody Waisanen cooked up a few edible species with the help of Tony Waisanen and several foray attendees. Participants sampled a variety of Asian-style dishes, campfire-baked mushroom biscuits, and local lobster mushrooms.

In addition to the traditional foray activities, members from the New River Valley club went out of their way to include fun chances to socialize. Saturday night the band UndergroundNetwork played for foray participants and a member of the New River club provided a tasting of more than a dozen flavors of his homemade moonshine.

The Joint Appalachian Foray series began in 2012; its purpose is to bring Appalachian mushroom clubs together to organize large forays working toward the goal of hosting a future NAMA foray on the East Coast.



Willow Nero

Hosting the Joint Foray at a biological station meant there was plenty of room for identification tables.

Fungi Wow Guests at Brookside Gardens



Willow Nero

MAW member Ray LaSala, right, helps members of the public identify mushrooms on display at the 12 Annual Mushroom Fair held Oct. 6 at Brookside Gardens in Silver Spring, Md. The fair is an educational event with forays and lectures about fungi.

Though Dry, Sequanota Foray Impresses

Willow Nero
Sporophore Editor

While the weather was remarkably dry for September, at least 50 MAW members who attended the annual Camp Sequanota foray Sept. 27-29 near Jennerstown, Pa., still found and identified approximately 200 species of mushrooms and enjoyed hands-on identification insight from expert mycologists.

Guest mycologists were Dr. Patrick Leacock from The Field School in Chicago; Dr. Shannon Nix, a professor of mycology at Clarion University in Pennsylvania; and amateur mycologists John Plischke III and Walt Sturgeon.

During the final table walk-through of the weekend, each of the guest mycologists took turns discussing favorite finds.

Sturgeon started with the boletes, pointing out that the ash tree bolete (*Gyrodon meruloides*) could disappear with the ash trees unless it finds another associate.

Nix took on the ascomycetes, which she said are some of her favorite fungi. "It makes me happy just to see these things sticking up out of the forest floor," she said, referencing the dead man's fingers (*Xylaria polymorpha*). These she cut open and passed around with a loupe so foray participants could see the barely visible cups at the edge of the fruiting body.

In his Saturday night presentation, Leacock excitedly explained one of the more distinctive mushrooms, *Hymenopellis furfuracea*, whose genus has changed several times. "It's one of the rooting mushrooms that has a — not a tap root — it has a root," he said. "These grow up. They're coming up from buried wood or something. Mushrooms come up and expand. Carrots and other plants go down then they grow. This is growing up and makes a stem and a cap when it comes up."

To distinguish the two types of "roots" — plant and fungi — Leacock drew a diagram showing a traditional tree with roots and a fungus down in the soil with mycelium radiating away from it upwards to the soil, creating almost a reflection of the tree's roots.

Leacock's presentation continued with a detailed demonstration on how to identify

mushrooms using the morphological characteristics available, including gill attachments, spore prints, and veils. For each, he provided examples from the identification table.

Some examples with distinct characteristics included:

- Free gills of the *Amanita*, *Lepiota*, and *Pleuteus* genera
- Purple or pinkish gills of *Laccaria*.
- Notched gills on *Armillaria* and *Tricholoma* species.
- Forked gills on *Russula variata*
- The exceedingly hot, acrid flavor of *Russula emetica* and *Lactarius deceptivus*
- The red fluid that flows from the stem of *Mycena haematopus*, the bleeding *Mycena*.

□ The marginate gills on *Hygrocybe marginata*, which was not found. *H. concolor* was found, but as its name suggests, it is not marginate.

□ *Amanita citrina*'s tendency to become violet-tinged in cold weather.

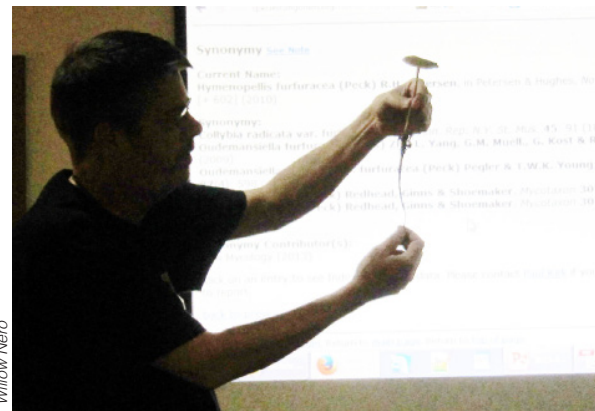
□ The cobwebby *Cortinarius cortina*, a type of veil.

□ A mystery purplish white *Amanita* that Sturgeon said has yet to be named.

Foray participants also enjoyed a small tasting, which MAW Treasurer John Harper helped organize. Volunteers sauteed hen-of-the-woods (*Grifola frondosa*) several



MAW Vice President Mitch Fournet, center, shows a fresh find to a group of MAW members and Dr. Patrick Leacock, right, while on a foray at Camp Sequanota.



Dr. Patrick Leacock holds *Hymenopellis furfuracea*, a rooting mushroom, in front of an Index Fungorum page describing the history of the mushroom's name changes.

ways as well as blewits (*Clitocybe nuda*), lion's mane (*Herichium erinaceus*), puffballs (*Lycoperdon pyriforme*), and shaggy mane (*Coprinus comatus*). Willow Nero and Steve Hadesty also boiled some perogies they made from various honey mushroom (*Armillaria*) species collected at the 2012 Sequanota foray.

A full list of species identified at Sequanota was compiled by several members and,

Nominate Leaders

MAW's Board Nomination Committee needs your help in identifying leaders among our membership. From your suggestions, the nomination committee vets potential nominees and creates a slate of candidates for MAW's December board elections.

Contact committee members Mitch Fournet, Steve Hadesty, and Heidi Keine with your suggestions well in advance of the Dec. 3 monthly meeting.

Members Savor Eats at Summer Event

MAW members who turned out at the new summer tasting event Aug. 17 at the George Mason University Nutrition Kitchen in Fairfax, Va., got quite the treat. Though the turnout was smaller than past tastings, everyone was able to go back for seconds of some of the most interesting mushroom dishes in recent club history.

MAW/NAMA Trustee Connie Durnan said the event was "one of the best, if not the best, tastings" she has attended since joining MAW.

No winning dish was elected this year, but several took the spotlight: Durnan's spicy chicken-of-the-woods p te (see recipe below), a Mushroom b o prepared by MAW Culinary Chair Cody Waisanen, Steven Hadesty's oyster mushrooms Rockefeller, lion's beech prepared by Lisa Beardsley-Hardy, and a chanterelle pasta made by MAW President Bruce Boyer.



MAW member Hai Nguyen poses with the king oyster "bacon" he prepared for MAW's summer tasting event.

Phillips Mushroom Farms in Kennett Square, Pa., donated a variety of exotic mushrooms for those who didn't have any positively identified local mushrooms to cook.

Members found the new location satisfactory, especially its real kitchen and dining area that could accommodate the large group customary at MAW tastings.

Chicken-of-the-Woods P te

- 4 tablespoons butter
- 1 pound chicken-of-the-woods, cut into strips
-   large onion, sliced
- 2 cloves garlic, minced
- 2 teaspoons Tabasco sauce
- 1 teaspoon sea salt
- 1 teaspoon coriander
-   teaspoon cumin
- 1 cup walnuts
- 2 tablespoons vegetable oil
- Freshly ground black pepper, to taste
- Chopped fresh parsley, for garnish



In a medium skillet, over a high heat, melt the butter. Add a dab of olive oil to keep the butter from scorching. Saute the mushrooms for 3-4 minutes. If the mixture appears dry, add more oil. Add the onion, and cook until translucent, then add the garlic. Continue to cook a minute or so. Add the spices. Cook until the mixture is fairly dry. Cool.

In a food processor fitted with a metal blade, chop the nuts finely while slowly adding the oil to make a paste. Add the mushroom mixture, and continue mixing until smooth. Taste and adjust seasonings, if desired.

Put the mixture into a mold lined with plastic wrap. Fold the wrap over the mixture, and press down firmly to remove any air. Refrigerate. Unmold when ready to use and garnish.

(Recipe contributed by NAMA Trustee Connie Durnan. She developed the recipe from a basic mushroom p te and served this version at the 2013 Summer Tasting.)

Continued from page 2 and stems yielded a color most like rust, which became pale buttery yellow in a second bath.

  *Inonotus hispidus* (pH 8-9): deep rust.

  *Inonotus hispidus* (iron mordant, pH 8-9): dark greenish brown.

  *Hypomyces lactifluorum*: pale pinkish orange. This was a fresh mushroom brought by one of the participants. We used only the pigmented skin in the dyebath.

  *Phoeola aurivella*: pale yellow. This was the only mushroom from our foray to Michaux.

  *Phaeolus schweinitzii*: yellows, ochres, oranges, depending on the bath. This is the mushroom known as the dyers' polypore.

  *Phaeolus schweinitzii* (iron mordant): gold, going to green.

  *Hydnellum caeruleum* (pH 8-9): teal, becoming more green in subsequent baths. We witnessed an almost magical transformation as a brownish muddle of wool immediately turned blue when we brought up the pH.

  *Hydnellum scrobiculatum* (pH 8-9): forest green becoming less blue in subsequent baths.

  *Hydnellum aurantiacum* (pH 8-9): deep, mossy green.

  *Hydnellum spongiosipes* (pH 9): deep, mossy green, less yellow than *H. aurantiacum*, becoming sage green in a 2nd bath.

  *Tapinella atromentosus*: olive green.

Workshops are now held around the world. Hopkins said she would run her workshop more often, but it takes a couple of years to acquire the mushrooms needed. She and collector-friends who send her mushrooms for this purpose deserve great thanks for the many species and quantities they provided. The next International Fungi and Fibers Symposium, the largest mushroom dyeing event, will be held Sept. 9-14, 2014, in Otep a, Estonia.

For more information, explore

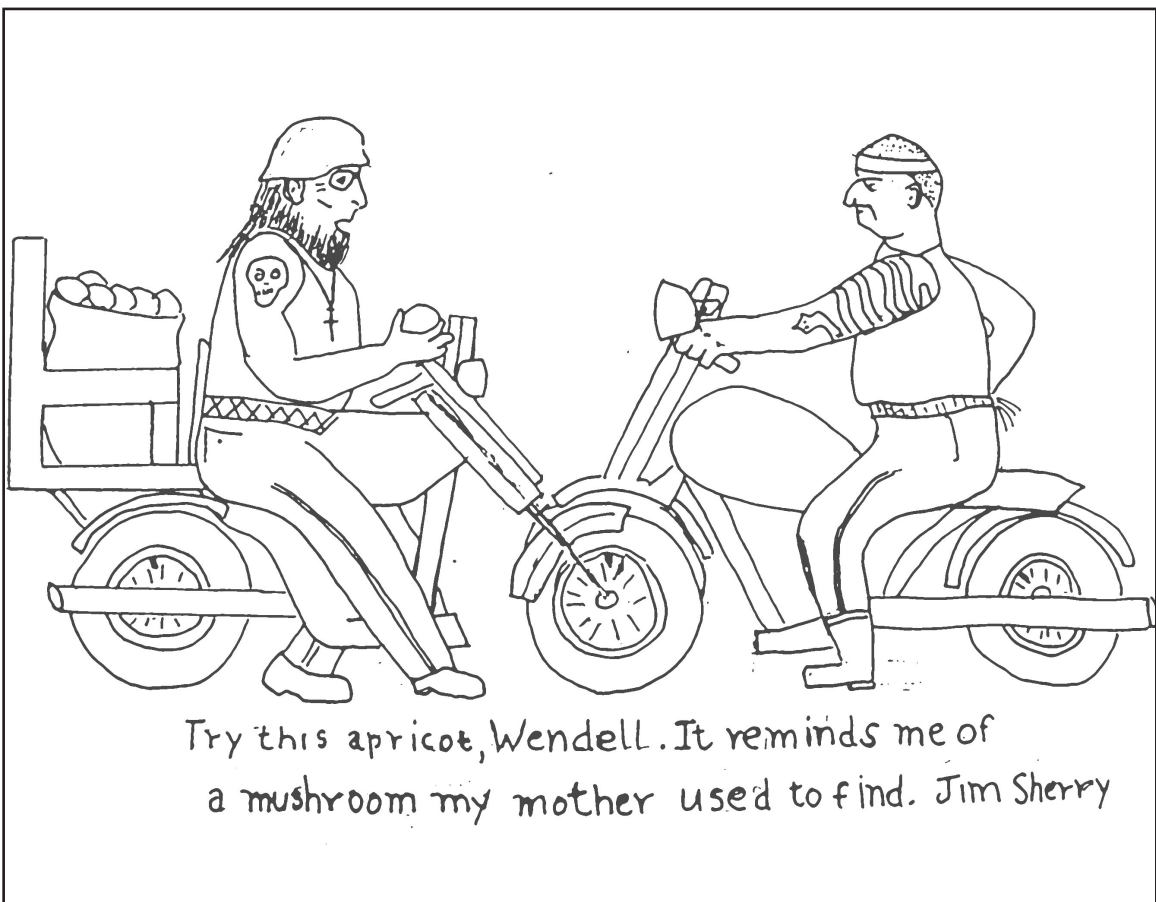
  *The Rainbow beneath My Feet: A Mushroom Dyer's Field Guide* by Arleen Rainis Bessette and Alan E. Bessette.

  the aforementioned books by Marian C. Rice

  *Mushrooms for Dyes, Paper, Pigments and Myco-Stix* by Marian C. Rice with illustrations by Dorothy M. Beebe

  The International Mushroom Dye Institute: www.mushroomsforcolor.com

  Eastern Penn Mushroomers: www.epennmushroomers.org



Try this apricot, Wendell. It reminds me of
a mushroom my mother used to find. Jim Sherry