LONG ISLAND MYCOLOGICAL

http://limyco.org

L.I. SPOREPRINT

1973-2021

Available in full color on our website

VOLUME 29 NUMBER 1, SPRING 2021

FINDINGS AFIELD

There are only a handful of Inocybes which can be identified in the field, without recourse to microscopic findings or– heaven forefend– DNA analysis. After encountering the species in question, *Inocybe ceskae,* several times, I tentatively include it in that small number.

Inocybe ceskae

Looking at the above image, however, it appears to be a run of the mill Inocybe, without unique features, other than the marginate stipe bulb. But the latter characteristic, in combination with its odor, is enough to identify it, after some experience. The odor is chemical, sharp and penetrating, with a spermatic element that grows stronger as it ages.

It is a late season arrival, the first collection found on Nov. 22, 2020 in Wildwood S.P. under White Pine, and the second later that year in Cedar Beach Town Park, associated with Pitch Pine. The nearby Junipers are not thought to be mycorrhizal.

Inocybe ceskae is closely related to *I. occulta,* both belonging to

(Continued on page 4)

THE SEASON'S BOUNTY

Alas, the onslaught of the Covid– 19 pandemic made group foraging problematic, so that the season's collecting by individual members and families, although providing a welcome respite from seclusion, could not compare with previous years. Nevertheless, those of us who posted to our "Mushrooms of Long Island" official Facebook page, were able to inform others of their findings, which will be summarized in this article.

LIMC FACEBOOK FINDS: A MONTAGE

Precipitation was slightly below normal for the year as reported at the Brookhaven National Lab in Upton:45" compared to a normal of 49", with the lowest months during Jan. to March, and again in May, June, August and September. So one had to follow the rainfall closely in order to achieve some collecting success.

Facebook reports started to roll in as early as March, with the arrival of *Deconica montanum,* a pine barrens Spring denizen. April brought in several reports of *Coprinellus micaceus,* followed by various Pezizas and Mycenas. By mid-month there were more reports than usual of *Morchella angusticeps,* the highly sought Black Morel, some of which uncharacteristically were found with Oak, as well as with their usual symbiont, Tulip Poplar. A few Yellow Morels also made an appearance.

May brought the usual complement of Agrocybe's along with the Garden Giant, *Stropharia rugosoannulata,* which was recently

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PRESIDENT'S MESSAGE

Dear members,

Recently we had our annual Board meeting, which normally occurs in March but was held in April due to Covid. I thank each member for attending. It was so nice to see friendly faces (although masked) after conducting the 2020 meeting via email.

Nothing much has changed EXCEPT that the Newsletter will now go out electronically instead of in print. (ONLY the few members who don't use computers will get a hard copy.) This saves money and a lot of work on Joel's and my parts. Besides, the issues look so much better on line in full color.

The only other news is that I will be giving up my role as President this year. I have held that position for seven terms (21 years) and think that is long enough. We will have voting at our annual picnic and if that is cancelled, we'll have it on Mushroom Day. I will stay on as Treasurer and Membership Secretary for now (24 years) until I am no longer sure that I can do it. In the meantime, if anyone would like to consider taking up that post I can go over what I do exactly.

Also, as Joel states in his Editor's note, he is going to give up as editor and needs someone with editorial, design and computer skills to take the reins The new editor will be able to decide what the newsletter will look like and what is published. (No pressure to follow in Joel's footsteps.) We need some younger people to step up now.

So that is it for now and I hope to see all of you along the trails this season….with masks on of course. Further details of required Covid-19 foray behavior will be found on the 2021 Foray Schedule.

EDITOR'S NOTE

Last year at this time we began on a note of optimism, pointing out the national and regional forays that might become available, not knowing that all would be cancelled due to the dire pandemic. Although there is now reason for cautious optimism, travel remains questionable, according to the latest CDC precautions, even for the fully vaccinated.

Nevertheless, in the hope that the measures in place will lead to a more open situation by autumn, we are providing information regarding the few forays that are then scheduled in this issue.

At this point, I have functioned as editor of the LI Sporeprint for over 20 years, and it is time for one of the younger generation to step up and have their voice heard. Anyone who is interested should contact me so that we can discuss exactly what is involved in the production and distribution of our club's newsletter. It will not be necessary to adhere to the present format and content. Any necessary software or other supplies will be provided by our club. Other mycology clubs share their newsletters with us and are happy to have their articles reprinted, which we have done in the past and which can continue. I will continue to provide articles in a timely fashion.

AS A LABOR AND COST SAVING MEASURE, THIS AND FUTURE EDITIONS OF THE LI SOREPRINT WILL BE DISTRIBUTED IN ELECTRONIC FORM ONLY.

MATERIAL FOR THE SUMMER EDITION SHOULD REACH THE EDITOR BY JUNE 1ST.

(Submissions may be forwarded by email in any format or typed.)

(All unsigned articles authored by editor.)

NEW SPECIES 2020

NEW SPECIES	Collector
Amanita elliptosperma	*Peggy*
Amanita rooseveltensis	*Peggy*
Amanita whetstoneae	*Joel*
Amanita SP-63 Tulloss	*Joel*
Arrhenia chlorocyanea	*Roger Eklund, Anthony Sama*
Cortinarius suillus	*Joel*
Cudoniella clavus	*Roger Eklund, Anthony Sama*
Humidicutis marginata var. olivacea	*Roger Eklund*
Inocybe ceskae	*Joel*
Mycena clavicularis	*Joel*
Mycena hemisphaerica	*Peggy*
Parasola conopilea	*Peggy*
Rectipilus sp.	*Andy Greller*
Russula granulata	*Joel*
Phellodon tomentosus	*Peggy*

Cortinarius suillus
Rare in N. America

Rectipilus sp.

Parasola conopilea
formerly
Psathyrella conopilus

Amanita whetstoneae

Russula granulata

Phellodon tomentosus

Mycena hemisphaerica

Humidicutis marginata
var. olivacea

Amanita elliptosperma

The Season's Bounty (Continued from page 1)

described as bearing razor-edged structures for protection from predators. (See "Gleanings" page 7). An unseasonable appearance by *Lepista nuda*, the Blewit, normally found in late Autumn, was remarkable.

By late May the Spring Oyster, *Pleurotus populinus*, bloomed in good numbers both in Edgewood Preserve and Rocky Pt State Forest, but many were too high in the Poplars to be harvested without a lopping pole. And by June a favorite edible, *Laetiporus cincinnatus,* filled many pots.

Pleurotus populinus

Boletes were off to a slow start in July and improved little in August. Black Trumpets, *Craterellus fallax,* also failed to favor us with much of an appearance. There were many reports of the toxic lawn mushroom, *Chlorophyllum molybdites,* from both our membership and the public, some of whom mistook them for edible *Macrolepiota procera* but thankfully did not consume them. Russulas and Amanitas showed up as expected.

Chlorophyllum molybdites

Early September brought us *Armillaria tabescens* followed by its sister species *A. mellea.* Then the first sightings of *Grifola frondosa* toward the month's end. But to depart from edibles, the second ever NY collection of *Calliderma indigofera* was reported by Roger Eklund from Southaven C. P., the original site. Moreover, a new site for this rare species, Cranberry Bog, was discovered by Peggy and Joel, growing in association with its historic associate, Atlantic White Cedar.

H. americanum

Despite lower rainfall September continued to be productive of edibles, with *Calvatia, Laetiporus, Leccinum vulpinum, Lactarius hygrophoroides, Russula variata* and others being collected. Then Blewits appeared in early October, followed by Gypsies and widespread Hen-of-the-Woods. Several good collections of *Hericium americanum* was uncommon on L.I.

T.equestre & T. niviepes

November in the pine barrens can be very productive of Tricholomas and Hygrophorus, edible and inedible, but their productivity was uneven, with some traditional sites disappointingly low. But those whose timing was right were able to bring home large collections of *Tricholoma equestre* and *T. niveipes,* the Sarnoff Preserve producing in mid-month and Edgewood at the end of November.

Reports waned by December, with Brick Caps, *Hypholoma lateritium,* being the last edible reported.

Findings Afield (Continued from page 1)

the *I. mixtilis* group and are the sole members of this group present in both Europe and N.A. A recent analysis of *I. mixtilis* found it to be a species complex of several previously undescribed species of which I. ceskae is one. They are characterized by nodulose spores, bulbous marginate stipe, absence of cortina, and light hued pileus.

In N.A. *I. ceskae* has been found in British Columbia and on the West Coast to California. In Europe in the boreal forests of the north (Finland) and also in Kamchatka, Siberia. Our collections were verified by Prof Brandon Matheny, and DNA analysis is pending. They are the first verified East Coast specimens.

I. occulta occurs in a broad range of habitats in Europe, from cold boreal areas to warm Mediterranean regions, and in North America, its range overlaps that of *I. ceskae* on the West Coast, from British Columbia to Mexico. It has not as yet been reported from the East Coast.

The European members of this group are *I. johannis-stanglii* and *I. nothomixtilis.*

REFERENCES:

Advances in the knowledge of the Inocybe mixtilis group (Inocybaceae, Agaricomycetes), through molecular and morphological studies F. Esteve-Raventos, et al. Persoonia 41, 2018:213-236

Key to Species of Inocybe from eastern North America– v.7 P. Brandon Matheny, Univ. of Tenn. (on our website under Idenification Aids) limyco.org

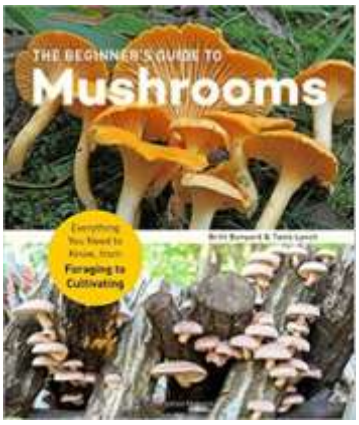
BOOK REVIEW CORNER

THE BEGINNER'S GUIDE TO MUSHROOMS

EVERYTHING YOU NEED TO KNOW FROM FORAGING TO MUSHROOM CULTIVATION

a review by Liz Broderick

(Reprinted by permission from NJMA News, Vol.51-2 March-April 2021)



***The Beginner's Guide** to Mushrooms: Everything You Need to Know from Foraging to Mushroom Cultivation by Britt Bunyard and Tavis Lynch*

Quarry Books
(December 22, 2020)
160 pages

ISBN-10: 1631599119
ISBN-13: 978-1631599118

The Beginner's Guide to Mushrooms is exactly what the title describes: It is truly a beginner's guide and not a field guide to the mushrooms of North America and Europe. Although this book will not help to identify most fungal species, it is a helpful start for newbies who are overwhelmed by field guides and fungal terminology. Both Britt Bunyard, who is the publisher of Fungi magazine, and Tavis Lynch, who is a well-known mycologist in the upper Midwest, have no doubt helped introduce many novices to the world of fungi. The photography is beautiful, and the price is reasonable. The book is well-organized, starting with a discussion of what makes fungi unique: Their cell walls are made of chitin, and not cellulose like plants, or like animal cells which have no cell wall. Parts of mushrooms, such as the type of annulus and partial or universal veil are clearly illustrated or described. Since the book is organized around spore color, a description of how to make a spore print is included.

The importance of mycorrhizal, saprophytic and parasitic fungi to the environment is explained.

The Guidelines For Beginners section includes valuable information:

1. Only eat fungi you are have positively identified, and even then, only eat a small amount - and then again, consume those without alcohol.
2. Handling, smelling or even tasting a small bit of mushrooms is fine as long as you don't ingest it. This can be useful information for some species.
3. Collecting all parts of the mushroom especially the base, which is essential to the correct ID of many fungi.
4. Cook wild mushrooms thoroughly. Don't mix different species in the pot when trying them for the first time.
5. Join a mushroom club with experienced members who will gladly share their knowledge.
6. Collect ethically and always leave a few specimens.
7. Don't force your enthusiasm and sense of adventure on others – this is something that even experienced mycophiles need to be reminded of occasionally.

The book's easy-to-use Identification section is based on spore color and different types of fruiting bodies. It does not provide species-specific information, but it does help a novice to, at least, break down characteristics of the most common genera, giving beginners a place to start looking in their field guide instead of just paging through the pictures. Geographic and seasonal information is also included. The authors point out that not all species are going to be covered in any field guide that covers only a few hundred of the thousands of identified mushrooms. There is a short discussion on mushroom cultivation including tips on possible substrates like composted leaves, straw or wood.

The Culinary and Preservation of Mushrooms section is useful for novices and experienced pot-hunters. Preservation methods for different genera of wild or cultivated fungi are presented in a handy table. Those of us who have tried drying chanterelles or blewits in our early days would have appreciated this: they do not reconstitute well. Interesting recipes for many wild edibles are included. I have only had the chance to try the Chicken Thighs with Dried Morels so far, but it was delicious.

This is a great book for novice mushroom hunters, and could be useful as an adjunct to a good field guide. It is not meant to be a general field guide, but has information that I would have appreciated as a beginner. As a matter of fact, I think I will be purchasing a copy of this book for my daughter and son-in-law who are just starting their fungal journey.

(Obtainable on Amazon for $22 or $12 for Kindle edition. Editor.)

Gleanings....from the research literature

- WINECAPS ARE DEADLY...TO NEMATODES: Species of *Stropharia*, including *S. rugusoannulata*, (which we gather in Springtime and which is cultivated both in Europe and China) have been demonstrated to develop special spike-like cells called acanthocytes, resembling a sharp sword. Scanning electron microscopes show these to be present on mycelia and rhizomorphs, but not on the above-ground structures: gills, pileus and rarely on the stipe base. These structures are thought to protect the fungus from predatory soil fungi, particularly nematodes, but this remains to be conclusively demonstrated. (As an aside, it is noted that cultivation of Winecaps originated in Germany in the 1960's reached a volume of 1300 tons in Europe by 1989.) *(Ultrastructure and development of acanthocytes, specialized cells in Stropharia rugosoannulata, revealed by scanning electron microscopy (SEM) and cryo-SEM, Ying Yang et al, Mycologia, Vol. 113, 2021, Issue 1)*

- A FUNGUS MIMICS FLOWERS: *Fusarium* species are known plant pathogens which cause multibillion dollar annual agricultural losses, in some rare cases produce flower-like forms mimicking that of its host. Yellow-eyed grass growing in the mountains of Guyana was known to produce such pseudoflowers, but the infective agent was unknown. A recent study using DNA sequencing and morphological features has identified it as *Fusarium xyrophilum,* a new species, which is most closely related to an African clade. The pseudoflowers are made up entirely of fungal tissue and mimic the true flowers in color, shape and size. There is also evidence of production of a volatile compound that can serve to attract insects to disseminate the fungal spores. *(Fusarium xyrophilum, sp. nov., a member of theFusarium fujikuroi species complex recovered from pseudoflowers on yellow-eyed grass (Xyris spp.)from Guyana. I. Laraba et al, Mycologia, 2020, VOL. 112, NO. 1, 39–51)*

- *AMANITA AMERIVIROSA*– SISTER TO THE EUROPEAN *A. VIROSA*: For many years, the identity of white pigmented members of Amanita sect. phalloidiae in N.A. has been in flux. This recently published study expands on previous work that established this relationship genetically by providing additional DNA evidence separating *A. amerivirosa* from others in section Phalloidieae as well as very detailed morphological description differentiating it from four other N.A. white Phalloidiae. It ranges from eastern Canada down to the Us coast of the Gulf of Mexico. For further details access:

(*Amanita amerivirosa—a new toxic North American species of Amanita section Phalloideae R. E. Tulloss, Linus V. Kudzma,Mary K. Tulloss, Alan Rockefeller, Amanitaceae, Vol 1, no. 5, pp. 1-15,)*
http://amanitaceaethejournal.org/content/uploaded/journal/2021/Amanitaceae.2021.1.4-correc1.pdf

NAMA Annual Foray August 12-15, 2021

Snow Mountain Ranch near Granby, Colorado

NAMA, along with the Colorado Mycological Society and the Pikes Peak Mycological Society is planning a "safe, socially distanced gathering". Snow Mountain Ranch is sited at 8,740 feet of elevation with a clear view of the surrounding mountains. The main lodge has 56 first-floor ADA compliant rooms and the lodges have hotel type rooms with 2 queen beds.

For updated details, including costs and registration information access:
https://namyco.org/events.php

WELCOME NEW MEMBERS

Francis Ward Daniel Archier Rachel Pike

FAR AFIELD..

Winter 2021 Mushrooms in the Broadleaved Evergreen Region of the Florida Panhandle

by Andrew M. Greller, Ph.D.

Having decided to spend the winter of 2020-21 away from the Long Island area, I remembered that a particularly beautiful state park was situated near the town of Chiply, in Washington County, Florida. I decided to rent a house nearby. It was a fortuitous decision, because the winter of 2020-21 in and around New York City proved a particularly cold and snowy one. Washington County had a mild winter in which morning temperatures rarely dropped below the mid-30's, and afternoons were almost always in the 50's and 60's.

Because I spent a lot of time walking with camera in hand, I had a chance to document the local natural history. I found in this part of Florida a particularly beautiful series of landscapes. Dark broadleaved evergreen forests of live- and laurel oak, some pines, a laurel, sweet leaf, wild olive, greenbrier vines, and a number of blueberry species occupied the better soils. Because this part of Florida is underlain with limestone bedrock, there are fissures and holes filled with water throughout the county. I found ponds ringed with evergreen shrubs, lakes in which pond cypresses line the shallows, and springs and creeks where deciduous trees and the sabal palmetto thrive. Overlying the limestone are extensive sand dunes of Pleistocene origin On these dunes grow the endemic sand pine, as well as longleaf and loblolly pines, with a small-leaved holly common in the understory. A half-hour's drive south brings you to the famous white sand beaches and dunes, of recent origin, along the Gulf of Mexico.

Clathrus columnata
Gulf Coast Stinkhorn

I was surprised and delighted to find mushrooms in variety and abundance in the evergreen oak forests and in the pine plantations, especially in mid- to late January, the heart of winter! Highlights of the area were the super-abundance of *Trametes* cf. *hirsuta* on Michael-downed trees; *Stereum* species, *Lentinus* species, and some other shelf mushrooms were also common.

Stereum hirsutum

Also surprising was the discovery of *Clathrus* cf. *ruber* in two or three locations. *Mutinus elegans* appeared in one location and *Phallus ravenelii* appeared further north in the panhandle. Also further north there were enormous emergences of the Oyster Mushroom. *Gymnopilus penetrans* was a very common mushroom of forest margins. *Cortinarius semisanguineus* provided some bright color in the dark green landscape. *Russula* species, *Amanita muscaria*, a *Lactarius* and some puffballs added to the list. By the end of February, the forest mushrooms became less common and new species began to appear in the wetter sites.

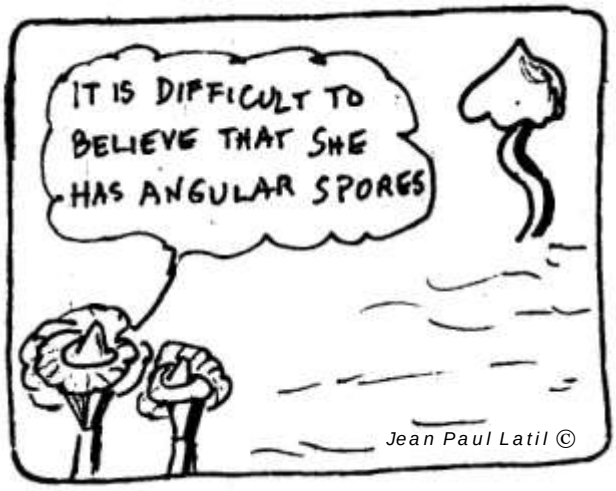
Amanita persicina

Hurricane Michael made landfall on the Florida Panhandle in October 2018. Michael was a Category 5 hurricane, the first to strike the state since Hurricane Andrew. It was sad to see the great extent of hurricane damage, but the silver lining to these dark clouds was the great production of wood-decaying fungi. With so much wood down, we should be able to enjoy abundant growth of mushrooms in the Florida panhandle for a long time.

Gary Lincoff Memorial Mushroom Foray
September 18-21, 2021 North Park, Pennsylvania

The Western Pennsylvania Mushroom Club will hold the Memorial 21st Annual Gary Lincoff Mushroom Foray. This event takes place in the Rose Barn, Pearce Mill Rd., in North Park, McCandless Township. Driving instructions are on the website. On Saturday activities include walks, presentations, auction, sales, table walk,and a mushroom feast. Guest mycologists Michael Kuo, of Mushroom Expert website reknown, and Leon Shernoff, editor of *Mushroom the Journal*. The fee ($55 previously) for non-members includes 2021 membership but does not include lodging, for which you must make your own arrangements

Details and prices will shortly be posted on the club website: http://wpamushroomclub.org/lincoff-foray/ For more information, contact the Foray Chair, Fluff Berger: 724-601-8382
Lincoff-Foray@wpamushroomclub.org



IN THIS ISSUE

"The birds and animals must be protected, not merely because this species or another is interesting to some group of biologists, but because each is a link in a living chain that leads ***back to the mother of every living thing on land, the living soil."***

Rosalie Edge - founder of Hawk Mt. Sanctuary

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