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1913 and 1914

MESSAGE FROM THE PRESIDENT

I am not exactly sure what the guidelines are for a presidential letter, or if there are any, but I wish to pass a very fine little story along at this time. Last spring a friend of mine stopped by the greenhouse to buy some plants. Like most people in this area, he knew I was a little overloaded on fungal knowledge, so he would eventually have to go to that subject willingly or I would drag him to it. Willingly he did go; he told me about the few small morels he had found, and about finding them in Canada during the years he used to guide up there, but he saved the best for last. To give you a little background on this man would be helpful in my attempt at passing this story along in a manner that will do it justice. Scott is my friend's name and he has lived a pretty hard life. He has had a passion for the bottle, smokes, rough times, the north woods, any woods, living off the land and I am sure many more. I can relate to all of these and to some degree I have the same passions, but I try to stay close to the speed limit, whereas in Scott's past, I believe he kept the pedal to the floor at the cost of his health.

This story involves the bottle and living off the land. Scott had been morel hunting for most of the season with some degree of success. If any of you have done this, you know that by the end of the season you can not close your eyes without seeing morels. On this particular day, Scott was out before light, visiting special sites that were not exactly open to the public. After a pretty good hike and moderate success he decided not to push his luck any further and headed home; he did not make it past the tavern. After a few hours there, in no shape to drive home, he drove home or at least he started home. He got down the road a couple miles when to his surprise he saw three beautiful tall straight morels off to the side of the road. He managed to pull over and shut off the car, then pulled himself out of the seat, walked around the car and slid down into the ditch that was cut through loose rock and sand. Being the true morel hunter that he was, he just brushed himself off and climbed the other side of the ditch to his waiting prize. But no prize! He walked back and forth and up and down, but he could not find the morels. In disgust he decided to leave, stumbled down the other side of the ditch, climbed up to the road, around the car and deposited himself in the car seat. While fumbling with the keys to get the car started, he took one last look at where the morels stood and there they were. He repeated the journey to his prize in almost the same manner with the same results. Again back in the car he sees his three morels. He comes up with a new plan: he will risk breaking his neck on the loose sand and stones and not take his eyes off the morels. Well, about the time he started down the ditch, the morels ducked and disappeared, assisting him in one last painful trip to the bottom of the ditch. Lying in pain, in the bottom of that ditch, he managed to laugh at his stupidity: he had spent the better part of an hour trying to pick three thirteen striped ground squirrels. I am sure there is a lesson to learn from this, but I just think it is a great story. Have a great morel season and hope to see you at Heaven City.

by John Steinke, WMS President

UPCOMING EVENTS

- March 20 (Wednesday) -- WMS Lecture: Milk Mushrooms in the Great Lakes States
by Dr. Andrew Methven (Eastern Illinois University)
- April 10 (Wednesday) -- WMS Lecture: Fairy Rings and Fungal Folklore by Dr.
Alan Parker
- May 6 (Monday) -- Spring Mushroom Dinner
- May 18 (Saturday) -- WMS Morel Foray
- June 22 (Saturday) -- Summer Picnic and Business Meeting at John Steinke's
farm

March and April events start at 7:00 p.m. and take place at the Mitchell

Park Pavilion. Members should receive announcements with details and directions to each of the above events.

DUES REMINDER

Remember, WMS dues (\$15) are payable at year end. If you noticed that a "star" (*) preceded your name on the address label of this newsletter, it means your 2002 dues are not yet paid and you will not get your spring foray notices. Please send your dues immediately to: John Fetzter, Secretary/Treasurer; 1309 S. 73rd Street; West Allis, WI 53214 Note that WMS dues are \$15 and that NAMA (North American Mycological Association) dues are \$32.

FALL MUSHROOM DINNER

by Tanya Weber

On November 26 of 2001, WMS hosted the First Annual Fall Mushroom Dinner. It was agreed among the members attending the dinner that the experiment went well, even with a bit of unfortunate scheduling (the week following Thanksgiving). The turnout was better than expected, and all were happy to venture out and away from turkey leftover casseroles and to experience a gourmet meal in the company of many friends.

The dinner was held at the Riversite Restaurant in Mequon and expertly prepared by Executive Chef Thomas Peschong.

During cocktail hour, Spinach and Leek Duxelles were passed around. Duxelles is a French term for finely chopped mushrooms and other ingredients that are sautéed in butter and cooked until moisture is removed and then the resulting paste stuffed into prepared large mushroom caps. I was fashionably late for the appetizer tasting, but after taking a survey, it was clear that "excellent" was a common adjective.

I will not even try to compare our Heaven City Dinners to this one, since they are completely different experiences. While Riversite lacked Heaven City's cozy old elegant atmosphere, it absolutely made up the lack with one of the more impressive wine bars in the city. Also, the Mequon location of the restaurant attracted some of the "Northern" members who were hesitant to venture all the way to Mukwonago. Portions were extremely generous; many "doggie bags" went home. The only other thing that differed, but in no way took away from the creativity of the Chef, was that not every single dish involved mushrooms. Some ingredients were "mushroom shaped", which was probably not too adventurous, but more acceptable to some, especially for dessert.

The First Course, Autumn Squash with Chargrilled "Field & Forest" Shiitakes was delightfully colorful. This butternut squash soup was wonderfully presented with fresh chives, and a sauce made with dried Porcini and reduced cream, and also had subtle hints of coriander, nutmeg and cinnamon. While some found it to be on the sweet side, this dish was my favorite.

The Second Course consisted of Lobster Mushroom Strudel with mixed Mesclun Lettuces, Sweet Roasted Peppers, and Vanilla Mushroom Cream. Lobster mushrooms used in this tasty creation came from the Eastern US. There were a lot of positive comments about the pepper, leek and onion part of the course, and I agree. The comforting taste and texture of the strudel combined with a wonderful variety of healthy spring greens was a meal in itself.

At that point, we were served 2000 Edna Valley Chardonnay, from Napa Valley. This superbly balanced wine displayed both fruity and crisp mineral characters, and at this point had a palate cleansing quality.

For the Main Course we were presented with the choice of Mushroom Dusted "George Bank" Haddock, or Free Range Chicken Breast. Both were served with Golden Chanterelles, Lemon, Fried Sage Melange of Vegetables and Roasted Rosemary Mushroom Potatoes. I opted for chicken, but it was a draw; fish was enjoyable too. I do have to comment, that by then I had no room left for that DOUBLE breast of chicken, but it made a nice lunch the following day. Chanterelles, of course, never made it into the to-go box. They came from Oregon and had that gentle unmistakable taste we all know. Mushroom potatoes did look like mushrooms, and were put together with skill and humor.

For Dessert we were entertained by a magical scene on a plate of Meringue Mushrooms with Assorted Berries, Mango, and Raspberry Sauce.

After dinner, Chef Thomas came out to talk to the guests and answered many questions. He spoke of ideas, preparation and also had some useful tips on preserving (drying/freezing) mushrooms.

I was impressed with all the attention that our group received, considering how busy the rest of the restaurant was. At \$45, including beverages, taxes, and gratuity, the dinner was a good value. But it is difficult to put a price on old friends visited and new ones met.

JANUARY SOCIAL AND SLIDE SHOW
by Kris Ciombor

The January 16, 2002 meeting of the Wisconsin Mycological Society was graced by 65 people, a wide array of dishes, and an even wider array of wines. The slides were excellent, though I must admit I spent most of my time turning lights on and off and finishing up in the kitchen. The photography on the ones I saw was spectacular. John Steinke had about six "last" slides, but everybody else knew when to quit. New and old members alike brought a wonderful variety of food from homemade cheeses to portabella pizzas. LeRoy Ciombor whipped up a few additional dishes, so some of us made a dinner of the hors d'oeuvres and cheeses. The favorite wine seemed to be Spaetlese because there were four of them and they were all emptied. There were at least twenty bottles of wine -- some home-made by members. Needless to say, a good time was had by all. They had to kick us out at 10:00 P.M.

FEBRUARY MEETING: CORTINARIUS
by Peter Vachuska

On Tuesday night, February 12th, Steve Nelsen broke down the largest genus of mushrooms to show the thirty or so attendees that Cortinarius is much more than little brown mushrooms. Steve started by handing out an outline of the subgenera and species he was going to show slides of. First was the subgenus Myxium with viscid cap and stem. Next came Phlegmacium, with viscid cap and dry stem. Then there were the five subgenera with dry cap and stem: Dermocybe, Cortinarius, Sericeocybe, Leprocybe and Telamonia. Each has distinguishing characteristics. Steve lamented the current trend in mushroom books to list all of the species in a genus alphabetically. This is a very poor way of listing them; it teaches us nothing of how they are organized and is especially confusing for large genera like Cortinarius which contains hundreds of species and needs some sort of organization inside the genus. Steve presented that organization to us.

As usual with Doctor Nelsen's lectures, we were dazzled by his knowledge of the fungi and their history as well as his meticulous and beautiful photography. To illustrate with one of our more common Cortinarius species, Atkinsonianus, Steve told us that this was the first mushroom that Kauffman described, naming it after his mentor. Kauffman called it the prince of the american cortinarius. It is a beautiful mushroom with a red-brown cap and purple flesh; the top of the gill is purple, while the bottom of the gill and the cortina are yellow. C. Atkinsonianus is a big stout fungus that is supposedly good to eat, though no one attending, including the speaker, had tried it. A. H. Smith, who often didn't recommend eating what we consider good edibles, highly recommended it. Unfortunately, there are no color illustrations of this mushroom, even though it is fairly common in our region. All modern books show photographs of collections from only the east and west coasts, nearly completely neglecting the midwest.

Everyone in attendance came away with a fresh view of Cortinarius and a renewed enthusiasm for collecting and identifying, as well as possibly consuming, them. The best site to look for Cortinarius that Steve has found is Astico County Park. On our WMS Fall 2001 foray to this site, it produced a bounty of them, most of which didn't get named on our species list, as the genus still remains a difficult one and making field identifications is hard. Steve was not reluctant to confess his confusion over, for example, whether all of his slides of "distan" belonged strictly to the species distans or if some were just closely related species. He also had unnamed slides where he knew the subgenus and perhaps related species. This was very much a "work in progress" with the final word not to be found anytime soon.

NEW FUNGAL FOOD
by Colleen Vachuska

I have not found or tried this product yet, but evidently there is a new food product derived from fungi that became available in the United States in February. Brand name Quorn (pronounced "kworn"), it is manufactured by Marlow Foods of the UK and has been popular in Europe for a number of years. More chemically, it is called mycoprotein and is derived from the mycelium of the soil fungus Fusarium graminearum (which is the conidial stage of the ascomycete Gibberella zeae), which was discovered growing on farms west of London in the 1960's. Mycoprotein,

which is obtained by a fermentation process, is used primarily to produce vegetarian meat-substitutes. The nature of the fungal mycelium it is based upon provides a chewy meat-like texture and it readily absorbs a wide variety of flavorings and colorings. The material has a relatively high nutritive value, including a high protein and fiber content and a wide variety of minerals, vitamins, and trace elements, compared to a relatively small amount of fat. It is made into variety of products, including chicken-like nuggets, lasagna, fettucine alfredo, and imitation ground beef. If you are interested, this product might be something to look for at the grocery store or health-food store.

PSATHYRELLA 2: IDENTIFICATION PFRUSTRATION
by Steve Nelsen

Smith published a monograph financed by the National Science Foundation on North American Psathyrella in 1972, describing over 400 species, divided into ten subgenera, although a few have only one species each. Most of the large number of new species reported in it do not appear to have been used by anyone else since. The majority of them were found either near Ann Arbor, Michigan (Smith's home), or Lodgepole, Idaho (where he spent summers with his wife, who both was from there and was working on a paleontology degree in the area). Smith comments that a good year for Psathyrella occurs only once about every 10--15 years, and that in a good year not only are there an order of magnitude more individuals than in a bad year, there are also an order of magnitude more species (hmmm...). His monograph finishes with a large appendix containing many new species, and the comment that a third good year had occurred after the main part was finished. I have heard a professional mycologist state that, in his opinion, Smith had a tendency to describe aberrant individuals as if they were species. Although the greater than 400 species number is sometimes repeated, the only general book I have seen that describes even as many as 9% of this number is Smith, Smith and Weber (1979), who cover 35. Singer (1986), who likes a lot of species as well as most, only recognizes 74 Psathyrella species worldwide, acknowledging that many more have been named, and mentioning that species concept in Psathyrella is "not settled" (which appears to most often mean "people still refuse to use my concept"). Smith's monograph has made it improbable for any amateur to conclusively name almost any Psathyrella, because Smith's species are based on extremely detailed microscopic features that I certainly don't know how to demonstrate.

Psathyrellas are the quintessence of "little brown mushrooms" to most people, and I don't think any are considered good to eat. David Arora (1986) believes that "They constitute an immense, monotonous, metagrobolizing multitude of dull, whitish, buff, graying, or brownish mushrooms..." (he does have a tendency to get caught up in his own rhetoric, doesn't he?). Although Psathyrellas are quite common, most mushroom books ignore them as completely as possible. Only five are illustrated in Bessette, Bessette, and Fischer, and twelve in Phillips (all rather ugly-looking fellows). I agree that many Psathyrellas are quite ignorable, especially in age, but think that when they are young enough, some have a quite striking appearance.

RECIPE: MUSHROOM SUPREME
by Dorothy Moulding Brown

Editor's Note: The booklet that this recipe comes from, "Wisconsin--Midwest Edible Mushrooms", was published circa 1948. Its author, Dorothy Brown, was the wife of Charles E. Brown, an archaeologist and director of the state historical museum for many years. C. E. Brown was also interested in amateur mycology and was president of the Madison Mushroom Club for almost 35 years. He also worked briefly at the Milwaukee Public Museum and was one of the organizers of the first Wisconsin Mycological Society, which evidently dates back to at least 1902. For more information, see an article Alan Parker wrote in the June 2000 WMS newsletter.

1 1/2 lb. ground beef
3 medium size onions
2 cups canned tomatoes
1/2 teaspoon salt
1 tablespoon butter
1 cup fresh mushrooms
1 medium size green pepper
2 cups dry noodles
1/8 teaspoon pepper
1 cup diced celery

Shape the meat into balls that are the size of an egg and brown in the butter. Remove from skillet and brown the diced onion, peppers, and mushrooms. Replace the brown meat balls, adding the diced celery, seasoning and canned

tomatoes. Press the dry noodles into the tomatoes. Do not stir. Cover with a lid and let simmer slowly for thirty-five to forty minutes. Serve at once with salad and dessert.

FIELD RECORD of the WISCONSIN MYCOLOGICAL SOCIETY
for the seasons of 1912, 1913 and 1914

As many of you perhaps already know, there was a Wisconsin Mycological Society in existence in the early part of the 20th century. Little is known about this club except that it produced a field record of 372 species for the years 1912, 1913 and 1914. This field record is the list that follows, except that we have rearranged it from an alphabetical list by genus to a grouping by month of first appearance. According to the information that was provided with the original list, the dates given are those of the earliest and latest collections brought in at the weekly meetings of the society. The territory covered was in an area about 30 miles by 30 miles in the vicinity of Milwaukee.

A person browsing through this list can appreciate it in different ways. It might be fun to look through it and see species you don't recognize, or how names have changed in nearly 100 years. Are there any common species you would expect to find that are not on the list? How does this list compare to the current WMS field records? How many species have you found yourself? Which mushrooms had the longest season? What species were found on only one foray?

One could also simply appreciate all of the enthusiasm and work that went into the collecting, identifying and recording of all these species. A couple of things that impressed us were the fact that this early WMS group had weekly meetings and also the large number of species they found in May. They were obviously out 'shrooming early in the spring and not necessarily looking only for morels. Their collecting season also lasted well into the fall as evidenced by the large number of new species found in October and even November. These people also took their identification seriously and even consulted outside experts. A note right before the list said "the Society is indebted to Prof. W. A. Murrill of the New York Botanical Garden for the identification of several specimens which we do not find described in our textbooks."

Finally, we note that the list is signed by the following officers of the society: W. E. Shier, Secretary, 714 Prairie Street, Milwaukee, and Lewis Sherman, M. D., President, 418 Jackson, St., Milwaukee.

We thank Alan Parker for bringing this list to our attention. Alan wrote a short article about the list in the December 2000 WMS newsletter. Evidently, Alan received a copy of the field record from William Burk of the University of North Carolina, who discovered it while doing research at the Farlow Herbarium/Library at Harvard University.

April

COPRINUS atramentarius: April 11--Nov. 13
PEZIZA coccinea: April 19--Sept. 14
NAUCORIA pediades: April 26--Oct. 19

May

MORCHELLA bispora: May 3--May 11
MORCHELLA conica: May 3--June 2
MORCHELLA semilibera: May 3--May 18
PEZIZA badia: May 3--Oct. 5
POLYPORUS arcularius: May 3--Dec. 5
POLYPORUS brumalis: May 3--Dec. 5
URNULA craterium: May 3--Oct. 17
COPRINUS comatus: May 7--Nov. 25
COPRINUS micaceus: May 7--Dec. 5
MACROPODIA macropus: May 10
MORCHELLA esculenta: May 10--June 16
POLYSTICTUS versicolor: May 10--Dec. 5
FAVOLUS Canadensis: May 11--Dec. 5
LENTINUS lepideus: May 11--July 20
MORCHELLA augusticeps: May 11--May 25
VERPA bohémica: May 11--May 18
VERPA conica: May 11--May 18
VERPA digitaliformis: May 11
AGARICUS Rodmani: May 14--Nov. 19
MORCHELLA crassipes: May 17--June 2
PLEUROTUS ostreatus: May 17--Nov. 23
PLEUROTUS sapidus: May 17--Nov. 17
LEPTOGLOSSUM luteum: May 18
NAUCORIA hamadryas: May 18

PHOLIOTA praecox: May 18--July 21
PLUTEUS cervinus: May 18--Oct. 21
MORCHELLA deliciosa: May 19--May 26
POLYPORUS appplanatus: May 19--Nov. 24
POLYPORUS squamosus: May 19--June 16
AGARICUS campestris: May 25--Nov. 9
COLLYBIA butyracea: May 25--Aug. 26
COLLYBIA platyphylla: May 25--Nov. 10
MYCENA stannea: May 25--Sept. 29
CREPIDOTUS versutus: May 26--Nov. 24
GALERA Kellermani: May 26
PANAEOLOUS retirugis: May 26--Sept. 23
POLYPORUS cinnabarinus: May 26--Dec. 5
BOLETINUS pictus: May 27--Sept. 8
CLITOCYBE laccata: May 27--Nov. 17
HYPHOLOMA perplexum: May 27--Nov. 30
LYCOGALA epidendrum: May 27--Oct. 7
TRICHOLOMA leucocephalum: May 27

June

HYPHOLOMA incertum: June 1--Sept. 22
MARASMIUS velutipes: June 1--Aug. 18
MYCENA alkalina: June 1--Sept. 8
MYCENA galericulata: June 1--Nov. 30
POLYPORUS chioneus: June 1--Dec. 5
POLYSTICTUS pergamenus: June 1--Nov. 30
STROPHARIA semiglobata: June 1--Oct. 25
HYGROPHORUS conicus: June 2--Oct. 20
PANAEOLOUS campanulatus: June 2--Oct. 25
PANUS rudis: June 2--Sept. 8
BOVISTA pila: June 3--June 8
COLLYBIA acervata: June 3--Oct. 28
PANAEOLOUS solidipes: June 3--Aug. 4
PANUS strigosus: June 3--Sept. 23
XYLARIA polymorpha: June 3--Nov. 3
CLAVARIA pyxidata: June 8--Aug. 18
CLITOCYBE multiceps: June 8--Oct. 19
COPRINUS fimentarius: June 8
HYGROPHORUS coccineus: June 8--Sept. 30
MYCENA cohaerens: June 8
SCHIZOPHYLLUM commune: June 8--Oct. 30
PANAEOLOUS papillonaceus: June 9--July 1
COLLYBIA radicata: June 10--Nov. 2
COPRINUS tomentosus: June 10
PEZIZA vesiculosa: June 10--Sept. 21
CLAVARIA formosa: June 11--Sept. 30
THELEPHORA Schweinitzii: June 13--Sept. 23
ARMILLARIA mellea: June 15--Nov. 26
CLAVARIA aurea: June 15--Sept. 29
CLITOCYBE infundibuliformis: June 15--Oct. 28
HELVELLA elastica: June 15--Sept. 30
HELVELLA sulcata: June 15
MARASMIUS nigripes: June 15
MARASMIUS rotula: June 15--Oct. 6
PEZIZA occidentalis: June 15
RUSSULA alutacea: June 15--Oct. 13
RUSSULA fragilis: June 15--Nov. 3
STEREUM versicolor: June 15--Nov. 16
COLLYBIA myriadophylla: June 16--July 21
PANUS torulosus: June 16
PEZIZA scutellata: June 16--Aug. 14
POLYPORUS sulphureus: June 16--Nov. 16
CLITOCYBE pithyophila: June 17--Sept. 2
MYCENA Leiana: June 17--Oct. 12
PHOLIOTA adiposa: June 17--Nov. 3
TREMELLA albida: June 17--Oct. 3
TROGIA crispa: June 17
AMANITOPSIS vaginata: June 22--Oct. 12
COPRINUS ephemera: June 22--Sept. 28
ENTOLOMA clypeatum: June 22--Sept. 29
HYGROPHORUS miniatus: June 22--Sept. 30
OMPHALIA campanella: June 22--Sept. 15
RUSSULA lepida: June 22--Sept. 29
LYCOPERDON gemmatum: June 23--Nov. 30
MARASMIUS oreades: June 23--Aug. 20
PSATHYRELLA disseminata: June 23--Oct. 12
AGARICUS silvicola: June 29--Oct. 6
AMANITA Frostiana: June 29--Oct. 19
AMANITA phalloides: June 29--Oct. 25
BULGARIA inquinans: June 29--Sept. 3

CANTHARELLUS infundibuliformis: June 29--Aug. 18
CLAVARIA spinulosa: June 29--July 13
CLITOCYBE cyathiformis: June 29--Sept. 30
CLITOCYBE flaccida: June 29
CLITOCYBE nebularis: June 29--Oct. 27
CLITOCYBE robusta: June 29--July 6
COLLYBIA confluens: June 29--Aug. 17
CORTINARIUS castaneus: June 29
ENTOLOMA jubatum: June 29
GALERA lateritia: June 29
LACTARIUS insulsis: June 29--Sept. 14
LACTARIUS piperatus: June 29--Sept. 28
LACTARIUS turpis: June 29--July 13
LYCOPERDON pyriforme: June 29--Nov. 23
MARASMIUS scorodonius: June 29--Oct. 6
MARASMIUS siccus: June 29--Sept. 14
RUSSULA emetica: June 29--Sept. 22
RUSSULA roseipes: June 29--Oct. 19
RUSSULA vesca: June 29
TREMELLA mycetophila: June 29--July 29
PEZIZA repanda: June 30--Aug. 11

July

DALDINIA concentrica: July 1--Oct. 12
LEPIOTA acutesquamosa: July 1--Sept. 21
PAXILLUS involutus: July 1--Oct. 25
POLYPORUS picipes: July 1--Oct. 12
RUSSULA adusta: July 1--Aug. 19
AGARICUS placomyces: July 6--Oct. 19
AGARICUS reticeps: July 6
BOLETUS bicolor: July 6--Sept. 19
BOLETUS felleus: July 6--Sept. 30
CALVATIA cranifiormis: July 6--Oct. 12
CANTHARELLUS cibarius: July 6--Oct. 12
CRUCIBULUM vulgare: July 6
HELVELLA crispa: July 6--Oct. 25
HYGROPHORUS ceraceus: July 6
PEZIZA floccosa: July 6--Sept. 28
POLYPORUS perplexus: July 6
RUSSULA foetens: July 6--Aug. 25
RUSSULA furcata: July 6
RUSSULA virescens: July 6--Sept. 23
AMANITA verna: July 7
CLAVARIA cristata: July 7--Sept. 14
CLAVARIA vermicularis: July 7--Sept. 16
COLLYBIA dryophila: July 7--Oct. 19
HELOTIUM lutescens: July 7--Aug. 11
HYDNUM septentrionale: July 7--Oct. 7
IRPEX tulipifera: July 7--Sept. 8
OMPHALIA unibellifera: July 7
PLEUROTUS ulmarius: July 7--Dec. 5
CLITOCYBE candicans: July 8--Oct. 6
BOLETINUS porosus: July 10
AMANITA rubescens: July 13--Aug. 12
AMANITA spreata: July 13--Sept. 16
CLITOCYBE monadelpha: July 13
CLITOCYBE ochropurpurea: July 13--Nov. 23
CORTINARIUS cinnamoneus: July 13--Nov. 3
CORTINARIUS violaceus: July 13--Nov. 27
HYPOMYCES lactifluorum: July 13--Oct. 19
PHOLIOTA squarrosoides: July 13--Oct. 28
RUSSULA ochrophylla: July 13
STROBILOMYCES strobilaceus: July 13--Oct. 27
THELEPHORA palmata: July 13--Sept. 16
BOLETUS edulis: July 14--Sept. 2
HYGROPHORUS cantharellus: July 14--Aug. 25
VOLVARIA bombycina: July 14--Aug. 19
CLAVARIA amethystina: July 15--Oct. 25
CLAVARIA mucida: July 15
CLITOCYBE illudens: July 15--Oct. 28
COLLYBIA atrata: July 15--Sept. 8
CORTINARIUS ochroleucus: July 15--Oct. 19
TREMELLA frondosa: July 15--Oct. 12
GLOEOPORUS conchoides: July 17
BOLETUS scaber: July 20--Nov. 24
DAEDALEA confragosa: July 20--Nov. 3
DAEDALEA quercina: July 20
LACTARIUS pallidus: July 20--July 28
LACTARIUS volemus: July 20--Sept. 23
POLYPORUS Igniarius: July 20--Nov. 24

CLAVARIA pistillaris: July 21--Oct. 25
CLITOCYBE odora: July 21--Sept. 29
LEOTIA Americana: July 21--Sept. 8
MARASMIUS delectans: July 21--Oct. 12
RUSSULA flavida: July 21--Oct. 6
PHALLUS duplicatus: July 22--Oct. 12
PILOSACE eximia: July 22--Oct. 13
POLYPORUS lucidus: July 22--Nov. 24
CLITOCYBE claviceps: July 23
BOLETUS gracilis: July 25
HYDNUM repandum: July 27--Sept. 23
PORONIDULUS conchifer: July 27--Oct. 19
TREMELLA lutescens: July 27--Nov. 16
TRICHOLOMA albellum: July 27--Aug. 19
POLYPORUS gilvus: July 28--Nov. 16
CLITOPILUS prunulus: July 29--Nov. 27
CREPIDOTUS mollis: July 29--Oct. 14
ENTOLOMA rhodopoleum: July 29--Oct. 5
PEZIZA aurantiacus: July 29--Nov. 9

August

OMPHALIA caespitosa: Aug. 3--Oct. 5
CLAVARIA coralloides: Aug. 4
LACTARIUS deliciosus: Aug. 4--Aug. 12
PLUTEUS pellitus: Aug. 4
ENTOLOMA Grayanum: Aug. 5--Oct. 25
HELVELLA lacunosa: Aug. 5
HYGROPHORUS psittacinus: Aug. 5--Aug. 26
LYCOPERDON pulcherrinum: Aug. 5--Oct. 23
ABORTIPORUS distortus: Aug. 10
LEOTIA procera: Aug. 10--Oct. 19
STEREUM complicatum: Aug. 10
AMANITA virosa: Aug. 11--Sept. 2
MARASMIUS androsaceus: Aug. 11
MYRIOSTOMA coliformis: Aug. 11
SCLERODERMA aurantium: Aug. 11--Sept. 29
TREMELLA fuciformis: Aug. 11--Sept. 2
CLAVARIA coronata: Aug. 12
CLAVARIA fusiformis: Aug. 12--Sept. 30
CORTINARIUS armillatus: Aug. 12
GEASTER hygrometricus: Aug. 12--Nov. 3
HYDNUM coralloides: Aug. 12--Oct. 25
HYGROPHORUS chlorophanus: Aug. 12
LEOTIA naucina: Aug. 12--Nov. 3
PHALLUS Ravenelii: Aug. 12--Oct. 26
POLYPORUS frondosus: Aug. 12--Nov. 17
SCLERODERMA vulgare: Aug. 12--Nov. 23
STEREUM purpureum: Aug. 12
TRICHOLOMA laterarium: Aug. 12
MARASMIUS cohaerens: Aug. 13
PAXILLUS rhodoxanthus: Aug. 13--Nov. 2
POLYPORUS radicans: Aug. 15--Sept. 30
CLITOCYBE Adirondackensis: Aug. 17
GUEPINIA spathularia: Aug. 17
GEASTER minimus: Aug. 18--Oct. 27
GEASTER triplex: Aug. 18--Sept. 30
HYDNUM caput-ursi: Aug. 18--Oct. 21
HYDNUM zonatum: Aug. 18--Aug. 25
HYPHOLOMA lacrymabundum: Aug. 18--Oct. 25
LACTARIUS pergamenus: Aug. 18
LYCOPERDON pusillum: Aug. 18--Nov. 3
PANUS stypticus: Aug. 18--Dec. 5
PHOLIOTA squarrosa: Aug. 18--Nov. 10
RUSSULA cyanoxantha: Aug. 18
RUSSULA rubra: Aug. 18--Oct. 25
STEREUM hirsutum: Aug. 18--Nov. 24
TRICHOLOMA album: Aug. 18--Oct. 27
TRICHOLOMA imbricatum: Aug. 18
AMANITA candida: Aug. 19
BOLETUS Frostiana: Aug. 19
BOLETUS Russelli: Aug. 19--Sept. 8
CALVATIA gigantea: Aug. 19--Oct. 27
CANTHARELLUS aurantiacus: Aug. 19--Aug. 24
CLITOPILUS "abortive form": Aug. 19--Oct. 21
HYDNUM erinaceum: Aug. 19--Nov. 10
SCLERODERMA bovista: Aug. 19--Sept. 1
CLAVARIA flava: Aug. 21--Sept. 14
AGARICUS abruptus: Aug. 24--Sept. 28
CREPIDOTUS fulvo-tomentosus: Aug. 24
FLAMMULA polychroa: Aug. 24

POLYSTICTUS hirsutus: Aug. 24--Dec. 5
BOLETUS luteus: Aug. 25--Oct. 27
LEOTIA granulosa: Aug. 25--Nov. 3
PLEUROTUS serotinoideus: Aug. 25--Nov. 2
AMANITA muscaria: Aug. 26--Oct. 12
CLAVARIA crispula: Aug. 26
CORTINARIUS olivaceo-stramineus: Aug. 26
PLEUROTUS petaloides: Aug. 26
POLYPORUS Berkeleyi: Aug. 26--Oct. 12
CLITOCYBE dealbata: Aug. 31
DAEDALEA ambigua: Aug. 31--Dec. 13
POLYPORUS adustus: Aug. 31--Oct. 12
STEREUM sericeum: Aug. 31

September

BOLETUS subluteus: Sept. 2--Oct. 19
CLAVARIA stricta: Sept. 2--Oct. 13
HYDNUM caput-medusae: Sept. 2--Oct. 5
HYGROPHORUS eburneus: Sept. 2--Nov. 17
LACTARIUS fuliginosus: Sept. 2--Sept. 14
RUSSULA purpurina: Sept. 2--Sept. 8
COLTRICIA tomentosus: Sept. 4
HYDNUM imbricatum: Sept. 8
MYCENA epipterygia: Sept. 8
IRPEX lacteus: Sept. 9--Nov. 30
CORIOLUS nigromarginatus: Sept. 10
POLYPORUS resinosus: Sept. 14--Nov. 24
POLYPORUS umbellatus: Sept. 14--Nov. 13
BOLETUS sphaerosporus: Sept. 16
POLYPORUS leucomelas: Sept. 16
SPARASSIS crispa: Sept. 16--Nov. 3
BOLETUS Americanus: Sept. 21--Oct. 5
CALVATIA caelata: Sept. 21
CORIOLUS pubescens: Sept. 21
CORTINARIUS autumnalis: Sept. 21
LACTARIUS indigo: Sept. 21
TRICHOLOMA personatum: Sept. 21--Dec. 8
CLITOCYBE media: Sept. 22--Sept. 27
MYCENA pura: Sept. 22--Nov. 24
POLYPORUS pubescens: Sept. 22--Nov. 5
RUSSULA variata: Sept. 22
COPRINUS macrosporus: Sept. 23
CRATERELLUS cantharellus: Sept. 23--Sept. 30
STROPHARIA aeruginosa: Sept. 23--Oct. 19
AGARICUS magificus: Sept. 28
POLYPORUS betulinus: Sept. 28
CLITOCYBE gilva: Sept. 29
COLLYBIA fusipes: Sept. 29--Sept. 30
HYPHOLOMA appendiculatum: Sept. 29--Nov. 16
COLLYBIA maculata: Sept. 30
FISTULINA pallida: Sept. 30

October

FLAMMULA flavida: Oct. 2
LACTARIUS torminosus: Oct. 5
LENTINUS vulpeneus: Oct. 5
LENZITES betulina: Oct. 5--Nov. 23
LYCOPELDON glabellum: Oct. 6
MARASMIUS epiphyllus: Oct. 6
VOLVARIA speciosa: Oct. 6
TRICHOLOMA unifactum: Oct. 7
AMANITA solitaria: Oct. 12
LENZITES flaccida: Oct. 12
TRICHOLOMA terriferum: Oct. 12
CLAUDOPUS nidulans: Oct. 13--Dec. 18
CYATHUS vernicosus: Oct. 13--Nov. 3
HYGROPHORUS pratensis: Oct. 13
LEOTIA cepaestipes: Oct. 13
MARASMIUS peronatus: Oct. 13
MERULIUS rubellus: Oct. 13--Nov. 3
PLEUROTUS abscondens: Oct. 13
PSATHYRELLA hirta: Oct. 13--Dec. 5
COLLYBIA atratoides: Oct. 14
PHOLIOTA caperata: Oct. 14--Nov. 17
ENTOLOMA strictum: Oct. 19
HYGROPHORUS flavodiscus: Oct. 19
HYGROPHORUS niveus: Oct. 19--Nov. 3
HYGROPHORUS serotinus: Oct. 19--Nov. 16
HYGROPHORUS sordidus: Oct. 19--Oct. 25

IRPEX obliquus: Oct. 20
LENZITES sepiaria: Oct. 20
MERULIUS Corium: Oct. 20
PANUS albido-tomentosus: Oct. 20
CORTICUM Oakesii: Oct. 25
IRPEX deformis: Oct. 25
MERULIUS tremellosus: Oct. 25
STROPHARIA Hardii: Oct. 27
TRICHOLOMA columbetta: Oct. 27

November

CERRENA unicolor: Nov. 1
CANTHARELLUS minor: Nov. 3
POLYPORUS hispidus: Nov. 3
STEREUM fasciatum: Nov. 3
HYPHOLOMA sublateritium: Nov. 9
CORIOLUS prolificans: Nov. 16
CORTINARIUS Atkinsonianus: Nov. 20
FAVOLUS Europeus: Nov. 23
STEMONITIS fusca: Nov. 24
PANUS conchatus: Nov. 30
SPATHULARIA velutipes: Nov. 30

December

HYGROPHORUS micropus: Dec. 5
FLAMMULA squalida: Dec. 6

END