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NAMA 2014: The Patrice Benson Memorial Foray in the Shadow of Mt. Rainier

By Debbie Viess

Over 300 people showed up for this foray, put on by the Puget Sound Mycological Society (PSMS) in the beautiful, mushroom-rich Pacific Northwest. Fungiphiles arrived from all over the United States and Canada, with some from as far away as Russia, Finland and Italy! Nestled nearby magnificent Mount Rainier, gorgeous and ghostly under a full moon on Wednesday night, the Salvation Army Camp Arnold provided us with decent enough chow, excellent facilities for our fungal ID and plenty of space for lectures and evening events. The beds were hard but hearts were warm, and best of all, the fungi showed up to play!



Mt. Rainier, WA

Photo: Dianna Smith



The idea of a NAMA foray near Seattle was first proposed by the late Patrice Benson, much beloved past President of PSMS. The good folks of the PSMS decided to finish what Patrice started, by putting on a most wonderful foray in her memory. Thanks to everyone in the PSMS who made this foray possible, and especially to the Foray Chairs, Pacita Roberts and Teddy Basladyński.

Even the gloriously green temperate rainforests of the PNW can have drought conditions, but most of the foray locations were blessed with timely rains. In the right places, the fungi were waiting. The best hunting was upon that great mountain itself, with a wide range of forests and meadows, lakes and glacial rivers and floodplains and rushing creeks lined with willow and alder. Conifers ruled the forests, and produced plenty of interesting mycorrhizal fungi, and plenty of saprobes and creepy fungal parasites, too, like the ubiquitous Lobster mushrooms and several collections of *Collybia cirrhata*. It didn't hurt to have so many talented hunters out there, with a keen eye and a bold nature. Our fungal species list was at a high of over 460 species when we left on Sunday morning, with more species possible after further research at home and lab.

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FORAYS & OTHER EVENTS

This section of **THE MYCOPHILE** is reserved for publicizing the annual forays of NAMA affiliated clubs and other events you may be interested in learning about. If you would like us to list your club's next big event, contact us with details you would like displayed here and send to the editor dianna.smith@comcast.net.

See also <http://namyco.org/events/index.html>.

December 5-7, 2014: GULF STATES MYCOLOGICAL SOCIETY (GSMS) Foray will be held at Best Western Plus, in Crawford, FL, 18 miles south of Tallahassee. The Guest Mycologist will be Dr. Matthew Smith, Assistant Professor in the Department of Plant Pathology and curator of the University of Florida Fungal Herbarium, at Gainesville. Dr. Smith plans to bring a graduate student who we will host at this foray. Field trips are planned to nearby forest areas. For details and a registration form, go to our website <http://gsmyco.org>.

December 6 and 7, 2014: MYCOLOGICAL SOCIETY OF SAN FRANCISCO (MSSF) Annual Fungus Fair Saturday and Sunday from 10 am to 5 pm at the San Francisco Fair Building, next to the Arboretum in Golden Gate Park, 1199 9th Ave (at Lincoln). Further information can be found at <http://ffsc.us/fair/2015/about>.

January 9-11, 2015: 41st ANNUAL FUNGUS FAIR at Louden Nelson Community Center, Santa Cruz, CA. For more information see <http://ffsc.us/fair>.

January 17-19, 2015: SOMA Mushroom Camp: Camp fees include meals, classes, and workshops (some classes and workshops have additional fees). Onsite lodging is in shared, spacious, modern cabins set amongst 225 acres of tan oak, madrone, redwood, and Douglas-fir. Info and registration: <http://www.somamushrooms.org/camp/registration/index>.

This special edition of *The Mycophile* is devoted to highlights of the 2014 Patrice Benson Memorial NAMA Foray, the pre-foray watercolor painting and dyeing workshops, and to important decisions made by the NAMA Trustees regarding our future efforts to better connect with clubs, mycologists, and members. With your participation we will work to make knowledge of local fungi throughout North America more accessible and to support and coordinate the vouchering and DNA analysis of our fungi.

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2014 ANNUAL PHOTOGRAPHY CONTEST

in the Documentary Category

First Place: Daniel Winkler: *Cordyceps* on *Blattaria* Cockroach

Second Place: Mary Smiley: *Lactarius indigo*

Third Place: Daniel Winkler: *Lepiota rubrotincta*

Honorable Mention: Jon Shaffer: *Lactarius hygrophoroides*

Honorable Mention: Daniel Winkler: *Xerocomellus zelleri*



1st place Daniel Winkler: *Cordyceps* on *Blattaria*



2nd place Mary Smiley: *Lactarius indigo*



3rd place Daniel Winkler: *Lepiota rubrotincta* group



HM Jon Shaffer: *Lactarius hygrophoroides*



HM Daniel Winkler: *Xerocomellus zelleri*

(Continued from p. 1)

Some of the local edible species that were found and cooked up in food demos by Reba Tam and her many culinary helpers were *Boletus edulis* (probably *var. grandedulis*, with that brownish-red mature pore surface), *Tricholoma magnivelare* or the matsutake (thanks to the “Master of Matsutake,” Chef Milton Tam!), chanterelles (both *Cantharellus formosus* and *C. roseocanus*), cauliflower fungus (*Sparassis radicata*), *Hericium* fungi, and the boring old *Russula brevipes* made delicious by *Hypomyces lactifluorum*, the Lobster mushroom. We also found *Boletus mirabilis*, and the delicious and beautiful *Cortinarius (Rozites) caperatus*, although not enough to share with the group.

With so many great walks and speakers available to attendees, it was difficult to choose where to go and what to see, with simu-talks and simu-walks everyday. Hunt the beautiful forests or stay back and listen to experts in their fungal field? Not an easy decision! And then to be able to budget time to do IDs as well and darn it, now it's mealtime! ... I think we should expand this foray to a full week! Or maybe start passing out the bottles of No-Doze rather than cups of wine ... not that anyone drank on this “dry” foray ... perish the thought.



Collecting chanterelles at base of Mt. Rainier

Photo: Dianna Smith

One of the most remarkable things about these NAMA forays is that you are dropped into a myco-centric world ... where everyone there “gets” your passion and interest, and everyone has something to learn and something to teach to their fellow mycophiles. I loved looking around that dining room and seeing so many folks that I have gotten to know over the years and whose work I respect so much. With so many familiar faces and so many gaps in time between seeing them, thank goodness we all wore nametags! I

seem to be able to remember latin binomials better than human names sometimes ... my bad! Are you, too?

Evening programs were well attended, if a bit too long. Just a suggestion to future foray folks: unless our median age drops to twenty something (ha!), I would suggest starting those social hours a bit earlier. Part of the joy of these forays is getting to talk to folks whom you haven't seen for a while, and I don't know about you, but 10:00 pm is a late start for a party for me! Ah, youth so fleeting ...

On Thursday night there was a touching tribute to Patrice, with her husband and daughters in the front row, as well as her brother and niece and nephew. Joanne Young, a dear friend of Patrice's, spoke movingly about all that Patrice has done for the mycological community and beyond, with a vast photo montage of happier days with Patrice still in them scrolling behind her, and then a group of musically inclined club members played a tribute in song.



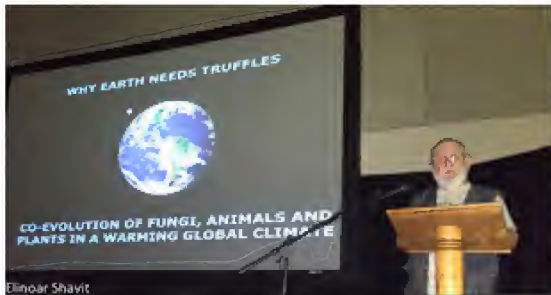
Musical tribute in remembrance of Patricia Benson Photo: Dianna Smith

Two lectures followed that program: one by Steve Trudell on identifying PNW habitat, information which I could have used when I was trying to determine the names of those darned conifers towering above my head, and another by Noah Siegel, on PNW fungi with an Easterner's bent.



Lee Yamada

Photo: Dianna Smith



Jim Trappe

Photo:Elinoar Shavit

Jim Trappe stepped in to give our Friday night talk when our scheduled speaker, Suzanne Simard, she of the fungal/tree communication webs, was unable to make it. Jim went through heroic efforts to arrive early, and was caught behind an epic traffic jam out of Portland: three hours stuck in traffic! He arrived in the nick of time and gave an excellent talk about how truffles may be pre-adapted for survival

in our changing, warming climate. I was most struck by his remarks and emphasis upon the amazing diversity of life that is found beneath our feet, under the surface of the ground. Most don't even consider what is hidden to our eyes. Like the blank surface of the sea belies its teeming inhabitants, we are only offered tantalizing glimpses of this occult world when a mushroom fruits, but there is so much more going on under our very feet, every second of every day.

I did make a point to forego the field and sit in on Tom Volk's brand new lecture about "The Seven Deadly Sins of Fungi." Tom always gives a fun and interesting talk, to which the packed room attested. Although he warned us ahead of time, those gruesome photos of medical mycoses were a bit tough to view right after breakfast (or anytime, really). He also managed to work in a bit about the seven heavenly virtues, and tied them in to our foray honoree, Patrice, who was in our hearts and minds throughout this foray.



Chris Gales, brother of Patrice Benson

Photo: Teddy Badalynski



Mycologist Cathy Cripps Photo: Dianna Smith

The lure of the field drew me away from most of the other lectures, no matter how tempting. I was very sorry to have missed Cathy Cripps' talk on arctic and alpine fungi, a particular interest of mine. David told me she gave a great talk, and that many of these niche fungi, growing in mycorrhizal association with stunted shrubs and low lying vegetation, at either very high elevations or very high latitudes, were so small that she had to lie upon the ground to see them! Cripps is the very personification of a dedicated field mycologist. Cathy also showed her expertise in her mushroom walk-through at the end of the foray, emphasizing the morphological diversity of all mushroom species, and how just one fruit body cannot possibly manage to represent them all. To really know a mushroom, we must see it in all of its many guises.



Steve Trudell introducing presenter Paul Kroeger Photo: Dianna Smith

Other presenters included Michael Beug, who showed up despite pressing business at home, to chair a discussion with graduate students in mycology, and talk about ascomycetes (check out his recent masterful book on this topic, *Ascomycete Fungi of North America*), Brandon Matheny, who spoke about the Inocybes of OZ (that's slang for Australia), Denis Benjamin, addressing the "science" of mycophagy, and Tom Bruns, who spoke about fungal succession after fire, a topic upon which he has much first hand knowledge, what with the major Pt. Reyes National Seashore fire of two decades ago on Mt. Vision (that burned his pre-existing fungal study site; a fungal fire successional study was the phoenix from the ashes!), and the more recent Yosemite Rim fire, where not just morels were popping from the charred ground,

although you wouldn't know it from news reports!

Other talks covered polypores and lichens, specific groups of PNW fungi, and current myco-news from the fungal front lines by Else Vellinga, including some very nice artist's depictions of the theories about that oddball ancient *Prototaxitis*: towering column of fungus or rolled-up liverworts? Who the heck knows for sure?!

There were talks on toxic metals in edibles (sorta glad that I missed this one!), photography, mushroom ID on the internet and a dip into the Deep Hyphae of environmental fungal genetics by Rytas Vilgalys, who can somehow manage to make a difficult concept seem easy.



Amanita muscaria

Photo: Debbie Viess



Martin Livezey and *Boletus mirabilis*

Phew! Maybe we should have these conferences in Arizona in the summer, so we aren't tempted to get out into the field? All of these talks were worth hearing but I haven't yet figured out how to be in two places at once.

Mount Rainier was a glory of fungi. It was so fun to walk in a wet, green environment after going through our recent, terrible California drought. Martin Livezey and I hunted Rainier the day before the foray began (the perils or perhaps privilege of your hubby being NAMA Prez and needing to arrive early), and pretty much everywhere that we popped into the woods, we were rewarded with carpets of unusual and interesting fungi. Martin even found his very first *Boletus mirabilis*, an excellent edible species, (and beautiful to boot), and was then mobbed by Gray Jays, providing an ultimate, immersible PNW experience.

I was delighted to renew acquaintance with Sasha Viazemsky, who held a watercolor workshop the day before the official foray, and before we had any decent specimens for painting, as the campus itself was pretty dry and not very productive. The class made due with "lesser beasts," but within a day, and with some careful off-site collecting, Sasha was able to take advantage of several fresh and beautiful fungal specimens to make paintings in the moment. I so wanted that portrait of a *Russula xerampelina*, painted in front of us at one of the evening festivities, each gill clear as a photograph! What a wonderful artist, and what a treat to have him join us all the way from St. Petersburg, Russia!

Alissa Allen also had a pre-foray mushroom dye workshop, and her many dye-focused friends from the PSMS attended, as well as others from elsewhere who were interested in learning how to dye with mushrooms. Many of the photos of Patrice during her memorial showed Alissa by her side. This was a very close-knit group, learning and laughing and teaching together.

Paul Stamets was our Saturday night keynote speaker, and he gave a provocative, fascinating and at times quite touching talk about mycelia, polypores and their potential and sometimes even realized medical benefits, ways that fungi connect up the world, and also connect up the many folks who are fascinated by fungi. Paul publically mourned the loss of both Patrice and Hildegard Hendrickson, both lost too soon, both still greatly missed, and he told a touching story of his Mom's almost miraculous recovery from Stage 4 breast cancer after taking tinctures of his medicinal mushrooms. He also spoke movingly about his passion for the mycelium itself, how it grows and reacts and connects. Now he's got ME taking photos of those fungal mycelial "bodies," in addition to those rather more charismatic fruit bodies. Hey, like most, Imma sucker for a pretty fungal face!



Paul Stamets Photo: Dianna Smith



Patrick Leacock Photo: Dianna Smith

If I wasn't in the field, I was at the lab, proposing and discussing IDs and seeing what had already come in. There was a great group of lab assistants vectoring fungi here and there, from tray to photo booth to drier to voucher: Josh Birkebak (channeling Salvador Dali with that mustache!), Nik Desai, Hailee Korotkin and Slava Spirin. Pat Leacock and Adele Mehta barely took a break from entering data on all of the many fungi found. This was all work and no play, for them!

But I never heard a complaint out of either of them. Without those student helpers, the dynamic, data-entering duo and the many informal myco-taxonomists adding their expertise, we would never have reached that high number of fungi ... and all of them vouchered! You go, NAMA!



Adele Mehta Photo: Dianna Smith



Sorting and Recording Room Photo: Dianna Smith

Mushroom highlights for me were several collections of the rarely seen, slime-veiled, pale-capped *Limacella illinita* (a relative of *Amanita*), some crazily chunky fruit bodies of *Hygrophorus camarophyllus*, and a perhaps unnamed species of *Amanita*, with a close affinity to *A. porphyria*, but without that normally abrupt bulb. Renée Lebeuf, an amazingly talented taxonomist and photographer from Quebec, found an outrageously red-colored polypore on Rainier, similar in its papery rosette structure to *Pycnoporellus albolutescens*. I am sure that you all had your own favorite mushrooms at this foray, too. There were certainly plenty of beautiful collections to gawk at and remark upon and perhaps even covet for your cookpot!

I was very pleased to hear that NAMA has agreed to take a prominent role in the North American Mycoflora Project, a gargantuan task that has barely begun. A number of folks met to discuss protocol and try to hammer out some details, like where to put the many thousands of specimens that will be collected and vouchered, and how to pay for the necessary DNA analysis. If you want to get an idea of the work involved in this project, check out the website of the Western Pennsylvania Mushroom Club (WPMC), who have taken on this work upon their own initiative. Read their protocol; they have set the bar admirably high:

<http://wpamushroomclub.org/education/introduction-dna-barcoding/wpmc-dna-barcoding-project/>

NAMA is a wonderful blend of both professional and amateur mycologists, and we deeply appreciate each other's work. Some of our Dedicated Amateurs have the most mad field skills, and the Profs have that fancy lab access, and a thorough and ever evolving understanding of those deep hyphae topics. We work well together and play well together, and together we are changing the face of mycology in North America.

A NAMA foray is a great place to meet the movers and shakers in mycology, put faces to those names you read about online and in print, amateurs as well as professionals, and also to have fun with smart and interesting folks that share your consuming passion for fungi. At a NAMA foray (and at few other places in our mostly fungiphobic world), you're not *weird* because you love fungi, you're *normal*! With an ever-changing geographical location for each foray, there is always the opportunity to meet both new people and new fungi.

Hope to see YOU at the next one!

Debbie Viess
 Bay Area Mycological Society
www.bayareamushrooms.org



"Hello Everyone." Photo: Teddy Basladyński



Hypholoma fasciculare and slime molds
 Photo: Debbie Viess



Pleurocybella porrigens Photo: Elinoar Shavit



Elinoar Shavit and Tom Volk Photo: Teddy Basladyński

40th Annual A.H. Smith Lake States Mycological Foray

By Nhu Nguyen & Peter Kennedy



The Smith Foray returned to Minnesota after 37 years on September 18-21, 2014. Over 70 people attended the foray on a beautiful fall weekend, which was held at the University of Minnesota Cedar Creek Ecosystem Reserve, just north of the Twin Cities. The research station provided many different habitats in which to hunt mushrooms, from eastern deciduous forests to oak savannah to mixed pine forests and tamarack (larch) bogs. With many attendees, diverse habitats, and some good summer rain, there were barely enough tables in which to put all the mushrooms.

The broadleaf and coniferous forests produced many ectomycorrhizal as well as saprobic species (and some tasty pathogens like *Grifola frondosa*). The bogs were particularly fun to get into, as there are some very specialized fungi that live in association with the *Sphagnum* and tamarack trees. Most people who entered the bog came out with wet boots or pants but big smiles. The bog mushroom diversity was definitely low, but one very interesting species of powdery-capped *Pulveroboletus* was collected on the tip-up rootmass of some tamarack trees. We could not place a species name on it and the mushroom may very well represent a new species that associates with tamarack.

In all, we counted 279 species, 85 of which have not been recorded for Cedar Creek. The species list from Cedar Creek already had well over 250 species, so the foray represents a greater than 30% increase to known fungal species at a site. These numbers are in fact likely an underestimate, as they do not account for the specimens that collectors took home for their own research. The new records will be deposited in the Bell Museum of Natural History at the University of Minnesota.

The program this year included Pete Avis', Clare Kazanski's and Jeannine Cavender-Bares' research sites at Cedar Creek, and attendees pitched in to help collect a dozen or so species from Jeannine's plots. There were also two great evening talks. David McLaughlin gave an inspiring overview of the history of fungal research that had taken place in Minnesota on Friday. We then learned more about Dr. A.H. Smith through a historical tour of the foray by Hal Burdsall on Saturday evening.

Overall, it was a fantastic foray with much catching up with old friends and making of new ones, all over mid-western mushrooms. We are definitely looking forward to it again next year!

Photos of the 2014 Smith Foray may be found on our lab webpage <http://www.cbs.umn.edu/labs/kennedy/smithforay2014>.

Steve Trudell Winner of the 2014 NAMA AWARD FOR CONTRIBUTIONS TO AMATEUR MYCOLOGY

NAMA's Award for Contributions to Amateur Mycology is given annually to recognize a person who has contributed extraordinarily to the advancement of amateur mycology. Its recipients have often extensively conducted workshops, led forays, written or lectured widely about mushrooms and identified mushrooms at forays and fairs, all on a national or international level.

Steve Trudell is NAMA's 2014 winner of the Contributions to Amateur Mycology Award. He is known for his boundless enthusiasm for engaging the public on various fungal topics through his work in Alaska on the Girdwood Fungus Fair, Cordova Fungus Festival and the Tongass Rainforest Festival. Year after year he has volunteered countless hours in travel and time spent leading forays, giving presentations and identifying and photographing our local fungi. Every year his foray group is always the last to return as he is willing to spend all day out in the woods with people yearning to learn more. From participating in these events, he has amassed a large collection of beautiful photographs of which he graciously contributed to the first ever *Mushrooms of the National Forests in Alaska* brochure, in addition to contributing to the text (publication March 2013). In addition to his work in Alaska, Steve has been presenting to groups across the country for decades, and has served as lead mycologist at numerous events, including this year's Patrice Benson Memorial NAMA Foray at Eatonville, Washington from October 9-12, 2014.

Steve Trudell is a curator in the herbarium at the University of Washington. He is also co-author with Joe Ammirati of *Mushrooms of the Pacific Northwest: Timber Press Field Guide (Timber Press Field Guides)* published in 2009. His latest publication is *Tricholomas of North America: A Mushroom Field Guide (Corrie Herring Hooks Series)* co-authored with Alan E. Bessette, Arleen R. Bessette and William C. Roody (2013).

Dr. Trudell is also an active contributing member of NAMA's Editorial, Education, Photography and Website Committees and is Chair of the Literature Committee. Many of us recognize him for his reviews in *The Mycophile* of books on mushrooms and other fungi.



Steve Trudell and Dianna Smith (standing in for the NAMA Awards Committee Chairman, Gary Lincoff).

Dick Bishop, Winner of the 2014 NAMA HARRY AND ELSIE KNIGHTON SERVICE AWARD

The Harry and Elsie Knighton Service Award was established by the NAMA Board of Trustees to recognize and encourage persons who have distinguished themselves in service to their local clubs. It is named for the Knightons, whose efforts began the North American Mycological Association in 1967.

Dick Bishop has been a member of the Oregon Mycological Society (OMS) in Portland, Oregon since 1984 and has been a rock solid contributor for all of those years. He is a self taught amateur mycologist with an insatiable curiosity and a tireless willingness to help others learn about the wonderful world of fungus. As the club's education coordinator, he has taught countless beginner and intermediate mushroom ID classes, and can always be counted on to man the pre-meeting identification tables at their monthly meetings. Additionally, he is quick to volunteer to be a field trip identifier and is a regular contributor to the identification teams at both the OMS Spring and Fall myco-camps. He has also been a featured speaker at their meetings.

Dick is a member of the Pacific Northwest Key Council and has been instrumental in developing the trial field key to Boletes, thus helping to increase the regional knowledge of mushrooms.



Dick Bishop of the Oregon Mycological Society

Mycologists and NAMA's affiliated clubs are urged respectively to submit your nominations and supporting letters for the 2015 Award for Contributions to Amateur Mycology and the 2015 Harry and Elsie Knighton Service Award no later than April 1st to the Awards Chairman, Gary Lincoff at the following address:

Gary Lincoff
Chair, NAMA Awards Committee
The New York Botanical Garden
2900 Southern Boulevard
Bronx, NY 10458-5126

For more information on the requirements for submitting nominations, see the NAMA website at: <http://www.namyco.org/awards/index.html>

President's Report on NAMA 2014

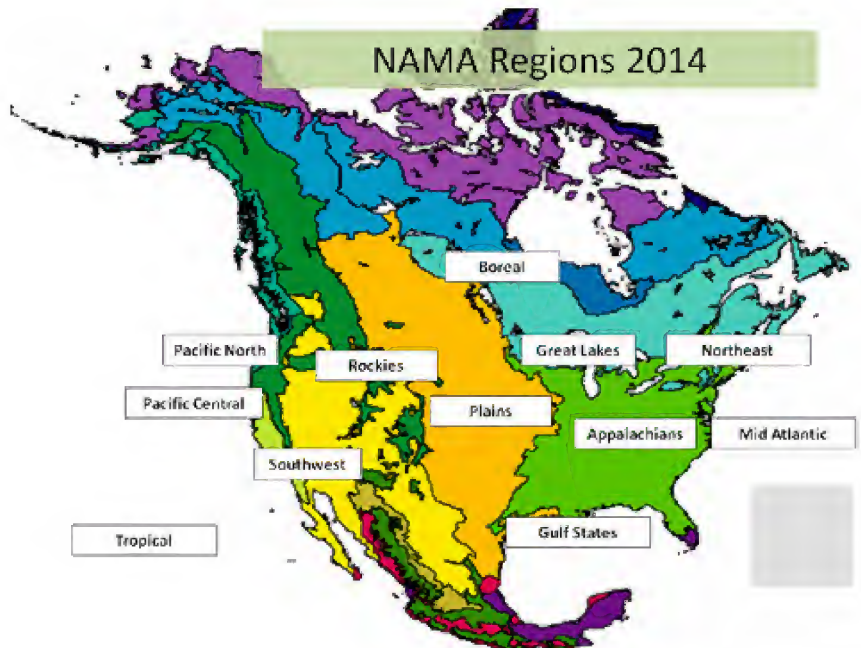


David Rust Photo: Debbie Viess

If there are mushrooms, decent food, clean comfortable lodging and lots of people, NAMA forays are always a blast. Throw in a view of Mount Rainier, and you've got a perfect event. This year's foray was bittersweet; held in memory of Patrice Benson, who was President of the Puget Sound Mycological Society, NAMA Regional Trustee, organizer of the Breitenbush mushroom gathering, President of the Daniel Stuntz Foundation, and more... Thank you to the PSMS foray team, headed by Pacita Roberts and Teddy Basladyński, with lots of help from John Goldman, Andrea Rose, Marian Maxwell, Milton and Reba Tam, Steve Trudell, James "Animal" Nowak (yes, that's his name), Cathy and Don Lennebacker, and many more valuable contributors. Let's just say it was the best NAMA foray I've ever been to. Hands down.

A short list of highlights would include the fact that all four of NAMA's Institutional Trustees attended, or fabulous workshops on photography, lichens, and truffles, as well as pre-foray workshops on mushroom and lichen dyes and a watercolor workshop on painting mushrooms by renowned artist Sasha Viazmensky, AND a riveting keynote presentation by our friend and lifetime NAMA member Paul Stamets. NAMA forays are about the people you've wanted to meet, or stumble upon, or find sitting at a table at dinner. Great stuff, but I want to address some important developments.

At last year's Board of Trustees meeting, we decided to change the bylaws to reflect regions based on a model other than a fixed list of states. This year, we took the next step in that work by re-drawing the boundaries based on where mushroomers and mushrooms live, i.e., habitats and natural geographic features. Regions will be named appropriately, like Southwest, Great Lakes, Mid Atlantic, etc.; numbers are a thing of the past. Greenland should be part of the image on the right. To complement this change, Michael Beug proposed establishment of five new regional key councils: Southwestern North America, The Rockies, The Midwest, the South, and the Northeast (including Southeast Canada), using MatchMaker to establish species lists. More information on how this is going to work and elections for Regional Trustees can be found on pages 14-15 in a report by Martin Osis.



Membership Secretary Ann Bornstein is retiring from her position after some three decades of dedication: having logged long hours entering membership information, responding to requests for data, updating addresses, acting as foray registrar, and stuffing envelopes. Thank you, Ann, for your many years of service. Because of this development, Ann recommended contracting with Vieth Consulting, to create a member management system for us with oodles of improvements and features on the website. The motion carried. Two large clubs on the West Coast already use Vieth, and they are quite happy with the service.

The Board established a NA Mycoflora Project Committee to direct and coordinate efforts on this long-term fungal survey of the continent. Due to rising costs of printing and mailing our newsletter, *The Mycophile*, the Board voted to charge \$15 a year to everyone who receives a print copy. If you wish to begin receiving the full-color print copy electronically, please send your email address to Ann Bornstein, or better yet, sign up on our web site.

www.namyco.org/join/index.html

NAMA Treasurer Herb Pohl and NAMA 2nd Vice President Adele Mehta were re-elected. In addition, I am pleased to announce the following committee changes: Susan Hopkins, Mushroom Dyes and Papermaking Committee Chair; Joshua Birkebak, Voucher Collection Coordinator; Willow Nero, *McIlvainea* Editor; Maxine Stone, Foray Committee Chair; and Elinoar Shavit, Medicinal Mushrooms Chair. My special thanks to Maxine and Elinoar for taking on these positions during the foray.

We have two open positions: NAMA Executive Secretary, and NAMA Membership Secretary. If you know of anyone interested in taking on either of these, please contact me directly (incredulis@yahoo.com). I am still looking for someone to help design a NAMA fundraising program and a generous volunteer willing to conduct an audit. If you would like to volunteer for one of NAMA's many committees, please let me know. We are excited to have Willow Nero as our new *McIlvainea* editor. She will bring new energy to our journal. Thanks again to the PSMS! Job well done. News on NAMA 2015 Foray coming soon. I think you'll like what you hear – it's going to be a good one!

David Rust, NAMA President

PRESIDENT'S AWARD

By David Rust, NAMA President

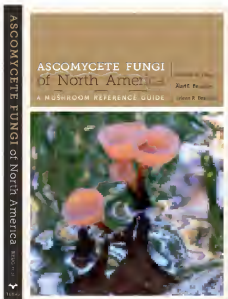
The President's Outstanding Service Award honors members who have contributed an extraordinary effort on behalf of NAMA during the previous year.

The Outstanding Service Award is given this year to Connie Durnan, in recognition of her role in organizing NAMA's participation at the 2014 Science & Engineering Festival in Washington, DC. Connie devoted many hours to organize the booth, enlist volunteers and gather materials to ensure that our display would attract visitors. Connie made repeated trips to FedEx, hosted the author of *The Fungus Files* in her home, and coordinated with other participants from her club, The Mycological Association of Washington DC. Through her involvement, the STEM event gave NAMA national visibility, provided educational outreach and set the stage for similar activities in the future.



David Rust and President's Award recipient, Connie Durnan

!!!Congratulations!!! Michael Beug, Arleen Bessette and Alan E. Bessette



The three authors of the newly published *Ascomycetes of North America: A Mushroom Reference Guide* have been nominated for the 2014 PROSE Awards. The PROSE Awards annually recognize the very best in professional and scholarly publishing by bringing attention to distinguished books, journals, and electronic content in over 40 categories. Judged by peer publishers, librarians, and medical professionals since 1976, the PROSE Awards are extraordinary for their breadth and depth. See <http://www.proseawards.com>.

New NAMA Regions Approved

By Martin Osis, NAMA Vice President

When NAMA was incorporated in 1967, 12 regions were set up to represent and govern the organization. This was partly to bring voices from all over North America to the annual Trustees meeting and provide contacts for mushroom enthusiasts. That was a time when there was no World Wide Web, no email and probably more importantly, there were few local mushroom clubs. Over the years some regions have become disproportionate with many clubs and members while other remained small.

Times have changed! Today we have a world with instant contact, web-based resources and many local clubs, 80 or so affiliated with NAMA and a few who are not. With this in mind, at the 2013 Trustees meeting in Arkansas, our President, David Rust, brought a proposal that we re-examine the regions with a thought to how we conduct our business and create a bit more balance and representation.

After some consultation numerous suggestions were considered — from abolishing the regions, to expanding the number of regions to limiting regions. With the growing interest in developing a North American Mycoflora and proposals to develop regional identification keys, the trustees voted on and approved a new regional configuration based mycological and habitat similarities. The twelve new regions are as follows:



- * **Northeast**
- * **Mid Atlantic**
- * **Appalachian**
- * **Boreal Plains**
- * **Great Lakes**
- * **Gulf Region**
- * **Rocky Mountains**
- * **Pacific North**
- * **Pacific Central**
- * **Southwest**
- * **Tropical**

It is hoped that this regional configuration will encourage NAMA clubs and members would share mushrooming opportunities and expertise as we explore and learn about the fungi in our own regions. These new regions will bring some opportunities and challenges as some clubs will naturally find themselves situated in more than one region, for example, the Alberta Mycological Society, will find themselves in the Boreal, Rocky Mountain

and Plains regions. It will be up to each individual club to choose which region best represents their individual interests and needs.

At this point we have reallocated the existing trustees to the new regions. These are as follows: **Northeast** – Noah Siegel, **Mid Atlantic** – Ursula Pohl, **Appalachian** – Sam Landes, **Boreal** – Martin Osis, **Plains** – Maxine Stone, **Great Lakes** – Gerry Sheine, **Rocky Mountains** – David Wallis, **Pacific North** – Milton Tam, **Pacific Central** – Ron Pastorino, **Southwest** – Mark Carnessale (Up for Election), **Tropical** - Ron Spinosa.

Regional Trustee Elections

For those of you who may have forgotten, at the 2013 Arkansas Trustee meeting, it was proposed and passed that the Regional Trustees would be elected by all the members of their Region not just those attending the annual foray.

- **Northeast** – Up for election with term to start in **2015**
- **Mid Atlantic** – Up for election with term to start in **2015**
- **Appalachian** - Up for election with term to start in **2016**
- **Boreal** - Up for election with term to start in **2016**
- **Plains** - Up for election with term to start in **2017**
- **Great Lakes** - Up for election with term to start in **2016**
- **Gulf Region**- Up for election with term to start in **2017**
- **Rocky Mountains** - Up for election with term to start in **2016**
- **Pacific North** – Up for election with term to start in **2015**
- **Pacific Central** - Up for election with term to start in **2017**
- **Southwest** – Up for election with term to start in **2015**
- **Tropical**- Up for election with term to start in **2017**

Call For Nominations

The new term will start in 2015 for the Northeast Region, Mid Atlantic Region, Pacific North Region and the Southwest Region. We are calling for nominations. You can nominate someone or yourself. We request that a brief biography be included with the nomination. The nominations will be published in the next *Mycophile* as well as a ballot form that can be sent in by mail or by email or linked from our website.



Reservoir on way to Mt. Rainier

Photo: Elinoar Shavit

NAMA 2014 Foray Mycophagy Report

by Reba Tam

Mycophagy: The Princeton wordnetweb definition is: "The practice of eating fungi, especially mushrooms collected in the wild." (wordnetweb.princeton.edu) So I guess that makes us "fungivorous mycophagists!"

It was a challenge and honor to give long-time Chair, Ursula Pohl a break from organizing the NAMA mycophagy session for just this year. I gladly return the responsibility to her for next year's session. I hope that we were able to adequately showcase the different flavors and textures of the West Coast and Pacific Northwest mushrooms to your liking. The choice of dishes kept changing up to the last minute, as donations of edible mushrooms for this session kept appearing and new recipes needed to be devised. The final result was a mini-meal consisting of nine courses, ranging from soup to dessert.

Menu for Friday's Mycophagy Session

Chai tea with candy cap bitters (*Lactarius rubidus*)

Black trumpet dip (*Craterellus cornucopioides*)

Mushroom ketchup (*Boletus edulis*, *Cantharellus formosus*, *Agaricus bisporus*)

Matsutake rice (with or without chicken) (*Tricholoma magnivelare*)

Matsutakes in pouches (*Tricholoma magnivelare*)

Lobster mushrooms in garlic oil (*Hypomyces lactifluorum*)

Polenta squares with chanterelles in candy cap cream sauce (*Cantharellus formosus*, *Lactarius rubidus*)

Chanterelle soup (*Cantharellus formosus*)

Candy cap marshmallows (*Lactarius rubidus*)



Many folks returning from the field trips were loaded with edible mushrooms and wanted to share their finds with us. Their good fortune allowed us to schedule an unplanned, afternoon-long cooking demonstration and tasting session on Saturday afternoon. Many of the volunteers worked extra duty on Saturday. Special thanks go to Sam Landes, John Ruggieri and Christian Herrera who, on very short notice, took on the task of cooking and teaching the enthusiastic crowds about the different edible mushrooms found mostly locally and their preparation. They

cooked chanterelles, matsutake, cauliflower mushrooms (*Sparassis*), lion's mane mushrooms (*Hericium*), and even hen-of-the-woods mushrooms (*Grifola sp.*). The latter was donated by some attendees from the east coast. These three very gracious and enthusiastic chefs showed us many different ways to prepare mushrooms simply and to highlight their individual textural and flavor characteristics. I picked up some useful new recipes and tips on preparations and even learned that there was a way even I could enjoy eating matsutake—raw! (Thinly slice, then simply dip one end in toasted sesame oil and sea salt). Quite an unexpected experience.



All in all, it was an enjoyable task for me that far surpassed my initial expectations. So thank you Ursula for the opportunity to see what executing such endeavors entails. See you in North Carolina. Next year I'll report in as a volunteer, perhaps with some mushrooms in hand as well.

Acknowledgments and many thanks go to the enthusiastic hard work of the volunteers in prepping, cooking, setting up, serving, and cleaning up. They include: Sweta Agrawal, Luise Asif, Joyce Budisana, Molly Fread, Andrea Goldman, JoAnn Henderson, Chong Merz, Lynn Phillips, Kimberly Roberts, Melissa and John Ruggieri, Jeff Stallman, Mikela Swenson, Milton Tam, Gina Vachino, Bruce Waugh, Chris Wujek, and Lee Yamada. Thanks also to all of you successful and generous foragers, Foraged and Found Foods, Terra Fleur mushroom products, and Lisa Dupar Catering for your donations to our efforts.

Recipes for a few of the dishes are as follows:

Matsutake (*Tricholoma magnivelare*) in a pouch. (Size of the pouch is up to you.)

Clean and cut a nice matsutake or two smaller ones into 1/8 inch slices. Mound slices on a piece of foil and add a tablespoon of soy sauce, 2-3 tablespoons of sake or white wine, and a tablespoon of butter. Fold the top and sides of the foil to make a pouch and crimp to close tightly. Place the pouch in a hot frying pan over medium-high heat for 5 minutes or so until steam starts to appear. Bring the pouch to the table, open it there, and savor the spicy aromas for a moment before digging in. (recipe adapted by Milton Tam)

Lobster Mushrooms (*Hypomyces lactifluorum*) poached in oil.

Cut mushrooms into French-fry sized strips. Heat 1/4" of light olive oil or other neutral oil in a fry pan over medium-high heat. Add pieces of mushrooms and cook until they stop steaming, indicating that all of the moisture from the mushrooms is gone. Take off the heat. Add several cloves of garlic, peeled and sliced thinly. Stir them in and let the mixture stand until it is cool. The pieces should still be slightly crunchy and crisp around the edges. It keeps well in the refrigerator for several weeks. Alternatively, transfer the hot mixture into canning jars, seal and cool until it reaches room temperature. Store refrigerated. (Recipe from James "Animal" Nowak)

Mushroom Ketchup (yield 3 cups)

Ingredients: 1 lb mushrooms of your choice; 2 tsp porcini powder (ground, dried porcini); 1 small yellow onion, diced; 1 stalk celery, coarsely chopped; 1/2 cup of apple cider vinegar; 1/4 cup of loosely-packed light brown sugar; 1/2 tsp allspice; 2 tsp fresh ginger, minced; 1 tbsp garlic, minced; 1/8 cup of sweet sherry; 1 fresh or 2 dried bay leaves; hot sauce of your choice (to taste); 1/2 cup of water (or more, depending on how dry your mushrooms are); salt and pepper to taste.

Directions: Combine all ingredients in a large sauté pan. Bring just to the boil, lower heat to simmer, and cook for one hour. Transfer all into a blender (or use an immersion blender) and puree. Keeps well in the refrigerator for several weeks. (The last recipe was adapted from *The Deerholme Mushroom Book from Foraging to Feasting* by Bill Jones) Any other recipe requests, email me: rebastam@aol.com



NAMA 2014 Pre-Foray Dye Workshop

Exploring Fungal Pigments
with Alissa Allen and Liann Finnerty

By Lynn Ovenden

Twenty students enjoyed this all-day workshop in the beautiful Nature Center of Camp Arnold. When we arrived in the morning, we found 20 place-settings at 5 long tables, each with a set of handouts, and at the front, a long array of simmering dye-pots, baskets of fresh and dried mushrooms, pre-mordanted bundles of un-dyed wool, Alissa's binders of recipe cards (with the yarn resulting from hundreds of dye tests), and a rainbow display of garments made with fungal-dyed yarn.

Alissa created this workshop in honor of Patrice Benson, her mentor. It was clearly a labor of love, an extravaganza with 44 dye samples, that required a year's preparation: collecting, testing, drying and pre-measuring the mushrooms and lichens that we used, fermenting the lichens, washing and pre-mordanting and labeling 44 skeins of un-dyed wool, plus (!) pre-dyeing the silk scarves for the afternoon's work on textile design. The Tyvek labels on each skein were critical to avoid mix-ups.

Using fungal dyes is a surprisingly recent craft. It started with experiments by Miriam Rice and Dorothy Beebe in the 1960's and 1970's. There is still lots to learn. In her travels, Alissa tests new recipes all the time, even when camping. Recipes vary in the type of fungus, mordant, pH and temperature and duration of the hot dye bath. The 44 recipes we used during the workshop are some of her favorites.



Cathy, Liann, Reba, Alissa and 44 dyed skeins. Photo: Alissa Allen

When we arrived, Alissa and her helpers (Cathy, Reba and Liann) already had 3 large canning pots simmering on propane stoves. In each pot were several big mason jars of tap water. Each jar would become a separate dye bath. Over the next hour, we added to each jar a pre-measured quantity of dried mushroom, then set the pH to be either acidic, basic or neutral by adding vinegar, household ammonia or nothing. With a quick stir, color bloomed. We added the pre-mordanted skeins of yarn to the matching dye baths to soak at about 180°F for an hour.

Now we moved to lichen dyes. The yellow dye in some lichens is simply extracted in boiling water. For other lichens, a purple dye can be coaxed from the lichen tissue in a covered jar of ammonia solution for 3 months, and the fermenting jars need to be shook periodically and briefly opened to change the air. Alissa called the deeply colored solutions that resulted 'dye liquor'. Altogether, we tried 6 species, i.e. 6 jars of hot water to which Alissa added either dried lichen or the prepared lichen liquor. No pH adjustment or mordant was required for these recipes. The skeins of un-dyed wool were added to each dye bath and left to soak at 180° for up to an hour.

Throughout the process, Alissa explained the role of mordants, pH adjustments, the types of dyes that come from different fungi, and the ethics of collecting dye mushrooms and dye lichens in a sustainable way ... for example, to gather <10% of a mushroom patch and to only gather lichens that have fallen from their substrate.



The NAMA 2014 Patrice Benson Memorial Foray fungal dye class Photo: Alissa Allen



Student holds her big leaf maple scarf. Photo: Alissa Allen

Time passed quickly. By 11:00 we removed the dyed skeins of yarn from the jars, rinsed them, spun out excess water and hung them to dry and be photographed. After lunch, the skeins were cut so each student could attach a length of dyed yarn to a recipe card. How proud we felt! Though really, Alissa and her helpers did it all.

The afternoon activity, textile design, proved more demanding for the creativity-challenged. Alissa had two pre-dyed silk scarves for each student. Liann explained how she had prepared (1) a concentrated brown dye from *Pisolithus*, and (2) a thickener (gum tragacanth with iron mordant), to add to the *Pisolithus* concentrate or to any of the dye baths leftover from the morning. We were invited to apply the thickened dye mixture to a scarf in a design of our own by freehand painting, a stencil or a block stamp. Several students brought home made stamps they had created for class, while others used items from nature. We tried them all. Intense excitement filled the room. After applying the dye, each student ironed their scarf between paper towels to set the color, then washed the scarf to remove all trace of mordant and thickener, and dried the scarf again. Most of us tried out a different design on our second scarf, praising each others' work every step of the way.

It was a fabulous day. I left with a new appreciation for the rich possibilities of mushrooms and lichens. I am grateful to all the creative people who explore the fungal world and share with others the beauty they find.



Eight dye baths in one canning pot. Photo: Lynn Ovenden

Alissa measuring vinegar to bring a dye bath to pH4. Photo: Lynn Ovenden

A recipe card from one of Alissa's binders. Photo: Lynn Ovenden

My Experience Painting with Alexander Viazmensky

By Winter Zeiler from the Mushroom Club of Georgia

It was finally here! The 2014 Patrice Benson NAMA Foray! Some of us arrived early on Tuesday so we could attend an all-day dye workshop or a watercolor class on Wednesday before the foray started on Thursday.

Foggy, damp air surrounded Camp Arnold as I made my way to the Craft House eager to have a lesson in watercolor painting from the internationally esteemed botanical artist, Alexander Viazmensky. He was born in 1946 in what is now St. Petersburg, Russia and has his art in museums around the globe, has had many exhibitions and taught at several venues in the United States. Alexander, who we would come to know by his nickname, “Sasha” is a cheerful man, who is soft-spoken and polite. He paints all kinds of botanical art, but specializes in painting mushrooms.

Being an artist with experience using acrylic paints, I admit I had some preconceived ideas about what the class might be like. Sasha had some of his original artwork out on display. The lines were fine and every detail perfect. The mushrooms were so vibrant and they looked as though they could be plucked from the paper.

My first task was to unwrap my watercolors, which consisted of 24 individually wrapped paint pigments. As I peeled away the foil wrapping, I thought of my mother who is also a watercolorist and the precision and fine detail of her artwork, wondering if I might have some kind of advantage because of my inherited genes. Sasha taught us to sit with our backs to the windows, so the sunlight could shine over our left shoulders (if we were right handed) so there would be no shadows on the paper and the sunlight shined on our paper correctly. Water, brushes, and paints on the right if right-handed, on the left if left handed. He had a few boxes of

specimens for us to choose from, and each of us chose a mushroom to paint. There were mushrooms of every color, shape and size in the box, and I chose a pretty little cluster of yellow mushrooms, and placed them at my station. Next, Sasha invited us to gather around him and watch as he did a demonstration. He painted with a steady, skillful hand and spoke about watercoloring lightest colors first, and leaving the parts of the mushroom that were to be white or very light without any color, leaving the darkest colors for the end, and other fundamentals of watercoloring. During his demonstration, he brought a purple-capped bolete to life in a matter of minutes.



Alexander “Sasha” Viazmensky Photo: Teddy Basladynski



Watercolor Painting Workshop Photo: Teddy Basladynski

After he was finished, a few of us decided to go back to the specimen table and swap out our mushrooms for something different. I put down my little yellow cluster, and instead chose an orange-red lobster mushroom, excited by the bold color. I had never seen a lobster mushroom in real life, so now was my chance to examine and paint it. Little did I know that I would see hundred or so lobster mushrooms at the forays around Mount Rainer during the rest of the week! The mushroom had a wonderful shape with many ripples, lines, and some cracks along the stipe, and various bits of dirt and other forest fodder on the cap. It was trumpet shaped, and as I would discover made up of many colors.

As I finished my sketch, I thought about what Sasha said about starting with the lightest colors. As an acrylic artist, I generally do start with lighter colors, but if I need to put a lighter color over a darker color halfway through my painting, it's generally not much of an issue, unless the lighter acrylic color is transparent. Usually with a couple of layers, I can make a part of my painting lighter, no problem. This is not the case with water color. If you accidentally paint a darker color where a lighter one should be, there is not really a good way to fix it. You can use some gouache to cover the mistake, which is a thick white paint meant to be used with other watercolors to make them look opaque. But then what happens is when it's painted over, the thick white gouache mixes with the water color and makes it sort of cloudy. Plus, you would get playfully scolded by Sasha for using gouache in this way! Also be sure not to accidentally drop your brush on the paper, or the table which would cause a splatter. If that happens, plan on adding something where the spot is, because it is impossible to get the paint off of the paper. With acrylic painting, if a brush is accidentally dropped on the paper or a mistake is made, one can simply wipe off the canvas with a little bit paper towel or a sponge – before the paint dries of course. If one tries the same method on watercolor paper, the paper will scrub off and leave a divot and a nice smudge highlighting the mistake.

I fully expected that watercolor painting would come easily to me because I had been painting for years plus, my good genes. Oh how wrong I was! It was very challenging and I still have a lot to learn. It took me about 7 hours to paint the lobster mushroom. During the course of the day, I joked with Sasha and told him I was ready to come to St. Petersburg and become his apprentice explaining that my husband and son wouldn't mind. He advised me that for now, he thought I should stay here.

Sasha was very patient with us and willing to help each person fix a spot here or there whenever we asked. Toward the end of the day, I announced to him that I thought my painting was finished. He smiled at me and jokingly said, "I doubt it." It was true, the painting needed some final touches, which he guided me through. It was a beautiful experience, one that I hope I am lucky enough to repeat with him one day. The end result of my painting is something I am very proud of, and I came away with some new skills and newfound respect for watercolor artists.



Winter Zeiler's watercolor of *Hypomyces lactifluorum*

THANKS FOR COMING

By Teddy Basladynski

Thank you to all the attendees, workshop leaders, and presenters for making the Patrice Benson Memorial 2014 NAMA Foray a huge success! And especially to the students and vouchers committee for their hard work identifying all the mushrooms that came in. The latest count is 465 species, with more possibly to be identified soon, which is one of the largest numbers ever posted at a NAMA foray.

If you were unaware, Joshua Birkebak, a PSMS member since he was 10 and graduate student studying the family Clavariaceae at University of Tennessee, officially revealed the naming of

Ramariopsis bensoniae in honor of Patrice at the Graduate Students' Research Forum. What a great surprise! Thanks so much, Joshua.



Teddy Basladynski

Photo: Elinoar Shavit



Joshua Birkebak Photo: Dianna Smith

The PSMS planning committee hopes you all had a great time, and we look forward to seeing you at the 2015 NAMA Foray!

For images of the event that our attendees hashtagged, please visit, www.tagboard.com/2014nama.



Ramariopsis bensoniae

Photo: Sava Krstic

DUES ARE DUE for 2015!

Change in Policy on Print Copies of *The Mycophile*

The cost of printing and mailing *The Mycophile* continues to rise. *NAMA spends more than twice what we charge for this service.* Except for people who have already paid for a print membership for 2015, as of November 1, 2014, we will be asking for \$15 per year for a hard copy black and white subscription to *The Mycophile*. This is in addition to your membership dues. This change applies to all member categories, including Lifetime members.

- By giving NAMA your email address, you will receive a full color pdf file that you can print in either color or black and white at home.
- For members with a household membership, we can send the electronic color version of the newsletter to both members if we have both email addresses.
- The major benefit of the email newsletter is that you receive it immediately upon publication, and don't have to wait for the print copy to be published and mailed.
- For members who have not provided us with an email address, we will mail a notice of this change.

We appreciate your help and understanding in the prudent financial management of our organization.

Easily renew online using PayPal at www.namyco.org/join/index.html.

DUES

MEMBERSHIP CATEGORIES

\$25	Members of NAMA-affiliated clubs receiving <i>The Mycophile</i> electronically
\$40	Members of NAMA-affiliated clubs with mailed subscription to <i>The Mycophile</i> in (\$25 + \$15 = \$40)
\$30	Individual/family membership NOT associated with a NAMA-affiliated club receiving <i>The Mycophile</i> electronically
\$45	Individual/household membership NOT associated with a NAMA-affiliated club in North America requesting a mailed copy of <i>The Mycophile</i> (\$30 + \$15 = \$45)
\$55	Individual/household membership outside North America requesting a mailed copy of <i>The Mycophile</i> (\$30 + 25 = \$55)
\$15	Student membership (electronic only)
\$60	Sustaining membership
\$500	Life membership (receives <i>The Mycophile</i> electronically)
\$15	Lifetime members (mail subscription to <i>The Mycophile</i>)

NAMA Seeks Executive Secretary

The Board of Trustees seeks a replacement for this important post. Nominations for this position are encouraged. The Executive Secretary of NAMA is appointed by and serves at the discretion of the Board of Trustees for a three-year term, which may be extended subject to annual review. The Executive Secretary reports to the NAMA President and is an ex officio member of all NAMA Committees except the Nominating and the Awards Committees. A modest annual stipend of \$5,000 goes with this position.

If you are interested in applying, please submit a brief biographical description of your qualifications and experience to: David Rust incredulis@yahoo.com.

North American Mycological Association
c/o Ann Bornstein
61 Devon Court
Watsonville, CA 95076

Change Service Requested

Newletter of the North American Mycological Association
THE MYCOPHILE

Mushroom of the Issue



Entoloma parasiticum (formerly *Rhodophyllus parasiticus*
and *Claudopus parasiticus*)

Photo: Gary Lincoff

During the Connecticut-Westchester Mycological Association's annual Clark Rogerson Foray in Copake NY, COMA's president, Taro Ietaka, while searching for mushrooms on the forest floor spotted an old wallet. There was no identification or money in it, but something fungal appeared to be growing out it. Chief mycologist Gary Lincoff gave the wallet to me to take home and check the spore print and the spore characteristics. We discovered that the pink-spored *Entoloma parasiticum* was living and fruiting from the leather. You can actually see the mycelial 'halo' radiating outward, punctuated with several fruiting bodies in various stages of maturity from tiny whitish spots to full blown mushrooms. We have seen this mushroom growing from another mushroom, but this may be the first time it has been discovered growing on a wallet! (Perhaps it was growing on another fungus that was in the wallet)! DS