
This premier event brought to you by the Central New York Mycological Society, Mid-York Mycological Society, Rochester Area Mycological Association, and the Susquehanna Valley Mycological Society.



**The 35th Annual Foray
Northeastern Mycological Federation
August 11-14, 2011**

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General Information

Your ID Bag

Your ID Bag is the ticket to all meals, lectures, workshops, and walks. Please keep it visible during the foray events. It must be visible to the Lakeside Dining Hall Staff.

Room Keys

You received your room key with your registration packet. Use your ID Bag as a safe place to keep your keys during the foray. Lost keys will cost you a \$150.00 replacement charge. Return your key to the registrar at the end of the Foray. The receipt of this key must be noted at the Registration desk to ensure that it has been returned.

Chamber Service

As this is a college there will be no replacement linens or towels during the event. There are washer/dryers on each floor of the dorms for your convenience.

Parking

There are convenient parking lots behind Franklin/Essex and behind LMS and Upper/Lower St. Regis. Please use these lots for overnight parking. Short term parking is provided in the entrance lot. Please leave this lot open for commuters and other college visitors.

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Emergency Contact Information

(518) 327-6300—Paul Smith Public Safety Office. They are on duty 24 hours per day.

(315) 558-8975 Cell Phone—Bernie Carr

(315) 790-7087 Cell Phone—Peter Molesky

On Campus—good cell coverage for Verizon. Off Campus—coverage is spotty.

Meals

All meals will be held in the Lakeside Dining Hall in the Student Center. Meal Times are Breakfast 7:00 AM to 8:30 AM, Lunch 12:00 to 1:00 PM, Dinner 5:00 PM to 6:00 PM, Saturday Banquet 5:30 PM to 7:00 PM. Saturday afternoon mycophagy will be held in the large white tent between the Student Center and the Library. You must make your own lunch for the all day forays.

Alcohol

In accordance with NYS State Law alcohol may be consumed in your room or during the socials in the Bobcat Lounge, if you are over 21. As this is a college campus, please exercise discretion in your use of alcohol on the campus.

Smoking

Smoking is not permitted in any campus building. Smoking is allowed outside, 25 feet from any entrance.

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Canoes

Canoes are available for use. PDF's must be worn at all times and there is a mandatory orientation.

Foray and Workshop Registration

Sign up sheets will be posted on the right hand side of the main hallway to Lakeside Dining in the Student Center. Sign up sheets will be available at 5:00 PM for the next day's walks and programs. Limited registration will occur for many of the workshops.

Whistles and Safety

All walks will have an Adirondack guide. These volunteers are locals that know the area of the foray. Many of them have a good natural history knowledge. Please bring your whistle and use it if needed. Two blasts will indicate you are lost. Three blasts will indicate you are in distress.

Please foray with a buddy and be aware of your surroundings. If you get lost and miss the bus, the leader or a designee will wait for you. If a car needs to be called, you will be charged a rate of \$2 per mile. Be aware that cell coverage is poor in many of the foray locations.

Natural Hazards

Mosquitoes, deer flies, and no-see-ums (midges) may be present. Long pants, long sleeves, light-colored clothing, a hat, and insect

General Information

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Natural Hazards (cont.)

repellent should keep you comfortable.

Black bears are present, but most want to avoid contact with you. If you see any bear cubs, leave that area immediately and alert others. There are no venomous snakes or poison ivy in the area where we will be collecting.

Mushroom Picking

Avoid excessive picking. Limit yourself to the best specimens. Take the usual care to bring specimens back in good conditions to the sorting area using paper or wax paper bags. Your bus leader will have specimen tags for your fungi. Please fill in the walk #, habitat found, and genus and/or species if able. If you would like your specimen to be saved, indicate this on the tag. We attempt to display the best example of a specimen. Duplicates are returned to the woods. ***Please do not pick specimens that are directly on or along the trails.***

Best Mushroom Awards

On Friday and Saturday evening, awards will be presented to forayers for the best picks of the day. Be sure to carefully print your name on the voucher slips to identify your specimen. Criteria for awards could be species new to the Paul Smiths area, uniqueness of the specimen, or faculty discretion. You may win an award.

Thursday 8/11/11

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1:00 PM—5:00 PM

Registration, Joan Weill Library.

2:30 PM—4:30 PM

Walk 1 Early Bird, Hayes Brook Truck Trail

Walk 2 Early Bird, Osgood Pond Trail

Walk 3 Early Bird, Red Dot Trail

5:00 PM—6:00 PM

Dinner, Lakeside Dining Hall, Student Center.

7:00 PM—7:30 PM

Welcome and Orientation/Introductions, Freer Auditorium, Bernie Carr.

7:30 PM—8:00 PM

Lecture, Freer Auditorium, Milt Adams,
Introduction to The Adirondacks.

8:00 PM—9:00 PM

Lecture, Freer Auditorium, Tim Baroni,
Adirondack Macrofungi-Gems of New York State.

9:00 PM—11:15 PM

Social, Bobcat Cafe', Student Center

Friday 8/12/11

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7:00 AM—8:30 AM

Breakfast in Lakeside Dining Hall.

9:00 AM—4:00 PM

Walk 4 all day—The Wild Center.

8:30 AM—11:30 AMWalk 5, Floodwood Mountain Road
Walk 6, Bloomingdale Bog**8:30 AM—10:00 AM**Lecture, St. Regis Cafe', Susan Hopkins,
*Dyeing with Mushrooms: A Demonstration.***8:30 AM—10:30 AM**Workshop, Adirondack Room/2nd Floor Library, Tim Baroni,
*The Entolomataceae.***10:30 AM—11:30 AM**Demonstration, St. Regis Cafe', Kevin McCarthy,
*Mushroom Culinary Demonstration.***10:30 AM—11:30 AM**Lecture, Adirondack Room/2nd Floor Library, Gary Lincoff,
*Natural and Cultural History of Polypores.***Friday 8/12/11**

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11:00 AM—11:30 AM

Buses returning from morning walks.

12:00 PM—1:00 PM

Lunch, Lakeside Dining Hall.

1:30 PM—4:30 PMWalk 7, Henry's Woods
Walk 8, Barnum Brook/Boreal Life Trail**1:30 PM—2:30 PM**Lecture, Adirondack Room/2nd Floor Library, Walt Sturgeon,
*Field Identification of Some Cortinarius, Russula, and Lactarius.***2:00 PM—3:00 PM**Demonstration, St. Regis Cafe', Tom Pollock,
*Mushroom Culinary Demonstration.***2:30 PM—4:00 PM**Lecture, Adirondack Room/2nd Floor Library, Noah Siegel,
It's called *What Now? Name Changes in the DNA Age.***2:30 PM—4:00 PM**Workshop, Library Room 106/7, Bill Yule,
*Introduction to Mushrooms for Naturalists.***Friday 8/12/11**

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4:00 PM—5:00 PMLecture, Adirondack Room/2nd Floor Library, Ruthie Ristich,
*Sam's World: A Personal View.***4:00 PM—4:30 PM**

Buses return from afternoon and all day walks.

5:00 PM—6:00 PM

Dinner, Lakeside Dining Hall.

7:00 PM—7:30 PMAnnouncements
Awards**7:30 PM—8:30 PM**Lecture, Freer Auditorium, Jim Gouin,
*Gourmet and Medicinal Mushrooms: From the Forest to the Farm, to You.***8:30 PM—11:30 PM**Social in the Bobcat Cafe', Amateur 'Name the Mushroom'
Game.**Saturday 8/13/11**

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7:00 AM—8:30 AM

Breakfast in Lakeside Dining Hall.

8:00 AM—8:30 AM

Faculty Photo, Pine Room.

8:30 AM—2:00 PM

Walk 9, Adirondack Lodge.

8:30 AM—11:30 AMWalk 10, Ampersand Mountain
Walk 11, Jenkins Mountain Road**8:30 AM—10:30 AM**Workshop, Tent, Jim Gouin, *Building Mushroom Kits.***9:00 AM—10:00 AM**Lecture, Adirondack Room/2nd Floor Library, Roz Lowen,
Lichenicolous Fungi via video feed.**10:00 AM—11:00 AM**Lecture, Adirondack Room/2nd Floor Library, Dorothy Smullen,
*Lichens 101.***10:00 AM—11:00 AM**Lecture, Library Room 106/7, Rod Tulloss,
Mushrooms of the Amanita Family.

Saturday 8/13/11

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11:00 AM—12:00 PM

Lecture, Library Room 106/7, Andy Methven, *North American and European Species of Lactarius*.

11:00 AM—11:30 AM

Buses return from morning walks.

12:00 PM—1:00 PM

Lunch, Lakeside Dining Hall

1:30 PM—2:30 PM

Trustee's Meeting, Library Room 106/7, Meeting Open to All.

1:00 PM—3:30 PM

Walk 12, Fernow Forest
Walk 13, Black Pond

1:30 PM—2:30 PM

Demonstration, St. Regis Cafe', Sarah Longley,
Mushroom Culinary Demonstration.

1:30 PM—2:30 PM

Lecture, Adirondack Room/2nd Floor Library, Roy Halling,
Boletineae in Queensland: Porcini Mushrooms in World Heritage Sand.

Saturday 8/13/11

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3:00 PM—3:45 PM

Lecture, Adirondack Room/2nd Floor Library, Gary Lincoff,
The Traditional and Therapeutic Uses of Magic Mushrooms.

3:00 PM—3:30 PM

Buses return from afternoon walks.

3:45 PM—4:30 PM

MYCOPHAGY, Tent near Library.

5:00 PM—7:00 PM

Banquet, Lakeside Dining Hall

7:30 PM—8:00 PM

Awards, Freer Auditorium

8:15 PM—8:30 PM

Introduction to NEMF 2012, Freer Auditorium, Terri Layton

8:30 PM—9:30 PM

Lecture, Freer Auditorium, Kathie Hodge,
A Fungus Foray in the Kitchen.

9:30 PM—11:30 PM

Social, Bobcat Cafe', Professional 'Name the Mushrooms'
Game.

Sunday 8/14/11

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7:00 AM—8:30 AM

Breakfast, Lakeside Dining Hall

8:30 AM—11:00 AM

Collection Review, Pine Room-Student Center.

11:00 AM

Checkout

12:00 PM

Final Cleanup

Faculty

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Milt Adams

Environmental education teacher at the Adirondack Park Agency's
Visitor Interpretation Center in Paul Smiths.

Tim Baroni—Lead Mycologist

Distinguished professor and fungal geneticist at State University of
New York, Cortland. His studies involve the systematics and biodi-
versity of mushrooms, especially the *Entolomataceae* and *Boletes*.
Recently he has been documenting *Basidiomycetes* from the Trop-
ics. Over the years he has described many new species, several
new genera and may recently have discovered an entire new family
of *Basidiomycetes*. Dr. Baroni has also taught an excellent field
mycology course for many years at the field station in nearby
Raquette Lake.

Jim Guoin

Research assistant and consultant for Fungi Perfecti in Olympia,
Washington. He has been involved with the commercial cultivation
of gourmet and medicinal mushrooms for over 17 years. Jim gradu-
ated from Paul Smith's College as well as the Evergreen State Col-
lege in Washington, where he developed interests in sustainable
agriculture, agroforestry, and the role fungi play in restoring na-
ture. His mycological passions also include teaching workshops on
basic mushroom cultivation for small forest landowners and wild-
crafting edible fungi (www.fungi.com).

ADMINISTRATION OFFICES:

- 1-Phelps Smith Administration Building
- 2-Sporck Admissions Center

CLASSROOMS/LABS:

- 3-Joan Weill Adirondack Library
- Adirondack Room (2nd Floor)
- 4-Pickett Hall
- 5-Statter Hospitality Center (Cantwell Hall)
- 6-Freer Science Hall (Freer Auditorium)
- 7-Greenhouse
- 8-Sawmill
- 9-Tomkins Forestry Classroom
- 10-R.A.T.E. Classroom

RESIDENCE HALLS:

- 11-Blum House
- 12-Clinton Hall
- 13-Franklin Hall
- 14-Essex Hall
- 15-Lambert House
- 16-Lakeside Hall
- 17-Lydia Martin Smith Hall
- 18-Livemore Hall
- 19-Currier Hall
- 20-Saratoga Hall
- 21-Hillside Hall
- 22-Alumni Hall
- 23-Upper St. Regis, Lower St. Regis

NEMF:

- 3-Library - Registration
- Room 106/107-Lectures
- Adirondack Room on 2nd Floor
- ★ -Near Post Office #31: Gathering Point for All Walks/Buses
- 6-Freer Auditorium: Evening Lectures
- 26-St. Regis Cafe', Bobcat Cafe', Lakeside Dining Hall, Pine Room-Display
- Pre-Sort, Vendors

OTHER FACILITIES:

- 24-Glover House
- 25-Future Home of the Adirondack Watershed Institute
- 26-Joan Weill Student Center (Lakeside Dining Hall, Bobcat Cafe', Stirling Tompkins Pine Room, Morgan Deck, Conference Room, Health Office)
- 27-Packbasket (Campus Store)
- 28-Saunders Sports Complex/Gym/Pool
- 29-Tennis Courts
- 30-Buxton Annex
- 31-Post Office
- 32-Campus Safety
- 33-Facilities Building
- 34-Pole Barn
- 35-Forestry Club Cabin
- 36-The Historic Paul Smith's Stagecoach

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Faculty

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Roy Halling

Curator of Mycology at the New York Botanical Gardens. Has studied and collected fungi across several continents including North and South America, Europe, Australia, New Zealand and Papua, New Guinea. His major research emphasis has been on the classification, systematics, biogeography, and diversity of mushrooms. His study of *Basidiomycetes*, specifically *Agaricales*, continues in Central America and northern South America, especially where these fungi are intimately associated with Neotropical oak forests. Other specific areas of interest include: floristic studies on Costa Rican *Agaricales* monographic studies on New World species of *Collybia s.l.*, *Marasmius*, and *Marasmiellus*, floristic studies on *Agaricales* of New York State, and the taxonomy and phylogeny of *Boletaceae*.

Kathie T. Hodge-Associate Professor of Mycology Cornell University. Director of the Cornell Plant Pathology Herbarium (CUP), a world-class collection that documents the earth's diversity of fungi and plant disease organisms. She teaches undergraduate and graduate classes on fungi. Her focus is on fungal biodiversity, especially of species that are pathogens of insects. Kathie is the founder and editor of the Cornell Mushroom Blog, an informative and often amusing site where fungus can tell their stories. She also recently coauthored a book called *Beneath Notice: Adventures with a Borescope*. It's an original and artistic look at tiny forest floor fungi.

Faculty

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Susan Hopkins

Renowned mushroom dyeing expert. Sue has been teaching workshops and lecturing on dyeing with fungi since the mid-90s. She has traveled extensively to international Fungi Fibre Symposiums (IFFS) and was the chairman of the 8th IFFS hosted at Paul Smiths in 1997.

Gary Lincoff

Award-winning author of the *Audubon Society Field Guide to North American Mushrooms*, co-author of *Toxic and Hallucinogenic Mushroom Poisoning*, and editor of a number of mushroom guides. He teaches mycology at the New York Botanical Garden and has co-led more than 30 mushroom study tours to Asia, Africa, Europe, and the Americas.

Roz Lowen

Honorary research assistant at the New York Botanical Garden (retired). Her doctoral research was on the *ascomycete* genus *Nectriella*. Among her interests are *ascomycetes* that occur in lichens, mold that occurs in building and, most recently, *ascomycetes* found in New Hampshire. She has given lectures on *ascomycetes* and general mycology to groups interested in fungi and nature, and teaches courses at Eagle Hill. She has written about two dozen publications on *ascomycetes*.

Andy Methven

Professor of Biological Sciences, Eastern Illinois University. Andrew Methven is a mycologist and lichenologist with interests in the systematics, ecology, and phylogeny of fleshy fungi and lichens. He teaches courses in mycology, lichens, and field mycology and maintains the Cryptogamic Herbarium (with more than 10,000 collections of fungi and lichens). His current research program is examining the distribution of the mushroom genus *Lactarius* in the Western Hemisphere, the utilization of biological species concepts in systematics studies of fleshy fungi, and the application of molecular techniques to population studies and mycogeography in the mushroom genus *Flammulina*.

Ruthie Ristich and Julianne Ristich Malm

Sam Ristich was an enthusiastic lover of mushrooms and the natural world. A fantastic instructor and namesake of our annual foray. Sam's daughters will provide their personal view of Sam.

Noah Siegel

Nationally known award-winning photographer and mushroom identifier. He is drawn to fungi by its wide variety and unsung nature. He is co-president and a walk leader for the Monadnock Mushroomers Unlimited in Keene, New Hampshire, and a trustee for the north-eastern U.S., he has also sought mushrooms out throughout the U.S. and Canada as well as New Zealand and Australia.

Dorothy Smullen

BA and MA in Biology; Retired high school science teacher; life member of NAMA; member of NJMA for over 36 years; past president of NJMA and NEMF; board member of Friends of Great Swamp National Wildlife Refuge in NJ; currently part-time teacher/naturalist at NJ Audubon; one of several NJMA members that assist NJ Poison Control. Dorothy has attended every NEMF foray.

Walt Sturgeon

A winner of NAMA's Award for Contribution to Amateur Mycology and NEMF's Friend of the Amateur Award. He is a nationally recognized field mycologist, author, and award winning photographer.

Rod Tulloss

Has studied the family *Amanitaceae* for nearly 35 years, particularly the morphology, and has collaborated with several labs doing molecular studies of the genus. For eleven years he has co-edited the *Amanita Studies* website with Dr. Zhu L. Yang. Now he is working with his son David to build a new, much more extensive website on the family *Amanitaceae* for the world. At present he foresees that the site will cover 700 or more taxa in the genus *Amanita* and about 50 in the genus *Limacella*.

FORAY #1 EARLY BIRD FORAY-HAYES BROOK TRUCK TRAIL

Thursday 2:30 PM-4:30 PM

White and scotch pines, shade and ground cover with mosses and shrubs. Black spruce in thick clusters, stands out from pines and scattered balsams, some wet land. Easy walk.

FORAY #2 EARLY BIRD FORAY-OSGOOD POND TRAIL

Thursday 2:30 PM-4:30 PM

Maple, birch, thick undergrowth, old stumps, and logs, pond. Osgood Pond Trail connects with Red Dot Trail. Easy walk.

FORAY #3 EARLY BIRD FORAY- RED DOT TRAIL

Thursday 2:30 PM-4:30 PM

Glacial ponds, eskers, a grove of towering cathedral pines. Easy walk.

FORAY #4 THE WILD CENTER

Friday 9:00 AM-4 PM

Be sure to make a box lunch before boarding the bus. Enjoy a complimentary visit to the Wild Center-the museum has a café, a store, good trail system, its own river frontage and private pond. See live animals, watch fish swim over your head, lunch outdoors in their picnic area. Foray in the afternoon. Easy walk.

FORAY #5 FLOODWOOD MOUNTAIN ROAD

Friday 8:30 AM-11:30 AM

Open woods, old first growth forest with maple, beech, birch, cherry, hemlock, old stumps, old logs, thin undergrowth-lake runs along one side of the road. Easy walk.

FORAY #6 BLOOMINGDALE BOG

Friday 8:30 AM-11:30AM

Old railroad bed provides access to different areas of bog. Trail is elevated-sandy walkway that bisects the plant rich bog community-many open views. Bog, sphagnum, old logs, open woods, spruce and fir. Moderate-difficult walk.

FORAY #7 HENRY'S WOODS

Friday 1:30 PM-4:30 PM

Open woods, regrowth hardwoods with maple, beech, birch-regrowth conifers, spruce, hemlock, red and white pine and fir. Easy walk.

FORAY #8 BARNUM BROOK/ BOREAL LIFE TRAIL

Friday 1:30 PM-4:30 PM

Woodland brook, gentle grade. An extraordinary place to observe the fragile boreal habitat-includes a bog next to a pond and extensive spruce/fir forest. Expansive wetland south of the Barnum Pond along the Barnum brook. Easy walk.

FORAY #9 ADIRONDACK LOJ

Saturday 8:30 AM-2:30 PM

Be sure to make a bag lunch before boarding the bus.

Experience a taste of the Adirondacks when you visit the Adirondack Loj at Heart Lake. Adirondack Mountain Club property consists of 640 acres to explore located among the high peaks. Easy to moderate walk.

FORAY #10 AMPERSAND MOUNTAIN

Saturday 8:30AM-11:30 AM

First growth forest, open woods, with maple beech, birch and stately hemlock, old stumps, old logs and ferns. Mile long climb covers a thousand feet and takes the better part of an hour. Grade increases to a steep pitch. Wonderful views of the High Peaks even though it's elevation is only 3313 feet. Moderate to difficult walk.

FORAY #11 JENKINS MOUNTAIN ROAD

Saturday 8:30 AM-11:30 AM

Well designed with varied trails that lead to the summit. Hemlocks, balsams, ferny meadows, knolls, and eskers. Moderate walk.

FORAY #12 FERNOW FOREST

Saturday 1:00 PM-3:30 PM

100-year old white pine and Norway spruce plantation. Starts under a canopy of native beech, sugar maple and yellow birch. Remnants of prior hardwoods. Marked trail, old logs, fallen trees, sparse to dense undergrowth. Easy walk.

FORAY #13 BLACK POND

Saturday 1:00 PM-3:30 PM

Trail borders Black Pond-starts with mixed woods with maple, birch, white pine and hemlocks with thin undergrowth. Becomes a conifer forest with white pine, fir and hemlock with sparse undergrowth. Narrow trail is flat but uneven. Moderate walk.

*Map printing donated by Terrestrial Environmental Specialists, Inc., Phoenix, NY, and Stacey Kalechitz.***The *Entolomataceae*, Pink Spored Mushrooms with Attached Gills—A Synopsis**

Dr. TIM BARONI

Basic Mushroom Cultivation, Limit 25 Kits

JIM GOUIN

This is a hands-on workshop that will take you through the steps of using hydrogen peroxide to treat straw substrates for making oyster mushroom grow kits. Everyone in the class has the opportunity to make a kit and take it home. The second half of the class will include a mushroom plug spawn demonstration and with the remaining time we'll have an open class discussion.

Mushrooms for Naturalists

BILL YULE

Mushrooms fit in with the "rest" of nature. This is a beginner's program especially for people with a broad interest in "Nature Study." It will be a workshop with identification of mushrooms from fresh specimens, resources for studying mushrooms and an ecological approach toward incorporating mushrooms into the more general study of Natural History.

Mushroom Culinary Demonstration, Limit 30

SARAH LONGLEY, Assistant Professor, Division of Hospitality, Resort, and Culinary Management, Paul Smith's College

Mushroom Culinary Demonstration, Limit 30

KEVIN MCCARTHY, Chief Instructor, Division of Hospitality, Resort, and Culinary Management, Paul Smith's College

Mushroom Culinary Demonstration, Limit 30

TOM POLLOCK, Assistant Chef Instructor, Division of Hospitality, Resort, and Culinary Management, Paul Smith's College

These mushroom culinary demonstrations will showcase Paul Smith's College Faculty and expert Chefs.

