



MCG NEWS

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MUSHROOM CLUB OF GEORGIA

www.gamushroomclub.org

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GENERAL CLUB MEETINGS

Date: Second Wednesday of each month

Location: North Fulton Annex Building

7741 Roswell Road

Atlanta, GA 30350

Time: 6:30 PM Social

7:00 PM Meeting

PRESIDENT'S MESSAGE

By Mary Woehrel

Even though we took the winter off from meetings and walks, we've had quite a bit of excitement! Those of you who attended our Feb 2 Cultivation Workshop know what I mean! It went way beyond how to cultivate mushrooms. See the article by Jean Reber, who organized the workshop. We'll be doing this again soon!

We've also been busy setting up a new meeting place for the club! We will now be meeting at the North Fulton Annex Building, right next to the John Ripley Forbes Big Trees Forest Preserve on Roswell Road. Our first meeting will be March 12. Some of you know that the reason for the change is that the Atlanta Botanical Garden, where we've been meeting since the club started in 2004, is under major construction. Parking is often at a premium so the Garden has made the rules for meetings much stricter. The price has gone up from \$80 per year for a small organization to \$300 per year and instead of allowing us to meet 12 months a year, we can meet only 6 months a year. Perhaps after the construction phase is over in two years, these rules will be softened a bit, but for now, it was thought that we might take advantage of the Annex and it's proximity to the beautiful Big Trees Forest where we had such an exciting walk in the Fall. We appreciate that the Atlanta Botanical Garden has been so gracious to us for the past four years and we look forward to again meeting there in the future. Please come and

check us out at the Annex on the second Wednesday of each month in the auditorium. The address is: 7741 Roswell Road, Atlanta, GA 30350.

Another very exciting area is the wild mushroom walks! Not only does Suzanne Rief, our Walks Chair, have most of the walks planned until July, we will be walking in areas that were previously forbidden to us! Our new Permit Co-chairs, Lee Eltzroth and Gerald Gillette have been busy during the winter applying for permits from State and Federal authorities for club walks. So far, we have gained permits from the State and are anticipating a permit from the Chattahoochee National Recreation Area. See Gerald and Lee's article about the process. Take a look at our list of walks to see two new areas: Sweetwater Creek and Red Top Mountain, both State Parks formerly restricted to us.

In another exciting development, we will be holding a joint weekend foray this year with the Asheville North Carolina Mushroom Club (AMC). The foray will be held on September 12 and 13 in the Oconee State Park in South Carolina. See the box highlighting the arrangements for lodging if you want to reserve a good cabin.

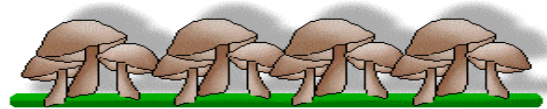
And that's not all! Because of some contacts that Jean Reber, our Liaison Chair made recently we have been invited to hold a walk on private land near Americus, GA in Sumter County. We will be releasing the date and directions soon.

Our newsletter is now much easier to download too! We will be emailing you with a direct link to the newsletter instead of attaching it. This makes it much easier and faster to download and print. It also makes it easier for the folks in the Asheville club to send to their members.



**FLESHY FUNGI OF THE
HIGHLANDS PLATEAU
HIGHLANDS BOTANICAL STATION
JULY 14-26, 2008
By Jean Reber**

We want our members to know that there will be an exciting two-week fungal course available in July at the Highlands Biological Station in NC taught by Andrew S. Methven of Eastern Illinois University. He was the lead mycologist at the NAMA sponsored Wild Acres Foray that I attended last fall and he is excellent. The class is called Fleshy Fungi of the Highlands Plateau and will be held July 14- July 26. Most days of the class have been planned for morning lectures and afternoon field trips so this will be a very hands on learning opportunity for anyone interested in learning more about mushrooms. More information can be found on the Highlands Biological Station website under 2008 summer courses.



ASHEVILLE MUSHROOM CLUB NOTICE OF EVENTS

Place a note on your mushrooming calendar. These events are in response to our members' request for more opportunities for an in-depth study of particular fungi.

Saturday, July 26:

An all day Workshop (foray in the morning) is scheduled with mycologist, Andy Methven (focus on Lactarius) and Jay Justice (focus on bolete) at Pink Beds in Pisgah Forest.

Saturday, October 4:

An all day Workshop is scheduled with mycologist, Coleman McCleneghan at Warren Wilson College.

Details to be announced.



**MUSHROOM CULTIVATION
WORKSHOP
HASTINGS GARDEN CENTER
3920 PEACHTREE ROAD
ATLANTA, GA
MARCH 29, 2008**

Another mushroom cultivation workshop has been scheduled to take place on March 29, 2008. If you are interested in attending, please contact Jean Reber at (770) -840-7409 or jeanreber@bellsouth.net to see if we still have space available. The fee for the workshop is \$35 for Mushroom Club of Georgia member and \$40 for non-members.

Hastings Nature and Garden Center is graciously allowing us to use their education room for the workshops.



**MUSHROOM CLUB OF GEORGIA
2008 SCHEDULED WALKS
MARCH THROUGH JULY
By Suzanne Rief**

Sunday March 30th at 1pm
Red Top Mountain State Park
50 Lodge Road, Cartersville, GA 30021
Leader: Ken Zinkand
Meet at the Visitor's Center, Red Top Mountain State Park
Directions:
Located near Carterville 1.5 miles east of I-75 via exit 285

Saturday April 26th at 10am
Jean and Elwood Wright Environmental Education Center, East Cobb, Marietta
Leader: Rancene Cooke
Directions:
Take 75 north to Exit 263. Take the 120 Loop towards Roswell. Go 4.7 miles on 120 East to Johnson Ferry Road. Turn left on Johnson Ferry Rd and go 2.4 miles to Post Oak Tritt Rd. Turn left on Post Oak Tritt Rd. Park in Chestnut Ridge Church parking lot that is on the left side of road.

Saturday May 10th at 1pm
Urban Forest Atlanta, Windemere Road, Atlanta
Leader: Mary Woehrel

Saturday May 24th at 2pm
Sweetwater Creek State Park
P.O.Box 816
Lithia Springs, GA 30122
Leaders: Gerald Gillette and Lee Ettzroth
Directions:

Take I-20 West from Atlanta to Exit 44 at Thornton Road. Turn left and go 1/4 mile. Turn right on Blair's Bridge Rd. After 2 Miles, turn left on Mount Vernon Rd. Proceed to the Park and meet at the Visitor's Center.

June 14th at 10am
John Ripley Forbes Big Trees Forest Preserve
Sandy Springs, GA 30350
<http://www.bigtreesforest.com/visit.htm>
Leader: David Dunagan

July 12th at 10am
Bells Ferry Park
2334 Bells Ferry Road
Marietta, GA 30066
Leader: Suzanne Rief
Directions:
Take I-75 North to GA. 268. Take Barrett Parkway Exit 1. Turn right onto Ernest Barrett Parkway. Go to 1st major intersection and turn right onto Bells Ferry Rd. Turn Left into the Park. Drive to the end, past ball fields on the right, and into the parking lot on the left.

July 26th at 10am
George Pierce Park
Leader: Teresa Fortenberry
Directions:
Take I-85 north to Exit 111. Turn left onto Lawrenceville Suwanee Road to Buford Highway. Turn right on Buford Highway to George Pierce Park. Go to sign and turn right into parking lot.



**MUSHROOM CULTIVATION
WORKSHOP
HASTINGS NATURE AND GARDEN
CENTER
FEBRUARY 2, 2008
By Jean Reber**

The Mushroom Club of Georgia hosted our first mushroom cultivation workshop at Hastings Nature and Garden center here in Atlanta on February 2. It was a rousing success for the twenty participants.

We were fortunate to have Tradd Cotter of Mushroom Mountain in SC as our instructor. Tradd is a mushroom researcher and former

commercial grower who studied under Paul Stamets, a well-known mushroom expert. Paul Stamets is considered one of the leading world experts in the emerging field of mycoremediation that uses fungi to filter and degrade toxic substances. Tradd's current research projects include the cultivation of morel mushrooms, converting agricultural waste into edible protein, and backyard cultivation. You can learn more about Tradd at his interesting and beautifully designed website developed by Olga Katic, Tradd's fiancée: www.mushroommountain.com.

Tradd's overview presentation at the beginning of the workshop held us spellbound as we learned about mushroom physiology and habitat. The slides were beautiful and the room was often filled with ahhs and ohhs as we gleaned new tidbits about the mushroom world including the optimum ground temperature for hunting morels! (Pssst....it is 52 degrees.) I'm not sure that anyone in the room wanted the lecture to stop but we were beginning to run low on time and still had our individual mushroom growing kits to construct. Every participant got to make and take home a mushroom kit of their choice of four different types of mushrooms; shitake, Maitake, oyster, lion's mane (*Hericium*). We drilled holes in fresh logs to insert the mushroom spawn into for the outdoor kits. The indoor oyster mushroom kit was made using a medium of damp cottonseed hulls.

Tradd also brought one of his morel mushroom cultivation kits that was used as a door prize at the end of the class. All of the attendees' names were put into the drawing and the lucky winner was our club photographer, Teresa Fortenberry.

News of this workshop generated a lot of interest. We have scheduled another to take place on March 29, 2008. Space will be limited so if you are interested in attending, please contact Jean Reber at (770) -840-7409 or jeanreber@bellsouth.net to see if we still have space available. The fee for the workshop is \$35 for Mushroom Club of Georgia member and \$40 for non-members.

Hastings Nature and Garden Center on 3920 Peachtree Rd. is graciously allowing us to use their education room for the workshops. Please thank them for their support of the community the next time you drop by.



REPORT ON PERMITTING PROJECT

By Permit Co-Chairs

E. Lee Eltzroth & Gerald J. Gillette

In early November 2007 we were asked if we would accept the Executive Board's idea to serve as "Permit" Co-Chairs. Since we are sometimes unable to attend meetings or forays, the task, which we could do out of our home, was ideal for us. As the Permit Co-Chairs, we would attempt to obtain permission to conduct forays on 'forbidden' lands in Georgia.

Our first assignment was to try to get permission to foray in the Chattahoochee National Recreation Area (CNRA), a part of the federal government's National Park Service (NPS). Previous inquiries from Board members had apparently fallen on deaf ears.

Both Mary Woehrel and Jean Reber gave us some leads from their previous attempts, and we were on our way. We began by resending a letter to the CNRA, asking why we had received no response previously; we still received no response. A phone call requesting to speak with the person to whom we directed the letter resulted in our learning that she was no longer with the Park Service! An inauspicious beginning, but at least we were then referred to the Chief Park Ranger.

After we played a few weeks of phone tag and found out they had computer problems, we finally were able to make contact. We were told that the Club could not conduct a foray for mushroom *consumption*, but that we could request a Special Research Permit, and we were referred to a CNRA Resource Management Specialist.

The Resource Management Specialist expressed a real interest in our Club and a desire to cooperate, *if* we could submit an acceptable application and proposal to conduct a "Study of Fungi" in the CNRA. In mid-December we were given the website of "NPS Permit Requests," and over the next few weeks we collected information to develop the application and proposal for the Study. This Application and Proposal for a Special Research Permit will have been submitted by the time you read this. We are requesting that the approved permit be

dated so that the Club can begin its study in April 2008.

We have a good feeling about our chances for a successful Federal approval. In December 2007, we were able to gain approval for the Club to conduct forays in Georgia State Parks. We had contacted the Georgia Department of Natural Resources, were referred to the Resource Manager, then to a Wildlife Biologist who was very enthused about our Club activities and helped guide us through the application process. We completed a questionnaire, and within a few weeks we learned (shortly before Christmas), that the Club had been approved. The Wildlife Biologist took a few weeks to circulate a memo to all Georgia State Parks notifying them of our approval before it became final, but soon, Mary Woehrel (primary contact for these Permit projects), received the actual Permit from State of Georgia, allowing the Club to foray on State Park lands. With prior notice each time, the Club now has permission to conduct forays in all State Parks with the exception of Stephen C. Foster.

There will be other conditions and requirements to be met, but they should be reasonable and doable. At a minimum, we will be required to provide a yearly Report of Findings, and it is also likely they will ask us to conduct one or two mushroom workshops for the public. We will, in effect, be doing an "inventory of mushrooms" of these parks, for the State of Georgia, and with luck, the same for the CNRA.

The Permit Project does take a lot of time and requires patience and attention to detail, but we think you agree with the Executive Board that obtaining these permits is well worth the effort. We believe this is the beginning of a beautiful friendship for the Mushroom Club of Georgia with our State and Federal Parks' stewards.



MUSHROOM IDENTIFICATION OVER THE PHONE

As a public service provided by Florida Mycology Research Center (FMRC) to Poison Control Centers and Emergency Rooms all over the world. Since 1972, the FMRC has offered

this free service 24 hours a day to all Poison Control Centers and Emergency Rooms. Please take the time to contact your local Poison Control Center or local hospital and make sure they are aware of this service. Many times, the identification of a mushroom involved in a mushroom poisoning can mean the correct treatment...the wrong treatment could be bad for the victim. Call them and give them our "Mushroom ID" phone number that is 1-850-327-4378.



FREE ONLINE MUSHROOM JOURNALS

As a public service from the Florida Mycology Research Center (FMRC) that has been publishing Mushroom Journals since 1984! Now, over 20 years of mycological documentations are available. There are two mushroom journals now online that are free. The Mushroom Journals can now be seen, read, downloaded, and inspected free at www.mushroomsfmrc.com. Click the desired Current Mushroom Journal! "TEO Journals" for "TEONANACATL", the International Journal of Psychoactive Mushrooms (TEO) and, "TMC Journals" for "THE MUSHROOM CULTURE", the Journal of Mushroom Cultivation (TMC). Unlike the hard copy issue, all photographs will be in color in this electronic issue.



"THE MUSHROOM" FROM THE 19th & 20th CENTURY

Contributed by E. Lee Eltzroth

FARMS AND FARMERS: A MUSHROOM HOUSE

The Daily Inter Ocean, Illinois
July 28, 1896

A mushroom-house is a structure especially adapted for the culture of edible mushrooms. Though the growing of mushrooms has rapidly increased during the past five years, very few houses have

yet been built for that sole purpose in this country. The supply is still coming largely from beds formed under the benches of greenhouses, in cellars and out buildings, or other odd corners. As the mushroom grows best in darkness, the essential condition of culture being a friable soil full of fermenting vegetable matter, moderate moisture, and a steady temperature between 50 and 65 degrees, it is apparent that an excavation in the soil of the proper form and size, covered with a tight roof, will best meet the requirements.

Probably the least expensive form of mushroom-house is modeled after the ordinary "even-span" greenhouse, substituting a board and paper or shingle roof in place of glass or sash. If the house is ten feet wide inside the walls, it will accommodate two ranges of beds of the convenient width of four feet, leaving a passage of two feet wide between; or it may be made eighteen feet in width, giving the two four-foot beds at the side an additional passage and a center range six feet wide.

The mode of construction is as follows: On a well-drained site, dig out to the depth of three or four feet, an excavation of the required width and length, keeping the soil near at hand to bank up the structure to the eaves when completed. For the ten-foot house use posts nine-feet long of locust, cedar, or chestnut, and set them at least two-and-one-half feet deep in the bottom of the excavation, placing them about six feet apart along the sides. Along the tops, which should be leveled off, a plate of 3x4-inch scantling is firmly spiked. The rafters are nailed to this plate, and should be cut about six feet long, which will bring the ridge in middle something over three feet higher than the plate, thus securing ample pitch to the roof. Rafters should not be over four feet apart and may be conveniently cut from 2x4-inch stuff.

The roof may be covered with any material that will keep out water and cold. At intervals of thirty feet, it is well to insert a hotbed sash, to admit sufficient light to get about, though the mushrooms will develop as well in total

darkness. The sashes should be hinged or fitted to slide down for the purpose of ventilation when needed. From the surface of the ground to the eaves, outside, the building is best covered with two thicknesses of rough boards nailed to the posts and then banked to the eaves with earth. A tight door at one end completes the building, after the opposite gable has been closed in and banked up.

A house of this height will accommodate three tiers of beds on a side; the lowest on the ground, the others above, like berths on a ship. The usual dept of mushroom compost is eight inches, on which are placed two inches of loam after the beds are spawned. This will give an available space of over twenty inches between the top of the bed when made up and the bottom of the next, if the benches are placed thirty inches apart. This will give sufficient room for making up the beds and gathering the product. The benches are built in the usual manner of commercial greenhouse benches, of cheap 3x4-inch scanting, the bottoms being of inch boards, six inches wide, with a ten-inch board nailed in front. As the weight of a ten-inch layer of loam and manure compose [*compost*] is considerable, 4x4-inch uprights should be placed at four-foot intervals for the support of the double tier of beds.

While many elaborate plans, all more or less costly, of mushroom-houses, both in frames and mason work, are offered in the treatises on the culture of this desirable esculent, it is doubtful --- more practically adapted if per running foot, if built in fifty or 100 foot lengths.

To grow mushrooms practically, it is necessary to maintain an average temperature of about 55 degrees. To maintain this during cold weather, when mushrooms are most appreciated, some heating system will be needed; nothing is better than hot water for this purpose. From four to six runs of two-inch pipe, according to the rapidity of circulation, will be needed. The cost of a heating plant will very much exceed that of the mushroom-house itself. (W. Van Fleet in Rural New Yorker.)



SOUTHERN MUSHROOMS

By Teresa Fortenberry

What could it be about the quiet, secretive life of mushrooms that can evoke two very different emotions in most people? Here in the South, mushrooms are quite often considered to be something of a mystery. They are something to be avoided and, at times, feared if accidentally eaten. On the other hand, there are those families with Asian or European roots where mushrooms are sought, collected and eaten as a part of a staple diet. A connoisseur's delight! And the Southern forests are host to a number of delightful edibles, IF you know where to look and EXACTLY what you are looking for.

To be sure, grouped among the delicate, often expensive, mushrooms are those look-alikes that could just as easily poison your body. But if one is careful, the rewards are boundless! Growing from high up in the trees, emerging from decaying forest litter and pushing up from the ground, mushrooms inhabit very nearly any nook or corner of nature's cupboard. Though it is never recommended for a novice "mushroomer" to attempt to identify mushrooms alone, an experienced mycologist can help make a day of hunting for mushrooms a delightful experience! Mushrooms are indeed best learned from experienced hunters that know the habits, habitats and seasons of mushrooms. Just as mushroom information is passed from parent to child, knowledge gained from experience can be passed from seasoned hunters to those just beginning. It is very definitely a worthwhile hobby that keeps you fit because you are walking and keeps you mentally sharp because you are constantly attempting to identify these elusive, beautiful and sometimes-tasty fungi!

There are several points about mushrooms that one must consider before attempting a positive identification. The general look of the mushroom, where it is growing, does it have gills or pores, does it bruise when injured, the season, the spore print and often, what plants or trees it is associated with.

One must NEVER eat a mushroom that is unknown or already too decayed. There is a

statement that holds true for every mushroomer - "If in doubt, throw it out." Even the person standing next to you may say that he has eaten a particular mushroom before and it was delicious. Alas, you may react differently! This happened to me with some "blue leg" mushrooms (or Blewits) that were given to me as a gift. I thought it would be great to sauté some of these beautiful mushrooms (which I had never eaten before) with Vidalia onions, only to become quite ill for two days after. Now I rely on the mushrooms I grew up eating, Chanterelles.

Here in Georgia, the most common edible mushrooms we see are the Chanterelles, oysters, Honey mushrooms, Lion's Mane, puffballs, boletus and sometimes morels. While many of the Northern states have had mushroom hunters for several generations, down here in the South, "mushrooming" is a relatively young activity.

Fortunately, the Atlanta area has indeed "come of age"! The Mushroom Club of Georgia was formed in 2002 with a general purpose of educating anyone interested in "Mushrooming". The Club enjoys a very diverse membership with our monthly meetings and, once the weather becomes "mushroom friendly" our club walks and harvests. We have an annual Foray, a picnic, and during the holiday season, we have a mushroom dinner at one of our local restaurants. Walks are planned for each month with a focus on the species of mushroom that should be currently available. Occasionally, if the mushroom population is generous, we have "pop-up" walks to collect the edibles.



Honey Mushrooms are safe for some people but will make others ill.



Chanterelle mushrooms have a delightful fragrance when fresh.



Mushrooms can be as yellow as a lemon.



Lion's Mane is medicinal and delicious!



Mushrooms can be as tiny as the head of a pin!



Mushrooms can be as purple as a gumball.



Mushrooms can overwhelm you with their "fragrance!"



CLEMSON UNIVERSITY SURVEY OF MUSHROOM CLUBS

By Mary Woehrel

We have been approached by Clemson University to participate in a first-ever survey of mushroom clubs about what we think about mushrooms, how we enjoy them, what field guides we prefer, etc. I think it's a great opportunity to contribute to a field that is so understudied! It is completely voluntary. See the following letter.

Dear Mushroom Club of Georgia Members:

In cooperation with Clemson University, the Mushroom Club of Georgia is participating in the National Survey of Mushroom Club members. This is the first ever attempt to describe what we do, our preferences for types of mushrooms and field guides, why we enjoy our hobby, and what keeps us from doing more of it. The survey is completed at a web page. As soon as you have between 15 and 30 minutes to complete the survey, click on the link below or paste it into your web browser:

http://www.surveymonkey.com/s.aspx?sm=V99JT1c5yM9A0F_2boQPO3sQ_3d_3d

Every member of your household, age 18 or over, and who is interested in mushrooms may complete the survey. Please do not send the link to people who are not members of your club or post the link on a public web page. You will be participating as a volunteer in a research project designed by Robert Bixler. If you have questions about the study, contact him at (864) 656-4849 or rbixler@clemson.edu. This research is monitored by the Clemson University Institutional Review Board to protect your rights and privacy. No record is kept of your name linked to your answers. If you have questions about confidentiality or your rights as a research participant, please contact the Clemson University Office of Research Compliance at 864-656-6460.

Thanks in Advance
Robert Bixler
Associate Professor
Clemson University



FALL FORAY OCONEE STATE PARK MOUNTAIN REST SOUTH CAROLINA SEPTEMBER 12-13, 2008

Our Fall Foray will be held jointly with the Asheville Mushroom Club on September 12 & 13 at Oconee State Park in Mountain Rest, South Carolina. This is our chance to have a great time at reasonable prices while learning from our fellow mushroomers in Asheville who have been doing this for decades! Oconee State Park is near Mountain Rest, SC. At least one mycologist will be featured.

The park has five cabins that sleep four (one bedroom plus fold-out sofa) for \$92.13 (including tax) per night for the whole cabin, then 9 cabins that sleep six (two bedrooms plus fold-out sofa) for \$99.83 per night for the whole cabin. Also some that sleep 8 (two bedrooms plus loft with two single beds and a fold-out sofa in living room for \$113.03 for the whole cabin per night. Cabins are fully furnished but have no TV or telephone. Campsites are also available. To make reservations, you can call the park directly (864-638-5353) or the central reservation service at 866-345-2-7275. Directions are available on the Oconee State Park website:

<http://www.southcarolinaparks.com/park-finder/state-park/750/lodging.aspx>.

We will provide more details as plans are finalized for speakers, walks, etc.



RITTER'S MUSHROOM SOUP

From the kitchen of Maria & Joe Ertavy

Back by popular demand is the recipe for the soup served at Ritter's Restaurant. I want to express my gratitude to Maria and Joe who work this recipe up from the basics ingredients

given by Ritter's Restaurant in Marietta at our annual holiday dinner.

Makes 6-8 servings

Ingredients:

2 Tbls. sweet butter, unsalted
 2 Tbls. olive oil
 1 medium onion, finely chopped
 2 cloves minced garlic
 6 oz. each of fresh portabellas, shiitakes, and white button mushrooms.
 3 oz. fresh oyster mushrooms
 1 ½ cup Madeira wine
 1-pint half-and-half
 2 Tbls corn starch
 Salt and pepper to taste

In a saucepan, sauté the onion in the butter and olive oil until transparent then add the garlic and sauté for 30 seconds. Add the Madeira wine and cook uncovered at medium heat until reduced to 1 cup (about 15-20 min.) Add the mushrooms and cook until tender (about 15 minutes). Add all but ½ cup half-and-half and cook at low heat until simmers. Puree with hand blender or transfer to food processor and process on puree setting then return to pot. Combined cornstarch in the remaining half-and-half, whisk, and cook until thickened. Season to taste.

Although not in the original recipe, Maria and Joe added 2 sprigs of fresh thyme (chopped) for extra flavor.



THE "MUSHROOM"
The Baltimore Sun
Dec. 25, 1852

A new umbrella, entitled the "mushroom," has just made its appearance in Paris; it has no handle, and sustains itself over the head of the wearer. An Adjusting apparatus fastens it to the hat, and when not employed upon duty, it may be rolled up and carried in the pocket.



**MUSHROOM DAINTIES ARE
 NOW IN SEASON**

Philadelphia Inquirer
June 12, 1904

PICKLED MUSHROOMS

For this delicate relish the *Clavaria* or coral mushrooms, which grow in great bunches in the woods, are best. They are both saffron or yellowish-red in tint, or a pure white, and very tender, so must be handled with care. Wash, but do not break in the handling. Stew, or better still, steam until tender, which will take from ten to twenty minutes. Remove from the liquor, cool and pack in glass or stone jars. Allow enough vinegar to cover the mushrooms, and to each pint of vinegar allow a dash of whole mustard, half a dozen pepper corns, a couple of cloves and a bay leaf. Heat the spiced vinegar to boiling point; pour it over the mushrooms and seal.



NOTICE!!!

RENEW YOUR MEMBERSHIP!

Please renew your membership for 2008. If you have renewed or joined in September, October, November, or December, your membership is current for the entire 2008 year. If not, your membership renewal is due now.

You will continue to receive the newsletter until March 31st, which is the end of the grace period for renewing your membership.

Membership entitles you to our quarterly newsletter, discounts on cultivation workshops or other MCG events, and reciprocal membership in the Asheville Mushroom Club.

MUSHROOM CLUB OF GEORGIA

MEMBERSHIP APPLICATION

Applications are effective for one calendar year, beginning January 1st

Check membership level: _____ Individual (\$15) _____ Family (\$20)
 _____ Individual Lifetime (\$200) _____ Family Lifetime (\$300)
 _____ Supporting* (\$500) _____ Full Time Student (\$10)

*Supporting Membership includes a Lifetime Family Membership

TOTAL ENCLOSED: \$ _____ Cash Check # _____

(Please Print Clearly)

Today's Date _____ Circle one: New or Renewal

Name _____

Additional Name _____

Street _____

City _____ Zip Code _____

Phone_(_____) _____ Alternate Phone_(_____) _____

Email _____

Liability and Release Form

I (We) realize that when engaged in wild mushroom activities, that serious physical injury and personal property damage may accidentally occur. I (We) further realize that there is always the possibility of having an allergic reaction to or being poisoned by the eating of wild mushrooms and that these adverse reactions to eating wild mushrooms range from mild indigestion to fatal illness.

Knowing the risks, I (We) agree to assume the risks, and agree to release, hold harmless, and to indemnify the Mushroom Club of Georgia, and any officer or member thereof, from any and all legal responsibility for injuries or accidents incurred by myself or my family during or as a result of any mushroom identification, walk, foray, field trip, excursion, meeting or dining, sponsored by the club.

Member's Name (please print clearly) _____

Signature _____ Date: _____

Additional Member's Name (please print clearly) _____

Signature _____ Date: _____

Please return completed, signed and dated form with check payable to "Mushroom Club of Georgia"

Please mail to:

Janet Joiner, Treasurer, P.O. Box 420255, Atlanta, Georgia 30342