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FORAY NEWFOUNDLAND AND LABRADOR

is an amateur, volunteer-run, community, not-for-profit organization with a mission to organize enjoyable and informative amateur mushroom forays in Newfoundland and Labrador and disseminate the knowledge gained.

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COVER

The beautiful *Clavaria lavandula* Peck, first report from NL: Humber Village, Barry's Lookout trail, Sep 10, 2018, found by Henry Mann. See inside for more details.

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Message from the Editor

Well, the foray is over for another year. As always, enjoyable and fun, glad to see it come and sad to see it go. Looking forward to the Report soon. We like to get the Report out in October, November at the latest, but family matters have kept Michael—guest editor of this year's Report—away for a good part of this month. So, expect it in December. But see the back cover: the date and place of the 2019 foray are decided—mark your calendar.

Meanwhile, please accept this issue as an attempt to take your mind off the wait. It is my last at the helm of this publication. It has been great fun, and very rewarding. Probably my most consistent source of satisfaction over these years has been getting another issue out the door. None has been perfect, but by the time they were finished, I liked them just the same. Still—attempting a tenth year when entering one's own eightieth is a bit over the top hubris. No need to provoke the gods. Besides, it is time for a change.

Over the years *OMPHALINA* has changed, as my interests changed. At the moment it is just a bit too technical to serve as an amateur club newsletter. Fine for the more advanced veterans, or folks with a biological background, but a bit daunting for the newcomer. Because new members join each year, a large proportion of our members are always new.

I am thrilled to tell you that we have been fortunate in finding a new editor—Sara Jenkins. Throughout the stiff competition she clearly led throughout almost every step of the rigorous selection process, and consistently had the best score in all the tests. We regret not being able to take all the applicants because many had formidable talent and aptitude, but to be fair to all and faithful to our readership, we adhered strictly to the may-the-best-man-win principle.

You may think that Sara and I look alike, but don't let my good looks fool you: despite wearing

somewhat similar sweaters, she is actually younger. Read the fine print and you'll see that Sara's background is different, as are her aspirations and aims for this journal. I hope to enjoy watching the evolution, and continue submitting articles, should something move me to write.

Which brings me to an important message.

This is your journal.

Please see what you can do to contribute. During my tenure the best times were when there were many contributors. Different voices, and a variety of insights make for interesting reading. Anybody can put together an article about a mushroom, if she sets her mind to it. Just think of the stuff you used to write in your school essays. It does not have to be learned or scientific—just your observations will do. Beside describing mushrooms, you can describe outings, forays, trails, recipes, photography tips, sightings, and more. The articles in this issue provide a few examples of what most of our members could produce—each with her own voice and in her own way, of course.

Bottom line: Your journal is far too important to leave to the editor, no matter how learned, erudite or good looking! Most will quit, if they get no contributions from the membership. Or they might take it in directions you may not want to follow. You need to fight them all the way if you want to keep your journal relevant and accessible to you.

Thank you for your support through the years, best of luck to you, Sara, and good mushrooming in 2019 to you all!



Sara E. Jenkins

Sara is an outdoors enthusiast and geologist who has recently relocated to Newfoundland from British Columbia.

Currently, she works as a GIS and geology consultant in

St. John's, NL. Her primary work has focused on geomorphology, cartography, GIS teaching and training, and data management in support of mineral resource exploration in Canada and the USA, South America, and Turkey. Sara has lived and worked on both North American coasts, and in a number of points in between. Also keen on birding and native plant foraging, she works to promote responsible land stewardship and appreciation for our province's unique natural heritage as a Board member with Nature Newfoundland and Labrador. Sara's unquenchable interest in fungi—and slime molds—was sparked while marveling at the diversity of the fungal community in her former BC coast “backyard.” One fall season in, she was hooked. As Editor, she aims to inspire new mycophiliacs, and to continue to expand **OMPHALINA's** legacy of fungal wit and wisdom.

Please mail congratulations, articles and other contributions to her at:

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Clavaria lavandula

Andrus Voitek

Some fungi are so dramatic in their appearance, that anybody who has leafed through an illustrated mushroom book, knows them well before seeing them. This is not one. At least, not for me. The first time I reported it, my find was actually *Clavaria rosea*. When Henry Mann found the real thing, I dismissed it as *Alloclavaria purpurea*. It is small, the tallest stem less than 3 cm high, so when I realized my mistake, it took several people almost an hour to relocate it the next day. Not my most glowing mycological moment.

If you know this species, you are probably saying, "But that is *C. zollingeri*. He is wrong again." Indeed, *C. zollingeri* is what I called it. But Renée Lebeuf told me that Joshua Birkebak, who studied *Clavaria* as a PhD project with Brandon Matheny, had told her lavandula, a name coined by Peck in 1909, might be the most appropriate for our find, at least until types are sequenced and other names examined.

Why? Here is Joshua's answer:

Clavaria zollingeri was described from Java. Unfortunately I do not have sequenced specimens from Southeast Asia to compare, but I do not know of

any species that shares a distribution between tropical Southeast Asia and the north temperate region, (though names sometimes do, as in this case). Given this, Peck's name, *Clavaria lavandula*, is the likeliest name for our northern temperate species. I have not had the opportunity to sequence the type and there are also one or two European names that could be in the mix (*Clavaria schaefferi* for example). There is still some work to be done on these purple branched clavarias!

Ours fall in the same clade with Eurasian specimens, so that an earlier European name could well end up as the final epithet, and at least superficially the description for *C. schaefferi* seems a good fit. However, as opposed to North America, in Europe there is at least one macroscopically very similar species, so that diligent study is needed before reaching a decision. Until then, it seems reasonable to use Peck's name here, rather than one from the southern tropics.

Like its relatives, the species is a biotrope, seemingly limited to deciduous woods. Ours was found in moss under birch, but against and around a big conifer root.



Alloclavaria purpurea



In early May, with snow still on the ground, I saw some strange patches of black bundles on the inner bark of a dead, partly debarked pin cherry (*Prunus pennsylvanicus*). From far off they resembled some kind of *Stemonitis*, and even though that is a slime mould, not a fungus, I photographed it in an enviable spirit of tolerance and inclusiveness. What old eyes did not see in the field, enlarged photographs revealed at home: instead of skinny stems holding up fuzzy cap structures, the expected finding were it a slime mould, these bundles consisted of crusty hard black units with a swollen bulb at the base supporting a long tube. Some of the tubes had openings at the top. The bulb was under 1 mm in diameter and the tallest structure less than 4 mm high.

Convinced this was a strange small fungus, unknown to me, I sent pictures off to several mycologists for help. All agreed that this was a fungus, and most expressed great awe at the amazing diversity found in this kingdom. Dave Malloch identified it as *Calosphaeria princeps* Tul. & C. Tul.

This is a pyrenomycete. "Crusty, hard and black" should have tipped me off. Once I knew the name, bells rang and lights flashed in my head. Immediately the sum total of my knowledge of pyrenomycetes came to mind: the first *OMPHALINA* issue of 2013, with a picture of *Biscogniauxia repanda* on the cover. Surely the small ostia opening on the top were the same ends of similar tubes that we see upright in this species (Figure 1 A&B)? Then I remembered Dave's photo of the cross-section of *B. repanda* in his article describing that species (Figure 1 C): small flask-like cavities, where the asci were housed, letting out their spores, which exited to the outside via a long tube-like neck. These were the same structures as I now see on *C. pulchella* (Figure 1 D)! One of the key features of pyrenomycetes is the presence of flask-like cavities, called perithecia, releasing the collected ascospores through a neck of variable length, opening at a mouth or ostium. All of these things are usually contained in a mass of "flesh" called stroma. *Calosphaeria princeps* is exactly the same, except that it lacks the stroma and is made up of masses of (nearly) free perithecia. Think of small bottles placed upright in a deep pie dish, with pie-filling poured up to the mouths of the bottle necks. In the case of *C. princeps* there

CALOSPHERA PULCHELLA

Andrus Voitk



1A



1B



1C



1D

is no pie plate, no crust, and no filling, just the bottles on a base of crumbling granules, arising from a thin, white mycelial mat on the inner bark of a species of *Prunus*.

In publishing the name *princeps*, the brothers Tulasne cite Persoon's earlier name, *Valsa pulchella*, sanctioned by Fries. Currently most mycologists consider *princeps* and *pulchella* synonymous, although some treat them as separate entities, primarily differentiated by spore size.

Figure 1. *A:* The tips of *C. princeps*. *B:* the top of *Biscogniauxia repanda*, showing similar ostia as the tips in *A*, but all encased in black stroma. *C:* Cross section of *B. repanda*, showing the bodies of the bottle-shaped perithecia, connected to the ostia via long necks, all encased in black stroma. *D:* somewhat smaller-sized bottle-shaped bodies of *C. princeps*, opening to ostia through long, neck-shaped tubes, free of stroma.

Foray oysters

Andrus Voitk



At the 2017 foray, Bill Bryden gave a workshop on growing mushrooms. He brought along a host of bags filled with sawdust and wood chips, inoculated with commercial cultures of oyster varieties (*Pleurotus ostreatus*), which he handed out to each workshop participant at the end. After everybody, me included, had taken our party favour, there were two bags left. Ever thoughtful of others, I offered to take them off his hands and thus save him the extra gas taking them back home. He was grateful.

Once home, I put them in my basement, and followed instructions. This was rewarded with, well, nothing, actually. Except that one bag developed a dark mould over the white mycelium. So, I did the generous thing, and offered two bags to two neighbours who are into gardening. Within a week, each had some small nubbins growing out, by and by followed with a spectacular flush of oysters. The bag I kept was more phlegmatic, in keeping with my reserved personality.

Eventually I gave it to one of the neighbours as well. Now, a year after the foray, I enjoy weekly e-mail pictures of successive dramatic fruitings, but without the anxiety. Thanks, Bill.



DEER LAKE

Humber River Nature Trail

Andrus Voitk
Henry Mann

Every once in a while you happen upon a new trail that surprises you with delights, offering something new and fresh every time you visit. Of course, we all have our favourite trails, those we call “home”, trails we know like the back of our hand, full of shared memories, trails where we feel comfortable and at peace. Then there are other trails that cannot fail because of the stunning vistas. For us on the west coast, the Coppermine to Cape trail in the Blow Me Down Mountains and the long loop of the Green Gardens trail in Gros Morne National Park are prime examples of interesting and varied terrain coupled with dramatic views, hiking trails that must rank among the best in the world. Living among such stars, most quiet woodland trails cannot compete. Therefore, the pleasure is all the more rewarding, when you stumble upon a woodland trail full of unexpected small discoveries, like the Humber River Nature trail outside Deer Lake. We have driven past its parking lot for years, until we one day decided to explore it.

Of course, we each bring our own baggage, our own expectations, which determine how rewarding experiences are. For the mushroomer, interested in mycological diversity, the Humber River Nature Trail offers up unexpected surprises around each turn. And because mushrooms have their season, each repeated trip through the season offers new rewards.



The trail is about 5 Km long, accessible by car at both ends. Come along TCH (Hwy 1) to the Viking Trail (Hwy 340) turnoff and turn North (toward Gros Morne and St Anthony). Immediately after the cloverleaf, look for a parking area on your right. If you cross the bridge over Humber River, you have passed it. The trail begins from the parking lot. If you want to shuttle cars to avoid returning (why would you?) the other car can be left in the parking lot by the road from the road to the Deer Lake Airport to the golf course.

The trail is wide, even, covered with wood chips, flat, with virtually no significant ups or downs, physically not taxing. We have seen people in wheel chairs and mothers with baby carriages (single and double) on the trail. It goes through beautiful wooded areas, some wet areas with *Sphagnum*, past idyllic river views with ducks, and finishes in the open airport area. There are several benches, viewing stations and picnic tables to rest, meditate, eat a lunch or have a cup of tea. And no flimsy stream crossings: the bridge construction is an engineering wonder, most better built than those on our highways. Clearly, there was no shortage of money in building this trail.



A wide, even trail, with plenty of room to walk abreast and converse (above). Several viewpoints and sitting areas to rest or enjoy a cup of tea (below).





Top: small group of *Cantharellus camphoratus*, one of our less common chanterelle species. Middle: Maria with a large *Hydnum subolympicum*. Bottom: *Xerampholina cornui*—definitely not a common find in our woods.

If your interest is mushrooms, no matter how sharp your eye, you will spot additional species on the return trip. Guaranteed. So forget the second car and do the return trip. This brings us to the mushrooms. If your interest is in serious collecting of edibles for the table, this trail is not for you. You will not encounter a commercial picker here. Sure, there are a few edibles in the woods around the trail, but they are not many, and for each one, there are far better picking spots with far better yield elsewhere. But if you are out with your children and want to collect 6–10 *Cantharellus camphoratus* to cook with your evening meal, it is an ideal spot to teach children what to look for, and introduce them to the fun of foraging. One big *Catathelasma ventricosa* or a large *Hydnum subolympicum* will be enough to accompany several meals for most people.

This trail offers three kinds of mushrooms: those native to this kind of woodland environment and habitat in its undisturbed state, those native to the same, but under somewhat altered conditions, and those native species that flourish on the type of wood chips used to make and keep up the trail.

Now, you may think that the native ones are just same-old, same-old, but not so. Every place has its own mycota, with interesting finds you may not see elsewhere. Every chanterelle you encounter in this province is the NL chanterelle, *C. enelensis*. Except, occasionally it is not. Along this trail were a handful of chanterelles in two different spots, both the much less common *C. camphoratus*, as expected, in low moss under balsam fir. In a section with birch, some *Hydnum subolympicum* were found. *Subolympicum*, you ask? Yes, stay tuned. One of our future issues should review that genus in this province for you. We still have a few small things to figure out. Meanwhile, know that the closest relative to this species hails from Mount Olympus, not in Greece, but Washington State, in a park of the same name.

The altered area is on both sides of the trail. The understory has been cleared of much bush and fallen trunks and branches (see title banner and first photo on p. 8). This opens up the view and invites the walker into the woods. But it also removes the substrate for certain fungi, while making conditions more favourable for those that need a bit more light to thrive. Whether for this or some other reason, the trailside

woods have the greatest collection of *Hygrophoropsis aurantiaca* that we have seen anywhere. If you ever need to see or collect that species, this is the place to go. There are all kinds of small duff decomposers, and several good crops of *Hemimycena* species. Notice, we no longer risk a species name—this matter is under investigation, and you may hear more about the genus in future issues.



Above: *Hemimycena* cf. *pseudolactea* in conifer duff beside the trail.

Below: *Panellus mitis*, first fruiting bodies for the season, on balsam fir roots.

The greatest contribution to fungal diversity comes from the trail itself, the chips with which it has been covered. Every time we have been on the trail, we have found different rare or very uncommon species growing on the chips. And some common ones, of course. The native status and possible origin of mushrooms growing on wood chip mulch have always caused some debate. In this case, there is no debate. Even though some of the species are not commonly seen in the province, they are definitely native species, and specifically, native to this very woods through which the trail winds. All the chips come from clearing the trail and trailsides

of underbrush and deadfalls. No wood or chips were brought in from elsewhere. All wooden debris cleaned up on the spot was fed into a chipper, spraying the chips onto the trail. This process is repeated as needed through the season. Thus every mushroom growing on these chips is native in origin, even if we have not seen it fruit too often in other situations. Do chips make it easier for some to come out of the closet?

This is a trail well worth visiting, even if you have to travel a bit to get there. Many thanks to Maria Voitk, Michael Burzynski and Damon Clarke for photos used in this article.



*Upper left: The very uncommon *Hypocrea leucopus*, on duffchips, which looks like the equally uncommon *H. alutacea*, growing on solid wood, both only seen once before. Upper right: *Gyromitra ambigua*, first NL find outside Labrador (see [OMPHALINA 6\(3\)](#)). The season and purple stem tell you it is not *G. esculenta*. Lower left: *Hypholoma*, likely *sublateritium*; not uncommon, but not common on chips. Lower right: *Pluteus primus*, second sighting in the province; our only *Pluteus* species fruiting on wood chips (see [OMPHALINA 5\(9\)](#)).*



Hohenbuehelia carlothornii

The recent Persoonia (vol 41, pp 202–212, 2018) announced a new species of *Hohenbuehelia* from Costa Rica, *H. carlothornii*. What business is this of ours? you may ask. After all, **OMPHALINA** claims to deal with the mycota of NL, on the premise that there are plenty of publications dealing with other mycota or fungi generally, but **OMPHALINA** is the only place where a Newfoundlander and Labradorean can turn for news of its own mycota.

Well, in this case, there is a strong FNL connection. In 2004 Greg Thorn came as a member of our faculty for the first time. He has returned almost every year since. Three months before our 2004 foray, the Thorns were in Costa Rica, where son Carlo found a small mushroom on some woody debris,

which was to become the paratype for the species now named after him. The left photo, below, shows him expressing the joy of discovery. The middle photo shows him express the same joy at our foray, doing a new cross-footed rain dance he created just for this purpose. We saw him a few times since, until in 2016 he returned as part of our database team. The right photo shows him with his father, one of the authors of the species, on one of the few moments the now older Carlo was allowed outside, away from typing Latinized names into a laptop night and day.

Congratulations to father and son!



Great Caribou Island *Arrhenia* quest 2018

Andrus Voïtk
Michael Burzynski



Figure 1
Google Maps
from Internet

Among some of our interesting ongoing projects is one involving *Cuphophyllus cinerellus*. It turned out that not everything we thought was *C. cinerellus* was that species; with only three collections, we needed a few more specimens to understand our findings a bit better. Two of our three specimens came from Great Caribou Island off the coast of Labrador. Great Caribou Island was of interest for another reason: when we reviewed some species of *Arrhenia* as part of another project, two collections that we had not been able to identify also hailed from there. Unfortunately we had neither notes nor photographs of these collections, and for several years we talked about returning there to see if we could find these species again. The need for *C. cinerellus* seemed like a perfect excuse for a visit. After some arrangements, on Sat., Aug. 19, 2018, Anne Marceau, Judy May, Maria Voïtk, Michael Burzynski and Andrus Voïtk set out on a brief and focussed mushroom hunt to Great Caribou Island.

The trip involves two short ocean voyages (Figure 1), and because ferries use their own schedules, not ours, it requires an overnight stay in Forteau, Labrador on the way up. The same holds for the way back (unless you make it back to Blanc Sablon, QC, in record time and there is additional room for cars without reservation). We arrived at Battle Harbour Sun., Aug 20, and spent 2–3 hrs exploring the near shore (shown in title banner) and environs

of Great Caribou Island in the afternoon (Figure 2, yellow line). We stayed as guests of Cindy Gibbons and James Jones, to whom we owe our gratitude for their generosity, in the old manse behind the restored church on Battle Island (Figure 3). It was bought by Jim's father after resettlement, and Jim painted it orange, the original colour of the manse. The next day was devoted to exploring the length of Great Caribou Island by walking to that same shore from its opposite end (Figure 2, orange line), getting there by boat in the morning (Figure 2, blue line). Figure 4 shows the team—less the photographer—at the end of the walk, waiting for a boat to bring us back to Battle Harbour.

Great Caribou Island is a barren island, dotted with small bogs and ponds, separated by a 250 m tickle from the outer Battle Island, about 5 km long, east to west, at 52°16'N, 55°37'W (Figure 2). Elevations (highest about 85 m asl; Figure 5) are bare rock, with lichenized ascomycetes, moss and some ericaceous plants in cracks, moss, heathland plants and dwarf birch and willow in depressions, and few ecologically dwarfed tuckamore copses in the sparse more sheltered places. A few houses have been restored and are used as summer cabins in former fishing settlements around two protected harbours.

In addition to the species of interest for this trip, its exposed nature in the cold Labrador Current makes Great Caribou Island home to several other uncommon (and therefore interesting) arctoalpine mushroom species. As you can

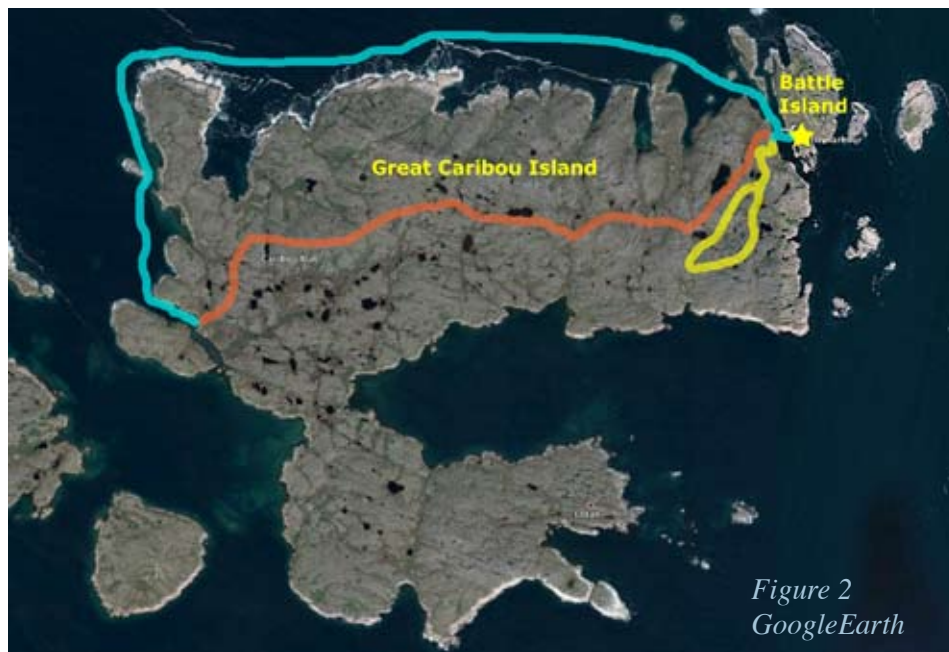


Figure 2
GoogleEarth

Figure 3
Photo: Maria Voitk



Figure 4
Photo: Maria Voitk



Figure 5
Photo: Maria Voitek

appreciate from Figure 6, the Labrador Current and Gulf Stream are the major climate regulators of the lands whose shores they bathe. Thanks to the Labrador Current, we in NL have a cold climate even though we are on the same parallel as Paris. Pine, for example, reaches its northern limit at about

the middle of Newfoundland, whereas pine forests are found above the Arctic Circle below Norway's alpine ranges. We hoped to encounter a selection of arctoalpine mushroom species, although we decided to try to keep focussed primarily on the species of interest; strict orders were given not to collect pedestrian species, like the hollow-stemmed *Lichenomphalia umbellifera* and other similar familiar fare.

A total of 43 collections were made. Non-targeted collections were *Amanita nivalis* (3), *A. variicolor* (1; title banner *OMPHALINA* vol. 9, nr 7, p 17), *Gymnopus eneficola* (1; protologue in *OMPHALINA* vol. 5,

nr 5, p. 5), *Hygrocybe cantharellus* (1), *Inocybe* sp. (1), *Laccaria* sp. (1), *Lactarius glyciosmus* (1), *L. lignyotus* var. *marginatus* (1; see *OMPHALINA* vol. 3, nr 7, p. 4), *Lichenomphalia umbellifera* (6), *Russula nana* (2), and *Tephrocybe palustris* (3).

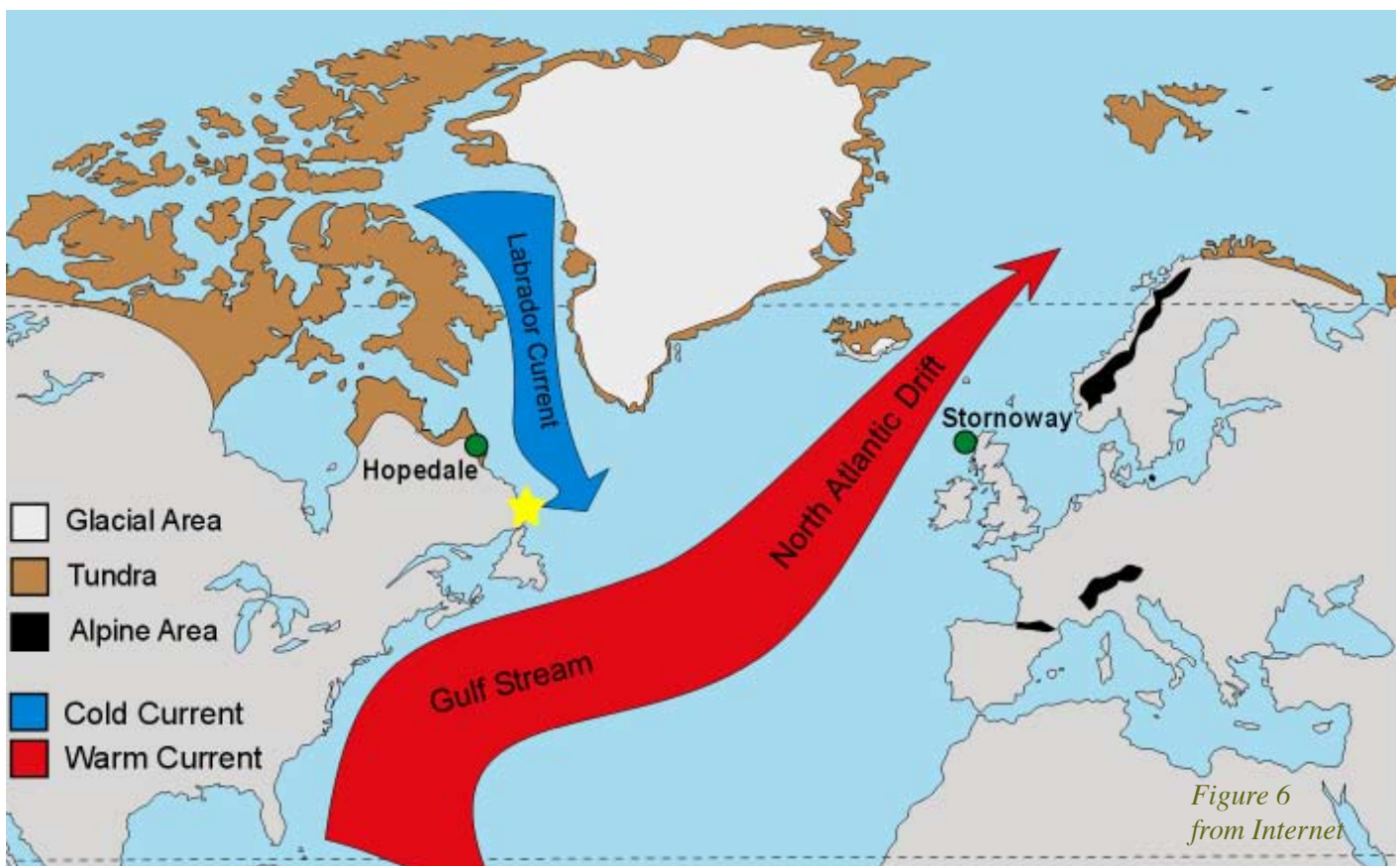


Figure 6
from Internet

The target group yielded 10 “common” scaly-capped bog arrhenias, 6 collections of our *Cuphophyllus cinerellus*, and 6 collections of “unusual” species of *Arrhenia*. Evidently, the members of the expedition were rebellious and independent-minded, and clearly paid no heed to explicit orders, accounting for collections of some rather common northern species. Because many species were ignored, others collected disproportionately to their abundance, while all “interesting” arrhenias were collected, this list should not be misinterpreted as representative of the species there or their relative abundance. Also, this season seemed to be less diverse than others, because we did not find some other interesting northern species, like *Rickenella mellea* and other rickenelloids, nutant-cyphelloid bryophilous species of *Arrhenia*, or species of *Bryoglossum*.

Of the 6 “interesting” arrhenias, one, thought unusual

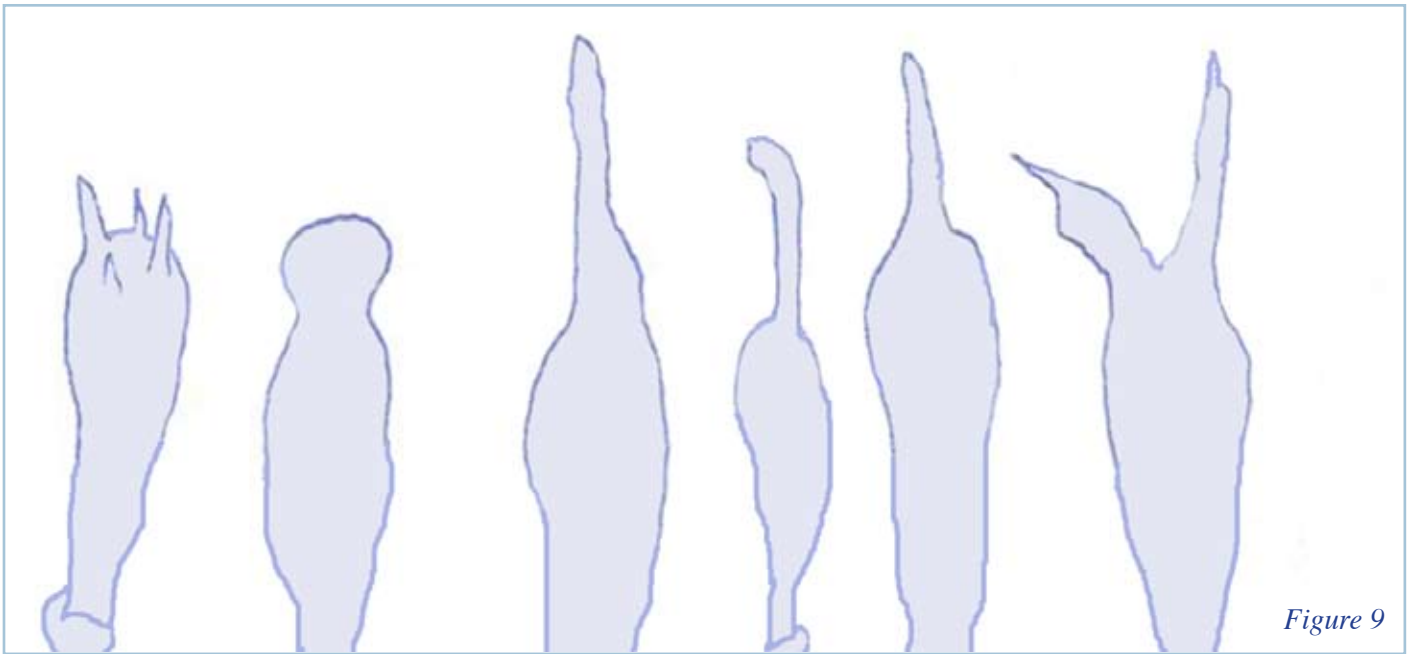


Figure 7

because of a very woolly stem (Figure 7), turned out to be a very woolly-stemmed version of a common scaly-capped bog *Arrhenia*. To our frustration, the other 5 failed to yield sufficient amplifiable DNA to permit sequencing. Because of time constraints, the specimens were air-dried, above a wood stove,



Figure 8



where the amount of heat could not be controlled. Excessive heat is known to denature DNA, and this may very well have happened here. Pity. Microscopic examination suggested that one was a species of *Clitocybe*, two likely *Arrhenia philonotis*, and one probably a wind-dried *A. fusconigra*.

The remaining “interesting” species of *Arrhenia* is of great interest. In addition to granular caps in youth that became smooth with maturity (Figure 8), it had an unexpected microscopic finding: copious cheilocystidia (Figure 9; basidium on left for contrast). Cheilocystidia are larger club-shaped cells with pointed or otherwise different-shaped ends. This is a significant finding because most arrhenias lack cystidia. Current interpretations hold that one notable exception is *A. umbratilis*. While the collection may be that species, *A. umbratilis* is thought to be somewhat darker, and usually is not found in *Sphagnum*, so that a definitive identification is premature at this time. We do not know enough about that species to make a

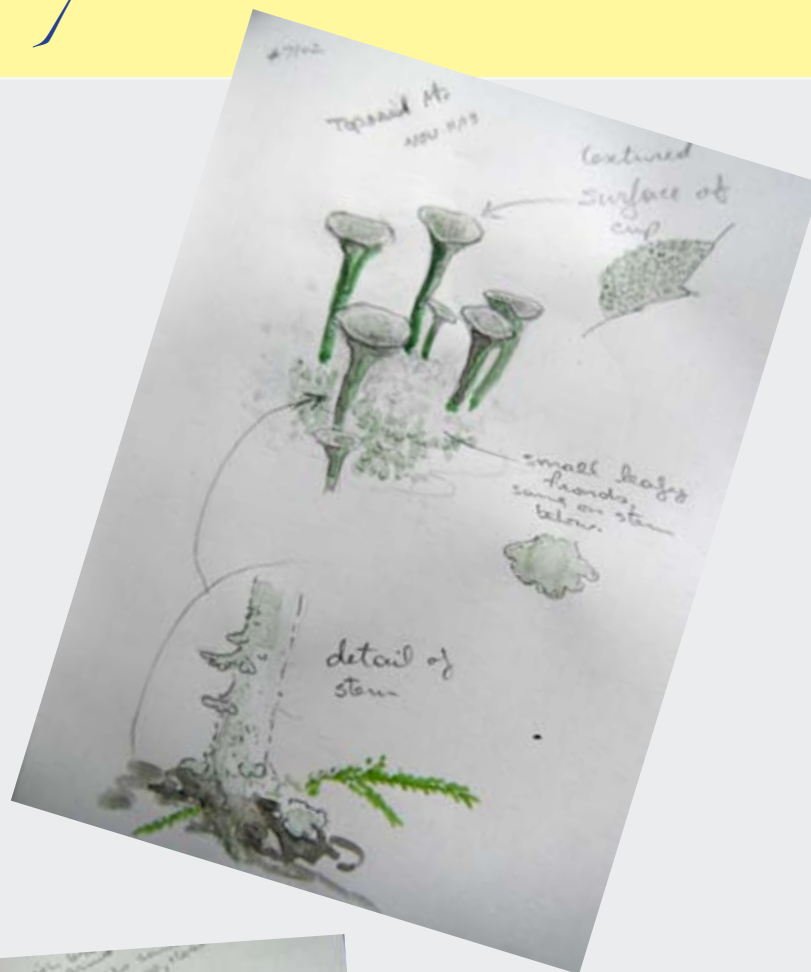
determination, and, having encountered only one such specimen, certainly do not know enough about our species to be able to discuss it with confidence.

Why mention it, then, if we do not know enough? Why not find out more first and then publish? Yes, of course this is an ideal course. However, we thought you might be interested to learn some of the frustrations and problems associated with identifying uncommon species. The odds of our encountering sufficient numbers of this species to feel we know it, is very low. Perhaps this brief preliminary report may help others; it certainly should stimulate more collecting in this habitat.

All in all, a great trip. Four days of travel for one day and two hours of collecting, and we found the *Cuphophyllus* we needed, as well as several interesting arrhenias. The frustration of not being able to make a definitive identification of every one only added some piquancy and left us (or somebody else) with interesting questions to pursue (Figure 10).



The Bishop's Sketchbook



THE MAIL BAG

OR WHY THE PASSENGER PIGEONS ASSIGNED TO SERVE THE
LAVISH CORPORATE AND EDITORIAL OFFICES OF **OMPHALINA** GET HERNIAS

Two things I would like to resolve

1. Do you know of *Pulveroboletus ravenelii* in Newfoundland? Gilles Gloaguen (mon coéquipier durant le foray 2011) found it on the south coast near Burin Peninsula (see map).
- 2 Do you have *Pleurotus ostreatus* in NL? My friend Laurent found it recently on a pile of mulch in his garden.

Dan Abraham (SPM)



I was surprised to read about white chanterelles in the latest issue of **OMPHALINA**, because I saw a little batch of them on one of my latest picks out in Holyrood. They looked just like chanterelles, but were definitely whitish, like ghosts of chanterelles past. Unfortunately, I wasn't carrying my camera with me, so I have no picture to contribute. What I can say is that it was a first time for me. And I noticed nearby a patch of *Turbinellus floccosus*. I thought it was a bit strange to see next to each other two relatively rare mushrooms and that their close occurrence could mean something.

Michel Savard

I'm happy to report that André and I found some white chanterelles a few weeks ago in a spruce plantation. I'll bring one or two specimens to the foray.

Renée Lebeuf

In **OMPHALINA**'s most recent "Mail Bag," my letter mentions that Gary Lincoff sent a letter to me "in the 1880s." This brings up an interesting question: could I receive a letter ca. 70 years before I was born? Might Gary, an unusually prescient individual, have had one of his ancestors send the letter to one of my ancestors via some parapsychological routing service? I would like to think so...

Larry Millman

Ed note:

Thank you all very much for the mail, both now and in the past. I have appreciated it very much over these nine years, both the informative and the humorous.

Please keep up the commentary for our new editor, Sara Jenkins. Editors love comments about content and any other form of feed-back. Make Sara feel welcome by keeping the cards and letters coming.

The flagons of fine Cognac are still best addressed to me...

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