

# OMPHALINA

CANADA

 **FORAY**  
NEWFOUNDLAND  
AND LABRADOR



*Paxillus involutus*



*Cantharellus enelensis*

G. Bishop



## CONTENT

|  |            |
|--|------------|
| Editor's note .....  | 4          |
| Foray Matters .....  | 5          |
| President's Message .....  | 6          |
| <b>Mycophilately for Foray NL</b> <i>by Vivian Miao</i> .....                                    | 7          |
| <b>The Time of the Mushroom is Here</b> <i>by Andrus Voitk</i> .....                             | 14         |
| <b>The Empty Skillet</b><br><i>by Katherine Flores, Rachelle Dove &amp; Gabby Riefesel</i> ..... | 17         |
| <b>Mycophilately for Foray NL</b> <i>by Vivian Miao</i> .....                                    | 19         |
| Partner Organizations .....  | back cover |



**Left:** Mica caps (*Coprinellus micaceus*) found during the 2019 Foray in Bowring Park, St. John's NL. Photo: S. Jenkins

**Cover image:** Artwork proposing one possible option for a NL-centric stamp featuring some of our most loved and best recognized mushrooms. Featured mushroom renderings are the work of Glynn Bishop.



## Board of Directors

### President

Helen Spencer

### Treasurer

Geoff Thurlow

### Secretary

Robert MacIsaac

### Directors

André Arseneault

Bill Bryden

Shawn Dawson

Chris Deduke

Rachelle Dove

Katherine Flores

Jamie Graham

Verlé Harrop

Sara Jenkins

Sean Martin

Maude Parent

## Consultants

### Mycological

Dave Malloch

NB MUSEUM

### Auditor

Gordon Janes

BONNELL COLE JANES

### Legal Counsel

Andrew May

BROTHERS & BURDEN

### Webmaster

Jim Cornish

### Past President

Michael Burzynski

---

*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.*

---



[www.nlmushrooms.ca](http://www.nlmushrooms.ca)



[info@nlmushrooms.ca](mailto:info@nlmushrooms.ca)



**Foray Newfoundland & Labrador**  
21 Pond Road  
Rocky Harbour NL A0K 4N0  
Canada

OMPHALINA, newsletter of Foray Newfoundland & Labrador, has no fixed schedule of publication, and no promise to appear again. Its primary purpose is to serve as a conduit of information to registrants of the upcoming foray and secondarily as a communications tool with members.

Issues of Omphalina are archived in:

Library and Archives Canada's Electronic Collection  
<http://epe.lac-bac.gc.ca/100/201/300/omphalina/index.html>

Centre for Newfoundland Studies, Queen Elizabeth II Library (printed copy also archived)  
<http://collections.mun.ca/cdm/search/collection/omphalina>

The content is neither discussed nor approved by the Board of Directors. Therefore, opinions expressed do not represent the views of the Board, the Corporation, the partners, the sponsors, or the members. Opinions are solely those of the authors and uncredited opinions solely those of the Editor.

Please address comments, complaints, and contributions to the Editor, Sara Jenkins at [omphalina.ed@gmail.com](mailto:omphalina.ed@gmail.com)

---

## Accepting Contributions

We eagerly invite contributions to Omphalina, dealing with any aspect even remotely related to NL mushrooms. Authors are guaranteed instant fame—fortune to follow. Issues are freely available to the public on the FNL website.

Authors retain copyright to all published material, and submission indicates permission to publish, subject to the usual editorial decisions. Because content is protected by authors' copyright, editors of other publications wishing to use any material, should ask first. No picture, no paper. Material should be original and should deal with the mycota of Newfoundland and Labrador and their concerns. Detailed Information for Authors is available on our website.

# Message from the Editor



Baskets are finally tucked away here on the Avalon as the first messy snowfall has hidden those persistent, late-season hedgehogs and yellow legs. Perfect timing to send this issue your way, so you can curl up with a blanket and a crackling fireplace, and learn about the history of mycophilately from guest author Vivian Miao, or tuck into the savoury galette recipe from the test kitchen of Rachelle, Katherine, and Gabby. Or if you are more inclined towards action, take up Andrus' call and volunteer to lead the charge for provincial mushroom recognition!

But first, kicking off this issue on the next page, I am pleased to introduce you to the new Foray NL Board of Directors elected at the Annual General Meeting that immediately followed the public Foray weekend. A few of our most committed and longest serving friends have stepped down to pursue other interests—*but seriously, how could you have any that can compete with mushrooms!?!?*—but we are glad to know they will still lend us their advice when we need it. The board also grew this year, as we elected several new board recruits who bring new ideas and a renewed enthusiasm to the board. We look forward to capitalizing on all of the Provincial excitement about mushrooms in the new year. Andrus' not-so-subtle hints about how best to capitalize on our world-recognized fungal heritage highlight some neat opportunities for our new board and/or enthusiastic volunteers.

We'll be taking a break for a few weeks to celebrate the Holidays, but invite you to await with excitement for forthcoming news from the Foray Board in early 2020, including the location of the next public Foray! Health tip while you wait: don't forget to hydrate; long-term anticipatory palm sweating could lead to severe dehydration\*.

Sara

\* there is absolutely nothing medically accurate about that last paragraph



# Foray Matters

## Welcome, New Board!

### President

Helen Spencer

### Treasurer

Geoff Thurlow

### Secretary

Robert MacIsaac

### Directors

André Arsenault

Bill Bryden

Shawn Dawson

Chris Deduke

Rachelle Dove

Katherine Flores


Jamie Graham

Verlé Harrop

Sara Jenkins

Sean Martin

Maude Parent



A young *Amanita rhacopus* photographed on Bell Island, NL during the 2019 faculty foray by Greg Thorn.

# Message from the President

Foray NL Past presidents Michael Burzinski and Andrus Voitek have awfully big boots to fill! They have guided Foray NL since it began in 2003, keeping the special mix of excellent science, education and fun that we've all come to expect from each Foray NL event. I've been persuaded to slip my much smaller feet into their big boots knowing that there is an enthusiastic and diversely skilled board of directors behind me, as well as Andrus and Michael to guide the way. Should be easy. Right?

I'm not a mycologist, so fortunately for me, the job of identifying and keeping track of the species we find belongs to the other volunteers with Foray NL and our invited faculty. Andrus, Michael and others are still very much onto that. I see my role as president to encourage the people doing those vital jobs, as well as making sure that the Foray event itself is well organized. Happily, some of our new board members love organizing events which will let me off the hook for my previous roles on the board. So maybe from this seemingly lofty position as President, with everyone else doing the work, there will be time to take a look around to see what else might be done to foster the organization as a whole.

My initial reason for joining foray NL was to prevent the premature death of a dear daughter and my lovely husband who were returning from forest walks with mushrooms and the worrisome words "we think these are edible". That wasn't good enough for me, I needed to KNOW they were edible before they were cooked up in our kitchen. From those early days of an interest in fungus as food, my interest has grown more diverse. I have a background in ecology which has me wanting to understand more about what each fungus does - is it decomposing dead stuff or causing disease; is it helping to feed something else or enabling communication between other species; can it be medicine or food; can it remediate polluted sites; should I be encouraging it in my garden? As an educator, I feel it's my job to help everyone else to understand and love how fascinating it all is.

Sara, our Omphalina Editor, asked me to comment on my vision of Foray NL's future directions. Well, I can't see the future, but I know it's going to be exciting and it will be whatever we as a Board and members of Foray NL make it. I'm hoping we will share with the rest of the province (and beyond) some of the



Helen at the Fogo Island Foray in 2013. Photo: M. Burzynski

vast wealth of information that the Foray has accumulated over the past 16 years. I'm hoping we can excite more people, especially young people, about the diversity of life here in our province. I'm hoping we can spark the future careers of mycologists and lichenologists. I'm hoping the information we've gathered can be put to good use by those caring for the wild places in our province. I'm hoping we'll continue to have fun while we learn together and share in new discoveries.

I'm already looking forward to seeing you all at the next Foray—or maybe sooner if we spread our wings and organize some between-Foray events. Keep in touch.

*Helen Spencer*



# Mycophilately for Foray NL

by Vivian Miao

We love finding our mushrooms. Whether in fields or forests or mountains or deserts, we like seeing them wherever they occur in nature. In fact, let's admit it—we are delighted to encounter our favorite fungi in all *other* settings too. For example, *mycovores/mycophagists* quite like to find their fungi on a plate, while *mycobibliophiles* would be happy foraying for vintage volumes for hours. *Mycophilatelists*—folks who collect stamps depicting fungi—probably have favorite “virtual patches” (stamp auction sites on the internet) that they visit at least twice a day, in case a new mushroom stamp or cover pops up.

I'm curious to know how many mycophilatelists there are these days, as mycology and philately resonate so well: both call to people who appreciate neat, small things; who are intrigued by large collections of myriad variety; and who welcome a chance to discover patterns and puzzle out the underlying story ... it may not be purely coincidental that both mycologists and philatelists are adept with forceps and have their own magnifying loupe, ready to gently handle and peer more closely at the objects of their study.

## Brief introduction to mycophilately

For most stamp enthusiasts, the history of philately begins in the mid-1800s, shortly after the first postage stamps were issued. For mycophilatelists, however, the significant year is 1958. Postal services initially favored images of heads of state, national emblems, pivotal historical events and such, and it wasn't until 1958 that they finally saw reason and came up with the first pictorials featuring fungi.

In that year, Romania produced a set of ten lithographed stamps (Fig. 1) by graphic designer Harold Meschendorf,er,



Figure 1

while Czechoslovakia issued a five-stamp group created by Karel Svolinský and engraved by Ladislav Jurka (Fig. 2). These iconic premier issues remain favorites of collectors and can be easily and inexpensively acquired even today, possibly because of the large print runs (3,000,000 for the Romanian set)—plus the fact that they were just very





Figure 2



Figure 3

impressive, setting a high standard and epitomizing the word “collectible”.

Poland was the next country to adopt this winsome topic, issuing its own set of 8 (triangular!) mushroom stamps in 1959. Bulgaria, Mongolia, the USSR, Central African Republic, San Marino and North Korea got on board in the 1960s, followed by even more countries in the 1970s and later.

Canada issued our first mushroom stamps in 1989 (more detail below). The mycophilatelic distribution map just kept *mushrooming* ...

Today there are thousands of mushroom stamps and related items such as maxi-cards from all over the world. Typically, the stamps depict macrofungi, so basidiomycetes are amply represented. Some fungi, especially popular edibles such as boletes, chanterelles and parasols, and infamously toxic ones such as deathcaps and relatives, are cosmopolitan in the sense that their images are used on stamps from many countries (Fig. 3). Others, however, retain a more indigenous flavor: stamps with shiitake (*Lentinula edodes*) are often from Asian countries, while those with termite mound dwelling *Termitomyces* species are produced by various countries in Africa such as the Republic of the Congo (Fig. 4).



Figure 4

A minority of stamps depict ascomycetes, especially larger, well-known ones like morels, or more curious-looking ones, such as the “caterpillar fungus” (*Cordyceps sinensis*); a smattering of lichens—most popularly *Xanthoria parietina*—also make the cut (Fig. 4). Except for some pathogens of animals or plants (e.g., *Microsporium canis*, *Tolyposporium* spp. and others) and *Penicillium* of antibiotic production fame, microfungi haven’t quite caught on yet, despite their real-world prevalence and importance.

### Canada’s mycophilatelic contributions

In 1989, Canada introduced a set of four stamps designed by Ernst Roch at the American Institute of Biological Sciences meeting (concurrent with the Mycological Society of America meeting) in Toronto that year. A Canada Post Corporation representative spoke at the plenary session, citing mushrooms for their role as natural recyclers, and for “setting an example in preserving our planet”<sup>2</sup>. The stamps were produced in sheets of 50, but a 4-stamp





Figure 4: Some stamps with ascomycetes. Left group: morels (from many places). Above group: not morels (from a few other reigning monarch suffices).



Figure 5: Canadian stamp block, (above) with bonus (!!) hidden owl visible under UV light shown at right.

block was also sold in a commemorative package accompanied by an information card featuring a pop-up chanterelle and a bilingual introduction to mushrooms and their important roles in forest ecology.

This theme was reiterated in a pair of 2011 stamps that honor the United Nations International Year of Forests, from a mushroom's perspective. The stamps were issued in several formats, but all show a grouping of *Amanita muscaria* among salal and sword ferns in the lower stamp, vertiginously contemplating the trees in the upper stamp. A number of forest animals are depicted in the wide border of the souvenir sheet, and mycologists will be particularly delighted to know that there is more use for their UV light than *Cortinarius*: several night animals, e.g., a great horned owl, appear only when this sheet is viewed under UV light.

### Philately keeping up with mycology

While stamps are essentially receipts for payment tendered toward getting something delivered from one place to another (and sadly increasingly being replaced by metered labels), postal authorities and stamp designers worldwide nonetheless have not only produced some truly beautiful designs celebrating fungi, but also often added value to their creations by incorporating elements for public education. For example, the Netherlands' 2008 mini-sheet whimsically portrayed parts of the life cycles of the depicted species (young and old) as border decorations (Fig. 6).

Following the Rio Earth Summit of 1992, the devil's bolete (now *Rubroboletus satanas*) was featured in one of six stamps designed by Robert Maude and issued in 1998 by Great Britain to highlight endangered species in Britain and Europe. The explanatory card supplementing the First Day cover explained there were only six known sites of the devil's bolete in the UK at the time. A 2000 report in *Field Mycology*<sup>3</sup>, later showed that the species was simply under-recorded in the UK.

The exercise seemed a good one nonetheless, providing experience and insights into improving approaches for conservation studies of fungi. Putting the species up as a poster mushroom to increase public awareness of fungi and indirectly to support the (still pressing) need for more mycological surveys was a good idea.







**Figure 6:** The beautiful (left; 2016) and beautiful and instructive (right; 2008) mini-sheets from the Netherlands.



**Figure 7:** Edible vs toxic lookalikes (Poland, 2012 and 2014), and portraits of plain old poisonous ones (e.g., Estonia, 2012 ... and on)

Stamps have also been used as educational tools to warn the public about poisonous species. Sheets issued by Polish postal authorities contrasted edible species and their toxic lookalikes side-by-side, while Estonia Post highlighted a number of toxic species, producing one stamp with a different species each year (Fig. 7).

Timely designs have been used to introduce species new to science, such as the aptly named *Podoserpula miranda* from New Caledonia (2011) and the delicate *Octospora pannosa* in Serbia (2019) (Fig. 8). Overall, the best postal services and stamp designers have grown with the science and have been of service not only in their day jobs, getting stuff from here to there, but also in providing creative, informative and memorable artwork about fungi and fungal natural history that is well worth the attention of the philatelic community and the public at large.

## Mycophiles and Philatelists Unite

From the beginning, mycophiles and mycologists were on hand to monitor the emergence of fungi as a philatelic theme. Bruce Ing, prompted by a successful display of fungal stamps at the British Mycological Society's "FUNGI '73 Exhibition", recorded 93 stamps from 20 countries for the society's publication in 1976 (Bull. Br. Mycol. Soc. 10, 32-37); in the article, he cited earlier lists, including one produced by Czech mycologist E. H. Benedix in 1959 in Zeitschrift für Pilzkunde (now Zeitschrift für Mykologie).

Two decades later, the 1997 Stanley Gibbons thematic catalog, *Collect Fungi on Stamps*, 2<sup>nd</sup> Edition, revised by Eric H.C. McKenzie, provided an index for its roughly 1400 stamps—not only by common name and Latin binomial, but also sorted out the species at the Family level. Topical indexing to some detail is not unusual in stamp catalogs, but this added a different and larger dimension of interest and rigor, a *bonus* level of "myco—" into mycophilately. (Contrast that with the Spanish language Domfils thematic catalog, published in 2000 with foreword by Xavier Llimona, which focussed more on the "–philately" side, opting for completeness in providing colour images of all the stamps in each series). The "Family approach" jumped from the back pages to the cover with the

**Figure 8:** New to science! These mushrooms were introduced on stamps



Buyck B., Duhem B., Eyssartier G. & Ducoussou M. 2012. *Podoserpula miranda* sp. nov. (Amylocorticiales, Basidiomycota) from New Caledonia. Cryptogamie Mycologie 33 (4): 453–51.



Vega M., Richter T., Savić D. & Janošik L. 2018. *Octospora pannosa* sp. nov. – an attractive –spored species on the pleurocarpous moss Brachythecium velutinum. Herzogia 31: 1000–1006.



2013 publication, *Philatelic Mycology: Families of Fungi*, by Walter F. O. Marasas, Hendrieka M. Marasas, Michael J. Wingfield and Pedro W. Crous. This volume published by the Westerdijk Fungal Biodiversity Institute reproduced a thousand images from what, by then, was a field with approximately 5000 stamps (see Steve Trudell's review<sup>9</sup> in *Fungi* magazine for more information).

Bruce Ing's 1976 article closed with the excellent suggestion, "... Perhaps members would like to consider designs for a set of stamps to commemorate the centenary of the British Mycological Society." The Netherlands Post Office provided a fine example of this concept (Fig. 9) with their 2008 mini-sheet of 10 stamps released in booklet form to honor the centenary of the Netherlands Mycological Society (*Nederlandse Mycologische Vereniging*), founded in 1908. And where national postal services fall short, amateur mushroom clubs have taken the initiative and come up with a variety of lively local "cinderellas" or private issues (stamp-like pictorials akin to decorative seals that are not valid for postage), covers, and even cancellation marks that say something about the groups and are meaningful as well as fun to see and collect. (Fig. 10)



Figure 9



Figure 10: Memorabilia from the '80s (L to R): New Jersey Mycological Association cover; Mycological Society of Toronto (MST) cinderellas featuring mushroom paintings by Canadian artist Henry A. C. Jackson (1877-1960). Sheets of 30 were produced for the 1984 NAMA Foray hosted by MST at Dorset, Ontario; and Societat Catalana de Micologia non-postal mini-sheet with a cancelled *Gyromitra esculenta* (1985) stamp of Andorra.

## Celebrating FNL

And so, finally, we get to the pressing question "What's the tie-in"? How does one justify putting an article on stamps in *Omphalina*, the well-known and beloved journal of Foray NL? Some genera of fungi featured in *Omphalina* are depicted in postage stamps from various countries, but it's not easy to match to species, and sadly, there are no stamps especially focused on the fungi from NL. This was initially

a stumper, but on the flip side, perhaps it presents us with an opportunity ... (it's well known that mycophilatelists are naturally quick-thinking and resourceful).

These days, Canada Post makes it possible for the public to create personal stamps for just about anything we'd like. Given the history and significant context (not to

mention the *undoubted* increase in popularity soon after Sara J. gets this issue into your hands) for mycophilately, *perhaps Omphalina readers would like to consider designs for a set of stamps to commemorate the important efforts of Foray Newfoundland and Labrador?* It could be even more interesting if the mycophiles of FNL invited members of the [St. John's Philatelic Society](#)—who meet on 2<sup>nd</sup> and 4<sup>th</sup> Wed. evenings at 153 Ridge Rd—to participate. Everybody bring forceps and loupes!

**INTERESTINGLY**, St John's, Newfoundland is (reputedly) the location from which the first known letter was sent from North America in 1527<sup>10</sup>. Perhaps it could now be the site of the first letter ever mailed from North America using the very first stamp(s) in the world to celebrate a myxomycete ...?

## A Nominee!

and other examples



"*Lamproderma sauteri* is one of a group of cool (literally) "nivicolous" myxomycetes. They used to be thought of as arctic, alpine and tundra species, but mycologist Ania Ronikier explained this was because summer is when European researchers headed to the Alps and discovered all kinds of these myxos on heather

and whatnot (<- Andrus' technical term). The key is not so much elevation as temperature - summer is when snow melts on the Alps. NL mycologists went looking in lowland forests late spring - during snowmelt - and encountered some 30+ nivicolous myxos, including *L. sauteri*."

- A. Voitk.



## Footnotes

1 A 1948 stamp from Japan showing rectifying towers used for distillation of ethanol (the stamp says "C<sub>2</sub>H<sub>5</sub>OH") produced by YEAST may be the first stamp with a fungal topic. One wonders if there are similarly old, or even earlier stamps, that show a loaf of bread, a slab of cheese ... surely a quest suitable for a historico-mycophilatelist knight of the dinner table?

2 Miller, JA. 1989. Research Update. BioScience 39 (10): 673-676. Several quotes also in *Inoculum*, the newsletter of the Mycological Society of America Vol 40(2) T. Hammill, Ed.

3 Marren, P. 2000. Surveying the Royal and Devil's Boletes. Field Mycology 1(3): 94-98.

4 According to *Archival Moments*, a blog authored by NL historian and The Rooms archivist Larry Dohey. Online at <http://archivalmoments.ca> (search "first letter").







## Want to learn more?

Here are some of Vivian's recommendations for web-based resources and further reading for mycophilatelists:

[www.davidmoore.org.uk](http://www.davidmoore.org.uk)

David Moore's "World of Fungi" website is a resource with a staggering amount of mycological information. If you can possibly tear yourself away from all the other topics, scroll to the bottom of the homepage and one click takes you to an illustrated, searchable country-based catalog of most of the mushroom stamps ever issued. Save it in your "Favorites" folder. (There is also a good reference list for those interested in historico-mycophilately ...)



[www.psms.org](http://www.psms.org)

Brian Luther's well illustrated articles are typically focused on specific topics such as a particular issuing country or some particular fungi, e.g. truffles. Some PDFs are online at the Puget Sound Mycological Society website <http://www.psms.org/postgStamps.php>, but do also foray into recent archives of Spore Prints, the society's newsletter, to discover additional articles.

<https://www.waysofenlichenment.net/ways/home>

The page on stamps (a symbiotic relationship between lichenology and philately) is colorful albeit short. The author's excuse is that there still aren't as many enlichened stamps as there should be (give it time...). While you're here, why not stay a while and check out the rest of this website to enjoy all the great photos and learn a ton about lichens? [Editor's Note: Vivian wrote this article too—two thumbs up from us!]







# The Time of the Mushrooms is HERE.

## ANDRUS VOITK

Since we (FNL) got our NL chanterelle T-shirts (Fig. 1), I have bought some every year to wear at and after the foray. After all, not everybody can proclaim to have a chanterelle named after her province. People may have looked, but not once has anybody commented on my T. This all changed this year.

We left the foray to go to St John's for some doctors' appointments, and agreed to meet for lunch at The Rooms to see our guest faculty members Renée Lebeuf, and Alfredo Vizzini and his daughter off, on their way to the airport. "Cool shirt," exclaimed the lady at the admission desk. "Where can I get some? A few people with the same shirt came through already. I just love chanterelles! Have picked them every year for some time already." We told her about the foray, and she was very interested, saying she would definitely like to attend next year. Robert McIsaac gave her the details and his card, should she want to call for more information.

While waiting for our table at the cafeteria, my T prompted a lovely chat with the hostess. She has picked chanterelles for ten years and sold to some eateries, including the cafeteria at The Rooms. Indeed, there were two mushroom dishes on the menu, both made with chanterelles she had collected. She was delighted to learn that the species, *Cantherellus enelensis* is named after our province, and definitely wanted to participate in the foray next year in hopes of learning more about mushrooms. "I only pick chanterelles," she admitted, "but would love to learn about other mushrooms as well."

On the way to our hosts for the week, we stopped at an NL Liquor Control Board outlet to buy a bottle of wine. "Great shirt," said the cashier. "I've picked them since I was eight, and I'm 54 now, so you figure it out how long that is. When I began, nobody knew what they were but us. My grandfather came here from Germany and he knew them and taught us kids to pick them every year. Now



## The New Newfoundland and Labrador Chanterelle T-shirt



**Figure 1:** The latest version of our T-shirt, available in green or blue, various sizes, from Glynn Bishop at [fozmos@gmail.com](mailto:fozmos@gmail.com).

everybody knows about them and is out picking.” We also stopped at the supermarket for a few supplies and saw chanterelles in the vegetable section. “Yes, we buy from local pickers,” was the reply to our questions. “Have for two years.”

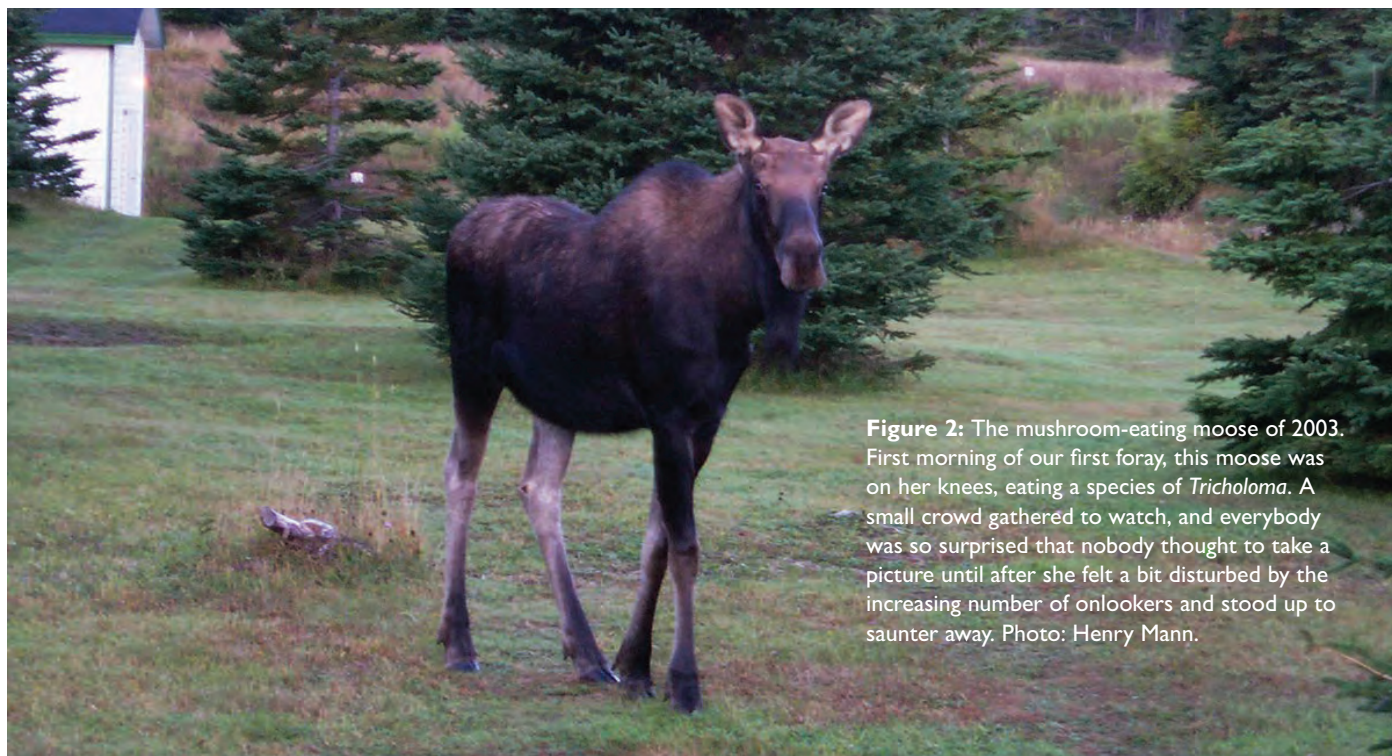
My neurosurgeon commented on my shirt, saying chanterelles were especially plentiful this year: “All the woods are full and the ground is yellow along the paths where I run and go biking.” Two nurses asked why I had chanterelles on my shirt. My cardiologist told me how fond of chanterelles he is. On the way home a man in a

coffee shop told me that guys like me, wearing pictures of chanterelles, spoil it for the pickers, because now everybody is into it, and all his secret sites are picked over regularly.

Everybody *is* aware of them. A few years ago there were no wild mushrooms to be had in any supermarket. Now they are on most restaurant menus, in farmers’ markets, in supermarkets, and the subject of newspaper articles in the fall. Yes, mushrooms are where it’s at—a far cry from the time of our first foray in 2003. Only a moose at Killdevil ate them at that time (Fig. 2).

Since then we have become a solid club, with membership spanning the province, across age groups and across various mushroom-related interests. We have developed a solid list approaching 2,000 species for the province, and we have continued to study our mycota, releasing reports into the scientific literature about new species and other discoveries. We have two species named for our province, two for people associated with the foray, one for the St. Lawrence Basin, and one for Captain William Jackman. We have a new, energetic board with the lowest average age ever.

Why not capitalize on this record and the entry of mushrooms into the mainstream? At our AGM, Sept 11, 2011 FNL gave unanimous approval to a motion authorizing the board to approach the provincial



**Figure 2:** The mushroom-eating moose of 2003. First morning of our first foray, this moose was on her knees, eating a species of *Tricholoma*. A small crowd gathered to watch, and everybody was so surprised that nobody thought to take a picture until after she felt a bit disturbed by the increasing number of onlookers and stood up to saunter away. Photo: Henry Mann.

government with a request to declare *Cantharellus enelensis* (Fig. 3) our provincial mushroom. The popular name was used several years before, but the species was formally described as new and named for our province in 2017 (N = en, L = el + -ensis, designating origin).

*Cantharellus enelensis* is a fitting symbol of the province: a native species; named for this province; known popularly as the NL chanterelle; plentiful and recognizable; a desirable edible and the prime subject for our commercial pickers; found in supermarkets and better restaurants. Several US states have a state mushroom, but in Canada only Alberta is involved with a provincial mushroom.

Previous boards have approached two different provincial governments. Some preparatory work was done, because we had a few enquiries from various provincial departments about the nature of the species, indicating they had been asked by the government. The last contact was a personal meeting with a Minister, who then was promptly transferred to a different portfolio. A challenge to the new board: finish this task begun by previous boards.

## WHAT A GREAT WAY TO OPEN THE 2020 FORAY:

*Declare the provincial mushroom and introduce a new Canada Post stamp (Fig. 4) featuring this latest emblem, provincial and federal representatives and ministers in attendance!*

Getting a stamp out is not difficult, once you know how. Vivian Miao (see Mycophilately article, this issue) has promised to help coach any energetic board member or volunteer through the stamp creation process, and surely one of our provincial politicians can be recruited to be the champion of the iconography, guiding the provincial mushroom project through the proper channels to a successful finish? All in all, a great project for our new board.

Contact the author for contacts and reference material.



**Figure 3:** The beautiful and tasty NL chanterelle, our most common chanterelle species, found on both the Island and in Labrador. Described as a separate species and named after the province by RG Thorn, JI Kim, R Lebeuf & A Voitek in Botany, 95:547–560, 2017. Now known to extend as far west as Minnesota, but not as common as here.



**Figure 4:** A mock stamp design drawn up by Vivian Miao showing an aquarelle by Glynn Bishop. Vivian is willing to coach anybody through the use of a Canada Post program to make this (or another) stamp in time for next foray to celebrate the declaration of our provincial mushroom.





# The Empty Skillet

Katherine Flores, Rachelle Dove and Gabby Riefesel

Familiar faces to those of us on the Foray this year, Katherine, Rachelle and Gabby bring you this recipe from their own skillet(s). If the snow hasn't covered them, you might find some yellow legs yet to give this recipe a try!



Clockwise from top left: Katherine (left) and Rachelle (right) foraging yellow legs, *Craterellus tubaeformis*, for the galette; Gabby (left) and Katherine (right) prep and cook the mushrooms; finished galette meal; and wild mushroom galettes in the making.







# Wild Mushroom Galette



This recipe wraps up the experience of the abundance of fall, warm friends and the enjoyment of wandering in the woods in search of the beloved mushroom.



For pastry:

- 1 cup flour
  - 1/4 tsp salt
  - 1/4 cup chilled butter
  - 1/4 cup iced water
- Mix flour and salt, add diced butter, work into crumble, add water, chill for 1+ hour.

For filling:

- 3 cups wild mushroom (we use yellow legs!)
  - 1 red onion
  - 2 potatoes with skin
  - 2 garlic cloves
  - 1 tbsp butter
  - Salt + pepper to taste
  - a good splash of white wine
  - 1 tsp rosemary
  - 1 tsp thyme
  - 1 tbsp maple syrup
  - 1 tbsp balsamic vinegar
  - 1/2 cup sharp cheese (we use 2yr cheddar!)
- Parboil whole potatoes and preheat oven @ 400°F.

Heat butter on medium, add thinly sliced onion, and diced garlic, let caramelize (mmm). Add balsamic vinegar and maple syrup, sauté mushrooms in onions, add herbs and wine. Add salt + pepper. Thinly slice potatoes. Partition dough in two, roll into large circles ~3mm thick. Layer potato slices in middle of dough circles, add filling on top, sprinkle with cheese. Fold in sides and bake for 20-25 minutes.





# The Bishop's Sketchbook



# Our Partner Organizations



## **People of Newfoundland and Labrador, through**

Department of Tourism, Culture, Industry & Innovation  
Provincial Parks Division

Department of Fisheries & Land Resources  
Wildlife Division  
Center for Forest Science and Innovation



Parks  
Canada

Parcs  
Canada

Canada

## **People of Canada, through**

Parks Canada  
Gros Morne National Park



## **The Gros Morne Co-operating Association**



## **Memorial University of Newfoundland**

St. John's Campus  
Grenfell Campus



## **Tuckamore Lodge**