

PLEASE DON'T consume any wild mushroom until you are knowledgeable about the species.
$\checkmark$ Morchella, the true morels, is a genus of edible mushrooms closely related to anatomically simpler cup fungi.
$\checkmark$ These distinctive mushrooms appear honeycomb-like in that the upper portion is composed of a network of ridges with pits between them.
$\checkmark$ The ascocarps (the fruiting body) are prized by gourmet cooks.
$\checkmark$ Commercial value aside, morels are hunted by thousands of people every year simply for their taste and the joy of the hunt.


The Mushroom Walk for the FOP 2015 Program Series ~ By Bob Rittle

## Morel Madness!! Before I attended this program I thought it was just a catchy title.

Our annual mushroom hunt has become one of the most popular among the 30-odd programs offered each year. The tradition continued on May 2, 2015, as 75 participants came to Indiana County's beautiful Pine Ridge Park.

The program began with a slide presentation in Pine Ridge Lodge. Bob Sleigh was this year's expert from the Pennsylvania Mushroom Club. Bob gave valuable tips on how to find Morels peeking out of the leaf litter. (The hunt is far more successful when one knows where to look and exactly what to look for.)


Bob's presentation also described the best ways to prepare Morels for eating. Equally important, we got valuable warnings about dangerous mushrooms that make one violently ill.

After the slide presentation it was off to the hunt! Members of the Mushroom Club were available to offer guidance. Mother Nature had provided ideal levels of moisture and ground temperatures for Morel growth this year. With this combination, most families had the success of finding at least one Morel.

Remember the fun you had as a kid on an Easter Egg hunt? That's the feeling of Morel Madness!

