

3-9-67

Science and Society: A Case of Commensalism* is Dr. Dixy Lee Ray's stimulating subject when she joins us at our Annual Dinner next Friday, March 17.

For those of you who haven't attended previous dinners, it's a great opportunity to exchange names and such confidences as mushroomers exchange. The tables hold groups of 10 - by the end of dinner you could know as many as nine new people.

Remember: the more people you meet, the more mushrooms you meet, and vice versa.

Please make sure your dinner reservation is at the Center on March 15 at the latest. We must give the Sheraton 48 hours.

"Which is better - to have Fun with Fungi
or to have Idiocy with Ideology?" (Can we have both?)
--Julian Huxley

FIELD TRIP FIELD TRIP FIELD TRIPPPP
April 9 is the first trip. It can hold some more hunters. If you want to go, call (after April 1):

Mrs. Knud Larson EA 4-9733
Ron Requa LI 6-4303

(Everybody as can, please snap pix for fall publicity use, please? C.Y.)

BOARD ACTION, Feb. 27: The Board voted to send a donation of \$50 to Pacific Science Center to be used as they see fit, in some slight token of our appreciation for their shelter and encouragement of this Society.

The Board also voted to empower Anne Mack to buy flower bowls to be used at this and every forthcoming Annual Dinner. Some day, like charter members, they will be Real Antiques.

ON PROBLEMS OF IDENTIFICATION: As you remember from Paul Stappenbeck's white Field Trip Form, we seek identifiers to whom beginners may turn with their finds. We have volunteers, too, whose names will be made available in a future issue. But first, a little orientation of all members seems indicated. Final responsibility for the effect of a mushroom on a member rests with the member. People have been eating mushrooms for thousands of years, but the impetuous may eat only once. Identification is not as simple as it may seem from some books. Illustrations are only two dimensional. Description may seem adequate to the describer, but to the suspicious amateur it seems scanty. Experience and association with the more experienced are the reliable methods for the beginner. Even the most experienced anxiously consult with each other. Here are some opinions, and a beginning solution:

"I respect faith, but doubt is what gets you an education."

--A. Pundit

George Rafanelli: "If you are checking new varieties you should be very careful. Anybody that has been active in the Society for a while has picked up a few pointers on the ones people have eaten for the past several thousand years. The people who have trouble are those who have to eat everything. Don't be a victim of your own aggressiveness. Take your books along and go over the means of identifying with someone else."

Paul Stappenbeck: "Every sport has its dangers, and wild mushroom eating is not completely lacking in danger, which adds to the excitement. If one is careful, one need not worry. I've known people who ate wild mushrooms all their lives without one single side effect. Also, I know one member of the Society who is violently allergic to the common 'store boughten' Agaricus bisporus. Because of chemicals in fungi, which some are allergic to, it is wise to eat only a small quantity the first time, to see. If, without testing, you eat 5 lbs. of Agaricus placomyces, and then get sick as a tiger that's swallowed a porcupine, I nor no one else should feel sorry for you."

(Cont. on P. 2)

Dr. Stuntz: "The first thing for a newcomer to the field to recognize is that (1) there is more to identifying than at first meets the eye, literally, and (2) never, until you have some experience, eat more than a small amount of any mushroom, so you can find out whether or not it is going to agree with you."

A BEGINNING SOLUTION FOR YOUR DIFFICULTIES: (Or, Thank Heaven for Dr. Stuntz)

Dr. Stuntz is available most of the time Sunday evening on the U. of W. campus at 401-A Johnson Hall. You can call beforehand (543-1986), or you can simply bring your specimens, and if he's not there, leave them with your name and phone attached in the Cold Room on the 3d floor. Now: on the door of 401-A will be a map showing location of Cold Room. ALSO, leave a note on door of 401-A saying you have left specimens in Cold Room.

Do not omit any of the above precautions or you'll never hear from Dr. Stuntz, and he'll never know who you were, and/or the mushrooms will fade from loneliness, unheralded and unsung in the (sob) Cold Room. Okay? Okay.

The Feb. 13 MEMBER SLIDE SHOW was a revelation; the slides were really outstanding. Our thanks to these talents: Mrs. Albert Brauss, Mrs. Ellen Niemeyer, Bud Banks, John Clemmer and Paul Rule. Keep at it!

Morels are apt to favor new burns (forest land), particularly the first couple of years.

THANK YOU THANK YOU THANK YOU THANK YOU
For months we have been trying to find space to thank all the people who not only signed up to help on the Bulletin, but instantly promised to show up when called,

and then - O Heavenly Day - actually Showed Up. Herewith Kudos and many grateful thanks from all us members to Ed and Dorothy Lehman, Ann Levanovich, Mr. and Mrs. Libero Cerutti, Henrietta and Myron Smith, Pam Love, Helen Gilmartin, Irena Jewdoschenko, Dorothy Henderson, Connie Wood, Ralph Calvert, Dr. C. G. and Mary Hughs, Al and Virginia Crosetti, Mrs. Jack Titland, Elsie Burkman, Thomas Imori and Ruth Bell (3x!).

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IN THE JADE COLLECTION at Seattle Art Museum is a jade scepter lyrically carved with mushrooms and plum blossoms (good omens). It dates from the Ming dynasty (1368-1644), the only piece that celebrates the mushroom, near as I could find. It's a dull, mottled gray-green, vaguely resembles a cleaver, about 14 inches long with an intricate Chinese knot and tassel attached, and was originally an engagement present. Can't you hear the young couple: Him: "What's it for?" Her: "It's to hold." Him: (the first of many puzzled frowns) "Oh."

LOOKING AHEAD - MORELS STUFFED WITH SAUSAGE Select large fresh morels (they make it sound easy, don't they?), slit one side lengthwise, wash and dry well. Remove stems, chop fry in 1 tbsp. butter with 1 tsp. minced onion until all liquid has evaporated. Add salt, pepper, nutmeg, and 1 tsp. chopped parsley. Mix with half as much finely ground sausage and a little cracker meal. Fill slit morels with mixture. Set in buttered baking dish, open side up. Sprinkle with buttered crumbs and bake 20-25 mins. in mod. oven.--Courtesy Myco Society of S.F.

LET'S COMMUNICATE: I have a list of people who have registered an interest in bulletin and publicity work. You will be called soon for a ground-work meeting on publicity for the Fall show. Anyone who would like to work on this--and there's much to do, and better for every person to do a small part than one person do a big part--please call me and join us. Connie Young - EA 3-3857. Meet us!

*Commensalism - pertaining to those who habitually dine together.

Member John Parker wants you to know about Edible and Poisonous Mushrooms of Canada, put out by the Canadian Dept. of Agriculture. Good paper, color plates. Book is available upon application of \$6.00 (Canadian) to The Queen's Printer, Ottawa. Mr. Parker says he ordered the book three years ago, but in a refreshing, relaxed way the Q.P. waited until there were enough orders to justify a press run. They communicated kindly with Mr. Parker from time to time in a friendly fashion, keeping him advised. If you would like the book, order now and settle back.

Mr. Parker quotes the book's gentle exception to our reportage: "Amanita virosa has been mistakenly called Amanita phalloides by the Americans. The true Amanita phalloides however is a greenish species

"An education isn't how much you have committed to memory, or even how much you know. It's being able to differentiate between what you do know and what you don't. It's knowing where to go to find out what you need to know; and it's knowing how to use the information once you get it."

--William Feather

native to Europe, which has not been found in Canada, but may possibly occur in Northern California." This editor got interested in this quote and checked Guide to Common Mushrooms of British Columbia which says, "Amanita phalloides has been reported from this continent, but most of these reports are based upon misidentifications. The few authentic collections have been from the west coast, and all were found adjacent to shrubs

imported from Europe. It is possible that there could be a sporadic occurrence of these species in B.C. In addition a green-capped species similar to Amanita phalloides was recently found in Oregon."

Alexander Smith, Mushroom Hunter's Field Guide, says something different, and believe me, it is interesting to compare the three, but I arrived at this point and found I had lost my notes on what Dr. Smith said. I leave it up to you to check your book.

This sort of cross-checking is entertaining and valuable, even though beginners may regard it as academic, particularly since Amanitas are nearly all poisonous, some deadly, and no one wants to take a chance on those presumed innocent. But you get caught up in these explorations. Amanitas, being strikingly colorful, are often used in the decorative arts. And have you noticed that Amanitas are the toadstools that grace nursery tale illustrations? Elves live under them, is all I know.

Ruth Bell (Mrs. Robert Bell) who has supplied the Bulletin with all kinds of material and enthusiastic support, has discovered another book: Non-Flowering Plants (Ferns, Mosses, Lichens, Mushrooms and Other Fungi) by Shuttleworth & Zim. A Golden Press publication, it is marked \$1.00 (at Valu-Mart 79¢). The illustrations aren't as refined as in more expensive books, and they don't use all-Latin terminology, which is too bad, because the common names used are not always the same as our local names, when we have any, but it is a good survey of fungi in general, and it encourages spore-printing, with helpful hints, which is fine.

Ruth also remembers seeing mushroom stamp sets from Russia, Romania and Czechoslovakia at the Bon Marche.

Who can run an electric mimeograph (or any kind?). If you're not interested in bulletin or publicity work, perhaps you could be interested in manual labor:

HAPPY FISCAL NEW YEAR! 1966 financial statement enclosed. Al Crosetti most responsibly produced it in January--it just has taken a little time to get out.

On Fifth Avenue, at the Pot Shop are brightly colored raffia amanitas and tan raffia morels. They would make attractive decor. Also plastic agaricus (cusses?), but they looked rather bald. Perhaps greenery would help.

See you at dinner, March 17, and looking forward to it...

Connie Young, Editor

THE PUGET SOUND MYCOLOGICAL SOCIETY

STATEMENT OF INCOME & EXPENSES

YEAR 1966

INCOME

Membership dues	\$ 1,233.00	
Annual Exhibit admissions	1,587.80	
Book sales, gross	<u>1,683.30</u>	\$ 4,504.10

EXPENSES

Stationery and office supplies	169.24	
Postage	12.50	
Rent	150.00	
Books purchased for sale	1,024.33	
Annual Exhibit expenses	868.29	
Taxes	84.75	
Photographic supplies	62.64	
Meetings expenses	86.64	
Annual banquet (net loss)	113.32	
Miscellaneous	<u>142.24</u>	<u>2,713.95</u>

NET GAIN FOR 1966 1,790.15

STATEMENT OF ASSETS AND LIABILITIES

AS OF DECEMBER 31, 1966

ASSETS

Checking account	590.28	
Savings account	3,000.00	
Books in Society Library	216.76	
File cabinet	82.84	
Slide projector	275.92	
Multiplex slide cabinet	<u>369.80</u>	4,535.60

LIABILITIES

None

NET WORTH 4,535.60

RECAPITULATION

Net worth as of 12/31/66	4,535.60
Net worth as of 12/31/65	<u>2,745.45</u>
Net gain for 1966	<u>1,790.15</u>