

PUGET SOUND MYCOLOGICAL SOCIETY BULLETIN No. 39
200 - 2nd No., Seattle 98109 HAPPY NEW YEAR! !! January, 1968

"Nothing is more hopeless than a scheme of merriment." --Dr. Johnson (on New Year's, no doubt)

JANUARY MEETING - Monday, Jan. 8, 8 p.m. Eames Theater, Pacific Science Center. Lesson 3 for amateur mycologists: "Friesian Forms". I said "...hat do you mean by that?" and They said, "Identifying mushrooms using the system of Friesian Types". Elias Fries, for those of you who think Friesian means refrigerated, was a Swedish mycologist who didn't believe in microscopes for identifying fungi, and constructed his system to work with the naked eye, or at the most a hand glass. Lecturers: Paul Stappenbeck and Clarence Bates.

MESSAGE FROM THE PRESIDENT OF OUR GREAT SOCIETY:

Nominations for the Society offices will be called for again at the next meeting. I urge all members who can allot the time to accept these nominations or even to seek them. Many people prefer to function in an organization. It is these who are and have contributed a high degree of leadership, initiated a variety of activity and have kept the group dynamic. Most would not hesitate to agree that their involvement has been rewarding from satisfaction of accomplishment, receipt of recognition, associations and the added opportunities to learn more about mushrooms. We hope to see a substantial influx of new personality to help in functional capacity. The older, dedicated core is still with us to assist. -- George W. Rafanelli

CONFIDENTIAL - for Election Committee only

Nominating Committee (Connie Wood, Lois Olson, George Rafanelli)

c/o P.S.M.S., 200 - 2nd No., Seattle 98109 NOTE: Name any member, including yourself, giving reasons. Sign and mail by Jan. 22. Committee will consider all suggestions but reserves right to limit number for each position, for obvious practical reasons.

Dear Committee: I think the following members will be great in the positions noted:

PRESIDENT _____

Reasons:

VICE PRESIDENT. _____

Reasons:

SECRETARY _____

Reasons:

TREASURER _____

Reasons:

TRUSTEE _____

Reasons:

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Reasons:

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Reasons:

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Reasons:

also
Nominations will ~~still~~ be open from the floor at January meeting. You must have your nominee's consent.

SIGNED _____

OLD BIZNESS...If the door prize won by Lepiota Barsii at last year's Orgy is not claimed before the next banquet, it will be forfeited, by order of the Trustees. A communication some months ago from L.B. claims she turned green, but the details have been lost. That's one thing we do have - colorful members.

NOW. Interest in the cookbook is rising, but even so we'll never make it with six recipes. All you lovers of good food write down your suggestions for preparation as well as recipes for cooking all kinds of fungi. Don't hold back, twisting your toe in the sand - you undoubtedly by this time have developed something unique. Quantities don't have to be exact - most of us are by-guess-and-by-gosh cooks. Just an indication and we'll try to work it out.

Here's an example from Marc Ungar. The quantities are rough and were dictated by what was on hand at the time. This recipe has an open end, too. See what you think:

Butter-saute about 1½ lbs. chantrelles. Add 1 C diced ham, 1½ T chopped onion. Steam for 10 minutes - it makes its own broth. Thicken with flour, serve over saffron rice. Needs some kind of spice, Marc says, but he can't figure out what would do the most justice to all ingredients. Any suggestions?

Pauline Shiosaki is Official Editor of the cookbook. Mail her your secrets at 7005 S. 132nd St., Seattle 98178.

And remember what Philip Haberman said: "A gourmet is just a glutton with brains." Seems reasonable to me.

SALAD from Ruth Bell:
Shred leaves of spinach into bite-size pieces into bowl. Slice large raw mushrooms into same, top with crumbled bacon. Toss with vinegar & oil dressing.

SPEAKERS BUREAU marches on: G. Rafanelli spoke to Kent Kiwanis Dec. 15. They paid for the lunch, he reports.

DO YOU SUPPOSE?... You remember that all the leftovers from the Exhibit were hauled away in two dumpsters. Why couldn't we put all the edible species in one dumpster next year and find some place to dump it - perhaps half in pasture and half in somebody's wood lot? Some of our members have had returns from seeding - unpredictable, but what isn't? Worth a try, even tho it's impossible to grow most species on demand.

Anybody got any suggestions? Anybody got a half-acre? The Arboretum? Public lands? Unimproved parks? It would probably produce a startling lurch in the ecology, but it's a shame to let all those spores go to waste. Shouldn't we be thinking of conservation, too?

I am now entertaining a mental picture of a six-inch mulch of deliquescent fungi. And it is entertaining me.

POESY, hey! (Send it in, poets...)

What better contentment
Than to go forth to dine
With congenial companions
And Agaricus and wine. --GWR

AMANITA SYMPOSIUM (from *The Mycophile*, news bulletin of North American Mycological Association, Portsmouth, O.)
A recent meeting at the U. of California Hospital featured a session led by R. Gordon Wasson /feller who with his wife wrote "Mushrooms, Russia and History", limited edition of 512 copies selling for \$125.00 each. You still there?/ of the Harvard Botanical Museum dealing with the history of Amanita muscaria....The session on the chemistry of A. muscaria was given by Drs. Eugster and Wasser of the University of Zurich. (by Dr. T. J. Duffy)

If anybody wants to know more about the above, call me and I'll send you a copy. Full of sinister stuff about hallucinogens, and What Happened to Mr. Wasson in Japan. Will be mailed in plain wrapper.

Connie Young, Editor