



SPORE PRINTS

PUGET SOUND MYCOLOGICAL SOCIETY

200 Second Avenue North - Seattle, Washington 98109

JUNE 1971

NUMBER 73



MEMBERSHIP MEETING - JUNE 14, 1971

PSMS BY-LAWS will be the topic at the last meeting before the summer recess. If we all do our homework and read the By-laws before coming to the meeting, it will help to expedite the By-laws voting process. A surprise program has been promised IF we get the By-laws settled.

FIELD TRIP REPORTS

MAY 8/9-The DALLES

Lovely weather; very few mushrooms. 79 at potluck, 162 signed book. Fay reported that "Bruce Bartling, Curator Aid for Federation Forest Interpretive Center, enjoyed potluck with us. He also had his fiancée, Dorothy Suhoversnik, who will become his wife in August. Said he always enjoys the good dinners, as he cooks for himself, and an invitation from us is very welcome. He is working on a mushroom display to be shown along with their other displays at the Interpretive Center."

MAY 22 - OLNEY PARK-One-Day field trip

The last one-day field trip, led by Margaret and Claude Dilly was a successful event. Warm sunshine, chilled by cool gusts of wind, lured 73 enthusiastic fungi seekers into the forest of the lower Cascades. Jim and Ethel Bennett, helped in pouring hot coffee and identifying the 35 different specimens. Ethel Bennett's artistic PSMS sign (some more hidden talent) directed members to our portion of the crowded camp shelter, where Charles Volz assisted in identification. Among the fungi brought in was a *Boletus lakei*, which usually does not appear until after the fall rains. Members and guests found the foray a happy and satisfying experience.

MAY 22-23-TUMWATER - No report.

VACATIONING IN CALIFORNIA

Dina Chybinski writes from Death Valley, "found 2 scruffy little brown mushrooms, one puffball and 3 *Peziza*, all in the Sierras, but the wildflowers are almost beyond human ken in the higher mountains of Death Valley."

SOME UNSUNG MEMBERS

As membership chairman I would like to give special thanks to several members whom I feel should receive recognition for their contribution in bringing the 1971 roster to you.

To Georgia Ramsey, who not only this year, but for the past three years, has typed up the master copy for the printers.

To Irene O'Connor whose pen and ink drawing of an *Amanita porphyria*, adorns the cover.

To Michael Mosier and Dina Chybinski, whose submitted art work made making a decision for the cover a very difficult task.

To Thelma Larson for typing up the mailing labels. It should also be mentioned that Thelma has typed all the labels for the bulletins, election ballots, and special mailings for the Society for the past thirteen months. With over seven hundred members, she deserves a thank you from each of us. Departing from our previous procedure of handing out a new roster at the general meetings, we shall be mailing out a new copy within the next month.

Fay Melsen

MUSHROOM PAINTINGS DISPLAYED

Die Kunst Gallerie Und Keller, at Leavenworth, has a display of oil and watercolor paintings of mushrooms, which is highly praised. Joan Hilliker, daughter of Mr. and Mrs. Alden Hilliker, PSMS members, is one of the artists whose work is on display.

TWIN HARBORS SPOREADDICTS CLUB REPORT

Postponement of field trip schedule due to the unusually cold spring and no early mushrooms had been located.

APRIL Meeting- Dr. Robert Benedict, University of Washington Researcher, lectured and showed slides connected with the research.

MAY Meeting-Grays Harbor College-Mr. Willis Randall lectured and showed slides on Survival. Plans were made for a potluck outing at Rayonier Promised Land Park for May 23rd. (Sorry this reached us too late for our May bulletin.)



SPORE PRINTS is published monthly except July and August by the Puget Sound Mycological Society, c/o Pacific Science Center, 200 Second Avenue No. Seattle, Washington, 98109. Please mail editorial copy to Ben Woo, 4029 Madison Ave. E. Seattle, Washington, 98122

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Board of Trustees: Milton L. Grout, Fay Melsen, Ann Levanavich, Harley and June Perkins, Georgia Ramsey, Isabelle Swaffield, Helen M. Wasson, Carolyn Weber, Benjamin Woo and Morrill A. Gatcomb, Immediate past President. Alternates: Hildah Nolan, Donald Peterson, David W. Schmitt. Scientific Advisor: Dr. Daniel E. Stuntz

UNTIL WE LEARN

A year ago I gave a talk at a PSMS meeting entitled "The Collector Syndrome". It was, perhaps, a bit cynical-- an absolute faith in man's destructive capability while engaged in the innocuous task of making a living. And, although more people have become aware of our responsibilities toward our natural resources, this awareness is still outweighed by the fact that more people have also become more people!

Basically, our living derives from our natural resources; from our soil, minerals, metals, timber, water and air. This great storehouse of component parts just waited here, "unused", 300 years ago. Today it lies sectioned, partitioned and labeled -- every inch owned by individuals or public agencies. One has only to observe the land from an airplane to see the toll we've taken, even in areas we think of as wilderness.

On recent field trips with members of the Audubon Society, I have been struck with two things. The first is the rising tide of alarm engendered by the clearing-cutting-filling-paving process and the ignorance and contempt in which our natural ecosystems are held. The pioneer spirit still prevails and one senses that the filler of a swamp, for example, considers his accomplishment to be a great public service. Not long ago a large corporation advertised, with before and after pictures, "A few months ago this land was a useless swamp. Today a great business thrives here". The first picture was beautiful.

The second thing I note is the rising resolution that something must be done. What good is a bird? We don't attempt to justify the existence of a species. The success or failure of any species is a barometer of man's impact on the environment. Fortunately, the group includes teachers, instructors and college professors as well as naturalists. The instruction of the young is paramount and the teachers are determined that the message is spread throughout the schools. A respect for wildlife and habitat is beginning to emerge although it will take a generation to become fully effective.

The question is: Can an acceptable level of living organisms hold on until we learn?

Robert W. Ramsey - President

CALENDAR

JUNE

14 - Monday, Membership meeting

AUGUST

23 - Monday, Board meeting

SEPTEMBER

13 - Monday, Membership meeting

20 - Monday, Board meeting

OCTOBER

11 - Monday, Membership meeting

18 - Monday, Board meeting

23 - 24 Annual Exhibit

POTHUNTER'S SURVIVAL RULES

DON'T EAT anything that hasn't been positively identified. (All characteristics must agree with those listed in your Field Guide.)

DON'T COOK up and eat a mixed bag of new mushrooms. (Cook only one kind of mushroom at a time.)

DO COOK and eat a small sample (one teaspoonful), then await developments before eating more.

DO SAVE one specimen to show your doctor, if anything unpleasant should develop.

DON'T EAT too many wild mushrooms, or too often.

DON'T EVER EAT white-spored mushrooms with free, white (and over 21) gills, (Amanitas).

DON'T EVER EAT scruffy little brown or grey mushrooms found growing on wood. (Galerina).

DO CHECK each specimen to be sure no strays have crept in.

DO CHECK each specimen to make sure it's not wormy, mouldy, or past the age of consent.

DON'T STRIP AN AREA BARE: take only what you will use, so that the mushrooms will survive also.

Dina Chybinski

PROFILE OF A V.I.P.



"Let George do it", must have been coined for George Rafanelli, the third PSMS president. Busy, active, always able to serve on committees, such as the Planning committee, the election committee, speak at membership meetings, or the education classes, or work on fall Exhibit. George, a charter member of PSMS, served on the board of trustees, and has helped on every Exhibit since he joined. Discussing mushrooms, he has appeared on TV programs, and at various organizations throughout the Puget Sound region. One of his prized awards for a talk on mushrooms at a local garden club, was being voted "Woman of the Day". In his spare time when not hunting mushrooms (George knows some of the best areas both east and west of the Cascades), he dabbles in amateur photography, is a Karate enthusiast, and sometimes turns his hand to writing poetry, having contributed several examples to the bulletin during his membership years. George seems to have as many interests as he has changes of hats.

When asked about his life, George said: "The small railroad town of Kanasket was my birthplace, and have been a legal resident of Washington ever since. I went to grade school at Georgetown and Cedar Falls Elementary; high school at West Seattle High. After graduation, I enlisted in the Navy temporarily, staying only twenty years and retired in 1954. There was not much time for mushroom hunting during this period, so regularly hunted the best known areas in an effort to keep up until returning to civilian life.

"Have been happily married to present wife, Jennie, for twenty-six years. We have one son, Victor, at present a Captain in a Military advisor group in Viet Nam. Victor reports finding and photographing a local Viet Namese mushroom. The picture should arrive in Seattle in the near future. He will keep looking further and send more information later.

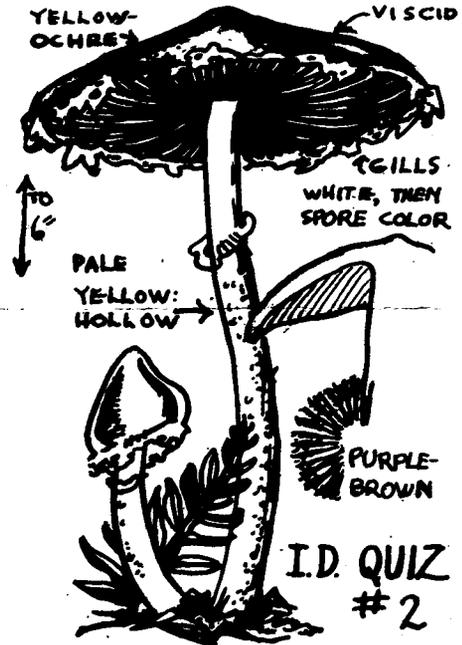
"When not hunting mushrooms, I usually work at refrigeration. At present, am at the Pier 91 Refrigerated Storage Complex, as chief operating Engineer. More apples and potatoes appear to be coming thru than fungi."

George says he was eager to join PSMS in its formative stage, and is happy to stay as active in it as time permits. He feels that association in the Society has added greatly to his knowledge of mycology and expanded the interest and motivation for search venture.

Freda L. Paice

KNOW ALASKA MUSHROOMS

"KNOW ALASKA'S MUSHROOMS", an informative pamphlet illustrated with colored sketches, is available for 25¢ from the Cooperative Extension Service, University of Alaska, College, Alaska 99701. Authors Virginia Wells and Phyllis Kempton, Anchorage, mycologists, have included a key, glossary and list of references.



"Ubiquitous" is one word for this showy, shiny parasol, found throughout most of the year. "Questionable" is another— for it's been eaten, but with not altogether satisfactory results. (It's not as tasty as it looks.) Use PSMS class key.

AMENIA STROPHARIA AMBIGUA the "questionable Stropharia"

MT. BAKER BOTANICAL CLUB

Prof. Richard Haard, Biology Dept. Western Washington State College, has announced the formation of the Mt. Baker Botanical Club. The group has been a loosely knit organization of about 100 people in the Bellingham area with an interest in mushrooms and other wild edible plants. If interested, contact Dr. Haard, the Club's technical advisor.

GO EAST YOUNG MAN

Where do the mushroom hunters go?
Wherever the edible mushrooms grow.
Whom now spire to have a feast,
Would do well to pack and be heading east.

G.W.R.

MUSHROOMS ARE MAGNIFICENT MORSELS

Cooking without mushrooms is like being on a salt-free diet. You can do it if you have to, but who wants to? By itself, a mushroom is a bland tasting vegetable, but add a little butter and saute it, or mix it with a few other vegetables for flavor, and you have something divine to devour.

Ron Deisseroth, president of Hawaiian Housing Corp., the Waikiki Improvement Assn., and a man who is active in various and sundry community activities is a genuine "mushroom expert". He is Hawaii's one and only commercial grower of mushrooms. And, after twenty years of developing an unusual avocation into a real commercial enterprise, he admits that mushrooms still fascinate him as much as they did when he first started growing them.

"I saw an ad in a magazine--one of those 'grow your own mushrooms at home things'--and became interested. I read everything I could find on mushrooms, and even took a short course on how to raise them at the University of Pennsylvania." His attempts to grow mushrooms on a large scale have been successful over the years--but far from easy.

"On the Mainland, horse manure is the mainstay of the compost used to grow mushrooms. But it just plain isn't available here. So I had to do some experimenting until I came up with a compost mixture that was right."

Deisseroth's mushroom farm is located in a somewhat hidden old World War II ammunition tunnel dug out of the hillside in Kaneohe. The dark and slightly musty cave-like atmosphere is ideally suited for this type of farming.

In growing mushrooms commercially, Deisseroth has to provide an artificial leaf cover in the form of a casing. The casing, which is a combination of volcanic ash, soil and peat moss, is spread over the compost which has been treated and seeded with the mushroom spawn. Controlled temperature and moisture play important roles in the development of mushrooms commercially. The seeded compost spends several days in a special "sweat" room and then several weeks in a temperature controlled inside room before the casing is added.

"I've tried to grow Japanese mushrooms here with special spawn brought from Japan, but I've never been successful. The trees, temperature and weather conditions all have to be just right," Deisseroth said.

Although Deisseroth harvests 18 to 20 thousand pounds of mushrooms a year from his "hobby", he barely touches the surface of the demand for the gourmet item. His entire output goes to a very few hotels and restaurants.

Asked what to look for when buying mushrooms, Deisseroth pointed out that a mushroom is never "ripe". It is "mature" when it's ready for picking. The ideal mushroom has a nice round cap that is closed and flat on the bottom meaning none of the "gills" under the umbrella portion are visible. As the mushroom ages, it opens up. He also recommends leaving the mushroom "as is" when you buy it, not washing it until you are ready to use it. When you're all set, just put it under running water quickly and with a damp cloth wipe the dirt off.

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MAY MEMBERSHIP MEETING-MAY 10

An enthusiastic crowd attended to learn about Edible Spring Mushrooms from Howard Melsen's slide show and talk, and participate in Pres. Ramsey's quiz over the same subject.

Pres. Ramsey reported that the PSMS By-laws will be the topic for the June meeting. Don Peterson asked everyone to become involved in Society activities, and suggested that the fall Exhibit was an excellent chance for participation.

Dr. Stuntz requested specimens of spring mushrooms,--carefully handled-- for quick freezing for the fall Exhibit. Bring them to Johnson Hall on the University of Wash. campus.

Paul Nestell reported on the Dalles field trip.

BOARD ACTION - MAY 24

The business of the Board meeting was consideration of the By-laws as presented by By-laws Committee Chairman, John Colgrove.

THE LAST HUNT

Do the hunters have a heaven,
Hunters of elusive fungi,
When their days on earth are over,
And they comb the vale no longer?
Whither moves their soul within them
To alight for rest eternal?
Be, there must, a bright Valhalla
For the flock of mycologia.
Here the hunter basks in sunshine,
Never wind or rain to slow him,
And the fungi grow on flat land,
Without hill or swamp or gully,
In great clusters by the trailways.
Fat boletes in endless numbers
Morel and verpa in the open,
Matsutaki by the hundreds,
With all species growing round them,
Without brush or briar or bramble,
Sound and clean and none with larvae,
Waiting for the happy hunter,
Here the shelter, cool and spacious,
Carpeted and high with firewood,
All utensils at the ready,
Feast in peace, eternal hunter.

G.W.R.