

# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
200 Second Ave N, Seattle, Washington 98109

DECEMBER 1973  
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12/25/73

## SURVIVORS' BANQUET ANNOUNCED BY CHAIRMAN ROTH KINNEY

KI-YI-YIPPY-YI ---- HOORAY!

Banquet Chairman Roth Kinney has chosen a Country Western theme for our 10th Annual Survivor's Banquet. He dug way down into his 10-gallon Stetson headgear and came up with some rip-roaring ideas for a real jumping jamboree. Round-Up time will be Saturday, March 30, at the Seattle Center Arena, which will be cleverly converted into our own PSMS Paddock.

(There's even a rumor of having real live "critters" attending the doings.)

Gourmet Country-Western type foods will be served Chuckwagon style (Tote yore own plate), and later in the evening there will be an hour of lively entertainment. This is the one event of the year we can ALL attend (you know how big the Arena is) and share a wonderful evening of fun and frolic at the same time that we are conducting important club business.

The accent will be on informality so y'all get out your Sunday jeans and your gingham gowns and mark the date on your calendar:

Saturday, March 30, Seattle Center Arena  
Attitude-Adj-Hr 6:00, Dinner at 7:00

Tickets @ \$9.50 each will be available at all membership meeting through February. Send mail orders to Gail Kinney, 9288 Points Drive, Bellevue, WA 98004. Phone orders and questions will be handled by Belle Swaffield at CH 4-2559.

- Belle Swaffield

## NOSTALGIA TIME AT PSMS -- TEN YEARS OLD THIS MONTH

Following are the minutes of the organization meeting, on December 13, 1963, of the group that was to become the Puget Sound Mycological Society. Ben Woo was presiding:

At the Amateur Mycological Society Meeting held on Friday evening, December 13, 1963, at the Pacific Science Center, the following proposal for the formal organization of the Society were presented to the membership present. They were moved, seconded and carried, as noted:

1. That the name of the Society be The Puget Sound Mycological Society.
  2. That the purposes of the Society shall be to foster and expand the understanding and appreciation of Mycology as a hobby and as a science.
  3. That the society shall be incorporated in perpetuity, as a non-profit organization under the statutes of the State of Washington. (To give us some substance at this time the Society, it was felt by the Advisory Committee, should be incorporated. An Academy of Science for the entire Northwest may eventually become our goal.)
  4. The management to be in the hands of elected officers as follows: President, Vice-President, Secretary, Treasurer, and five Trustees.
- The present Advisory Committee shall continue pro tempore as an organizing committee to draft the constitution and by-laws which will be presented to the



general meeting in February, and will also act as a nominating committee to present the slate of officers at the February meeting.)

5. Membership shall be open to all interested persons. A majority of the Advisory Group favored a \$5.00 per annum fee for the regular family membership which will entitle the holder or holders to one vote and one copy of all circulars, notices and other material as shall be more or less regularly sent out. A \$2.50 per annum junior membership for persons under 18 without family affiliations was also favored.

6. Regular meeting shall be the second Monday of each month, with additional meetings for identification, special speakers or as otherwise deemed necessary or desirable. Program and identification meetings shall be open to all.

7. Committees to foster special interest groups to be set up as desired, in addition to the usual committees necessary for the operation of the Society.

The business meeting then adjourned. Dr. Stuntz then spoke on dry rot fungi, eliciting a lively discussion.

Respectfully submitted,  
Lillian Lipman  
(Mrs. Albert Lipman)  
Secretary pro tempore

For the record, members of the Advisory Committee were the following:

W. T. (Ted) Clark	Mrs. Albert Lipman
Frantz E. Coe	John J. Uitti
Robin Drake	Charles D. Volz
Akira Horita	Benjamin Woo
John G. Kleyn	

Advisors were Dr. Dixy Lee Ray and Dr. D. E. Stuntz.

# Membership Meeting

Monday, December 10, 8:00 pm, Eames Theatre, Pacific Science Center.

SCOTT CHILTON will discuss Mushroom Poisons with emphasis on Amanita pantherina, the baddie that boasts the worst record hereabouts for laying folks low. Recent work on the toxins involved will be reported to prepare our saliva glands for the spring season.

For those who have trouble pronouncing the names of fungi, help is coming in the second part of this month's program. BILL POLLARD will present a tape and slide show prepared by him and BOB RAMSEY on Mushroom Pronunciation for Beginners. Format will follow the McKenney/Stuntz edition of the Savory Wild Mushroom, so bring your copy to follow along and annotate.

FIELD TRIP REPORT LAKE ARROWHEAD, OCT 13-14  
by co-hosts D. Carmichaels and T. Viers

Thanks to connections of Dave and Jennie Schmitt, PSMS had the use of the Longhouse at Lake Arrowhead for this outing. The Shelton area proved once again to yield a goodly supplu of chanterelles. The "pot hunters" went home happy with as many as they wanted. Quantities of Coprinus atramentarius were found right around the lake. Dr. Clark, of the U of W Botany Dept, brought along 13 students, and Fay Melsen put on layers of raingear to lead them into the woods. One of the students found a Sparassis, no less!

Despite a bad cold, Howard Melsen left the warmth of a roaring fire to identify 73 species. There were 58 soggy humans (it really poured!) huddled in the well-appointed facilities of the Longhouse for pot luck. It was nice to see come new faces from the Shelton area.



Special thanks to those owners of 4-wheel drive rigs who helped pull a couple of our members out of the mud.

## NOTES FROM THE BOARD MEETING

The Board attacked its business with its usual dispatch. Review of the financial results of the Show brought out the following figures:

Gate receipts	2061.67
Books (net)	1062.88
Arts/Crafts (net)	241.46
Memberships	<u>738.50</u>
	4104.51
Expenses	<u>-1426.80</u>
Net profit	2677.71

This financial outcome was very close to last year's total. Congratulations to Chmn Jim Bennett. Next year's Survivors' Banquet was discussed. New identification tags for mushrooms will be designed and printed by Publications Chmn Irene Nelson. Reports from the Morel Committee and Program Committees were received and discussed. It was noted that dues are due. Date for next year's Myco Exhibit are set for OCTOBER 19-20, 1974.



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OFFICERS	Howard Melsen	President
	Phil Roger	Vice Pres
	Helen Wasson	Treasurer
	Doris Paduano	Secretary

TRUSTEES Jim Bennett, Beverly Bourgeois, Scott Chilton, Roth Kinney, Ed Nicholas, John Orth, Dee Poole, Henry Regeth, David Spath, Fred Wasson, And Robert W. Ramsey (Immediate Past President)

ALTERNATES Dorothy Conway, Everett Peavey, and Bill Pollard

SCIENTIFIC ADVISOR Dr. Daniel E. Stuntz

## DECEMBER CALENDAR

Dec 10	Monday 8:00 pm	Membership Meeting
Dec 17	Monday 8:00 pm	Board Meeting
Dec 21	Deadline for January SPORE PRINTS Mail news and feature items to PSMS, 4029 E Madison, Seattle, WA 98112	
Jan 14	Monday 8:00 pm	Membership Meeting
Mar 30	Saturday 6:00 pm	Seattle Center Arena

## DUES ARE DUE ..... OR ELSE

We are reminded to remind our members that dues will become due at the end of this month. For those failing to renew, dire events lie waiting, not the least of which is removal from our subscribers lists, never again to savor our precious words, never to receive advance notice of field trips, never to know where the boletes blow! For a few paltry bucks - namely \$10 for the whole family, \$7 for singles without families, and \$5 for students - you would miss all these treasures. RENEW! RENEW! RENEW! NOW!!!!!!

OAK PATCH FIELD TRIP

(In the absence of a report from the field trip this year, we are re-running Bill's report from last year)

The Oak Patch outing is now history, but it will be remembered by thirty-odd mushrooming families. Imagine ringing out the old year in the latter part of October. Think of cooking and dining facilities all in an electric-heated, well-lighted building that seated all 85 diners. We had a good supply left over. (Food that is).

There were 85 different mushrooms on the table. Charley and Brian did all the identifying with an occasional assist from Howard. I cannot explain how the attendance and the fungi happened to come out even.

Those who came without adequate camping facilities did not have to rough it - there were bunks available with showers, electric range, hot and cold water, and refrigerator.

I call that an outing to remember. I hope we can make it an annual affair and you can be sure there will be at least 85 members here next time.

Andy and Betty, with help from Dick, put on the most congenial outing these old eyes has ever seen, and Oh what I've seen. Oh-o-o-o-OH!!!

(Bill is Bill Pollard who is keeping things on a first name basis. The Oh-o-o's are Bill's own.)

Whoever was suppose to turn in the report: Now, are you not sorry? Pay attention next time, or there will be more Pollardisms in store for all.

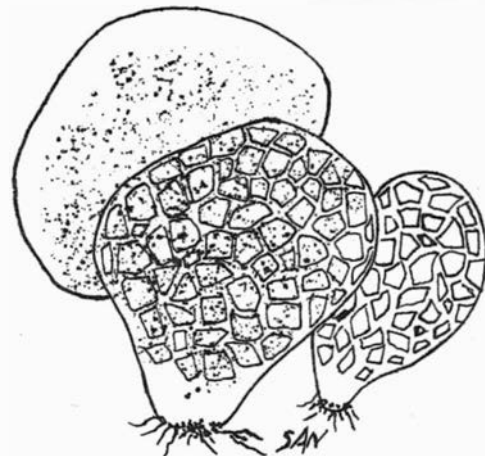
LETTERS TO THE EDITOR FOREIGN TRADE DEPARTMENT  
Nov. 17, 1973

Dear Editor:

I feel that maybe SporePrints would like to hear about my adventure.

Our family went on our annual hunt for Armillaria ponderosa mushrooms and after 8 hours in the brush & snow we had about 16. My husband had the idea to sell 8 specimens to a Japanese grocery. I was elected to go in because he is too well known in these stores. So in I went covered with mud and soaking wet. After recovering from his surprise, the storekeeper offered me \$5.00. I said, "Weigh them," and he did. There were 2 1/4 pounds. So I got bold and said "\$20.00". I stood my ground and finally he gave me \$20.00!! This really made the day an event! The retail price is \$14.00 a pound. The next day my husband went back and asked if they had any mushrooms and they had been sold!!

Sincerely, Marjorie Asano  
Vancouver, B.C.



PORTLAND EXHIBIT PULLS LARGE CROWDS, AGAIN A SUCCESS

Despite a year-long controversy over whether to hold a show, the Show-must-go-on faction in the Oregon Myco Society prevailed with the result that on the same weekend as our exhibit they were able to display 250 species to over 5000 persons attending. At the last minute OMSI (Oregon Museum of Science & Industry) agreed to a share-the-gate arrangement similar to ours, providing financial support and incentive to the Portland membership. To save work, specimens were displayed without moss, but the large collection together with lectures, cooking demonstrations, book sales and feel-and-smell displays generated lively interest. Frank Weber was the Chairman.



MUSHROOMING ACTIVITIES IN THE SOUTHLAND

For those of us who are wintering in the Bay Area, a continuation of mushrooming activities is possible. When our season is ended and our raingear tucked away for the year, the fruiting season is just coming into full sway in central California. The Bay Area clubs schedule field trips through December and into January. Sunday, December 9, is the Oakland Fungus Fair, held at the Oakland Museum. Sunday, January 6, will see the San Francisco Fungus Fair at the Great Hall in the Academy of Science in Golden Gate Park. Larry Stickney, SF President, was at our show and at the Portland show to pick up savvy and to compare techniques. Best of luck to our sister myco societies.

This article is from the March 1973 Prevention magazine, sent us by Sara Nephew. Previous installments appeared in April, October and November SporePrints. This is the final appearance, with a few excisions.

If freezer space is at a premium, you may prefer to dry your mushrooms. Dried mushrooms have an added zingy flavor, that is highly prized, especially for mushroom barley soup. To dry mushrooms, you string them through the center of the stem and on through the cap. Make knots in the string to separate the mushrooms by at least one inch. Now hang the whole string in the sun to dry. It takes a few days. Then hang them in an airy dry room. To reconstitute the mushrooms, place them in a bowl (not metal), and pour hot but not boiling water over them to cover. Now put a tight lid on the container and let them stand in a warm place for about 20 minutes. Drain well. Put the lid back on and let them stand about 15 minutes to plump up again. Use as you would use fresh mushrooms.

Mushrooms are as reluctant as a small boy to taking a bath, and react to this indignity by losing most of their flavor and many of their nutrients. As Michael Fields describes it in *McCall's*, Feb., 1966: "Instead of shedding the water as one might easily expect, the mushroom absorbs it like a sponge; and vindictively as it were, throws off the water at the first sign of heat. Anyone who has attempted to saute thoroughly soaked mushrooms has surely noted with dismay a pool of water in the pan where none had been before."

When, on the other hand the mushroom is unwashed, it behaves quite differently and retains its composure and its natural moisture. Simply wipe the mushrooms with damp soft paper toweling, or give them a quick spritz with a cold water spray and then dry them.

Another indignity which makes the modest mushroom pale with shame is peeling. When you denude the mushroom of its outer skin you lose much of the velvety texture, vibrant flavor and valuable minerals.

Canned mushrooms contain less than half the nutrients of fresh, and 80 per cent less thiamine. Gone, too, is most of the taste, replaced with sodium.

Since mushrooms provide an excellent example of how good nutrition and enjoyable eating can go together without ruffling each other's feathers, you will want to serve mushrooms to your family

more frequently. Try some of these recipes and win raves for your gourmet cooking.

Perhaps the best, the simplest, and the most nutritious way to serve mushrooms is raw. For those who have never tasted a raw mushroom, the flavor may come as a delicious surprise. Even in the middle of winter there is something in the woody vibrant flavor of a raw mushroom that is evocative of spring.

To prepare them is simplicity itself. Simply slice them thinly and add them to your salad and dress with oil, vinegar and a sprinkling of herbs.

The mushroom cap can be used as the container for many delectable fillings, but it is the mushroom itself which contributes the flavor that steals the show and wins your palate. Try this recipe for:

**Stuffed Mushrooms**

- 12 large mushrooms, stems removed and set aside
- 1/2 cup of cold-pressed oil
- 1/2 cup of wheat germ
- 2 tablespoons of minced parsley
- 1 tablespoon of minced onion
- 3 tablespoons of sesame seeds
- Seasonings to taste

Finely chop the mushroom stems. Add the remaining ingredients and mix well. Top the mushroom caps with this mixture and sprinkle with sesame seeds. Broil until the caps are tender.

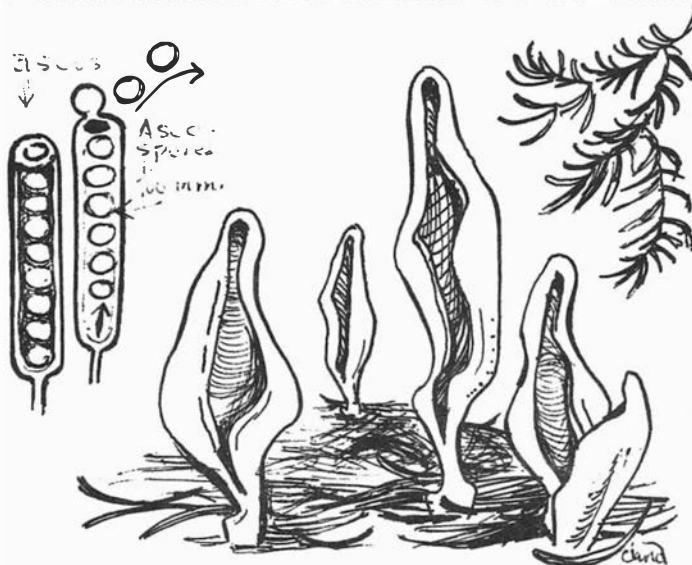
**Stuffed Mushrooms Gazpacho**

- 1/2 lb. medium sized fresh mushrooms
- 1/2 cup diced tomatoes
- 2 tablespoons chopped celery
- 2 tablespoons chopped cucumbers
- 1 tablespoon chopped radishes
- 1 tablespoon chopped green pepper
- 1 tablespoon chopped onion
- 1 clove of crushed garlic
- 2 tablespoons salad dressing (homemade)

Wipe the mushrooms with a damp towel and remove the stems from the caps by gently bending them away. Don't cut them. Use the stems in another recipe for sauces or casseroles. Now combine the remaining ingredients and mix well. Spoon this mixture into the mushroom caps. Chill until ready to serve. Only 10 calories to each delicious nutrient-packed mushroom. □

PREVENTION

**Mystery Mushroom**



1973 was bumper year for these little golden ears that seem to be listening from the forest floor. Fruiting in fall in groups or clusters, they are edible if ordinary precautions are taken. The thin, waxy flesh and the fact that the ears are actually a folded cup-shape standing on its side mark it as a member of the Peziza group, which contains no known poisonous species.

Like morels, helvellas and other good-sized Ascomycetes, the cup-fungi produce their spores on an outer - usually the top - surface. This is possible because the spores are propelled high enough in the air to be caught by the wind. Eight ascospores (see drawing) are lined up inside an elastic-walled cylindrical ascus. When the time is ripe, the top pops open and the spores are shot forth at a force equal to 125 lb per square inch. If a spore were a football, it would go over the UW Library and on down the campus. In contrast, the spores of Basidiomycetes (gilled mushrooms, Boletes, etc.) are shot off with a force barely strong enough to get them into free space between the gills, to fall out with the aid of gravity. For this reason, the spore-bearing surface is on the lower cap-surface of most Basidiomycetes, and there is usually a stem holding the cap off the ground so that the wind might catch the spores.

ANSWER: *Ottidea notata* - "rabbit ears" - are golden yellow, with a tan-orange, buff or white base. *Ottidea karstiana* is brown with a white base and is more fan-shaped. *Ottidea leporina* is dull tan, more ear-shaped and is often found on spruce needles.



**SANTA'S CORNER**

**GIFT SUGGESTIONS**

HELEN WASSON suggests that Mushroom books will make ideal Xmas gifts. She will have a good selection on hand at the December 10 Membership meeting for your shopping convenience.