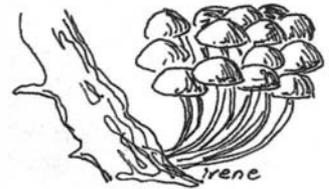


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
200 Second Avenue North, Seattle, Washington, 98109
September 1975

Number 114



NOW IS THE TIME FOR ALL GOOD PEOPLE . . . L. McKnight

The time of our 12th Annual Exhibit is fast approaching. It is expected that ALL MEMBERS participate in the preparation in any way he or she can. Committees under the following headings are being set up: Construction; Cleanup; Greenery Collection; Specimen Collection; Decoration; Arts & Crafts; Book Sales; Hosts and Hostesses; Tray Arrangements; Hospitality. So you can see that positions are available to match everyone's talent. Working on the exhibit is a lot of fun and a very rewarding experience when you see the final masterpiece. Please pick up your phone and call Lyle McKnight (phone: 772-5567) or Dr. Patricia Winter (phone: 486-4264) and tell them in what capacity you can help. Do it today! Any assignment will involve only a few hours of your time. Remember you don't have to be a mushroom specialist, just come, have fun, and help to make YOUR show a success!

FALL FIELDTRIPS Dave Schmitt

The fall mushroom season is fast approaching (since it poured the day in August when this is written, it seems it is here already). Get out your baskets and raingear.

We recommend attending Saturdays when the area is not completely picked over and so that you can partake in the delicious potlucks.

We need our members' help for the coming fieldtrips. First, hosts are needed. These are the friendly people who welcome our members when they arrive at the designated fieldtrip site. They usually have a pot of coffee and tea ready, and they can tell you where to go hunting. It is a very rewarding experience, so please pick up your phone and call Dave at 255-5286 and volunteer. The dates and places of our fieldtrips are listed in this issue. Second, firewood is becoming scarce in some of the camps. So bring along a log or two that we can enjoy the campfire in the evenings and exchange mushroom tales.

CLASSES, CLASSES, CLASSES Milton Grout

The fall class in mycology will again be held on Monday nights 7 - 9 pm in the Eames Theater of the Pacific Science Center. Classes will be held beginning September 15th and will run on consecutive Mondays through November 17th, except for regular Society meeting nights.

The class will be taught by Milton Grout and George Rafanelli. All common genera will be covered and will be amply illustrated with slides from the PSMS collection. The class will be structured with the beginner in mind, but will be in sufficient depth to interest the intermediate group as well as a good review for the more advanced.

Fresh specimens directly from the field will be identified and discussed. All participants in the class will be encouraged to bring in specimens and the first half hour will be spent on identification.

A fee of \$5.00 per person will be charged to assist in our financial support of the Pacific Science Center as well as to cover the cost of a copy of the PSMS Book of Instructional Materials.

So reserve Mondays for a couple of months and join a group of interested and interesting people.

FIELDTRIPS Dave Schmitt

Sept. 13 & 14 Masonic Park - 4 miles east of Granite Falls. (or 10 miles east of Marysville).

Go to Snohomish, then follow State Highway #9 (north) to the turnoff (east) for State Highway #92. Follow #92 (east) to Granite Falls and continue east (toward Verlot) for about 4 more miles. Then watch for the signs to the Masonic Park (you turn left) and the mushroom sign.

There will be a \$2 per day charge for campers & trailers, and 50¢ per car per day for day use. Non-Masons (that means most of our PSMS members) are welcome at the park Friday-Saturday and Sunday only.

NOTE: There will be absolutely no admittance to the park after 9 pm.

Sept. 20 & 21 Toutle River Recreation Park (a private campground of the Weyerhaeuser Co.) Take I-5 south to Toledo. Follow State Route #505 till it merges with #504. The campground follows shortly and is on your right. There are hook-ups, so there will be a charge for campers and trailers. There also is a \$1 charge for day-use.

Sept. 27 & 28 Crystal Springs Forest Camp in the Snoqualmie National Forest. Go east on I-90. Take the Stampede Pass Exit (which is about 10 miles east of Snoqualmie Summit) turn to the right and follow the mushroom sign.

PSMS members without RV's can bring their sleeping bag & \$2.50 per person and sleep in the dormitory of the Continental Club's Berg-haus at Hyak, approx. 10 miles away. For details see Board News.

Oct. 4 & 5 Soda Springs. Drive State Highway #410 east over Chinook Pass to the Bumping Lake Road #174. Follow this road about 5 miles south of the American River resort. The camp is on your left.

Oct. 11 & 12 Dalles Forest Camp. Go east on State Highway #410 to about 25 miles S.E. of Enumclaw. The camp is on your right.

LET'S HAVE A GOOD TURNOUT FOR THE FIELDTRIPS !
POOL - IT. BRING A FRIEND.

JENNIE SCHMITT'S CLASS TO BE HELD IN RENTON

Jennie Schmitt again will hold her popular class for the beginning mushroom hunter in Renton. The classes will meet Thursdays, beginning September 4th, from 7 - 9 pm. They will be held at the Renton Highlands Recreation Center, 800 Edmonds N.E. (the same building the State Patrol is in). Bring specimens, since the first half hour will be "show-and-tell".

For additional information please call Jennie, 255 - 5286.



Spore Prints

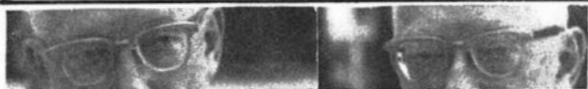
is published monthly except July and August by the
PUGET SOUND MYCOLOGICAL SOCIETY
c/o The Pacific Science Center, 200 - 2nd Ave. N.
Seattle, Washington, 98109. Mail copy, art, or
photos to Hildegard R. Hendrickson, Editor, %
4029 E. Madison, Seattle, Wa., 98102.

OFFICERS Milton Grout, President (747-0497)
W. Scott Chilton, Vice-Pres. (362-0804)
John T. Mudge, Treasurer, (232-1962)
Shirley Cox, Secretary (282-8103)

TRUSTEES Lester Boribo; Sharon Boehm; Sigrun
Budnik; Cliff Carpenter; Jerry Cone;
Monte Hendrickson; Hugo Kopto; Judy
Roger; Buzz Wolters; Patricio Winter;
and Howard Melsen (immed. Post Pres.)

ALTERNATES Florence Mals; Helena Kirkwood;
Kathleen Tracey

SCIENTIFIC ADVISOR Dr. Doniel E. Stuntz



CALENDAR

- Sept. 8 Monday, Membership Meeting, 8:00 pm
- Sept. 13 & 14 Fieldtrip to Masonic Park
- Sept. 15 Monday, Fall Class, Eames Theater, 7:00 pm
- Sept. 20 & 21 Fieldtrip to Toutle River Recreation Park
- Sept. 22 Monday, Fall Class, Eames Theater, 7:00 pm
- Sept. 26 Deadline for Spore Print Material
Send all articles, art work, and especially recent
photos to the editor %4029 E. Madison, Seattle 98102
- Sept. 27 & 28 Fieldtrip to Crystal Springs
- Sept. 29 Monday, Fall Class, Eames Theater, 7:00 pm
- Oct. 4 & 5 Fieldtrip to Soda Springs
- Oct. 6 Monday, Fall Class, Eames Theater, 7:00 pm
- Oct. 11 & 12 Fieldtrip to the Dalles Forestcamp
- Oct. 13 Monday, Membership Meeting, 8:00 pm
- Oct. 18 & 19 The 12th Annual Exhibit

DID YOU HAVE A NICE SUMMER ?

Membership Meeting

Monday, September 8, 1975, 8:00 pm, Eames Theater,
Pacific Science Center.

Program: Mr. Coleman Leuthy, science instructor at Nathan
Hale Highschool, will discuss the Fall Mushrooms.

Following will be the ever popular PANEL QUIZ. We will
provide the panel of experts to answer YOUR QUESTIONS,
so be prepared with all those "things you have always wanted
to know about mushrooms but were afraid to ask".

BOARD NEWS

H.R.H.

The August board meeting was chaired by V.P. Scott Chilton
since our prez Milton Grout unexpectedly was called on a
business trip to South America.

After hearing reports from all committees, the discussion cen-
tered on the coming Exhibit which gets top priority at this
time. The general chairman of the Exhibit, Lyle McKnight,
made a plea for assistance which is further discussed in an-
other section.

Sigrun Budnik reminds us again that everything and anything
connected with membership should be brought to her atten-
tion at her home address (16183 S.E. 42nd St., Bellevue,
98006) and phone 747 - 0578 for speediest action.

The Continental Club (a social and travel club) approached
Mr. Kopto of the PSMS Board and asked if some of its mem-
bers could participate in a PSMS fieldtrip. The Continental
Club will meet PSMS members at Crystal Springs in the mor-
ning and learn to hunt mushrooms.

The Continental Club owns two Berghauses at Hyak (= 10
miles from Crystal Springs) and has invited PSMS members
to use the day rooms and sleeping facilities (= dormitory;
you bring your sleeping bag and \$2.50 per person).

NOTE: Here is an opportunity for PSMS members who don't
have RV's to participate in the Crystal Springs fieldtrip both
Saturday and Sunday. (Sure looks like a mutually benefit-
ting arrangement to me. ed.)

HAPPY 75 MARTIN, AND MANY HAPPY RETURNS



On June 8th family and friends
helped Martin Hansen celebrate
his 75th birthday.

Keeping Martin's fondness for
dancing in mind, his son and
daughter reserved a community
hall, engaged a band, invited
family and some friends, and a
good time was had by all.

We wonder if all those long hikes
conditioned Martin to dance all
night till the last beat stopped.

WELCOME TO THE FOLLOWING NEW MEMBERS

Michael & Frances Ann Beug, 866 - 0927
Dorothy Hulbert, 631 - 4296
Stephanie McFadgen, 322 - 2591
Richard & Carleta Moore, 255 - 8063
Wes Neuenschwander, 783 - 1070
Edwin & Loris Nowak, 641 - 1810
Frederick Rossiter, 323 - 8810
Rowena Toomey, 723 - 9996
David & Mary VanHoose, 839 - 0456
Rick & Sally Whitney, 524 - 7256
Boone & Judy Willmott, 847 - 2811

and missing from the 1975 roster: Earl L. Harrison, 932-1612.

PRESIDENT'S MESSAGE

Milton Grout

Welcome to another season of mushrooming. The warm fall rains herald the advent of the most productive period of the year for profusion of mushroom growth.

The Pacific Northwest as well as east of the Cascades provide one of the more prolific areas of the United States, and the interest in learning the lore and science of mushrooms continues to increase. While PSMS continues to be the largest and strongest mycological society in the area (and probably in the United States) it is gratifying to see societies being developed in most of the major cities in Washington.

One of the great attributes of our Society is the willingness of experienced members to share their knowledge and locations for most productive hunting. Never hesitate to ask for assistance. You will not be disappointed.

The early fieldtrips are planned and listed in this bulletin. Those who have attended in the past need no urging to participate. For new members and those who have not as yet made it to a fieldtrip, I can't recommend the experience too highly. Everybody checks in at the designated location and signs the fieldtrip book. The hosts welcome you, give you instructions on where to hunt, and experts identify all the mushrooms brought in for display. Don't hesitate to introduce yourself and ask all the questions you wish. All knowledgeable members are more than willing to share. And of course, Saturday evening everybody participates in the potluck. Bring a dish and a large plate. Gourmet is spoken here.

The Annual Exhibit in October is the single composite effort of the Society and the participation of the entire membership is a requisite for success. Numerous committees under the general chairmanship of Lyle McKnight put on the Exhibit. I would hope that each of you would volunteer for committee membership. A full committee makes light work, and besides, it's a lot of fun working with, and getting to know your fellow PSMS members.

Finally, the profusion of fall mushrooms makes it tempting to try new species. Caution is the watch word. Be absolutely sure of your identification, and, if possible, have your identification confirmed by an expert. Even then, for further insurance, try only a little at first, saving a full fresh specimen. The really poisonous ones are few, relative to the total flora. With practice one can readily develop a list of fine mushrooms that can be identified and enjoyed with confidence.

EDUCATIONAL COMMITTEE REPORT

Ed Cantelon

On June 22, 1975 in answer to a request made to our public relations department (Dr. Patricia Winter, who else?) a group of us went to the Aqua Barn on the Renton - Maple Valley Road. The request came from Bill O'Neill who is one of the directors of a project they call "Rural Skills Workshop". In this total project they seek to help people become more self-reliant through learning many basic skills, such as building and repairing, use of tools, gardening, pottery and, of course, our very own mushroom lore. Judy Roger, Dr. Winter, Ella Cantelon and myself responded to their call.

We found a small, but very interested and intelligent group of young people who kept us busy for five hours. We gave them the basics of mushrooming. Judy brought a large number of carefully selected slides and a nice selection of fresh specimens. We roamed the Aqua Barn's 500 acres for an hour but found little except a few puffballs.

We feel that this total project, the Rural Skills Workshop, should prosper. They hope to expand to a total of from thirty to forty subjects in the near future. We wish them the best of luck.

REMINDER ABOUT REGISTRATIONS FOR CISPUS II FORAY

There still is time to register for the Educational Foray to be held October 24-25-26, 1975 at the Cispus Environmental Center. Cispus is located between Mt. Rainier and Mt. Adams at about 1,500 feet in an excellent collecting area. The date is the peak of the mushroom season, one week after the annual PSMS Exhibit.

A number of professional mycologists have already accepted invitations and will help with identification or give talks. These include our Dr. Stuntz, Dr. David Hosford, Central Washington State College, and Dr. David Largent, Humboldt State College, Arcata.

The program will include a welcome Friday evening, fieldtrips, seminars, and identification tables Saturday; talks by mycologists Saturday evening; and fieldtrips and identification tables Sunday morning.

Accommodations will be in separate mens' and womens' dorm style cabins. Bring warm clothes and sleeping bags or bedding. Price, including registration, all meals and lodging is \$17 per person.

Transportation: Cispus is near Randle on the White Pass Highway, US #12. PSMS volunteers will provide transportation Friday evening and early Saturday morning for those arriving in Seattle from out of town.

Mail your registration and check to Jennie M. Schmitt, 2100 Lake Washington Blvd. N., Space #70, Renton, Wa. 98055, or register in person at the September membership meeting.

CARPOOLING FOR FIELDTRIPS

H.R.H.

Any member who is interested in providing transportation for fieldtrips, or who needs transportation should sign up during the September membership meeting. The co-chairmen, Monte Hendrickson (phone 523-2892) and Doris Paduano (782-8382) will act as the clearing house for those willing to "share" rides and those "needing rides".

It is our hope that all members who would like to go on fieldtrips would have the opportunity to do so.

REPORT FROM THE CLEAR LAKE FIELDTRIP

Nettie Laycock and Reynaldine Sandahl

The fieldtrip to Clear Lake was held last Memorial Day Weekend. Those eager souls who arrived Friday night were surprised on Saturday morning by a thin cover of snow carpeting on the ground. However, this quickly melted off and the rest of the weekend was mostly sunny, but sometimes cool and windy.

40 signed up for Saturday potluck; 35 for Sunday. Jack Laycock, who couldn't attend the hunt because of working, surprised everyone Saturday evening by arriving (half frozen) on his motorcycle in time for potluck, and then returning to Tacoma that evening in order to work again. How's that for a testimonial on PSMS potlucks?

We were a little too early for *B. edulis* but the morels were prime. 15 different specimens were identified by Jennie Schmitt, including some very fresh and tasty *Ramaria* and puffballs. Birds and wildflowers also added to the enjoyment of a very beautiful area.

TRICITIES MYCOLOGICAL SOCIETY FORAY, SEPT. 19 - 21

The 2nd Tricities M.S. Foray will again be held at Camp Wooten in the Blue Mountains. Prof. D. Stuntz will be head mycologist. Lodging will be provided Friday & Saturday, and three meals Saturday, and two on Sunday. To register write immediately to Harold Treibs, Rt. 1, Box 354 A, Richland, Wa. 99352 or phone (509)-967-3641.

LONGEVITY OF TASTE AND TEXTURE OF WILD MUSH-
ROOMS AFTER STORAGE by Margaret H. Lewis

The following article, which appeared in the October 1974 bulletin of the Boston Mycological Club, is printed here by permission of the copyright owner.

I fully expect to be laid low by all those mushroom cooks who think I've lost my taste buds, but this report is a result of forty years experimentation.

Influenced by members of the old guard (charter members of the B.M.C.!) instructed by learned club associates, and trained to follow in the footsteps of our European born friends of splendid culinary art I've learned a few tricks about preserving mushroom flavor. So will you. Neither seasonings nor recipes are mentioned. This records only the taste and texture when stored mushrooms are first removed from bottle, crock, jar and freezer.

If you've had better luck I'll listen, but it's cheating if you sprinkle Instant Imitation Mushroom Salt on a dish when no one is looking.

AGARICUS campestris. The delicate taste of Agaricus campestris dissipates quickly. Freeze sauteed to avoid mushiness. Use within a few months. Agaricus rodmani, a larger agaric, becomes rubbery in age, but much less so in canning. If your tongue tells you they're good, you're starving.

The bland, much sought for ARMILLARIA mellea is best considered as bulk for sauces. It cans and pickles well, lasting a year, and even much longer, on the storage shelf. Some of its glutinous condition is lost in pickling or freezing after sauteing. They are crisp when drained and fried.

ARMILLARIA caligata (TRICHOLOMA caligum) has far more texture, but its stronger flavor, short of a year, may run out and indeed become a little acrid, if canned. (Canned means "hot-pack").

BOLETES, with sweet and nutty flavors, retain their savory ways and are worth every minute spent saving them for winter use.

Sliced thin, most dry exceptionally well, though in a few years will produce that pungent odor and strong taste common to a great many mushrooms stored too long. Even Boletus edulis loses its famed aroma. Strangely, June's Boletus scaber (Leccinum scabrum) has more flavor than late summer's. Expect it to be excellent dried for a year, as is B. aurantiacus. Some Boletes, when sauteed and frozen stayed delectable even longer, but drying gives best results.

Of BOLETES- brevipes, chromopes, granulatus, indecisus, luteus, and rubro-punctus - all held flavor well. Not so bicolor. (SUILLUS understood for some species).

BOLETINUS porosus (GYRODON meruliodes), which may surprise you, when simmered and drained before sauteing and freezing, makes crusty, delicious strips when fried several months later. No mustiness!

CALVATIA (craniformis, cyathiformis, gigantea) dried, either powdered or sliced, last a year, but are bland. Frozen and sauteed, a bit tasteless, they go a year. They're tastiest in a sweet pickle but disintegrate if kept a long while.

CANTHARELLUS cibarius boiled to death, oversalted in crocks dried to a chalk, and frozen to a soggy state, have at last been plunked into the freezer uncooked (or barely sauteed) to emerge a year later in a far more satisfying state, with aroma rather elusive. In six months the dried become too strong, the salted overpowering, the canned wishy-washy at once!

CANTHARELLUS umbonatus (Clitocybe umbonata) dried for soups and gravies keeps a year, if collected absolutely fresh. Canned they're swiftly tasteless.

CLAVARIA (CLAVULINA) cinerea and cristata and CLAVARIA flava (Ramaria flava) sauteed and frozen get stringy in short order, but the flavor's nice for six months at least, but needs zipping up.

CLITOCYBE multiceps (LYOPHYLLUM decastes) Bless it, because of its firm tight caps, clustered growth and long keeping qualities. With not much flavor it serves as a base for innumerable dishes, especially Italian. Though not of distinguishable flavor it keeps like fresh when canned. Pickled within an hour, stored in the refrigerator it still can be processed and kept a year.

CLITOPILUS abortivus - never dry, or it'll turn to permanent granite. Canned, it's spongy and falls apart. When sauteed and frozen it's still somewhat soggy - Use up! But Clitopilus prunulus cans better. Shelf life is short.

This article will be continued in
a future issue of Spore Prints.

PROFILE OF A VIP

H.R.H.



Bob Ramsey's involvement in PSMS almost seemed a must, considering his education and profession. As a landscape architect and ecological planner he is more knowledgeable about plants including fungi than the ordinary PSMS member. Bob served as educational chairman in 1969, as president in 1970 and 1971, and presently is the chairman of the key committee on puffballs.

Bob was born in Byron, a town that does not exist any more (near Yakima); he graduated from Mabton Highschool and Oregon State University. He has been married to Georgia for 35 years, and they have one son. He is a partner in two firms, one in Seattle, and one in Tacoma. His hobbies include botany, birdwatching, ecology, besides mushrooms and girlwatching (in his spare time).

I don't know if he has very much spare time since he is or has been involved in the following endeavors: He originated his present business in 1956 and serves as senior partner in Chaffee Zumwalt & Associates, Landscape Architects and Site Planners. Served as president of Associated Subcontractors of Washington, 1963. He is a Charter Member of Tahoma Audobon Society and served as its President from February 1973 - 1975 (and is currently another ex-pres.) He was appointed by the governor to the Nisqually River Task Force in 1971-1972; He was the President of the Washington Council of Landscape Architects, 1972 - 1974. He is the Chairman Nisqually River Basin Water Quality Management Plan Coordinating Committee (Pierce-Thurston Counties) (how's that for a title?) He is the author of "Two Steps to Destruction" which may never be published because of the cost, etc. (such is life).

But then the old saying goes, if you want to get something done, give it to a busy person

PLANS FOR FOOD DRYERS

H.R.H.

Copies of the plan for a Build-it-yourself Mushroom Dryer of PSMS will be available at the September meeting.

The Cooperative Extension Service, College of Agriculture, Washington State University, Pullman, also offers plans for "Construction of a Fruit or Vegetable Drying Cabinet."

The copies of the PSMS dryer are provided on a separate sheet, since many PSMS members keep their Spore Prints and don't like to cut things out.