

SPORE PRINTS

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

September 1979

Number 154



THE 16TH ANNUAL EXHIBIT

Rick White

Well, it's that time again. However, it's not that same exhibit again. Because of extensive remodeling of the Eames Theater, we're in a new place at the Pacific Science Center. So, for the first time in fifteen years the exhibit will be held in a new location. Also note, that the Exhibit will be held one week earlier than in the past, in order to take advantage of the crop of mushrooms produced by these wonderful August rains. YOU are ALL having rain dance parties, aren't you?

On a serious note, I'd like to ask all of you to pitch in and give me and the rest of the committee heads a hand. We always need additional help, and this year is no different. As in the past, we have a group of people who agreed to chair the various committees needed for a successful Exhibit. Most bring with them experience from past years, but we also have a few newcomers. The names and phone numbers of these dedicated people are listed in the following article. These committee heads are waiting to hear from you - the sooner, the better. If you are unable to attend the September membership meeting, be sure to give them a call.

The Exhibit this year will be held in the Earth-Sciences Bldg (not in the Eames Theater). The Earth-Sciences Building is next to the Indian Longhouse and the Puget Sound Exhibit, for those of you familiar with the Science Center. At Show time we will have proper directions posted.

Another major change from past years will be the hospitality provided the members helping out at the Exhibit. At the present time we are considering only a cold buffet - consisting of salads, meats, breads, cheeses, condiments, deserts, and hot and cold beverages. There will be more on this next issue and at the September membership meeting.

It is important this year that we all cooperate in a super publicity effort since the Show is held one week earlier than in the past, as well as in a new location. Stan March, our publicity chairman, needs our help NOW. Please call him (phone 885-0375) if you are willing to be interviewed by your neighborhood newspaper about mushrooms and the Show. Also, if you have a special tale to tell about mushrooming or a mushroom hunter, we could use it for publicity. Also at the September membership meeting we will have posters ready for distribution to the stores in your neighborhood. Please take some with you.

1979 MUSHROOM EXHIBIT COMMITTEES

The following committees are necessary to produce our 16th Annual Fall Exhibit. Next to the committee's name is listed the chairperson for the committee and his/her phone number for your convenience. In case you cannot attend the September membership meeting and sign up personally to help on one of the committees, you can call up the chairperson and let them know that you will help. DO IT NOW!

ART WORK	LomNee March (885-0375)
BOOK SALES	Helen Wasson (243-6173)
CLEAN-UP	Dick Leonard (363-8049)
COMMERCIAL DISPLAY	Bob Hanna (767-6381)

CONSTRUCTION

Tom McKnight (486-2118)

DECORATION

Dennis Krabbenhoft (839-2454)

FREEZE-DRY

Dr. Patricia Winter (486-4264)

FUNGUS COLLECTION

George Rafanelli (767-4408)

GREENERY COLLECTION

Paul Rule (794-8987)

HOSPITALITY

Pete & Mary Schneider (725-7423)

GREETERS

IDENTIFICATION

Charles Volz (363-5465)

LABELING

Helena Kirkwood (784-1095)

MEMBERSHIP

Grace Jones (772-5024)

PHOTOGRAPHY &

SLIDE SHOW

Joy & Roger Spurr

PRESERVATION

Jennie Schmitt (876-3177)

PUBLICITY

Stan March (885-0375)

SECURITY

Dave Schmitt (876-3177)

SORTING & BOXES

Jim Bennett (784-6236)

TRAY ARRANGEMENT

Margaret Dilly (782-8511)

GENERAL EXHIBIT CHAIRMAN Rick White (641-9193)

ASSISTANT GENERAL CHAIRMAN Tom McKnight (486-2118)

PRESIDENT'S MESSAGE

Jennie Schmitt

Welcome to a new season. Hope you had a fabulous summer. Mine was just so so. Of course, the lake is always beautiful. But Dave (First Gentleman) had surgery on his neck or upper back, August 2nd. He was in therapy all spring and early summer. It finally came down to surgery. He is getting better now, but I do not know at this time, just when he will be able to drive. We do hope by early September.

Well, the fall season is upon us again. We are all hoping for a bountiful fall of mushrooms. The field trips are listed elsewhere in this issue. If we don't have any mushrooms we will have a class on wild plants, flowers, and shrubs. Current members know the good times and fabulous potlucks that have occurred in the past. New members are all encouraged to come out and join us. Make yourselves known, and ask all the questions you wish. Never hesitate to ask for assistance. You will not be disappointed. We are all willing to share.

As you all know it is time for the Annual Exhibit also. We will be in a new location within the Science Center this year (more on this elsewhere in this issue). Perhaps, in order to get the new area organized we could use extra help. I hope every PSMS member will sign up, or why sign up, just show up and help. This year we have Rick White (Vice-President) as Exhibit Chairman, assisted by Tom McKnight, and Winston Hufford as senior advisor. Let's all rally behind them. It is very gratifying to work behind the scenes and help make the show a success. It is a good way to get to know, and become known, to your fellow PSMS members.

One word of caution; when the mushrooms start fruiting, don't get so excited that you throw caution to the wind. Be sure and have your find properly identified, and try each new one with caution; do not overeat at anytime. We must never let down our guard.

See you September 10th in the IMAX Theater at the Center.



P. S. M. S.
Spore Prints

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 c/o The Pacific Science Center, 200 - 2nd Avenue No.
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 Hildegard Hendrickson, 2559 NE 96th, Seattle, 98115.

OFFICERS Jennie M. Schmitt, President (255-5286)
 Rick White, Vice-President (641-9193)
 Earl Harrison, Treasurer (932-1612)
 Margaret Holzbauer, Secretary (762-3053)

TRUSTEES Margaret Dilly (782-8511); Bob Hanna (767-6381); Margo Harrison (932-1612); Carl Hermanson (723-5127); Grace Jones (772-5024); Paul Jones (772-5024); Dennis Krabbenhoft (839-2454); LomNee March (885-0375) Tom McKnight(486-2118); Agnes Sieger (362-6860)

ALTERNATES Stan March (885-0375); John Lockwood (522-4640); Rudy Karzmar (632-7321).

SCIENTIFIC ADVISER Dr. Daniel E. Stuntz

Calendar

- Sept. 8 & 9 Fieldtrip to Soda Springs Camp
- Sept. 10 Monday, Membership Meeting, 8:00 pm
- Sept. 14 Deadline for Spore Print Material. Send articles, photos, announcements to the editor, at 2559 NE 96th, Seattle, WA 98115
- Sept. 15 & 16 Fieldtrip to Thunderbird Park
- Sept. 17 Monday, Fall Mushroom Class, 7:00 pm
- Sept. 22 & 23 Fieldtrip to the Dalles Forest Camp
- Sept. 24 Monday, Fall Mushroom Class, 7:00 pm
- Sept. 29 & 30 Fieldtrip to Crystal Springs
- Oct. 1 Monday, Membership Meeting, 8:00 pm
 NOTE THE CHANGE IN THE DATE FROM THE REGULAR MEETING DATE
- Oct. 6 & 7 The 16th Annual Exhibit
- Oct. 12 - 14 Pacific Northwest Mycological Foray
 Wooten State Park

CHANGE THE PHONE NUMBERS IN YOUR ROSTER:

The correct phone number for Ken & Emma Chaplin is 1-683-8298; for Jon & Irene Hendrickson: 486-3747; and June & Harley Perkins: 485-7056; Rick White: 641-9193

Membership Meeting

Monday, September 10, 1979, 8:00 pm in the new IMAX Theater (formerly the Eames Theater) in the Pacific Science Center.

Program: A special treat is in store for us. Dr. Jan Larson, chairman of the speaker's bureau for the Seattle Mountain Rescue Council, will tell us what to do when we get lost while hunting mushrooms. Specifically he will talk about "How to prevent Hypothermia".

BOARD NEWS

H.R.H.

The September membership meeting will be held in the new IMAX Theater (which is the remodeled Eames Theater) at the Pacific Science Center. We will have a chance to look over the facility and see if it is suitable for our meetings and give our opinions.

The coming fieldtrips were discussed. Note that the chairman has planned them to closer locations (on account of the gasoline price and availability situations). However, all are prime hunting areas (if we continue to get some rain).

The set-up date for the mushroom exhibit at the Puyallup Fair which PSMS co-sponsors with the Tacoma Society, is Sunday, September 16th. For the following week, volunteers are still needed (for 2-hour shifts) to be hosts at the exhibit. The reward is meeting interesting fair-goers and free admission to the Fair. There will be sign-up sheets at the September membership meeting.

PSMS educational library is about to move into Ben Woo's Conference Room. Library Chairman Carl Hermanson is procuring new shelves for our books. Our members will be notified when it is all set up.

The theme of this year's, 16th Annual Mushroom Exhibit, is MUSHROOMS EVERYWHERE. The Exhibit will be shown in a new location at the Pacific Science Center this year: in Building No. 2 - the Earth Sciences Building, on the ground floor (which should make for easier set-up). The rest of the Board Meeting was devoted to discussions concerning details of the Exhibit, which are covered in other parts of this issue of Spore Prints.

AVOID EATING CLITOCYBE CLAVIPES

An article by Kenneth W. and Martha W. Cochran (U. of Michigan) appearing in the Sept. 1978 edition of MYCOLOGIA discusses the effect of eating Clitocybe clavipes with the use of alcohol. The results are similar to the eating of Shaggy Manes (Coprinus atramentarius) with alcohol. This phenomenon had been reported from Japan as early as 1964, but was said to be unknown in this country. However, experiments have confirmed the reaction to specimens in the U.S. ranging from relatively mild with gin or vodka, to very severe with whiskey. Elsewhere two deaths have been reported as due to poisoning by Clitocybe clavipes and alcohol.

The species is widely distributed and has been recorded in our area. A good description and colored plate appear in Miller's Mushroom of North America, index number 130. Miller lists the species as edible, as do some other authors. It is almost identical to C. avellaneialba (very plentiful here). Avoid both species. (Contributed by Donald Goetz of the OMS)

WELCOME TO THE FOLLOWING NEW MEMBERS

Grace Jones

Ken Wilson; Victor & Linda Rantala.

CLASSES, CLASSES, CLASSES,

PSMS popular fall class in mushroom study will again be held on Monday evenings from 7 - 9 pm in the Pacific Science Center, Room 200 in Building #2. Classes will be held beginning on Monday, September 17th and will run on consecutive Mondays through November 5th, except for regular Society meeting nights. The class again 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 groups as well, and will also serve as a good review for the more advanced.

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

A fee of \$6 per person will be charged to assist in our financial support of the Pacific Science Center, as well as to cover the cost of the new PSMS Book of Instructional Materials. Registration for the class will be on Monday, Sept. 17th, 7 pm. Building 2 is on your left as you come up the stairs to the Science Center. Room 200 is on the ground floor.

CLASSES IN WEST SEATTLE

Dina Chybinski will hold a class on Mushroom Identification at Chief Sealth High School starting on September 24th. The class will run for 7 weeks and will include a field trip. The fee is \$10. For further information and registration, call 935-2646 (during business hours).

CLASSES AT CHIMACUM SCHOOL

On September 27, 28 and 29th, Jennie Schmitt will hold a class on Mushroom Identification for Beginners sponsored by Peninsula Community College at Port Angeles, which will be held at the Chimacum School. There will be a lecture on Thursday and Friday evenings, and a fieldtrip on Saturday. For further information contact the College.

PACIFIC NORTHWEST MYCOLOGICAL FORAY - CAMP WOOTEN Mike Beug

On October 12-14, 1979 an educational foray sponsored by the Tri-Cities Mycological Society and the Pacific Northwest Key Council will be held at Wooten State Park. For additional information consult the Registrar, Helen Yoskikawa, 2712 W. Klamath Ave., Kennewick, Wa., 99336 as well as the enclosed brochure.

TEMPURA BATTER MIX (CHINESE STYLE) Lois Ohlson

Just mix together, MUST BE THIN.

1 egg; 1/2 cup Water; 1/2 cup Flour; 1-1/2 teaspoon Corn Starch; 1-1/2 teaspoon Baking Powder; 1/2 teaspoon salt.

Dip mushrooms, seafood or vegetables into batter and deep fry until golden brown. Batter will keep in the refrigerator, in a covered jar, for several days.

(Lois Ohlson is a charter member of our Society, and this recipe appeared in an early issue of Spore Prints under the title: Lepiota Rachodes Batter, since it can be used for these mushrooms).

FIELD TRIPS

Dick Sieger

- Sep. 8 & 9 Soda Springs Forest Camp (2,800')
Travel east on State Highway #410 over Chinook Pass. About 17 miles past the summit, turn right onto the Bumping Lake road #174 and continue for about 5 miles to Soda Springs Camp.
- Sep. 15 & 16 Thunderbird Park (350')
Travel to Monroe and cross the Skykomish River. At the south side of the river, turn east onto the Ben Howard Road and continue for about 5 miles to Thunderbird Park. This is a private resort with camping facilities and hook-ups. There is a fee for day use.
- Sep. 22 & 23 The Dalles Forest Camp (2,200')
Travel east on State Highway #410. The camp is about 25 miles south east of Enumclaw, on the right.
- Sep. 29 & 30 Crystal Springs Forest Camp (2,400')
Travel I-90 east over Snoqualmie Pass. 9 miles past the summit, take the "Stampede Pass" exit #62. Turn right at the stop sign, then right again just before the bridge.

NOTE - NOTE - NOTE - NOTE - NOTE

If there is a shortage of volunteers, there will be no hosts and hostesses at some of our field trips. Therefore, we would not have a reception table or coffee. Pot luck would be at 5:30, informally arranged by those attending.

REMEMBER THE NEW MEETING LOCATION

The September membership meeting will be held in the IMAX Theater (formerly Eames Theater) at the Pacific Science Center.

NEEDED: NEW BOOK SALES CHAIRPERSON

After ten years (or longer) Helen Wasson is resigning as book sales chairperson. The position is very important to our members, since we buy mycological publications and sell them to our members at a discount. Helen is willing to stay on till after the Annual Exhibit and assist the new chairperson. (Thank you Helen for a job well done).

MUSHROOM QUICHE

Spokane Mushroom Club

1 - 9 inch pie shell	1 cup (4oz.) shredded cheese
4 eggs, beaten	1 cup half-& half
1/2 pound fresh mushrooms	1/4 cup grated Parmesan
1/4 cup sliced green onions	1/2 teaspoon salt
1 table spoon butter	1/8 teaspoon pepper

Brush the inside of the pie shell with a small amount of the beaten eggs. Prick bottom & sides with a fork. Bake in preheated 424° F. oven 5 minutes or till light golden brown. Set pie shell aside. Reduce oven heat to 350° F. In a large skillet over medium heat saute mushrooms & onion in butter till lightly brown and tender, about 6 to 8 minutes. Stir in the cheese (Swiss preferred). Spoon into pie shell. To the beaten eggs, add the remaining ingredients. Beat until well blended. Pour over mushroom mixture. Bake in preheated oven 35 - 40 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before serving.

This article was written in the middle of a very dry August, when every mushroom hunter looks to the sky and wishes for rain, for without the rain, the mushrooms will be later in showing. This year, we are told, the rains are behind schedule and the forests are drier than we would like. In normal years, the first yellow chanterelles are found beginning about the middle of August. More of this mushroom, the yellow



chanterelle (Cantharellus cibarius) are gathered each fall than any other mushroom in the Pacific Northwest. There are many good reasons for this; it is easy to identify, it usually occurs in open mossy woods, and it is easy to find. It is seldom infested with larvae, it has a pleasant, apricot-like odor, and it can be prepared in many tasty ways. On top of all that, it occurs in the same area year after year. The color usually is somewhat darker than a canary yellow, the gills are really ridges that run down the stem. The name "Cantharellus" means drinking vessel. No doubt, this dates back to ancient times when drinking vessels were shaped like a horn.

The white chanterelle (Cantharellus subalbidus) is often found in the same areas as the yellow one. Its color is off-white. "Sub" in this case, means "almost" and in Latin "alba" means "white". The structure of this mushroom is somewhat heavier than the yellow one and by many mushroom hunters, including this writer, is preferred.

There are two mushrooms that could be mistaken for the yellow chanterelle: the woolly chanterelle (Cantharellus floccosus) which has a more pronounced indentation in the center of the cap that is ornamented by orange-red woolly scales. This mushroom should be avoided as it has been found to cause accumulative liver damage to persons eating it. The other possible look-alike has the common name false chanterelle (Clitocybe aurantiaca). Its color may be more brown tone or more orange than the yellow chanterelle, and the gills are more pronounced; it grows on wood. It was formerly considered poisonous, but now it is known to be harmless, but of poor quality.

MUSHROOM COOK BOOKS

The New Jersey Mycological Association, c/o Bob Peabody, 180 Mountain Avenue, Hackettstown, N.J., 07840 has published a Cookbook. Price \$3.50. The recipes first appeared in the bulletin of the Association.

Cooking with Exotic Mushrooms by Kay Shimizu. Spiral bound 60 pages, 30 color photographs. Published in Japan, available in local bookstores, \$4.95. (features oriental mushroom cooking.)

The Mushroom Feast by J. Grigson, 305 pages with illustrations by Y. Skargon, 1975. Alfred A. Knopf, New York. \$10.00

Mushroom Growing & Cooking Book by Alexander Dickerman (LC 77-87212) Jan. 1978, Woodbridge Press, paper \$3.95

Mushroom Lover's Cookbook by William G. Flagg (illustrated) 1978, Cookbooks Inc., \$3.95

Mushroom Matings: The Best in Mushroom Cookery by Jean Granger (LC 78-5407) Aug. 1978; Cragmont Publishers, paper, \$2.25

Wild Mushroom Recipes published by the Colorado Mycological Society, 909 York Street, Denver, Colorado, 80206. paper, \$3.50 incl. shipping.

The Mycological Society of San Francisco also has published a Cookbook for using wild mushrooms. Helen Wasson has this book for sale for our members.

GROW YOUR OWN MUSHROOMS

Fifty cents postage will get you a catalog from one of the following companies who offer mushroom growing kits: MELLINGERS, 2310 W. South Range, North Lima, Ohio, 44452 SPRING HILL NURSERIES CO., 110 Elm Street, Tipp City, Ohio, 45371; THE KINOKO CO., Box 6425, Oakland, CA 94621.

TREATMENT OF AMANITA PHALLOIDES POISONING

Treatment of Amanita phalloides poisoning by early charcoal haemoperfusion has been reported in *Lancet*, a British medical journal. Seven people who had eaten lethal doses were treated by perfusing their blood over coated activated charcoal as early as possible to try to fix the toxins before they caused hepatic or renal damage. Vomiting and diarrhea subsided with 24 to 36 hours. No signs of liver failure were observed and four of the patients left the hospital after three days. The report states that "our cases provide strong circumstantial evidence that charcoal can effectively remove toxins from the blood even 24 hours after eating Amanita phalloides. Further clinical trials of charcoal haemoperfusion seem justified.

MUSHROOM SNACKS

Minnesota Mycol. Society

1 large onion chopped fine
 3/4 pound cream cheese, softened
 1/2 tsp. Worcestershire sauce
 1/4 tsp. garlic powder
 1/2 tsp. MSG
 Salt and pepper to taste
 2 cups mushrooms, sauteed and cut fine

Mix thoroughly together. Let stand overnight in the refer, to season. Use Pullman loaf, cut the long way in 1/4" slices, remove crust. Spread with mix and roll up. Wrap in wax paper, then foil, and freeze. To use, unwrap and allow to thaw slightly. Cut into 1/2" slices. Place on buttered pan and broil. (Butter tops lightly) Serve hot.