THE NEW MEETING PLACE FOR PSMS STARTING THIS MONTH IS

THE MONROE CENTER LOCATED AT 1810 N.W. 65TH STREET

Directions on how to get there:

ENTER ON 18TH AVE. N.W.

From the SOUTH, if you come by the Alaskan Way Viaduct, take the Western Ave. offramp which leads to Elliot Ave. W., 15th Ave. W., and over the Ballard Bridge to 15th Ave. NW, and turn left at N.W. 65th, and right on 18th Ave., NW.

From the NORTH, if you come by Aurora, turn right on N. 105th or 85th and go west to 15th Ave., NW, turn left and go south to NW 65th, turn right, go three blocks to the Monroe Center.

If you use Interstate 5 from the SOUTH, take the 50th Street off-ramp, turn left on N.E. 45th St. Go to Green Lake Way North, turn left (459°) on Green Lake Way N. to N. 46th and go under Aurora. Follow the arterial which becomes NW Market Street, turn right at 15th Ave., NW and left at NW 65th. (N. E. 45th off-ramp may be used, but traffic is worse.)

If you use Interstate 5 from the NORTH, take the 85th St. off-ramp, go west on N. 85th St. to 15th Ave. NW turn left and go to NW 65th and turn right to the Center.

There are two large parking lots north of the building which can be entered from 18th Ave., NW.

BUS LINE #15 (Alki-Admiral Way to Blue Ridge) goes to 15th Ave. NW and 65th Street.

BUS LINE #43 (Ballard to Montlake) gives cross-town service.

NOTICE OF A SPECIAL MEETING

Per Article V., Section 2 and Article X of our Society's Bylaws, the Board of Trustees has designated our regular membership meeting on January 11, 1982 as a SPECIAL MEETING

The Board of Trustees has approved and will submit to the membership certain changes in the Bylaws for their approval at the January 11, 1982 Special Meeting. The following is a statement of the proposed changes:

1. To correct the address of the Puget Sound Mycological Society's principal office to read 2559 N.E. 96th Street, Seattle, Washington, 98115 (Article III.)

2. To change the month for appointing members of the election committee from December to November (Article VIII., Sec. 1).

None of the above changes to the Bylaws alters in any way the intent of the present Bylaws.

1982 PSMS ELECTIONS

Howard Melsen

BEGINNERS' CLASS CONTINUED IN JANUARY

The third session of the Beginners' Class again will start at 6:45 on Monday, January 11, 1982 (that is prior to the regular monthly, membership meeting), in the auditorium of the Monroe Center. The topics discussed include: Collecting - when; where; how, and Basic Mushroom Identification.

Future sessions will feature Spring Mushrooms given by Milt Grout. A learning field trip will be held at the end of March.

BANQUET NEWS

The date for our Annual Meeting and 18th Annual Survivors Banquet is Friday, March 12, 1982. By popular request it again will be held at the South Seattle Community College. There will be a champagne reception at 6:30 pm at a charge of $3.50 per person. Dinner costing $14.50 will be served at 7:30 pm with an additional charge of $2.00 for those who desire wine with their dinner. The tickets must be purchased in advance and will be available at both the January and February membership meetings. You may also order tickets by sending your check (for your respective selection above) and a stamped, self-addressed envelope to Ethel Bennett, 3023 NW 63rd, Seattle, Wa 98107.

The advance preparations are being made now, including the selection of door prizes, Again, the lovely table arrangements will be for sale on a first come, first served basis.

Donations of frozen Chanterelles, and dried Morels and Boletes are requested, and will be included in the dinner. Bring them to either the January or February membership meeting, or call me (885-0375) for other arrangements.

More about the Banquet next month! Order your tickets now because seating capacity in the dining room is 250.
Membership Meeting

Monday, January 11, 1982, 8:00 pm in the auditorium of the MONROE CENTER, 1810 N.W. 65th Street, Seattle. For directions on how to get there see another section of this issue.

Program: Margaret Dilly will give a slide-illustrated lecture on the genus Agaricus. Margaret is a member of the Northwest Key Council and has compiled the macroscopic key for this genus. Here is our opportunity to learn more about this difficult genus which has many choice edible species in the Pacific Northwest.

BOARD NEWS

H.R.H.

Vice President and Program Chairman John Kunz indicated that there seems to be sufficient interest in the membership to hold the proposed educational program to be conducted by Kit Scates. At this time it appears that Saturday, March 13 and Sunday, March 14, (immediately following the banquet) seem the likely dates. The tentative fee (subject to additional information) seems to be $15 (including materials). The Board suggested that PSMS invite the Societies adjacent to Seattle.

Detailed information about photography classes to be held by Joy Spurr will be available next month.

As announced at the December membership meeting, the 1982 Election Committee Chairman is Howard Melsen, and the other members are Ed Cantelon and Cliff Carpenter. They will be calling for volunteers to run for the vacant offices.

President Hermanson said that we still need a person for the "House" job, which consists of seeing that the necessary equipment (projector, mike, etc.) is at the membership meeting, as well as making sure the meeting place is in order when we leave.

Also, a Chairman for the 1982 Exhibit is urgently needed! Some discussion occurred about holding the Exhibit at the Flag Pavilion or our new meeting place. No conclusion was reached.

The next Board Meeting will be held at the Monroe Center. COMING MUSHROOM FAIRS AND FORAYS

The third annual Los Angeles Mycological Society's Mushroom Foray and Conference is to be held February 12 - 15, 1982 at Cal State Los Angeles. Mycologists are David Jenkins, Orson K. Miller and Kit Scates. Registration is $50 if sent before 1/15/82 and $60 thereafter. Registration includes four full meals. Send your check to LAMS FORAY, Reynolds, Botany, Natural History Museum, 900 Exposition Blvd., Los Angeles, CA 90007.

The San Francisco Mushroom Fair will be held on January 17, 1982 at the Hall of Flowers, Golden Gate Park.

The 1982 NAMA National Foray will be held at East Stroudsburg State College in East Stroudsburg, Penna. (near Delaware Water Gap) on August 19 - 22nd.

WELCOME TO THE FOLLOWING NEW MEMBERS

Linda Carmody: 641-1759; Myron & Nancy Kagan: 838-3956; Louis Maraviglia (San Francisco); Pat McReynolds: 641-2834; Bob Peabody (Penna.); Edward & Carol Schwabe: 293-3477; Randal Warwick: 756-0475;

The correct phone number for Dino & Phyllis Kontogonis to read 935-1607.
We are delighted to have received permission from the author to present to our members (in two parts) the following academic biography of our beloved scientific adviser, Dr. Daniel E. Stuntz, which was originally published in MYCOTAXON (a professional, mycological journal). Also note, that since the original publication of the article all persons depicted in Fig. I have completed their respective academic degrees.

DANIEL E. STUNTZ
A DISTINGUISHED PROFESSOR AND FRIEND

by
David Ramon Rosford
Department of Biological Sciences
Central Washington University
Ellensburg, WA 98926

An Apology:

I would like to confess that I gathered much of the following from Dr. Stuntz without knowledge. Several means were used, but the most productive and, perhaps, most persuasive were the wine sessions we shared sporadically over many years. I sincerely hope memory of what was said during those occasions was not influenced too greatly by the exquisite wines imbibed. If so, my apologies. Dr. Stuntz assures me that I will never forget the friendship and details of vintages we shared.

Daniel E. Stuntz was born in Milford, Ohio, but moved at an early age to Seattle, a move never regretted largely because of the hazy, muggy summers which adversely affected his health as a child. The family lived in the beautiful Magnolia district overlooking the Puget Sound, a place which offered nearby woods and chilly, sparkling waters in which to play. Surviving a normal childhood, one tale of his youth particularly gives us a glimpse of his inventiveness. He and his brother would spend hours in the kitchen (likely, in secrecy). On one occasion they developed a most unusual concoction which he still gladly shares. It is called "Stuntz's All Service Spice" with the following recipe: take one tsp. of celery seed, one tsp. (es) of baking soda, and mix liberally with an adequate amount of vanilla extract to produce a "drinkable" slurry; serve, if you dare! Having tried this, you'll find that it is particularly useful as an emetic. In hindsight, these trial and error experiments must have helped "mold" him into the connoisseur we know today.

Daniel's interest in botany was influenced by his father's business. One of his favorite pastimes was spent every year to plantations in Cuba and the southern United States and Canada. Dr. Stuntz once told me, "I recall this experience, particularly the processing of the cane and the futile attempts of rats trying to escape from the hopper of the sugar cane press. Today, he is mildly amused at the mention of "pure", unrefined cane sugar so popular with the "organic" generation. While his father was away during the school year, Daniel often stayed with his aunt in Seattle. In later years, his parents moved to Pateros in north central Washington where his father established a business processing apples into concentrate.

In 1931, Daniel enrolled at the University of Washington. His choice of forestry was apparently influenced to some extent by a family friend and occultist. He advised Daniel to consider forestry, presumably for reasons relating to Daniel's near-sightedness (reportedly, equivalent to 40x20 vision). He supposed that he would adapt to the "life-style" of the forester. Although his freshman courses in forestry, perhaps not accidently, took place at the University of Washington, his design were far from an outdoor experience, he excelled in them. It was later in that year or the next that he took his first botany course on the fungi (as we all know, pronounced fun-gjee). The course in general mycology, taught by Dr. J. W. Hotson, convinced him that he had chosen the wrong field. Setting out to rectify what he saw as a mistake, he met with Dr. Frye, the stern chairman of the botany department. Dr. Frye's first reply to his request to enter the botany was, "Young man, I do not see to remember what your aspirations are." Daniel cautiously made his aspirations clear and was accordingly accepted into the program. Needless to say, he began in 1932, and rapidly received a Bachelors of Science degree in botany. Afterwards he commenced work on a Masters degree under the supervision of Dr. Hotson.

His interest in the taxonomy of agarics was sparked by Hotson, who loved agarics but apparently had little time to do research on them. As an undergraduate, Daniel began collecting mushrooms and occasionally had the opportunity to meet visiting mycologists. One of the most memorable meetings was in 1935 with Alexander Smith. They collected in the Olympic Mountains together and became lifelong friends.

Dr. Stuntz's choice of graduate thesis came about through an innocent attempt to key out a mushroom, with angular-nodulespores, to the genus Cortinarius. Mildly frustrated at his inability to approach the problem, and very quickly suggested that he try Inocybe. Becoming aware of the horrendous number of unidentifiable Inocybe species, he began to periodically surmise that his future might lie in that area. During his first year of working on Inocybe, he happened upon an opportunity which abruptly changed his immediate plans. In 1937, Dr. Frye approached him with the possibility (he stressed "possibility") that, if he would get a Ph.D. at Yale under the famous forest pathologist, John S. Boyce, he might be considered an assistant researcher for the hopper of the sugar cane press. Fully aware of the shortage of academic positions at that time, he quickly applied to Yale and was accepted by Dr. Boyce.

In spite of New Haven, he quickly adjusted to Yale and a course of study in forest pathology under Boyce. For his doctoral thesis, he proposed to expand his work on Inocybe, particularly since he now had better access to North American types in eastern herbaria. Dr. Boyce received the idea enthusiastically but quickly proclaimed, "I don't know an agaric from a battleship." Undaunted, however, he began teaching taxonomic help from Alexander Smith who extended an invitation to visit and use the herbarium and mycological library at the University of Washington at Cherry Hill.

Daniel worked in botany, Georgia, a plethora of bread 'n' butter courses such as Economic Botany. His early apprenticeships as a graduate teaching assistant apparently prepared him well for the rigorous work of a full professor. In 1947 he received the honorary title of Distinguished Professor, an immense honor, considering the number of faculty he was chosen from and the number of students attending the University (approximately 2,400 and 30,000, respectively). His courses were always of the highest quality, providing a thorough background in historical and current developments and literature, and uniquely organized with original illustrations and taxonomic keys. Lectures were never flamboyant or pretentious, but instead eloquent presentations sprinkled with humorous comments (sometimes missed by the most attentive) and beautiful color drawings in chalk.

During his years at the University, he enlarged the mycological offerings to include dikaryotyes (including the Rusts and Smuts); Ascomycetes (excluding the Yeasts); Yeasts and Related Forms; and Rusts, Smuts, and Fungi Imperfecti. During his tenure, Dr. Howard Wiemer joined the staff and a course in Phycomycetes was added. Therefore, due to Daniel's presence, the University of Washington became a major center for mycological training and research. The assessment of the total influence of such a man is impossible, particularly while he is still actively working. Leaving the University will be a blow to those of us who have shared only some of his more obvious accomplishments.

Notable is his role as a source of mycologists. (Fig. 1), many of whom are active in teaching and research, and young mycologists are likewise producing a second generation of mycologists. Another important contribution he made is in his extensive work with the amateur. For years, he taught evening and weekend mushroom identification courses (Fig. 2). He revised and enlarged the popular field guide to northwest species, The Suwory Wild Mushrooms. In 1963, he helped organize, and still advises, the huge Puyet Mushrooms Mycological Society. This organization has spawned at least a dozen smaller groups around the northwest.

In the 1967 edition of American Men of Science, he listed his specialties as morphology and taxonomy of Basidiomycetes and Ascomycetes. As his colleagues and acquaintances in these areas, often co-authored, is extensive and covers a wide range of fungi. Over the years, he has steadfastly worked on Inocybe, which he would admit would be difficult to admit it, progress on the monograph has been impeded by relatively heavy teaching responsibilities and large numbers of graduate students (Table I). Yet, he has published new species and has completed a manuscript (unpublished) on Inocybe. He is currently working on Inocybe (Earle) Singer. This section, at last count, includes 455 species, 29 varieties, and 18 forms, and contains only those found with specimens with which he is familiar. As a future he hopes to finish the "rough" spurred section of Subg. Inocybe and publish the complete monograph.

Finally, I would like to mention some of his specialties, many of which his students will certainly remember. I recall his unselfish sharing of his unbridled patience; his incredible mycological library and facility with the literature; his occasional catnaps late at night on the seminars; his legendary supply of exotic pastries (thanks for those scrumptious maple bars, Dr. Stuntz!); luscious fruit, cheeses, breads, and deserts; his generous donations of pastries for the supply's day's lab; his surprise gifts of expensive books, autographed in his unforgeable style (see cover); his occasional expressions of frustration (like...
acknowledgements

the author appreciates the editorial comments of professor curt a. wiberg, c.w.u., and suggestions from his wife gloria beth. i'm also grateful to fred van de bogart and susan libonati-barnes for double-checking some of the facts. finally, i wish to thank julia duskin for her delightful rendition of my original sketch (figure 1) and robert gilbertson, harry thiers, joanne williams-lennox, and fred van de bogart for loaning some of the included photos.

the concluding portion of this article will include photographs of dr. stuntz and friends. (the presentation of the photos is dependent on the prior solving of some technical problems.) the article also contains a listing of the students who earned graduate degrees under dr. stuntz' supervision and the titles of their theses.

have you found the author's name in fig. 1 yet? dr. hosford is one of the former students who received his ph.d. at the u.w. and is a product of dr. stuntz' high standards.

unfortunately our worst fears became reality. a spokane girl and two male companions collected what they thought were hallucinogenic mushrooms on whidbey island on december 16, 1981. after ingesting the mushrooms, which were galerina sp., all three became ill with stomach cramps and diarrhea. though their condition worsened, they tried to keep their plights secret for fear of being caught. they ate the mushrooms on december 16th and were hospitalized on december 18th. the girl lapsed into a coma and died december 24th. the two males, 17 and 18 years old, recovered and were released from the hospital.

the mushrooms were identified as the very poisonous galerina sp., which contain the deadly amanita toxins. the autopsy showed that debra j. amann, 16, suffered heart and bowel, and massive liver damage.

fortunately, the pothunters seem little inclined to collect small, dingy, brown mushrooms such as the galerinas, for the table. the sticky, yellow-brown cap, dark brown stem with its narrow white ring, growing on wood or decaying matter are the features to watch for in recognizing and avoiding the galerinas.

several mushroom guides warn that the galerina sp. and the hallucinogenic species grow side by side (one of my sources shows them growing in the same cluster), that everybody should show extreme care in identification! our society's advice to new members: "avoid all little brown mushrooms" should be strictly heeded until our members have learned through our classes and field trips to correctly identify the mushrooms they collect.

another poison episode

the headlines read: "doc takes killer poison on tv to see if antidote will work". a french family doctor used himself as a guinea pig to test the effectiveness of his purported cure for amanita poisoning. apparently he ate nearly 3 oz. of the "death cap" mushrooms, then treated himself with prescription-free medicines against diarrhea and vitamin c injections against hepatitis, which are claimed to have been successful as a cure. it is hoped that no amateurs will attempt such dangerous experiments. the several species of deadly amanitas are best left alone, even though a few cases of amanita poisoning have been successfully treated in recent years with thiocetic acid and other supportive therapy.

books for sale

nama - mycophile

dr. robert e. machol, leverone hall, northwestern university, evanston, illinois 60201 has some duplicate mushroom books for sale. prices range from $1.00 to $900.00; dates from 1778 to 1980; languages from english to bulgarian. send for the list, a stamped, self-addressed envelope would be appreciated. he also solicits offers for old, unusual, rare or especially attractive books on fungi.

poly pore hungarian

mycol. assn. of washington

1 cup sliced polyporus (laetiporus) sulphureus
dash worcestershire sauce; dash paprika; salt
1 t. butter
1 c. sour cream

saute thin slices of polyporus in butter for 10 minutes. add sour cream, other ingredients and heat to simmer. serve on rounds of toast, or over rice or noodles.