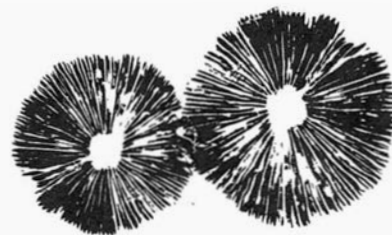


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 250

March 1989



## PRESIDENT'S MESSAGE

Gilbert Austin

**A**nniversaries prompt us to look ahead and back--to reflect on where we are going and on where and when we began. Such is the case this month--this year--with PSMS. While we wait for the warmth and rains of spring, with and their hoped for yield of edible and specimen mushrooms, it is time also to consider the society's origin and to give a nod to our founding members.

Twenty-five years ago, Dixie Lee Ray and Daniel Stuntz conceived the idea of forming a mushroom society, which would be one of several science-study groups that Dr. Ray was to encourage. According to George Rafanelli, one of the club's founding members, about 80 people signed up at the first meeting in 1964--an extraordinary turn out considering the somewhat esoteric nature of mushroom study at that time. Membership over the ensuing years has ranged from about 500 to slightly over 1000. Today we are at nearly 600, thanks largely to a bountiful growth year in 1988.

Dr. Stuntz offered basic instructions on mushroom lore at the first half dozen meetings and went on to conduct a series of annual, 10-week summer classes. The club's education emphasis continues. Past president Coleman Leuthy, chairperson of the club's education committee and a long-time associate of Dr. Stuntz, has announced that spring classes, for beginners, will start April 17 and extend through May 22. An intermediate class will, as before, be held in the fall. Our first spring field trip, oriented in large part for the benefit of new members and led as before by Monte and Hildegard Hendrickson, will be held March 25 at MacDonald Park near Carnation.

Charter members past and present will be recognized and honored at our anniversary Survivors' Banquet at the Sand Point Officers' Club on March 11th. Each attending charter member has been asked to recount a favorite anecdote or incident from the earlier years. It will be a splendid evening. The dinner at Sand Point has always proved excellent. Anyone lacking tickets at this point should phone Ingeborg McGuire immediately at 633-5778.

## NEEDED: MUSHROOM RECIPES

Patrice Benson

We would like to start a new collection of wild mushroom recipes. The most urgently needed are more recipes which will be tested this spring. Of particular interest are microwave and low-fat recipes as well as traditional favorites. Please bring them to any membership meeting or mail them to

Patrice Benson  
3818 Cascadia Avenue South  
Seattle, WA 98118

or phone them to 772-0691.



## 25th SURVIVORS' BANQUET

Ingeborg McGuire

The 25th annual Survivors' Banquet will be held on Saturday, March 11th at the Sand Point Officers' Club, 7300 Sand Point Way, Seattle. The no-host bar opens at 6:30 p.m. followed by dinner at 7:30 p.m. There is still time to get your reservations in. Tickets are \$15.50 each and you may choose from baked salmon, Cornish Hen, or vegetarian plate.

The Honorable Brian Boyle, Commissioner of Public Lands, has accepted an invitation to be our guest speaker. In addition, some of our charter members are putting together a retrospective of early field trips and outings. We hope you will take advantage of this opportunity to meet with some of our long-time members, get a glimpse of what used to be, and hear what Brian Boyle has to say about the future of our forests.

We hope to see you at the banquet!

For further information and ticket reservations, please phone me evenings at 633-5778 or send a check and your menu selection to

Ingeborg McGuire  
4258 7th Avenue NE  
Seattle, WA 98105

## HISTORICAL MUSHROOM POISONINGS

D. Benjamin

Although novelists have frequently featured mushrooms in stories, few people have actually used mushrooms in a criminal sense. But among the most interesting was the Frenchman Henri Girard in 1918.

Girard had a wife and a mistress, and they liked the good life. He knew a little bit about chemistry. He also knew quite a bit about life insurance. He would make friends with wealthy couples, about the same age as himself, on whom he would take out life insurance policies. He and his wife or mistress would then go to the insurance company's physician and take the physical exam. After a couple of months, Girard would get one of the local peasants to pick some *Amanita phalloides* for him in the woods, using a book to show the peasant what he wanted. He would serve them up in an elaborate meal, and in due course make a claim on the insurance.

He did this quite successfully for a number of years --to the point that he got a little too greedy, and he took out four life insurance policies. Three of the companies paid up. The physician for the fourth was curious why the healthy young woman he had examined earlier would die. He decided to go to the morgue and look at the body. When he arrived, he found a totally different individual.

Girard was convicted and sentenced to death, but died from tuberculosis before he could be executed. His wife and mistress were sentenced to life imprisonment.

## Spore Prints

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**PUGET SOUND MYCOLOGICAL SOCIETY**  
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 Seattle, WA 98155

## Calendar

Mar. 11 Survivors' Banquet, 6:30 p.m., Sand Point  
 Mar. 20 Board meeting, 7:30 p.m., CUH  
 Mar. 24 *Spore Prints* deadline  
 Mar. 25 Learning Field Trip, 9:00 a.m., Carnation  
 Apr. 1 Lake Wilderness Park Field Trip  
 Apr. 3 *Spore Prints* mailing  
 Apr. 8 Steelhead Park Field Trip  
 Apr. 11 Membership meeting, 7:30 p.m., CUH

## MAILING COMMITTEE

Millie Kleinman

Michael Murphy maintains our mailing list. Every month he prepares the mailing labels and he always has them ready on time. Thanks!

In February, a big crew did a big job mailing newsletters, ballots, envelopes, and renewal slips. I was joined by Candy Brewer, Ralph Burbridge, Margaret Dilly, Bob Hamilton, Grace Jones, Marian Harris, Coleman Leuthy, Gilbert Austin, Amelia Schultz, Jessie and Erwin Russeau, Bill and Charlotte Turner-Zila, Margaret Holzbauer, Patrice Benson, Dick Sieger. Come to CUH on April 3rd at 10:00 a.m. to join the next mailing.

## SIERRA NEVADA FIELD COURSE

Roy E. Halling, Assistant Curator, Mycology, of the New York Botanical Garden, will teach a field course on higher fungi of the Sierra Nevada, June 5-9, 1989, at the Sierra Nevada Field Camp of San Francisco State University. For information on registration procedures and fees, contact Mr. James Steele, Sierra Nevada Field Camp Manager, Department of Biology, San Francisco State University, 1600 Holloway Ave., San Francisco, CA 94132.

## Membership Meeting

The meeting this month will be held during the Survivors' Banquet on Saturday, March 11, at the Naval Station Puget Sound Officers' Club, 7300 Sand Point Way, Seattle. (See article on page 1.)

## BUILDING FUND

Ralph Burbridge

\$ It's just a short time now 'til June, our deadline for raising enough money to have a permanent home for our society and to save us thousands of dollars in rent.

If you have not made your contribution to the building fund, please do it now. If you cannot make a contribution now, plan to contribute as much as possible just as soon as you can squeeze it in your budget. The society needs every dollar it can get. If you are a new member and don't know much about the building fund, call me at 878-4484.

We still have to raise \$6,000 to meet our goal. It can be done when we all carry a portion of the load. Remember, your contribution is income tax deductible.



Resembling a flattened *Helvella* cap or a wrinkled Swedish pancake flopped on the ground, this month's Mystery Mushroom qualifies for the adjective "sessile" since it has no conventional stipe. Attached only at the center, it may be found on sandy soil, probably growing on underground wood. The underside and rim are unshiny, pearly white. While a more common, more well-known member of the same genus differs in being a deep brown on the top surface, our Mystery Mushroom is more subtly shaded—a soft, greyed golden-brown, and showing a translucent lavender cast when held up to light. Both are edible and extremely tasty.

**Answer:** *Discina perla*. The brown species is *Discina ancilis*. Fred Jay Seaver lists these two as one species, *Discina ancilis*. Like the morels and verpas, these are Ascomycetes, and have the spore-bearing surface on the outer side top of the cap. *Discina* is the cup fungus group—Pezizales.

[March 1973 *Spore Prints*]

Charles and Virginia Kessner celebrated their 50th wedding anniversary on February 24. Congratulations!

# PSMS — 25th ANNIVERSARY — 1989

## Amateurs Plan Study of Mushrooms

An amateur society to study mushrooms and their culture will be formed Friday at the Pacific Science Center.

The first meeting will begin at 8 o'clock in the Little Sci-

ence Theater of the science pavilion.

Dr. Daniel E. Stuntz, professor of botany at the University of Washington, will speak.

Formation of the society marks the beginning of a program sponsored by the Science Center to encourage participation by the community in amateur scientific studies, Dr.

Dixie Lee Ray, Science Center director, said.

Technically, the organization will be a mycological society. Mycology is the branch of botany dealing with fungi

On October 16, 1963, the above notice appeared in the *Seattle Times* and *P.I.* It was the outgrowth of a suggestion by Dixie Lee Ray, newly appointed head of the Pacific Science Center; to long-time friend and fellow professor Dan Stuntz at the University of Washington. Dr. Ray wanted to start a group of amateur science societies under sponsorship of the Science Center. Dr. Stuntz was an outstanding mycology teacher who always had time for amateurs.

Stuntz consulted amateur mycologists Margaret McKenny and Ben Woo, a Seattle architect with experience setting up nonprofit organizations in the International District. Ben asked Charlie Volz if he thought they could get 15 or 20 people by putting a notice in the press. Charlie, with help from Dr. Stuntz, was identifying mushrooms for friends, coworkers, church groups, and the poison center. He said he thought he could get that many by himself.

About 85 people attended the resulting meeting at the Pacific Science Center. Ten persons were selected to organize a society, and a follow-up meeting was held on December 13 to set it up.

The first official meeting of the Puget Sound Mycological Society was held March 16, 1964, in the Science Center auditorium. Memberships cost \$5.00 for adults and 2.50 for persons under 18 without family affiliations. The certificates of membership were signed in *Coprinus comatus* ink. The new society, which had 108 members, elected five trustees and four officers:

President - Ben Woo  
Vice-President - Charlie Volz  
Secretary - Meriel Albright  
Treasurer - John Uitti.

That summer, Albright moved to Montana and was replaced by Kay Ladue, who was killed in a plane crash the following spring.

### FIRST SHOW



The first show was held Saturday and Sunday, October 24 and 25, 1964, in the Pacific Science Center, and a madcap time it was. As Elsie Burkman remembers "We were like a bunch of busy bees. There was lots of hammering and arranging. Dr. Dixie Lee Ray was running about taking pictures in her Lederhosen." Dr. Stuntz was in charge of identification, Al Crosetti, George Tokuda, and Art Kaku were in charge of collecting, and Elsie Burkman and Mrs. David Gardner were in charge of the exhibit staff. Ben Woo was in charge of posters and cleanup and co-chair of publicity. John Uitti made the mushroom-display trays, which we are still using today.

They needn't have worried whether anyone was interested in mushrooms. Two thousand people attended the show. It was so successful that Dixie, who had co-chaired publicity, held some of it over for a couple of weeks. PSMS cleared \$570 and picked up 28 new members.



### FIRST BANQUET

The first survivors' banquet was held March 15, 1965, at Ruby Chow's restaurant on Jefferson Street. The speaker was Dr. Angelo Pellegrini, and the menu featured five mushroom species in eight courses. The price? \$4.00.

PUGET SOUND MYCOLOGICAL SOCIETY		FIRST ANNIVERSARY DINNER	
ANNUAL MEETING			
Social Hour	6:00 p m	Chicken-Mushroom Consomme with Tofu ( <i>Coprinus comatus</i> )	
Dinner	7:30 p m	Egg Rolls Boletus ( <i>Boletus aurantiacus</i> )	
Introduction of Guests	8:30 p m	Mandarin Duck	
Guest Speaker:		Mushroom Caps Abalone ( <i>Lentinus edodes</i> = Shiitake)	
Dr. Angelo Pellegrini		Golden Lily Chicken ( <i>Auricularia auriculate</i> )	
Annual Meeting		Beef Sirloin with Chinese Greens ( <i>Peziza</i> sp.)	
President's Report		Pineapple Spare Ribs Cantonese	
Election Committee Report		Tea	Fortune Cookies
Introduction of new Officers and Trustees			
Adjournment			

## FIELD TRIPS

The first field trips were pretty disorganized. It took a year or two to shake out the format.

The first thought was to divide the city into five groups, each under the coordination of an officer or trustee. Each group would be accompanied by a technical advisor, either Dr. Stuntz or a grad student. Awards would be given at the end of the year to the group with the most finds.

Not enough technical advisors could be found to implement this scheme, however, so it was decided to establish a roster of experienced mushroom collectors and a corresponding list of members who wished to join conducted parties on field trips. The idea was to form parties of five or six people who could travel in one vehicle and cover a fairly wide area on one trip if not successful at the first stop. The guides would commit themselves to taking out a group in the spring and one in the fall and report their finds to the Society to gain information on the distribution and growing times of mushrooms in various parts of the Puget Sound area.

Only one field trip was reported that year, but it was a rousing success, setting the tone for many to follow over the years. In the words of Ben Woo:

"Our late fall trip to the Tenino mounds area, courtesy of Margaret McKenny, produced a turnout of some 160 people, according to an unofficial head count. The weather was fine, and as far as we have been able to determine no one got lost. We won't be sure until membership renewal time next spring. Miss

McKenny manned a lone identification outpost, while Dr. Stuntz and Darryl Grund were working specimens at another location. Edible species collected were *Lepista nuda*, *Boletus zelleri*, and *Helvella lacunosa*. *Amanita muscaria*, *Stropharia ambigua*, *Leucopaxillus amarus* and *Tricholoma saponaceum* were common. Many other species were found by the enthusiastic hunters who kept our experts hopping throughout the day. Many thanks to Margaret for sharing her happy hunting grounds with us."



Margaret McKenny and Dr. Stuntz take a break. (1965)



Bill and Pauline Pollard (at right) show off their "camper." Beverly Bourgeois is at left. (1977)



↑ What everyone longs to see. Does anyone recognize the lucky hunters? (1977)



Spreading mushroom spawn at the educational field trip. (1988)



Margaret McKenny presides at an early PSMS field trip. (1965)



Once upon a time, PSMS had a mushroom sign which went to all the field trips. Posing with it are (left to right) Bill Pollard, Beverly Bourgeois, Pauline Pollard, Frank Rentz, Evelyne Rentz, Howard Melsen, Joe Hendrickson, Monte Hendrickson, Hildegard Hendrickson, Andy Hendrickson, Ed Cantelon, Ella Cantelon, and Togie. (1977)

## CHARTER MEMBERS REMEMBER

Over 170 people joined the Puget Sound Mycological Society during its first year. Slightly more than a dozen are still members. About half volunteered to share their thoughts on the last 25 years. Here are some of their replies.

**Elsie Burkman:** In 1964 I gave a show of paintings done with mushroom ink, and Dr. Stuntz and Margaret McKenny were two of my patrons. Ben Woo contacted me in February, and I joined March 15, 1964. I have been active ever since. The comradeship counts for a lot, and having common interests is good. I am sure the society will keep growing for many fruitful years.

**Frank and Gertrude Carr:** PSMS was a jolly, friendly group where everybody spoke to everybody else because none of us knew anybody to begin with. I particularly enjoyed learning to identify mushrooms because during WW II we had been working with the U.S. Army Port of Embarkation in Prince Rupert, B.C., and one of the little restaurants up there used to serve a wild mushroom lunch for 45 cents...I'd been hungry for a long time for those mushrooms. Frank says what he enjoyed most was the feeling of confidence he got from being able to identify fungi, but I enjoyed the fun and friendship (as well as the food!). One year they plowed the lower Golden Gardens field and we found *Coprinus* growing so thick all we had to do was scoop them up for almost a month.

A less memorable series of events was that for most of these past 25 years the annual Survivors' Banquet featured every known way of serving beef with mushrooms, and they were always held on a Friday in Lent.

**Dr. Billy and Joyce Johnson:** We found out about the Society through an article in the newspaper. The most important thing we have gotten out of the Society is how to identify mushrooms and the few I am positive of to eat. We are no longer active for health reasons.

**Art Kaku:** I heard of a meeting to be held at the Pacific Science Center from a fellow Boeing engineer. At the time I picked the matsutake and some boletes and was fascinated by the many other types I saw but didn't know.

The club was small and I enjoyed the outings, yearly show preparation, and visits to the UW where we used Dr. Stuntz's microscopes and equip-

ment. I still remember the first survivors banquet at Ruby Chow's restaurant where Angelo Pelligrini spoke.

I became inactive due to increasing demands of my work and lack of free time. I kept my membership and plan to become active again as part of my retirement.

The most important thing about the club is the people in it. They come from all walks of life and are interesting characters and more honest friendlier people cannot be found elsewhere.

**Russ Kurtz:** A small news item in the newspaper announcing a meeting for people interested in learning about wild mushrooms was my invitation to what became the Puget Sound Mycological Society. I was on the board of PSMS for six years and treasurer for two years. At that time the Board meetings were held at the Science Center. After the meetings most members of the Board usually ended up at the local tavern talking informally with Dr. Stuntz and each other on a multitude of subjects, from mycology, gourmet foods, wines, and the educational system to forest practices, to name a few. Dr. Stuntz was indeed a special person, I feel privileged to have known him.

Collecting for the exhibit is always a highlight of the year. Tromping through the forest floor deep in dark green moss with the sun streaking through the trees makes life worth living. Of course many times it's pouring rain and so dark that it is hard to distinguish fungi. Dressed properly and with a little RED WINE, it's still a memorable experience. Mushrooming--I love it!

**George Rafanelli:** In the early 60's, I was interested in learning something about mushroom identification, so I checked out the local libraries for information. There was not much available. While laboriously trying to make headway with the information and terminology at home, I happened across an announcement in the *P.J.* that a group was interested in organizing a Mycological Society. I immediately called.

Hunting and consumption of fungi became my primary recreational interest. I became a board member for several years, vice-president, and then president, and also had a four or five year stint as field trip chairman and education chairman. I have along the way helped out on the banquet, publicity, nomination, and the annual exhibit committees.

I am very grateful for the knowledge and experience that were gained by participation in the activities of this Society. Some of our sincerest and most enduring friendships originated here. The Puget Sound Mycological Society has attracted some dedicated people and produced a high caliber of leadership. It will be around for a long time.

**Joy Spurr:** Roger and I learned about the Puget Sound Mycological Society from friends who had taken a class on fungi from Dr. Daniel Stuntz. I was a nature photographer with special emphasis on plants and animals. Roger was good at finding the prettiest fungi for me to photograph. This was the beginning of a large accumulation of slides for PSMS education programs and the "Introduction to Mushrooms" slide program at the annual exhibit. Roger made the red and white plastic name plates for members until his death April 14, 1988.

Every activity of the PSMS has been fun, but the field trips and the Morel Committee were the highlights. There are endless memories of many wonderful people, each contributing talents that make PSMS a very special organization. While faces have come and gone over the years, the spirit of fun, the friendships, the sharing of mutual interests, and dedication to our purpose are still there.

**Florence Tsukui:** It must have been an article in the newspaper that led me to join PSMS. I enjoyed the meetings and forays and increased my knowledge of both edible and poisonous mushrooms. I've been on the cleanup crew, exhibit hostess, and collector for the exhibits.

I've been inactive for many years. First, my job in the evenings prevented me from attending the meetings, then I had to care for my aging parents. Now, my own physical condition restricts my driving and mushroom hunting.

**Charlie Volz:** I was President in 1966 and board member several times. I have worked on the i.d. committee many times, several times as chairman, on shows, forays, etc. I cannot say which I have enjoyed the most--actually, just what I was doing at the time. The most important thing I have received from the Society is the association with the many people I have met and worked with. What is equally important to me is the opportunity to help spread mushroom lore to a wider public and assisting friends in their efforts to do the same.



Ms. Margaret McKenny (1885-1969) was a well-known author, lecturer, and nature photographer who introduced many a person to the fascinating hobby of mushroom study, both personally

and through her book *The Savory Wild Mushroom*, published in 1962. She willed her mushroom slides and photographs to Dr. Stuntz, along with the rights to the book. Long before ecology came in vogue, McKenny was fighting, and winning, key conservation battles. She formed the forerunner of the Nisqually Delta Association and launched the Olympia Audubon Society. Known as the little old lady in the black hat, which she wore everywhere, she was long on friends but short on funds. Rumor has it that one time the government threatened to confiscate her land for back taxes. Her friends came up with the perfect solution--they held a massive mushroom hunt and sold enough to a fancy Eastern restaurant to bail her out.



Dr. Dixy Lee Ray (1914- ), graduated from Mills College in Ohio and obtained a Ph.D. from Stanford University. Dr. Ray joined the University of Washington

in 1945, where she became part of a group of young biological-science teachers that included Dr. Stuntz. Like Stuntz she was dedicated to her students; if deserving graduate students were in danger of dropping out for lack of money, she would pitch in and help split the bill. In the spring of 1963, Dr. Ray was appointed Director of the Pacific Science Center, where she sponsored a number of amateur science societies as part of her job of communicating science to the lay public. Dr. Ray went on to become chairman of the Atomic Energy Commission and eventually Governor of Washington, but she never lost her enthusiasm for teaching others about nature and science.



Dr. Daniel Elliot Stuntz (1909-1983) was born in Milford, Ohio, but his family soon moved to Seattle. A graduate of Queen Anne High School and the University

of Washington, he obtained his Ph.D. from Yale, and began teaching botany at the University of Washington in 1940. Dr. Stuntz never married. His students and PSMS were his children, to whom he gave unstintingly of his time. Poor as a student and often hungry, he provided a free smorgasbord of gourmet goodies for his classes to munch on. Because of his presence, the University of Washington became a major center for mycological training and research. Scientific advisor to the Society from its founding until his death in 1983, Dr. Stuntz's warmth, friendliness, patience, technical expertise, and devotion to the interests of the membership permeated the entire Society.



# SPORE PRINTS

PUGET SOUND MYCOLOGICAL SOCIETY

200 Second Avenue North - Seattle, Washington 98109



*Dr. Stuntz's signature*

## JUST ALOOKIN' FOR A HOME....

The Society was conceived and sponsored by Dr. Dixie Lee Ray of the Pacific Science Center and was associated with the Center for many years. Succeeding directors were not always as accommodating as Dixie, however, and the facilities gradually became less and less adequate while the charges became steeper and steeper. The meetings were shuttled from room to room, and remodeling eliminated the open area used for the show. Smoldering discontent erupted into open rebellion in the fall of '79, when the Center demanded a 50% cut of the show gate.

The Society decided to sever its traditional affiliation with the Science Center and find some place cheaper and more suitable. Other criteria were that it had to be more or less centrally located, with plenty of parking; ideally, it would have room for the monthly meetings, a boardroom and office, storage, a mail drop, and a place for the show. Almost all of these criteria were met by the Museum of History and Industry on Union Bay in the Montlake district.

The Society stayed at the Museum for 3 years. Then they, too, began increasing their charges and giving less service. The criteria were dusted off, and the search committee was resurrected to find a new home.

They found it in the Monroe Center in Ballard, a closed school that had been turned into a community center. In many ways, it was perfect. The rent was fair; the school cafeteria provided plenty of room for meetings and the show; the gymnasium provided an indoor staging area for sorting mushrooms and arranging trays; there was a large boardroom/office, a separate storage room, and the whole playground for parking. This utopia lasted for 5 years. Then the school board decided to recommission the Center as a school.

In January 1987, the meetings were switched to the Center for Urban Horticulture, just east of the University of Washington campus, where we are now. If the current fund drive succeeds, CUH could be our home for the next 25 years.

## FIRST YEAR SUMMARY

As President Ben Woo summed up in the January 1965 bulletin:

"Finishing our first year as a Society, we can look back on some pretty respectable gains. Starting from scratch, we have become organized, built membership to over 170, held meetings, gone on field trips, issued certificates, got out bulletins (some of them on time), and put on a pretty fair mushroom exhibit. All of us have made new friends, learned new things, and few of us have been poisoned in the process. For these things, we are grateful for the staunch support of Dr. Ray and the Pacific Science Center, for the good humor and generous light shed by Dr. Stuntz, for Miss McKenny's gracious assistance, and for the enthusiasm and hard work of you the members. You are all therefore awarded laurels, on which some of you may rest while other remember that composted laurel leaves are an excellent medium for growing *Agaricus augustus* and *Lepiota rachodes*."

## SPRING FIELD TRIPS

Ralph Burbridge

Prepare for springtime! Get ready to pick up your baskets and let's get going on successive Saturdays to hunt the non elusive (elusive to some) wild mushrooms. Be at the camp by 9:00 a.m. That's when most of the group will trek jubilantly into the woods, heads bent low, always with high expectations, and usually returning with happy faces and full baskets.

Don't forget to bring your lunch. You need to be at full strength to carry a heavy basket. Potluck dinner starts at 5:00 p.m., sometimes a little earlier when we have bad weather. Check with the hosts when you arrive. Bring a main dish, salad, or dessert. Our potlucks are always a gourmet's treat.

If you plan to camp overnight, it's smart to get to your site early. Check the PSMS phone for any last minute changes.

With spring forays going into full swing, the society will be needing hosts for every hunt. That means getting to the camp site a little earlier than usual, putting the coffee on, and generally having everything ready when the members arrive at camp. If you have never been a host, this is a wonderful opportunity to greet and meet new friends as well as making a real contribution to the spring hunt. Please lend a helping hand. Call me at 878-4484 to sign up.

### Lake Wilderness Park

April 1

From Seattle go south to Renton. Take the Maple Valley Road (Hwy 169) south to the junction with Hwy 18. Continue on the Maple Valley highway to the next stop light. Turn right on Witte Road. Go 1 mile to Lake Wilderness Park.

### Steelhead Park

April 8

You may stay in the beautiful campground on the banks of the Skagit River, but make reservations by calling 853-8808. Full hookups are available. A camping fee is charged. There are two routes to the park in Rockport. Both are lined with cottonwoods, so you can look for *Verpa bohemica* on the way. Take I-5. Either take the Arlington exit #208 and drive through Darrington, or take the Burlington exit #230. Bring binoculars because you're likely to see bald eagles.

### Fungi Perfecti Mushroom Farm

April 22

### Lake Easton

April 29

### Twenty-Nine Pines

May 6

### Crystal Springs Forest Camp

May 13

### Swauk Creek Camp

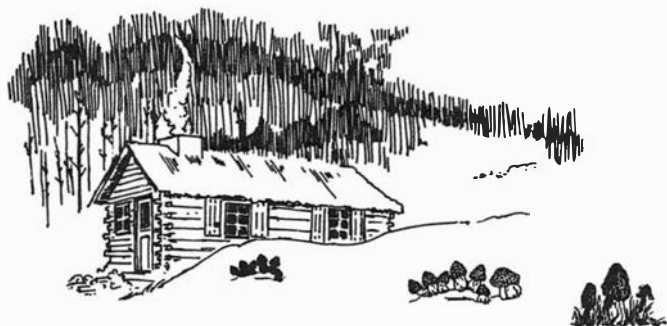
May 20

### American River Ski Lodge

May 27-29

### Clear Lake Forest Camp

June 3



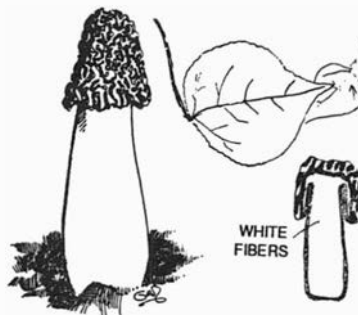
## LEARNING FIELD TRIP

March 25

Once again, Monte Hendrickson will lead a beginners' field trip, starting at 9:00 a.m. on Saturday, March 25th. Rain or shine, come to MacDonald Park on the Tolt River, a half mile south of Carnation in King County. Enter the park on N.E. 40th Street from Hwy 203. Watch for PSMS signs at the corner. Use the day use parking lot and cross the suspension bridge to the shelter.



The quarry is *Verpa bohemica*, the "early morel." Monte will tell you when, how, and where to bag them and then show you how to see them.



Wear some shoes suitable for soggy ground and bring your rain gear. To hold your mushrooms, you'll need a basket, a bucket, or a box--not a plastic bag.

There'll be coffee in the shelter. The trip ends around noon, and we hope you'll bring a lunch.

### Welcome to the following new members:

Ned and Jo Curran, 4430 46th Ave. S., Seattle, WA 98118 725-7108

Marti Dinsmore, 15630 S.E. 144th, Renton, WA 98056 255-5883

Ernie Fournou, 1126 8th Ave. S., Edmonds, WA 98020 776-6141

Michael E. Gadau, 3238 21st Ave. W. #103, Seattle, WA 98199 282-7818

Rex A. Holloway, P.O. Box 104, Quinault, WA 98575 288-2439

James M. Myers, 127 Bowdoin Place N.W. #104, Seattle, WA 98107 633-1390

John and Martie Ovitt, 2433 64th Ave. S.E., Mercer Island, WA 98040 232-4679

Dave and Barbara Ownbey, 12101 7th Pl. S.W., Seattle, WA 98146 246-2642

John Rawlings, 255 169th S.W., Bothell, WA 98012 742-2415

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State of Washington  
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October 24, 1988

Puget Sound Mycological Society  
Center for Urban Horticulture  
University of Washington, GF-15  
Seattle, Washington 98195

As you may know, the State Department of Agriculture is in the process of developing a program which will collect and report statistics of the harvesting of wild mushrooms in Washington. The legislation authorizing this new program becomes effective on January 1, 1989.

One of the more difficult tasks before us is to locate and identify the buyers of wild mushrooms who purchase directly from pickers for resale. Mushroom buyers will be required to license under the new law and to file monthly reports that will include harvest and purchase information. We intend to ask for the cooperation of mushroom processors and will also issue at least one general news release but we are still concerned that we will not reach all of the buyers through these means.

Your members could be a great help to us if they would take note of any buyers they see in their travels. Please caution them not to engage in any kind of confrontation. In fact, there is no need for any personal contact at all. All we need is a general location and a vehicle license plate number. Please ask them to send this information, in care of the Mushroom Harvesting Program, to the department's address provided in our letterhead.

If you have any questions, please feel free to call me at (206) 753-5065. Thanks for your cooperation.

LIVESTOCK SERVICES DIVISION  
*Mike Willis*  
Assistant Director

## ITALIAN STYLE MUSHROOMS

Dick Sieger

1 lb (5 cups) sliced *Agaricus bisporus*  
(or *Boletus edulis*?)  
¼ cup olive oil  
1 Tbsp. lemon juice  
1 large clove garlic, mashed  
½ tsp. dry oregano, crushed  
½ tsp. dry basil, crushed  
½ tsp. paprika  
¼ tsp. anise seed, crushed  
2 Tbsp. chopped fresh parsley  
2 Tbsp. pine nuts or chopped walnuts  
¼ cup minced prosciutto, ham, or cooked bacon  
2 Tbsp. tomato paste  
generous grinding black pepper  
grated Parmesan  
salt

Mix together all ingredients except cheese and salt. Let stand ½ hour if possible. Cook in a microwave oven using a time and setting suitable for tender greens (about 7 minutes at high). Sprinkle with the cheese and salt to taste. Serves 6 as a vegetable dish; serves 8 as a topping for steaks, chops, or hamburgers; stuffs four game hens.

## MUSHROOM ASTROLOGY

Bob Lehman, LAMS



**Pisces** (Feb. 19 - Mar. 20): You love the idyllic romanticism of hunting mushrooms. You like mushrooms for being part of the wonder of nature and are little concerned about their details. Your examination of a mushroom is more apt to lead to a poem or a song than a taxonomic description. You don't have the physical endurance of other mushroomers and so you don't end up with as many mushrooms, but it doesn't matter because you can rhapsodize about one mushroom as well as about ten. Besides, you find plenty of wonderful mushrooms in your fantasies.

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Happy 25th anniversary, PSMS!