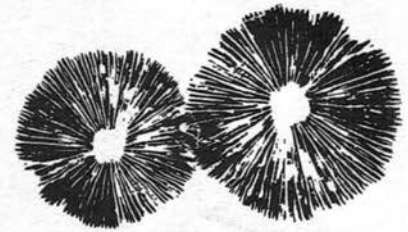


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 252

May 1989



MAY IS MOREL MONTH

Agnes Sieger

May ushers in the peak of the morel season in the Pacific Northwest, although they can be found as early as February at low elevations and into June at higher ones. Morels occur from the coast to well over the crest of the Cascades, but are most plentiful on the more sunny eastern slopes.

Growing all over the U.S., indeed, in temperature zones over most of the world, from Europe and Asia to Australia, morels are one of nature's most bountiful gifts. But you need to know how to find them.

Morels prefer disturbed ground, whether from logging, bulldozing, or fire--anything that removes the surface vegetation. Good places to look are in camp grounds, recently logged areas, and recent burns. They also turn up in plantings recently mulched with wood bark and under old apple trees where the fruit has been allowed to fall to the ground and rot.

They often occur in slight depressions or other places that conserve moisture, and it's possible to follow a morel path right up a slope. They also seem to come up frequently next to dead branches lying on the ground, where they are protected by the sun.

Tony Williams, five-time winner of the Boyne City, Michigan, National Mushroom Hunting championship, has this advise on hunting morels:

"Walk at a good pace. Keep your eyes out 30 to 35 ft in front of you and scan the ground left and right. Morels usually come in groups, so when you find one stop and look around. I start walking in small circles around it and work up to a radius of 75 ft or so. Sometimes that'll lead you right into a river of morels maybe 30 ft wide and 150 or 200 ft long."

Mycena News has this advice on hunting a burn site: "Not all burns yield morels. A fairly intense fire is needed. Check the intensity of the fire by observing the height of the scorch marks on the trees.

"Remember one thing: Morels fruit where there is ample moisture. Obtain a topographical map of the burn and determine water courses such as rivers, creeks, ponds, and draws, the lie of the land, and the direction the mountain slopes face. First head for as level an area as possible where the drainage is slower. Hunt south-facing slopes first and reserve the north-facing slopes for later.

"Check under downed trees and limbs, in cracks and fissures in the earth, and in burned out root systems within the ground which offer protection from the sun."

In the mood to do a little morel hunting? Here's to a good year!



THE BUILDING FUND NEEDS YOU

Ralph Burbridge

The end of June is coming up fast. The future of our society is on the line, and we need your help. Your donation to the building fund will ensure a permanent, safe, and secure home for most PSMS functions.

The Puget Sound Mycological Society is one of the premier amateur mycological groups in the U.S.A. It has become so because of your participation in wild mushrooming and your commitment to PSMS. We are relying on you to ensure its continued existence and success. Please give generously.

Make your check payable to "PSMS Building Fund" and mail to

Ralph Burbridge
1014 South 208th
Seattle, WA 97198

All contributions are tax deductible.

MOREL AND CHICKPEA WON TON

Kate March

[*The Mushroom Log*, The Ohio Mushroom Society]

- | | |
|---|--------------------------------------|
| 16 black morels, cut in half lengthwise and wiped | 1/4 tsp salt |
| 1 C canned chickpeas, drained and chopped fine | whole black pepper |
| 2 scallions (include some green) finely chopped | wonton wrappers |
| 6 pimento-stuffed green olives, finely chopped | peanut oil |
| | 1 large clove garlic, finely chopped |

Put morels in 3-4 qt. saucepan, cover with water, and bring to a boil over high heat. Bring back to a boil and drain. Repeat process and chop the morels fine.

In bowl large enough to hold ingredients comfortably, thoroughly mix morels, chickpeas, scallions, garlic, olive, salt, and a few grindings of black pepper.

Place 1 Tbs of mixture into the middle of a wrapper. Wet the edges all around and fold in half, sealing stuffing. Pull the two corners down under the folded edge, wet them, and stick them together.

In a 12-in. wok or pot suitable for deep frying, heat approx. 4 C of peanut oil to 375°F (350°-360° above 3,000 ft). Fry wontons 3 or 4 at a time until crisp and golden brown. Remove to drain on a paper towel.

Dipping sauce:

soy sauce
Chinese rice vinegar
hot oil or Tabasco



The dipping sauce should be mixed at the table to the taste of the individual. Chinese hot mustard and sweet and sour sauce also make good dipping sauces.

Spore Prints

is published monthly, September through June, by the
PUGET SOUND MYCOLOGICAL SOCIETY
 Center for Urban Horticulture, Mail Stop GF-15,
 University of Washington, Seattle, Washington 98195
 (206) 522-6031

OFFICERS: Gilbert Austin, President
 Kern Hendricks, Vice President
 Edith M. Godar, Treasurer
 Mari J. Bull, Secretary

TRUSTEES: Ralph Burbridge, Kris Fulsaa,
 Mark Jarand, Ingeborg McGuire,
 Gregg Miller, Lynn Phillips,
 Harold Schnarre, Agnes Sieger,
 Inga Wilcox, Michele Willis

ALTERNATES: Bill Bridges, Bob Innes

IMMED. PAST PRESIDENT Coleman Leuthy

SCI. ADVISOR: Dr. Joseph F. Ammirati

EDITOR: Agnes A. Sieger, 15555 14th N.E.,
 Seattle, WA 98155

Calendar

May 6	Twenty-nine Pines field trip
May 8	Beginners' class, 7:30 p.m., CUH
May 9	Membership meeting, 7:30 p.m., CUH Silent auction afterward
May 13	Crystal Springs field trip
May 15	Beginners' class, 7:30 p.m., CUH Board meeting, 7:30 p.m., CUH
May 18	Cultivation Group meeting, 7:00 p.m. 12625 NE 81st Place (828-0648)
May 20	Swauk Creek field trip
May 22	Beginners' class, 7:30 p.m., CUH
May 26	Spore Prints deadline
May 27-29	American River field trip
June 3	Indian Creek field trip

THE SPRINTING SLIME MOLD

Mycena News
 [Mycological Society of San Francisco]

Physarum polycephalum, a giant slime mold bred in Bonn, Germany, is the largest single-cell organism ever grown. At its full size, the bright yellow fungus was 2 mm thick and covered 10 square meters. It could have grown endlessly, given the right conditions--a humid surace heated to 24°C and a regular diet of porridge.

The fungus apparently "smells" its favorite food and encircles it at speeds up to 2 cm/hour. Its protoplasm moves 1 mm/second, 10 times faster than in the fastest vegetable cell and 50 times faster than in comparable animal cells.

The fungus is stored in a Bonn University freezer, and can be thawed out and stimulated in a matter of hours to grow again.

Membership Meeting

Tuesday, May 9, 1989, at 7:30 p.m. in the Center for Urban Horticulture, 3501 41st Street, Seattle, WA.

Program: Our May program features a panel of four mushroom-hunting experts with 75 years of collective experience, who will talk about finding spring mushrooms. There will be time for questions and answers, so come and take advantage of this once in a lifetime chance to find out all those things you've been dying to know.

Silent Auction: Don't forget to get there a little early and drop off your mushroom memorabilia for the silent auction, to be held after the program. Anything mushroom related will do. Wall plaques, books, posters, framed photos, mushroom-decorated clothing or accessories--the sky's the limit. Bring whatever you have or, like Bob Hanna and Margaret Holzbauer with their kites, make something special. I can't wait see what shows up.

UPCOMING FIELD TRIPS

Ralph Burbridge

Crystal Springs Forest Camp **May 13**
 Take I-5 over Snoqualmie Pass. Nine miles east of the summit take the Stampede Pass exit #62. Turn right at the stop sign. After a quarter mile (before the bridge) bear right to enter the camp. **Special event** -- see the article below.

Swauk Creek Camp **May 20**
 Take I-5 over Snoqualmie Pass and use exit #35, just east of Cle Elum. Follow Route 970 to the Route 97 intersection. Turn left (north) and continue on Route 97 for about 16 miles. The campground is on the right. Swauk Pass is about 4 miles past the camp.

American River Ski Lodge **May 27-29**
 A \$5.00 camping fee will pay for the entire weekend. Go east on Route 410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road 174. Turn right again after ¼ mile and turn right to go uphill and through the gate. Continue for about ½ mile to the ski lodge.

Indian Creek Forest Camp **June 3**
Change - change - change. Instead of going to Clear Lake this year, we have decided to go next door to Indian Creek. The camp is about a mile east of the Clear Lake turnoff, southeast of Mt. Rainier National Park on State Route 12 about 8 miles east of White Pass summit. Unlike Clear Lake, there is water, and there is easier access for recreational vehicles.

SPECIAL FIELD TRIP

Patrice Benson



Back by popular demand! Everyone had so much fun last year that the Crystal Springs field trip (May 13th) has again been designated a special occasion, with lots of exciting events taking place all day. It's a wonderful chance to explore new mushroom-related activities. As before, there will be informal cooking and cultivation demonstrations as well as a chance to observe the collecting techniques of expert mycologists. For further information, phone Patrice Benson at 722-0691. Volunteers are needed to help with hosting as well as with all of the above.

FIELD TRIP REPORTS

McDonald Park

Hildegard R. Hendrickson

It was raining all morning, but this did not deter 60 true mushroomers from coming out and hearing a lecture on spring mushrooming. After learning what cottonwood trees look like and hearing a number of hints and beware's, they began the foray. Most found tiny *Verpa bohemica*. Among the fungi identified were *Sarcoscypha coccinea*, *Nolanea sericea*, *Hypholoma incertum*, *Coprinus micaceus*, *Coriolus versicolor*, and *Polyporus elegans*. Dr. Ammirati confirmed the find of a rare *Baeospora myriadophylla* which has lavender gills and grows on wood. The "gigantic" fungi found were leftover puffballs (the specific variety is being identified with the use of a microscope).

Edith Godar was the host. Monte Hendrickson gave the lecture. Foray leaders were Kern Hendricks, Elizabeth Purser, Joy and Lyle McKnight, and Hildegard Hendrickson.

Lake Wilderness

Ralph Burbridge

The weather was cold and wet on April 1, but even at 39 degrees, 24 dedicated hunters arrived at the foray site. Hot coffee, tea, and chocolate never tasted better. Although there was a negative weather factor, 13 species of mushrooms were identified by Larry Baxter, Sara Clark, and Nettie Laycock, who also offered assistance to our new members.

Steelhead Park at Rockport

Edith Godar

Forty-seven people turned out on a beautiful spring day to hunt for *Verpa bohemica*, the early morel, among the cottonwoods lining the routes to and from Steelhead Park in Rockport. Most people who really looked found some, but the season was still very early. No eagles were spotted, as far as I know, but someone reported seeing an osprey. The potluck, which was attended by 28 people, was delicious as usual. Nineteen species were identified, including another *Baeospora*.



OLD TIME HI-JINKS

[Vancouver Mycological Society Newsletter]

The following tale comes from a book sponsored by the Madison Mushroom Club and published in 1937 by the Federal Writers' Projects.

It was morel time in the spring of 1906, and the members of the Milwaukee Mushroom Club had gathered for the first meeting at the Milwaukee Museum. The secretary, Mr. Pierson Halsey, and a few others had collected a nice lot of morels. The mushrooms were displayed on paper plates on tables in the lecture hall, and the members were gathered about these. Jack Atkinson and "Doc" Rogers, both fond of a good joke, had not collected any morels. They were determined to have some. So Jack posted a number of confederates down the length of the tables. One of these men would pick up a morel and pass it behind his back to another friend, and so it would travel on down to Jack at the end of the tables. He deftly deposited the prizes in the tail pockets of his frock coat as they came. Soon, before anyone realized it, most of the morels had disappeared, and no one knew what had become of them. Mr. Halsey was particularly agitated about their mysterious loss.

Jack and Doc and their cohorts in crime had a nice mushroom feast at Doc's home that night.

CONSERVATION AND ECOLOGY

Margaret Dilly

At last night's conservation and ecology meeting, I had a first-hand report that morel season is definitely here. This should bring out harvesters, and behind them the buyers.

The Department of Agriculture has assured us they will follow up any leads we give them in an effort to enforce the new license and record-keeping law that took effect January this year. Be observant and get license plate numbers and/or addresses--but use care not to harass or antagonize anyone. You might also observe the type of scales the buyer is using.

Each mushroom society has received a copy of the form to be used for recreational harvesting. The committee agreed that we use this form for our individual members, either to be collected after each season or at year's end. You could also send it directly to the department if you wish. You are not required to reveal your name or your secret spot, but we do urge you to do your share and keep a record of your finds if we are to make this research a success. Another way you can participate is to give a record sheet and a fact sheet to others. They can either be friends or people you meet out enjoying the same hobby. The more participating recreational pickers, the more effective the program.

Fact and record sheets will be available at field trips and meetings as well as from committee members.

Sheldon Biback, one of our members, has generously given of his time and energy to see that fact sheets are available at the many plant sales this spring, put on by other outdoor groups. Education will be our strongest avenue for the conservation of wild mushrooms.

If you have views or suggestions on this subject or if you just feel that you would like to be a part of this very important function of PSMS, do join us at our next meeting, to be held at CUH at 7:00 p.m., Tuesday, June 20nd.

In the meantime, pick up your record and fact sheets and happy morelling.

BOARD NEWS

Agnes Sieger

The building fund again played a prominent role in discussions. This year's banquet was rehashed, and suggestions were solicited for next year. Ralph Burbridge reported that the field trip to Clear Lake has been changed to Indian Flats because it has water and is easier to get into with large rigs. At the request of the San Francisco office of the IRS, the wording in Article VI of the Articles of Incorporation is being changed to comply with IRS rules for tax-exempt organizations.

Welcome to the following new members:

Dave Davis, 9046 Meridian Pl. N., Seattle, WA 98103
522-5928

Peter & Christine Koch, P.O. Box 70001, Bellevue, WA
98007 641-3427

Kathleen Marlowe, 831 Mason St., Bellingham, WA 98225
671-0689

WHAT ABOUT FIELD TRIPS?

Gilbert Austin

PSMS members are poised for another spring of field trips and then, after a 2- or 3-month hiatus, for a half dozen or so more in the fall.

It is appropriate to ask, now, about the nature and purpose of field trips. Are they purely recreational? Or educational? Or for collecting as many wild mushrooms as possible? Do you judge a field trip by the yield in mushrooms?

A field trip is a little of all of the above. A trip is, first of all, a learning and a recreational experience. With luck, it will also yield a collection of edible mushrooms.

But the success or failure of trip should not be judged by the "poundage." The first objective should be to familiarize the participant with the environment in which specific mushrooms can normally be found. Experienced hunters are only too painfully aware that mushrooms are not always found in the environments where they are expected. Weather conditions, both this year and last, enormously affect availability of fungi during the current season. Also, it is well to remember that someone else may have covered the ground before your current day's search. The important thing is to learn where the edibles can normally be expected.

Just as important is learning as much as possible about the appearance and environment of toxic mushrooms. And for this the identification table is all important. It is highly desirable that participants, whether experienced or neophyte, spend time at the table studying the multiple specimens identified there by Brian Luther or one of PSMS's other expert identifiers.

And, finally, the brown bag mid-day lunch, the late afternoon potluck, and the day-long coffee pot. Each hunter brings his or her own lunch at mid-day and hopefully a dish for the evening potluck. Taking part in the potluck is, like every aspect of a field

trip, optional. But the food is good, the company is congenial, and virtually all members that take part term it a very enjoyable experience.

Members who have recently joined PSMS are especially urged to take part in some or all of our forthcoming field trips. Don't hesitate to ask experienced members for guidance on where and how to search. Ask for help in identification; study the table of specimens. And by all means bring a hot dish or a dessert or a salad and remain for the potluck. Field trips are designed to be enjoyed. Try not to feel disgruntled if you don't a bushel of mushrooms on each hunt. Keep at it. You'll find some eventually.

MUSHROOM PRESENTATION

Joy Spurr

On April 8, PSMS participated in "Northwest Outdoors: A Sports and Recreation Celebration," held at the Lake Washington Vocational Technical Institution in Kirkland. Mushroom photos and posters hung in a display. Fresh mushrooms and books were available for browsing, and membership applications were given to all who were interested. Margaret Dilly and Joy Spurr contributed to a one-hour workshop, showing slides and discussing mushroom conservation and advantages of membership in PSMS. George Rafanelli and Lyle Joy McKnight helped answer questions.

MUSHROOM ASTROLOGY

Bob Lehman, LAMS

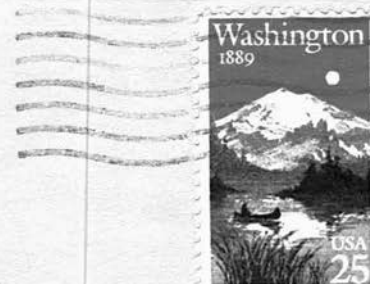
Taurus (Apr. 20 - May 20): You enjoy the aesthetic and sensual qualities of mushrooms--their forms, colors, textures, aromas, and flavors--and you can prepare tasty dishes from the edible ones. You insistently search for particular species that meet your qualifications, although you also may fill your basket with mushrooms that you never use. You like the idea of living off the land and not having to pay for your food. You are protective about your favorite hunting places.



page 4



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



Remember to bring mushroom items for the silent auction.

SIEGER, Dick & Agnes
15555 14th Ave NE
Seattle WA 98155