PRESIDENT’S MESSAGE

Gilbert Austin

Step up and get your tickets, folks -- it’s banquet time again. And for the third consecutive year we are lucky to have the roomy quarters of the Sand Point Officers’ Club.

The cocktail hour begins at 6:30 p.m. on March 9, with dinner scheduled an hour later.

A menu upgrade from last year: Thanks to persistent needling by Banquet Chair Ingeborg McGuire, the food service staff has promised to do better by the vegetarian menu -- concerning which there were pejorative comments a year ago.

Another upgrade from last year: PSMS’s long-time favorite emcee and founding president Ben Woo will be at the head table to enliven the introductions and program with his understated and often droll wit.

Our speaker has not yet been chosen. Several good possibilities are being weighed, and we will have an announcement soon.

Time to vote! Enclosed with this issue are an election ballot and a return envelope. Members are asked to mark their choices and return the ballots as quickly as possible.

Candidates' photographs and a brief statement from each appear elsewhere in this issue. Officers to be chosen this year are a President, a Treasurer, and five new members of the Board of Trustees, plus three alternates. An outstanding group of members have volunteered to make this commitment of time and energy to PSMS. Please vote and select the person or persons who in your view are best suited for the job.

The cutoff for ballots is March 2. Nominating committee members Inge Wilcox, Harold Schnarre, and Kris Fulsass will meet and count the totals, and the new officers will be announced at the banquet on March 9.

See you at the banquet!
Please return your completed ballots without delay!

SURVIVORS’ BANQUET

Ingeborg McGuire

The gala event of the season -- the only 26th PSMS Survivors' Banquet -- is only a month away! It's time to make your reservations now.

Once again, we will be the guests of the Sand Point Officers’ Club. The no-host "attitude adjustment" hour begins at 6:30 p.m., Friday, March 9. Dinner follows at 7:30 p.m. The menu features a choice of salmon, Cornish game hen, or vegetarian’s plate. This year, the cooks have promised to be a little more imaginative with "vegetarian."

As we go to press, we are still trying to negotiate a speaker. Our primary candidate is so illustrious I hesitate even to hint at the name. Several other equally interesting and prominent speakers are also in the running. So whatever befalls, be assured of an entertaining evening.

Tickets are $16.00 per person and seating is limited. To reserve your ticket, please call me evenings at 633-5778 or send your menu choice and a check to

Ingeborg R. McGuire
4258 7th Ave. N.E.
Seattle, WA 98105

I'll be looking forward to seeing you at the banquet.

RECONSTITUTING DRIED MUSHROOMS

Bill Kelso
Mycographia, Mt. Mazama Mushroom Assoc.

Most mushrooms that have been properly dried and stored will retain almost all their original flavor when reconstituted. To reconstitute dried mushrooms, place them in an open container and add just enough water to cover. The liquid should be lukewarm but not hot. A pinch of salt will enhance the development of the mushroom flavors. Let the mushrooms soak until fully reconstituted (usually one hour), then drain off the remaining water. The mushrooms are ready to go in your recipes.

The drained liquid can be saved as a stock for cooking meats or vegetables. If the dried mushrooms are to be used in a soup, they may be reconstituted by adding them directly to the soup one hour before serving.

Funges. Take funges, and pare them clene and dyce them. Take leke, and shred them small and do them to seeth in gode broth. Color it with safron, and do there-inne powder-fort [and therein add strong spices].

To the King's Taste:
Richard II’s Book of Feasts and Recipes
The Metropolitan Museum of Art
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 Fulsasas,
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 Leulthey

SCI. ADVISOR: Dr. Joseph F. Ammirati

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

Calendar

Feb. 13  Beginners' orientation, 6:40 p.m., CUH
          7:30 p.m. General Meeting, CUH
Feb. 19  Board meeting, 7:30 p.m., CUH
Feb. 22  Conservation meeting, 7:30 p.m., CUH
Feb. 23  Spore Prints deadline
Feb. 25  Cultivation Group meeting,
call 722-0691 for details
Mar. 2   Ballot deadline
Mar. 9   Survivors' banquet and general meeting
          Sand Point Officers' Club

MATSUTAKE MAGIC DESSERT  Wild Mushroom Cookery
Oregon Mycological Society

4 egg yolks
1/2 C sugar
1 pint cream or half and half
1/2 C pureed Armillaria ponderosa
1/2 tsp vanilla
granulated sugar

Beat egg yolks and sugar together until thick. Heat
cream until bubbles form on edge. Slowly beat cream
into yolk mixture. (It will curdle if added too
fast.)

Stir in A. ponderosa and vanilla. Pour into 6 cus-
tard cups or a large custard mold. Place in pan of
water.

Bake at 350*F for 45 minutes. Cool and sprinkle with
granulated sugar. Brol until sugar melts and bub-
bles.

Membership Meeting

Tuesday, February 13, 1990, at 7:30 p.m. in the Center
for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our February meeting features Jean Durning, Regional
Director of the Wilderness Society, who will talk on
"Old Growth Forests, Flora, Fauna, and Politics." Her
informative and entertaining slide show will be followed
by a period of questions and answers.

CULTIVATION GROUP  Patrice Benson

Because of the success of our cultivation attempts, we often find our-
selves with too many mushrooms! Come to the cultivation meeting on
February 25 to gather ideas and share some of your own regarding this welcome but still perplexing problem.
Some preservation techniques and party recipes will be
discussed. For more information, please phone Patrice
at 722-0691.

BOARD NEWS  Agnes Sieger

Margaret Dilly will attend the seminar on "Special
Products from Northwest Forests" to be held in Port-
land, Oregon, in February and report back to the board.
Appropriate uses were discussed for the third-class mail-
ning permit recently received from the Post Office.
Since Dr. Ammirati has no students to recommend for a scholarship this year, the board considered donating a
sum to the St. Unz Memorial Foundation. Foundation
President Carl Hermanson will be asked to explain the
foundation and its activities to the board. Gilbert Aus-
tin suggested that a permanent display be constructed
for use at functions such as the King County Fair.
Kern Hendricks volunteered to build the hardware if
someone else would design the layout.

POCKET GOPHERS SPREAD SPORES  M.F. Allen and J.A. MacMahon
Mycologia, 80(5), 754-756

The pocket gopher emerged from a few refuges in the
vast deep ash deposits left by the Mount St. Helens
eruption and fed on the few scattered young lupine
plants trying to get started. This predation did not set
back the regreening despite the lack of mycorrhizal
fungi the plants need in their root cells. On the con-
trary, it helped. In the intestines of the animals, left
over from their last meal before the eruption, some
fungal spores also survived the heat. The scat these
animals dropped while almost but not quite devouring
the plants supplied the needed fungal inoculum. The
plant remnants prospered and served as foci for the re-
greening. Elsewhere new plants take some years to
pick up fungal partners and become firmly established.

Our heartfelt sympathy to long-time member
Nettie Laycock on the death of her husband,
Jack, who died of a heart attack December 10.
The following candidates are up for election to PSMS offices in 1990. This year we are voting for a president, a treasurer, and five trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Don't forget to return your ballot in the self-addressed envelope. Each family membership is entitled to two votes, each individual membership to one vote.

**PRESIDENT**

As president, I will continue to work to get new members involved in PSMS and run our organization in a businesslike manner.

*Kern Hendricks*

*Harold Schnarre*

**TREASURER**

A PSMS member for 6 years, I participate in field trips and the annual exhibit, attend most membership meetings, and currently serve on the PSMS board. I am a statistician in health care. I have received so much friendship from the society that I want to return the favor.

**BOARD OF TRUSTEES**

As a long-time member of PSMS and a previous trustee, I would like to volunteer my time and energy again to the society. I have particular interests in both the toxicology and culinary aspects of mushrooms and would work to see these aspects enhanced.

*Denis Benjamin*

I have been a PSMS member for most of the years since 1976 and have served as a trustee and Mycophobia chair. I truly enjoy hunting, studying, cooking, growing, and eating mushrooms! I am honored to be asked to serve again and hope to help with lots of new projects for PSMS members.

*Patrice Benson*

*Ron Post*

*Elizabeth Purser*

I have been a member of PSMS for 5 years, participated in the annual exhibits, and served as field trip chairman for 2 years. If you believe as I do that I have the ability to further the development of PSMS, I would appreciate your vote.

*Bill Bridges*

*Beth Schnarre*

A native Washingtonian, I teach preschool classes of normal and handicapped children. Active in PSMS for 6 years, I have experience working with adult groups and with group financial affairs. I am concerned with environmental issues and find most members share this concern.

*Amerlia Schultz*

*Irwin Kleinman*
Welcome to the following new members:

Edna Bailey, 4744 12th N.E., Seattle, WA 98105 522-7831
Dan & Lori Chavez, 416 210th SW, Lynnwood, WA 98036 776-5299
Robin Damskey, 14444 59th S., #5, Seattle, WA 98168 243-8380
Vickie Ann Daniels, 18328 10th N.E., Seattle, WA 98155 365-6298
Lindsay & Sachiko Eades, 1300 104th Ave. S.E., Bellevue, WA 98008 455-1925
David & Louella Garberich, 15826 42nd Ave. S, Seattle, WA 98188
John & Linda Gardner, 4112 42nd S.W., Seattle, WA 98116 935-3439
John Hashem, P.O. Box 575, Beaver, WA 98305 928-3475
Jon B. Hoberg, 2418 74th Street, Everett, WA 98203 353-0340
Chong Kim, 11024 14th N.E., Seattle, WA 98125 363-3063
Hugh MacMahon, 2103 N.E. Ravenna Blvd., Seattle, WA 98105 523-1070
Helen McManus, 811 240th S.E., Bothell, WA 98021 463-0579
Sarah Morgan, 2122 N. 53rd, Seattle, WA 98103 633-5337
Janet Riste, 9100 Roosevelt Way NE, #206, Seattle, WA 98155 524-6840
Blanche Rustad-Peters, P.O. Box 18192, Seattle, WA 98118 246-5760
Duncan Searle, 2657 S. Decatur, Los Vegas, NV 89102 (702) 364-2456

Gary T. Smith, 718 20th Ave. S., Seattle, WA 98122 324-1880

Note the following address/telephone changes:

Denise Bigelow, 8759 12th N.W., Seattle, WA 98117 789-8156
Stephan Bobbink, 1816 11th Ave. W., Seattle, WA 98119 284-5882
Peggy Comin, P.O. Box 1864, Woodinville, WA 98072
Eric & Jane Frankenfeld, 112 Sea Pines Rd., Bellingham, WA 98225
Margaret Holzbauer, 9910 170th Ct. E., Puyallup, WA 98373 845-4102
William Howard, 11321 Massachusetts, #16, Los Angeles, CA (213) 232-7352
Sheila Parr, 4250 Shoreclub Dr., Mercer Is., WA 98040 232-7352
Jean Nicolaysen, Freeland, WA 98249 321-6322
Anne Peterson, 19212 Richmond Beach Dr. N.W., Seattle, WA 98177
Damaris Rice, 5019 N.E. 68th, Seattle, WA 98115

LAST CHANCE

Bernice Velategui

PSMS members who do not renew their memberships by March will be dropped from the rolls. If you haven't renewed yet, mail your dues now to Membership Chair

Bernice Velategui
2455 74th S.E.
Mercer Is., WA 98040

If you want your name to be included in the 1990 membership roster.

Don't forget to vote!