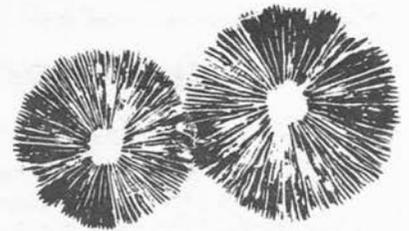


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

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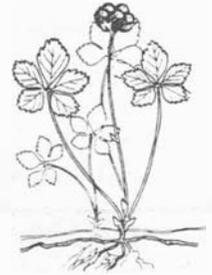


DAVID ARORA TO SPEAK AT BANQUET

"Bring home what looks like a wild onion for dinner, and no one gives it a second thought -- despite the fact it might be a death camas...But bring home a wild mushroom...and watch the faces of your friends crawl with various combinations of fear, anxiety, loathing and distrust!" Thus David Arora begins his *Mushrooms Demystified*, the classic which has delighted and informed the mushroom curious for a decade. As mushroom lovers, we have all encountered similar experiences. Although the attitude is slowly improving, an irrational fear of fungi permeates the U.S.A. -- a manifestation of our British background, where fear of fungi amounts to a national superstition. As a much sought-after mushroom expert, author, speaker, and tour guide, David Arora runs into such mycophobia often. On Friday, March 9, at the 26th Annual PSMS Survivors' banquet, Arora will share with us his fascinating experiences promoting a love of mushrooms in a mushroom-fearing society. Don't miss it! If you haven't got your tickets yet, call Ingeborg McGuire today at 633-5778.



The forests, or what's left of them, are heavily harvested for numerous products. I never realized just how many. Four main groups were represented at the conference: forest fungi; berries and other edibles; floral, holiday greens, and woodcrafting; and landscape and nursery products. Products harvested include seed cones, cedar shakes and posts, boughs, Christmas trees, greens of various kinds, numerous berries, quinine, pitch, moss, mistletoe, fuel wood, decorative wood, cascara bark, and roundwood as well as mushrooms.



The first day's focus was on what's happening in the various areas and how to sustain productivity. Speaker after speaker stressed the importance of the interrelation between plants and trees and the sensitivity of the ecosystem.

Paul Stamets presented a brief but exciting version of the recent slide program enjoyed by PSMS. It was well received and created great interest. We then learned about berries and other edibles, including cattails and camas bulbs. It's amazing how many edibles are out there in our forests.

Leon Reed, herbalist, spoke on medicinal and ceremonial plants, explaining the ritual of harvesting herbs, what they are used for as remedies, and their manner of use. He stressed talking to the plant to get its approval.

Greens and woodcrafting were discussed next. The industry is encouraging development of a market for boughs and decreased harvesting of trees. The myrtle crop, for example, is being depleted, and they, too, are advocating more regulations on harvesting.



The landscape and nursery spokesman told about native plants removed for landscaping purposes that are sold in small pots and promptly die when planted. He recommended starts from seeds and clippings and stressed that more research is needed in this area. He went on to describe proper methods of digging and transplanting trees, the importance of root type, season, and fertilizer, and how and when hardwood cuttings should be taken. He felt the transportation department and landscaper should plant native trees along highways rather than imported ones.

R. Neil Sampson, executive V.P., the American Forestry Association, Washington, D.C., talked about opportunities and challenges in forest products, economic development versus forest management, and the need for long-term management and diversity of the forest. For two decades the government has invested 10%-90% in industry, but hardly anything in forestry. There is a need to focus on alternatives to logging. The environment and its sensitivity is the biggest movement around the world.

cont. on page 4

CONSERVATION AND ECOLOGY

Margaret Dilly

Specialized Forest Products Conference, February 8-10, 1990, Portland, Oregon.

It is impossible to condense these three intense and exciting days into one issue, so I will summarize as much as I can here and in following issues. In addition, I plan to put together a more extensive rendition, including photos, which I will leave in the PSMS office/library for anyone interested.

The Thursday session started at 8:00 a.m., and my husband, Claude, and I were under way at 4:20 a.m. A rainy but uneventful trip brought us into Portland in 3.5 hours. Our destination was the Jansen Beach Red Lion Inn. Did you know Portland has three Red Lion Inns within 1 mile of each other? Of course, we drove to the wrong one first, but managed to arrive at the correct one and get registered before the session began.

Charlie Krebs, conference general chairman and Director of Cooperative Forestry, USDA Forest Service, Portland, opened the conference with a brief history of its origin. Interestingly, the catalyst bringing together the 300 attendees was concern in 1988 over forest fires and the harvesting of wild mushrooms. But mushrooms were only one of the interests represented. What made this conference so exciting is that it is the first time all the people who use the forests of the Pacific Northwest have gotten together to take a comprehensive, overall view of our greatest natural resource. Sponsors included large and small landowners, universities, State and Federal forest services, the Bureau of Land Management, and the Bureau of Indian Affairs.

Spore Prints

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Calendar

Mar. 9	Banquet, 7:30 p.m. (social hour, 6:30 p.m.), Sand Point Officers' Club
Mar. 16	<i>Spore Prints</i> deadline
Mar. 18	Cultivation Group, 10:00 a.m., 12625 NE 81st Pl., Kirkland
Mar. 19	Board meeting, 7:30 p.m., CUH
Mar. 22	Conservation meeting, 7:30 p.m., CUH
Mar. 31	Learning Field Trip, 9:00 a.m., MacDonal County Park, Carnation
Apr. 7	Field Trip, Steelhead Park, Rockport

NOTES OF INTEREST

Class: On June 4-8, Higher Fungi of the Sierra Nevada will be taught by Roy E. Halling, Assistant Curator of Mycology, The New York Botanical Garden. Register with James Steele, Sierra Nevada Field Camp Manager, Dept. of Biology, San Francisco State University, 1600 Holloway Ave., San Francisco, CA 94132.

Trust: Donations to a fund for a museum in England are solicited by members of the New Jersey Mycological Association, Susan and Goeffrey Kibby, P.O. Box 291, Oldwick, NJ 08858. The museum will preserve and display Beatrix Potter's works, including her fine mycological watercolors.

Newsletter: Paul Kroeger, #708-1434 Burnaby St., Vancouver, B.C. V6G 1W8, is newsletter editor for the Meager Creek Wilderness Society, recently formed to study and preserve a sensitive hot springs area. Annual membership is \$20.00. You'll like Paul's style - even his foray collection lists are entertaining.

Membership Meeting

The meeting this month will be held during the Survivors' Banquet on Friday, March 9, at the Sand Point Officers' Club, 7500 Sand Point Way N.E., Seattle.

A no host social hour starts at 6:30 p.m., with dinner at 7:30. David Arora, author of *Mushrooms Demystified*, is our speaker. See the article on page 1.

BOARD NEWS

Agnes Sieger

Margaret Dilly summarized her impression of the special forest-products conference in Portland, and promised to write a detailed report. She was enthusiastic about the conference and the people she met there. Carl Hermanson, former PSMS president and trustee of the Stuntz Foundation, described the foundation's history, organization, and programs to the board. After he left, the board agreed to make a donation to the foundation instead of funding a scholarship, as Dr. Ammirati has no students this year to benefit from a scholarship. Coleman Leuthy is making a permanent, folding exhibit that can be used for future PSMS activities. Space has been confirmed October 19-21 at CUH for the annual exhibit.

CULTIVATION GROUP

Patrice Benson



Eighteen eager newcomers to the Cultivation Group, including a delegation from the Bellingham Mycological Society, were on hand for Mark Jarand's "Intro to Cultivation of Mushrooms" held in January. Some hard-core cultivators got together a few days later to construct some 20+ bags of oyster mushrooms in the howling, freezing rain. We gathered just after this to discuss what to do with all the mushrooms that we had. The next meeting will be March 18 at 10:00 a.m. at Mark Jarand's house to produce some *Stropharia* culture bags and perhaps some shaggy manes.



MUSHROOM MISSIONARIES

Patrice Benson presented a slide show and cooking demonstration for Unit 24 of the Arboretum Foundation on February 8th. About 25 attended and partook of chanterelle soup and morels with shallots and cream over fettuccine. They also enjoyed some wonderful slides by Ben Woo and Joy Spurr.

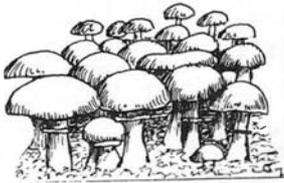


I still have the morel I found 3 years ago on my last morel foray. I figured it cost me, a day, about \$20,000 in gas/food money plus the future burning of a valve on my car because I ran 180 miles a quart low. Since it weighs 0.53 g dry, the little X\$*@ cost me just for the gas and food about \$1079.00 an ounce dried. So much for morels.

--Anon, *The Boleten*, newsletter of the Gulf States Mycological Society

FIELD TRIPS

Lynn Phillips



Hello, again. Spring is just around the corner, and our first field trips are starting even sooner. We begin the season with a learning field trip to MacDonald County Park. This is discussed in detail elsewhere in this issue, but let me remind you that this is an excellent introduction to spring mushrooming and not to be missed by beginners and newcomers. This will be followed a week later by another perennial favorite early mushroom hunt, to Steelhead Park in Rockport. For those of you not familiar with the format of our field trips, let me explain it briefly. We meet at the camp at 9:00 a.m. for coffee or tea and an informal discussion of the "what," "where," and "how" of finding mushrooms in the vicinity, after which we jump in our cars and head off in all directions to seek out likely hunting grounds. By mid-afternoon, expert identifiers in the society show up to sort and classify our UFBs (unidentified fruiting bodies). At 5:00 p.m. we all gather again to enjoy a potluck dinner to which everyone has contributed either a hot dish, a salad, or a dessert, as well as any liquid refreshment desired.

We need volunteers as usual to help host these field trips. Four per week is ideal: two to come early and bring the supplies, put up PSMS signs to direct people to the shelter, and greet arrivals with hot coffee and tea, and another two people to take over the duties in the afternoon so that everyone has a chance to go out mushroom hunting. If you have enjoyed going on field trips in the past, please volunteer to help host this season so that we can continue these pleasant outings.

One other item I would like to bring up is carpooling. It is an excellent idea which you are all encouraged to try. To help get you started for these first two field trips, I will take names and phone numbers of people wishing to share a ride and try to match them up in the week before the trip. After that, you are on your own!

Here's a quick check list of things to take (incomplete, I'm sure -- I'll undoubtedly think of the rest tomorrow): mushroom basket, paper and waxed paper bags, knife, whistle, compass, maps, field guide, notebook and pen, warm clothes, rain gear, boots, lunch, potluck contribution, plate and utensils, gas.

For field trip information, call the PSMS recording, 522-6031.

To volunteer to host or carpool, call Lynn Phillips, 524-2950.

Steelhead State Park, Rockport **April 7**
(95 miles N.E. of Seattle)

There are two possible routes, both lined with cottonwood trees under which you can look for *Verpa bohemica* along the way. Either take exit #208 from I-5 at Arlington and go east on State Hwy 530 through Darrington and north to Rockport or continue north on I-5 to exit #230 at Burlington and go east on State Hwy 20 to Rockport. Steelhead Park is on the river bank.

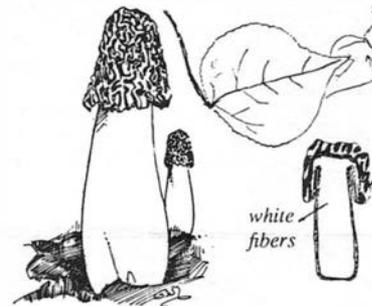
We are sad to report that **Bob Judd** died suddenly February 17th. His active participation contributed much to the well-being of PSMS.

LEARNING FIELD TRIP

Hildegard Hendrickson

Even though we have snow as I write the announcement for this field trip, we are brave and have set the date for Saturday, March 31. It will be held at MacDonald County Park, located on the Tolt River about a half mile south of Carnation in King County. Enter the park on N.E. 40th Street from State Hwy. #203. Watch for PSMS signs on the corner. Use the day-use parking lot and cross the suspension bridge to the shelter.

Rain or shine, the field trip will be held. At 9:00 a.m. Hildegard Hendrickson will hold a short lecture and then will lead the hunt for the hard-to-see *Verpa bohemica*. Wear shoes suitable for soggy ground and bring your rain gear. For your mushrooms, bring a container with a wide bottom (not a plastic bag).



There will be coffee and goodies at the shelter. Bring a sack lunch. The trip ends around noon.

POTATO AND MUSHROOM SCALLOP *Seattle Times*

- 2-1/2 lb white potatoes, peeled and cut in half if large
- 2 Tbs butter, divided
- 2 tsp vegetable oil
- 1/2 lb mushrooms, thinly sliced [*B. edulis* or *A. agustus*]
- 1/4 cup minced shallots (about 2 medium)
- 1 large clove garlic, peeled and minced
- 1/4 cup dry sherry
- 2 Tbs flour
- 1/2 tsp dried thyme, crushed
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 1/8 to 1/4 tsp cayenne pepper
- 2-1/2 cups milk
- 1 Tbs country-style Dijon mustard
- 1 Tbs minced fresh parsley
- Paprika



1. Drop the potatoes into cold water as you peel them to prevent browning. Drain and place potatoes in a steamer basket; steam over boiling water until just tender, about 20 to 25 minutes. Cool slightly and cut into 1/4-inch slices.
2. In heavy skillet, heat 1 Tbs butter with the oil over medium heat. Add mushrooms and saute 5 minutes. Add shallots and garlic, and cook 2 minutes more. Stir in sherry, raise the heat, and boil until liquid is almost reduced, about 2 to 3 minutes.
3. Stir the flour into the mushrooms and cook 1 minute. Season with the thyme, salt, pepper, and cayenne to taste; stir in the milk, bring to a boil, reduce the heat, and simmer 5 minutes, stirring occasionally.
4. Remove the sauce from the heat and stir in the mustard. In a large bowl, combine the potatoes, sauce, and parsley. Place in a 2-quart baking dish or au gratin dish. Cover with plastic wrap and refrigerate.
5. Thirty minutes before cooking, remove dish from refrigerator. Discard plastic wrap. Dot with remaining tablespoon butter and sprinkle with a little paprika. Bake in preheated 325° oven until bubbly (45-50 min). If more browning is desired, place under a hot broiler.

Forest Products, cont. from page 1

Bill Denison, Assoc. Prof., Botany, Oregon State University, called mushroom harvesting a multimillion dollar industry based on theft.



He pointed out the nature of the harvest, the abundance gathered, the impact of this harvest over long time periods, the safety-identification gap, and the care, or lack of care, taken to maintain the freshness, appearance, and texture needed for salability. He stated that 4 million pounds of chanterelles were sold in Washington and Oregon in 1986, the brine market accounting for a big portion. Today, the market is all fresh pack, with only 2 million pounds being harvested in 1988 and half that in 1989 -- compared with 18 million pounds in Poland. A bumper crop of morels, 1/2 million pounds, was recorded in Oregon in 1989. Matsutake was third with 35,000 lb; Canada harvested 1/4 million pounds.



Floral, holiday greens, and woodcraft is a big business here in the Northwest. Again, we heard about stringent harvest practices because of slow recovery on many greens. Mike Barnes gave statistics on the dollar value of a fully stocked forest stand (i.e., one with trees only) as opposed to one with diverse forest products. His conclusion: Economic analysis shows we need more brush and fewer trees.

Look down, not up!

Dave Hosford, graduate student of Dr. Stuntz and professor in the Biological Sciences Department at Central Washington University, Ellensburg, described Japanese research on matsutake and other fungi such as *Pholiota*, *Pleurotus*, *Lentinus*, and *Rhizopogon*. Japanese attempts to culture and grow matsutake, a mycorrhizal fungus, have been largely unsuccessful, but enhancing the crop of established wild ones growing under pine has been more rewarding. Here in the U.S., matsutake grow mainly in Douglas and grand fir areas, many of which are in ancient forests. In California, they grow under tan oak and lodgepole pine. He stressed the need for

managed, protected study sites, which requires financial support.

The day ended with an interesting and amusing slide presentation of a plant pathologist's attempt to encourage production of huckleberries, which grow in openings, by killing trees in some plotted areas. He tried various, unsuccessful methods such as burning and the use of herbicides. Finally he was able to clear an area successfully by bulldozing. Huckleberry production increased, but he returned some years later to find tree seedlings were already well established.



After dinner at Denny's, we perused the exhibits displayed by the conferees, then, exhausted and heads swimming with info, we hit the hay.

—to be continued

NON-PRESIDENT'S MESSAGE

Agnes Sieger



Outgoing PSMS president Gilbert Austin missed his chance for a farewell address because of a more pressing engagement -- heart surgery at Overlake Hospital February 22nd. Three hours and five by-passes later, the doctors popped him back into bed with orders to (1) take it easy and not go out for a few weeks and (2) get back to jogging and swimming as soon as possible. (I sense a conflict here somewhere.) Gilbert reports he is feeling better than he anticipated, with only a little discomfort and no pain; however, he will have to miss the banquet. Since he won't be around to thank personally at the changing of the guard, I would like to take this opportunity to say publicly how much we all appreciate the good job he has done these past 2 years and wish him a speedy recovery.

