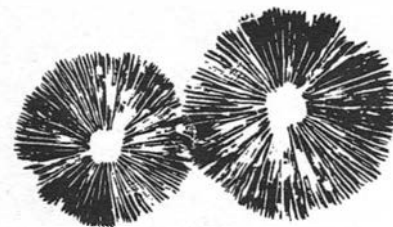


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 262

May 1990



PRESIDENT'S MESSAGE

Kern Hendricks

The board spent an intensive 3 hours at our April meeting in a "story board" exercise very ably lead by Denis and Vivian Benjamin. The purpose was to development solutions to this question: How can we bring at least 20% of our new members to active membership status in PSMS? Many creative ideas were put forth by your trustees, who selected several to implement. The common thread among these was the need for more personal contact with new members. One idea was to assign a new member to an established member who would act as a "Fungal Friend"--someone the new member would call when he had questions or needed help. Another was to place more emphasis on the social part of the meetings--a chance to give new members better opportunity to meet seasoned members and vice versa. You'll learn more about these ideas as they are implemented over the next several months.

Special thanks to Ingeborg McGuire, Coleman Leuthy, and all the others who made the 1990 survivors' banquet a big success.

THE MAGIC WORE OFF

George Rafanelli

An 18-year-old male was brought into Providence Hospital in a disoriented state about 4:00 p.m. Saturday, March 21, several hours after eating some mushrooms he had found near his home on Mercer Island. His worried parents brought along 5 or 6 specimens, and about 6:15 p.m. the emergency room nurse telephoned that they were sending them to me by cab for identification. They were *Amanita pantherina*. The patient said he thought they were "magic mushrooms." The hospital supplied supportive treatment and lavage. The last I heard, the patient was getting drowsy, and probably woke up feeling just fine. I suggested that if he was determined to try *Psilocybe* he (1) wait until fall and (2) invest in a field guide with a good description of its deadly look-alike *Galerina autumnalis*.



POLISH SAUSAGE WITH MORELS

Patrice Benson

4 lb pork shoulder, coarsely ground
2 tsp salt
1/2 tsp freshly ground pepper
3 mashed cloves of garlic,
chopped fine
2 cups reconstituted dried morels,
coarsely chopped
3/4 cup soaking liquid from morels



Mix everything together and shape into patties or stuff into sausage casings. (Takes about 5 yd of large-size casing; see *Joy of Cooking* or other standard cookbooks for stuffing directions.) Brown sausage on both sides in a skillet. Add 1/2 cup water, cover, and simmer for 40 minutes. Enjoy.

DON'T EAT THE CESIUM

Harley Barnhart

[*Spores & Stipes*, North Idaho Mycological Association]

Juergan and Cecilia Nolthenius have received a reply from Umweltinstitute in Munich, Germany, the laboratory to which they had sent samples of our local mushrooms for analysis of possible radioactive contamination.

Some background on this is necessary for those who were not present at the last two fall meetings.

European mycologists have been deeply concerned about the hazards to mycophagy as a result of fallout from the Chernobyl disaster in the U.S.S.R. Mushrooms are renowned concentrators of certain fission products, notably cesium isotope Cs 137. By the fall of 1987, a bit more than a year after Chernobyl, researchers in several European countries were reporting heavy concentrations of Cs 137 in mushrooms from areas hit hardest by fallout. Boletes and chanterelles were among the fungi most affected. Collection and sale of wild mushrooms was discouraged by some countries after these findings. (When Kit and I visited Finland and the Soviet Union last year, we were told that the public had been warned not to eat mushrooms gathered around Leningrad and also from northern Finland).

What about worldwide effects even as far as Idaho's mountains, or the downwind effects from the Hanford facility in Washington? Juergan and Cecilia had learned that the lab in Munich would test any mushroom for a small fee. With some assistance from NIMA and other donors, they sent samples of local chanterelles, *Suillus cavipes*, and a *Suillus* labeled "*S. luteus*" but most likely *S. grevillei*.

The results? Our fungi had Cs levels far below those of comparable European species that had been tested. The local chanterelles had 1/600th the Cs 137 and Cs 134 levels allowed for marketing by the European Economic Community (EEC). Even our "hottest" species, the *S. cavipes*, had only 1/6th the allowable level. Some samples of *Rozites caperata* from southern Germany had managed to pick up 15 times the allowable dose! The *Rozites* is a popular edible, commonly called "The Gypsy."

How did the radioactive cesium, which does not occur in nature, get here in any quantity at all? Don't blame Hanford for this one, we have been told by one expert: they have released a lot of iodine isotopes, but their activities just haven't generated cesium products. The sources were most likely Chernobyl, Russian and Chinese testing, and even our own Pacific tests. Cs 137 has a half life of 30.2 years.

THANKS

Gilbert Austin

Alice and I wish to express our deepest appreciation to the many members of PSMS who telephoned or sent cards or notes following my recent surgery. They were much appreciated. I'm feeling much better now and am recovering on schedule--all helped, I'm sure, by your good thoughts.

Spore Prints

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MEMBERSHIP MEETING

Tuesday, May 8,, 7:30 p.m. in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Enjoy the presentation of long-time Forest Service ecologist Fred Hall as he shares some of his wonderful slides and stories collected through a span of 35 years working with the good old guys of the U.S. Forest Service.

Following the presentation by Fred Hall, we hope to have a cooking/tasting demonstration similar to the one we had with the morels at the April meeting. By the way, if you liked the flavor of the morel dish that Patrice prepared, they were gathered 2 years ago from a valley that usually produces what I feel is an especially rich-flavored morel, both fresh and dried.

BOARD NEWS

Agnes Sieger

In a break from day-to-day business, Denis Benjamin led a story-boarding technique borrowed from Disney Studies to generate ideas on how to get new members more actively involved in PSMS. Surveys of new members by the Board before the meeting indicated many would enjoy being more active, but the key to getting them involved was personal contact. Many ideas were explored on how to do this, and the Board made a commitment to implement the most promising.

CALENDAR

- May 5 Field trip, 29 Pines Forest Camp
- May 8 Membership meeting, 7:30 p.m., CUH
- May 12 Field trip, Crystal Springs (special event)
- May 19 Field trip, Tumwater Forest Camp
- May 21 PSMS Board, 7:30 p.m., CUH
- May 25 *Spore Prints* deadline
- May 26-28 Field trip, Soda Springs Forest Camp
- June 2 Field trip, Indian Creek Forest Camp
- June 9 Field trip, Swauk Creek Forest Camp

CARNATION FIELD TRIP

Hildegard Hendrickson

Over 70 eager mushroomers showed up at McDonald Park near Carnation on a sunny morning. The day promised nothing but sunshine, so we set up the coffee, identification, etc., on this side of the river near the parking lot. Edith Godar and Lynn Phillips hosted.

After an introductory lecture on mushrooming, and especially identification of cottonwood trees for our new members and their guests, the group split up, and the hunt began. Elizabeth Purser, Earl and Margo Harrison, and I led groups to different locations. Everyone (but a very few) found *Verpa bohemica* on their own. Since the week before had been without rain, most verpas had just pushed through the duff and were difficult to spot, especially for novice mushroomers. Those enthusiasts willing to proceed on their knees had baskets full when they returned to the host table.



ROCKPORT FIELD TRIP

Ralph Burbridge

The cold early morning fog along I-5 and Highway 20 turned to brilliant sunshine as we approached Steelhead State Park in Rockport. Fifty members of PSMS turned out for the foray, but only 14 remained for the delightful potluck dinner.

The *Verpa bohemica* were not as abundant as they had been in previous years. The leaves lying around the cottonwoods were very dry, which was not surprising as it had been 18 days without rainfall. Brian Luther came to identify, but only 12 species were brought in.

Irwin Kleinman and I talked to Ray Rathvon, hatchery manager at Barnaby Slough, who told us that there had indeed been a shortage of *Verpa* this year.

However, many of those present did gather some, and between this outing and our next one in May, there could be many verpas popping up.

In addition to *Verpa bohemica*, other species found included *Helvella acetabulum* and *Sarcoscypha coccinea* (scarlet cup). A dense cluster of tan mushrooms was brought in that could not be identified. The tan color was not the true color of the host mushroom, but of a fungus that had attacked the host. The host mushroom had not produced spores and therefore could not be positively identified. Dr. Ammirati examined it later and thought it was a *Clitocybe*.

The record this learning field trip has of finding the earliest verpas was continued. In the Seattle area, since the rain has returned, I have found *Agrocybe praecox*, *Marasmius oreades* (in our lawn), and yes, even *Leccium scabrum* under a birch tree.



SPRING FIELD TRIPS

Lynn Phillips



After a slight lull to let the ground warm up, we have a packed spring field trip program for you. If you get this before the 29 Pines trip, please try to attend. Morels are just beginning to appear 2-1/2 weeks earlier, and the timing should be perfect. Of course, we're assuming this mild, damp weather continues. (Remember, I'm writing this in mid-April.)

At this and the special educational trip at Crystal Springs the following week, we are trying a new twist. To make our field trips more "beginner-friendly," we are asking the more experienced members to come forward and help guide newcomers. We aren't necessarily looking for experts. Just think how much more those of you who have had some success over the past year or two now know than a rank beginner. Please share a little of that knowledge by leading a few new people out, not to your secret spot but to a likely area, and giving them a few pointers.

For those of you who are new to field trips, a host will be at the shelter or picnic site (which will be marked with PSMS direction signs) to greet you with hot coffee, tea and goodies, starting at 9:00 a.m. Sign in, find out when the potluck is, and sign up for it. Speak up if you are new and need help. Feel free to come back to anytime throughout the day for lunch, more coffee, hints on where people are going, etc. In the middle of the afternoon, expert identifiers will arrive and start sorting through your mushrooms. This is a good opportunity to ask questions and improve your mushroom IQ. Stay for the potluck. It's a great time for socializing, meeting new people, and sharing experiences. Just bring a hot dish, salad, or dessert and any other snacks, beverages, etc., that you like. All our field trips take place in public campgrounds (unless otherwise noted), so consider bringing your tent or trailer for the weekend, particularly to some of the more distant locations. The only trip actually scheduled for more than one day is the foray to Soda Springs over Memorial Day weekend.

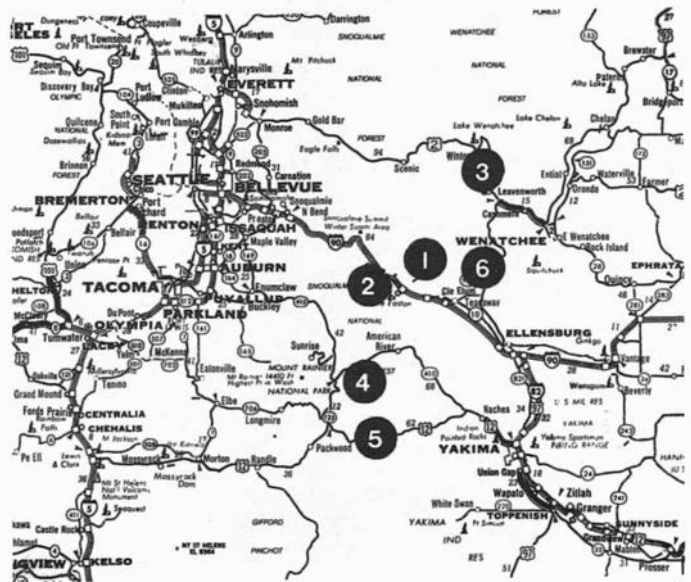
Last but not least—I need hosts for all these field trips. Every one who attends field trips should help with the hosting. I want to see some new faces behind the old coffee pot. Give the regulars a break and volunteer. If you don't have the foggiest notion of what is involved, don't worry. I will be glad to explain over the phone, or I can give you information sheets at the meeting or by mail.

I try to get four hosts for each field trip so everyone gets a chance to go hunting; I also try to pair up first-time hosts with experienced ones. It's fun, it's appreciated, and it's a great way to participate in PSMS. So I expect the phone to be ringing off the hook after you have read this (call 524-2950). I will also have sign-up sheets at the May meeting. Until then, happy hunting!

SPECIAL FIELD TRIP

Patrice Benson

Our third annual, special spring educational field trip will be held Saturday, May 12, at Crystal Springs Campground. We hope to have something for everyone! Expert guides to take around newcomers (plan to arrive between 9 and 10:00 a.m.), cooking demonstrations at noon for the culinary minded, a cultivation demonstration at 2:00 p.m. (always a big hit), and a scrumptious potluck at 4:30. Bring your family and friends to this special event. Directions are in the field trip schedule.



May 5 **1** Twenty-Nine Pines Forest Camp (elev. 2500 ft, 102 miles east of Seattle)

Take I-90 over Snoqualmie Pass to exit #85. Follow Route 10 east of Cle Elum for 2-1/2 miles. Turn left on Route 970 and go 4-1/2 miles. Turn left onto Teanaway River Road. Continue about 6 miles to the Bible Rock Children's Camp. Bear right on the Teanaway North Fork Road and continue to Twenty-Nine Pines on the left, just past Jack Creek Road.

May 12 **2** Crystal Springs Forest Camp (elev. 2400 ft, 60 miles east of Seattle)

SPECIAL EVENT. Drive east on I-90 over Snoqualmie Pass. Continue east 9 miles and take Stampede Pass exit #62. Turn right at the stop sign. After 1/4 mile, before the bridge, turn right to enter the camp.

May 19 **3** Tumwater Forest Camp (elev. 2050 ft, 95 miles NE of Seattle)

From north of Seattle, drive east over State Highway 2. The camp is about 23 miles east of Stevens Pass, on the left. Watch for the sign.

May 26-28 **4** Soda Springs Forest Camp (elev. 3100 ft, 130 miles southeast of Seattle)

From Enumclaw, southeast of Seattle, continue east on State Highway 410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road #174. The camp is about 5 miles farther on the left.

June 2 **5** Indian Creek Forest Camp (elev. 3000 ft, 130 miles southeast of Seattle)

From Enumclaw, southeast of Seattle, continue east on State Highway 410 about 40 miles. At Cayuse Pass turn right onto Highway 123 and continue 16 miles to US Highway 12. Turn east onto Highway 12 and go 13 miles to White Pass. Continue another 8 miles. The camp is a mile east of the Clear Lake turnoff.

June 9 **6** Swauk Creek Forest Camp (elev. 2500 ft, 110 miles east of Seattle)

Take I-90 over Snoqualmie Pass to exit #85. Follow Highway 10 east of Cle Elum for 2-1/2 miles. Turn left onto Highway 970. After 7 miles, turn left onto US Highway 97 (north) and continue another 16 miles. The camp is on the right. Swauk Pass is 4 miles beyond the camp.

MORELS ARE WHERE YOU FIND THEM



Morel season is here. And when you're into morels, they turn up everywhere. A case in point is Patrice Benson, originator of the culinary group and one of the Society's champion morel hunters. Patrice was recently giving a cooking demonstration to a special education class at the local grade school and had brought along a bag of oyster mushrooms. The kids said there were a lot of mushrooms growing in the school yard and wondered if they were good to eat. The mushrooms turned out to be morels, and Patrice and her eager helpers were soon feasting on banquet of morels and oyster mushrooms.

About that same time, the head chef at Virginia Mason Hospital called Patrice and asked her to verify the identification of some mushrooms a hospital engineer had found on the grounds. They, too, turned out to be morels, and the chef promptly featured them in the cooking classes he was giving for diabetics.

So keep your eyes open, folks. The morels are here.

NOTES OF THIS AND THAT

Sale: Mushroom artist Elizabeth Halfacre-Burke will have an open house/studio sale of watercolors, pastels, originals, and prints on Sunday, May 6, from 1-8 p.m. at 6002 McKinley Pl. N., Seattle.

Course: The University of Tennessee's Ron Petersen and a graduate student will teach 10 beginning and advanced students about "Fleshy Fungi of the Southern Appalachians" from July 7 to 21 in Highlands, North Carolina. Contact Dr. Richard Bruce, Highlands Biological Station, P.O. Drawer 580, Highlands, NC 28741.

Journal: *Cryptogamic Botany*, international journal of mycology, lichenology, phycology, bryology, and pteridology will be published quarterly by Gustav Fischer Verlag, Suite 909, 220 East 23rd St., New York, NY 10160-0425. Individual subscriptions are \$92.00 per year.

Conference: The tenth annual Telluride Mushroom Conference will be held in Telluride, Colorado, August 23-26. Contact Fungophile, P.O. Box 5503, Denver, CO 80217, (303) 296-9359.

Foray: The New Mexico Mycology Society Foray '90 will be held August 17-19 at Camp Summerlife 18 miles south of Taos, New Mexico. Foray mycologist is Nancy Smith Weber. For further details phone (503) 243-1457 or (505) 881-2275.

Mushroom Missionary: Denis Benjamin was featured in an article about gathering wild mushrooms that appeared in the University of Washington's *University Week* on April 5th.

CULTIVATION GROUP Lynn Phillips & Patrice Benson

March 18 was a beautiful day in Mark Jarand's back yard, where about 18 people met, passed around a few cultures, and made oyster mushroom bags (mine is fruiting as I write this). At the end of the session, we took home *Stropharia rugosoannulata* (garden giants) mini-kits for a project on home cultivation.



Our next meeting will be at the Crystal Springs field trip on May 12. We plan to start cultures from live tissue and see what kind of sterility we can manage in the field, so bring sterile media containers, scalpels, propane or Bic lighters to flame with, etc. We will also be helping Mark Jarand with cultivation demonstrations and amazing the PSMS membership with our expertise. Feel free to bring along anything interesting for "show and tell." I've got some lovely pink contamination, for example! If you have any questions or want more information about the cultivation group, call Mark at 828-0648.

We are sad to report the death of long-time PSMS member Jim Bennett on March 23. Our condolences to his wife, Ethel.

