PRESIDENT'S MESSAGE

Kern Hendricks

What a fast summer! Seems like only yesterday we were slipping over the passes through late spring snow to pick morels. Already the weather has shown us what fall rains are like. Chanterelles are popping up in everyone's secret places.

Your board has worked through the summer planning for the upcoming fall meetings, educational classes, field trips, and our annual exhibit. You won't want to miss any of this. If you joined within the last year, working alongside others is how you make the contacts that lead to forming networks that help avoid getting skunked when you go into the woods to see if the matsutake are up. So when someone calls to see if you can help them at the annual exhibit—volunteer. Right now, set aside the weekend of October 20 - 21 for the exhibit, and if you really want to have fun, plan to take Friday off and go collecting with someone who "knows the woods."

See you all at the September meeting. You won't want to miss Maggie Rogers as she talks about hunting in Russia.

1990 WILD MUSHROOM EXHIBIT

Lynn Phillips

Once again we are gearing up for our Annual Exhibit. For those of you who are new to our society, let me explain. Every fall we sponsor a wild mushroom show to acquaint the public with the fascinating world of fungi and the many activities of our society. This is always a very popular event. Last year over 1600 people attended, with more than 100 becoming new members. The highlight is the hundreds of species of mushrooms collected in the 2 days previous. They are sorted, identified, labeled, and attractively arranged in moss-covered trays. Other popular features include cooking demonstrations, a slide show, arts and crafts, book sales, amateur and commercial cultivation, conservation and ecology, feel and smell, identification, and, a new one this year, mushrooms under black lights.

We would also like to revive two past features, fungi in foods (yeast cultures) and microscopy. If you can help set up either of these displays, please contact me or Bill Bridges.

To put on an exhibit of this scale requires a lot of volunteers, and we need the help of all of you. Working on the show is a lot of fun and a wonderful opportunity to meet other members and become an active participant in PSMS. You don't need any particular expertise either. The committee chairs can find jobs for everyone who is willing to help. There are even committees that have little or nothing to do with mushrooms. We need construction and clean-up crews, parking attendants, ticket takers, greeters, and kitchen help. We will have sign-up sheets at the September meeting, or you can call the chairmen listed below and volunteer for as many 2-hour periods you have time and energy for.

We'll have more information about the show at the September meeting; come and pick up some posters. Let's have another successful wild mushroom show this year.

Remember, the hours for the 1990 Annual Exhibit are Saturday, October 20, noon to 8:00 p.m. and Sunday, October 21, 10:00 a.m. to 6:00 p.m.

Committee chair meeting: Tuesday, September 18, at 7:30 p.m. in the C.U.H. boardroom. Please attend, or call Bill Bridges or me beforehand.

Chairmen of 1990 Annual Exhibit Committees

- Exhibit, General: Bill Bridges/838-6378
- Arts & Crafts: Lynn Phillips/524-2950
- Black Lights: Elise Burkman/285-6723
- Book Sales: Elizabeth Hendricks/284-2164
- Conserv. & Ecology: Margaret Dilly/782-8511
- Construc. & Cleanup: Coleman Leuthy/322-2554
- Cooking & Tasting: Patrice Benson/722-0691
- Cultivation: Mark Jarand/828-0648
- Decorations: Ingeborg McGuire/633-5778
- Feel & Smell: Irwin Kleinman/323-2903
- Fungi in Foods: Joy McKnight/852-5407
- Greeters: Brian Luther/522-1051
- I.D. and I.D. Table: Lori Knox/789-8156
- Labeling: Larry Baxter/322-1056
- Membership: Bernice Velategui/232-0845
- Microscope: Gilbert Austin/888-2606
- Mushroom Collecting: Russ Kurtz/784-3382
- Mush. Preservation: Michelle Willis/782-3490
- Mushroom Receiving: Gary Smith/324-1880
- Parking & Security: Don Schultz/226-2217
- Posters: Kris Fuelsas/325-0508
- Publicity: Ron Post/932-1729
- Signage: Ben Woo/722-6109
- Slide Show: Paclita Roberts/362-2713
- Ticket Sales: Harold Schnarr/778-0854
- Tray Arrangement: Marian Maxwell/271-7086

MYCOPHAGY

Patrice Benson

Tasting wild mushrooms continues to be a popular feature of our annual exhibit. Twenty volunteers are needed to saute or otherwise prepare mushrooms for tasting during the 2 days of the show. Two volunteers for each 2-hour time slot would enable adequate preparation and serving of samples. You need not be blood relatives of Julia Child to volunteer. If you enjoy mushrooms as food, help us cook at the exhibit. Sign up at the September or October meeting or phone Patrice Benson at 722-0691.
In May we received a call from poison control regarding whether Stropharia rugosoannulata was known to have any toxic effects. This delicious and frequently cultivated mushroom was consumed on successive evenings by a woman and her husband. By the end of the week, the woman became violently ill with the usual array of non-life-threatening but highly unpleasant gastrointestinal symptoms. The excellent German giftspitz by Bresinsky and Bresl states that S. rugosoannulata has often been associated with such symptoms.

This is not a plea for all gourmets to desist immediately from consumption of the delectable (usually) edible, but a simple iteration: Puh-Leese eat moderate amounts of your favorite mushrooms, and don’t eat the same species on successive evenings. Moderation is, as ever, the key to good health and continued thriving.

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**Calendar**

<table>
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<tr>
<th>Date</th>
<th>Event</th>
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<tr>
<td>Sept. 11</td>
<td>Membership meeting, 7:30 p.m., CUH</td>
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<td>Sept. 16</td>
<td>Cultivation Group meeting, 11:00 a.m., 12625 N.E. 81st Place, Kirkland</td>
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<tr>
<td>Sept. 16</td>
<td>Board Meeting, 7:30 p.m., CUH</td>
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<tr>
<td>Sept. 18</td>
<td>Exhibit chair meeting, 7:30 p.m., CUH</td>
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<td>Sept. 21</td>
<td><strong>Spore Prints</strong> deadline</td>
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<td>Sept. 22</td>
<td>Crystal Springs field trip</td>
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<td>Oct. 6</td>
<td>Squire Creek field trip</td>
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<td>Oct. 9</td>
<td>Membership meeting, 7:30 p.m., CUH</td>
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<td>Oct. 20,21</td>
<td>PSMS Annual Exhibit</td>
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<td>Oct. 5-8</td>
<td>NAMA Foray, Whistler, B.C.</td>
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**Spore Prints**

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**OVEREATERS’ ALERT**

[Lorelei Norvell, Newsletter of The Oregon Myco. Soc.]

**Mush Rumors,**

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**Membership Meeting**

Tuesday, September 11, 1990, 7:30 p.m. in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Enjoy an evening with Maggie Rogers as she shares her stories and tales of mushrooms and the Soviet Union. Many of us know Maggie as coordinating editor of *Mushroom, the Journal*, where she shares with us all her love of people, books, and events. Maggie is a wonderful storyteller, and this promises to be a delightful evening.

Members whose last names begin with E, F, G, or H are asked to donate a plate of snacks for the social time after the meeting.

**CULTIVATION GROUP**

Lynn Phillips

A dozen hard-core cultivators converged on Mark and Cindy Jarand’s home for our August meeting. We made lots of bags of *Pleurotus ostreatus* and a few of *Coprinus comatus* while we discussed our past successes and failures, particularly regarding shiitake logs, and sampled Mark’s excellent homemade wine and other edibles.

Looking forward to the coming year, we discussed two immediate concerns. One, of course, is the PSMS Annual Exhibit. We will have a table there and need all of our group to help out at it for 2-hour periods during the weekend. A sign-up sheet will be available at the next general and cultivation meetings. We also want to spruce up our display and need some pictures of our cultivation activities. Bring any prints and negatives you have or bring your camera and we’ll get some shots at our September meeting.

Our other, even more important, matter is finding a new chair. Mark Jarand, who started and almost single-handedly maintained the Cultivation Group, is stepping down because of increased professional and personal demands. There were many offers to help host future meetings, but no one stepped forward to lead the group, so we will make a decision at the September meeting, which by the way, will be once again at Mark and Cindy’s, on September 16 at 11:00 a.m. Bring edibles for potluck, any photographic material or expertise you have, and be prepared to sign up, if not for Cultivation Chair, then at least for 2 hours at the Annual Exhibit. A big thank-you to Mark for all he’s done for the Cultivation Group and to Cindy for putting up with the mess we’ve made of her house every month for these last few years.

**FOSSILIZED MUSHROOM FOUND**

[condensed from a report in Science, 1 June 1990]

An ancient gilled mushroom preserved in amber has been found in the Dominican Republic and examined by mycologist Rolf Singer. The fossil fungus, named *Coprinites dominicana*, is a "normal" gilled mushroom that grew 40 million years ago. Basidiomycetes with pores grew in the Jurassic period, but this is the earliest known agaric. Dr. Singer and the finder, Dr. George O. Poinar, report that it is similar to *Coprinus* species but has smaller spores, lacks clamp connections, and does not deliquesce. It has a 1/8-in. brownish-pink, scaly, umbilicate cap with a striate margin. The spores are light brown, smooth, elliptical, 6 to 7 microns long, and appear to have a germ pore. The mushroom is tropical and probably grew on wood. Dr. Poinar has also found insects, animal hair, and frogs preserved in amber.
INTO THE WOODS WE GO...  Inga Wilcox

Ready to start a new season? Let's go! I am Inga Wilcox, your new Field Trip Chairman, and I know we will have a great time at the many wonderful field trip sites. We will hunt, have our finds identified, learn something about the abundant varieties of fungi in our woods, observe wildflowers, learn to recognize trees, maybe listen to a squirrel scold us for being there, and at the end of the day enjoy good fellowship and a delicious potluck dinner.

We usually expect good hunting after we've had two good rains after August. As of this writing (third week in August), this has not yet happened. So please think RAIN. Some chanterelles have been sighted at the Pike Place Market, tiny in size and priced at around $20/lb. I have seen some of the early mushrooms here and there, so I believe they will come out for us soon.

Let me briefly review the format of our field trips for those who will be newcomers. Trips are planned for Saturdays since this is the most convenient time for many people. It is possible to come early on Friday and/or stay over to Sunday. The campgrounds, unless otherwise specified, have camping facilities. On Saturday, we arrive by 9:00 a.m. and are greeted by our hosts with hot coffee and snacks. After signing in, we gather our gear (basket, knife, brush, compass, lunch, rain gear, etc.) and head for our favored hunting grounds. Again this fall, we will try to have at least two "foray leaders" to guide newcomers and give helpful advice. These forays will be at approx. 9:00 and 10:00 a.m. They were a big success this spring. Remember to bring in specimens that you think are unique or rare; identifiers love to see them, and we all learn a lot.

By around 3:00 p.m., we are back at the campsite and study the mushrooms at the identification table, compare notes, get ready for the potluck supper, and at 4:00 p.m. have our meal. Our hosts will have tended the camp during the day, and I ask all of you to take this opportunity to be a host this season. It is not a hard task, it takes only a willingness to give a little of your time. With four persons hosting, two can go out for the day and others can continue to hunt and to make new friends. I will have a sign-up sheet at the September meeting. If you cannot be there, please phone me and I will be happy to sign you up as a host. Remember: The more the merrier, and everyone is a winner.

See you at the meetings and field trips. Any questions, please phone Inga Wilcox at 525-3522.

SWAUK CREEK FIELD TRIP REPORT  Jean Montross

There was a good turn-out of the membership for the Swauk Creek field trip June 9. Cool, rainy weather had occurred the previous week, and approximately 60 varieties of fungi were brought in and identified by Margaret Dilly and Larry Baxter.

Most of the edible fungi found were morels and few Boletus edulis. However, we had enough shaggy manes for all 16 members who stayed for the potluck to have a taste.

Hosts were Pacita and Guy Roberts and Charles and Jean Montross.

MUSHROOM MISSIONARIES, FOOD DIV.

Patrice Benson, PSMS Mycophagy Chair, and Sinclair Phillip demonstrated Northwest cooking at the Northwest Culinary Alliance convention at the Pike Place Market in June. Mr. Phillip owns Sooke Harbor House, one of the six best restaurants in Canada. Other, less well known demonstrators, were Graham Kerr, Jeff Smith, John Hinterberger, and Julia Child.
SODA SPRINGS FIELD TRIP
Paul and Grace Jones
Harold and Beth Schnarre

We were more than a little worried when, after driving the long way around through Yakima, there was a large sign on the highway. It stated that Highway #410 was closed from Enumclaw to Highway #123 (Cayuse Pass). It was opened on Friday, and Hal and Beth were the first ones through.

Maybe it was because of the weather, but only 28 people showed up, with 14 staying for a very cozy potluck in the shelter. Eleven stayed over Saturday night and only four for Sunday night. Not at all like Memorial Day weekends in the past.

Sara Clark and Larry Baxter identified 25 species, of which four were sort of rare—Coprinus asterophoroides, Hygrophorus pudorinus, Lentinus lepideus, and Gastroboletus sp.

Not too many mushrooms were brought in, but everyone found some morels or boletes (or both).

A special thanks to Chris Robinson for hauling boxes of field trip stuff.

BOARD NEWS
Agnes Sieger

PSMS received $250 for participating in the King County Fair. The field trip supplies are reboxed and ready to go; the potlucks now start at 4:00 p.m. David Arora will be in the area for the Oregon Society fall foray October 24-26, and PSMS will try to get him for a special membership meeting the end of October; if this works out, it would probably replace the November meeting. Educational Chair Denis Benjamin is putting together a series of weekly introduction courses to begin after the Annual Exhibit. Denis Benjamin and Kern Hendricks will redo a packet of goodies for new members. Patrice Benson’s video tape of Nancy Turner turned out well, and she plans to tape future meetings she attends. Co-chairs Lynn Phillips and Bill Bridges passed around the poster for the 1990 Annual Exhibit. Mark Jarand is resigning as Cultivation chair.

Welcome to the following new members:
Carole Christian, P.O. Box 68544, Seattle, WA 98168
Stephan E. Engle, 10807 41st Ave. S.W., Seattle, WA 98146 241-0265
Poly Leng, 1110 So. Ridgewood, Tacoma, WA 98405 627-0964
James and Judith Oliver, 4000 University Way N.E., Seattle, WA 98105 547-8293
William Peabody, #203, 2014 4th Avenue, Seattle, WA 98121 441-1883
Janet Johnson/Mark Rose, 9037 Palatine Ave. No., Seattle, WA 98103 782-6687

Change of Address:
Sheila Balsdon, 901 19th Ave., Seattle, WA 98122
Larry and Darlene Baxter, 3330 - 158th Place N.W., Stanwood, WA 98292
Puget Consumers Coop (Jennifer Calls Russell), 4201 Roosevelt Way N.E., Seattle, WA 98105

Correction: Paul Stamets writes that the article we quoted on his talk to LAMS ("Medical Test of Ganoderma," April 1990) had a few errors. (1) the study was Chinese, not Japanese; (2) the fungus used in the treatment of lung cancer was Polyporus umbellatus (Grifola umbellata), not Ganoderma lucidum; (3) Malcom Forbes said he expected the marketing of foods (not fungi) that stimulate the immune system to be a star industry of the 1990s. Thanks, Paul. It's nice to know somebody out there's keeping an eye on the press.

We are sad to announce the death of long-time member Kearney Koziol on August 22, 1990.