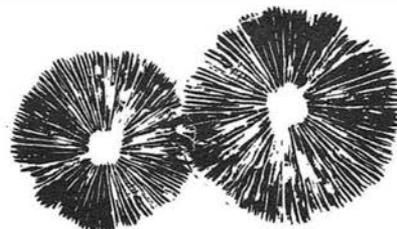


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 266

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NAMA FORAY

Lynn Phillips

In early October, 320 mycologists, amateur and professional, renowned and unknown, converged on Whistler Village, in the wilds of British Columbia north of Vancouver. The occasion for this gathering was the annual foray and convention of the North American Mycological Association. I went along, too, for the ride, so to speak. I figured that since I am a member of NAMA (you just have to pay dues), the foray was in our own part of the world, and I knew some other PSMS members who were going, it would be interesting to see what it was all about. I had no idea of what to expect, but I rather anticipated high-powered programs and discussions. And if that was all over my head, at least there should be some good mushroom hunting so far from civilization. Please bear in mind that I've never been to any other mushrooming events outside of PSMS and our local area.

Well, NAMA turned out to be less, and more, than I had anticipated. The formal program was less ambitious and stimulating than I would have wished, but the informal discussions were much more exciting and entertaining. There was more interesting talk going on in the hot tub and around the dinner table and later in the social room than was heard in most lectures. I was surprised that people had flown and driven from all over the country to this relatively remote area. The Midwest and East Coast were particularly well represented. I thought they looked like a rather strange and motley collection of people until I realized that I, too, fit right in. We all looked weird to the Canadians who were in town celebrating a holiday weekend.

I found that I actually knew some of the people involved, and it was a nice opportunity to renew acquaintances with Maggie Rogers, Paul Stamets, and others I've met through PSMS. I also met some big names in mushrooming, names I had only heard about in books and magazines, like Gary Lincoff, Walter Sturgeon, and Sam Ristich. Chatting with members of mycological societies around the country also gave me a better appreciation for who and what we have here at PSMS. We are envied for having such a knowledgeable, interested, and helpful scientific advisor as Dr. Joseph Ammirati, who was also the head mycologist at the foray. The Pacific Northwest Key Council is also very highly regarded, and many of its members are also members and even past presidents of PSMS. I realized what an active and well organized club we have.

The mushroom hunting wasn't what I had expected either. The "wilds" of B.C. have given way to clear cutting and vacation homes just as they have around here. We had trouble finding a local road map, partly because there weren't a lot of local roads. And a promised excursion to a unique habitat around some hot springs was washed out, along with the road, in heavy rains just before the weekend. But we did finally find some roads and some woods and, yes, some mushrooms--interesting specimens as well as good edibles to bring home. In fact, one of my main memories of the weekend is hunting mushrooms in a forest with a beautifully thick, soft carpet of moss. Other memories, such as the black

bear in the field, lovely mountains covered with the first snowfall, picnics in the woods, and late night chats, may fade. But for some of us, the NAMA '90 Foray will best be remembered for Dick Sieger's giant turnips, and since I couldn't begin to do justice to that subject, I won't even try!

1990 ANNUAL EXHIBIT

Agnes Sieger

Despite scant pickin's, everyone, members and public alike, had a great time at the show, giving and getting answers to those basic questions:

What is it?

PSMS identifiers back stage and out front.



Is it good to eat?

The cooking demos were a great success.

That's a mushroom?

Test driving a puffball.



Do all mushroomers look like that?

The fall classes are filled. Because of the amount of interest, the sessions will be repeated next spring. To reserve your place, call Denis Benjamin at 363-2259.

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Calendar

Nov. 10	Field trip, 9:30 a.m., Discovery Park
Nov. 13	Membership meeting, 7:30 p.m., CUH
Nov. 18	Cultivation Group field trip to Fungi Perfecti
Nov. 19	Board meeting, 7:30 p.m., CUH
Nov. 23	<i>Spore Prints</i> deadline
Dec. 12	Membership meeting, 7:30 p.m., CUH

BOARD NEWS

Agnes Sieger

The educational classes are filling fast, and we may go to two sessions. Patrice Benson reports that chefs are calling her to ask if they can cook for PSMS. The nominating committee for the February elections consists of Kern Hendricks, Patrice Benson, and Irwin Kleinman. The Survivors' Banquet will be Friday, March 15, 1991. The Board is considering having a spring foray. (A foray is an educational gathering, more akin to a convention than a hunting/military raid.)

CULTIVATION GROUP

Lynn Phillips

Thanks to all of you who volunteered your time at our annual exhibit. For a reward, we have a special treat. Paul Stamets has invited us down to his mushroom farm, research and development laboratory, and Fungi Perfecti catalog headquarters for a potluck meal and tour. Paul has a lot of exciting new cultures growing, and I know it will be a very interesting field trip. The date is Sunday, November 18, noon to 5:00 p.m. For the address and directions and carpool information, call Walter Knox, the new Cultivation Chair, at 789-8156. I will tell you that Paul's place is located between Olympia and Shelton and is about a 1-1/2 hour drive south of Seattle. Don't forget to bring food and drink.

Membership Meeting

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

Our guest speaker for the November membership meeting will be Dr. Brice Kendrick. Born and educated in England, Dr. Kendrick has been a mycologist, lecturer, and professor at the University of Waterloo (Canada) for the past 25 years. He has completed nearly 260 publications and has written several books, including the often used text *The Fifth Kingdom* and the *Young Persons Guide to Fungi*.

Dr. Kendrick's program, entitled "Much More Than Mushrooms," promises some new thoughts about the world of fungi around us. Since the program will start promptly at 7:30 p.m., you may want to arrive a few minutes early for a good seat. I've been told that Dr. Kendrick's slides are spectacular.

Members with last names beginning with the letters M,N,O,P are asked to bring refreshments for the social hour. Would someone from this group please contact Dennis Bowman concerning the making of the punch.

MEET THE IDENTIFIERS

Inga Wilcox



Is there anyone who has not seen Larry Baxter at forays? Larry, often accompanied by his wife, Darlene, is one of the fine, knowledgeable persons helping us to increase our appreciation of wild fungi. Larry is a native of Montana and came to Seattle with Darlene in 1985. His educational background is in mathematics and physics, and he teaches Math at Everett Community College. He always has had a love for the outdoors, particularly for being in the forests and mountains. His hobbies include backpacking, birding, identifying native plants and mushrooms, and macro photography. He credits longtime identifiers of PSMS with encouraging and assisting him in learning to identify native plants and mushrooms. How did he come to join PSMS? He attended the 1985 mushroom exhibit and joined right then and there.

We are all glad you did, Larry. Thanks!

PERSONAL NOTES

PSMS Mycophagy Chair **Patrice Benson** had a busy September, introducing young and old to the wonders of wild fungi. First, she gave a half-day mushroom program to 5th graders from St. Brendan's who were enjoying a week-long nature camp at Deception Pass. Then she ascended the Columbia Tower building here in Seattle, where she taught members everything they always wanted to know about cooking and eating mushrooms.

We are happy to report that **Earl Harrison** is recuperating nicely from a heart attack September 23 followed by open heart surgery on the 27th (two by-passes and a new stainless steel valve). Sixteen years ago, Earl had one of the first by-passes in the Puget Sound area. Glad you're feeling better, Earl. May this one last another 16 years!

Maggie Rogers, a member from Portland, the speaker at our September meeting, and a coordinating editor of *Mushroom*, received NAMA's Award for Contributions to Amateur Mycology. The select few who have received this award include Kit Scates, Alexander Smith, and Daniel Stuntz.

INTO THE WOODS WE GO...

Inga Wilcox

The fall season is winding to an end, and we have had eight successful field trips. The rains finally came, and I personally met many happy hunters. Many choice fungi were found, in quantities, so that we will be able to draw on our stores and enjoy mushrooms until the spring season has us going out again. I want to thank all of you who have participated in these field trips. My special thanks to all hosts, co-hosts, identifiers, and foray leaders. It is your willingness to give a little of your time and knowledge that makes forays enjoyable and educational for all. If you have not had a chance to do so, don't worry! Spring will be here before we know it, and I'll be calling on you then. See you at the meetings.



MASONIC PARK FIELD TRIP

Lisa Utter

We had a good turnout (74 people) for this outing, with 32 staying for the potluck. It had been sunny in Seattle the previous week, but it had rained early in the morning of the hunt. Although we didn't get rained on, many of us did get quite wet leggings and shoes while tromping through the ferns and underbrush. The sun did come out nicely in the afternoon.

This was a great spot, and numerous chanterelles and other species were found right in camp. Altogether, 94 species were identified by Brian Luther, Larry Baxter, and Sara Clark. Choice edibles identified were angel wings, golden chanterelles, pig's ears, and *Boletus edulis*. More uncommon varieties identified included *Leucopaxillus albissimus*, *Albatrellus ellisii*, *Hygrocybe laeta*, and *Hygrocybe psittacina*.

A PSMS member sponsored our use of the park. Many thanks to him, our identifiers, and Corinne and Henry Cato, who hosted the trip along with Eric Madsen and myself.

November 10

Discovery Park, Seattle

This park, formerly Fort Lawton, is in Magnolia. Please enter from West Government Way and meet at the Visitors' Center at 9:30 a.m. A map of the park can be obtained at the center. PSMS member Anne Peterson is a Naturalist there and has arranged to have their conference room available for us for identification between 11:30 and 1:30. Bring a sack lunch if you wish. This will be the last field trip for the fall season.

CRYSTAL SPRINGS FIELD TRIP Vera Elias/Inga Wilcox

On a most beautiful sunny day, 52 persons signed in. Patrice Benson and Bill Bridges had the coffee ready and, helped by Vera and Inga, hosted the foray. Quickly everyone took off to try their luck. Ably led by Mary Lynch, an enthusiastic group of hunters began filling their baskets in no time. In fact, it was an outstanding day; everyone found white chanterelles, *Boletus edulis*, *Leccinum aurantiacum*, *Rozites caperata*, and, yes, matsutake. Everybody was in high spirits, and the identification table was jammed. Larry Baxter and Sara Clark identified 107 species. Unusual finds were *Lactarius fallax*, *Polyozellus multiplex*, and *Helvella lacunosa*. Everybody was so excited with their finds that we had to pry people away from the ID table to come to the potluck. More than 25 persons stayed and shared wonderful dishes. This foray deserves a rating of "ten."

THE DALLES FIELD TRIP

Evelyn Mineo

After rain-filled days, including Friday night, co-hosts Patricia Nessel-Bush, Edward Bush, Sal and Evelyn Mineo were delighted to be part of the 39 members who braved the elements and found the camp in spite of the forest service removing all identifying signs, for "renovation." Most of the day was dry, and we even enjoyed patches of sunshine. Vito Perillo led a group into the forest. George Rafanelli stayed behind to identify 51 species of fungi that forayers brought back, including *Rozites caperata*, *Cantharellus cibarius*, and *Tricholoma magnivelare* (matsutake).

Than you, Kern, for sharing your matsutake find with the co-hosts.

Seven brave souls enjoyed a bright, warm fire in the big, stone fireplace and good food, laughter, and conversation at the potluck. A special thanks to Patricia Nessel-Bush for cooking up that wonderful chanterelle pasta dish.

MYCOPHAGY

Patrice Benson

Many thanks to all who contributed their time and mushrooms to the Cooking and Tasting section of the exhibit. Many hands make light and pleasurable work to enable the multitudes to have their first tastes of wild mushrooms.

Welcome (and thanks) to new members (and chefs) Kathy Casey and Michael Blackwell, who contributed their time and expertise to fellow members at the membership meeting October 9th. The following recipe was enjoyed by all at this special meeting.

Chanterelle Souffle

Michael Blackwell

Exec. Chef, Olson's Foods

6 Tbs butter	4 Tbs flour
1/4 C minced shallots	1-1/2 C hot milk
1 lb chanterelles, chopped	8 egg yolks, beaten
1 tsp salt	8 egg whites, beaten stiff
pinch thyme	2 Tbs grated Parmesan

Preheat oven to 350 F. Melt butter in skillet. Over medium high flame, saute shallots, mushrooms, salt, and thyme until the shallots are transparent. Stirring with a wire whip, add flour and cook 3 min. Add hot milk and, stirring constantly, cook another 5 min until thickened. Remove from heat and cool slightly. Add the beaten egg yolks. Wait 3 min and stir in 1/3 of the beaten egg whites. With a rubber scraper, fold in remaining egg whites and pour into a buttered souffle dish. Sprinkle with Parmesan and place in preheated



oven. Bake for 30 to 40 min or until golden brown. When done, a cake tester should come out dry. Serve at once. Excellent with lamb. Serves 6 to 8.

NAMA Dues are Due January 1: For the \$3.00 PSMS discount, send a \$12.00 check made out to NAMA to Coleman Leuthy, 2455 East Lake Washington Blvd., Seattle, WA 98112. Include your name, status (single or family), address, and phone number.

TIDBITS FROM THE NAMA FORAY

Dick Sieger

Officer Friendly's Fire Code: In case of fire, evacuate the building immediately and gather at the liquor store.
--Blackcomb Hotel fire instructions.

No Baloney: Box lunches at forays usually contain mystery meat sandwiches and an apple. Not at Whistler. A typical lunch consisted of mushroom quiche accompanied by two whole grain rolls with butter, hard boiled eggs, apple juice, and dry fruit with nuts--all complete with knife, fork, and napkin.

Curious Canadian Customs: Harry Lubrecht sells mycological books at NAMA forays. This year when he shipped them from New York to British Columbia, Canadian Customs opened the shipment. It was easy to see what attracted their attention--the last two books to be repacked were *Le Probleme de la Sexualité chez les Champignons* and *Sordariaceous Ascomycetes without Ascospore Ejaculation*.

You Can't Keep a Good Man Down: A Poisoning Committee member from a neighboring mycological society was recently called to the hospital, where he was introduced to a victim of mushroom poisoning. The patient said he was really pleased to meet the identifier because he loved mushroom hunting and was eager to join their mycological society. He said he had eaten *Paxillus involutus* at two successive meals. He became slightly ill after the first meal, but ate the mushrooms again anyway. Then the patient—who was pale, weak, and connected to life support equipment—went on to instruct the identifier on how to gather wild mushrooms for the table.

Tip Your Toque: To our hosts, the folks at the Vancouver Mycological Society, thanks for a fun foray!

PSMS DUES ARE DUE SOON

PSMS memberships are up January 1st. New members pay an initiation fee of \$5.00, so renew now. Dues are \$10.00 for singles, \$15.00 for families, and \$8.00 for students. Send to Membership Chair Bernice Velategui.

ANTS AND FUNGI

Michael Roboz
Mycophile, Vancouver, B.C., Mycological Society



Approximately 100 species of tropical and subtropical myrmicine ants cultivate and feed on fungi. The ants cut out bits of leaves, carry them into the nests, lick the leaf pieces, chew the fragments into a wet pulp, add a drop of clear anal liquid as compost inoculant, and then sow spores and mycelium on the spongy mass. The hyphal tips of the fungi are then consumed by the ants.

The spores are transported within the infrabuccal pouch, especially by the queens, when a new nest is being created. The queen does not eat in the early days, but digests her wings until the first brood emerges, and only then does leaf collection begin.

Spores of several other fungi are transported on the legs and bodies of the ants, yet only the special "ant fungus" grows in their gardens. Some entomologists suggest the ants eject a form of herbicide as they "weed" the gardens with their mandibles. When the ants abandon their gardens, other fungal species spring up immediately, but the "ant fungus" disappears.

The "ant fungus" is a nearly sporeless species, entirely dependent on the ants for existence. The ants propagate these fungi by making "softwood cuttings," which are transplanted to newly composted chambers. The cuttings are accomplished with a specific proteolytic anal enzyme. 

What kinds of fungi do ants cultivate? Moller (1893) found *Rozites gonglyophora* (a gilled fungus) in nests of *Acromyrmex disciger*. Spegazzini identified *Xylaria micrura* in *A. lundii* nests. *Lasius fuliginosus* ants cultivate *Cladosporium myrmecophilum*, while *L. umberatus* prefer *Hormiscum pithyophilum*. *Lentinus atricolus* grow in *Atta cephalotes* gardens. Goetsch and Stoppel have isolated the following from *Atta sexdens* nests. *Hypomyces ipomoeae*, *Fusarium oxysporum*, *F. angustum*, *F. equiseti*, *Vorticillium candidum*, and *Clomostachys aurcariae*. Gardens of *Acromyrmex* yielded *Mucor racemosus*, *Actinomucor repens*, *Moniliopsis aderholti*, *Rhizopus nigricans*, *Trichoderma* sp., and *Penicillium* sp. 

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