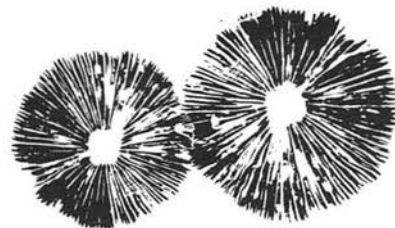


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 269

February 1991

PRESIDENT'S MESSAGE

Kern Hendricks

As we slog through the dog days of winter when nothing is growing that anyone in this group would be interested in, I can't help but reflect on where we are and where we are going. The ballots for the 1991-1992 officers and trustees are included in this month's newsletter. We've got some great people running but, as you can see, not nearly enough to make it a tight race. We are at a "leadership ebb"—a time when many of the longer term members have bowed out and not enough newer members have stepped forward to guide our Society into the future. I remind you that this is a voluntary organization, and it will be good only in proportion to the willingness of our members to give as well as receive. Activities will start to pick up in March and reach a fever pitch during May and June, the height of the spring mushroom season. During this time, I look forward to seeing many of our newer members becoming more involved in the operation and activities of the Society.

SURVIVORS' BANQUET

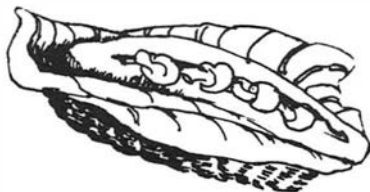
Patrice Benson



The 28th Annual Survivor's Banquet will be held Friday, March 15, at 7:00 p.m. at the Center for Urban Horticulture. The Banquet Committee has devised a hybrid potluck. The main course and dessert will be provided, and we are requesting that those attending bring either a salad or an appetizer to share. Bring your own wine or beer as you wish.

In order to provide a delicious main course, we are requesting the donation of dried morels and boletes and frozen elk or deer meat, which member chef David Pisetna will combine to create a wild main course for your enjoyment. There will also be a vegetarian alternate selection for the main course. Please phone the banquet chairperson for pickup or simply bring your donations to the February 12th meeting. (I will have a frozen-food cooler.) The February meeting will also be the time to purchase tickets and sign up for your potluck choice. If you are unable to attend, simply send your check and potluck choice to banquet chair Patrice Benson (3818 Cascadia Ave. South, Seattle, WA 98118; phone 206 722-0691), and your tickets will be waiting at the door in your name the night of the banquet.

Banquet tickets are \$14.00 each and seating is limited, so sign up soon. Let's all join together to share a dish with our friends and celebrate the wild mushroom.



SEAFOOD STUFFED MORELS

Chef Kathy Casey

1/4 C fresh morels
1 C white mushrooms or white mushroom stems, trimmed
1 Tbs fresh lemon juice
1/4 C butter
1/4 C celery, finely chopped
1/4 C onion, finely minced
1 Tbs fresh garlic, minced
2 Tbs green onions, minced
2 Tbs fresh parsley, chopped
1/2 C heavy cream
1/2 C scallops
1/2 C bay shrimp
1/4 tsp salt
1/8 tsp Tabasco
1/4 C good quality Parmesan cheese
3/4-1 C bread crumbs
12-15 large fresh morels, cut in half, stems trimmed
Dry white wine, as needed

Preheat oven to 425°F.

In a food processor, process the 1/4 C of morels and the white mushrooms together with the lemon juice until chopped fine.

In a large saute pan, melt the butter over medium-high heat. Add the chopped mushrooms, celery, onions, garlic, green onions, and parsley. Saute lightly, stirring often.

Meanwhile, in the food processor quickly pulse the scallops and shrimp until coarsely chopped, but not too fine.

Keep cooking the mushroom mixture until almost all the liquid has cooked out. Add the cream and cook until reduced by half, reducing the heat as needed. Add the chopped seafood mixture and cook approx. 3-4 minutes more or until almost all the liquid has been cooked out.

Remove from heat and stir in seasonings, cheese, and as many bread crumbs as needed to form a firm, but not dry, mixture.

Cool, then stuff mushrooms. Place in a baking dish and sprinkle with a little of the leftover bread crumbs. Pour a 1/4 in. of white wine around mushrooms and bake for 12-14 minutes or until done. Serve immediately and enjoy!



BOARD NEWS

Agnes Sieger

Charter member Charlie Volz has donated his life-time collection of mushroom books to the PSMS library. Two people, both the library experience, have volunteered to help whip the library into shape. Dennis Bowman is in charge of purchasing video equipment for PSMS, with help and advice from Ron Post. A second beginner's class will be starting this spring. Interested persons should contact Denis Benjamin, 363-2259.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
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CALENDAR

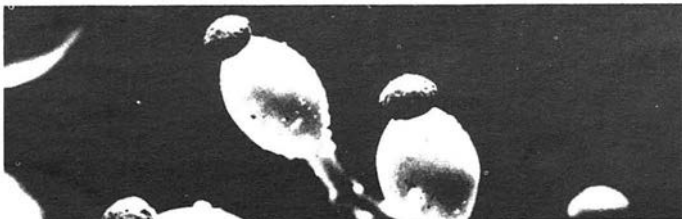
Feb. 12 Membership meeting, 7:30 p.m., CUH
Feb. 18 Board meeting, 7:30 p.m., CUH
Feb. 22 *Spore Prints* deadline
Mar. 15 Survivors' Banquet, 7:00 p.m., CUH

ON THE PILOBOLIDAE

W. B. Grove

[*Midland Naturalist*, 1884 in *Boston Myco. Club Bulletin*]

Imagine an oval translucent vase of exquisite outline, carved from a single diamond, not indeed of the finest water, but brought from South African fields, tinged with a delicate yellow colour. Place beneath this a gracefully-curving slender stem, of crystal clear, and where they join let a circlet of the purest gold lie coiled within the tube. Then let a beautiful and limpid light radiate from every part. To enhance its effect, take a piece of the blackest jet, shaped into a perfect hemisphere. Polish its surface till it shines like a Venetian mirror, and gently poise this sooty crown over the mouth of the transparent vase. Let glistening strings of orient pearls hang round in graceful festoons, and imagine the whole of this priceless work reduced in size till the total height exceeds not a twentieth of an inch. To complete the contrast, thickly strew these fairy jewels on the half-dried surface of a cake of cow dung, and you have imitated nature as far as your powers allow. To mortals this treasure is known by the name of *Pilobolus*.



Membership Meeting

Tuesday, February 12, 1990, 7:30 p.m., in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Taylor F. Lockwood is originally from Seattle, but ended up moving to California at a time when the name California could still be safely mentioned in the Pacific Northwest. While attending the University of Washington, Taylor studied in the colleges of Architecture, Art, Biology, and Music. Combining his strong values for nature, ecology, and the environment, Taylor has found the common denominator of music supporting natural beauty. He has captured the beauty and variety of fungi in delightful and magical presentation of slides and music.

In addition to the main body of the program is our social hour. This is an easy and fun area for each of us to contribute in. This month members with last names beginning with the letters A, B, C, D, and E are asked to bring refreshments for the group and to help arrange them in the kitchen. A plate of fruit, cookies, or crackers and cheese will work just fine. Also one member from this group of volunteers needs to make a punch (expenses reimbursed) and should call Dennis Bowman at 525-3899 for details.

MEET THE IDENTIFIERS

Inga Wilcox



Ladies and Gentlemen:
"Fasten your seat belts!"
You are going to meet Margaret Dilly—wife of Claude, mother of four, and grandmother of ten.

Margaret joined PSMS in 1965, having visited our first Annual Exhibit. She became interested in mushrooms early on and was fortunate to have studied under the late Dr. Stuntz. Presently she is taking classes with Dr. Ammirati. Margaret has served PSMS in many capacities—working on the Exhibit Committee, where she chaired the tray-arraying section for 12 years, chairing the Banquet Committee, serving on the Board, serving as Vice-President in 1974 and President in 1984/85. She also headed a 10-year morel study project started in 1972 (the 1st computerized study of a mushroom) and together with Dorothy Henderson co-produced an edibility master list of Pacific Northwest fungi in 1977.

Currently she chairs the Conservation and Ecology Committee. This is a result of both serving on the Department of Natural Resources Mushroom Task Force for 18 months and chairing CEP, a coalition of mushroomers who successfully got legislation in place requiring licensing for commercial buying/selling of fungi.

Margaret has also been a member of the Pacific Northwest Key Council since 1974, where she constructed a macroscopic key to *Agaricus*. She is a member of the North American Mycological Association and the Vancouver, B.C., Mycological Society and has attended forays as far away as Mississippi and as close by as Whistler, B.C. Would you believe that besides mushrooming and spending time with her grandchildren, Margaret enjoys sewing "when I find the time."

Margaret, your day surely must have more than 24 hours. We all appreciate what you are doing. Thank you.

ELECTION

ELECTION

ELECTION

The following candidates are up for election to PSMS offices in 1991. This year we are voting for a vice-president, a secretary, and five trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Don't forget to return your ballot to "Election Committee, P.O. Box 70436, Seattle, WA 98107." Each family membership is entitled to two votes, each individual membership to one vote.

VICE-PRESIDENT

SECRETARY

I am currently serving as Vice-President, having been appointed last year when Kern was elected president. I believe I have done a good job, and would like to continue for a real term.



Dennis Bowman



Elizabeth Hendricks

A PSMS member since 1985, I have greatly enjoyed my previous posts in book sales and as an out-going trustee. I am looking forward to serving PSMS as secretary and feel I can do a good job.
Elizabeth Hendricks

TRUSTEES



Lynn Phillips

PSMS background: Active member since 1986, former trustee and field trip chair, current exhibit co-chair, member of cultivation and conversation groups, perennial intermediate student and avid pot hunter. I look forward to continuing to serve PSMS as a trustee.



Beth Schnarre

A native Washingtonian, I teach preschool classes of normal and handicapped children. Active in PSMS for 7 years, I have experience working with adult groups and with group financial affairs. I am concerned with environmental issues and find most share this concern.

I have been a member of PSMS since 1973 and the editor of the Society newsletter, *Spore Prints*, since 1985. A current trustee, I am running for re-election, and look forward to serving on the board again.



Agnes Sieger



Mary Lynch

I had been interested in mushrooms for several years before joining the Society in 1986. Since then, I have been active in the annual exhibit and a participant in leading field trips. I am especially interested in bolete hunting and mycophagy.



Sal Mineo

I balance my work as Principal of a securities and retirement/estate planning firm by being a Certified Master Gardner, a beekeeper, foray host, and a mushroom propagation committee member. As a trustee, I'll bring ideas, fun, enthusiasm, and thoughtful planning to the Board.

Interest in the identification of fungi was sparked by desire to recognize poisonous ones. Then it was motivated by the need to understand damage and breakdown by fungi of all kinds of organic matter, including our food, our possessions, and even our own tissues. Quite recently has come the astounding realization that the vast majority of land-plant species depend on mycorrhizal fungal symbionts. In the roots of the all-important grass-type plants that give us our grains, feed our meat animals, and hold beaches in place, as well as in a multitude of other types, are microscopic fungal partners. Their identification, largely from the structure of the walls of spores sieved out from where the host's roots grew, is a new game.

J.B. Morton, *Mycotaxon* 32, 267-324



