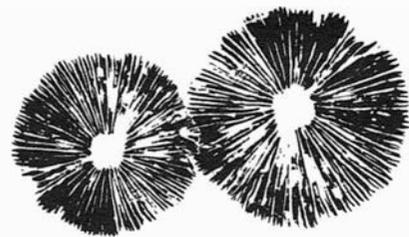


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 281

April 1992

PRESIDENT'S MESSAGE

Dick Sieger

Kern Hendricks and the 1990-91 board have taken good care of PSMS. Our treasury is adequate, our membership is stable, and our morale is high. That means we can meet new challenges.



Scientific Research Project. PSMS Scientific Advisor Dr. Joseph Ammirati and I met to discuss things that PSMS can do to support the mycological community. He said that he is frequently asked for advice about the conservation of fungi and doesn't have the data to provide complete answers. He needs information on what mushrooms grow in the Northwest, where they grow, when they grow, and what relationship they have with other plants. Mycologists haven't the time or funds for this kind of research. Under his direction, skilled amateurs in our society can provide answers. He suggested we start a survey of an old growth plot near Barlow Pass. Our board enthusiastically embraced the idea.

The work will include visiting the site once or twice a week during the mushroom season. We will count fungi, identify them, observe where they grow, and collect specimens. The project will be time consuming and parts of it physically and mentally demanding. To be meaningful, it must continue for years.

Now, we need a cadre of people who will learn to become researchers. Time is short. Dr. Ammirati will introduce us to the site in a few weeks when it is free of snow. Then, the work will begin with a survey of trees and terrain.

Drop me a note if you would like to participate. I know who some of you are, but don't want to leave anyone out. The group will get together soon to choose leadership and organize itself.

UW Herbarium. Another badly needed project is recording information about the mushroom specimens in the UW herbarium. Unlike the previous project, this requires little training, just patience. For over 50 years, mycologists have been contributing specimens to the herbarium, along with notes on habitat and other valuable information. These notes must be deciphered soon, or this information will be lost to future mycologists.

Lorelei Norvell, who has first hand experience with field studies and herbarium management will speak at our April meeting. Please join us.

*Rabbit book, bird book, bowl for batter,
Saw and cutting board, plates and platter,
Oven mitts, trays, and cups abound
In our Society's lost and found.*

*At our April meeting, check the back table
And pick up your treasures while you are able.
Can't make the meeting but still are eager
To reclaim your lost things? Please call*

Dick Sieger

SURVIVORS' BANQUET

Agnes Sieger

As the following figures attest, you can run a Seattle potluck from Poland, if you leave enough notes. Copies of the recipes turned in at the banquet will be available at the April meeting.



MUSHI MORELS

Lynn Phillips and Patrice Benson

[as demonstrated to the Snohomish County Myco. Soc.]

8 oz fresh morels, or 1 oz dried	2 green onions
2 tsp light soy sauce	2 eggs
2 tsp Chinese wine or dry sherry	1/4 tsp salt
2 tsp cornstarch	3 Tbs peanut oil
4 dried Chinese mushrooms (optional)	1 tsp sesame oil
30 dried lily buds	1 Tbs soy sauce
2 Tbs dried wood ear fungus	Hoisin sauce (for serving)
	Mandarin pancakes or flour tortillas

Soak lily buds in tepid water for 30 min. Separately, soak the tree ear fungus and morels, if dried. Also soak the Chinese dried mushrooms, if used. Cut the morels into lengthwise quarters. Mix with the next three ingredients. Cut the green onions into 2 in. lengths and slice thinly. Beat eggs with salt. Mix soy and sesame oil together. Heat wok over medium heat, add 1 Tbs oil, and when hot add eggs. Stir gently until just set. Remove eggs from wok or skillet. Heat wok and add 1 Tbs oil. Fry mushrooms, lily buds, and green onion. Add soy and sesame oil and egg. Spread a little hoisin sauce and some green onions on top of the Mandarin pancake along with the cooked mixture and enjoy. An optional recipe is to cook up some thin strips of pork along with the morels, but the morels alone will give the dish a meaty flavor.

Spore Prints

is published monthly, September through June, by the
PUGET SOUND MYCOLOGICAL SOCIETY
Center for Urban Horticulture, Mail Stop GF-15,
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Membership Meeting

Tuesday, April 14, 1992, at 7:30 p.m. in at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle.



Ammirati and Norvell

Lorelei Norvell will tell us about "The Oregon *Cantharellus* Study." This project is a pioneering effort by the Oregon Mycological Society to determine what influences the fruiting of chanterelles and the effects of harvesting them. Lorelei has been a driving force in the project since its start in August 1986, when she was an amateur mushroomer. She is now a doctoral candidate at the UW, advised by Dr. Joseph F. Ammirati, who is also the advisor for the *Cantharellus* project. Dr. Ammirati's class schedule overlaps the meeting, but he will try to arrive in time to speak briefly.

Colleen Holsapple is going to oversee the social hour after our monthly meetings. I'm sure she'll think of some clever new ways to elicit the many helpers needed to make it a success, but we all still need to step forward and offer her our assistance. For my last month of obligatory coercion, I'm asking all members taller than 5'6" to bring a plate of refreshments.

—Denny Bowman

CALENDAR

- Apr. 13 Beginner class, 7:00-9:00 p.m., Isaacson Classroom, CUH
- Apr. 14 Membership Meeting, 7:30 p.m., CUH
- Apr. 20 Beginner class, 7:00-9:00 p.m., Isaacson Classroom, CUH
- Board meeting, 7:30 p.m., CUH
- Apr. 24 *Spore Prints* deadline
- Apr. 26 Cultivation Group meeting, 12:00-4:00 p.m., Shira's, 302 SW Langston Road, Renton
- Apr. 27 Beginner class, 7:00-9:00 p.m., Isaacson Classroom, CUH
- May 2 Field Trip, Twenty-nine Pines

BOARD NEWS

Agnes Sieger

Clement Hamilton is the new acting director of CUH. The schedule was set for the spring field trips. Colleen Holsapple volunteered to take charge of the social hour after the meetings. Beth Schnarre will be in charge of a summer picnic, and Mary Taylor will replace Patrice Benson as Banquet Chair. Kern Hendricks and Agnes Sieger volunteered to put the information on the membership applications into a computer data base for easier retrieval. Bill Bridges will provide copies of the PSMS by-laws and a book of Board minutes at the membership meetings.

Library: Bill Bridges will open the PSMS Library from 7:00 to 7:30 p.m. before the general membership meetings. Stop by the office and see what we have to offer.

Office: Bill Bridges and Dick Sieger cleaned up the office and put the leftovers in the storage shed. Call Dick (362-6860) for "lost" items.

MEET ELSIE BURKMAN

Inga Wilcox

Not many persons join a brand-new organization at the top. Yet that is what happened to Elsie, who is a charter member. Ben Woo, the first president of PSMS, telephoned Elsie and asked her to serve on the board. What was, and is, her claim to fame? She describes herself as a "wild mushroom ink painter." Thirty years ago, she and a friend were camping and found a good number of *Coprinus micaceus*. They decided to leave them for breakfast the next day, only to discover that they had turned into an inedible black goo. Elsie promptly used the inky material for two paintings. She also started using the ink from *Coprinus comatus*. Her paintings were exhibited through the Zoe Dusanne Gallery in Seattle, and publicity from that exhibit brought her to the attention of Ben Woo, who asked her to join PSMS. Every year, with the exception of two, she has shown her paintings at the annual exhibit.



Elsie takes her mushrooms where she finds them. In 1967, for example, she took a trip up the Alaska Highway (she has had shows in Fairbanks and Anchorage) where she found many mushrooms, some for eating, some for ink. She remembers a climb along the famous Chilkoot Trail in 1981 when she picked many *Boletus edulis* and *Rozites caperata* for the cook pot.

Besides enjoying hikes with The Mountaineers and picking wild berries, she grows chrysanthemums, berries, and grapes.

Sadly, many mushroom areas are disappearing, and Elsie wonders whether sooner or later we, too, like some European countries, will have land set aside for the preservation of wild mushrooms. For now, however, Elsie recommends: "Be careful when gathering fungi. Try to leave the root intact so another mushroom can grow."

CLASSES, COURSES, FORAYS

Mycology Course: "Fungi of the Sierra Nevada," June 8-12, 1992, by Dr. Andrew S. Methven, Assoc. Prof. of Botany, Eastern Illinois University. For information on registration and fees, contact Mr. James Steele, Sierra Nevada Field Camp Manager, Dept. of Biology, San Francisco State University, 1600 Holloway Ave., San Francisco, CA 94132.

Foray: Oregon Mycological Society Spring Foray, Camp Morrow, approx. 40 miles south of The Dalles, Oregon, May 15-17, 1992. Featuring Dr. Nancy Smith Weber. For details, contact Dick Sieger (362-6860) or Wanda Caruthers, 14605 SW 92nd, Tigard, OR 97224 (503 620-8436).

Seminars: A catalog of 1992 field seminars by the Olympic Park Institute, including a course by Dr. Fred Rhoades on "The Ecology of Mushrooms of the Olympic Peninsula," is available at the PSMS office. Prices range from \$10-\$220; many of the seminars include food and lodging at historic Rosemary Inn on Lake Crescent. They cover many subjects related to biology, ecology, natural history (human and physical), art, geology, weather, and more.

MUSHROOM MISSIONARIES

Patrice Benson and Lynn Phillips gave a mycophagy program and cooking demonstration to the Snohomish Mycological Society on February 11th.

Denis Benjamin gave two talks in February, one at the Seattle Garden show and one at the UW.

Margaret Dilly spoke to the Evergreen Garden Club in Everett on March 6.

CULTIVATION GROUP

Louis Poncz



On March 1, 1992, the Cultivation Group met in the Douglas Classroom at the Center for Urban Horticulture. Bill Bridges gave an excellent introduction to the cultivation of a mushroom that almost no one in the group has tried before—*Pholiota nameko*. *Pholiota nameko* is one of Japan's favorite cultivatable mushrooms. It's said to have a unique flavor and is best used in stir fries.



Bill discussed the physical properties of the mushroom and followed this by the techniques to grow it, including the method used in Japan for rapid colonization of the tops of the sawdust/bran substrate by the mycelium. Each participant received a "space bag" of sawdust, enough mycelium to inoculate the substrate, and written instructions. In addition, we had an open forum where people asked questions or discussed anything that they thought might interest the group. Items that were discussed were a possible trip to a 16,000-log shiitake farm in Oregon, a workshop on building HEPA filters, slug control, morel beds, how to grow shiitake after doing everything wrong, and a new quick and dirty way of preparing straw medium for the cultivation of *Pleurotus ostreatus*.

The next meeting will be held from 12:00 to 4:00 p.m. on Sunday, April 26, at the home of Sondra and Bill, 302 SW Langston Road in Renton. For directions, call 227-9489. The cultivation of *Stropharia rugosoannulata* will be tackled. If you can attend the meeting, please bring something to share for the potluck.

INTO THE WOODS WE GO

Mary Lynch

On March 15, I found my first morel of the 1992 season, so I'm off to a good start. Now how about you? It is time to dust off the baskets and boots and head to the woods and meadows. This spring we have scheduled field trips for May only. At the meetings we will encourage people to network and find mushroom partners to hunt and share with. Once again the field trips will have hosts who will have coffee and hot water ready by 9:00 a.m. New members will be led out on a short hike to help get them started on their mushroom hunts. Around noontime mushroom identifiers will be available to classify the mushrooms collected. At 4:00 p.m., the fabulous potlucks will start as well as the mushroom story telling time.



May 2

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

Take I-5 over Snoqualmie Pass to exit #85. Follow Route 10 east of Cle Elum for 2½ miles. Turn left on Route 970 and go 4½ 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 16

2 Crystal Springs Campground
(elev. 2400 ft, 60 miles east of Seattle)

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 23-24

3 Kaner Flats
(elev. 2800 ft, 130 miles southeast of Seattle)

Kaner Flats is a new field trip site for PSMS, near the Bumping Lake turnoff. From Enumclaw, southeast of Seattle, continue east on State Highway 410 over Chinook Pass. About 20 miles past the summit or about 3 miles past the Bumping Lake Road, turn left (north) onto Forest Service Road 1900 and travel 2.5 miles northwest along the Little Naches River. Camping is on the left side of the road parallel to the river. The campground is reserved exclusively for PSMS members. The \$30 per day campground fee will be collected from the participants.

May 30

4 Indian Creek Forest Camp
(elev. 3000 ft, 130 miles southeast of Seattle)

From Enumclaw, 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. Go another 8 miles. The camp is a mile east of the Clear Lake turnoff.

CARNATION FIELD TRIP REPORT

Dick Sieger

Our first field trip of the year is always good. When mushrooms are plentiful, it's better still. And when the day is also sunny and warm, it's best of all. This year was one of the best.

The beginners' field trip at MacDonald County Park on the Tolt River by Carnation is a PSMS tradition. For many years Monty and Hildegard Hendrickson led the parade. Now it's Kern and Elizabeth Hendricks. Under a balmy blue sky, hopeful foragers trooped across the footbridge and gathered at the shelter, where Kern briefed them on the habits and habitat of the "early morel," *Verpa bohemica*, that harbinger of spring and a new season of mushroom bounty. Elizabeth then led the initiates off to put theory into practice.

Before and afterward, Mary Lynch, our Field Trip Chair, welcomed newcomers with coffee and goodies. (Ask Mary about her "real" work sometime. She is an engineer selling computer-guided lasers that form working parts from fluids.)

Bill Bridges and I had some interesting fungi to identify. The bright-scarlet winter mushroom, *Sarcoscypha coccinea*, usually found here in the past was absent; the season was too advanced. But *Suillus sibiricus*, a fall mushroom associated with pine which didn't appear last fall was common. There was an *Amanita pantherina*, a mushroom worth knowing, since it is a frequent cause of poisoning; it's common here (a lot are up now) but not in the rest of North America. *Clitocybe nebularis*, a winter hold-over, also showed up. It looks like a *Leucopaxillus*, and David Arora says it smells like beer barf (a smell neither Bill or I claimed was familiar). Using a hand lens, we identified black pimples, *Leptosphaeria acuta*, on old nettle canes and observed tiny forests of slime molds on wet sticks. Tired of identifying, we took a short walk, and Bill found his dinner, oyster mushrooms, on a downed alder.

At noon, the group gathered in a circle on the grass, eating lunch in the sunshine. What a wonderful day!

MUSHROOM NOMENCLATURE REVERSED R. Sieger

Mycologist April I. Anntix has made a startling discovery which promises to turn the rules for mushroom nomenclature upside down, literally. Dr. Anntix reports in the *Journal of Equivocal Standards for Taxonomy* [J.E.S.T., April 1, 1992] that an error was made in printing Elias Magnus Fries' *Systema Mycologicum* — an apprentice printer placed all the book's leaves upside down in the press. This means that everything we have been basing modern mycology on is really backward. To ascertain the original meaning of this fundamental taxonomic tome, Dr. Anntix reasons, it must be read while one is bent double, holding it behind the knees.

Dr. Anntix proposes some immediate changes in the way we deal with fungi. Microscopic observations must be revised — spore width will become length, and length, width. Genera will become species and species, genera.

This will upset the stability we have come to expect in mycological taxonomy. However, understanding classification will be easier for us amateurs because we will no longer have to deal with large genera like *Amanita*. *Amanita muscaria* becomes *Muscaria amanita*, a monotypic genus. Even the largest genera will have but few species. The genus *Smithii*, for example, would contain *S. boletus*, *S. conocybe*, *S. gomphidius*, *S. volvariella*, and *S. otidea*. As also shown in this example, we will no longer have to distinguish Basidiomycetes from Ascomycetes; we will just need to remember the names. Only one disadvantage is apparent, lower back trouble. Mushroomers will not only have to stoop to gather the mushrooms, but stoop again to read the literature.

Thank You:

Gilbert and Alice Austin, Kern and Elizabeth Hendricks, Denny Bowman, and Patrice Benson

for your generous donation of wild mushrooms to the Culinary Arts Program at Seattle Central Community College.
—Kathy Casey

