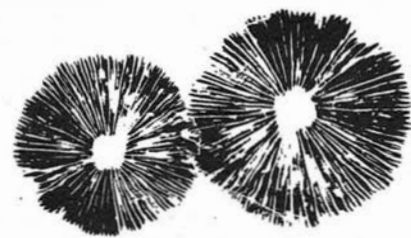


# SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 295

October 1993

## GUEST EDITOR

Dick Sieger

It won't take you long to realize that Agnes didn't edit *Spore Prints* this month. In this one issue, I expect to exceed her annual quota of blunders. Quality will improve when she resumes editing in November. Meanwhile, I get to use "am" and "pm" instead of "a.m." and "p.m." Always wanted to do that.

## PRESIDENT'S MESSAGE

Dick Sieger

We will be busier this October than we have ever been before. The month starts with a field trip to the Dalles Forest Camp. We will welcome Dr. Roy Watling, an esteemed mycologist, to the United States at our monthly meeting on the 5th. Our Barlow Pass study, an important scientific effort in its second year, will continue. For the thirtieth consecutive time, we will introduce mushrooming to thousands of people at our exhibit. The following week we will show the beautiful, bountiful Pacific Northwest to our colleagues, the folks attending the North American Mycological Association's Daniel E. Stuntz Foray. After the foray, board members will discuss public mushrooming policy and plan for a winter microscopy seminar, an election, a banquet, and a spring foray. Finally, Coleman Leuthy will lead us on an educational weekend field trip with our friends, The Mountaineers.

Without any paid members, we will excel in all of these activities. I'm very proud of the Puget Sound Mycological Society. You're wonderful people! Wonderful!

## ANNUAL EXHIBIT

Dick Sieger

The Annual Exhibit is PSMS's most important activity. It unites us, is a major source of income, provides us with most of our new members, and gives us an opportunity to serve our community.

Take some posters and flyers on your daily rounds and post them in likely places so people can find us.

The heart of our exhibit is the mushroom display. Look for mushrooms a few days before the exhibit and bring them to the CUH greenhouse on Friday evening and early Saturday morning. Gather bucolic mushrooms if you can, but remember that wonderful collections can come from urban lawns, parks, and gardens. Of course, care for the mushrooms so they will remain beautiful.

We start to build the exhibit on Friday morning and we put things away on Monday morning. You know when and where you will be working with your committees, but feel free to drop in any other time. We always need help with unexpected chores.

If you need last-minute help and can't reach Exhibit Chair Bruce DeLoria, call Lorraine Dod, 644-0826.

You will meet some pretty nice folks as you work with members and with people coming to the show. They share your interest in mushrooms. Get to know them. That's your reward for helping.

## PSMS/NAMA FORAY

Dennis Bowman

This is a last-minute reminder that if you have interest in participating in the PSMS/NAMA Foray (Oct. 14-17), the preforay (Oct. 12-14), or in contributing toward final preparation tasks, there is still a little time and a little space. We could always use more PSMS members to spread throughout the campus interacting with visitors, helping to answer basic questions, and lending impressions for the endless questions about our Pacific Northwest. If you have a little more time or a little more desire, call any of the committees and offer your very vital last-minute support, or call me at 525-8399.

## EDUCATIONAL FIELD TRIP

Coleman Leuthy

Overnight Foray Hosted by The Mountaineers  
October 30 and 31, 1993

- Saturday morning: Group collecting. Bring your lunch. (All other meals will be provided through Sunday lunch.)
- Saturday afternoon: Identification and helping our hosts learn about mushrooms.
- Saturday evening: Slide program.
- Sunday: Nearby collecting; a review of collected mushrooms, mushroom preparation and tasting for lunch, and you're on your own.

Your car needs to have reasonable clearance to ford a small stream and drive around a few rocks. There is a walk to the lodge of about 1/8 mile. Backpacks are a good idea; however, we have a truck to get your gear up to the lodge. You need to bring a sleeping bag, warm clothes, rain gear, toothbrush, towel, pillow, etc.

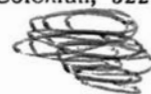
The dorms (men's, women's, family, and committee) are upstairs and include a sink. The toilet is in the basement. Each person will be expected to help with one hut committee—that is, table setting and serving, cleaning johns, washing pots and pans, meal preparation, etc. You sign yourself up on the list of chores. Work with Mountaineers so they can help you with the routine.

Meet at 9:30 am at Crystal Springs campground. Take I-90 to exit 62; at the stop turn right. Turn right again into the campground entrance after about 1/4 mile. Do not cross the river. The campground is at the end of the long straight stretch. This is where it all starts. We'll break into four to six groups and go collecting. About 2:00 or 3:00 pm, our Mountaineer group leaders will guide each group to the lodge.

The cost, \$27, includes three enjoyable meals. Space is limited to 30 PSMS members. No refunds after October 27th. Secure your reservation with a \$27 check made out to "The Mountaineers." Mail it by October 15th to

Coleman Leuthy  
2455 East Lake Washington Blvd.  
Seattle, WA 98112

Questions? Car pooling info? Call Coleman, 322-2554.



# Spore Prints

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**PUGET SOUND MYCOLOGICAL SOCIETY**  
Center for Urban Horticulture, Mail Stop GF-15  
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## CALENDAR

- Oct. 2 Dalles Camp field trip, the Schnarres
- Oct. 4 Barlow Pass collecting  
Barlow Pass lab, 7:00 pm, Hitchcock Hall
- Oct. 5 Membership meeting, 7:30 pm, CUH**
- Oct. 8 Annual Exhibit set up starts mid morning
- Oct. 9 Annual Exhibit, 12:00 pm to 8:00 pm, CUH
- Oct. 10 Annual Exhibit, 10:00 am to 6:00 pm, CUH
- Oct. 11 Barlow Pass collecting
- Oct. 13 NAMA preforay workshops, Ft. Worden
- Oct. 14 NAMA Foray, noon to 11:30 pm, Ft. Worden
- Oct. 15 NAMA Foray, 6:00 am to 10:00 pm, Ft. Worden
- Oct. 16 NAMA Foray, 6:00 am on, Ft. Worden
- Oct. 17 NAMA Foray, 7:00 am to noon, Ft. Worden
- Oct. 18 Barlow Pass collecting
- Oct. 22 *Spore Prints* deadline
- Oct. 23 Crystal Springs field trip, Carol Smith
- Oct. 24 Barlow Pass collecting
- Oct. 25 Barlow Pass lab, 7:00 pm, Hitchcock Hall  
Board meeting, 7:30 pm, CUH
- Oct. 30,31 PSMS/Mountaineers foray, Coleman Leuthy
- Nov. 1 Barlow pass collecting  
Barlow Pass lab, 7:00 pm, Hitchcock Hall

## Membership Meeting

Tuesday, October 5, 1993, at 7:30 pm at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

This month we meet on a special day to hear a special speaker, Dr. Roy Watling. Dr. Watling (BSc, PhD, M.I. Biol.) is Principal Scientific Officer, Royal Botanic Gardens, Edinburgh, Scotland. He is coming to the United States to teach mushroom identification at the NAMA/PSMS foray.

Among Dr. Watling's many books and articles, several are of particular interest to mushroomers. These include *How to identify Mushrooms to Genus III: Microscopic Features*, *How to Identify Mushrooms to Genus V: Cultural and Developmental Features*, *Identification of the Larger Fungi*, *British Fungus Flora: Agarics and Boleti*, *Literature Guide for Identifying Mushrooms* (with Elizabeth Watling), and *What Happens as a Mushroom Grows*, *Studies by Roy Watling*.

Serious amateurs who have attended Dr. Watling's classes and seminars praise him for his clarity and empathy. He spoke to us in 1986 and we are fortunate to have him here again.

Members whose last names begin with T-Z, please bring a plate of goodies to share with us after the meeting.

## MEET AGNES SIEGER

Dick Sieger



Agnes has produced 80 issues of *Spore Prints* since she became its editor in 1985 and she thoroughly enjoyed working on every one. She joined PSMS in 1973 and soon became an active member, working on countless tasks and serving several terms on the board.

Agnes was reared Idaho, first in Glens Ferry and then in Marsing where her family spent their first frigid winter in a house without plumbing. Growing up, she went on camping and arrowhead hunting trips on back roads with her parents. They taught her to hunt and she is skilled at getting a deer from field to table. She worked as a phone company operator, irrigated fields, and cared for horses. She was graduated from the College of Idaho where she studied art. She traveled to Germany one summer.

Agnes moved to Salt Lake City, met her first husband, Dick, and then moved to Seattle. She found a job at the U.W. Applied Physics Laboratory where she has worked for 25 years, editing engineering and scientific papers and journals. She is a collaborating author of a monograph about marine corrosion.

Before her two daughters were born, summer vacations were spent hiking and canoeing. The trips included a hike to a remote Colorado lake after a narrow gauge train ride, a two-week hike down the Olympic National Park coast trail, and a three-week wilderness trip in central British Columbia that began with a bush flight.

At home, Agnes may write family history or peck at an antique piano. But usually she is near the heat with a mystery, a bowl of popcorn, and a tabby in her lap.

When mushrooming, Agnes travels back roads in a '60 pickup with Dick and a border collie in front and wine in the cooler. She likes the looking more than the finding and identifying. She likes the mushroomers best.

[Agnes wouldn't print this but she is away, so ....]

## UBIQUITOUS FUNGI

Peter Vachuska

[Newsletter of the Wisconsin Mycological Society]

A recent illness resulted in a short stay in the hospital. It took a long time to find the cause of my problems. During one stage in my diagnosis, a doctor thought that perhaps I was allergic to fungi and for several weeks I was on a diet that was fungi-free (or as near as possible).

This was a very interesting experience, as even though I thought I knew all the foods in which fungi are found, I didn't. I knew that cheese and fermented foods such as soy sauce were out and that all yeasted foods such as beer, wine, and bread couldn't be eaten. However, among the things I didn't think of were: anything containing vinegar such as salad dressing, pickles, ketchup, and mustard; all dried fruit such as raisins or prunes (harmless fungi invade the fruit as it is drying); juice concentrates; sausages and aged meats. About the only things that could be eaten on this diet were -fresh fruits and vegetables, meats, and quick breads. Even these couldn't be stored for long before fungi would invade them.

All in all, I'm glad the diagnosis was incorrect but the experience was a good reminder of how ubiquitous fungi are in the world and in our diets.

## CHANTERELLE CAPERNADE PORK

Steve Mongovin

[Presented by Steve at our September meeting. Yum!]

### Capernade

olive oil  
1 medium eggplant  
1 cup chanterelles, shredded  
1 onion, minced  
3 garlic cloves, minced  
1/8 cup red wine vinegar  
salt  
pepper  
oregano  
hot chili flakes  
1 or 2 tsp capers  
1/2 lemon, juiced  
4 Roma tomatoes, chopped  
chopped parsley

### Pork chops

boneless pork loin chops  
ground sage  
bread crumbs  
2 eggs, beaten  
cooking oil

1. Pound pork chops to about 1/8 inch thickness. Season one side lightly with salt, pepper, and sage. Lightly flour the chop, coat with egg, and then bread crumbs. Set aside.

2. Finely chop one eggplant and saute over high heat in the olive oil until it begins to brown. Add the chanterelles and continue to cook for about a minute.

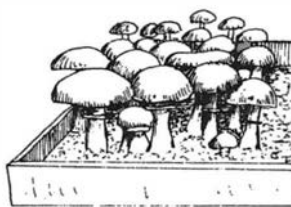
3. Add the minced onion and garlic and cook another minute.

4. Deglaze the pan with red wine vinegar and season to taste with salt, pepper, oregano, and the hot chilies. Add the juice of half a lemon and the capers. Last of all, add the chopped tomatoes and remove from heat.

5. Cook the breaded chops in about 1/4 inch of hot oil until browned on both sides. Drain. Serve the pork chops topped with the capernade and a sprinkling of fresh parsley.

## CULTIVATION GROUP

Greg Chew



An organizational meeting for 1994 was held on September 12th in the atrium of Lynn Phillips' home. We decided to fill our calendar with field trips, culture exchanges, and cultivation of diverse species using a variety of techniques.

Several people will share the responsibilities of the Cultivation Group Chair. Mike Hess will handle phone contacts. Greg Chew will be the *Spore Prints* scribe. We are still seeking a meeting coordinator to schedule hosts for monthly meetings. This opportunity to volunteer is not being reserved for a Certified White Thumb.

The Cultivation Group will sponsor a table at the annual PSMS exhibit. This is our dress rehearsal for the NAMA Foray. Call Sue Murosako, 488-0568, to join us.

Morel cultivation will be featured at our next event, a meeting on November 14th at the Murosako's, 16320 76th Avenue N.E., in Bothell.

## THANKS FOR THE EXHIBIT POSTER!

Joanne Young

Three substantial donations to PSMS made it possible to publish the 1993 exhibit poster with almost no cost to us. None of contributors expected recognition but I thought you would like to know who they are.

Marilyn Morrill Droege is an accomplished professional artist and scientific illustrator. She did the artwork this year and last. She is one of our members and can be reached at 1911 North 49th, Seattle, WA 98115. Her phone number is 634-0394.

The recycled poster material is EverGreen "natural" matte. It was produced and donated by a subsidiary of the Simpson Paper Company — Simpson Investment, 1201 3rd Avenue, Seattle, WA 981100.

The printing was donated by Consolidated Printing Company, 600 South Spokane Street, Seattle, WA 98134. Their phone number is 441-1844. The owner is Dave Colby and he is one of our members. Dave is an avid *Boletus edulis* hunter who isn't likely to turn down an invitation to collect with you at your favorite patch.

These are the people who are responsible for the beauty and meticulous quality of our poster and I am grateful to them all.

## STUDY WITH DR. AMMIRATI

Dick Sieger

Members who are ready for advanced mushroom study may attend weekly laboratory sessions with Dr. Ammirati, our scientific advisor. We work with material collected by our Barlow Pass Study Group and identify it using macroscopic and microscopic keys. Sometimes we have special classes. Katie Glew introduced us to lichen identification and Paul Yurky taught us how to identify the mosses and liverworts of Barlow Pass.

We meet in room 244 or 246 in Hitchcock Hall. Hitchcock is at 15th N.E. & N.E. Pacific just west of the University of Washington Medical Center. It is the building connected to a concrete footbridge. Our schedule is listed in this newsletter's calendars but we may need to make changes at the last minute. You may check with Carol Smith, 784-7699, if you wish.



**MUSHROOMS+CASH=TROUBLE Tom Banse, United Press**

Standard equipment for a Pacific Northwest mushroom picker is pretty simple, a cutting knife, a bucket, and heavy duty work clothes. But increasingly, standard equipment also includes a gun.

In rural backwoods of Washington, Oregon and Idaho, the arrival of the wild mushroom picking season this fall brings renewed fears of violent crime. Over the past year, two Cambodian immigrants have been shot to death while picking mushrooms in national forests in Oregon. Those close to the industry describe rampant theft, robberies at gunpoint, and routine brandishing of weapons. They say fierce competition among pickers, loose accounting, and the remoteness of the mushroom picking grounds bred an undercurrent of violent crime.

In the town of Shelton, Mason County Sheriff Robert Shepard conceded that citizens have the right to carry guns into the woods, but said he is puzzled and more than a bit worried. "It does get to be a question when you see people carrying banana clips and things like that," the sheriff added. "If I was a picker out there, I'd be concerned, 'Why is this other individual carrying an assault rifle?'" The sheriff said there is little he can do, given the limited resources of rural law enforcement. Shepard argued that to some extent, the mushroom industry needs to police itself.

One picker in his 30s who declined to give his name said the activity used to be fun but, "Now it's dangerous. It's a war zone. It's unreal." Both the man and his wife carefully collect buckets of delicate yellow chanterelle mushrooms and sell them to a wholesaler camped out on a country road. Both said they always venture into the woods armed, not out fear of animals but to defend themselves against mushroom bandits.

In this and other rural counties, hundreds of families make a living picking chanterelle, matsutake, and morel mushrooms. The lowly fungi command astonishing prices by the time they reach gourmet restaurants and dinner tables in Europe and Japan. The mushroom marketers said their growing industry has a positive benefit in that

it provides cash and employment in areas hit hard by logging restrictions meant to protect endangered wildlife.

Crime problems have not been limited to mushroom gathering. Entrepreneurs have developed a brisk business in other products off the forest floor. The most commonly harvested plants are ferns, huckleberry greens, and salal boughs, which are sold for use in floral arrangements. But, as with mushrooms, another yield has been turf battles and reports of theft and intimidation.

**FOOD SCIENCE**

**John Schwartz, World Press**

And now, a cautionary tale about trying to be a friend to science. Virginia Emerick of West Point, Indiana, had eyed the massive mushroom in her back yard all summer. The *Polyporus frondosus* (also known as hen-of-the-woods) was 27 inches in diameter.

Ms. Emerick offered the mushroom to nearby Purdue University, and botany professor Joe Henen enthusiastically accepted. The school is home to the 100-year-old J. C. Arthur Herbarium, a major collection of fungi.

Emerick drove the 40-pound mushroom to Purdue. The botanists showed off the find to introductory classes, and wanted to dry the beast and add it to their collection. It wouldn't fit it into their drier, however, so they decided to saute it in butter and eat it. It was rotten.

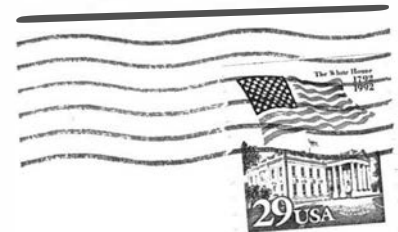
**THE END**

**Reuter**

Ecologists in northern England plan to open a Forest of the Dead, where bodies will be buried under trees to help the soil instead of being wasted in crematoriums or cemeteries. Jeremy Ribton from Leeds in Yorkshire said customers could choose their tree in advance and a choice of wild flowers would be sown above them. They could also choose a commemorative mushroom. "It would be of glass, wood or possibly brass, with a small handle for people to lift the cap and see the deceased person's name and details inside," Ribton said.



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