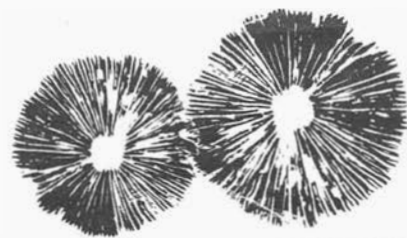


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 297

December 1993



Season's Greetings

THE IMPORTANCE OF FORAYS

Dennis Bowman

With the NAMA Foray now comfortably behind us, I would like to congratulate the members of PSMS for their long commitment to the idea of a mycological foray. Nearly 8 years ago, I sat with Dick Sieger (probably over a bottle of red wine) commenting on the value of forays in bringing a greater depth of understanding to mycological societies (like ours) because of the unique relationships they provide between educators, ideas, and fellow enthusiasts. By placing together professionals, amateurs, and a theme, forays provide opportunities to investigate the questions of tomorrow—today. At Fort Worden, we provided an environment that stimulated questions about relationships between fungi and habitats. I hope that the pride of our success at Fort Worden will encourage PSMS to take a leading role in making more forays, and the opportunities they provide, available to all of us in the future.

FORAY HONORARIUMS AT WORK

Dennis Bowman

The impact of the NAMA foray is far greater than we might first imagine. Directly, we promoted research on site at Fort Worden and, through honorariums to Dr. Ammirati's mycology students, here in the laboratory at the UW (Katie Glew, for example, was delighted to be able to buy some more lichen books). But in addition we affected at least one rather distant project, as seen in the following letter from Roy Watling:

*Royal Botanic Garden Edinburgh
November 18, 1993*

Denny

... Thanks to whoever it was for the Spore Prints. Good to hear (and see) how well the foray went. I am so pleased I could contribute.

Enclosed is a brochure from a young horticultural student who has gone to Cameroon, quite near to where I worked. He is undertaking some collecting for me, so I thought that I would donate "your" dollars to his well being. I indicated at the airport I would like to put it to a good cause. And on his return in May I can write a bit up for Spore Prints...

All the best

MUSHROOM EXPORTS

Lloyd Zook,
Golden Pheasant Co.

The following data are from the United States Department of Commerce Bureau of the Census and represent all mushrooms exported from the U.S. from January - November 1992 (CH = chanterelles; M = morels; MA = matsutake; CU = cultivated; *estimated from the price; **may include some cultivated mushrooms; ***since the average price is slightly higher from Seattle, some of the Seattle poundage is probably wild mushrooms; 1 kg = 2.2 lb).

Exported To	Weight (kg)	Value (\$)	Price/kg	Type
Mushrooms Exported from the U.S.				
Canada	213,048	499,908	2.09	CU
Germany	140,988	657,736	4.67	CH/M
Japan	127,282	4,512,042	35.45	MA**
Switzerland	76,049	1,003,451	13.19	CH/M
France	62,790	1,052,779	16.77	CH/M
Belgium	21,586	290,071	13.44	CH
Austria	6,236	113,981	18.28	CH/M
Netherlands	3,979	72,826	18.30	CH/M
Spain	840	17,472	20.80	CH/M
Norway	575	9,635	16.76	CH
Australia	500	8,500	17.00	CH/M*
Kiribati	300	4,650	15.50	CH/M*
Luxembourg	150	2,850	19.00	CH/M
Italy	120	3,060	25.50	CH/M
TOTAL:	654,443	8,248,961		
AVERAGE:			5.73	

Mushrooms Exported from Seattle

Canada	213,048	499,908	2.35	CU***
Germany	133,886	560,059	4.18	CH/M
Japan	81,783	3,130,268	38.28	MA**
Switzerland	68,913	877,243	12.73	CH/M
France	42,045	659,153	15.68	CH/M
Belgium	20,336	272,743	13.41	CH
Austria	5,957	101,755	17.08	CH/M
Spain	840	17,472	20.80	CH/M
Netherlands	750	12,262	16.35	CH/M
Norway	575	9,635	16.76	CH
Australia	500	8,500	17.00	CH/M*
Kiribati	300	4,650	15.50	CH/M*
Luxembourg	150	2,850	19.00	CH/M
Italy	120	3,060	25.50	CH/M
TOTAL:	654,443	8,248,961		
AVERAGE:			15.54	

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, December 14, 1993, at 7:30 p.m. at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle



Once again it's time for our holiday cookie bash, slide show, and arts and crafts exhibit.

Hosting, table decorations, and beverages will be provided by a committee headed by Marilyn Droege. The plates of refreshments will be provided by each of you. Refreshments can be cookies, fruits, crackers and cheese, etc. Please either use a disposable plate or have your name clearly marked on a piece of tape on the underside; pass your plate to one of the people in the kitchen before finding your seat and joining the social hour.

Joanne Young is overseeing the arts and crafts exhibit. Members with arts or crafts can drop off their work between 5:15 and 7:00 p.m. People with slides they would like to share need to bring them to the person manning the slide projector a few minutes before the meeting starts; slides do not need to be of or about mushrooms.

Because of the extended social hour, this meeting is usually a popular time to look over our book sales table and visit with our many new members.



CULTIVATION GROUP

Greg Chew

The Cultivation Group met at CUH on Wednesday evening, November 17, to view a videotape of a lecture given by Paul Stamets of Fungi Perfecti at the NAMA Foray. He spoke about much of his recent work on the environmental factors that trigger mycelial momentum, or accelerated life cycles. He described two environmental applications for cultivated fungi he has been involved in: (1) biological microfiltration of oyster bed effluent, and (2) hydrocarbon removal from soils saturated with diesel fuel. This video will be available for viewing by PSMS members in the near future.

Our December meeting will be Sunday, December 12, again at CUH in the Douglas Classroom. We will be exploring more spawn cultivation on hardwood sawdust substrates. Join us from 1:00 to 4:00 p.m.

The January meeting will be a culture exchange of members' mushroom mycelia. Come and learn to transfer and propagate mycelia. Bring test tubes, Petri dishes, and sterilized containers like mineral water or seltzer bottles with their caps, preferably with agar media introduced. If you're just starting, malt extract agar and synthetic filters will be available. If you have questions, give Mike Hess a call at 328-5531.

PSMS DUES ARE DUE

Unless you joined PSMS after October 1, 1993, your membership expires the end of this month. There is a grace period until after the elections in February, but why don't we all give Bernice a break and get our dues in on time this year. Just return the enclosed renewal form, along with a check and a self-addressed, stamped envelope, to Membership Chair Bernice Velategui.

CALENDAR

- Dec. 12 Cultivation Group meeting, 1:00 p.m., Douglas Classroom, CUH
- Dec. 13 Board meeting, 7:30 p.m., CUH
- Dec. 14 General meeting, cookie bash, slide show, art exhibit, 7:30 p.m., CUH
- Dec. 17 *Spore Prints* deadline

BOARD NEWS

Agnes Sieger

We made \$923.77 on the exhibit. Final figures for the NAMA foray are not in yet. Barlow Pass specimens from last week were frozen; it looks like the season is over. Ron Post is looking for a replacement as Chair of the Conservation Committee; Steve Taylor will do the legislative end. We sold \$568.96 worth of books at the November meeting. Judy Roger will give two all-day microscope classes at \$20; the exact date has not been set. Mary Lynch, assisted by the Kleinmans, will host a field trip at American Ridge Memorial Day; this has been designated an educational field trip. The Survivors' Banquet will be March 11 at Seattle Central Community College; the new Mycophagy chairs are Lynn Phillips and Colleen Holsapple. Marilyn Droege will be in charge of the Christmas meeting, assisted by Colleen Holsapple.

Thanks: Denny Joslin and Junko Takashimo, Gary Johnson, Lynn Phillips, Marsi DiGiovanni, Carol Smith, and Agnes and Dick Sieger helped to mail the November newsletter when Mary Pelckis was called out of town. Denny and Junko, brand-new members who had not yet been to a meeting, have volunteered to help out the Pelckises permanently. Chris Matzer donated *Mushroom Growing* by A. I. Simons to PSMS.



Ron is a native of Oklahoma who came to Seattle in 1977. He attended the University of Washington, where he received a degree in journalism. He spent two years in Alaska as a reporter for the *Ketchikan Daily News* in that city. Southeast Alaska is rich in fungi, and Ron took note of it. When he returned to Seattle in 1987, he decided to join PSMS. He had known about our group back in the 70's when annual exhibits were held in the Pacific Science Center.

Ron fondly remembers his first two weekend trips with the group. Nettie Laycock and Larry Baxter were the identifiers. He was introduced to the flora and fauna of eastern Washington, and he now visits there every fall and spring. As a bird watcher, Ron is on the lookout for birds as well as mammals. Spending 3 or 4 weeks in the back country was part of his outdoor life. He recently became fascinated with lichens and examines them carefully.

As a member of PSMS, Ron has helped with publicity for the exhibits, served on the board, and chaired the Conservation Committee.

Putting in more work on identification of fungi, he can be seen at field trips working alongside Larry Baxter, George Rafanelli, or Brian Luther. He hopes to become an identifier some time later. He chuckles when he remembers that in school he was never much interested in science. His main interest was literature, which it still is. Leaving journalistic reporting, Ron is developing his skills in creative writing. He has written three plays, one of which had a reading this spring. He works on plays in addition to his full-time job with Metro, where he is in community relations, focusing on water quality.

Hunting to fill his pot, Ron is especially keen on *Russula xerampelina*, *Boletus zelleri*, and *Boletus mirabilis*. He feels that it is important to leave some fungi in the woods and to be selective in picking. Ron likes to quote Ben Woo: "You wouldn't pick every berry off a bush to find out if it's ripe."

AN UNUSUAL USE OF A FUNGUS

Paul Kroeger,
Mycofile, Vancouver Myco. Soc., September 93

In remote communities north of Whitehorse in the Yukon, people use the masticant "chew-ash" from an early age. The main ingredient is a polypore of birch trees, *Pheillinus (Fomes) igniarius*. The fruit body is burnt or toasted to ash, powdered, mixed with chewing tobacco and commercial tea leaves, and chewed. Effects are sedative and calming contrary to the expected effect of chewing tea and tobacco.

The community school teacher reports that children using chew-ash are better behaved, more sedate and quiet. An experienced chewer said the effects are calming but that a mild headache may occur on first use.

I obtained a portion of one fruit body, a sample of the fine grey ash, and one of the end product, which resembles commercial chewing tobacco. When I accidentally inhaled some sawdust (because of the fungus' tough, woody texture, I used a band saw to cut it), I noticed a very bitter astringent taste at the back of my tongue and throat reminiscent of *Fomitopsis officinalis*.

At this year's NAMA Foray at Fort Worden, the day preceding the start of the actual foray was devoted to the trustees meeting, where a large part of the association's business gets conducted. As the trustee from PSMS, I represented our society at the meeting. Here are some of the highlights from it: A "NAMA Memorial Scholarship" was established to provide support for graduate students in mycology and to honor the memory of persons such as Sam Mitchell, Chuck Barrows, and Daniel Stuntz who made important contributions to amateur mycology; next year's foray will be held near Asheville, North Carolina, over Labor Day weekend, and Minnesota will be the site for the 1995 foray; a motion was passed that rescinds the practice of partially reimbursing trustees and officers for their expenses at the trustees meeting; it was agreed that NAMA's Foray Committee needs to improve its communications with local host clubs for the annual foray and that work on the "how-to" handbook for forays be expedited; Ben Woo and Steve Trudell of PSMS were elected region IV (WA, OR, ID, MT, and BC) trustee and second vice president, respectively; John Trestrail of the Toxicology Committee presented the 1992 *Mushroom Poisoning Case Registry*, the best information available on what mushrooms have been reported to poison people in North America; little progress was made this year in setting up a computerized database system to monitor the distribution and relative abundance of mushrooms throughout North America; the mushroom cultivation promotional pamphlet prepared by the Cultivation Committee had to be reprinted because a heavy demand exhausted the original supply.

If you would like more information about any of these goings-on, give me a call at 721-0552.

ONE MUSHROOM MADE MY SEASON

Dick Sieger

Leading some Mountaineers on a field trip to Lake Kachess, I found a mushroom for which I have been searching 15 years, *Neolecta irregularis*. It is an inch or two tall, has bright yellow, irregularly shaped clubs with pale bases, and looks like a *Clavaria*. It is a member of the Ascomycete family Geoglossaceae, a family of lovely little earth tongues including *Geoglossum*, *Trichoglossum*, *Spathularia*, *Microglossum*, and *Mitrula*. A lack of paraphyses (sterile cells in the fertile layer) characterizes its genus. Dr. Scott Redhead, who has written about *Neolecta*, tells me *Neolecta irregularis* has not previously been reported west of the Rockies. Fortunately, neither I nor the mushroom were smart enough to know that.

WANTED: AUTOCLAVE

Fungus Among Us is looking for an autoclave that will hold 300 blocks and will be ready to purchase in 4 to 8 months, depending on the price. If you have, or know of anyone having, such an autoclave for sale, write or call Fungus Among Us, P.O. Box 15806, Seattle, WA, 98115, (206) 522-5798 or (206) 643-6952.

Fungus Among Us is a small family business run by PSMS member Michael Monroe, his wife, Lynn, Lynn's brother Ken and his wife, Rhonda. Right now, they are growing shiitake exclusively, but hope to expand to other exotic mushrooms in the future. They are currently selling to three grocery stores and two restaurants as well as attending a farmers' market when they have a surplus.

MUSHROOM BREAD PUDDING

Anne Rosenzweig

The New York Times Magazine, November 14, 1993

1-1/4 C rich mushroom or turkey stock
1-1/4 C heavy cream
1 C milk
4 eggs
1-1/4 tsp salt
2 TBS unsalted butter
1/4 C minced shallots
1 TBS minced garlic
1-1/2 tsp chopped fresh thyme
1 lb (4 C) sliced mushrooms (chanterelles and revived dried boletes worked well)
Freshly ground pepper to taste
1 loaf brioche or challah, cut into 3/4-in. thick slices, crust removed, and toasted on both sides

Place the stock in a saucepan over medium heat and reduce by half. Add the heavy cream and simmer until the mixture is reduced to 1-1/2 cups. Whisk the milk, eggs, and 3/4 tsp of the salt together in a mixing bowl. Whisk in the reduced stock mixture and set aside.

Melt butter in a large skillet over medium heat. Add the shallots, garlic, and thyme and saute until softened, about 5 minutes. Add the sliced mushrooms and cook until wilted, about 10 minutes. Season with the remaining 1/2 tsp salt and pepper to taste.

Butter an 8-1/2 by 4-1/2 by 2-1/2 in. loaf pan and line the bottom with a layer of bread slices. Top with half the mushroom mixture. Repeat the layers and top with a third bread layer. Pour the egg mixture over the bread. Cover the pan with plastic wrap and refrigerate overnight.

Preheat oven to 350° F. Unwrap the dish and press the bread down into the liquid. Cover the pan with foil and place in a roasting pan. Pour enough boiling water into the roasting pan to come halfway up the sides of the loaf pan. Bake covered for 1-1/2 hours. Uncover and continue baking for about 1/2 hour until the pudding is set and the top is puffed and browned. Slice and serve warm. The pudding can be made ahead and reheated.

MYCOPHAGY

Patrice Benson

PSMS Annual Exhibit: A heartfelt thank-you to all those mycophagists who gave of their time, talents, and especially mushrooms to make this fall's wild mushroom show a success. Because of your generous hearts, the public was treated to a plenitude of delicious mushroom tastes, smells, and celebrity chiefs. I'm happy to announce that Colleen Holsapple and Lynn Phillips will be co-chairs for the Mycophagy section at the next exhibit.

Daniel E. Stuntz Memorial Foray: Dan Stuntz was a generous man, especially when it came to feeding friends. So it was indeed a privilege that mycophagy and hospitality played such a successful part in the PSMS/NAMA Foray at Fort Worden, October 14-17. Sixty people donated time and extras, and for that we are grateful. Special thanks to Lynn Phillips, Kern and Elizabeth Hendricks, Michael Blackwell, and George Rafanelli for generous donations of mushrooms. Walter Bronowitz deserves a special thanks for time spent educating our minds and palates. Our two-day (and night) beach shelter mushroom workshop was a true gathering place for tasting, cooking, and discussing mushrooms and their preparation. It was here that mycophagy was lifted to a professional level. I would like to especially thank Louise Koehler Anderson for her assistance and our special chef instructor Michael Blackwell for making this aspect of our foray truly unique and successful: a tribute to Dr. Stuntz.

MATSUTAKE STUDY

MushRumors,
Oregon Myco. Soc.

The Chemult Ranger District of the Willamette National Forest in Oregon set up test plots and initiated an inventory process for matsutake this fall. Mary Erickson, Chemult District Range, writes: "This work will entail locating fruiting bodies, taking measurements, weighing, identifying botanical, brush, and tree species adjacent to and within plot boundaries...The time frame...will be mid to late September and/or October."

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