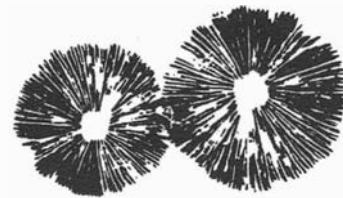


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 306

November 1994

PRESIDENT'S MESSAGE

Patrice Benson

Annual Exhibit: Thanks to all who worked on the 1994 exhibit, especially Joanne Young, our Exhibit Chair. I'm writing this the Thursday before the show, so I'm not sure what will happen this weekend other than a lot of people working and having a good time together creating our showcase event, the PSMS Wild Mushroom Exhibit. Our great poster, designed and printed by Marilyn Droege, is being viewed in all the best places. Thanks for doing such a terrific job!



Board: The board meeting started a little late this time because our meeting room was occupied by a mushroom class (I had changed the board date), so we occupied the closest space suitable for 16 people, The Ram pub. The Nominating Committee composed of Lynn Phillips, Mark Schnarre, and Mary Lynch will be seeking some candidates for Vice President, and five Board members. If you are interested or have a suggestion, please phone one of them. We are also seeking a Survivors Banquet Chairperson; please phone Patrice (722-0691) to offer your services. I have done a few of these and it sure is fun and different each time! So call me.

Meet the Chef: Antonio Carluccio, author of *A Passion for Mushrooms* and *A Passion for Pasta*, would like to meet with members of PSMS, so we have planned an event for November 15 at 1:30 PM at the Graham Visitors Center in the Arboretum. We will take a short mushroom walk and then cook some mushrooms and pasta, alfresco, weather permitting. Members of the press are also invited, so come on over, taste some pasta, drink in some fresh air, and meet a man who loves mushrooms.

Morel Inoculation Project: A morel inoculation project has been generously designed and sponsored by Fungi Perfecti and the Department of Natural Resources. Paul Stamets of Fungi Perfecti needs volunteer morel planters and harvesters/counters for this exciting project. The inoculation will take place on November 5. Participants will meet in Lincoln Rock Park, north of Wenatchee, the evening of November 4, camp overnight, and then proceed to the sites provided by the DNR in recent burn areas. The inoculation will take place on Saturday, followed by a celebration on Saturday night and return on Sunday. Anyone interested must contact Greg Chew at (206) 721-3867 for maps and instructions before the event. Counting and harvesting will occur in April 1995 or so.

Reminder: Parking tickets must be purchased while parking in CUH lots during our membership and board meetings. The cost is \$1.50 in quarters.

Thanks: A fine time was had by all at The Mountaineers/PSMS foray. Thanks to Coleman Leuthy for another fun weekend.

Dedicated to Serpula lacrimans, who ate our house but saved the manuscript.

— Seppo Huhtinen, 1989 monograph on *Hyaloscypha*

1994 WILD MUSHROOM EXHIBIT



Spore Prints

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CALENDAR

- Nov. 5-6 Morel inoculation project
Nov. 6 Tree ID walk, 2:00 PM, Graham Visitors Center,
Washington Park (formerly UW) Arboretum
Nov. 7 Basic ID class, 7:00 PM, CUH
Nov. 8 Membership meeting, 7:30 PM, CUH
Nov. 9 Intermediate ID class, 7:30 PM, CUH
Nov. 13 Cultivation meeting, 7:30 PM,
5517 Seward Park Ave. South, Seattle
Nov. 14 Board meeting, 7:30 PM, CUH
Nov. 15 Mushroom walk, cooking with Antonio Carluccio,
1:30 PM, Graham Visitor's Center, Arboretum
Nov. 25 *Spore Prints* deadline

TREE ID WORKSHOP

Marshall Palmer

A tree identification workshop will be held at the Washington Park (formerly UW) Arboretum on Sunday, November 6. Please meet promptly at 2:00 PM at the Graham Visitors Center. The workshop is intended to familiarize participants with the native conifer and broad-leafed trees of Washington and will be led by Martha Mercer, Arboretum Foundation member. We will use a tree key on our tour, copies of which will be supplied on the day of the workshop. Please be aware that the tour involves a good deal of walking and will be held rain or shine. If you have questions, call Marshall Palmer (527-6207).

MUSHROOM MISSIONARIES

Patrice Benson has conducted classes for the Madrona School, the Seattle Community College Culinary Arts Program, the Bush School Evening Program, and the Virginia Mason Wildflower Group, all in September. **Dick Sieger** presented a talk on urban mushrooms at the Covington Library on October 13.

MEMBERSHIP MEETING

Tuesday, November 8, 1994, at 7:30 PM, in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle.

This month's program features Dick Sieger, explaining all about urban mushrooms. Urban mushrooms? You bet. Not only do some fungi prefer developed areas, but almost all fungi that grow in the "wilds" can also be found occasionally around town. (Elsie Burkleman remembers going out to Green Lake as a child to pick matsutake!) You just have to know when and where to look. If you can't take the day off to hunt for *Boletus edulis*, you can always check your neighbor's birch tree for *Leccinum scabrum*.



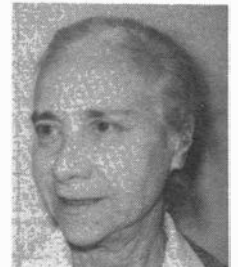
Dick Sieger has served on the Board, as Vice-President, and President. He is a member of the Pacific Northwest Key Council, where he is working on a key to *Lepiota*. Come to the November meeting and learn all about the fascinating world of fungi in your own backyard—from what's eating the house to the morels in the beauty bark to the *Amanita pantherina* in the playground.

Would people whose last names begin with the letters I-M please bring a plate of refreshments for the social hour?

MEET AMELIA SCHULTZ

Inga Wilcox

A native of New York, Amelia came to the Northwest when she was 25 years old. She spent time in the area around Prince Rupert doing field work in anthropology, specifically on a linguistic study of the Tsimshian language. The Tsimshians, members of Canada's First Nation, were just one of many native tribes studied by the renowned anthropologist Franz Boas. Amelia was one of his last students. His book *Primitive Art* is still one of the most important textbooks in anthropology. Along with anthropology, in which she obtained her Ph.D., she also took social studies.



Washington has been her home ever since, except for some absences during the war when she served 3 years in the Women's Army Corps. She didn't do well in training as a radio operator, but she did much better working with psychiatrists in a military discharge center, helping servicemen's families.

She and her ex-husband owned a piece of property in the Lake Crescent area, where he engaged in hunting with companions who also gathered chanterelles. The Schultzes were fascinated and joined PSMS in 1981, meeting at the Pacific Science Center and later at the Monroe Center in Ballard.

Amelia considers herself a dedicated pot hunter. She likes chanterelles, puffballs, and Shaggy Manes and buys dried shiitake and Wood Ears. She remembers finding boletes on the grounds of the Fircrest School. When she also noted large numbers of amanitas, she alerted the school, which promptly wiped out all mushrooms.

On a hike to Lake Ozette with a friend, Amelia noted many violet-colored mushrooms in the boggy ground below the trail of cedar planks. She took some home, had some for breakfast, and immediately felt so tired she returned to bed. Sleeping for 2 hours, she awoke sneezing but eventually returned to normal. When she related this episode to Dr. Stuntz, he merely noted, "How few people actually get sick on fungi." Hers must have been an allergic reaction to the *Cortinarius* type fungus consumed.

After hip replacement and cataract surgery, Amelia again is ready to go on forays. She practices yoga, tai chi chuan, and swims. She also volunteers in a service organization for families of patients of Huntington's disease.

Amelia feels that over the years PSMS has become much more diversified. Cookery, conservation, arts, and scientific surveys add to the overall program. What has not changed, however, is the fact that PSMS is the most congenial organization to which Amelia belongs.

CULTIVATION GROUP

Greg Chew

Paul Stamets of Fungi Perfecti has been authorized by the Department of Natural Resources to conduct a study of *Morchella* spawn inoculation. Volunteers are needed to help inoculate and monitor fruiting in control and test plots. Inoculation will be the weekend of November 5-6 in the Leavenworth/Cashmere area. Call the Cultivation Group for more information.

The next meeting of the Cultivation Group will be 1:00 PM Sunday, November 13, at 5517 Seward Park Avenue South, in Seattle. This meeting will serve to set up the schedule of cultivation projects and field trips for this year. Call Greg at 721-3867 with your ideas and for directions.

FIELD TRIP REPORTS

Crystal Springs

Brian Luther

When I arrived at the campground around 9:30 AM on September 24, the parking lot was full of cars, but no one was in sight. Bill Bridges had left a nice assortment of mushrooms on the picnic table and then had taken a group out in the woods. There was no official host and no sign-in sheet, so I don't know how many people came, but there was a constant flow of eager mycophagists coming and going. Sara Clark, Bill Bridges, and I identified 77 species of fungi, and the ID table was overflowing with specimens. Many people found chanterelles or *Leccinum*, and a few found nice collections of matsutakes and gypsy mushrooms.

The weather was beautiful, which prompted some to go see the ribbon-cutting ceremony for the dedication of the 2¼-mile-long railroad-tunnel trail that the State of Washington acquired from the Milwaukee Railroad. My daughter Arnica (5) said that it was fun but that the tunnel "dripped water all over me." Geoff Clark wanted to go see the ceremony, too, but he went to the wrong tunnel, and then wondered where everybody was.

A small group of about 20 stayed for a great potluck. Coincidentally, Sandy Stonebreaker and Robert English were both celebrating their 45 birthdays, so we all sang "Happy Birthday"; we even had a cake with candles.

Later on, after most everyone had left, two gentlemen pulled into the campground; when they saw all the mushrooms on the table, they couldn't believe their eyes. They were businessmen from Minneapolis-St. Paul who were in Seattle for a conference downtown and had just wanted to take a trip up into the mountains for the afternoon to see what they could see. They had never seen so many mushrooms before, and I spent some time showing them some of our native trees and talking about our forests. They were spellbound when I showed them the 8-ft-diam. (approx. 400-year-old) Douglas-fir that's next to the shelter.

American River Lodge

Irwin Kleinman

September 30, October 1, and October 2, 1994, were three beautiful, warm fall days in which 50 members of PSMS collected 71 species of fungi while enjoying the Cascades in an unusual setting for so late in the season. Brian Luther identified. Despite the fair weather and dry conditions, serious amounts of *Cantharellus subalbidus* and matsutake were collected. Eight species of *Suillus* were found. A potluck was attended by 35. The food was varied and abundant, with various mushroom dishes containing the pick of the crop. Beth and Harold, we missed you.

Schmok Foray

Dick Sieger

Eight hundred miles we drove before finding mushrooms, but did we have fun! Five people from Seattle enjoyed the hospitality of the Vancouver Mycological Society and the new sixty-member South Vancouver Island Mycological Society at a Fraser Valley resort that hadn't seen rain for three months. Drinking wine, swapping stories, and soaking in a hot tub is a good substitute for mushrooming. It was a fine foray. [fine *adj.* superior, splendid, powdery, dusty]

Hamlin Park

Sara Clark

One withered *Coprinus comatus* was found in the park, and some dozen species from elsewhere were identified by Sara Clark on a bright, dry Saturday afternoon.

PSMS/Mountaineers Weekend

Mary Lynch

Russ Kurtz, Mark Schnarre, Harold Schnarre, and Irwin Kleinman led more than sixty people on productive field trips. *Leccinum aurantiacum*, matsutake, and chanterelles kept the kitchen staff busy while an abundance of study material kept identifiers Brian Luther and Coleman Leuthy working until 11:00 PM. For dinner, Chef David Clark prepared matsutake pilaf and a fantastic braised beef (not pot roast!) with chanterelle or matsutake sauce. Millie Kleinman, Sheila Parr, and Mary Lynch prepared a mushroom lunch, soup, and stir-fry. Coleman wins applause once again for organizing this popular annual event.

COMMERCIAL HUNTER'S TIPS Constance Green [Mycological Society of San Francisco]

For 13 years, I've been the most silent member of MSSF because, yes, I'm one of *them*—a commercial chanterelle hunter. The pervasive condemnation of commercial hunting and periodic pirates that seek me and/or my turf have left me with as low a profile as anyone could have who harvests the extraordinary quantities I do.

My motive in hopping out of the closet is to correct a major misconception: that of the commercial hunter who has no respect for mushroom habitat. To the contrary, we who make a living with wild mushrooms have a vastly deeper commitment to preserving our mushroom beds than any weekend forager.

For many years several tracts of private land have been at my disposal. I am intimate with every tree. A profound reverence for this habitat is combined with the desire to care for the goose that lays these golden eggs. These forests now bear more chant-

erelles than existed in year one. As I hunt, I have two prime habitat maintenance goals: aid spore dispersal, and maintain the integrity of the "skin" protecting the mycelium.

Here is a list of suggestions for truly caring for your own secret beds, learned by trial and error.

1. Baskets: Always use baskets, not buckets. Every bouncing step is salting spores as you walk. When you rest, place the basket on a nonbearing area under a tree drip line.

2. Soil Compaction: Apart from suicidal methods like raking, I believe soil compaction to be the biggest human danger to mushroom habitat. Ninety percent of the time in chanterelle turf, there is a deer trail paralleling the drip line. Stay on this trail! I literally tiptoe off the trail to do any picking. Any place you repeatedly walk will eventually stop bearing. You also may be tromping on young specimens yet to emerge. Compaction is especially severe when the ground is wet.

3. Picking. *A.* Pull and twist mushrooms from the ground. Every professional hunter has suggested this. Cutting can result in the remaining stem becoming infected and endangering the mycelium. *B.* Pick only what you can see above ground or obvious mushrooms. Rooting around in the leaf litter has proven to be foolish and destructive in my experience. I still think with deep regret of a single tree under which I picked 60 lb of chanterelles. I did not "rake" but did systematically go through all the leaf litter. Twelve years later that tree is still recovering. Yields have risen slowly but are now only 10 lb. If there are baby chanterelles, you can pick them later when they are a bit larger. Chanterelles grow very slowly. If you are afraid of losing them to other hunters or livestock damage, drag branches or pile extra leaves on top. Chanterelles like snuggling under protection. *C.* After picking, gently pat down and recover the hole left with leaf litter or a little soil. This is very important.

4. Old Funky Specimens: Most hunters are clever enough to toss these to aid in spore dispersal. Go one step further. Pick them, break them into pieces, and directly place these pieces under leaf litter. This hides evidence of chanterelles from other hunters, and is a more effective way to spread spores.

5. Newts: Many a chanterelle has one of these lovely creatures curled around its stem. Treat them with respect. I believe they are key players in chanterelle spore dispersal. Their viscous backs will be thick with chanterelle spores, which slough off as the newts slither through the forest mulch. Avoid stepping on them, which will also keep you aware of your footfalls and the prevention of soil compaction.

6. Cleaning Chanterelles: After cleaning, keep all the debris that remains in the sink screen and the bottom of your basket. Never return to the woods without inserting this debris under nonbearing but likely host trees (in our area, live oak drip lines at the edge of a meadow). I'd very much like to hear from anyone who does this to compare techniques.

7. Number of Hunts per Habitat: Don't haunt your patches. Chanterelles grow slowly; every 3 weeks is often enough.

8. The Ideal Hunt: This is one in which you have harvested your mushrooms, yet tromped so lightly on the habitat that someone coming behind you will never know it's been hunted. As far as commercial hunting goes, the genie is far out of the bottle. Like it or not, commercial hunting is a reality that won't go away, legal or illegal. At its best, commercial hunting can give a living back to loggers and make our forests economically more valuable left standing than converted to board feet of lumber. At its worst, we have fools hunting with the short view and gun battles in the woods. I'm anxious for input from any kindred spirits, particularly responsible hunters. I can be reached at (707) 944-8604 or at 590 Wall Road, Napa, CA 94558.

Correction: Alphagraphics Printshops of the Future donated the show programs, not the posters (see Dec. issue for show credits).

"The truffle hunters who use dogs roundly condemn those who follow flies because they tromp around too much and smother the truffles. Those who follow the flies condemn the truffle dogs for digging up both ripe and unripe truffles and thereby ruining the immature ones."

— Chile Pepper, via Mushroomer, Snohomish County Myco. Soc., August–September 1994



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