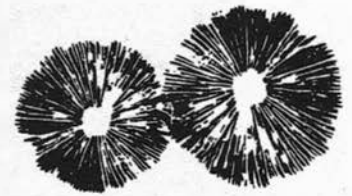


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 312 May 1995

PRESIDENT'S MESSAGE

Patrice Benson

Welcome to the new officers and board members: Vice President Marshall Palmer, Secretary Lorraine Dod (2nd term), and Board members Bernice Velategui, Sheila Parr, Marsi DiGiovanni (2nd term), Frances Ikeda, and Russ Kurtz (2nd term). Alternates Ülo Melton and Charles Pregaldin will be replacing resigning board members Carol Smith and Kathreen Otwell.

"Thank you" is but a small tribute to outgoing Vice President Lynn Phillips. We have had a plethora of wonderful programs for the past 2 years and Lynn has done a great job in many other ways. Mary Lynch and Beth Schnarre also deserve a round of applause for their volunteer efforts as board members for the past few years. Carol Smith has chaired the Barlow Pass Study, providing liaison between PSMS and the Department of Botany at the UW. She has also volunteered her time and strengths in many other ways. Thank you, Carol.

Joy Spurr continues to work on the slide collection. It should be fully available by the end of summer. New Board member Charles Pregaldin has volunteered to keep it in tip-top order. The collection is an impressive resource, and we are truly lucky to have it.

Jack Czarniecki, author of *Joe's Book of Mushroom Cookery*, has written a new book entitled *A Cook's Book of Mushrooms*. He will present a program at a special meeting on Tuesday, July 25, at CUH. Books will be available for purchase at the meeting.

Get psyched for the PSMS picnic on July 9, 1995, at noon at Seward Park Shelters 2 and 3. Call Charlotte Turner-Zila, (206) 325-1519, to volunteer to help.

A reminder for those members who are contemplating collecting morels this spring: Check with the local ranger station for each district's regulations concerning picking limits for hobbyists and be sure to get a permit when collecting more. Happy hunting!

ANT/FUNGUS SYMBIOSIS

Curt Suplee

WP 12/12—Think your diet is boring? Some kinds of ants have been eating exactly the same kind of fungus for 23 million years. Two hundred species of an ant group called "attines," such as the "leaf-cutters" of Central America, live in symbiosis with various fungi they cultivate for food. The fungi, in turn, rely on the ants to provide vegetable matter in which to grow, protection from competing organisms, and propagation by cloning (sparing the fungus the trouble of sex).

This partnership has led scientists to wonder: Did all the fungi come from a common lineage? And has each ant species-fungus pair "coevolved" in tandem? The answers, according to two reports in the Dec. 9 issue of *Science*, are "no" and "often, yes."

Using RNA and DNA analysis to determine the ancestry of the fungi, researchers found that attines raise three major groups, one of which is genetically heterogenous (perhaps because some ant species lost the fungus type they were raising and acquired a replacement from the wild). But they also found parallel patterns

of genetic development between many ant species and their favorite fungi, providing "evidence of stable coevolution for millions of years."

As a result, one research team wrote, "it is unlikely that any of these attine ants would survive if their fungal partners were exterminated."

ROSEMARY RUBBED LAMB WITH MUSHROOM RAGOUT

Kathy Casey

1½ lb boned lamb loin, trimmed	1½ lb mushrooms, sliced or quartered (include fresh wild mushrooms if available)
3 TBs olive oil	1 TBs fresh garlic, minced
1 Tbs garlic, minced	1½ tsp fresh thyme
1 bunch rosemary, broken up	1 tsp fresh rosemary, chopped
<hr/>	
Olive oil	¼ C chicken, lamb, or mushroom stock (more or less as needed)
Kosher salt	3 TBs sherry
Cracked black pepper	1 C heavy whipping cream
Fresh rosemary sprigs for garnish	2 TBs brandy (optional)
Enoki mushrooms for garnish	2-3 tsp lemon juice
<hr/>	
3 Tbs butter	Kosher salt and pepper
1 C white onions, julienned	3 TBs parsley, chopped

1. In a baking dish combine olive oil, garlic, and rosemary. Place lamb in baking dish and coat well with mixture.
2. Meanwhile in a heavy-bottomed sauce pan or small brazier, melt butter and add onions, mushrooms, and garlic. Sauté lightly over medium-low heat until mixture is sweated. Add herbs, chicken stock, and sherry. Reduce until only a little liquid remains.
3. Add whipping cream and cook until mixture is a nice consistency and lightly thickened. Add brandy and lemon juice. Cook for a couple more minutes. Season and stir in parsley. Keep warm until needed.
4. To cook lamb, heat a little olive oil over medium heat. Remove lamb from marinade. Place in hot pan, season, and cook until all sides are nicely browned and lamb is done to your liking.
5. Remove lamb from pan, slice, and place on warmed plates. Spoon warm ragout across half of lamb. Garnish with enoki mushrooms and fresh rosemary sprigs.

Ragout Options:

- Soak dried mushrooms in brandy or sherry and use in recipe. Add 1-2 tart (preferably organic) diced apples to recipe when onions are added.
- Use walnut or hazelnut oil to sauté instead of butter.
- Serve ragout in a big cast-iron skillet and spread it on toasted rustic bread.
- Add toasted walnuts or hazelnuts just before serving.

Spore Prints

is published monthly, September through June by the
PUGET SOUND MYCOLOGICAL SOCIETY
Center for Urban Horticulture, Mail Stop GF-15
University of Washington, Seattle, Washington 98195
(206) 522-6031

OFFICERS: Patrice Benson, President
Marshall Palmer, Vice President
Mary Taylor, Treasurer
Lorraine Dod, Secretary

TRUSTEES: Colleen Compton, Marsi DiGiovanni,
Frances Ikeda, Frank Ikeda
Russ Kurtz, Ülo Melton,
Sheila Parr, Charles Pregaldin
Mark Schnarre, Bernice Velategui
Dick Sieger (Immediate Past Pres.)

SCI. ADVISOR: Dr. Joseph F. Ammirati

EDITOR: Agnes A. Sieger, 15555 14th Ave. N.E.
Seattle, WA 98155

CALENDAR

May 6-7 Tumwater field trip
May 9 Membership meeting, 7:30 PM, CUH
May 13-14 Crystal Springs field trip
May 15 Board meeting, 7:30 PM, CUH
May 20-21 Indian Creek field trip
May 26 *Spore Prints* deadline
May 27-28 Lake Wenatchee field trip
June 2-4 American River field trip

Please don't post this schedule on the Internet. These events are for PSMS members only. Inquires from others strain our volunteers' resources.

FUNGUS KILLS PLATYPUS

Bill Marshallsea

Hobart, Nov. 14, APP - One of Australia's best loved but most mysterious animals, the platypus, is under siege from a killer fungus, *Mucor amphibiorum*.

The badly ulcerated bodies of three platypuses were found near Campbell Town in central Tasmania in 1982, and the fungus was identified as the killer 6 years later. So far, 14 animals, all in central Tasmania, are known to have died from the debilitating disease caused when the fungus enters the bloodstream, presumably through cuts and wounds, and attacks vital organs, particularly the lungs. Death has been known to occur within weeks of the first appearance of symptoms such as ulcers and fur loss, which make it difficult for the victim to keep warm.

The fungus, which grows in soil, is also found in Australia, but so far has caused a lethal disease only in Tasmanian platypus stocks. The Tasmanian deaths have occurred in areas containing water rats and eels, which are known to cause biting wounds.

MEMBERSHIP MEETING

Tuesday, May 9, 1995, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street, Seattle



Mycophagy! Ever wonder what that means? We'll be cooking some of our fresh morel finds and using dried mushrooms in various recipes. Come to

learn the latest techniques to emphasize the great flavors of wild mushrooms and bring your preservation and cooking questions.

Would people with last names beginning with A-D please bring a plate of refreshments for the social hour?



MEET MARY LYNCH

Inga Wilcox



Mary's first definite recollection of mushrooming is sitting in the family car—waiting. That's right! In her native Indiana her family did a lot of traveling over weekends looking for morels. Her father would do the actual looking while

Mary's mother and four siblings waited in the car. Poison ivy did not deter her father, and the only way morels were prepared in her family was dipping them in a batter of crumbs and serving them with scrambled eggs.

Mary, a mechanical engineer, moved to California where she became a friend of Joanna Turner, noted member of the Los Angeles Mycological Society. Going on forays out of LA, Mary remembers trips to the desert where mushrooms fruited in old stream beds, where she encountered the earth star. A memorable foray was going to Palm Springs under the guidance of Orson Miller and also observing Haley's Comet. A spring trip to Japan with friend Turner allowed her to meet Mr. Yamasaki, the "Father" of Japanese mycology. Mr. Yamasaki showed them some mushrooms and also invited them to his place outside of Tokyo. Cherry blossoms were in full bloom.

Having had such a great introduction to mushrooming, Mary joined PSMS in 1986 when she moved here. Yes, her friend Joanna Turner told her about PSMS being the best society to join. Morels are still one of her favorite fungi. She credits Irwin and Millie Kleinman for "adopting" her and showing her how to scan for morels. She had good success, hosted forays, and took newcomers on their first outings. In fact, Mary served as Field Trip Chair and is still helping Coleman Leuthy with the annual Mountaineers mushroom weekend; she also served on the PSMS board. During the recent NAMA foray, she drove a bus for the participants and hunted for mushrooms from the bus. It can be done!

Mary likes to hike, camp, and sea kayak, and is presently engaged in the project of building camps along Puget Sound for kayakers and small boaters. This will be known as the Cascadia Marine Trail. Mary also hits the international travel trail and has visited many countries.

Mary's parents are coming out this spring to visit. Mary will enjoy showing them some of our beautiful areas. She also plans to take them morel hunting. Will they be sitting in the car waiting while Mary does the searching?

MACDONALD PARK FIELD TRIP

Wayne Elston

The day dawns—bright and clear,
The folks gather—from far and near,
One and all, let's raise a cheer,

The Spring Mushroom Season is finally here!

Well, OK, so the day dawned cool and foggy, but by the time Brian Luther had aroused our mushrooming instincts to a fever pitch with his encyclopedic wisdom, the sun was out to stay. I had planned on staying at the shelter to be the perfect host and learn what I could from Brian. However, since no trip leaders showed up, I, along with Patrice Stierlen and Mike Lovelady, each took a group into the woods—which were delightfully filled with *Verpa bohemica*. Mike also found a beautiful *Pleurotus* on our way to the happy hunting grounds, helping everyone to realize the diversity available even at this early season. With over 30 people showing up, drinking coffee and eating donuts and hitting the woods, we kept identifier Sara Clark busy with numerous varieties. An early day, enjoyed by all; we were gone by 2:00 PM.



PS: I found my first morels of the year on March 30. How about all of you?

SPRING FIELD TRIPS

Wayne Elston

This spring, we're are trying something different—two-day field trips.



Many of our traditional hunting grounds are over 100 miles away. A weekend trip leaves more time for hunting and socializing. If you don't want to stay overnight, feel free to come and go at any time, but we hope that you will at least stay for the

potluck at 4:00 PM.

Old-timers will remember when most of the PSMS field trips covered the whole weekend. Attendees brought their campers or pitched tents (or, in the case of Bill Pollard, rigged a bedroom atop a carrier on his Volkswagen bug). The camaraderie was incredible. And the tales around the campfire have enlightened many a member about mushroom/PSMS lore now long (a few say best) forgotten.

Show up any time. Someone will be available to greet arrivals and point newcomers in the right direction. Later in the day, identifiers will be on hand to go over finds and show people how to key them out. There will be a potluck at 4:00 PM on Saturday and Sunday.

Co-hosts are still needed for almost all field trips. This is a great way to meet people and learn about all the good (and bad) hunting areas. No skill required. All instructions provided. Newcomers welcome. Sign up now by calling or writing one of the following field trip chairs:

Wayne Elston/Patrice Stierlen
38002 Issaquah-North Bend HWY
Snoqualmie, WA 98065
(206) 831-5581

Mari Claire Uccello
22930 Lander Road SW
Vashon, WA 98070
(206) 463-6772



The good old days!

May 6-7

Tumwater Forest Camp
(elev. 2050 ft, 95 miles NE of Seattle)

From north of Seattle, drive east over State Highway 2. The camp is about 23 miles east of the Stevens Pass summit, on the left. Watch for the sign.

May 13-14

Crystal Springs Forest Camp
(elev. 2400 ft, 60 miles east of Seattle)

Use I-90. Nine miles east of the Snoqualmie Pass summit, take the Stampede Pass exit #62. Turn right at the stop sign. After a quarter mile, before the bridge, stay right to enter the camp.

May 20-21

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

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

May 27-28

Lake Wenatchee State Park
(elev. 1800 ft, 95 miles east of Seattle)

North of Seattle, go east on State Highway 2 over Stevens Pass. Twenty miles east of the summit, turn left on Route 207. Look for the PSMS signs.

June 2-4

American River Ski Lodge
(elev. 3100 ft, 130 miles SE of Seattle)

From Enumclaw, southeast of Seattle, continue east on State Highway 410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road 174. Turn right again after 1/4 mile. Turn right to go uphill and through the gate. Continue for 1/2 to 3/4 mile to the ski lodge. A \$5.00 camping fee per car will pay for the weekend.

SIERRA NEVADA FIELD CAMP COURSE

The Spring Sierra Nevada Field Camp course will be given by Dr. Dennis E. Desjardin, Systematic Mycologist, Associate Professor of Biology, San Francisco State University. Emphasis will be on the analysis of macro/micromorphological features of the higher spring fungi of the Sierra Nevada. The course may be taken for credit or no credit. Inclusive dates are June 4-9, 1995. For further information, write Mr. James Steele, Sierra Nevada Field Camp Manager, Department of Biology, San Francisco State University, 1600 Holloway Avenue, San Francisco, CA 94132.

JUST FOR THE SMELL OF IT

George Davis

Boston Mycological Club Bulletin, December 1992

The enjoyment of a soggy September Saturday, for a multitude of mycological enthusiasts, was greatly enhanced by the entertaining and enlightening program presented by guest mycologist Walt Sturgeon. His stimulating slide illustrated talk, "Just for the Smell of It" in Bolton Town Hall was a expansion of an article he had previously published in *Mushroom the Journal*.

The main theme of Walt's presentation was that mushrooms have many unusual, distinctive, and often unexpected odors. Also, the odor of many species of mushrooms is an important identifying field characteristic. Some of the smell comparisons he mentioned are listed below followed by examples of fungi having these characteristic odors.

Vegetables

- potato *Amanita citrina, A. brunnescens, A. porphyria*
- radish *Hebeloma spp., Mycena rutilantiformis, M. pura, Pluteus cervinus*
- corn *Pholiota spumosa, Inocybe sp., Cystoderma amianthinum var. rugosoreticulata*
- cucumber *Mycena viscosa, Phaeocollybia olivacea, Macrocystidia cucumis, Nolanea hirtipes*
- cabbage *Sparassis crispa, Ramaria subbotrytis, Collybia polyphylla, Marasmiellus foetidus, Phyllostopsis nidulans*
- celery *Hygrophorus agathosmus, Lactarius aquifluus*

Fruits

- coconut *Lactarius hibbardae, L. glyciosmus*
- apricot *Cantharellus and Craterellus spp.*
- pear *Inocybe pyriodora*
- almond *Gymnopilus spectabilis, Russula fragrantissima, Suillus punctipes, Hygrophorus bakerensis, H. agathosmus*

- Herbs
 - garlic *Marasmius scorodoni, Pholiota squarrosa, Amanita alliacea*
 - anise *Clitocybe odora, Agaricus arvensis, Grifola gigantea, Pleurotus ostreatus*
- Curry, maple, or burnt sugar *Lactarius camphoratus, L. aquifluus*
- Fish *Lactarius volemus, L. hygrophoroides, Russula compacta*
- Farinaceous *Clitopilus prunulus, various Tricholoma spp.*
- Chlorine *Amanita sect. Lepidella sp. (e.g., Amanita daucipes, A. rhopalopus)*
- Iodine *Mycena iodiolens*
- Soap *Tricholoma saponaceum*
- Rancid cooking oil *Russula foetens*
- Carrion *Stinkhorns*
- Mouse *Leptonia incana*

These comparisons, called "olfactory similes," are useful for associating odors of mushrooms with more familiar odors. Unfortunately, odor is subjective and not perceived in the same way by everyone. However, most people will agree when a suggestion for comparison is made. For example, "Doesn't this have a radish-like odor?"

MUSHROOM MISSIONARIES

Patrice Benson did a slide show and cultivation project for three classes at Madrona School for Science Day, March 30, and participated in the final lap of an ongoing mushroom cultivation project at Evergreen School on March 28.

Joy Spurr gave an Introduction to Mushroom Program to the Master Gardeners Group in Silverdale on April 4.



Puget Sound Mycological Society
Center for Urban Horticulture
GF-15, University of Washington
Seattle, Washington 98195



Rafanelli, George
Rafanelli, Jennie
1776 S. Columbian Way
Seattle Wa
98108

Volunteer to co-host a field trip now,
or you may get a telephone call soon!

