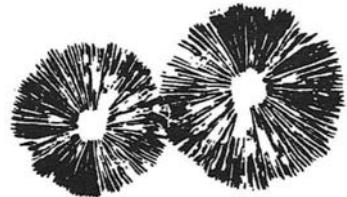


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 313



June 1995

SENATE BILL 5011

Steve Taylor

Senate Bill 5011, the "special forest products" bill, has passed both houses of the Washington State legislature and will likely have been signed into law by the time you read this.

Briefly, the law requires anyone possessing more than 3 gallons of a species and 9 gallons total of mushrooms to have a "specialized forest products permit" issued by the landowner where the mushrooms were picked and validated by the county sheriff. The permits would be numbered and cross referenced to personal identification. The law requires buyers of mushrooms (and other forest products) to record the permit number, the permit holder's name, the type and quantity of forest products purchased, and the purchase price, and to make these records available to the state. Enforcement of the law can be by U.S. Forest Service personnel as well as by state agents and, of course, county and state police.

Getting this bill passed was a major accomplishment. The mushroom dealers and buyers adamantly opposed it, as you would expect, and there was a strong move in the House Natural Resource Committee to remove most of the enforcement provisions. Fortunately, that move was averted in conference between the House and Senate.

For the first time, the state will have accurate data on the extent of the commercial take, and landowners (including state and federal governments) will have an important legal tool to control who is taking these products from their lands. It will also begin to create an audit trail to at least increase the likelihood that commercial pickers pay their taxes on the money they receive, as the rest of us must.

Thanks to Senator Brad Owen of Shelton, who championed this bill through both the last session and this one and fought hard to restore its enforcement provisions in the conference committee; without him, the bill never would have made it through. And special thanks to Ralph Hayford of the South Sound Mushroom Club, who has been the legislative watchdog on issues important to us for many years and who has worked long and hard to make this legislation a success. Lastly, thanks to those PSMS members who took the time to call and write their legislators in support of the bill!

THE BOOK CORNER

Sheila Parr

Lots of new titles are in. Come see them and complete a book review.

Spring House Cleaning: Posters, Sweatshirts, T-Shirts

Posters from 1985, 1986, 1987—the colored ones—which were \$5.00 each are now \$2.00 each or \$5.00 for a set of three different ones (while going through these posters, I found that some were signed, by the graphic artist?). There is a limited supply of *Morchella elata* and *Gymnopilus spectabilis* posters for \$10.00 each, and a limited supply of signed 1993 *Marasmius plicatulus* posters for \$5.00 each. Sweatshirts and T-shirts are also on sale.

Autograph Party - June 13 Meeting

Mushrooms: Poisons and Panaceas by Denis Benjamin
\$59.95, hard cover; \$34.95, soft cover

PSMS members will receive a 20% discount, plus tax. (See "Publishers's Release" on p. 4 for description.)

Autograph Party - Special Meeting July 25, CUH, 7:30 PM

A Cook's Book of Mushrooms by Joe Czarnecki
\$25.00, hard cover

The author of *Joe's Book of Mushroom Cookery* has a new cookbook. It contains 100 recipes for common and uncommon mushrooms, with 208 pages and 25 colored plates. If you are planning to purchase a copy of either book, I would appreciate a call at (206) 649-0452 telling me who and how many copies. For Benjamin's, call immediately; for Czarnecki's, before July 15.

PASTA WITH FRESH MORELS, SPRING PEAS, & MINT

Kathy Casey

[cooked by Patrice Benson at the May membership meeting]

2 C cooked orecchini pasta (1/4 lb dry) or substitute bow-tie-shaped pasta	1/4 C chicken broth 1/4 C heavy cream 1/4 tsp salt or to taste
1/2 tsp olive oil	1/4 C peas, blanched
1 thick bacon slice, diced	2 TBs good Parmesan cheese
1/2 small shallot, minced	1 1/2 tsp chopped fresh mint leaves
5 medium morels, fresh or dried and reconstituted	1 1/2 tsp fresh ground pepper
10 snap peas	Pea vines for garnish, optional
2 tsp fresh lemon juice	
2 TBs white wine	

Cook pasta, drain, and cover to keep warm. Sauté bacon until half done and add shallots, mushrooms, and snap peas. Sauté until water from mushrooms is reduced and mushrooms are thoroughly heated through. Deglaze pan with lemon juice and wine. Add chicken broth and cream, then fold in pasta and peas. Season with salt. Reduce until sauce is thick and can coat the pasta. Fold in cheese and mint. Garnish with pea vines.

Vegetarian: Substitute 2–3 tsp olive oil for the bacon, and use vegetable or mushroom broth instead of chicken broth.

Serves 2 as an entrée or 4 as accompaniment.

THANK YOU, MIKE

In February, Mike Hess hosted a St. Valentine's Day potluck and cultivation session on growing the "Strawberry Pleurotus," *P. flabellatus*. I now own one of those things. I got it from my brother, Bob Kelly. It looks like a huge daisy with bubble gum petals and a big straw lump for a center, and it's going crazy. Thank you, Mike, and all the past and present Cultivation Group members. This is fun!

—Vail St. Vrain

Spore Prints

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MEMBERSHIP MEETING

Tuesday, June 13, 1995, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street, Seattle



In June, Judy Roger will share her boundless experience with mushrooms in a program that will enlighten beginners and experts. Dr. Stuntz introduced Judy to the study of mushrooms as an undergraduate at the UW, and she joined PSMS in 1972. She now lives in Oregon and is an active member of the Oregon Mycological Society, editing its newsletter, teaching classes, and leading the Chanterelle Study Project. She is also co-editor of the NAMA newsletter, *Mycologia*. Many PSMS members will remember Judy from her excellent microscopy classes at Cispus and PSMS. Recently, Judy resumed her formal study of mycology as a graduate student. Welcome back, Judy.

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

MEET THE ENGLISH FAMILY

Inga Wilcox

Robert and Janet English have been in Seattle for about 10 years. Their children are Reed, 2 years old, and Claire, 6 years old. When Robert discovered a few very big mushrooms in his backyard, he wanted to know what he had. Looking up the PSMS number in the phone book, he got the recording and called Bernice Velategui. He joined PSMS even though at that time he did not find out what the mushrooms were. He now knows they were large morels (he says a foot tall), but he let them rot.

As a native of Oklahoma, he remembers that everyone in his family was scared to death of mushrooms. Even though he and his brother went hunting, they never touched fungi. Later, his brother became interested in them as did Robert. He brought the family to Seattle to start his own drain-cleaning business and selected this area because he had been here before, liked it, and the market was there.

The fall of 1993 gave him and the family their first opportunity to really go out on field trips and attend membership meetings. His first outing was to Squire Creek, and he remembers Bill Bridges showing him the ropes. They were looking for chanterelles. Bill was busy picking, and Robert did not realize he was standing knee deep in a patch until Bill asked him to look down at this feet. Since then, Robert has learned to hunt for boletes, and he has *Lepiota rachodes* growing in his backyard. (Should we have a foray there?)

The beginner's class taught by Marshall Palmer helped a lot, and Janet plans to take a class this fall. Both he and Janet each found a small but good matsutake, and they were properly excited with their find. He has had good luck with morels this season, having found 240 specimens at the Tumwater field trip. Every fall, he makes a trip to a certain place on Nason Ridge. There is a huge bolete, at least 10 inches across or more, which comes up at the same spot year after year. Robert goes there year after year, and always the bugs get there first. (Robert assures me that he really is from Oklahoma and not from Texas.)

His wife, Janet, is busy with the children; she teaches Sunday school, is a good cook, paints, takes photographs, and makes rattan baskets. Robert enjoyed leading groups through the PSMS annual exhibit and recommends that newcomers go on forays to meet the members. "Folks will help you out if you ask."

CALENDAR

- June 13 Membership meeting, 7:30 PM, CUH;
Autograph party afterward by Denis Benjamin
- June 15 Tree ID workshop, Arboretum Visitor's Center,
6:00 PM
- July 9 PSMS picnic, 12:00 PM, Seward Park shelters 2 & 3
- July 25 Special meeting featuring Jack Czarnecki, author of
A Cook's Book of Mushrooms, 7:30 PM, CUH;
autograph party afterward by Czarnecki
- Aug. 14 Board Meeting, 7:30 PM, CUH
- Aug 25 *Spore Prints* deadline
- Sept. 12 First fall membership meeting, 7:30 PM, CUH

TREE ID WORKSHOP

Marshall Palmer

Once again, Martha Mercer of the UW Arboretum Foundation will be leading a tree identification workshop for our members. We will meet at 6:00 PM on Thursday, June 15, at the Arboretum Visitor's Center, rain or shine. Copies of a key for native trees of Washington will be provided. Some parts of our walk may be muddy, so please dress accordingly. Mosquito repellent may be useful. We should be finished with our tour by 8:00 PM.

MUSHROOM MISSIONARIES

On May 15, 1995, Patrice Benson taught a class on edible mushrooms at The Herbfarm with excellent assistance from Lynn Phillips. Patrice also led a foray of Les Dames d'Escoffier to collect spring mushrooms on April 22, 1995.

A morel article by Kathy Casey appeared in the *Seattle Post Intelligencer* on Wednesday, May 17, 1995.



FIELD TRIP REPORTS

Rockport, April 9

Brian Luther

The weather was very fickle, with heavy downpours and intermittent sun breaks. Only 13 people stopped in at the shelter. Joy Spurr faithfully waited the entire morning and stayed until about 2:30 PM, greeting people who arrived and identifying their collections. Five species of fungi were found, including large specimens of *Verpa* (*Ptychoverpa bohemica*) and a very nice collection of about a dozen small true morels. Several people went out collecting together, including the Cato and Baxter families. The less than favorable weather and long drive probably discouraged more from attending.

Tumwater, May 6 and 7

Patrice Stierlen

It couldn't have been a more gorgeous spring weekend! Thirty-three PSMSers and guests arrived to a surmountable surprise: Tumwater Campground was closed! Packing our gear around the gate was no problem, however, and we enjoyed the privacy of our own haven in the woods (with the exception of the 2-mile path to the closest privies).

Seventeen varieties of mushrooms were identified by our beloved past president Dick Sieger. *Verpa bohemica*, *Coprinus micaceus* (Inky Caps), *Gyromitra montana* (Snowbank False Morel), and puffballs were found around the campground, and folks wandered in with an impressive array from both higher and lower elevations. And yes, we did find morels! Some a few, some a bushel. It's definitely the beginning of the season, but the burns are working.

We decided to take advantage of the long sunny day Saturday, and pushed the potluck up to 6:00 PM (which turned into almost 7:00). Yummy food and wine were shared, including fresh steamed mussels compliments of Jon Rowley and a sweet potato pie left by Steve and Beth Fried, who had to head out early. (It was only slightly nibbled by the camp chipmunks. Our thanks—it was delicious.)

Sunday morning we enjoyed a mid-morning potluck breakfast (perhaps an improved idea over Sunday 4:00 PM potluck?) and split up to hit the slopes again: more success! As Wayne, my partner, couldn't stay the whole weekend, Marilyn Denney and Robert and Janet English and their terrific kids, Claire and Reed, were gracious enough to take me out hunting. The English family also transported me and all the field trip gear, plus a nice stash of mushrooms, back across the mountains. Wonderful people, weather, food, and picking—truly a fine, full weekend.

Crystal Springs, May 13 & 14

Brian Luther

The weather was perfect for this mid-May field trip to the mountains. I had taken an extra coat in case of cool conditions, but ended up wishing I had put in some shorts instead.

I got to the shelter early enough to set up my portable generator and microscope. Forty species of fungi were identified by Joy Spurr, Sara Clark, Larry Baxter, and Dick Sieger. Some people found morels, but none in abundance. A few species of large edible corals (*Ramaria rubripermanens*, *R. magnipes*, and *R. rasilispora*) were found and ended up in some of the potluck dishes. Some nice collections of Oyster mushrooms (*Pleurotus ostreatus*) were found by several people. Inga McGuire stopped by after 3 days of collecting on her own near Leavenworth and said she was only finding about one morel per hour. Mary Lynch brought her Mom and Dad, who were here visiting from the Midwest, to the field trip. Several families brought kids, so they all had a great time playing together, looking for mushrooms, and enjoying the fresh air.

Geoff and Sara Clark noticed a resident osprey and located the nest atop the large virgin Douglas fir next to the shelter. Already accomplished at ornithology, Sara is taking a class on identifying birds just by their calls or songs.

Marilyn Denney drove back up the next morning with fresh goodies for the potluck breakfast.

Indian Creek, May 20 & 21

Brian Luther

Only a small, close-knit group managed to make it to this field trip. Cayuse Pass was still closed, making the drive 204 miles *one way* from Seattle, taking I-5 and Hwy 12 (30 miles could be cut off by taking Hwy 7 through Elbe). Some people were unaware that Cayuse Pass was closed, but had the will power and determination to turn around and go all the way back the long way (over 300 miles!).

The weather was warm and sunny and very dry; there were few mushrooms. Only a few small collections of morels were found, and about a dozen other species of fungi were identified on the table, including some nice young specimens of the big puffball *Calbovista subsculpta*. Coincidentally, the Tacoma Mushroom Society was having a field trip at Clear Lake, so I stopped in to say "Hi" and see what they'd found—like us, very little.

The fresh air was intoxicating, and the warm conditions made it perfect for an outing even though mushrooms were scarce. We brought our new canoe and tried it out in Clear Lake. Paddling along the shallow margins of this beautiful mountain lake, we saw several pairs of wild Canada geese with from three to seven fluffy little goslings.

The potluck was great, with about 15 people, delicious food, and good conversation. One collection of *Hygrophorus subalpinus* was found and ended up in a potluck dish. At night, we sat around the campfire and roasted marshmallows. PSMS member Pat Merrell (who has had a cabin across the road from the campground since the 1950s) gave us lots of historical info about the area. Altogether, it was a fun day, even though the drive was exhausting.

Lake Wenatchee, May 27 & 28

Wayne Elston

Hosts for the weekend were Wayne Elston and Patrice Stierlen and Harold and Beth Schnarre. George Rafanelli identified. Over 30 people attended, and over 30 kinds of mushrooms were found, including a large donut box filled with beautiful large specimens of morels by Mike Lovelady (his first). Lots of morels were found by almost everyone, but George's secret spots yielded no *Boletus edulis*. Beautiful sunny weather, and the most horrible mosquito infestation on the planet earth. I must have gotten 150 bites in 15 minutes. My throat swelled up and got scratchy, and I had to lie down and take a nap.

For potluck Saturday, 15 people munched morels maniacally, and did not enjoy any good wine as Dick and Agnes Sieger were noticeably absent.

DOGS DON'T KNOW BETTER

Hank van der Gaag

Mycelium, Myco. Soc. of Toronto, April-June 1995

When my daughter came to visit me last fall, she decided to bring her puppy dog. Like any self-respecting dog, the puppy had to inspect everything—both in and outside of the house.

Later in the afternoon, we noticed that she began to salivate copiously. By the time she got back home, she was vomiting. The next day, she was her rambunctious self again, and her indisposition was blamed on overexcitement or car sickness.

The real reason became clear later on. I had collected some small *Inocybe* mushrooms, which turned out to be *Inocybe flocculosa*. To preserve them, I had put them in a Petri dish on top of the heating register in the floor so that they would dry. When I checked the dish the next day, it was empty. *Inocybe* are known to be poisonous, and young dogs like to sample everything. Put the two together and you end up with no mushrooms and a sick dog. I looked up the symptoms of muscarine poisoning: sure enough, excessive salivation and vomiting!

I thought it prudent not to tell the family, but in the future I will keep my fungi safely out of reach of nosy dogs.

PUBLISHER'S RELEASE: *Mushrooms: Poisons and Panaceas*

Denis Benjamin's *Mushrooms: Poisons and Panaceas* is the most current, comprehensive, and informative guide available on the pleasures and dangers of mushroom consumption. Clear and accessible yet full of technical expertise, the book



Dennis Benjamin

- tells the history of mushroom consumption from ancient times to the present
- looks at cultural attitudes from around the world toward mushrooms
- evaluates the nutritional benefits and health claims made for some species of mushrooms
- provides reliable scientific information on the health hazards and toxic effects of certain mushrooms
- presents a concise and authoritative guide to the diagnosis and treatment of mushroom poisoning.

For anyone who is interested in food, in hunting and eating mushrooms, or for anyone who must treat inadvertent mushroom poisoning, the book is an indispensable resource. Chefs and dietitians, amateur and professional naturalists, emergency room physicians and toxicologists, and anyone who is intrigued by food will find this book an invaluable source of information.

[Ed. Note: This blurb was written by the publisher, and is not an independent review. But—anyone who has listened to PSMS member Denis Benjamin, who is also the chief pathologist for Children's Hospital, read excerpts from his essays on mushroom hunting, and mushroom poisoning, knows that, if anything, it's probably an understatement. Congratulations, Denis!]

Call Sheila Parr immediately to reserve a copy for autographing, and come to the June meeting with your mouths watering. The long-awaited unveiling is finally here!

*This will be the last newsletter until September.
Have a nice summer!*

page 4



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