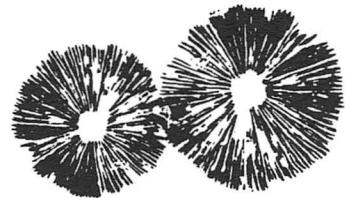


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 326

November 1996

PRESIDENT'S MESSAGE

Marshall Palmer

In addition to providing many of the funds for PSMS expenses and activities in the upcoming year, our recently concluded 1996 Wild Mushroom Exhibit served as the major vehicle for members of our community to learn something about us. Many people attended in order to see the year's largest display of fresh wild mushrooms in the Puget Sound region, others to learn the identity of mushrooms they had recently discovered in their yards or on a hike or picnic, others to sample the culinary delights that mushrooms make possible, others to learn about conservation, others to see what works of art mushrooms could inspire. For all of these reasons, and many others, our exhibit was well attended. Many of these people will also return to our meetings, become members, join us at field trips, attend ID classes, and help with future exhibits. Let's help to make them feel at home.

From my perspective, the most striking feature of this year's exhibit was the abundance of member volunteers. We had an excellent fruiting of many species in early October, but none of them would have been on the display tables unless a large number of volunteer collectors had driven many miles from locations near and far to deliver them Friday evening. Members of the construction committee had already worked Thursday evening to be better prepared for the intensive assembly session on Friday. Mushroom ID workers were busy Friday evening (some until early Saturday morning) getting our specimens properly organized. Setup activity by various committees continued furiously Friday evening and Saturday morning. To the credit of our membership, while the work pace was furious, the human atmosphere can best be described as excited, friendly, and extremely cooperative. Throughout the weekend, fresh troops continued to appear, pitching in to relieve those who needed a nap or a bite to eat. Thanks to those who had placed posters in the days before the show or who had made other contributions to publicity, the CUH parking was often filled to capacity. This degree of volunteer service is outstanding!

Many thanks to all of you who contributed your time and efforts; I salute you. A member who deserves special recognition is Joanne Young, who has just served for her third year as Exhibit Chair. Joanne's work on the exhibit has been continuous for the past 3 years, critiquing each year's show to be able to improve it and

to offer crucial advice to successive committee chairs. Joanne has earned a well-deserved respite from this role and is deserving of our deepest gratitude. Thank you, Joanne!

This month I have one request. Typically, our November membership meeting is one of our most well-attended programs. This is because of the many new members, guests, and prospective members who attend in the wake of our annual exhibit. During the meeting, these persons will be asked to identify themselves. Please make a special effort to look around, see who these people are, and, at the end of the meeting, take a few minutes to introduce yourself and volunteer some information about our group. Let's give these guests a warm, friendly welcome.

THE 1996 EXHIBIT

Joanne Young

This mushroom show was a great one and a real pleasure for visitors and volunteers. Thanks to the large numbers of volunteers, the show went up without a hitch, the mushroom specimens were abundant, and the displays complete and beautiful. The timing of the show could not have been better, coming just between good rains and the early snows. The chefs were thrilled to have so many wild mushrooms to cook, and crowds were treated to a feast for the eyes, the mind, and the palate.

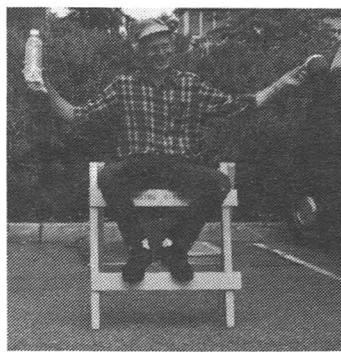
Thanks to all the committee chair people for their hard work and good humor. And I'm sure I can speak for them in expressing appreciation for the many people who came forth to help. The number of volunteers was the best I've seen in several years.

Paid attendance was about 1135, not counting PSMS members and children under age 12. That's a little lower than last year and more like the two previous years. Book sales were good, and 75 new members joined the society.

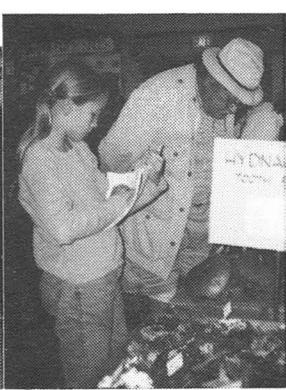
There will be a meeting on November 6 to talk about the exhibit and discuss next year. Charles Pregaldin will be the new show chair! All committee people are encouraged to come as well as anyone who would like to be part of the planning for next year. The meeting will be held Wednesday, November 6, at Lynn Phillips's house at 7:00 PM.

Thanks to everybody for making the show such an enjoyable and successful event.

PSMS 1996 Annual Exhibit



T. Ahlers



A. Sieger



R. Sieger



B. Sieger



T. Ahlers

A. Sieger

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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SCI. ADVISOR:	Dr. Joseph F. Ammirati
EDITOR:	Agnes A. Sieger, 15555 14th Ave. N.E. Seattle, WA 98155

CALENDAR

- Nov. 12 Membership meeting, 7:30 PM, CUH
Nov. 16, 17 Field trip with Drs. Miller and Ammirati (call Marshall Palmer, 527-6207, for details)
Nov. 18 Hope Miller slide show, cooking demonstration, and autograph party, 7:30 PM, CUH
Nov. 19 Stuntz Foundation Memorial Lecture, "Desert Fungi" by Dr. Orson Miller, 7:30 PM, CUH
Nov. 22 *Spore Prints* deadline
Nov. 25 Board meeting, CUH Board Room, 7:30 PM

BOARD NEWS

Agnes Sieger

September Board Meeting: Joanne Young reported on general preparations for the annual exhibit, and Sheila Paar reported on book sale activities. Joanne unveiled the 1996 exhibit poster and showed off the set of colored postcards made from the 1984 poster. Doug Ward requested that the membership renewal forms be revised to include area codes and e-mail addresses. The summer photography workshop went well. Irwin Kleinman plans to re-serve the American River Lodge for field trips in May and September 1997. Kathy Casey has donated a computer to PSMS.

October Board Meeting: Charles Pregaldin reported that set-up and take-down of the show went smoothly. The paying attendance was less than last year's, and Sheila Paar reported that book sales were less than expected. Marshall Palmer announced that there will be a field trip on November 16 and 17 led by Dr. Ammirati and Dr. Orson Miller, who will be in town with his wife, Hope, for the Stuntz Foundation memorial lecture on November 19. Marshall is looking into a 1997-1998 membership roster. Colleen Compton will organize a PSMS booth at the flower shower in February. Mary Lynch and Irwin Kleinman volunteered for the nominating committee. Because of the Stuntz Foundation lecture, the next board meeting will be November 25.

MEMBERSHIP MEETING

Tuesday, November 12, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street

In November, Taylor Lockwood, photographer extraordinaire, will present "Treasures from the Kingdom of Fungi," a program of breathtakingly beautiful, exquisitely photographed mushroom slides synchronized with classical music.

A rare photographic adventure into the wonder of the fungal kingdom, this program brings raves wherever it is shown. Don't miss it.

Would members with last names starting with H-M please bring a plate of refreshments for the social hour?



MEET JOHN AND AINO KUNZ

Inga Wilcox



All of the color-coded mushroom labels at the Annual Exhibit were created by John Kunz. He remembers the earlier days when the labels had to be typed on a typewriter, feeding large sheets into the machine, typing one side, and then turning it over and doing the other side. A typo? Go back to "start!"

Now the labels are done on thin plastic sheets. John spray paints them with the necessary color codes, and the huge sheets are then returned to the sales company, which cuts them into labels. Having developed his computer program (he is a retired computer consultant), John then gets to work. His project for next year is to re-do all labels.

A native of Washington State, John lived in New York State and in India. He returned to Seattle in 1978. He came to the exhibit, met Monte and Hildegard Hendrickson, and started going on field trips. As a photographer, he once stopped to take the "perfect picture." Looking down at his feet, he found himself standing in some 20 mushrooms. He was hooked.

He loves lots of different fungi, including corals, which he cooks for a long time, until they are almost black. He happily remembers going down a hill hunting for matsutake and finding a good harvest—after a Japanese family had combed the hillside before him.

John Kunz served as Vice President and Program Chair from 1981 until 1985, and he remembers going on field trips with Dr. Stuntz. Now he is Vice President of the Stuntz Foundation. Aino served as Membership Chair from 1981 through 1986. Aino started mushroom picking as a child in her native Finland. She goes by the Finnish names for mushrooms, e.g., "Aarvalaukka," a *Lactarius*, or "Kangasieni," a species of *Agaricus* she has not yet found here. Both spend time looking for fungi when they are at their place on Orcas Island.

The advice John has for newcomers is to get used to looking for good mushroom habitat, develop a "nose" for it, and visit the areas often.

AMERICAN RIVER FIELD TRIP

**Irwin Kleinman
Brian Luther**

It was a weekend to live for. After several days of near-freezing temperatures with some rain, September 27–29 turned sunny, warm, and bountiful. The vine maple and the other deciduous trees had turned and were spectacular. In my recollection, this is the first time in many years that no fire was required during the night, and the new stove in the shelter was used only for cooking. Thirty-eight hardy members remained overnight to enjoy the comradeship around the camp fire and the tasteful and abundant potluck. Others popped in during the weekend to find out where the action was and were seen no more. Maximum amounts of white chanterelles were everywhere, which further enhanced an unforgettable foray.

One hundred different species of fungi were identified on the display tables. Special thanks go to Larry Baxter, Sara Clark, and Brandon Matheny for identifying. Rare, interesting, or unusual fungi included *Pholiota squarrosoides* which smells like fresh baked cinnamon rolls; *Albatrellus dispansus*, a yellow multipileate polypore; the beautiful and rarely collected *Hygrophorus nitidus*, and *Stropharia squamosa*. One of the members found a collection of *Lentinus lepideus* and after finding out that it was edible, decided to try it in a potluck dish. It's a very tough and unappetizing-looking mushroom, so I was amazed at how tasty it turned out for a mushroom that's historically known as the "Train Wrecker."

SQUIRE CREEK FIELD TRIP

Robert English

The mushroom hunt September 21 at Squire Creek was a wet one, but everyone that I saw found an abundance of chanterelles. There were also some collections of *Lepiota rhacodes* and at least one *Agaricus agustus*. Larry Baxter, with help from Bill Bridges and Brandon Matheny, identified 58 species, including a *Phallus* sp. brought in by Bill from Boston.

The coffee was hot even if the weather was not. And the chanterelles were as nice as they get. Thanks to everyone for the eats, and happy birthday, Al.

LAKE WENATCHEE FIELD TRIP

Brian Luther

The Lake Wenatchee field trip on October 5–6 was blessed with wonderful weather, lots of mushrooms, a big crowd of enthusiastic people, and stunning fall colors.

I got up at 6:00 AM at Coleman Leuthy's ranch on Eagle Creek (just out of Leavenworth) and drove 23 miles to meet Mick Mueller (Lake Wenatchee Forest Service botanist and the host for our nature walk) to preview the site of his nature walk; then we dashed back to the shelter on Lake Wenatchee to meet everybody. The maples and cottonwoods were in their prime, with brilliant yellows and oranges.

The mushroom nature walk was scheduled for 9:00 AM, but I delayed leaving until 10:15 to allow stragglers to arrive. We connected with Mick and a large group of interested Audubon Society members at 10:30 and then proceeded to the nature walk site, 13 miles away. For 3 hours Mick and I discussed forest ecology and the role of fungi in the ecosystem and identified plants and fungi that people found as we slowly made our way around the mile-long nature-trail loop. We found all kinds of interesting fungi, and judging from the comments we received afterward, everybody learned something and had a good time.

Back at the shelter on Lake Wenatchee, identification got a very late start because of the nature walk, but thanks to Harold Schnarre, Coleman Leuthy, Sara Clark, and Brandon Matheny we had 105 different species of fungi displayed. Some of the interesting or unusual fungi found were the beautiful *Mycena amabilissima*, *Neolecta irregularis*, *Cudonia circinans*, and *Entoloma madidum*. The shelter was in a cool, shady location, but Tom Ahlers had two roaring campfires going to keep us warm and for potluck cooking. The potluck was small because many people left earlier, but nobody went away hungry.

Extra special thanks to Mick Mueller for organizing and co-leading the nature walk. Also, Mick mentioned the possibility of doing a Barlow Pass type inventory survey of the fungi in one of his ecologically sensitive areas in the Wenatchee National Forest and would be pleased to have the expertise and assistance of PSMS members in this study.

BOOK SALES

Sheila Parr



Thanks to all of you PSMS members who helped at the Book Sales booth; both in setting up and tearing down and in selling during the show. Special thanks to Beth Schnarre. A special thank you also to Marlin Greene of EYE2EYE Design for his donation of NW mushroom note cards to PSMS for sale to members. Single cards will be \$1.50 each and there are eight different designs.

The PSMS greeting cards made from the 1984 exhibit poster are selling well. The *Amanita* card is making a wonderful Christmas card for many.

All books and cards will be available for sale on November 12. Paul Stamets' new book, *Psilocybin Mushrooms of the World*, is in. November 18 we will have Hope Miller's cookbook for sale at a separate table, and Hope said she will personally autograph any purchased.

Book sales will not be set up during the December meeting, which is our annual holiday party. Please do your Christmas shopping early on November 12 or 18.

THANK YOU

Patrice Benson

As Publicity Co-Chair for the show, I would like to extend my thanks to the Elliot Bay Book Company for their encouraging support of our 33rd Annual Wild Mushroom Exhibit. They not only displayed our poster in their window, but did a complete mushroom display with books and our gorgeous new mushroom cards. Kudos also to Kathy Casey for her support and efforts to promote our show and the culinary side of things. Her article appeared in the October 2 food section of the *Seattle Times*. Thanks to the *Times* editors for double checking the mushroom facts and for being so accurate and imaginative.

As Cooking and Tasting Co-Chair, I extend my heartfelt thank you to Vail St. Vrain for her edible decorations for the tasting and cooking exhibit at the show. The whole thing was made easy and enjoyable for all by the assistance and work of the other co-chair, Colleen Compton. Thanks Colleen! The cooking demonstration is a team effort, and this was never so apparent as this year. The Cooking and Tasting Committee was huge! The generous chefs were competently assisted by many, many members, and this cooperation made it a fun experience for us all. Thanks from the bottom of my heart.

AMISH FAMILY EATS POISONOUS MUSHROOMS

(UPI)—Four Amish children, ages 2 to 6, were hospitalized in serious condition Friday, September 27, after they and five other family members ate poisonous mushrooms they had picked and mixed into a soup.

The members of the Shrock family of Lodi, northwest of Akron, Ohio, were discovered incapacitated by their milkman Wednesday, suffering from severe diarrhea, vomiting, and abdominal pain. Jacob Shrock, 2, and his brothers, Daniel, 3; Abe, 5; and Andy, 6, were in the intensive care unit at Akron Children's Hospital Medical Center. Their mother, father, grandmother, grandfather, and uncle were treated at various other area hospitals.

"We understand the grandfather usually inspected the mushrooms the family picked, but this time he didn't do that," said Jackie Luzader, coordinator of the Akron Regional Poison Control Center at Akron Children's Hospital. "They actually had picked several varieties of mushrooms, but luckily they had some stems and pieces left over. We had a biologist identify them and in the mixture was the *Amanita virosa*."

Amanita virosa, also known as the "Destroying Angel," is one of several types of wild mushrooms containing cyclopeptides, all of which damage one's liver, said Luzader. The poisonous mushroom, which thrives during the hot, rainy months, takes at least 6 hours before making someone ill, and the effects, from liver and kidney failure, can be fatal.

NOMINATING COMMITTEE

Mary Lynch

We are looking for one or two members to help serve on the nominating/election committee. The committee will help recruit members to serve on the PSMS board and fill the slate for the offices of Secretary and Vice President. The elected positions are a two-year position. Anyone interested in serving on the committee or willing to run for office please contact Irwin Kleinman (323-2903) or Mary Lynch (206) 391-5379.

NAMA DUES

Lorraine Dod

To join or renew membership in the North American Mycological Association, send a check for \$17.00 to Lorraine Dod at the PSMS office, Center for Urban Horticulture, Box 354115, University of Washington, Seattle, WA 98195.

PORCINI SAUCE

Hope Miller

Hope's Mushroom Cookbook

1½ C dried porcini (cèpe, Steinpilz, <i>Boletus edulis</i>)	¾ C dry sherry
4 C beef stock	¾ lb button mushrooms, sliced
3 oz bacon, chopped	Salt and pepper to taste
¾ C minced shallots	3 Tbl butter
1 tomato, peeled, seeded, and chopped	3 Tbl flour

Reconstitute dried mushrooms in 2 C of warm stock for 30 minutes. Cut reconstituted mushrooms into small pieces. Set aside.

Cook bacon, covered, over medium heat, stirring occasionally. Add peeled shallots and cook until golden. Add sherry, tomato, and button mushrooms; cook over medium heat until liquid is evaporated. Add porcini, mushroom liquid, remaining stock, salt, and pepper.

In a small pan melt butter; stir in flour and cook over moderately low heat, stirring until golden brown. Add 1 C of mushroom stock mixture and bring to a boil over moderate heat, beating with a wire whisk. Add mixture to a casserole and cook sauce, covered, in oven for 3 hours or until it is thickened and a deep brown color. Stir occasionally the last half of the cooking time. Serve this sauce with veal chops, brown rice, potatoes, polenta, or grits. Yield: 4 to 5 cups sauce.

Meet Hope Monday, November 18, at 7:30 PM at CUH.

Mushroom web site: Doug Ward recommends checking out <http://www.mv.com/ipusers/dhabolt/dad/mushroomlinks.html>

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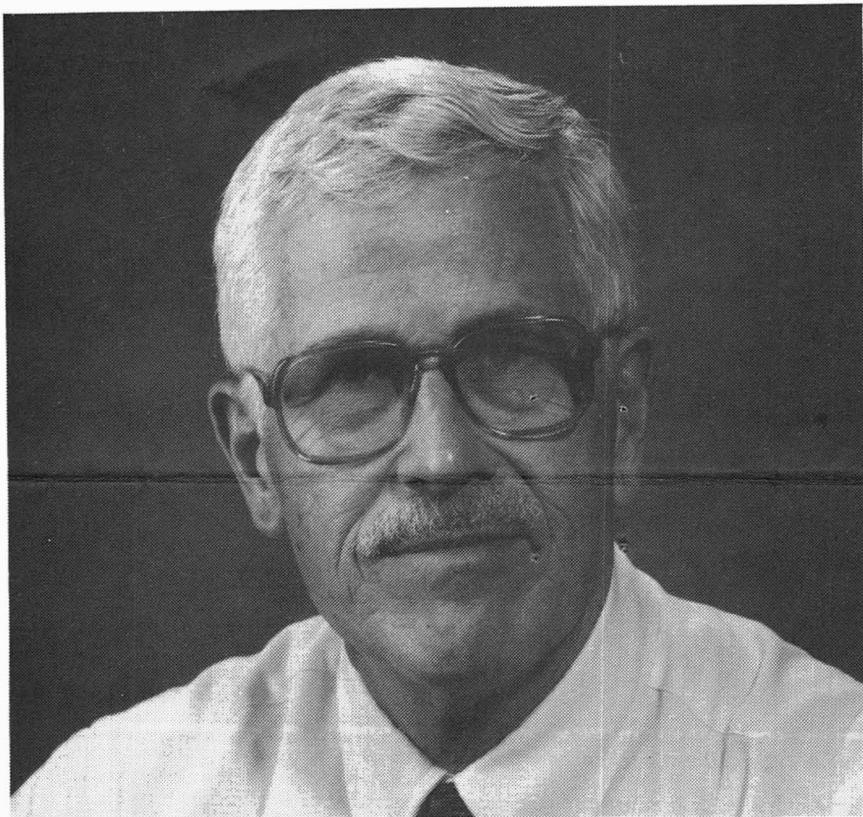


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3rd Annual Stuntz Memorial Lecture



Dr. Orson K. Miller, Professor of Botany and Curator of Fungi at Virginia Polytechnic Institute and State University, will be our distinguished speaker. Dr. Miller has spent four decades studying the fungi of the United States. He has also carried out extensive field work in Korea, Japan, and 14 countries in Europe. He studied under Dr Alexander Smith and has received the NAMA award for contributions to amateur mycology,

He has studied desert fungi from very dry valleys of the Yukon Territory south to the Anzo Borego Desert in southern California. He has also studied desert fungi in South Africa, in Australia, and in special habitats in Hawaii and Europe. Dr Miller has written several books and over 120 scientific papers. His wife, Hope Miller, is a colleague as well as spouse, and together they have traveled the world studying and documenting as well as cooking the fungi of many lands.

**Dr. Miller will speak about
"Desert Fungi"
at the
The Center for Urban Horticulture
3501 NE 41st Street
Tuesday, November 19, 1996
7:30 PM
(206) 522-6031**



Hope Miller, author of ***Hope's Mushroom Cookbook***,
will give a slide show and cooking demonstration on
Monday, November 18, 1996, at 7:00 PM
at the

Center for Urban Horticulture
3501 NE 41st Street
Call (206) 522-6031 for more information

“Unusual Edible Mushrooms”

will be the topic of this delicious lecture!