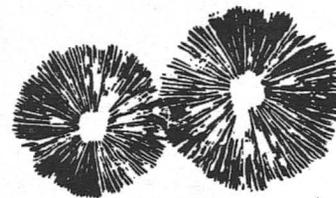


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 332 May 1997



PRESIDENT'S MESSAGE

Marshall Palmer

Now that the election results have been finalized, it's time to welcome the new Trustees of our organization. Wayne Elston, after managing our field trips (with his wife Patrice) for the past two years, is a new trustee. Henry Lingat, a long-time member and volunteer, has also been elected to a two-year term. Brandon Matheny, tireless Identifier and Education Chair, joins the Board as well this year. Also elected as alternates and appointed to fill open terms for the coming year are Charles Pregaldin (our Annual Exhibit Chair), Doug Ward (who manages the *Spore Prints* mailing and the membership database), and Mike Lovelady (our Field Trip Chair). Three of our Board members are continuing this year: Lorraine Dod (reelected as Secretary), Russ Kurtz (reelected as Trustee), and Joanne Young (elected as Vice-President). Dan Corey has graciously agreed to serve as Alternate Trustee. Thanks to all of you for your commitment to PSMS!

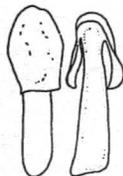
This past year, we at PSMS have been fortunate to have had a group of very industrious and dedicated Trustees. With new elections in March, some of them have left the Board and are deserving of our heartfelt gratitude. Marsi DiGiovanni completed his second term as Trustee with an extended resume of volunteer contributions to our events. Marsi was a frequent contributor to our meetings, field trips, and forays. Mary Lynch was appointed Vice-President to complete the year remaining for that office. Mary brought much energy to our organization and we have benefited from her financial acumen. Due to increased professional responsibilities and related travel she declined to run for office at this time. Sheila Parr resigned from the Board due to her return to school. We particularly appreciate her two years of service as Book Chair. Frances Ikeda completed a two-year term as Trustee in March. Frances always brought a sense of calmness and wisdom to Board meetings, which was particularly appreciated during some of our more "animated" discussions. Frank Ikeda, unfortunately, had to resign for health reasons. Sadly, Frank recently passed away.

To remember Frank's contributions to our organization, one has only to think to the Annual Exhibit and recognize that such a complicated and challenging event only occurs because of members who are as generous with their time as Frank Ikeda. Many, many times he was heard to say, "Let me know if you need help with that." Often, we did let him know, and he was always there to assist. Our deepest sympathies go to his wife, Frances.

VERPA "CONICA" WANTED

Joanne Young

Nancy Smith Weber asks people to bring in *Verpa "conica"* to the meeting together with a note on who collected it, the date of collection, and the place. Dried specimens as well as fresh specimens are welcome. *Verpa conica* has a smooth cap with few wrinkles. There appears to be two species or at least two varieties in this group in the Pacific Northwest, and she is trying to learn more about their distribution and time of fruiting.



BASIC MUSHROOM ID CLASS

Brandon Matheny

Because of spring's late arrival in the mountains and demand for Basic ID instruction, PSMS is offering another Basic Mushroom ID Class on springtime mushrooms, which will be held on three consecutive Monday evenings, 7-9 PM at the Center for Urban Horticulture (CUH) in the Isaacson Classroom. The dates are June 2, June 9, and June 16. This class will introduce participants to the identification of boletes, morels and their allies, the gilled mushrooms that fruit in the spring, and mushroom poisons. The class will emphasize determining edible species from inedible look-alikes. Instruction and tips on collecting practices and where to find springtime mushrooms will also be emphasized. Stress will be placed on attending scheduled PSMS field trips, though attendance is not mandatory.

Required Text: *The New Savory Wild Mushroom*, 3rd edition, by Margaret McKenny and Daniel Stuntz, revised and enlarged by Joseph Ammirati, 1987, will be the required text. This is the book for the mushroom hunter of the Pacific Northwest who wants to know "What is it?" and "Is it good to eat?"

Recommended Texts: (1) *A Morel Hunter's Companion* by Nancy Smith Weber, 1995. For those who are particularly interested in the many facets of morels and their allies—names and classification, biology, recipes, cooking, preserving, and poisonings—this book is highly recommended. (2) *Mushrooms Demystified*, 2nd edition, by David Arora, 1986. I hesitate to require this text for a three week course, but you might as well get it (it's not required!). This voluminous tome will come in special handy for the fall ID classes and is just a wonderful reference to have lying around. Among other virtues, it has dichotomous keys and a dictionary of selected Latin and Greek word elements.

Books will be offered for sale before the first class. Please arrive early to make your purchase(s). This class will be limited to the first 24 registrants.

To register, please enclose

1. a check for \$15, payable to PSMS
2. a self-addressed, stamped envelope
3. a note indicating you are registering for the Basic ID Class

and send to

Brandon Matheny
3214 S. Byron St.
Seattle, WA 98144.

You will receive confirmation of your registration and further information. If you have any questions, I can be reached at (206) 722-8458.

OREGON MYCOLOGICAL SOCIETY SPRING FORAY

PSMS members are cordially invited to the OMS Spring Foray near Wallowa Lake in the Blue Mountains June 6-8. For information, contact Maggie Rogers, Foray Chair, at (503) 239-4321. Adults, \$65; children, \$30. Registration deadline is May 16.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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Seattle, WA 98155

Annual dues \$20; full-time students \$15

MEMBERSHIP MEETING

Tuesday, May 13, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41 Street, Seattle



My's program features Dr. Nancy Smith Weber, renowned mycologist and morel expert from Oregon State University. The title for her talk is "Spring-Fruiting Morels and Related Cup-Fungi of the Pacific Northwest."

Nancy is a graduate of The University of Michigan, where she studied the Michigan species of *Helvella* for her Ph.D. dissertation and met her husband. She grew up in a mycological family and is co-author with one or both of her parents (Alexander and Helen Smith) on four books on mushrooms. Since 1990 she has been affiliated with the Department of Forest Science at Oregon State University, where she has been studying the morels, related cup fungi, and truffles of the western United States with the support of grants from the National Science Foundation. The true and false morels hold special interest for her; she is involved in several projects aimed at better understanding these fungi in a variety of ways, some of which she will mention at the meeting.

Nancy is known to be an excellent speaker, relating well to mushroom hobbyists and experts alike. Don't miss this timely program.

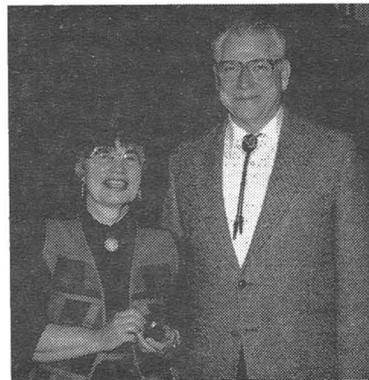
Would members with last names beginning with A-F please bring a dish of refreshments for the social hour.

CALENDAR

- May 13 Membership meeting, 7:30 PM, CUH (Nancy Smith Weber)
- May 17-18 Tumwater field trip
- May 19 Board meeting, 7:30 PM, CUH Board Room
- May 23 *Spore Prints* deadline
- May 24-25 Swauk Creek field trip
- May 30-June 1 American River field trip
- June 2 Basic ID Class, 7:00-9:00 PM, CUH (preregistration required)
- June 9 Basic ID Class, 7:00-9:00 PM, CUH (preregistration required)

MEET THE SIEGERS

Inga Wilcox



Agnes & Dick

Can a New Yorker find happiness in the West? Just ask Dick Sieger. Agnes, his wife, will concur. Both have been members of PSMS since 1973. Dick served as President from 1992 to 1994 while Agnes has been our *Spore Prints* editor for 12 years. Her profile appeared in the October 1993 issue, so this will focus on Dick.

Dick grew up in New York City but left just before his high school graduation ceremony and moved to Colorado. He attended school there, and after a stint in the Army returned to Denver. He really got into outdoor activities, spending a two-week vacation hiking in the wilderness by himself when hiking was not yet the thing to do. Having moved on to Utah, he met Agnes there. Both enjoy the outdoors, canoeing, hiking, and collecting wild plants. An experiment in cooking skunk cabbage provided something that smelled terrible, looked terrible, and was tossed out.

They moved to Seattle, where Agnes immediately found a job at the University of Washington (she just received her 30-year pin) and Dick continued as sales representative for a line of kitchen cabinets. Their vacations were spent outdoors, taking along field guides to help identify mushrooms they had noticed while looking for wild plants. Dick remembers a beach hike from Cape Alava to La Push when they met only one group of Boy Scouts. "There was nobody out there, and mushrooming was like that too."

Having "qualified" he joined an advanced study group of PSMS members taught by Dr. Stuntz. During these Summer classes he

BOARD NEWS

Agnes Sieger

Because of an overwhelming work schedule, Brian Luther has asked for more identifiers, plus those with microscope skills, to help out at the field trips. Patrice Benson will lay out the roster, and Irwin Kleinman will reproduce it. Thirty-nine dropped members rejoined after receiving postcard reminders from Patrice. Another set of Basic ID classes will be held in June. Ron Post is the new Book Chair; he wants to recruit two assistants. Dave Cole is arranging a summer picnic. Beginning with the May issue, *Spore Prints* will be sent bulk mail. The Lake Quinault Foray will be November 1-2.

SUMMER PICNIC

Dave Cole

It's not too soon to start thinking about the summer picnic. This year's picnic is scheduled for 2:00 PM Sunday, July 13, at shelter #4 in Seward Park. We hope to see you there.

got interested in serious mushrooming. He learned a lot from Jenny and Dave Schmitt and became a member of the Pacific Northwest Key Council, specializing in *Lepiota*. He likes to study Ascomycetes and has a microscope at home. His favored edible fungus is *Laetiporus sulphureus*. This is a great mushroom when picked young, but it matures quickly and is seldom found in good condition. Successful mushroom finds make for happy memories: perfect days with lots of large *Boletus edulis* or the choice *Agaricus augustus*.

Dick enjoys computer work and loves to cook; he also gives talks to other mushrooms groups, having started out giving talks on wine making. Richard and Agnes enjoy exploring new territories in their camper. Then they look for mushrooms. For people who do not keep a journal or who follow the seasons, Dick states: "We find enough by accident." The answer to the first question has to be "yes."

UPCOMING FIELD TRIPS

Mile Lovelady

May 17-18

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

From north of Seattle, drive east over State Hwy. 2. Tumwater Campground is about 23 miles east of the Stevens Pass summit, on the left. Watch for the sign. Hosts are needed.

May 24-25

Swauk Creek Forest Camp
(elev. 2500 ft, 110 miles east of Seattle)

Take I-5 over Snoqualmie Pass to exit #85. Follow Hwy. 10 east of Cle Elum for 2½ miles. Turn left onto Hwy. 970. After 7 miles bear left onto US Hwy. 97 (north) and continue another 16 miles. The camp is on the right. Swauk Pass is 4 miles beyond the camp. We have the group camp reserved for Saturday night. Hosts are needed.

May 30-June 2

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

From Enumclaw, southeast of Seattle, go east on Hwy. 410 over Chinook Pass; 17 miles past the summit, turn right onto Bumping Lake Road #174. Turn right after 1/4 mile and right again to go uphill and through the gate. Continue for about 1/2 mile to the lodge. Plan on camping overnight in your tent or trailer (the road is steep). The lodge is primitive but is good shelter for the potluck or in case of bad weather. The hosts will collect a fee from campers. Hosts are Irwin & Millie Kleinman, Mary Lynch, and Sheila Parr.

June 7-8

Chatter Creek Forest Camp
(elev. 2400 ft, 150 miles east of Seattle)

Chatter Creek Campground is 16.1 miles up Icicle Creek Road out of Leavenworth. Take Hwy. 2 over Stevens Pass and proceed 3/4 mile. (You can also take I-90 over Snoqualmie Pass to exit #85, go over Swauk Pass to Hwy. 2, and proceed left for 6 miles.) Icicle Creek Road is on the north edge of town. This is a reserved group camp with a shelter. Check in with the campground manager. Friday check-in time is 2 PM. The hosts will collect a \$5 camping fee. Hosts are needed.



MOLD WORKSHOP

Dick Sieger

Dr. Bryce Kendrick came from Sidney, B.C., on March 22-23 to lead a weekend workshop on molds attended by Brandon Matheny, Patrice Benson, Sara Clark, Stephen Curtice, and Dick Sieger. We worked on microscopic identification of Hyphomycetes using Dr. Kendrick's magnificent askSam database of 1306 form-genera and referring to the drawings in *Genera of Hyphomycetes*. We learned that many asexual fungi (anamorphs) have sexual stages (teleomorphs). Morels, for example, have an anamorph that



may be seen as a mold growing on the forest floor in the fall. We saw rare beauty in the microscopic examination of molds that we had grown on unsavory scraps in moist chambers. We saw a *Botrytis* and learned that *Botrytis cinerea*, the "noble rot" essential for the production of Sauternes, has a form reminiscent of the grapes on which it grows.

All who attended the workshop will joyously welcome specimens of moldy herbivore turds. We will meet from time to time to study molds and perhaps to work on a recipe book.



CARNATION FIELD TRIP

Brian S. Luther

March 22 turned out to be a pleasant day for such an early outing, and we had a pretty good turnout of 30 or so people. The parking lot that we normally use was still under water from the recent flooding of the Tolt River, and unfortunately so were the cottonwood groves where we normally walk to.

I gave a brief talk and introduction on collecting, the development of *Verpa* fruiting bodies, their association with Black Cottonwoods, and some of the cooking methods and potential problems with eating them. Bill Bridges and Mike Lovelady were the group leaders, but they didn't get very far because of the gauntlet of water. So, collecting was done in mixed woods on higher ground and was rewarded with the same assortment of early fungi.

Several nice collections of verpas (*Ptychoverpa bohemica*) were found, and 27 different species of fungi were displayed. A few people with sharp eyes were lucky enough to find the beautiful Scarlet Cup (*Sarcoscypha coccinea*), and Bill Bridges had a nice collection of Oyster Mushrooms (*Pleurotus ostreatus*). I set up my field microscope and gave everyone the chance to see *Verpa* spores. There seemed to be an air of excitement among all those who attended, perhaps anticipating a fun-filled season of field trips and fungi.

ROCKPORT FIELD TRIP

Brandon Matheny

Sara Clark and I examined collections of fungi brought to the ID table at Rockport on Saturday, April 12. Dave Cole, Bill Mitchell, and Steven Bell hit fresh patches of *Verpa bohemica* that would amass to several meals each. Mike Lovelady brought in interesting collections of *Psathyrella hydrophila*, *Schizophyllum commune*, and what may be *Mycena occidentalis*. Tiny fruitings of *Gyromitra*, presumably *G. esculenta*, were brought to the table along with collections of *Sarcoscypha coccinea*, *Polyporus elegans*, *Ganoderma applanatum*, and *Phellinus igniarius*. No true morels were out yet. Be on the lookout for an 11 year-old whiz kid, whose Turkish name failed to stick to my brain. However, his enthusiasm and knowledge of mushrooms are incredibly encouraging. Younger generations of PSMSers will not be lost.

A century later, the Linnean Society of London has finally apologized to Beatrix Potter for scorning her paper on the germination of mushroom spores, which she tried to submit to the Society in 1897.

Largely known today for her children's stories, Beatrix Potter was also an enthusiastic and knowledgeable amateur mycologist. In another time, she would have been a respected scientist, but intellectual women of her day were considered dilettantes. Her watercolors of fungi had superb taxonomic detail, but were dismissed as too artistic to have scientific value. She was the first person in England to realize that lichens are symbiotic relationships between algae and fungi, but her idea was ridiculed by an esteemed botanist. Learning that mycologists didn't know how to culture fungal spores, she studied spore growth through the microscope for long hours, and in April 1897 submitted a paper, "The Germination of the Spore of Agaricineae," to the Linnean Society. According to John Marsden, present executive secretary of the Society, "Her paper had to be refereed by two people, one of whom was Sir William Thistleton-Dyer. Although he apparently knew next to nothing about botany, he became the director of Kew Gardens, so was highly respected." He scorned her ideas and suggested she should go back to school before trying to teach experts. She withdrew the paper, and it was burned with other papers after her death in 1943.

One-hundred years later, a booklet, *Flora for Fauna*, illustrated with her drawings is being published by the Linnean Society, and their Program of Events for April features a talk by Dr. Roy Watling, FLS, on "Beatrix Potter as a Mycologist—The Period Before Peter Rabbit and Friends."

We are saddened to announce the death of
Frank Ikeda
on April 17, 1997. Our condolences to his wife, Frances.
He will be missed.

The oldest recipes I found that definitely called for morels were published in 1793 in Paulet's *Traité de Champignons*.

1. *Basic* — Having washed and cleansed them from the earth which is apt to collect between the plaits, dry thoroughly in a napkin and put them into a saucepan with pepper, salt, and parsley, adding or not a piece of ham; stew for an hour, pouring in occasionally a little broth to prevent burning; when sufficiently done, bind with the yolks of two or three eggs, and serve on buttered toast.

2. *Morelles à l'Italienne* — Having washed and dried, divide them across, put them on the fire with some parsley, scallion, chervil, burnet, tarragon, chives, a little salt, and two spoonsful of fine oil. Stew till the juice runs out, then thicken with a little flour; serve with bread crumbs [sic, crusts or slices of bread] and a squeeze of lemon.

3. *Stuffed Morelles* — Choose the freshest and whitest Morelles, open the stalk at the bottom; wash and wipe them well, fill with veal stuffing, anchovy, or any rich *farce* you please, securing the ends, and dressing [cooking] them between thin slices of bacon. Serve with a sauce like the last.

4. *Morilles en hâtelets* — After washing them, cut them in two and cook just until liquid is released; then add butter, oil, salt, pepper, parsley, chopped green onions, and shallots. After marinating them in the mixture, thread them on short skewers, roll them in bread crumbs, and broil or grill them. Moisten them with their sauce and serve with the remaining sauce.

5. *Morilles à la crème* — Cook morels with butter, salt, a bouquet of fine herbs, and a pinch of sugar until liquid has nearly evaporated. Add a bit of flour to thicken juices, then moisten with stock or good bouillon and add some heavy cream. Serve on bread or toast.

The first three methods of preparation appeared in several mushroom books over about the next 100 years, and variations on them can be found in modern books on mushroom cookery.

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