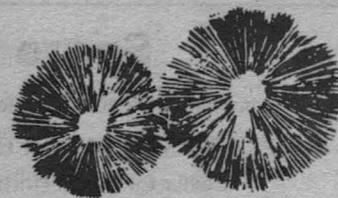


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
Number 345 October 1998



## PSMS ANNUAL EXHIBIT

Charles Pregaldin

As I write this, we've finally had our first day of rainy, cool weather after what the newspapers are calling the driest summer ever in the Puget Sound basin. Perhaps that means it's just as well that a change in the UW Husky football schedule forced us to postpone this year's PSMS Annual Wild Mushroom Exhibit until later than usual. (This year's show will be November 7 and 8, at the Center for Urban Horticulture.) Mushroom season promises to be late this year, so it may be that, despite El Niño and Husky football, we'll have another excellent year, with plenty of specimens for the display tables.

Of course, it takes much more than good luck and favorable weather to make the show (the largest of its kind in North America) happen. It also takes the hard work of many volunteers from our society—that's where you come in.

As the attached list of committee chairs indicates, a number of committees still do not have chairs. The people who volunteer to head up committees are critical to the success of the show—they ensure that the work of that committee gets done, in large part by coordinating the efforts of the volunteers who make up the bulk of the committee and who do the bulk of the work. This year we have an urgent need for people to step forward and help their Society by contributing their time and effort as committee chairs.

Even if you don't want to serve as a committee chair, the need is just as urgent for volunteers to serve on all committees. We need your help to do all of the myriad tasks that go into a successful show—collecting mushrooms in the field, arranging them on the display trays, moving the trays to the exhibit hall, leading tours for visitors to the show, staffing ticket sales, book sales, membership, and other booths during the show, helping to prepare the food for the cooking demonstrations, helping with setting up and tearing down the show, preparing and serving food for the volunteers in the hospitality kitchen, etc., etc., etc.

Whether you're new to the Society, or have been a member for many years, we need your help. Nothing can happen without you. If you're a newcomer, this is an excellent opportunity to get more involved in the Society, to meet people, to learn more about mushrooms, and most of all to have a lot of fun. Come to think of it, the same applies if you've been a member for a long time.

So come on, folks, step right up and pitch in! You can sign up at the upcoming October membership meeting or, if you can't make it to the meeting, call the committee chair or me (or e-mail me at [bugatti@seanet.com](mailto:bugatti@seanet.com)).

### Committee Chairs

Show Chair	Charles Pregaldin	(206) 524-9997
Arts & Crafts	<b>Vacant</b>	
Banner	Bill Bridges	(253) 838-6378
Black Light	<b>Vacant</b>	
Book Sales	Ron Post	
Brochure	Charles Pregaldin	(206) 524-9997
Clean-up	Lynn Phillips	(206) 524-2950

Commercial Display	Fungi Perfecti	(360) 426-9292
Conservation & Ecology	<b>Vacant</b>	
Construction	Charles Pregaldin	(206) 524-9997
Cooking	Wayne Elston	(425) 222-6607
Cultivation	Ed Foy	(253) 925-5349
Decoration	<b>Vacant</b>	
Feel & Smell	Dennis Krabbenhoft	(206) 874-2382
Habitat Display	<b>Vacant</b>	
Hospitality	Marilyn Denney	(206) 524-9997
Identification	Brian Luther	(206) 522-1051
Labels Data Base	John Kunz	(206) 362-7402
Labeling	Larry Baxter	
Membership	Bernice Velategui	(206) 232-0845
Microscopy	Brandon Matheny	(206) 722-8458
Moss Collection	Gilbert Austin	(425) 888-2606
Mushroom Collecting	Russ Kurtz	(206) 784-3382
Mushroom Sculptures	<b>Vacant</b>	
Poster Design	Joanne Young	(206) 633-0752
Publicity	D. V. Corey	(206) 362-6592
Receiving	Coleman Leuthy	(206) 322-2554
Parking & Security	<b>Vacant</b>	
Signs	Marilyn Droege	(206) 634-0394
Slide Show	<b>Vacant</b>	
T-Shirt Design	Joanne Young	(206) 633-0752
Ticket Sales & Greeters	Lorraine Dod	(425) 644-0826
Tray Arrangement	Marian Maxwell	(425) 235-8557
Tray Transport	<b>Vacant</b>	
Tray Tours	<b>Vacant</b>	

## PSMS IDENTIFIERS ASSIST US FOREST SERVICE Joanne Young

US Forest Ranger and PSMS member Mick Mueller received a grant to do fungi surveys in the vicinity of spotted owl nests on Lake Wenatchee. The grant will cover food and lodging at the Tall Timbers Lodge for 15–20 PSMS identifiers. The study takes place October 16 and 17, 1998.

The primary goals of the study are to (1) conduct a preliminary inventory of macrofungi species in the Lake Wenatchee Ranger District, (2) conduct a survey around spotted owl nests which typically reside in late successional forest structure, (3) integrate Forest Service personnel with PSMS members in more research-oriented activities.

It is hoped that the results of the study will help secure funds to expand the project next year and include more of the PSMS membership.

## BOOK RECALL

Lorraine Dod

It's time for our annual book audit. If you have any books checked out from the PSMS library, please return them to PSMS Librarian Lorraine Dod.

## Spore Prints

is published monthly, September through June by the

### PUGET SOUND MYCOLOGICAL SOCIETY

Center for Urban Horticulture, Box 354115  
University of Washington, Seattle, Washington 98195  
(206) 522-6031 <http://www.psms.org>

OFFICERS:	Doug Ward, President Joanne Young, Vice President Lynn Phillips, Treasurer Lorraine Dod, Secretary
TRUSTEES:	Steve Bell, D.V. Corey, Wayne Elston, Lynn Elwell, Russ Kurtz, Henry Lingat, Brandon Matheny, Ron Pyeatt, Dan Tanabe, Bernice Velategui Marshall Palmer (Immed. Past Pres.)
ALTERNATES:	Jim Berlstein, Dave Cole
SCI. ADVISOR:	Dr. Joseph F. Ammirati
EDITOR:	Agnes A. Sieger, 15555 14 <sup>th</sup> Ave. N.E., Shoreline, WA 98155

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

## CALENDAR

- Oct. 10 Twanoh State Park Field Trip
- Oct. 13 Membership meeting, 7:30 PM, CUH
- Oct. 17-18 Moutaineers/PSMS Weekend
- Oct. 19 Board Meeting, 7:30 PM, CUH Board Room
- Oct. 23 *Spore Prints* deadline
- Nov. 7 Annual Exhibit, 12:00-8:00 PM, CUH
- Nov. 8 Annual Exhibit, 10:00 AM-6:00 PM, CUH

## NON-PSMS MUSHROOM EVENTS

- Oct. 10-11 Snohomish County Mycological Society mushroom show. Show chair Bonnie Ecker (425) 338-3649.
- Oct. 9-11 Vancouver Mycological Society fall foray, Paradise Valley north of Squamish, B.C.
- Oct. 18 Olympic Peninsula Mycological Society mushroom show, Tri-Area Community Center, Chimacum, WA.
- Oct. 18 Vancouver Mycological Society mushroom show, Floral Hall, Van Dusen Botanical Gardens, 27th & Oak Street, Vancouver, B.C.
- Oct. 22-25 Oregon Mycological Society Fall Foray, Camp Tapawingo, Oregon. Contact Connie Thorne (503) 281-0500 or e-mail [mushroom29@juno.com](mailto:mushroom29@juno.com).
- Oct. 25 South Vancouver Island Mycological Society mushroom show, Swan Lake Nature Sanctuary.

**It was All a Mistake.** Kelly Cumberland, 23, a fine arts student at Leeds Metropolitan University, left jelly, gelatin, and food coloring in Petri dishes to photograph changes in color and consistency. But scientists at Leeds recognized a deadly *Aspergillus* species and ordered the culture destroyed. Cumberland will have to exhibit photographs of the microorganisms for her MA.

## MEMBERSHIP MEETING

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

This month Taylor Lockwood, world traveler and mushroom "portrait photographer," will present his famous multimedia slide show "Treasures From The Kingdom of Fungi." Just back from a trip to Southeast Asia, Taylor has hundreds (or thousands) of new exotic mushroom slides. Come to the October meeting and see the latest version of his marvelous show. You'll see mushrooms as you never have before.

This spring, Taylor produced a full page color photo-montage for the cover of the *New York Times* Science Section. If you missed seeing it, or if you'd like a sneak preview of Taylor's work, check his web site at <http://www.mcn.org/2/tfl/>



Along with Taylor's show, we'll hear the latest plans for the Annual Exhibit, have a chance to sign up for the show, and pick up posters to distribute.

Members with last names beginning with the letters R-Z are requested to bring a plate of refreshments for the social hour.

## NAMA DUES ARE DUE

Lorraine Dod

To join or renew membership in the North American Mycological Association, send a check for \$17.00 (it's officially \$20, but Society members get a \$3 discount) to Lorraine Dod at the PSMS Office, Center for Urban Horticulture, Box 354115, University of Washington, Seattle, WA 98195. Get your money to Lorraine by November 10 to ensure you will receive all the issues of the NAMA newsletter, *Mycophile*. For information about NAMA call Lorraine at (425) 644-0826.

## BOARD NEWS

Agnes Sieger

Brandon Matheny discussed the bolete study he is leading. The purpose is to record species and distribution of *Boletus* genus in Washington State. This study will provide useful taxonomic and floral information as well as helping to develop ID skills of members. Doug Ward reported that the computer is installed and running with Office 95 and Access. PSMS liaison Joanne Young mentioned that approx. 17 PSMS identifiers had been lined up for the 2-day Wenatchee macrofungi survey under the direction of Mick Mueller. She invited any member of the Board that seriously wants to participate. Doug Ward requested that \$200 be allocated to a president's discretionary fund for the remainder of 1998 and that a to-be-determined amount become a regular budget item. Doug reminded the Board to be thinking of people to nominate for Vice-President, Secretary, and Board positions in the 1999 election and about nominations for the Golden Mushroom award. Steve Bell, Ron Post, and Corey volunteered for the 1999 Banquet committee; Corey will contact Wayne Elston and Walter Bronowitz. PSMS webmaster Steve Bell asked for suggestions for increasing the visibility of the PSMS website. Doug Ward moved that a website standing committee be authorized; motion passed. Jim Berlstein asked about obtaining a DEA waiver for psilocybin mushrooms and chloral hydrate solution. This would protect the Society and educators while engaged in mushroom ID or study. Brandon Matheny will look into it.

The ground was dangerously dry and crunchy underfoot, the river was so low you could walk across it, and there were few mushrooms to speak of, but the weather was beautiful September 12 for our first Fall field trip. The old CCC shelter at the Crystal Springs Forest Camp was still off limits because of a slow renovation project (the only work that appears to have been done this whole last year is the removal of the old fireplace and chimney).

Twenty-four people signed in and, considering the conditions, it appears that everybody was anxious to get out for a day. Host Gary Smith had coffee ready and a good selection of maps so that we could dream about going someplace where there were mushrooms. Harold Schnarre led a group of beginners out to demonstrate first hand how to tell that conditions are not favorable for mushroom collecting. Still, when you get a bunch of people wandering through even the driest woods, it's quite surprising what's brought back. One of the more notable contributions to the ID table was an old, half used bar of soap, which stimulated a great deal of scientific discussion and inquiry. Just enough real fungi were found, however, to confirm our day's mission. Twenty-four species were displayed, including nine polypores, eight agarics (gilled fungi), one bolete, one Ascomycete parasite, two cantharelloid fungi, one gastromycete and two slime molds. Thanks to Sara Clark and Lynn Catlin for helping with identification and Dick Sieger for demonstrating his powerful new laptop with remote capabilities. Interesting finds included *Lyophyllum connatum* and *Thaxterogaster pingue*. Even conks were in short supply, but did provide hours of endless entertainment for anyone who was lucky enough to find one and had a pen or a stick to draw on it. Since the prospects didn't look too good for having a big spaghetti potluck with juicy, plump, mouthwatering chanterelles, everybody wandered off by 2:30 or so.

## DALLES FIELD TRIP REPORT

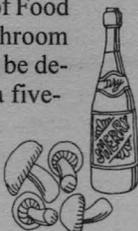
Sara Clark

On the Dalles field trip September 19, Lynn Catlin and I identified about 25 species of fungi under broken clouds in a freshly moistened forest. The great array of *Albetrellus dispansus* didn't quite make up for having no host, no access to the campground through the padlocked gate, no coffee, no fire, and a shortage of edible fungi. About a dozen adventurous foragers appeared out of the woods between 10:30 AM and 2:00 PM, all of whom went on to hopefully greener pastures in the latter part of the afternoon. We stayed around until about 4:30 but no one else appeared. We are hoping for better backup at American River, which is such a wonderful venue for a social and fungal gathering.

## MUSHROOMS AND WINE

Joanne Young

The Seattle chapter of the International Association of Food and Wine has invited PSMS to join them for a mushroom hunt, Sunday, October 25th. The location has yet to be determined. On the following Tuesday, October 27, a five-course gourmet mushroom dinner will be cooked and served at Caspar's Restaurant. Wine by McCray Cellars will be served with every course, including dessert. The total cost of the dinner, with wine, tax and gratuity is \$60 per person. For more information and location, call the PSMS voice mail at (206) 522-6031 and press "3" when the recording begins. Or call Joanne Young at (206) 633-0752.



The Perigord truffle has a long, rarefied history. The ancient Romans considered it an aphrodisiac. Gourmets through the ages have swooned over its flavor-enhancing powers. Hoity-toity restaurants wouldn't be caught dead without it.

Now, another chapter in its long history may soon be written. Agricultural experts are considering adding truffles to the list of possible alternative crops for tobacco farmers. "All this is part of a diversified farm effort, rather than 'X' crop to replace tobacco," said Ron Fish, a horticulture marketing specialist for the Department of Agriculture and Consumer Services. "If we can grow them locally, we'll have an advantage over French truffles, simply from a freshness standpoint."

"I think it's an extremely viable alternative," said Franklin Garland, 46, who operates Garland Gourmet Mushrooms and Truffles out of his Hillsborough, North Carolina, farmhouse.

About 20 years ago, Garland planted 500 hazelnut trees but didn't find his first truffle until 12 years later. Now, he and his wife harvest about 50 pounds of truffles each year with the help of their truffle-sniffing dog, Chewy. Based on actual growing area, Garland estimates his yield at about \$14,000 an acre—anywhere from two to seven times better than tobacco. While still cultivating truffles, the Garlands now focus on selling truffle-producing trees. They've sold 8,500 this year at \$12 to \$15 each.

## MISSED POTLUCK RECIPE

Dick Sieger

Two dozen people and three dogs, Border Collies Tip and Wizard and squirrel-watching Comet, came to the Crystal Springs field trip, but only Agnes Sieger, Wizard, and I stayed for the potluck. We're sorry you missed it, so here's our recipe.

### Mystery Mushroom Surprise

1 chicken, peeled, boned, and cut into nuggets  
 1 thumb-sized piece of ginger, grated  
 1 garlic clove, pressed  
 some corn starch mixed with Chinese dark soy sauce  
 green and red bell pepper chunks  
 Walla Walla sweet onion pieces  
 unsalted cashews  
 baby corn  
 pineapple chunks  
 catch-of-the-day mushrooms  
 peanut oil  
 sherry, brown sugar, corn starch in liquid

Marinate the chicken with ginger, garlic, and the corn starch/soy sauce mixture. Later, stir fry everything in oil. Unless you have a lot of experience and plenty of heat under your wok, it's best to cook the ingredients separately, reserve them, and combine them at the end. Brown the chicken over medium heat and then turn up the heat for the rest of the ingredients. Barely brown the cashews, baby corn, and pineapple. Cook the bell pepper and onion together until the onion is translucent. Prepare and stir-fry the mushrooms in a manner appropriate for the species. We thinly sliced revived shiitake, added a little soaking liquid, and continued cooking after the liquid evaporated. Finally, combine everything in the wok and reheat, adding some sherry, brown sugar, and enough corn starch suspended in liquid to coat everything with a little gravy. Sprinkle Dick's portion with cayenne pepper. We washed this down with Joseph Phelps Grenache Rosé and were better people for the experience.

## BOLETE STUDY

Brandon Matheny

Response to the bolete study notice in the September *Spore Prints* was promising, with ten members showing up at our initial meeting. Likewise, several people out of town have responded by phone and are seeking ways to contribute. Below is a list of goals of the study. If you believe you can help in any of these areas, feel free to contact me at (206) 722-8458 or by e-mail at matheny@u.washington.edu. Work has already begun on assembling slides or prints of boletes for consideration on our PSMS web site. Future meetings will discuss taxonomic questions, further logistics, and the generation of a key.

### Goals:

1. to determine the bolete (*Boletus*) flora of Washington state; to include members of other genera as will permits
2. to exercise and develop taxonomic (identification and classification) skills, including taking spore prints, noting macroscopic features, preserving interesting or unidentifiable collections, taking habitat notes, and depositing collections in the herbarium at the University of Washington
3. to generate a dichotomous (or synoptic) key to boletes
4. to assemble photographs (slides or prints)
5. to gather culinary information—recipes, culinary merit, discussion of various species
6. to download the key, photographs, and culinary information on our PSMS website
7. to inventory the University of Washington herbarium on *Boletus*, utilizing a database
8. to generate biogeographical data
9. to have a good time.

Given the nature of online information, we can easily update our key and other bolete topics as new data are gathered. There was even talk of a bolete booth at our exhibit in November.

## ROLLING IN CLOVER

Brad Bomanz

*Spores Illustrated*, Spring, 1998, via *Mycelium*, April–June 1998

You're walking along a beautiful lush green carpet of grass and suddenly spot a bevy of beautiful prime meadow mushrooms. BEWARE!

All fungi are a product of their environment, and one must be cautious of the environment in which edible fungi are collected. Herbicides and pesticides are used in abundance by lawn care professionals. The chemical soups concocted by these lawn care professionals contain significant amounts of chemicals that are toxic to humans.

As a general rule, I recommend that when you find any fungi in a manicured lawn area, be it a cemetery, business complex, golf course, etc., survey the area to see if there are any broadleaf weeds growing. I personally look for clover. The absence of weeds and rough grasses may indicate the use of toxic chemicals, including various dioxins such as 2,4D and 2,4,5T chlordane, or Silvex.

In these suspect areas, I pick fungi only for research purposes, not for consumption.

## MUSHROOM ASTROLOGY

Bob Lehman, LAMS



Scorpio (Oct. 23 – Nov. 21): You love the mysteriousness of mushrooms. You plot your mushroom hunting strategy in advance, taking into account the motives and likely strategies of competing mushroom hunters. While others on a foray engage in small talk, you sneak away from the group to fill your basket from your secret spot. Aries may cover more ground, but you know how to get more out of the ground you cover. You don't mind Leo's boasting about his chanterelles because you know he'll be proud to give you some. You are willing to endure difficult conditions in order to find the mushrooms you want. You are fascinated by poisonous mushrooms.

page 4



**Puget Sound Mycological Society**  
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