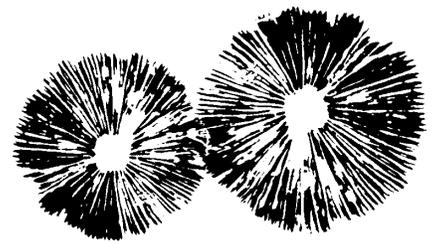


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 445

October 2008



PRESIDENT'S MESSAGE

Patrice Benson

Welcome to the fall season and the return of the mushrooms! The board met in August and September and is busy with many new projects. The first has been completed—the installation of three new board members owing to the relocations of Molly and Kevin Bernstein and Cynthia Nuzzi. Thank you for your loyal, and in the case of Molly, continuing service. Molly has agreed to continue to be the web designer and webmaster for PSMS.

Our three new Trustees are Doug Ward, Jennifer Slack, and Jean Zatochill. I would also like to thank Cathy and Don Lennebacker for their ongoing support of the field trip planning. Now they would like to pass on this task, so anyone interested in chairing the field trip position, please call or email Patrice Benson, (206) 819-4842 or patrice@mushroominc.org.

A special thank you needs to go to our relentless Treasurer John Goldman. John seems to be able to both sense the voids and take the tasks on as needed. He and Cathy Lennebacker stepped in to order books for the show and organize the book-selling arena. Forty percent of our income is from book sales at the exhibit. This income goes a long way to meet our expenses during the year. If we do not sell books your dues would need to double!

Colin Meyer is our Education Chair. I know that many of you are eagerly awaiting the ID classes now that you see the mushrooms coming up. Support our mushroom education and ID mission by signing up to learn identification of mushrooms. Then spend some time at the Monday ID clinics when PSMS, joins the master gardener clinics each week from 4:00–7:00 pm at CUH during the spring and fall mushroom seasons.

Take a few minutes to read the article on the mushroom exhibit and decide where you can have the most fun or impact by volunteering now. We need everyone's participation for the event to run smoothly and to have a good time! Call a chair to volunteer or sign up at the next membership meeting on October 7, a week earlier than our usual second Tuesday timeframe.

In my case, I will be managing the cooking and tasting part of our exhibit. Please remember to collect mushrooms for the chefs to cook as well as for the display. You can drop off mushrooms for cooking at the same time that you bring in those for the exhibit.

Please enjoy your mushroom club and be considerate and safe in the forests and fields!

Please put up the Exhibit posters and spread the word about our show!

FUNGUS FOUND IN PLANE KETCHUP AND AIR CONDITIONING

Abha Malpani

Gadling.com, Sept. 10, 2008

Two fungus-in-aircraft stories are worth note and worry: An Indian Airlines flight served a passenger snacks with ketchup



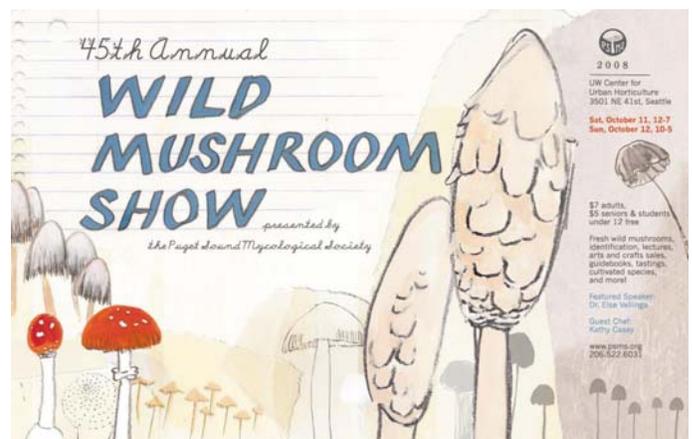
that had fungus growing on it. The passenger noted the contaminated packet and made a complaint; the airline dutifully apologized.

Fungus can be hazardous to health and can cause allergies, asthma, and even cardiac arrest. There would probably have been a grand issue should the fungus-ketchup have been consumed by a child or an elderly person. The airline said that they will investigate the situation and the suppliers from which they receive products.

That's all fine but I don't understand how the cabin crew member who served the fungus laden ketchup didn't notice it. And, if the fungus is on the pouch of the ketchup, it's probably because it's old and/or expired, which has nothing to do with the supplier. This was an easily avoidable situation.

Another fungus situation was reported on a Ryanair flight from Hungary to Ireland when a bag of frozen fungi in an overhead locker began to thaw and dripped onto a passenger, triggering an allergic reaction. The jet had to be diverted to an airport in Germany after the passenger started choking.

The aircraft was later grounded after staff discovered the mushrooms had contaminated the aircraft's air-conditioning system.



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PUGET SOUND MYCOLOGICAL SOCIETY

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What happened to this month's newsletter? Your editor is on sick call and the only replacement we could find is the guy she sleeps with. Back to normal next month.

Dick Sieger

CALENDAR

- Sept. 27 Field Trip, Squire Creek Campground
Sept. 29 Master Gardener's ID Clinic, 4-7 pm, CUH
Oct. 4 Field Trip, La Wis Wis Campground
Oct. 6 Master Gardener's ID Clinic, 4-7 pm, CUH
Oct. 7 Membership Meeting, 7:30 pm, CUH (early)
Oct. 11 PSMS Annual Exhibit, CUH, 12:00-7:00 pm
Oct. 12 PSMS Annual Exhibit, CUH, 10:00 am-5:00 pm
Oct. 13 Master Gardener's ID Clinic, 4-7 pm, CUH
Oct. 18 Field Trip, Deception Pass State Park
Oct. 20 PSMS Board Meeting, 7:30 pm, CUH
Master Gardener's ID Clinic, 4-7 pm, CUH
Oct. 21 *Spore Prints* deadline
Oct. 23-26 Mushroom Conference, Breitenbush Hot Springs
Oct. 25 Field Trip, Silver Springs Campground
Joint PSMS/The Mountaineers Field Trip, Meany Lodge
Oct. 27 Master Gardener's ID Clinic, 4-7 pm, CUH
Nov. 1 Field Trip, Twanoh State Park
Nov. 3 Master Gardener's ID Clinic, 4-7 pm, CUH
Nov. 10 Master Gardener's ID Clinic, 4-7 pm, CUH

MEMBERSHIP MEETING

Tuesday, October 7, 2008, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle.

We have a rare treat for you this month. Both current recipients of our Ben Woo Scholarship Grant have agreed to present the results of their studies.



Noelle Machnicki, a doctoral candidate in the Department of Biology at the UW, will speak about "Moldy Chili Peppers and the Evolution of a Spice," her field work on *Fusarium semitectum* and its evolutionary relationship with chili peppers. Apparently, the spicy burn that hot pepper lovers enjoy is the result of an evolutionary arms race between the pepper plants and the infecting fungi. After working in Bolivia, a region where chili peppers originated, she will present evidence that the capsaicinoids, chemical compounds that give peppers their zing, inhibit growth of *Fusarium*, and may also inhibit growth of a wide range of other microorganisms. (See *Spore Prints* #444, September 2008.)



Josh Birkebak, a PSMS member and UW senior majoring in Plant Biology, will present results of his studies on the biodiversity and distribution of Lepiotaceous fungi in Washington State using the preserved collections of the UW Herbarium as well as fresh collections from Western Washington.

He will discuss a number of recent taxonomic changes to this group. As many of you know, Josh started studying fungi at an early age and has worked the past four years under the tutelage and guidance of our scientific advisor, Prof. Joseph Ammirati. He has worked on a sphagnum bog survey project in the Seattle area and done independent research focusing on the *Lepiota* group.

Would persons with last names beginning with the letters L to Z please bring refreshments for the social hour?

BOARD NEWS

Dennis Oliver

Fall is upon us. The board voted Jennifer Slack and Jean Zatochill as new trustees to replace Kevin and Molly Bernstein. Planning for the annual show is progressing; the posters have been made and are being distributed and the chair positions are nearly filled. Volunteers are always needed to work the show. The monthly meeting for October will be held on October 7. Hildegard Hendrickson will be the coordinator for our Mushroom Mondays with the Master Gardeners, so bring your mycological treasures from the weekend to be identified and consider volunteering to staff our table; it's a fun opportunity to see what's growing and learn new mushrooms.

BEGINNERS' ORIENTATION

Hildegard Hendrickson will hold orientation sessions for new members at 7:00 pm, just before each membership meeting.

IDENTIFICATION CLINIC Hildegard Hendrickson

Everyone is invited to the mushroom identification clinics on Monday evenings at the CUH atrium from 4:00 pm to 7:00 pm.

MEXICAN MUSHROOM TRIP TO HIDALGO

Hildegard Hendrickson

This trip was organized by Mexican Mushroom Tours (Escursiones de Hongos Mexicanos: www.mexmush.com) and was called “The Hongos and Haciendas of Hidalgo.” Gundi Jeffrey and Erik Purre organize excellent mushroom tours in Mexico. This was my third Mexican foray. I have enjoyed them all, and will go again.

On this trip, we collected in six different habitats (elevations 5,000 to 9,500 ft).

Our group of 20 collected over 350 species of fungi, which were identified by Dr. Arturo Estrada Torres and Alejandro Kong Luz, M.Sc., of Tlaxcala University. Every day, after we returned to the hotel, the mushrooms were identified, and the professors discussed our finds. The edible fungi were included in our delicious meals.

After flying to Mexico City, we proceeded by bus to Pachuca (capital of the State of Hidalgo) and met in the ex-mining village of Mineral del Chico (in the Sierra Madre) for the get-together dinner.

On our foray to the first national park in Mexico (La Reserva El Chico) at 9,500-ft elevation (in a fir forest), our group collected 88 different varieties of mushrooms. At the national park we listened to a short lecture (in English) about the park. The forays on the second day (in a pine forest) in the morning, near the village of Omitlan also produced over 80 different species of mushrooms. In the afternoon we collected in a mixed pine-oak forest.

On the way to the ex-hacienda Hotel Santa Maria Regia (where we stayed) we visited the amazing rock formations Prismas Basalticas. The second Zorro film was filmed at the hacienda. We had a tour of the ruins of the hacienda which was built for silver and gold mining. Originally, haciendas were factories. After the mining became unprofitable, many haciendas were abandoned and fell in disrepair. Today, parts of many haciendas are remodeled as hotels and the remaining ruins are tourist attractions.

Moving on toward Zacualtipan we forayed in both a dry and a wet pine-oak forest, and had lunch at the ostentatious Hacienda San Miguel Regia (which has been converted to an elegant hotel). In the afternoon we had a tour of Mexico’s oldest, Hacienda Hueyapan (which now is a monastery) where we sampled *rompope*—cream liqueurs—made by the happy Fathers.

The next day we drove to the “always foggy” town of Molango and forayed in the cloud or fog forest, around the idyllic little Lake Atezca. The last foray was in xerophytic shrubland where we saw more cacti than mushrooms.

On Saturday, driving back toward Pachuca, we stopped at the ex-mining town Mineral de Monte, where we lunched on “pastes,” specialties, brought by English miners (who followed the Spaniards and used new mining processes). This popular tourist town is listed among the “100 charming towns in Mexico.”

We also did some sightseeing and shopping there.

The *hongos* (mushrooms) on this trip were so plentiful, because it is the rainy season there. It rained every day either

after we had returned to the hotel and/or during the night, so we never had to wear rain gear.

Gundi and Erik check out every tour location several times, choose locations that are known for *hongos*, have comfortable accommodations and good food, are typical for the region, and take us sightseeing to famous places in the region. I have learned a lot on these Mexican forays, because all mushrooms collected are identified, and the more unusual ones, are discussed. Once a participant arrives at the meeting place, Gundi and Erik take over and take care of everything and we all enjoy a great vacation.



Hildegard at Atezca

BLUE CHEESE BUTTONS

Michael Blackwell

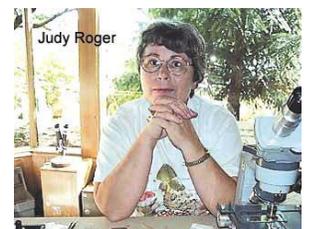
1 lb. Button *Agaricus* mushrooms, stems removed
White wine or dry Vermouth
Crumbled blue cheese
Chopped parsley or rosemary for garnish

Rinse and place mushrooms in a microwave safe glass casserole dish. Pour over a splash of wine and cover. Microwave on high for several minutes, until tender. Refrigerate for at least 2 hours. Drain and place on a broiler tray. Fill caps with cheese and broil quickly until slightly brown. Garnish with chopped herbs.

BREITENBUSH CONFERENCE

Patrice Benson

On October 23–26, this all-levels mushroom conference at Breitenbush Hot Springs Resort near Detroit, Oregon, is fun for all ages and a great chance to learn mushroom ID and many other things about mushrooms. Our speakers include Daniel Winkler, Paul Stamets, and Dr. Tom Volk. Artist Dorothy Beebe will be there to teach a workshop on using mushrooms for color.



Judy Roger will be the local mycologist expert for the ID tables and Michael Blackwell will host the cooking and tasting workshop. At this time I await word from Dr. Susan Libonatti who may be a speaker and ID teacher as well. There is still space,

but filling fast now that the mushrooms are up. The Hot Springs are a marvelous addition to any mushroom hunt! Call Breitenbush to register at 503-854-3320.

FALL FIELD TRIP SCHEDULE

Sept. 27

Squire Creek Campground
elev. 350 ft, 65 miles NE of Seattle)

This is a day-only field trip at this Snohomish County campground near Darrington. There is a shelter located on the Salmon River. The potluck will begin around 1 PM. You may see salmon spawning.

Driving Directions: Head north on I-5, take exit #208 and follow Hwy. 530 east through Arlington. Continue east about 25 miles toward Darrington. Just past Oso, you will go through a series of curves and across a bridge (you can see a railroad trestle on your left). Immediately watch for signs to Squire Creek Campground and turn left into the park.

Oct. 4

La Wis Wis Campground

La Wis Wis campground is located just outside the southeastern corner of Mt. Rainier National Park in old growth forest with thick moss cover. The forest service campground closes September 30, but there are lovely free primitive sites just north along the Ohanapecoh River. There are no bathrooms, so be prepared. It's a long way but worth the drive.

Driving Directions. Take I-5 south to exit #68 and turn east on US 12. Drive 65 miles to Packwood. Continue 7 miles east on US 12, then drive ½ mile west on Forest Service road 1272. The main campground will be closed, so follow the PSMS signs north from there to a free spot between the campground and Mt. Rainier National Park.

Alternate Route. Go east on Hwy. 410 over Cayuse Pass and past the southeast entrance to Mt. Rainier National Park toward Packwood. The La Wis Wis campground entrance is on the west side of the road, 7 miles past the Ohanapecoh campground.

Follow the PSMS signs from both directions.

Oct. 18

Deception Pass State Park
(elev. near sea level, 80 miles north of Seattle)

A \$5 parking fee is collected at the entrance if you are not an over-night camper.

Driving Directions: From I-5 take exit #226 and proceed west on route 536 (becomes 20). Turn south away from Anacortes toward Whidby Island. Cross the bridge at Deception Pass. The park entrance is on the right 1 mile past the Deception Pass Bridge. Follow PSMS signs to our reserved shelter.

Oct. 25

Silver Springs Campground

This is in a lush forest near Mt. Rainier. Overnight camping is available at \$7/night. We have reserved site #36 for Friday and Saturday. A forest pass is required to hunt here. There is a limit of 1 gallon of mushrooms per household per day.

Driving Directions: Drive east on Highway 410 from Enumclaw 33 miles to the campground.

Oct. 25

PSMS/The Mountaineers Joint Field Trip
(Meany Lodge-Crystal Springs)

This is a joint effort between PSMS and the Mountaineers. This event is organized by Coleman Leuthy, an experienced local mushroom expert. For costs, registration, and additional information, see the Meany website, www.meanylodge.com, or call Coleman Leuthy at (206) 322-2554. You can register online or by phone at the Mountaineer Club Headquarters, (206) 284-8484 or 1-800-573-8484.

Nov. 1

Twanoh State Park
(Hood Canal)

This is a beautiful area. Brian Luther and Larry Baxter will identify your mushrooms, as usual. We will meet at Kitchen #2 Shelter closest to the large boat ramp parking lot.

Driving Directions: Take the Bremerton Ferry (a half hour ride) from downtown Seattle, take Hwy. 3 southwest to Belfair, and proceed west 8 miles on Hwy. 106 to the park.



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