

SPORE PRINTS

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Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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MEMBERSHIP MEETING

Tuesday, December 10, at 7:30 pm, in the Center for Urban Horticulture, 3501 NE 41st Street, Seattle

Annual Holiday Party and Cookie Bash. December's membership meeting is once again our famous "Cookie Bash," hosted by your very own Board of Trustees. *Please bring a plate of hors d'oeuvres, a casserole, baked goods or other treats, and/or a dessert (cookies!) to share.* Also bring your favorite beverage; put on your best fungal-themed jewelry, attire, and/or hats; and be prepared to have a great time. This is a family event, so children are especially welcome.



Door Prizes and Edible Art Contest.

Feeling lucky? We will clean out our office cabinets to bring you an amazing array of door prizes. Release your inner Myco-Angelo and enter our annual edible mushroom art contest. Prizes will be awarded by popular acclaim, and entries may be consumed after the votes are in. The theme for your creation is "The World of Fungi." Arrive early to set up your work of edible art.

Langdon Cook will be our guest speaker. He will present stories, pictures, and anecdotes from his recently published book *The Mushroom Hunters, On the Trail of an Underground America*, a hidden world of commercial mushroom pickers, distributors, and chefs, which reveals how those treasured and highly perishable wild mushrooms get from the forests to fancy restaurants where they often command high prices. Langdon's notable first book, *Fat of the Land: Adventures of a 21st Century Forager*, provides a wonderful account of his adventures in finding, preparing, and eating the bounty of the Puget Sound and Pacific Northwest. Langdon also writes his popular blog *Fat of the Land* (<http://fat-of-the-land.blogspot.com>), which has been acclaimed as the one of the best local food blogs by *The Weekly*. Originally from the East Coast, he earned his MFA in fiction writing at the UW. He is a member of PSMS and lives in Seattle with his family. He is a former senior editor at Amazon.com and since leaving the corporate world has kept himself busy researching and writing about wild foods. His articles have appeared in *Gray's Sporting Journal*, *Fly Fisherman*, *The Stranger*, *Outside*, and other publications. He has also been interviewed on NPR and was profiled in *Bon Appetit*.



Langdon Cook



TRUE TRUFFLE BROUGHT IN TO THE MONDAY ID CLINIC

Brian S. Luther

Most truffle-like fungi that people bring in for ID are false truffles, of which we have a large number. At the October 14 ID Clinic at CUH, a small subterranean truffle-like fungus was brought in, and a portion given to me to identify. Microscopic examination revealed it was a true truffle, *Tuber californicum* Harkness. This truffle is fairly common in Oregon, but this is the first time I've seen it here. It was found in a meadow; according to the collector the closest tree was a Douglas Fir approximately 100 yards away.

CALENDAR

- Dec. 10 Holiday "Cookie Bash," 7:30 pm, CUH
- Dec. 15 Beginners' class, 9 am-5 pm, CUH
- Dec. 16 Board Meeting, 7:30 pm, CUH Board Room

BOARD NEWS

Nick Herschberger



The Board and committee chairs are holding the Annual Show debriefing meeting this Wednesday at CUH. Financially, it looks like we had a very good show this year. This is particularly welcome as we look forward to rent increases due to the new lease at CUH. The Board voted to fund a Ben Woo Scholarship for a DNA sequencing study that focuses on Pacific Northwest mushrooms, dependent on the outcome of several questions. The ID clinics have wrapped up for the season; this was the busiest season ever (including an extra session due to popular demand). Many thanks to the people who volunteered every week to help out with mushroom ID. It's time to start ramping up our preparations for hosting the NAMA meeting in 2014. The venue (Camp Arnold) has been mostly worked out. It's time for people to be thinking about how each person can contribute (are you part of a committee or would you like to be?). The Board will be hosting the Annual Cookie Bash December 10. You can look forward to door prizes, an art contest, and Langdon Cook as a speaker (we won't be doing photographs this year).



BEGINNERS' CLASS

Danny Miller

Name: Introduction to Mushrooms and Mushroom Hunting (Mushrooms 101)

Date: Sunday, December 15, 2013

Description: An all-day mushroom class for beginners will be held in the NHS hall at the Center for Urban Horticulture (our normal meeting room) on Sunday, December 15, 2013, from 9:00 am–5:00 pm.

This class will cover a wide range of topics—ecology, terminology, basics of identifying, edible and toxic mushrooms, poisoning syndromes, hunting, cooking, and cultivation. Please bring any mushrooms you can find with you and they will be discussed in class.

Please bring a sack lunch for the day. Snacks, coffee, tea, and juice will be provided

The fee for this class is \$50.00

Questions? Contact PSMS Education Chair Danny Miller at education@psms.org.



FIELD TRIP REPORT, Oct. 26

Brian S. Luther



With 72 members signing in, we had an amazing turnout for the last fall field trip. The creek next to the shelter had large dead as well as living spawning King and Pink Salmon in it.

I had called the Snohomish Co. Parks to request they turn on the lights for us, which they did, because the shelter is very dark. The electricity was also helpful, but they had turned the water off, and the only Sanican was a full block away in the campground, making it a little less convenient. But, everybody was happy and appeared to be having a good time.

Olga & Tom Olufs were our fantastic hosts and Debra Lehrberger (our Hosting Chair) also came. Plenty of hot coffee, bagels, and goodies were put out, consumed, and appreciated by all on this cool, mostly cloudy day in the Cascades. Thanks, Tom, Olga, and Debra!

Without missing a stroke, Wren Hudgins again volunteered his time to take groups of beginners out. As I mentioned last month, we need more people to volunteer as field trip guides. About ten people per group is ideal, but we've been getting three times that many new members, so the demand has been much greater than we've been able to handle. You don't need to be a mushroom identifier, just an experienced member who's willing to take beginners out for a couple of hours to share some of your knowledge of general mushroom habitat. You're not expected to lead folks directly to good patches of mushrooms, just take some novices out under your wings so they don't feel completely out of place with no idea what to do or where to go. This helps a lot for new members to build their confidence.

As usual, I planted myself at the shelter to identify mushrooms for members, who constantly wandered in with collections all day long. As a result, I was talking pretty much nonstop all day. Lots of Yellow Chanterelles were found, along with some Matsutake, Gypsy Mushrooms, Cauliflower Mushrooms, and Red Cap boletes (*Leccinum* sp.) as well. Several picnic tables were overflowing

with interesting specimens, and new members were intrigued by the diversity.

Only about 20 members stayed for the potluck around 4:00 pm, and it was appreciated.

Thanks to everyone who contributed to the 2013 field trips (both spring and fall), which I'm hoping were enjoyed by all. I've already got most of the spring 2014 outings organized or reserved. Best wishes to all for the rest of the year. May you have enjoyable holidays with family and friends.



IT'S A BIRD, IT'S A PLANE: NO, IT'S A GIANT MUSHROOM

Kathleen Brady Shea

The Unionville Times, Nov. 19, 2013

Move over, Manhattan: Kennett Square, PA, is poised to supplant Times Square as the go-to destination for New Year's Eve.

After all, who wants to watch a boring ball when the sky can be lit up with a fancifully festive fungus? That's right, a lighted, 700-pound, stainless steel mushroom measuring 8 feet by 7½ feet will descend 80 feet from a crane during the Mushroom Capital of the World's inaugural Midnight in the Square.

After listening to a presentation from Kathi Lafferty, the maestro behind the Mushroom Festival, Kennett Square Borough Council unanimously approved the New Year's Eve special-event application at its meeting Monday night.

Elaborating on the plans, Lafferty explained that the idea originated from State Rep. John Lawrence, and that its scope appropriately mushroomed as members of the community, including the Kennett Area Restaurant and Merchant Association, got involved. For example, Bob's Cranes stepped up to provide the necessary equipment—"We lower; we don't drop," Lafferty said she was told—and Manfredi's Cold Storage will find a spot to store the giant mushroom, Lafferty said.

She's hoping that Longwood Gardens, home of master illuminators, will assist with the lighting the iconic mushroom, which is being fashioned by M & P Custom Design Inc. Lafferty said she would be contacting local vendors to see who might be interested in selling food. She has already reached out to the Kennett Food Cupboard and will request that everyone who attends bring a non-perishable food item. The cupboard will have a truck on site to accept donations, Lafferty said.

"I think it's fantastic," said Borough Councilman Geoffrey R. Bosley of the presentation as his colleagues nodded.



PARK CLOSED AFTER POISONOUS MUSHROOMS FOUND IN PLAYGROUND

Bill Cleverley

Times Colonist, Nov. 15, 2013

Victoria has temporarily shut down Wesley Park in Fernwood after poisonous mushrooms were discovered growing in woodchips in the children's playground area.

cont. on page 5

URUGUAY MUSHROOM STAMPS SHOW A DERMATOPHYTE

Brian S. Luther

To the best of my knowledge, the South American country of Uruguay is the first ever to issue official postage showing a human fungal pathogen. In this case, it's one of the fungi that cause ring worm. In medical mycology these are called *dermatophytes*, because they grow on the skin, hair, and nails of living mammals. There are many species of dermatophytes in several genera. Chances are you've probably had a number of encounters with some of these fungi during your lifetime.

On February 7, 1997, Uruguay issued a five value set of stamps (Scott Postage Stamp Catalogue No. 1646a–e). Four are macro-fungi, but one (Scott 1646d) shows a girl with pigtail braids hugging her dog. The stamp is labeled *Microsporium canis* and in Spanish it says "Hongo microscópico." It also has an inset microscopic view showing infected human hair with some of the distinctive spores of this pathogen. The species name "*canis*" in Latin refers to dogs. Canines do carry and spread it, but cats are equal culprits in passing it on to humans (Rebell & Taplin, 1970). Besides humans and their pets, this species is also found on some livestock. This species and related fungi cause some of the most commonly encountered human ringworm infections: *tinea capitis*, an infection of the head and hair; *tinea corporis*, an infection on the skin of the body; *tinea pedis*, athlete's foot; *tinea unguium*, infection of nails; *tinea cruris* or jock itch; and *tinea barbae*, infection of the beard (Beneke & Rogers, 1970). This last mentioned publication has excellent charts, tables, and color photos comparing the characteristics of all the dermatophytes. The significance of the girl with her long hair and the dog (which I mentioned above) is important, because these fungi are very contagious, with the mature spores readily spreading the disease from a pet's fur to human hair, and from human to human via spores.

The spores of *M. canis* are called *macroaleuriospores* and are large: 40–150 × 8–20 μm. The spores are fusiform, thick-walled with fine ornamentation and usually with 7–10 septa, but can have up to 15 septa (Rippon, 1974). These spores reproduce the anamorphic (formerly imperfect) stage of the fungus. Some species of dermatophytes (but not all) have a sexual or teleomorphic (formerly perfect) stage. These are put in different genera, which invariably end up being Ascomycetes.

I had two quarters of medical mycology at The University of Tennessee and cultured many of these fungi in the lab, studied them, and was familiar with what they could do as pathogens. They're fascinating fungi. Some human mycoses (i.e., fungal infections) can cause serious diseases that are very difficult to treat and cure, especially if they are systemic. But no dermatophytes are systemic or life-threatening. Some fungal infections cause absolutely grotesque symptoms on humans, which are almost unbearable to even look at.

The problem with fungal infections is that they're not as easily treatable as those caused by bacteria, where antibiotics can usually come to the rescue. In comparison to some fungal diseases, dermatophyte infections are pretty easy to treat because they're superficial. Some can be much more stubborn than others, however, because they may invade deeper into the living skin or into finger nails, toe nails, and hair which are non-living keratin. Some of these dermatophytes cause severe scalp infections if they go untreated.

Fortunately, *Microsporium canis* can usually be easily detected because it's fluorescent, appearing yellow-green under ultra-violet (black) light at approx. 3660Å. Wood's Light is the equivalent used in veterinary medicine (Rebell & Taplin, 1970). As young children, my brother and I were given two cats from down the street. Little did our mom know that they were infected with ringworm. We ended up getting pretty severe ringworm infections on our scalps as a result. I remember sitting in the dark with my mom holding a black light over my head, so that she would know exactly where to apply the cream containing *undecylenic acid*. This stuff has a very strong, distinctive odor, and I'll never forget the unmistakable smell. That same chemical, along with others, is found in some over-the-counter fungal skin disease treatments today. Now days, according to the Centers for Disease Control (CDC) website at <http://www.cdc.gov/fungal/dermatophytes/treatment.html>, dermatophyte scalp infections usually require treatment with an oral drug.

References

- Beneke, E. S. & A. L. Rogers. 1970. *Medical Mycology Manual*. 3rd ed., Burgess Publishing Co., Minneapolis. 226 pp.
- Rebell, Gerbert & David Taplin. 1970. *Dermatophytes—Their Recognition and Identification*. Univ. of Miami Press, Coral Gables. 124 pp.
- Rippon, John W. 1974. *Medical Mycology*. W.B. Saunders Co., Philadelphia. 587 pp.



Closeup of Scott 1646d, *Microsporium canis*.



Scott 1646a–e. Scott 1646d, *Microsporium canis*, is a human pathogen. Note that the last stamp in this set (Scott 1646e) is misidentified as "Polyporus versicolor." It's actually a polypore conk in the genus *Fomitopsis*.

Park Closed, cont. from page 3

The toxic mushrooms were discovered Friday during a routine check by city parks personnel, said city spokeswoman Katie Hamilton. After consultation with provincial Ministry of Environment personnel, the mushrooms were confirmed to be members of the *Galerina* genus.

This particular *Galerina* is considered to be one of the most poisonous found on Vancouver Island, Hamilton said, and could be lethal if consumed by children or pets.

On the advice of the provincial mycologist, public access to the playground was restricted and city parks crews began removing the wood chips from the playground. Delivery of new wood chips could take a few weeks, Hamilton said.

Staff have assessed the woodchips in other playgrounds and no mushrooms were found, Hamilton said. Parks crews will now be assessing all other playgrounds “with heightened awareness,” Hamilton said.

The city notes that mushrooms occur naturally in many parks and natural areas, but should never be consumed by humans or pets. Parents and pet owners are reminded to keep a watchful eye.

Galerina autumnalis.



POLISH MUSHROOMS OUTSMART COMMIES: Ya Gotta Do ...

<http://omaliesl.wordpress.com/>, Nov. 13, 2013

By the end of WWII, all of [my Jewish relatives], including five concentration camp survivors, were able to contact each other throughout the world.

Then, in 1945, the Russians closed Poland, and we were unable to search for awhile. However, even Communists need funds to run a nation, so Stalin decreed war survivors could connect with relatives throughout the world and ask for food, money, necessities, tools, clothing, and “appropriate gifts, but no jewelry.” The survivors were officially warned “gossip” about their political restrictions would lead to immediate execution and their family’s land would be confiscated.

As soon as the Communist decree went out, my grandmother and the Polish survivors were able to touch base. She and my grandfather did indeed send most of what was asked for, but drew the line at a tractor. The “supply choo-choo” as my grandfather named it, continued into the 1970’s.

In Poland, all mail to the United States and from here was, of course, censored.

Desperate for news, and aware the Polish relatives were in the same mind, Oma Feld started to reminisce in her letters and packages about the childhood days of the family. She complained long, often, and bitterly about American food: the “tasteless mushrooms” for sale in the United States, the lack of “decent” smoked salmon, “kielbasa and other divine sausages which are worse than tasteless, which is an obscenity!” she grouched. She offered to send money if “these foods, especially large 5–6 inch diameter heavenly mushrooms” were sent to her.

Her “complaints” to Poland were not censored by the Russians. Oma’s sister sent a letter to the United States which started off

with “I hear what you are saying, dear sister. Let’s try to rectify this. But do send money for us to purchase the supplies.”

Soon a thriving exchange of Polish food and American money became established on a broad basis between other families. This system is called *capitalism*. Capitalism and its connecting greed will eventually destroy Communism.



One afternoon, while visiting during the summer, I was sent from my grandparents’ store to pick up the mail, and there was a package from Poland. I brought it to her, and she immediately opened it. There was a beautifully decorated Polish wildflowers enameled box, eight inches by four inches by four inches high.

Opa Feld was brought into the office. Both were excited. The two of them began to laugh with delight.

I wondered what was in it, but was told we would have to wait until after dinner and the ensuing quilt deliveries to clients that evening.

Finally, the work day ended, and we went home.

We sat around the dining room table, found a key taped to the bottom, and the box was unlocked.

It was full of shriveled, dried mushrooms, each about three inches in diameter.

“There are no stems!” I shouted, as I picked them up and smelled them. “Oh, they smell so good!”

Both grandparents laughed merrily, then told me to sit down and watch.



Carefully Oma and Opa began to break open the dried mushrooms.

I gasped in amazement. “Aren’t you going to cook them? Those pieces are so small!”

Both Opa and Oma smiled at me, and put their fingers to their mouths. Tiny pieces remained there.

To my total amazement, each mushroom had a small three inch by two inch strip of crumpled paper in it. There were about fifty such. The paper had been placed into the fresh mushrooms, which were then permitted to dry and shrivel.

My grandparents carefully smoothed out the paper wrinkles and began to read messages written in tiny print for which they had to use a magnifying glass.

News of the family and their fortunate or unfortunate status had been smuggled past the Russian censors! A letter from my grandmother’s sister was opened. She said she had brought a “similar box” to the post office as a treat because “The Communists are really changing this nation for the better, and they deserve a reward.”



Opa snorted. “I hope the monsters enjoyed their mushrooms!”

The three of us joined hands and danced around the dining room table, singing and kicking our heels in the polka step. Then we all had a sip of wine and toasted the mushroom family.

POTENTIAL LINK BETWEEN FUNGUS AND PARKINSON'S DISEASE DISCOVERED

<http://www.redorbit.com/news/>, Nov. 12, 2013

An organic compound that is often emitted by fungi has been found to cause symptoms of Parkinson's disease in fruit flies, and could be linked to the neurodegenerative condition in humans, researchers claim in the Monday's edition of the journal *Proceedings of the National Academy of Sciences* (PNAS).

Arati Inamdar and Joan Bennett of Rutgers University and their colleagues report that they had discovered a link between the compound 1-octen-3-ol (also known as mushroom alcohol) and the degeneration of two genes involved in the release of the chemical dopamine, which is released by nerve cells to communicate with other nerve cells, as well as with the brain.

"Parkinson's has been linked to exposure to environmental toxins, but the toxins were man-made chemicals," Inamdar said in a statement. "In this paper, we show that biologic compounds have the potential to damage dopamine and cause Parkinson's symptoms."

For Bennett, the study was somewhat personal in nature. She was teaching at Tulane University in New Orleans in 2005, when the region was hit by Hurricane Katrina. Following the storm, Bennett's house developed mold and fungus. While collecting samples from her home, she began to feel ill, despite wearing protective gear.

"I knew something about 'sick building syndrome' but until then I didn't believe in it. I didn't think it would be possible to breathe in enough mold spores to get sick," she explained. "While I was doing the sampling, I felt horrible—headaches, dizziness, nausea. I had a conversion experience."

Bennett, who now works as a professor of plant biology and pathology at Rutgers, began to research the potential connection between fungi and the types of symptoms she experienced in New Orleans. She needed a genetic model for her research, and her colleague Inamdar recommended using fruit flies.

Bennett was given an initial grant from Rutgers in order to pursue her research, and she and her colleagues studied a variety of different compounds over the course of 12 months, attempting to understand exactly how each worked. As Inamdar explained, experts have long known that there was some link between exposure to fungi and health issues, but no one had ever conducted in-depth research into the biological mechanisms at work.

While research shows that Parkinson's disease is on the rise in rural areas, it is often attributed to exposure to pesticides. However, these regions also have a lot of exposure to mold and mushrooms, leading the researchers to conclude that 1-octen-3-ol could be connected to the neurodegenerative condition, especially for those who are genetically susceptible to it.

The study was funded in part by the National Institutes of Health (NIH). In addition to Inamdar and Bennett, co-authors of the study include Muhammad Hossein and Jason Richardson from the Rutgers Robert Wood Johnson Medical School, and Alison Bernstein and Gary Miller of Emory University.



WHIMSICALLY ARRANGED MUSHROOMS BECOME FUNGI LUMINOGRAMS

<http://www.designboom.com/art/>, Nov. 12, 2013

London-based artist David Robinson has combined an innate passion for food with his photographic practice for his ongoing series of photographic work "fungi luminograms." As the owner of the mushroom-based street food business Sporeboys, Robinson's daily exposure to the edibles has led him to explore them as an artistic medium, taking photos of them in whimsical arrangements using a camera-less luminogram technique. The mushrooms are hand cut into various shapes and patterns and are built into small vignettes as in "Space Tourism," where fungi caps transform into space ship-like silhouettes, and in "New Year" where long-stemmed varieties become the fireworks in a New Year's Eve scene. The specific palette of fungi material—rich in texture, form, and color—creates a playful and quirky visual response.

Once in the darkroom with the mushroom compositions, he creates an image by exposing photosensitive materials to light without the intervention of a camera. The process rapidly causes the destruction of the original, delicate design so each remaining print is the lasting impression of a momentary artwork. Robinson's work is featured in his book, *The Mushroom Picker*, which tells the tale of charismatic mushroom characters through his photographs.



"Space Tourism."



"New Year."

ADMIRER SPENDS \$8000 ON TRUFFLE FOR NEW YORK MAYOR-ELECT

Erin Durkin

New York Daily News, Nov. 11, 2013

A Bill de Blasio fan bought New York's mayor-elect a truffle that was no trifle.

The anonymous buyer shelled out \$8000 for the rare Alba white truffle at a charity auction in Italy on Sunday to give to de Blasio, who is part Italian-American, according to *New York Magazine's* Grub Street blog.

Team de Blasio said no one had been in touch about presenting the mayor-elect with the extravagant gift. The city's \$50 limit on gifts for public officials would likely prevent him from shaving it over his pasta.



Interestingly, authentic Peking duck is rubbed with the red yeast *Monascus purpureus* to impart its coloration. Coincidentally, *M. purpureus* produces a cholesterol lowering drug—so they've got a built-in antidote for the fatty cholesterol in the duck! *M. purpureus* is sold commercially as "red yeast rice." (Thanks to Dr. Debby Hanmer, formerly of my department, who learned this on a trip to China.)

—Tom Volk

MUSHROOM RAIDERS STRIKE U.K.

<http://www.salisburyjournal.co.uk/>, Nov. 12, 2013

Gangs of commercial mushroom pickers have staged dawn raids on the New Forest for the second year running. Parts of the forest have been stripped of edible mushrooms as gangs of pickers arrive by van intent on picking all they can find.

Mushrooms are often targeted by people who flout forest bylaws by cashing in on the demand from restaurants and food stores. The amount paid varies from year to year, but experts say commercial pickers can expect to pocket at least £20 per kilo.

A National Trust spokesman said: "Several thousand species of fungi can be found in the New Forest and are an extremely beautiful part of the area's autumn landscape.

"Picking a small amount of fungi for the odd meal is entirely acceptable.

"But mass collection means this special landscape is destroyed for other visitors. Fungi should be left in their natural environment for everyone to enjoy."

A Forestry Commission spokesman said: "People picking mushrooms should only take enough for personal consumption.

"This means no more than 1.5 kg per visit, and no more than half the fruiting bodies of any one species."

REAL MUSHROOMERS Ron & Bob Roseberry

Mycelium, Mycological Society of Toronto, July-Sept., 2000

Are you a real mushroomer? Following is a guide to determine whether you are really qualified for entry into this elite society or just a wannabe.

Real mushroomers:

- Can be identified by their funny walk. They walk with their heads down, looking at the ground, until they come to a tree, when their head suddenly comes up and they appear to be looking at the sky. And they frequently look behind themselves just to make sure they haven't missed one. Other identification features include the burrs on their socks, the constant scratching of chigger bites, and either waterproof boots or wet shoes and socks.
- Spend more on mushroom books than on the furniture in the room where the books are kept. When entering a bookstore they always head for the "nature guides" area first. They can identify most mushrooms without a field guide, and have never had a "near death experience" due to misidentification.
- Can be found in the woods any month of the year, in any kind of weather, and with complete disregard for the temperature.
- Would rather spend half a day lost in the woods than be found by somebody who is not lost but is hunting their favorite mushroom patch.
- Can spot a mushroom from their car window at any speed up to 45 miles per hour. The true professionals can sometimes perform the same feat at 60 miles per hour using their rear view mirror.
- Will gladly crawl through poison ivy or stinging nettles to harvest a single choice mushroom, and are as adept as circus performers at the three-person-stack (feet on shoulders) to harvest the high growing edibles.

- Can frequently be seen wandering across the centerlines or on the shoulder of roads with their automobiles because of their habit of constantly evaluating the wooded areas they are passing for their hunting potential and checking in their rear view mirror for poachers who might be following.
- Have half their refrigerator shelves occupied by mushrooms they hope to identify.
- Are careful in identifying anything they intend to eat, but will find some quality in any non-poisonous mushroom. "It adds texture." "It adds color." "It smells like anise."
- Have a real problem enjoying the scenery when visiting parks because they are always looking for mushrooms.
- Give honest answers when asked where they find mushrooms. "In the country." "North of town." "In a pasture." "Down by the river." "Out in the woods."
- Are noted for their distinctive dress. In addition to oddly matched clothing they frequently carry fancy walking sticks and almost always wear very funky hats.
- Think almost every mushroom is beautiful.
- Can be spotted walking around their yard shaking spores off mature mushrooms or dumping the wash water for choice edibles in the hopes of starting their private mushroom patch. The more ingenious ones use their rotary mower or their garden hose sprayer to distribute the spores evenly.
- Always carry a bag in their automobile just in case they suddenly discover a fruiting in an unexpected location, and carry eight or more concealed bags on their person in case they find the "Mother Lode."
- Can smell "stinkhorns" at 100 yards. Normal people must be within a few feet. (These are considered beautiful and worth collecting, even if they must be strapped to the hood of the car to avoid the odor.)
- Will walk miles through the woods on a foray when they are too sick to sit in a chair at work.
- Will select the "wild mushroom" dish on restaurant menus, which usually contains portobello and shiitake mushrooms.

*You probably know that most cheeses are made from the action of the enzymes of certain bacteria in curdling the milk. The curds fall out of solution and are pressed together to make a block of cheese, which is then aged. Many good cheeses, such as blue cheese, Camembert, and Brie, have an additional step: they are ripened through the action of fungi. Blue cheeses (such as Roquefort, Gorgonzola, and Stilton) are ripened by *Penicillium roquefortii*—the blue color is caused by sporulation of the fungus! The white crust on the outside of Brie and Camembert is the mycelium of *Penicillium camembertii*.*

—Tom Volk



YOUR DUES ARE DUE!

Ann Polin

It's that time of year again! The Puget Sound Mycological Society appreciates all of its members and hopes that you will renew at this time. If renewal is not received by December 31, current members will no longer receive a copy of *Spore Prints* and will no longer have access to the "Member's Only" portion of the website, including field trip information and class registration. (Members joining at or after the October show are good through 2014.) You can renew one of three ways:

- Click on the link in the email that was sent in September to all members up for renewal (check your junk mail folder if you can't find it in your inbox)
- Go to www.psms.org and either
 1. Click on "Renew Online," log in using your user name and password, then click on "Pay Membership Dues/Fees" under the heading "Membership Information" and follow the prompts, or
 2. Click on "Join/Renew by Mail," log in, print the renewal form, and after completing it send it along with a check (payable to PSMS) to

Ann Polin, PSMS Membership Chair,
22265 34th Pl. W,
Brier, WA 98036.

Dues are \$30 for an individual or family membership and \$20 for a full-time student membership. Thanks in advance for your continued support of mushrooming activities in the Pacific Northwest!

MASTER RECIPE—ROASTED WILD MUSHROOMS

The Oregonian,
via *MushRumors*, Ore. Myco. Soc., Nov./Dec. 2013

12 oz. fresh wild and/or cultivated mushrooms
1 to 2 TBs olive oil
Salt and pepper



Preheat oven to 425 degrees. Slice mushrooms about 1/2 inch thick and transfer to a medium bowl. Toss with olive oil to coat lightly, add salt and pepper to taste. Transfer to parchment- or foil-lined pan.

Roast for 12 minutes or until mushrooms are cooked through and edges are turning crispy.

Remove from oven and place pan on a slant to cool, so any liquid that accumulates can be drained and saved for another use—flavoring vinaigrette, sauces or soups.

Refrigerate or freeze until ready to use. To reheat, melt a knob of butter in a sauce, add mushrooms, and gently stir until heated through.



See you next year!

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Don't forget!
Memberships expire December 31.

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