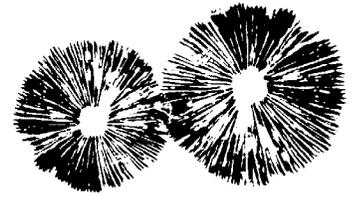


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 375 October 2001



38TH ANNUAL WILD MUSHROOM EXHIBIT: WE NEED YOUR HELP

Karin Mendell

Please call me at (425) 868-7918 or e-mail k.mendell@home.com, or call Coleman Leuthy at (206) 322-2554 or e-mail: kolman.l@zipcon.net, if you have a burning desire to volunteer and need some suggestions about where we need help. Our ranks of volunteers are low, since the tragedies of Tuesday, September 11, caused many to chose to be close to home and family, rather than attend the membership meeting that night. **We need help.**

Please plan on helping either Thursday, October 11, to load and transport all show materials to Sand Point or showing up early Friday to help with the construction of the show exhibit areas!

We also need help in feeding all of our friends and fellow fungi-fanciers during both days of the show, Saturday, October 13, noon–8:00 PM, and Sunday, October 14, 10 AM–6:00 PM. Because we need to maintain our members, vendors, etc., on-site at the show, all members traditionally bring in snacks and refreshments throughout the two days. There is a small kitchen area (see map), where we will provide a mini-refrigerator and a microwave. PSMS furnishes all plates, accessories, coffee, and soft drinks. Everyone is invited to partake of refreshments!

Don't forget to plan on searching for fungi from Wednesday, October 10, through Friday, October 12. Bring them in Friday for display at the exhibit.

We also need someone to collect fall foliage to decorate the exhibit building.

Please plan on staying a few extra hours Sunday evening, after the show closes at 6:00 PM. It is a big job to tear down the whole show—but it's amazing how quickly it all disassembles. We will also need people to help load and transport equipment back to the CUH storage shed.

38TH ANNUAL WILD MUSHROOM EXHIBIT: INSTRUCTIONS

Coleman Leuthy

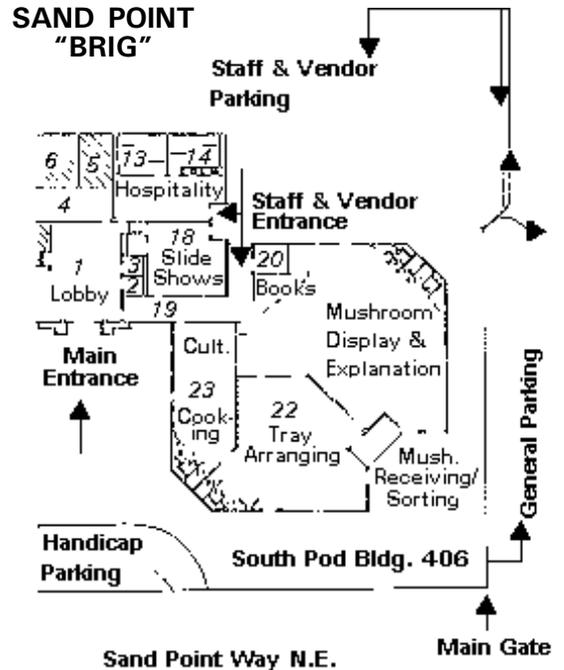
The 38th Annual PSMS Wild Mushroom Exhibit will be held at 7400 Sand Point Way, October 13, from noon–8 PM, and October 14, from 10 AM–6 PM. These instructions show the layout and how to get there.

Your mere presence helps make the exhibit a great success. **Please wear your name tag** or check in at the main desk or with Bernice at the membership desk for a temporary tag.

To find the exhibit area, enter the main gate of the old Sand Point Naval Air Station and drive straight ahead, passing on your left multi-story buildings. Then on your left is a one-story rambler. This is it! General parking is to the right. (See diagram for details.)

Sunday, a football game starts at 1:15 PM, so avoid the Montlake district, the University of Washington, and the University district from 10 AM till 5 PM or so. There is only one lane of traffic during the game—they park busses everywhere.

SAND POINT "BRIG"



NEEDED: POSTER DISTRIBUTORS Karin Mendell

As a result of the horrific and tragic events of Tuesday, September 11, we had a very light turnout at our membership meeting that evening when we unveiled our show posters and T-shirts. Unfortunately, that meeting is the first, and best, opportunity to begin distributing our show posters to members, to be displayed at shops, libraries, community centers, schools, colleges, universities, clubs, etc. **There are still a lot of posters to be distributed.** The posters turned out beautifully and will be welcome wherever you ask to hang them. Please assist us *now* in getting these posters distributed and hung everywhere in the area.

Posters can be picked up at the PSMS office anytime during business hours (Monday–Friday, 9 AM–5:00 PM, in the Center for Urban Horticulture). Ray Larson, who manages the Center, is now located in the office across from the PSMS office and will open our office for your access to the posters. The posters are in a huge stack, clearly visible on top of a plastic cart.

In addition, the following members have extra posters available for pickup at their homes (if that location is more convenient):

- Joanne Young, (206) 633-0752, near the Wallingford/zoo area
- Karin Mendell, (425) 868-7918, on the East Side, between Issaquah & Redmond
- Charlotte & Bill Zila, (206) 325-1519, Capital Hill area
- John Goldman, (206) 933-0838, West Seattle

Thanks, in advance, for your help with this important effort to make our show a success!

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>

User name: xxxxxxxx Password: xxxxxxxx

- OFFICERS: Joanne Young, President
Karin Mendell, Vice President
Lynn Phillips, Treasurer
Brandon Matheny, Secretary
- TRUSTEES: Patrice Benson, D.V. Corey,
John Goldman, Marcia Hiltzheimer,
David Hunt, Don Lennebacker
Marian Maxwell, Colin Meyer,
Pacita Roberts, Bernice Velategui,
Doug Ward (Immed. Past Pres.)
- ALTERNATES: Steve Dally, Ramona Owen,
Micala Root
- SCI. ADVISOR: Dr. Joseph F. Ammirati
- EDITOR: Agnes A. Sieger, 271 Harmony Lane,
Port Angeles, WA 98360

Annual dues \$20; full-time students \$10

CALENDAR

- Oct. 6 Field Trip, Lake Wenatchee State Park
Oct. 9 Membership Meeting, 7:30 PM, CUH
Oct. 13 Annual Exhibit, noon–8 PM, Sand Point Brig
Oct. 14 Annual Exhibit, 10 AM–6 PM, Sand Point Brig
Oct. 15 PSMS Board Meeting, CUH
Oct. 20 Field Trip, Twanoh State Park
Oct. 23 *Spore Prints* deadline
Oct. 27–28 The Mountaineers/PSMS Field Trip, Meany Lodge
Nov. 3–4 Lake Quinault Foray, Kamp Kiwanis
Nov. 17 Field Trip, Deception Pass

McGEE, MS



Gloria Barber-2001

MEMBERSHIP MEETING

Tuesday, October 9, 2001, at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle, Washington

Taylor Lockwood, international mushroom photographer and author, will be showing his slide show "Treasures from the Kingdom of Fungi" and his new book by the same name. He is on his last tour before spending some serious time in Asia and Australia hunting more fungi and working on the next book. This show will also feature recent photos taken in India, Nigeria, Zimbabwe, South Africa, and Japan.



FALL MUSHROOM IDENTIFICATION CLASSES: REGISTRATION INFO

John Goldman

It's time to sign up for the excellent and popular mushroom identification classes that will begin the week after the fall show in mid-October. These classes always fill up quickly and because this announcement is short notice, send in your registration request and \$30 check as soon as possible.

There are two levels of classes: The Beginner classes focus on learning about mushrooms and their habitat and how to identify them. The Intermediate classes focus on how to identify mushrooms using dichotomous keys (microscopes will not be used in either class).

Each level will be held as a series of four 1½ hour classes held on week nights from 7:30–9:00 PM at the Center for Urban Horticulture, 3501 NE 41st St., Seattle. There are no prerequisites, and anyone can sign up for either class. At the first class session, you will be able to purchase the necessary book or books from PSMS if you don't already have it. The cost of any book is in addition to the cost of the class.

Beginner Classes: All are on Tuesdays: 10/16, 10/23, 10/30, and 11/6. Beginner students will need David Arora's *Mushrooms Demystified*.

Intermediate Classes: Wednesday 10/17, Monday 10/22, Monday 10/29, and Monday 11/5. Intermediate students will need David Arora's *Mushrooms Demystified* and David Largent's *Identifying Mushrooms to Genus, Book I, The Macroscopic Features*.

To register, please mail a check for \$30 (made payable to PSMS) to

John Goldman
5819 SW Horton St.
Seattle WA 98116

Include a note indicating whether you are signing up for the Beginner or Intermediate class, along with your name, phone number (day and evening), and address. If your request is received after the class fills up, your check will be returned. If you have any questions, call John Goldman at (206) 933-0838 day or evening.

MASS MUSHROOM POISONING IN CHINA

(AP) - Six people died, 30 were hospitalized, and 1,700 got sick after eating poisonous mushrooms sold at a produce market in eastern China, said a local official of the Yongxiu county health bureau. He said the deaths occurred September 2 in a rural area of Jiangxi Province where farm families routinely eat wild mushrooms. The market where the mushrooms were sold has been closed.

LAKE QUINULT FORAY

Micala Root

You are invited to join PSMS for a weekend of mycological adventure at rustic Kamp Kiwanis on the Shores of Lake Quinault. Brian



Luther will be sharing his considerable font of mycological knowledge. Ben Woo will hold a Russula workshop. Renowned chef Michael Blackwell will be providing Saturday night dinner, Sunday morning breakfast, and provisions for a sack lunch on Sunday. The Foray will be held November 3–4, 2001. For more information please see the PSMS website or contact Micala Root at bludoggy@yahoo.com, (360) 893-3378, or 501 Alexander Ct. NW, Orting, WA 98360.

Reservations/Cancellations: Reservations will be taken on a first come first served basis, *according to receipt of payment*. When I receive the registration form and payment for all parties attending, I will mail you a map to Kamp Kawanis. The map is your confirmation. *If you need to cancel, you must do so on or before October 19 in order to receive a refund.* This is because we must plan for the cost and preparation of food as well as cabin space.

Price Correction: The registration forms passed out at the September membership meeting indicated a price of \$30 for lodging and meals. The price should be **\$40**. If you have already sent in \$30 for registration, please e-mail Micala Root at bludoggy@yahoo.com.

Meals: Saturday dinner, Sunday breakfast, and a sack lunch for Sunday afternoon will be provided. Please pack your own sack lunch for Saturday afternoon and bring an hors-d'oeuvre to share during the social hour before dinner on Saturday.

Accommodations: You will be staying in dormitory-style cabins holding 8–10 people. Beds are plywood bunks without mattresses. The cabins are heated and lighted. Bathrooms are also dormitory style and in separate buildings from the cabins. Meals will be served in a separate dining hall.

Bring an air or foam mattress, sleeping bag, pillow, all personal toiletries (ear plugs if you are worried about being disturbed by your fellow campers), towels, and lots of warm clothes and rain gear, as well as mushroom collecting paraphernalia (short bladed knife, soft bristled brush, basket, etc.).

Misc.: You will be asked to participate in minimal chores such as camp cleaning and food prep and cleanup.

No child-care or child supervision will be provided.

PSMS insurance coverage extends only to its members and official speakers. Nonmember guests will not be covered and attend functions at their own risk. Cost of membership in PSMS is \$20 annually.

Note: Mushroom collecting in Olympic National Park is limited to 1 quart per person per day.

*Said mycologist Linda, verbatim,
"When it comes to the earth stars,
I hate 'em."
When asked by her master
To key a Geaster,
She growled out a curse, "fornicatum!"*

UPCOMING FIELD TRIPS

October 6

Lake Wenatchee State Park
(elev. 1800 ft, 95 miles east of Seattle)

North of Seattle, go east on State Highway 2 over Stevens Pass. Twenty miles east of the summit, turn left on Route 207. Look for PSMS signs. *Host: Colin Meyer.*

October 20

Twanoh State Park
(elev. near sea level, 20 miles SW of Seattle by ferry)

Twanoh State Park is on the south side of Hood Canal between Belfair and Union. Take the downtown ferry from Seattle to Bremerton. From Bremerton, drive south on State Highway 304 to Highway 3. Continue south on Highway 3 past Belfair, then bear right onto Highway 106 and continue another 7 miles to the park. Alternatively, you can drive south on 1-5 to Tacoma and cross the Narrows Bridge. This adds 60 miles to the trip. *Host: Don Lennebacker.*

October 27–28

The Mountaineers/PSMS Weekend

This is a two-day event in cooperation with The Mountaineers at their Meany Ski Lodge east of Snoqualmie Pass. Saturday includes collecting, setting up display tables, and an evening program. Sunday includes a review of collections, local collecting, and preparing mushrooms for part of our lunch.

Accommodations are dormitory. Bring a sleeping bag and pillow, personal items, and a lunch to eat Saturday while collecting. The cost is \$33 and includes Saturday dinner, Sunday breakfast, and Sunday lunch. No alcohol in lodge. No pets.

Registration is required. Call The Mountaineers, (206) 284-8484, between October 8 and October 24 to sign up. People canceling after 5 PM October 24 must pay for food. We may be able to arrange car pools at 8¼ cents/mile or \$10 for this trip. If you need a ride or you can take passengers, say so (and specify how many) when you register and ask when to call back about your ride or riders. Pay at the lodge.

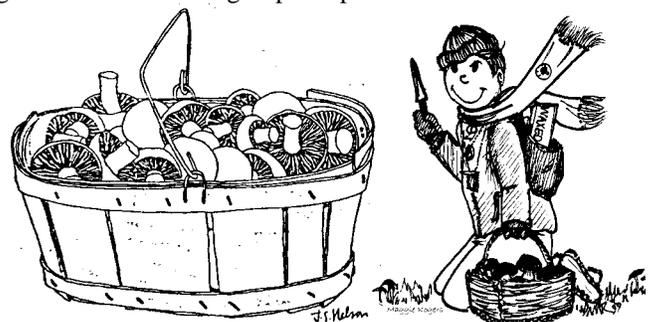
Participants will meet at the Crystal Springs Forest Campground at 9:30 AM to go collecting. (Go east on 1-90, make a right-hand U-turn at Stampede Pass exit 62, and go ¼ mile to campground.) Group leaders will bring participants back to the lodge about 3 PM. *Host: Coleman Leuthy.*

We need mushroom donations for our evening meal. In order to figure out what needs to be purchased, please call and tell Coleman, (206) 322-2554, what and how much you can donate by Wednesday evening, October 24.

November 17

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

From 1-5, take exit #226 and go west on route 536 (becomes 20). Turn south, away from Anacortes and toward Whidbey Island. Cross the bridge at Deception Pass to the park and follow PSMS signs to one of the two group camps. *Host: John Goldman.*



NAMA POISONING CASES FOR THE YEAR 2000

Mycophile, March/April 2001

The following table shows the 20 species most reported to the North American Mycological Association as causing mushroom poisoning as of the year 2000 and the number of reports per species. When viewing these data, keep in mind that reporting to the NAMA registry is voluntary, and the results reflect more the diligence of the reporters and their locations than the real prevalence of poisoning. Nonetheless, the data should give a feeling for what's been causing trouble out there.

Twenty Most Reported Species¹

| Species | No. of Cases |
|---|--------------|
| <i>Chlorophyllum molybdites</i> | 142 |
| <i>Amanita pantherina</i> | 83 |
| <i>Amanita muscaria</i> | 80 |
| <i>Omphalotus olearius</i> | 70 |
| <i>Armillaria mellea</i> ² | 41 |
| <i>Laetiporus sulphureus</i> ² | 39 |
| <i>Gyromitra esculenta</i> | 35 |
| <i>Amanita phalloides</i> | 34 |
| <i>Amanita virosa</i> | 22 |
| <i>Panaeolus foenisecii</i> | 19 |
| <i>Morchella esculenta</i> ² | 17 |
| <i>Gymnopilus spectabilis</i> | 15 |
| <i>Psilocybe semilanceata</i> | 15 |
| <i>Amanita bisporigera</i> | 13 |
| <i>Leccinum aurantiacum</i> ² | 13 |
| <i>Lepiota rachodes</i> ² | 13 |
| <i>Tylopilus eximius</i> | 13 |
| <i>Cantharellus cibarius</i> ² | 12 |
| <i>Pholiota squarrosa</i> | 12 |
| <i>Agaricus xanthodermus complex</i> | 10 |
| <i>Grifola frondosa</i> ² | 10 |

¹Cases due to a single mushroom species; where correct species identification is good or probable

²Frequently regarded as edible

Note the number of species usually considered edible listed in the table. Many, but not all, enjoy *Morchella esculenta* or *Cantharellus cibarius* without incident. As a new collecting season approaches, one should recall the standard advice to be cautious and test sample new species or old species in new environments.

TAGLIOLINI FOR PAOLA AND INGE

A Passion for Mushrooms by Antonio Caluccio
via *NJMAnews*, New Jersey Myco. Assn, Sept.–Oct. 2000

3 Tbsp butter
4 Tbsp olive oil
2 oz smoked Tyrolean Speck (or substitute smoked bacon),
cut into strips (pancetta could also be used)
1 clove garlic, finely chopped
10 oz small, firm, fresh *Boletus edulis* (cleaned weight),
thinly sliced
Salt and pepper
1 can peeled and chopped tomatoes
1¼ lb fresh tagliolini or 14 oz dried pasta
(spaghetti or angel hair)
Milk as required
Freshly grated Parmesan cheese

Sauce: Put the butter and oil in a large casserole, heat until the butter has melted and then add the Speck (or bacon). After 2 minutes of gentle frying, add the garlic, fry for another minute and then add the mushrooms. Stir gently and cook for 5 minutes more on low heat, stirring from time to time. Now add the tomatoes, salt, and pepper and mix well. Cook for another 7–8 minutes and set aside.

Add pasta to boiling, salted water; stir to avoid sticking. If the pasta is fresh, cook 3 minutes. If dried, cook for 7–8 minutes. When cooked, drain, and add to the casserole with the sauce and place over the heat again, mixing the pasta, the sauce, and the Parmesan cheese well to amalgamate. If the pasta is too dry, add a little milk. Consistency of the dish should be neither too wet nor too dry. Serves four.

page 4



Puget Sound Mycological Society
Center for Urban Horticulture
Box 354115, University of Washington
Seattle, Washington 98195

RETURN SERVICE REQUESTED

Non-Profit Org.
U.S. POSTAGE
PAID
SEATTLE, WA
PERMIT NO. 6545