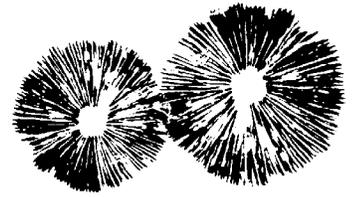


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
Number 386 November 2002



## 39<sup>TH</sup> ANNUAL WILD MUSHROOM EXHIBIT

Karin Mendell, Show Co-Chair

Though actual numbers and all financial reports are not yet in, preliminary accounts appear very favorable. Ninety-nine new members joined during the show, and we have deposited over \$8000 in cash and checks from just the ticketing folks and book sales.

Our capable volunteer troops brought in amazing amounts of mushrooms, even in a season when many hunters have been stumped! Thanks to our great publicity chair, we saw numerous articles advertising our event. Our ticket sales folks welcomed more visitors with ready smiles than we've seen the last two years at Sand Point. The cooking and tasting kitchen sent delicious aromas wafting throughout the whole exhibit. The membership committee greeted newcomers so pleasantly that we set a record for new membership. Our hospitality room offered delicious foods and welcoming smiles to all of our exhausted troops of volunteers. The construction and tear-down crews made the tremendous work of building the show and tearing it down look almost effortless. Our identification, labeling, and tray arrangement leaders and their helpers made our mushroom displays beautiful. The tireless members of the tray tour committee must have led hundreds of excited visitors through our display areas, over and over again.

The natural and colorful displays that decorated our lobby area and main hall were even more stunning this year. So were the delightful array of artisans who displayed there. Books sales helpers barely got a breather this year, and our slide show and video presentations seemed to be in an endless loop. Our visitors loved the show this year!

You all did a marvelous and amazing job once again! Dave and I can't even begin to tell you each how much you are appreciated!



39th Annual  
PSMS  
Wild Mushroom  
Exhibit,  
2002

## PRESIDENT'S MESSAGE

Karin Mendell

### Exhibit

What a fantastic experience it is to take part in such a marvelous event as our Wild Mushroom Exhibit. It is truly a humbling experience to work side by side with members who have been doing this successfully for so many years. Thanks again to all our wonderfully generous members—generous with their talents, gifts, mushrooms, and spirit! We thank you and the public loved it.

### Cookie Bash

It will soon be time to prepare for our traditional December get-together, a time when members share their favorite holiday cookies and hors d'oeuvres. For this December membership meeting, we typically ask that members bring in five or six slides of recent adventures, mushrooming or vacationing, to share as we visit and celebrate the season. No speaker is scheduled. The PSMS Board hosts the party and has sponsored an "Artist Expression" contest the past two years that has provided some amazing offerings! Stand by for more details.

### Board Nominations

Nominations will begin in November for PSMS Vice-President, Secretary, and outgoing Board positions. Elections will take place in February for two-year terms beginning in March 2003. If you'd like to take a more active role in PSMS, as well as get to know other members better, this is a great opportunity! Contact a member of the Nominating/Election Committee or any board member to nominate yourself or suggest a possible candidate.

## BEN WOO HONORED BY NAMA

On October 19, Ben Woo, charter member of PSMS and our first president, received the prestigious "Contributions to Amateur Mycology" Award at the NAMA conference at Diamond Lake. The award honored his 40 years of service to the mycological community. Well done, Ben!

*Ben Woo with  
NAMA award*



## WEB SITES

Lorraine Dod

The following are my suggestions of Internet sites where you can get mushroom info:

[www.mushrooms](http://www.mushrooms)

[www.mushroorecipes](http://www.mushroorecipes)

[www.mcnapa](http://www.mcnapa)

[www.yancancook](http://www.yancancook)

[www.mykoweb](http://www.mykoweb)

[www.chiarello](http://www.chiarello)

[www.bolete](http://www.bolete)

[www.morels](http://www.morels)

[www.dave's](http://www.dave's)

[www.chanterrelle](http://www.chanterrelle)

(mushroom soup)

(substitute any mushroom name)

[www.mycological.com/recipes/html](http://www.mycological.com/recipes/html)

[www.mssf.org/cookbook/matsutake.html](http://www.mssf.org/cookbook/matsutake.html)

# Spore Prints

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## PUGET SOUND MYCOLOGICAL SOCIETY

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

## CALENDAR

- Nov. 9 Field Trip, Twanoh State Park
- Nov. 12 Membership Meeting, 7:30 PM, CUH
- Nov. 16 Field Trip, Deception Pass State Park
- Nov. 18 Board Meeting, 7:30 PM, CUH
- Nov. 19 *Spore Prints* deadline
- Dec. 10 Membership Meeting and Annual Cookie Bash, CUH

## BOARD NEWS

### Brandon Matheny

Eight new members joined the club via our WWW account. A beginner's ID class is set to go. Dial-up access on the office computer was cut; currently, we are allowed 25 megabytes of storage on the Blarg account. A chair is needed for the December "Cookie Bash." Fifteen people have registered to date for the Lake Quinault Foray. More volunteers are needed for all exhibit committees, especially for traffic help. The status of each exhibit committee was reviewed. T-shirts appear popular this year; more will be ordered. A one-year complimentary membership was approved for Qualigraphics, the poster printer. Ben Woo won the North American Mycological Society's "Contributions to Amateur Mycology" award, which was presented at the 2002 NAMA Foray at Diamond Lake, Oregon.

*According to the Oregon Cantharellus Project, which has been running since 1986, temperature rather than the amount of moisture determines the abundance of chanterelles in the Pacific Northwest. Also picking chanterelles makes them produce more, perhaps because they spread more underground instead of by sporulation.*

## MEMBERSHIP MEETING

Tuesday, November 12, 2002, 7:30 PM at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our speaker for November will be Dr. Charles LeFevre, who recently earned his Ph.D. at Oregon State University. Dr LeFevre studies matsutake and is an expert on truffle cultivation. He will reveal the secrets of truffle cultivation and report efforts from around the world to cultivate this most precious resource. He has mastered the technique of cultivating truffles by planting trees! You, too, can reap the benefits of his expertise. Come to the November lecture and find out his secrets.



Dr LeFevre

If your last name begins with the letters A–G, please bring a treat to share.

## FIELD TRIP REPORTS

### Field Trip to Circle 8 Ranch

Brian Luther

This was only the second time we've had a field trip at this wonderful facility. September 28 was a beautiful, summer-like day. Conditions were extremely dry, and, naturally, mushrooms were in short supply. However, people still managed to find a few collections near ponds, by stream banks, and in seepage areas. About 30 people signed in, including several brand new members. Marian Maxwell was our cheerful host and assistant identifier, and her help was greatly appreciated by all who attended. She had a nice selection of coffee and munchies out to greet new arrivals. I stopped by briefly, then took right off for the Cle Elum Bakery and brought back some of their luscious maple bars for members to enjoy also.

We were all pleased to see Bernice Velategui come for part of the day, because she doesn't get out to field trips as often as she would like. Bernice is our long time and "couldn't do it without her" PSMS Membership Chair. She informed us that five or six new members had joined PSMS through our Web site just that last week alone. Thanks, Bernice, for the great job! Another surprise visitor was Otto, the owner of the Circle 8 Ranch (who actually lives a couple miles away), and he and PSMS member Tony Tschanz hit it right off, both being natives of the German speaking part of Switzerland.

The property has a couple of ponds, about an acre or so each, and right on the margins, where the tree roots were feeding from the moist soil, some mushrooms were fruiting. There was one spot where a larch (*Larix occidentalis*) was within 10 feet of the edge of one of these ponds, and three different boletes, all exclusively mycorrhizal with the larch roots were growing right together on the very edge of the lake: *Suillus cavipes*, *Suillus grevillei*, and *Fuscoboletinus aeruginascens*. A meager 31 species of fungi were brought in, identified, and displayed. Except for a couple of *Boletus edulis* buttons, and one *Suillus luteus*, discovered by Dan and Bonnie Ferguson's granddaughter, Ashley, few good edibles were found. The most abundant species were *Amanita muscaria* var. *formosa* (in all stages of development) and a good-sized collection of *Lactarius controversus*, which we don't often see.

Because conditions weren't conducive for mushrooms, most people left early, and we decided to have an early potluck with just the handful of people remaining. There was enough food for everybody, and the winner of the tastiest dish was Tony Tschanz,

whose wife, Leslie, made a delicious salad of home grown cherry tomatoes, olives, feta cheese, etc., in a light olive oil mix.

Marian Maxwell, David Hunt, and I all felt that this would be a great potential location for a larger mycological gathering, such as a foray. We carefully looked at the facilities with this in mind and were pleased with what we saw: abundant campsites, with RV hookups; lots of wide open space; a large separate restroom and shower building; a nice shed building near the campsites where earlier this year I set up a field mycology lab—this building also has good lighting, a wood stove, and tables inside; a very large dance hall, perfect for a mycological display, slide presentations, and meals; and two separate A-frame bunk houses (each capable of sleeping 10) as well as a larger lodge with lots of additional private bedrooms. The kitchen is small and located at one corner of the dance hall, but it has a refrigerator, electric range, microwave, etc., and although it's not "industrial strength" (like we're used to at Kamp Kiwanis), I think we could definitely make it work with some organization and planning. Another real advantage is how close it is, being only 80 miles from Seattle and only about 8 miles from Cle Elum. The owner told us that they usually drain the pipes and shut everything down in mid-October, but if we made special arrangements (a reservation long in advance) the facility could be left open longer for us to use. Otto seemed to be very flexible here. Something to consider, don't you think?

Those of us who stayed to the end all pitched in to clean up. After everyone else had left, I relaxed for a while and fed the large, abundant trout in one of the ponds using the special feed provided, and they pretty much followed me on the dock. This is really a delightful place.

### Field Trip to Masonic Park

Steven Bell

The early October rains brought not only a fresh batch of mushrooms but 30–40 members and guests to Masonic Park near Granite Falls on October 5.

While the chanterelle catch was not as high as it could be, a couple of very generous members brought a huge *Agaricus augustus* which added to the already excellent potluck.

And the fact that the shelter was an actual building with a wood stove, an electric stove, a microwave, and running water only added to the glee brought with the continuing rain.

The hosts were Ross and Val Othus. As a very junior "identifier" and a fairly rusty one at that, I had to qualify a lot of identifications as "my best guess." With that said, a good 45 different species were found.

### Field Trip to Soda Springs

Brian Luther

October 12 was a beautiful fall day, and as a bonus we had some spectacular views of Mt. Rainier and got to see the gorgeous fall colors of the vine maple, bigleaf maple, cottonwoods, and larch going over Chinook Pass. Twenty-one people signed in for this fun field trip, which was five miles up Bumping Lake Road in a rather remote area. Our wonderful hosts were Maggie Ireland and Sean Chynoweth, who had prepared lots of hot coffee and goodies. Thanks, Maggie and Sean; you really helped "make the day" for everybody. We were located in our "regular" location, namely the old CCC shelter with the big fire hearth. Lynne Elwell brought her new cute little dog, Hula, who was very friendly, well behaved, and the focus of attention by many. We were glad to see both Ed Foy and Irwin Kleinman. Ed kept us entertained with his lively conversations on a variety of subjects, which we've come

to expect from him. For several new members, this was their first PSMS field trip.

Conditions were very dry, with most specimens being found near seepage areas along the rivers, creeks, and lakes in the vicinity or in moister conditions just on the other side of Chinook Pass. Some chanterelles and a couple of matsutakes were found, but not in the quantities we're accustomed to finding in this area. Eight-two species were identified and displayed. Interesting fungi included *Panus torulosus*, the beautiful and extremely fragrant *Hydnellum suaveolens*, and an immature collection of the rare polypore *Albatrellus caeruleoporus*.

The potluck was one of the best in recent memory, with perhaps half of the original group staying for dinner. Karin Mendell brought hamburgers and hotdogs, but there was so much food already that she didn't have to cook any. Those who remained didn't wander far from the roaring fire in the shelter fireplace, and for good reason. Saturday night was a perfect, cloudless night, but we didn't expect the freezing cold temperatures. Sunday morning, all of the specimens displayed on the ID table and log railings around the shelter were frozen solid—not just frosty and cold but just like ice cubes.

The field trip was enjoyed by all. Next time let's hope for wetter conditions, because when this area is good, fungi are everywhere.

### GREEK SALAD

Leslie Tschanz

(as served at the field trip to Circle 8 Ranch)

*Vinaigrette:*

(approx.)

1½ T. red wine vinegar

¼ C. olive oil

½ tsp. salt

fresh ground pepper

couple pinches dry oregano crumbled

*Salad:*

Yellow "Sungold" cherry tomatoes, sliced in half (about ½ pt)

Red "Sweet 100" cherry tomatoes, sliced in half (about ½ pt)

Roma or other red tomatoes, quartered (about 5)

1 cucumber, peeled, quartered lengthwise, seeded

(I use a serrated grapefruit spoon),

and cut into 1/8 in. thick slices

3 thin slices sweet onion (Walla Walla or red onion), chopped.

20 (approx.) Kalamata pitted olives, quartered lengthwise

5 oz. feta cheese, crumbled (about 1 cup)

Combine tomatoes, sliced cucumber, and chopped onion. Mix in vinaigrette. Sprinkle with kalamatas and crumbled feta.

### SONG OF THE MUSHROOM KING

Joe Lenart

*The Sporeprint*, Los Angeles Myco. Soc., June 2002

*I am the Cep—the Mushroom King.  
My praises mushroom pickers sing.*

*I am so easy to discover.  
I look like me—not any other.*

*I'm very tasty fresh or dry  
To you and to the mushroom fly*

*So pick me when I'm firm and young.  
Just finding me is HALF THE FUN!*

## MUSHROOM PATÉ

Michael Blackwell

As served at the September 2002 PSMS membership meeting

4 TBs oil or butter  
1½ lb mushrooms, white or brown, from grocer, thinly sliced  
2 bunches green onions, finely chopped  
1 oz. dried mushrooms, porcini, boletes, morels, etc.  
½ cup hot water, for rehydrating dried mushrooms  
1 lb chicken livers (substitution: ½ lb tofu)  
½ cup sherry, Madeira, Marsala, or brandy  
½ tsp hot sauce, Louisiana style  
½ tsp granulated garlic  
¼ tsp white pepper, ground  
½ tsp seasoning salt  
¼ tsp nutmeg, ground  
⅛ tsp. cloves or allspice, ground  
½ cup heavy cream, optional

Measure and prepare ingredients. Place butter in sauté pan over medium-high heat; when hot, sauté mushrooms until beginning to soften. Add green onions and sauté one more minute. Make window in center of pan and pour in livers. Pour wine around outside edge of pan. Let cook a few minutes then turn livers to cook other side. Livers are done when firm but still pink in center. Remove livers from pan and reserve. Add remaining ingredients to liquid in pan and simmer until reduced to less than ¼ cup. Remove from heat and transfer all to work bowl of food processor along with reserved livers. Using steel blade, process until mixture is completely smooth. Be patient.

When smooth, transfer to molds or ramekins and cool in refrigerator. When cool, decorate with sliced mushrooms, green onion cutouts, crushed peppercorns, or pimento flowers. Serve chilled. May be made 2 to 3 days in advance.

Makes about 1 lb of paté, enough to serve six or more. Use as a sandwich spread or filling for dumplings, or form in molds, decorate, and slice for an elegant presentation. Easy to make and delicious.

## THANKS FOR THE MUSHROOM SHOW

David Hunt and Karin Mendell, Show Co-Chairs

Humility and pride conjoined with fatigue and exhilaration are strange feelings to have coexistent. No lesser words would seem to fit my state of mind as the final boxes were put in storage after the show on Sunday night. *We* did it! We put on what had to be one the best wild mushroom shows ever. PSMS members, their families, and friends joined together as one unit to make it all work. I offer a collective “pat on the back” and my heartfelt thanks to all of you for allowing me to share in this wonderful endeavor.

— David Hunt

I really enjoyed working with all our many wonderful PSMS volunteers, terrific committee chairs, and all the special people who help and visit at this incredible PSMS experience! Even with the added excitement and uncertainty of the potential 15,000 Book Fest visitors sharing our Sand Point facility, the show went off without a hitch!

— Karin Mendell



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