

SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 391 April 2003



PRESIDENT'S MESSAGE

Karin Mendell

What a terrific Survivor's Banquet we had this year! For those of you who missed it, the food was delicious and amazingly varied. We were quite the colorful bunch, with many members who took up the challenge to wear unusual mushroom hats and ties, of questionable origin. Great idea, Ramona! The jazz band, The Zipperlips, played excellent music throughout the first half of the evening. Everyone loved the band.



Thanks again to the Maxwells for finding them. I can't even begin to describe the member performances of the evening. Very interesting. Ramona Owen and Marian Maxwell out did themselves again this year, with beautiful floral arrangements decorating every table. Thanks to all who helped with the lovely setup. Thanks especially to Russ Kurtz, who cleaned out all his daffodils for us again, and Vail St. Vrain, who also supplied flowers.

Thanks to all the folks who helped set everything up and then cleaned up the party afterwards so quickly. It was just great!

I wanted to also acknowledge the changing of the guard. A hearty "Thank You" to outgoing Secretary Brandon Matheny and to outgoing Board members Colin Meyer, Emily Routledge, and Marian Maxwell, who have already committed to continue working on the many committee activities they maintain. We wish Brandon nothing but the best in his new endeavors!

It is a pleasure to acknowledge new Board members Alissa Allen, Donna Palomaki, Tony Tschanz, and, alternate Elizabeth Lisaius. We also appreciate incumbent, returning Board members David Hunt and Pacita Roberts and continuing Trustees Cathy and Don Lennebacker, John Thomas, and Bernice Velategui. We are pleased to announce that Patrice Benson will be our Vice-President and Ramona Owen will be our new Secretary. John Goldman, thankfully, will remain our Treasurer for another year. We have a terrific, hard-working Board, and the next year is already promising some great adventures!

GOLDEN MUSHROOM AWARD

Karin Mendell

What a thrill it was to be able to deliver the 2003 Golden Mushroom Award to this year's winner, Bernice Velategui. Bernice's sweet smile is always the first to greet new members at our membership meetings, when collecting dues, and again at the membership table at our fall show. She is truly one of the sweetest, kindest members in our group and so diligent in her duties as the membership chair. She has handled our dues and membership records for more years than we can keep track of.

As a special treat, we were able to invite Bernice's three children and their spouses/significant others and three grandchildren, who could not wait to see "Mom/Grandma" win such a coveted PSMS

award. They also provided some additional humorous stories to share with our members.

We had a secret source who shared a "Bernice" story with us about the time she shared her favorite chanterelle collecting spot with Bernice. This "secret spot" came with a warning, because it was on timber company property behind a locked gate. The gate was locked at a posted time every day. Bernice took some family members to the spot and parked behind the gate. They got so involved with picking that—you guessed it—they all got locked behind the gate. They had to wait two hours or more for the local sheriff to come and unlock the gate so they could leave. We also heard stories about a certain "snappy-dressing" mushroom hunter, who got her car stuck up on a snow pack on Mt. Rainier for several hours before a rescue could be made (we won't mention any names). Her son warned us not to go up into the mountains with his mom.

Everyone was thrilled that Bernice Velategui was our Golden Mushroom Award winner this year. PSMS presented Bernice with a lifetime membership to PSMS, a special nametag, and a Gold Mushroom pin, as well as two symphony tickets and a certificate for dinner for two at Il Forna restaurant. Her children presented her with a dozen beautiful roses.

MUSHROOM MISSIONARIES

Karin Mendell

Talking PSMS at the Northwest Flower & Garden Show

Again this year, PSMS had a beautiful display at the Northwest Flower & Garden Show. More than forty volunteers staffed the booth from early morning to 9:30 at night for five days. That's dedication!

We would like to especially recognize Don Lennebacker and Doug U'Ren, who spent hours building a structure out of young alder branches to support the posters and greenery swags that made the booth so lovely. Also, a very special "Thank You" to Colleen Compton, Lynne Elwell, Hariana Chilstrom, Dennis Krabbenhoft, and Karin Mendell, who put the display up and took it down. This is no small task when it's accomplished with the thousand or so other display folks and vendors struggling to get in and out of the Convention Center. Gracious assistance with preparing and assembling the evergreen and floral displays was also offered by Marian and Scott Maxwell and Cathy Lennebacker, as well as by most of the folks mentioned above. Lynne Elwell performed one of the toughest jobs, scheduling and staffing the forty volunteers, in a way that made it look easy. Terrific effort, folks! Thanks for all your work.

PSMS Presence at Issaquah's Hobby and Volunteer Expo

Mary Lynch and Karin Mendell spent Saturday, March 15, at the Pickering Community Center in Issaquah displaying PSMS posters and some of the materials from the Flower & Garden Show exhibit (dried mushroom specimens and such.) The exposure was good, with lots of interested folks visiting and asking questions. Thanks, Mary, for accepting the invitation and securing the tables!

Spore Prints

is published monthly, September through June by the
PUGET SOUND MYCOLOGICAL SOCIETY

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Annual dues \$25; full-time students \$15

MEMBERSHIP MEETING

Tuesday, April 8, at 7:30 PM at the Center for Urban Horticulture,
3501 NE 41st Street, Seattle

If your last name begins with N–Z, please bring a treat to share.

SPRING FIELD TRIPS

April 5

Flaming Geyser State Park
(300 ft elev., 35 miles southeast of Seattle)

From I-405 take Highway 169 (Black Diamond/Maple Valley Highway) heading east. Three miles south of Black Diamond, turn right onto Green Valley Road (you should turn off before you reach Enumclaw). Drive about 3.5 miles and turn left into Flaming Geyser State Park on SE 354th Street. The park runs along the Green River. Look for the PSMS signs at a picnic shelter close to this entrance.

May 10

Twenty-Nine Pines
(2500 ft elev., 102 mi. east of Seattle)

Take I-90 over Snoqualmie Pass to exit #85. Follow signs to Hwy. 970 east of Cle Elum for 2.5 miles. Turn left on Hwy. 970 and go 4.5 miles. Turn left onto Teanaway River Road. Continue about 6 miles, bearing right at the fork onto the Teanaway North Fork Road and continue another 6 miles just past the new fish hatchery on the left and Jack Creek. Twenty-Nine Pines is on the left. There is no shelter or water, but there are outhouses.

MEET BERNICE VELATEGUI, 2003 GOLDEN MUSHROOM AWARD WINNER

[The following is a reprint of a 1993 biography by Inga Wilcox.]

Looking for mushrooms has been part of Bernice's childhood. Her father had come to Chicago from Poland and would take the family mushroom hunting to the forest preserves around Chicago. Carrying a gunnysack, he would carefully look at each mushroom, smell it, put his tongue to it, and pronounce it "good" or "not."



Bernice married in 1943 and settled in Seattle. Her husband liked to go hunting, and Bernice walked through the woods with him—he looking for game, she looking for fungi. In 1970 she joined PSMS to learn more about the various species she noticed. She remembers that "corals" were always plentiful on the forest floor. Bernice, too, has her five most favored species: morels, *Lyophyllum decastes*, *Boletus edulis*, chanterelles, and *Tricholoma magnivelare*. Her most unforgettable find was a *Clitocybe gigantea* with a cap 12–15" in diameter.

Having run Book Sales, Bernice has been Membership Chair since 1990! She gets calls from persons asking for our newsletter though they are not members. That's a No-No! She gets inquiries from California, Hawaii, and Maryland.

Bernice had her own fabric store on Mercer Island for 22 years. She then worked part time in a drapery store and enjoys leisure time in her large garden—growing "everything." As she is signing up new members, Bernice feels the best advice to them is to "get involved."

CALENDAR

April 5	Field Trip, Flaming Geyser State Park
April 8	Membership Meeting, 7:30 PM, CUH
April 14	Board Meeting, 7:30 PM, CUH
April 22	Spore Prints Deadline
May 10	Field trip, Twenty-Nine Pines

BOARD NEWS

Brandon Matheny

New trustees who take office in April include Alissa Allen, David Hunt, Elizabeth Lisaius (alternate), Donna Palomaki, Pacita Roberts, and Tony Tschanz. Dr. Ammirati's ID class has generated a large interest, which Colin Meyer and Patrice Benson will attempt to funnel into education opportunities with PSMS. Lots of ID work is planned at this spring's foray. The by-laws will be posted on the Web. A fall foray is in the works. Exhibit planners are narrowing in on this year's site. About 120 people attended this year's survivor's banquet. Several members are doing mycological outreach at various events and with other groups. A policy was established regarding use of the board e-mail distribution list: inclusion and exclusion on the board e-mail list will be by board approval.

NEEDED: MICROSCOPE MAVEN

PSMS is looking for a person who knows how to take care of microscopes. Dr. Joseph Ammirati, UW professor and PSMS scientific advisor, has generously offered to donate some microscopes to PSMS. They are older and need refurbishing to be operational. Please contact Joanne Young by phone, (206) 633-0752, or by e-mail, jd2young@aol.com, if you can help with this.

SPRING IDENTIFIER'S FORAY

Steve Trudell

The PSMS identifier corps is shrinking, and the club has embarked on an effort to reverse that trend. The classes being led by Dr. Joseph Ammirati this spring and fall are a major part of that effort. As a lead-in to Joe's classes, we are holding an "Identifier's Foray" on May 16–18 at the Circle 8 Ranch, located just off I-90 between Easton and Cle Elum. Circle 8 is a beautiful, pastoral setting with three A-frame cabins and bunks that are considerably more comfortable than at Quinault. (Instead of wooden boards, we'll actually have springs and mattresses!) The mycologist staff will include Steve Trudell, along with PSMS Identification Chair Brian Luther and several of our skilled PSMS volunteers.

The focus of the weekend will be on learning and practicing hands-on identification skills, starting with how to make and describe a mycological collection. A second workshop will include tips on how to key mushrooms and give you time to practice doing it. The workshops are optional, and will be very informal so you can work at your own pace. In addition to the satisfaction you'll derive from your new-found or increased skills, your active participation will give you the opportunity to win valuable (or at least interesting) prizes.

To make the most of our brief time, we encourage everyone to take Friday off and do some collecting on the way to the foray, either on your own or with a group of other foray goers. Armed with a few collections when you arrive, you'll be ready to get the most out of the workshops. For those unable to collect on Friday, we'll try to have some fresh material available for you to use.

Evening programs, delicious food, and good company will help round out what should be a most enjoyable and educational weekend. Space will be limited, so sign up early. Some spaces will be made available first to those folks participating in Dr. Ammirati's ID classes. Fees for the foray will be \$50.00 per person to cover room and board.

An information packet will be available at registration during the April membership meeting. Space will be reserved on a first come, first served basis, with your payment check holding your spot. We hope many of you can join us!

To reserve your space, please e-mail one of the following:

David Hunt (dhhuntinc@seanet.com)
Karin Mendell (k.Mendell@attbi.com).

THE SURVIVOR'S BANQUET

Ramona Owen
and Marian Maxwell

Saturday, March 15, was the annual Survivor's Banquet for PSMS. As you walked into the banquet, you were struck by the beautiful bouquets in vases on the center of dark green tablecloths with a bright yellow runner. The runner was Ramona's idea and served to highlight the yellow daffodils in the flowers. It was beautiful!. The gorgeous flowers were the courtesy of Russ Kurtz, Lynn Phillips, and Vail St. Vrain. There was a wide and wonderful assortment of dishes at the banquet—to name a few: moose meat meatballs, Indonesian-style gingered potatoes, Hungarian goulash, tabouleh, couscous with boletes, and nettle soup with morels. Many of the dishes featured morels, boletes, and other mushrooms. As in previous years, it was evident that our society is blessed with many talented cooks.

The meeting was opened and our President, Karin Mendell, welcomed guests. Tony Tschanz, Donna Palomaki, and Alissa Allen were announced as newly elected board members. Dave Hunt

and Pacita Roberts were re-elected as board members for second terms. Ramona Owen was newly elected as Secretary. Patrice Benson was re-elected as Vice-President.

The band "Zipperlips" was introduced, and band members Dan, Paul, and Pete played soft jazz for three sessions throughout the evening. They were fantastic! They received many requests for their venue schedule (hint: see www.zipperlips.com).

Our Golden Mushroom Award Winner, Bernice Velategui, was presented with her award, as well as a gift of two tickets to the symphony (graciously donated by Lynn Elwell) and a dinner. Bernice's children, their spouses, and grandchildren attended the banquet as well. Stories were told about Bernice's more exciting mushroom hunts! We thank her for her hard work and her welcoming smile and attitude in as Membership Chair.

We had some poetry readings, a limerick, and even a duet sung by Karin Mendell and Donna Palomaki, which was very funny.

The winners in the hat contest were Michele and Melodee Ju, entering their hats as one with a Children in Mushroom Heaven theme. Second prize was Donna Palomaki with her Medicinal Mushroom Theme hat. The 1st prize tie/scarf winner was Dave Hunt; the 2nd prize went to Lynn Phillips, and a 3rd prize to Sam Magee, a guest.

Raffle tickets were sold for various prizes. The highlight of these prizes was two ceramic sculptures donated by Joy Spurr. Marianne Sakamoto and Vickie Lee each won one of these. Proceeds from the raffle benefited the Ben Woo Scholarship fund.

We had 119 attendees for the banquet. It was a very nice evening—great company, great music, and fantastic food. Ramona and I would like to thank all the people who helped with setup, ticket taking, raffle ticket sales, assembly of the flowers, and cleanup afterwards. This banquet was possible only with your help. For the many of our members who could not attend because of their health or for other reasons, many of us were thinking of you and we missed you. (see banquet pictures on p. 4)

MUSHROOM PATÉ

John Goldman

1 C slivered almonds	1/2 tsp thyme
1/4 C butter	1/8 tsp white pepper
1 onion, chopped	2 TBs salad oil
1 clove garlic, minced	3/4 tsp salt
3/4 lb mushrooms,* sliced	

Spread almonds in a shallow pan and toast in 350°F oven for 8 minutes or until lightly browned. Melt butter in a frying pan over medium heat and put in onion, garlic, mushrooms, salt, thyme, and pepper. Cook and stir until pan juices have evaporated.

In a blender, whirl the almonds to form a paste. With the motor running add oil until creamy (like peanut butter). Add mushroom mixture and whirl until smooth. Serve with crackers. Makes 2 cups.

*This recipe was given to me by someone who uses store-bought mushrooms. I've made this dish using chanterelles (both fresh and frozen); birch, cracked, Admirable, and Zeller boletes (both fresh and dried/reconstituted); matsutake (frozen), and shiitake (dried). Each one tastes good and comes out a different color and flavor.

EATON HOPE FIELD TRIP REPORT

Dick Sieger

Everyone will long remember this April 1st mycophagy outing. Identifier Caveat Gustator, notorious among toxicologists for his speed, demonstrated his ability to identify mushrooms that were still enclosed in waxed paper. Almost everyone recovered.



2003 Survivor's Banquet (pictures courtesy of John Goldman)



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