

# SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 405

October 2004

## PRESIDENT'S MESSAGE

Ron Post

This newsletter may have a story or two about PSMS members who began volunteering at the exhibit a while ago. Here is my story. Or call it a vision, a mix of reality and bits of fantasy.

First of all, you might be a little daunted. But you sign up for a couple of hours of work, and you even help collect a few nice-looking mushrooms for the display. You come and work at the books table or the greeting table, and you get to know a bit about the other persons working there. You realize that knowing mushrooms is great, but knowing this person is even better. You eat some great food, in the hospitality room or in the mycophagy room. Maybe you sit down with Bernice, and you talk about your new acquaintances. You write down a recipe from one of the cookbooks on sale.

You help a little longer than you had planned, and you go home. You wonder how so many people can be organized into something of such a grand nature for an entire weekend. (It takes six months of planning.) You realize it all started with Linnaeus and Dr. Stuntz. You laugh because you are so tired, and you never knew Linnaeus or Dr. Stuntz. You make plans to go to the cookie bash in December.

During the next year, you see your new acquaintances at a field trip or a meeting. One of you has kids, and there are trips out of town for mushrooms. Rain becomes something you once thought about. The kids are good at spotting mushrooms, aren't they? You and the kids tell stories, even lies, about what you saw in the woods. You promise your friend you will look into how to dye fabric with those colorful mushrooms.

Then you have kids too, or nephews and nieces, and the visits with your friend get to be regular. The lies aren't lies anymore, they're "myths." After a few years, which seem like months, the kids start asking about "funny" mushrooms. You try to "myth" them or steer them to Linnaeus, but they don't get it or they don't care. On the other hand, they want to know about Dr. Stuntz because his name is on one of those funny mushrooms. You soon realize the kids know more about fungi than you do. So you become a committee chair. (It gets you away from the kids.)

At one exhibit it dawns on you, you can pretty much describe the way things run in the society. It has all become clear. But life isn't clear. The kids are telling you they don't want you to go mushroom hunting this fall, because they want to borrow the car. You make plans to take them anyway. You never feel urgency on your mushroom trips. That in itself teaches you and your kids something valuable about life. You realize the club is a cultural asset.

But then your kids take the car keys one crisp autumn day, even though you planned to visit one of your favorite mushroom spots to collect for the show. It doesn't matter, you leave the kids home and go in your friend's car. The rain doesn't matter either. You both get wet. At the exhibit, we put your mushrooms on display, like we did that first year you decided to volunteer. You eat, you talk, and you go home too tired to yell at the kids for taking the

car. It turns out they went mushroom hunting, too, and cooked up a meal for themselves, using that recipe you wrote down at your very first exhibit, so very long ago.

## ANNUAL EXHIBIT COMMITTEE CHAIRS

The Annual Exhibit is coming up soon, and it's not too late to volunteer. For your chance to help out at the show, please contact one or more of the following exhibit chairs:

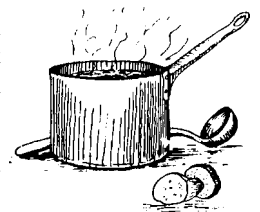
ARTS AND CRAFTS	Marilyn Droege, (206) 634-0394 Marian Maxwell, (425) 235-8557
BOOK SALES	Trina Litchendorf, (206) 923-2883
COOKING & TASTING	Patrice Benson, (206) 722-0691
CONSTRUCTION	Don Lennebacker, (425) 742-3163
DUFF/MOSS COLLECTION	Lynne Elwell, (425) 885-5580
EXHIBIT CO-CHAIRS	Ron Post, (206) 527-2996 Tony Tschanz, (206) 933-8357
FEEL & SMELL	Dennis Krabbenhoft, (253) 752-7202
HOSPITALITY	
IDENTIFICATION	Brian Luther, (206) 522-1051
KID'S TABLE	Joshua Birkebak, (206) 767-3581
MEMBERSHIP	Bernice Velategui, (206) 232-0845
MUSHROOM COLLECTION	Russ Kurtz, (206) 784-3382
PSMS OFFICE (for latest info)	(206) 522-6031
TICKET SALES	Elizabeth Lisaius, (206) 433-0193
TRAFFIC CONTROL	
TRAY ARRANGEMENT	Marian Maxwell, (425) 235-8557

## MYCOPHAGY FOR THE ANNUAL EXHIBIT

Patrice Benson & Colleen Compton

Great and delicious quantities of edible mushrooms are waiting in the forests to be tasted at our exhibit. Please pick known edibles, label them for mycophagy, and bring them to the mushroom sorting area on Friday night or to the cooking and tasting area anytime during the mushroom exhibit. If possible, trim the dirt away and clean them. We will have helpers to prepare our mushrooms before cooking if you do not have time to clean them. Our hungry tasters await you.

There are still some sign-up openings in the cooking and tasting part of the exhibit where you can really enjoy helping and learning more from our mushroom cooks! So bring your pen and calendar to the October meeting and sign on. Our volunteer organization cannot function without you!



# 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: Password:

OFFICERS: Ron Post, President  
Patrice Benson, Vice President  
John Goldman, Treasurer  
Dennis Oliver, Secretary

TRUSTEES: Alissa Allen, Steve Bigelow,  
Colleen Compton, Lynne Elwell,  
David Hunt,  
Pacita Roberts, Tony Tschanz,  
Bret Vielbig, Daniel Winkler,  
Karin Mendell (Immed. Past Pres.)

ALTERNATES: Marilyn Droege, Karin Tolgu

SCI. ADVISOR: Dr. Joseph F. Ammirati

EDITOR: Agnes A. Sieger, 271 Harmony Lane,  
Port Angeles, WA 98362  
[sieger@att.net](mailto:sieger@att.net)

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

## NEW PSMS SECRETARY, DENNIS OLIVER

We have a new PSMS secretary, Dennis Oliver. Thanks for taking on the job, Dennis! And thanks to Ramona Owen for all the hard work she put in as our previous secretary. We now have an open board position, and after we contact the alternates the board will appoint a replacement for the vacancy. That action will leave an alternate member's position open. We will keep you posted, through our new secretary, of course!

## BOARD NEWS

Dennis Oliver

The September board meeting marked the successful conclusion of a number of projects and the planning for others. The new PSMS Website is up and running. Thanks for its development go to Molly Bernstein and Steve Bigelow, who put in much time and their results show it. We now have a new laptop computer thanks to Tony Tschanz, who was able to get the computer at a reasonable price. The laptop will be used for our speakers slide shows, inventory, on field trips for using Matchmaker, keeping track of all our mushrooms finds, and potentially countless other uses. Karin Mendell and Pacita Roberts reported that the membership roster is near completion and should be available at the October meeting. The microscopy class has been cancelled. The beginning mushroom identification class will start on October 25 and continue for six Mondays. Last but not least, the annual mushroom show is coming together with last-minute details being worked out by co-chairs Ron Post and Tony Tschanz. Ron encourages all members to collect mushrooms for the show. The rains have come, and the mushrooms are just waiting for some member to pick them up and take them to the show. The October board meeting has been moved to October 19, the Tuesday after the annual show. Finally, your humble scribe, Dennis Oliver, has replaced the retiring Ramona Owen as PSMS secretary.

## MEMBERSHIP MEETING

Tuesday, October 12, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle

The October meeting will feature "Mushrooming in the Copper Canyon of Mexico." Our speaker will be Hildegard Hendrickson, who will use our new PSMS laptop and a digital projector to share photos of her recent mushroom trip to Mexico. Hildegard is a wonderful speaker and an excellent teacher, so do not miss this presentation.

Afterwards we will get down to Annual Exhibit business and learn all about what it will take to get our show together. Because of the consistent and ample rainfall, we should have an above-average selection of mushrooms, and the Annual Exhibit is sure to be well attended.

Come prepared to sign up for your favorite committee. Also, if your last name begins with the letters M-Z, please bring some goodies to share at our social time after the meeting. Perhaps something Mexican would be in order.

## CALENDAR

- Oct. 9 Field Trip to Chatter Creek
- Oct. 12 PSMS Membership Meeting, 7:30 PM, CUH
- Oct. 16-17 41st Annual Wild Mushroom Exhibit, Bldg. 406, Warren G. Magnuson Park, Sand Point Way NE
- Oct. 19 *Spore Prints* Deadline  
PSMS Board Meeting, 7:30 PM, CUH
- Oct. 23 Field Trip to Crystal Springs Campground
- Oct. 30 PSMS/The Mountaineers Joint Field Trip  
Field Trip to New Castle Park, Bellevue
- Nov. 6 Field Trip to Twanoh State Park
- Nov. 9 Membership Meeting, 7:30 PM, CUH

## UPCOMING FIELD TRIPS

### October 9

### Chatter Creek

(elev. 2400 ft, 150 miles east of Seattle)

Chatter Creek Campground is 16.1 miles up Icicle Creek Road out of Leavenworth. This is a reserved group camp with a shelter. Check in with the campground manager. Friday check-in time is 2 PM. Overnight camping Friday and Saturday nights will be paid by PSMS.

Driving directions: Take Hwy. 2 over Stevens Pass, proceed 34 miles, and turn right onto Icicle Creek Road as you enter Leavenworth. (You can also take I-90 over Snoqualmie Pass to exit #85, go over Swauk Pass to Hwy. 2, proceed left for 6 miles, and turn left onto Icicle Creek Road.)

### October 23

### Crystal Springs

(elev. 2400 ft, 60 miles east of Seattle)

Located near Stampede Pass, this campground has picnic tables, outhouses, and free riverside camping across the road.

Driving Directions: Drive east on I-90 over Snoqualmie Pass. Continue east for 8 miles and take Stampede Pass exit #62. Turn right at the stop sign. After ¼ mile, before the bridge, turn right to enter the camp. Host: Doug U'Ren.

## October 30/31 PSMS/The Mountaineers Joint Field Trip

This year PSMS and The Mountaineers will share the weekend with the Pacific NW Mycological Society. Saturday features collection, identification, and setting up a mini-display of wild mushrooms; a gourmet dinner including mushrooms collected earlier in the day; and an evening program about mushrooms. On Sunday there will be local collecting, a review of the display, and a seminar on mushroom preparation and cooking.

There will be three sumptuous meals for your enjoyment. Coleman Leuthy, a knowledgeable mushroom guide, and PSMS assistants will lead you on the collecting forays and help with the identification of your collections.

Bring lunch for Saturday only. Bring a basket, a box, or large paper bags to carry your treasures and small wax-paper sandwich bags for small, individual collections. Bring a sleeping bag, pillow, towel, etc., for dormitory accommodations. Club policy: No alcohol in the lodge and no pets. Cost: \$40. This includes a gourmet dinner Saturday, Sunday breakfast and lunch, and overnight lodging.

Meet Saturday at 9:30 AM at Crystal Springs Forest Camp. To reach Crystal Springs, take I-5 east over Snoqualmie Pass to Exit 62, turn right at top of exit ramp, and continue ¼ mile. The campground is straight ahead at the sharp left bend in the road. Do not cross the bridge. We will break into small foray groups here and go collecting. About 3 PM, group leaders will guide you to the lodge.

For additional information call Coleman Leuthy at (206) 322-2554. To sign up, call The Mountaineers clubhouse at (206) 284-8484. *Note:* This event sells out every year, so make your reservation early!

## October 30 New Castle Park, Bellevue

This Renton Park is nearby for your driving convenience. Look for chanterelles “for the pot.”

Driving Directions: From I-405, take exit #9 to 112th Ave SE, go west at the top of ramp toward Lake Washington, and turn right.

## November 6 Twanoh State Park

Alas, this lovely park on Hood Canal is closed for camping. We will meet in the day use/picnic shelter. Washington State collects a \$5 per car parking fee. Host: Harold Schnarre.

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

Alternate Route: Go to Tacoma on I-5 and take Hwy. 16 (Bremerton, Silverdale freeway) heading NW toward Bremerton. Follow Hwy. 16 for 13.8 miles, take the Purdy exit, drop down the hill for 1.3 miles, and turn left onto Hwy. 302. Continue for 5.3 miles up the long hill. Watch for the sign for Elgin-Clifton Road NW on the right. Take Elgin-Clifton Road NW (also marked as Hwy. 302 West) and continue for 9.5 miles. Watch for the Coulter Creek Fish Hatchery on your right. Turn right on the road immediately after the small bridge at the fish hatchery and go 1.3 miles up hill through dense woods until you reach the “T” at Hwy. 3. Turn right onto Hwy. 3 and drop down the hill for 1.7 miles. At the bottom of the hill (before going into Belfair) get into the left-turn lane. (Signs will say to Twanoh State Park, Alderbrook, Union, and Shelton.) Make a hairpin left turn onto Hwy. 106 going SW. Continue on Hwy. 106 for approximately 8½ miles to Twanoh State Park.



## November 13 Deception Pass State Park

Meet at the Cranberry Lake shelter. A \$5 parking fee is collected at the entrance unless you are camping, in which case your camping receipt includes parking. This saltwater campground is open year round. No potluck as it gets dark so early. There are several delicious restaurants in LaConner for a friendly dinner. Host Ron Post.

Driving Directions: Head north on I-5 to exit #230, and then go 18 miles west toward Oak Harbor. The park entrance is on the right 1 mile past the Deception Pass Bridge, one of the most photographed scenic places in the state.

## November 20 Seward Park, Seattle

For die-hard mushroom hunters, we have added a new field trip this year—a late outing to a large Seattle city park on Lake Washington where a variety of mushrooms is known to flourish. With a little luck, the weather will remain mild, and mushrooms will still be flourishing for a late season thrill that doesn't require a long drive home. Host: Tony Tschanz.

Driving Directions: From Seattle, take I-5 to I-90, get off at exit 3 (west side of Lake Washington), go south on Rainier Ave S. about 3 miles, and take a left onto S. Orcas Street, heading east. South Orcas Street ends at Seward Park after intersecting Lake Washington Blvd. S. Once in the park, follow the PSMS signs up the hill to the shelter.

## SQUIRE CREEK FIELD TRIP

Brian Luther

Despite the constant rain and drizzle on the 18th of September, 32 members signed in at this small but adequate shelter near Darrington, at the north base of White Horse Mountain. Because of the low rain clouds, we didn't get a view of the glacier on the mountain, as we often do, but the precipitation indicated that we were in for a lot of mushrooms, which was definitely the case.



Thanks to our wonderful hosts, Valerie Lee and her husband Naiguang Mai, all members got a warm greeting and lots of goodies and hot coffee when they arrived at the shelter. Thank you, Valerie and Naiguang! We all appreciate your help and hope to see you at future field trips and other PSMS events.

The creek was high and running very strong, but the rain didn't seem to dampen anyone's enthusiasm. Harold Schnarre asked the ranger if he'd turn the lights on for us, because it was quite dark in the shelter, but he refused, saying that we needed to pay something ahead and make arrangements for this earlier. We all thought this was pretty cheap, because all he had to do was come over and unlock the circuit breaker box for us. As a result, I often had to go outside of the shelter, where it was brighter, to be able to see people's collections better for ID.

All together we had 98 different species arranged on the tables (and several more that I'm still working on identifying right now). I reviewed what was there throughout the day and discussed the new collections that were arriving all the time. Only a few chanterelles were found, but Lobster mushrooms (*Hypomyces lactifluorum* parasitizing *Russula brevipes*) and *Pleurotus ostreatus* occurred in abundance. New member Candy Jolgen found so many oyster mushrooms that she spread out a whole picnic table bench of them and let everyone help themselves. Also abundant was the Woodland Russula, *R. xerampelina*, and several distinct color

forms of this species came in. Some people came back with a basket full of *Leccinum aurantiacum*, and one small *Sparassis crispa* and a small collection of *Gomphus clavatus* were found.

A number of beautiful collections of a perplexing *Boletus* came in, some of which I tentatively identified as *Boletus fibrillosus*. I was uncomfortable with this all day, but did not have access to the literature and a microscope at the field trip. Upon returning home I spent a lot of time looking much more carefully at these fungi, and it was evident that they were a mixed collection of two species. One of the species was very closely related to *Boletus edulis*, but an important reaction of the cap with certain chemicals was absent, making it more like the endemic California species *Boletus mottiae* (also spelled *mottii*). After digging into the literature and studying this fungus microscopically, I now believe this species to be *Boletus pinophilus*, or very close to it. *Boletus pinophilus* is a very dark, chestnut-brown form of *B. edulis* with a slightly wrinkly cap which occurs only with conifers. It's considered a distinct species by many mycologists in Europe and was previously called *B. pinicola*. We will undoubtedly be finding more of this fungus on the field trip to the Big Four Picnic Shelter on October 2 because we'll be in the same general area but a little further south. I'll be watching for it.

Especially colorful collections that came in included *Hygrophorus* (*Hygrocybe*) *conicus*, *Clavulinopsis laeticolor*, *M. aurantiidisca*, *Pholiota flammans*, *Cortinarius vanduzerensis* and a beautiful clump of Cortis with large bulbous bases, sticky, brownish tan caps, and gorgeous violet-purple cap margins. I have a few guesses on this one, but I wish Joe Ammirati could have seen it to tell us what it was. Rare or unusual finds included one specimen of *Cantharellula umbonata* and a couple of collections of *Lentaria pinicola*. The winner of the most fragrant mushroom was a large, over-mature, single fruiting body of *Cortinarius camphoratus*, which smelled strongly and fragrantly of rotten or mashed potatoes.

My thanks to Harold Schnarre and Josh Birkebak for helping out with ID.

It was really wet at the end of the day, and since almost everyone had left a little earlier, there was no potluck this time. But that will change as the season continues and we have nicer, larger, or completely enclosed shelters which encourage people to stay for dinner. Remember, everybody, most Saturday field trips end with a potluck, so be sure to come prepared for a fun dinner and some time to socialize after a day of mushroom hunting.

I've been getting lots of reports from people of fabulous collecting this year. I think we're going to have one of the best mushroom seasons in many years and an especially good turn out at the annual mushroom show. Please consider volunteering to host at field trips, or to help out at the show.

## AMANITA ARTWORK AVAILABL

A Limited Edition Fine Art print of Marilyn Droegge's painting of *Amanita muscaria* is now available for purchase. As a Limited Edition (Giclee), the 11½ × 13 in. print is signed and numbered and comes with a certificate of authenticity. It is printed on beautiful acid-free German watercolor paper and is meant to last. The print shows four life stages and typical habitat. Marilyn will have copy available for perusal at the October meeting and at the show, and it can also be viewed at <http://www.goodnaturepublishing.com/Amanitamuscara.htm>.



## A NOTE ABOUT NAME CHANGES Brian Luther

It can be frustrating and confusing when you come across the same fungus that's been given different names in different books, articles, etc.



Many genera and species of fungi have been re-studied by mycologists and new names have been assigned or their names have been revised, changed, or synonymized with earlier names in the literature. As PSMS Identification Chair, it's not practical for me to constantly be changing the names of fungi that have been in common usage for some time, and I usually go with the ones that are still used in almost all popular handbooks on mushrooms.

However, I thought you might like to know why all these name changes come about.

There are many different reasons why a name that has been in common usage for a long time may have been changed based on a current researcher's studies. A researcher's interpretation and the particulars of the situation are often unique to the pertinent fungus. The taxonomy of fungi is a human-devised system, and there is disagreement in the interpretation of characters and in their relationships.

One small example is the common and pretty little fungus *Mycena fibula*, which is often abundant in mossy lawns in fall and winter. If you believe in Alex Smith's interpretation in his 1947 monograph for North America, it's a *Mycena*. If you believe in Rolf Singer's 1964 monograph, it's a species of *Gerronema*. If you believe in Howard Bigelow's 1970 monograph, then it's a species of the genus *Omphalina*, and if you believe in Moser and others it's a species of *Rickenella*.

Another good example of a name change is our common Chicken of the Woods or Sulfur Shelf, which has previously been known to all of us as *Laetiporus sulphureus*. Recent cultural studies have shown that this species does not occur in Western North America but is an eastern species. Our common western Sulfur Shelf has been segregated as a distinct species and given the new name *Laetiporus conifericola*. This is a good example of how current research has shown that what was originally thought of as a single species in North America is actually heterogeneous, and hence a new name for what we used to know.

Yet another example is the pretty little coral-colored *Mycena* we've known as *M. amabilissima*, which has been recently (1992) found to be synonymous with an earlier name, *M. adonis* by Maas Geesteranus. So, as I said, there are many reasons why names have been changed or revised.

Just one more example and then I think I've made my point. The genus *Hygrophorus* has been segregated by many mycologists into several genera based on the orientation of the hyphae in the lamellar trama—*Hygrophorus*, *Hygrocybe*, *Camarophyllus*. One researcher will interpret these characters as being significant, while others may disagree completely.

There are hundreds of examples like these. As more becomes known about the morphology, chemistry, cultural characters, and genetic makeup of fungi, their similarities, differences and relationships can be looked at in greater detail and with greater accuracy. The nomenclature will reflect this and will be revised accordingly; but not everyone will be in agreement. It's important to understand all this.

But it is also important to realize that we're still talking about the same organism, regardless of what name you wish to assign to it.

## UPCOMING EVENTS

**Northwest Mushroom Association Mushroom Exhibit**, October 10, Bloedel County Park, 2241 Electric Street on the west end of Lake Whatcom, WA, noon–5 PM

**Oregon Mycological Society Mushroom Exhibit**, October 17, World Forestry Center, Portland, OR, noon–5 PM

**Snohomish County Mycological Society Mushroom Exhibit**, October 17, Floral Hall, Forest Park, Everett, WA, 10 AM – 5 PM

**Olympic Peninsula Mycological Society Mushroom Show**, October 24, Community Center, Chimacum, WA

**Vancouver Mycological Association Mushroom Exhibit**, October 24, Van Dusen Gardens, Vancouver, BC, 11 AM – 5 PM

## BREITENBUSH MUSHROOM CONFERENCE Patrice Benson

There are a few spaces left for the Breitenbush Hot Springs Mushroom Conference in Detroit, Oregon, on October 21–24. Paul Kroeger and Tom Volk will be the mycologists. Ethnomycologist Eduardo Jovel from the University of British Columbia will speak on “Human Uses of Fungi.” Brian King and Dan Winkler will speak on “Cordyceps and Tibetan Medicinal Mushrooms.” Chef Michael Blackwell is preparing for a fantastic mushroom tasting event. Maggie Rogers and Alissa Allen will present a workshop on “Mushrooms for Dyeing,” and there will be the vast assortment of interesting and edible fungi to discover and collect.

Phone me with questions at (206) 819-4842. For more information and to register, call Breitenbush in Detroit, Oregon, at (503) 854-3314 or (503) 854-3315. Details may also be viewed at <http://www.breitenbush.com/html/events/oct21-24.html> or at [www.breitenbush.com](http://www.breitenbush.com).

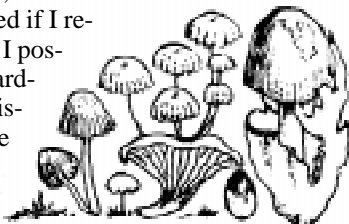
## GIFT CERTIFICATES AVAILABLE FOR EXHIBIT ADMISSION Tony Tschanz

New! This year you can invite and send your friends to the fall mushroom show with a pre-paid ticket in the form of a gift certificate. Vail St. Vrain came up with the wonderful idea and made artistic certificates you can buy at the next meeting or from Elizabeth Lisaius. The cost is the regular \$7 for a single or \$14 for a two-person certificate. (PSMS members, of course, get in free.)

## ON VOLUNTEERING

Lynne Elwell

At each meeting that involves requests for volunteers, old memories of my first club meetings and fears about volunteering come stomping back into my mind. I joined PSMS out of curiosity and to keep from poisoning myself. I didn't expect to hear words like mycorrhiza, saprobic, mycelium, etc. It was all way over my head. I wondered if I really belonged there. What could I possibly contribute? Plenty! The hardest thing about volunteering is raising one's hand, saying “yes”. The rest is easy, fun, educational, and satisfying. We need all kinds of skills. *We need all of you.*



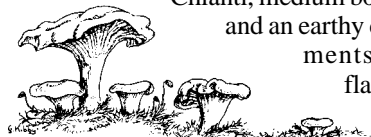
## FRESH FETTUCCINI WITH CHANTERELLES AND FRESH TOMATOES

Nell's Restaurant  
6904 Green Lake Way N., Seattle, WA 98115

1 pound fresh pasta	1 Tbs olive oil
1 pound chanterelles, cleaned and cut into 1 in. pieces	2 Tbs butter
1 Tbs finely chopped shallot	1 tsp fresh rosemary
2 roma tomatoes, seeded and peeled	1/2 cup grated Reggiano Parmesan cheese
1 cup chicken stock	Salt and pepper

1. Heat olive oil in large sauté pan over high heat. When almost smoking add chanterelles. Sauté for 4–5 minutes tossing regularly to lightly brown. Add shallots and cook 1 minute more. Add chicken stock and reduce by half. Add salt and pepper to taste.
2. Cook pasta in large pot of boiling water for approximately 4 minutes. Drain.
3. Bring mushrooms back to boil, add tomatoes and rosemary, cook 1 minute and then add butter to thicken sauce. Check seasoning. Combine in a bowl with noodles and then serve with grated Parmesan.

Serve with a good Chianti—1995, 1996, 1997 and 1998 are all good vintages for Italian red wines. The 1995 Castello della Paneretta, Chianti Classico Riserva is a classically flavored Chianti, medium bodied with good fruit, some oak, and an earthy complexity. This wine complements perfectly the woody flavors of the chanterelles in the pasta.



## TOP TEN LIES TOLD BY MUSHROOM HUNTERS

*Fungus-Amungus*, Spokane Mushroom Club,  
July–September 2004

10. They taste terrible. It's the fried butter I like.
9. Yes, as a matter of fact, I do own this property.
8. No, I'm not mushroom hunting. I love crawling through briar patches!
7. I don't know any good spots. Let's check yours.
6. Sure, I'll tell you where I found them.
5. No, I didn't find any mushrooms.
4. Of course I have permission to hunt here.
3. It's too early for morels.
2. I think these are poisonous—better give them to me for proper disposal.
1. The biggest mushroom I ever found had a shadow that weighed three pounds.

*A fungus has a wondrous side,  
With oil and garlic it's sometimes fried,  
But on leaves of rose,  
And between the toes,  
Its treated with a fungicide.*

Boris Subbotin, via *The Sporeprint*,  
L.A. Myco. Soc.



## MUSHROOM PERMITS AND LIMITS Karen Behm

The following are some general land-management rules and regulations regarding public sites in Washington State, as compiled by the PSMS Conservation and Ecology Committee in April 2004. *It is best to inquire with the local land manager for personal picking requirements. They all have slight variations.*

### Permits and Limits

**Wenatchee National Forest:** Free use permits are available for small quantities of certain items for personal use. Mushroom gathering is limited to 3 gallons per person per day. To pick matsutake mushrooms, a commercial permit is required which is seasonal and at this time is \$10 per day or \$100 per season. For more information visit <http://www.fs.fed.us/r6/wenatchee/permits/permmaifi.htm>. This Web link is also informative on mushroom picking etiquette.

**Olympic National Forest:** No permit is required for personal use, although the following limits apply: 1 gallon per day of a single species and/or 1 gallon each per day of 3 species. For large mushroom species, the limit is 1 large mushroom (gallon size) per day.

**Mt Baker - Snoqualmie National Forest:** A \$20 permit is required (according to this source, all national forests are to charge \$20 for personal harvesting of forest products). Picking for consumption on site is OK. It's best to check with the local ranger district.

**Washington's National Parks:** Taking anything from the national parks not only is illegal but also brings bad karma. The exception is Olympic National Park, where

“Fruiting bodies of mushrooms may be collected by hand for personal consumption except within 200 ft of nature trails, special trails, and natural study areas. The total quantity that may be possessed is limited to 1 quart per person.”

**Washington State Parks:** WAC 352-28 (4) Harvest of edibles: Nonmarine edible plants and edible fruiting bodies, including fungi, shall be managed in accordance with subsections (1) through (3) of this section, except as follows and solely for the purpose of personal consumption or scientific or educational purposes:

(a) Within a natural area preserve, no harvesting of edible plants or edible fruiting bodies, including fungi, is permitted, other than for scientific or educational purposes.

(b) Within a recreation area, resource recreation area, natural area, natural forest area, or heritage area harvesting of edible plants and edible fruiting bodies, including mushrooms, berries, and nuts, is permitted: Provided that the director or designee may close, temporarily close, or condition such harvesting upon a finding that the activity is degrading or threatens to degrade the park's natural or cultural resources.

(c) Prior to enforcement of any harvest restrictions pursuant to this subsection, state park areas so restricted shall be conspicuously posted with appropriate signs.

**Washington State Department of Natural Resources (DNR):** Recreational harvesting is allowed without permit for mushrooms and berries, as well as limited amounts of some forest products. See <http://www.dnr.wa.gov/base/regions.html>.

### Parking Permits

Parking passes or permits are now needed to park in many of our favorite hunting grounds. The requirements can be confusing, so

I've added links below to give you complete information. It helps to understand the different agencies

Owing to loss of federal and state funding and increasing use, many of these permits and passes have become a part of recreation on our public lands. Whether you agree or not, this is what is required now. The Northwest Forest Pass is NOT necessary for many areas of our national forests, but these passes are usually required at popular recreation areas.

If you are unsure of land ownership, inquire locally. Maps are available at national forest offices, REI, and some sporting goods stores for a modest cost. A brand of maps called “Green Trails” shows state and federal land management, along with roads and trails on a detailed level. Check [www.greentrails.com](http://www.greentrails.com) for map details and purchasing information. The maps of USFS ranger districts have more detail than maps of the whole forest. (A forest can comprise several ranger districts. The Leavenworth Ranger District, for example, is a part of the Wenatchee National Forest.) The boundaries of property belonging to Washington State Parks are usually well marked on the ground.

### Parking and Access

#### Northwest Forest Passes:

<http://www.fs.fed.us/r6/mbs/passes/>

[http://www.fs.fed.us/r6/feedemo/worp/images/pass\\_choice\\_table.html](http://www.fs.fed.us/r6/feedemo/worp/images/pass_choice_table.html)

The 2004 passes are available at all ranger district offices and the forest headquarters offices. The cost is \$30 for an annual pass and \$5 for a day-use pass. For information about the Northwest Forest Pass call 1-800-270-7504. To order it online go to [www.naturenw.org](http://www.naturenw.org) or <http://www.wta.org/> and there may be others.

Golden Age, Golden Access, Golden Eagle, WA and OR Recreation Passes and the National Parks Pass with the Golden Eagle hologram will be honored at all Northwest Forest Pass sites.

Golden Eagle Passports are now honored at all Forest Service sites charging fees for entrance into federal recreation areas, Northwest Forest Pass sites, use of high impact recreation areas, and developed day-use recreation sites. The National Park Service, Bureau of Land Management, and US Fish and Wildlife Service will continue to honor the Golden Passport as they have previously. Golden Eagle Passports sell for \$65.

Washington and Oregon Recreation Pass: This pass offers the same benefits as the Golden Eagle Passport plus it is honored at 26 Oregon State Parks, 20 participating Washington State Parks, and six Army Corps of Engineers sites where day-use, parking, or facility-use fees are charged. This pass is a \$20 add-on to the existing Golden Eagle Passport. It may also be added to the National Parks Pass (\$50) with the Golden Eagle Hologram (\$15).

#### Washington State Parks:

<http://www.parks.wa.gov/parking/permitmenu.asp>

The Washington State Parks Commission has set a fee of \$7 for a daily permit and \$70 for an annual permit. These permits are discounted to \$5 daily and \$50 annually until 2006.

Passes can be purchased in a variety of places. See the Website or local park for information.

NOTE: By participating two times in work parties on US Forest trails, you become eligible for a free Northwest Forest Pass! It is a good deal and fun! See the Websites for the Washington Trails Association (<http://www.wta.org/>) or Volunteers for Outdoor Washington (<http://www.trailvolunteers.org/>).

## LEPIOTA HELVEOLA

Dick Sieger

Is it edible? Only as a last meal. The lethal *Lepiota helveola* is a potent source of amanitins, the toxins that give the “destroying angel” its ominous name.

It grows infrequently in Northwest gardens and forests. Some years we display it at our Annual Exhibit. The one pictured here appeared near Port Angeles in compacted duff alongside a tiny companion.

You can recognize *L. helveola* by its ruddy brown fibrous cap that ruptures concentrically as the mushroom expands. Using a 10× hand lens, you’ll see that the unbroken disc is surrounded by a ring of small upturned scales. The stalk is smooth and pale above a medial ring zone and broken into ruddy brown fibrous scales below. With your hand lens, you can see scraps of dark cuticle on these scales. In the soil clinging to the bottom of the stalk are white rhizomorphs. The crushed flesh smells faintly of aromatic mushrooms. I passed an unpleasant minute nibbling on a bit of cap flesh before spitting it out. It tasted mushroomy at first but soon became metallic. The cap diameter was 4 cm and the stalk was 4 cm long and 8 mm thick. The gills were white and attached to a collar near the stalk. A spore print would have been white.

Following is some mycological jargon for the stalwart reader.

*Lepiota helveola* Bresadola sensu Josserand seems to be a synonym for *Lepiota josserandii* Bon & Boiffard, and that is the mushroom discussed here. My mushroom has long cylindrical pileocystidia that form a trichoderm and its spores are  $5.9\text{--}6.7 \times 3.5\text{--}4.2 \mu\text{m}$ .

*Lepiota helveola* Bresadola has larger spores, (7)  $7.5\text{--}9$  (10)  $\times$  (4.5)  $5\text{--}5.6 \mu\text{m}$ , and shorter clavate pileocystidia that do not form a trichoderm. It may not grow around here.

*Lepiota subincarnata* Lange is a slightly smaller and paler member of this complex. It fatally poisoned a Vancouver, BC, man who gathered a few from a lawn. Unlike the previous two species, it has pointed scales and flesh that reddens when cut. Its pileocystidia are somewhat appressed and don’t form a trichoderm. The spores are  $5\text{--}6 \times 3 \mu\text{m}$ .



Glossary

*clavate* - club shaped

*cm* - centimeter, 0.3937 inch or about  $\frac{3}{8}$ ";  $2\frac{1}{2}$  cm is about 1", 10 cm is about 4"

*cuticle* - skin (the nature of the cap cuticle is an important diagnostic feature of *Lepiota* species)

*disc* - the zone at the center of the cap

*mm* - millimeter,  $\frac{1}{10}$  centimeter or about  $\frac{1}{32}$  inch

*names that follow species names* - the people who first described the species

*pileocystidia* - cells protruding from the cap cuticle

*rhizomorph* - root-like strands

*sensu* - according to

*spore sizes in parentheses* - spores that are unusually large or small

*trichoderm(ium)* - tufts of protruding cells such as pileocystidia

*μm* - micron or micrometer, a millionth of a meter or about  $\frac{1}{25,000}$  inch (a fine optical microscope can resolve  $0.25 \mu\text{m}$ ).

## AMERICAN MATSUTAKE

Elizabeth Schneider

Food Arts, July/August 2000

The American matsutake, white matsutake, or pine mushroom (*Tricholoma magnivelare*), primarily from the Pacific Northwest, is a relative of the Japanese matsutake—a seasonal prize second only to Alba and Perigord truffles as luxury items. Impressive mushrooms, large, heavy, and pale, they may weigh in at  $\frac{1}{2}$  lb each.



**Aroma:** Authorities extol the magic of matsutake’s powerful spicy aroma, which I have never discovered, although I have enjoyed the mushroom. Perhaps I am too far from the forest? Unlucky? Impervious? The ones I have cooked are more memorable for texture—comparable to firm, fiberless white asparagus. The aroma has been subtle and fleeting, pine-tinged and peppery, with a touch of mint; the flavor sweet and balanced. Turning to others for description, I discover that either matsutake or responses vary considerably. Elizabeth Andoh, Tokyo-based authority on Japanese food and culture, finds a “deep, woody, green fragrance.” Higgins loves “the amazing cinnamon-musk pheromonal pungency.” Anne Gingrass (chef/co-owner, Hawthorne Lane, San Francisco) tastes a “rounded, elegant, and soft flavor, with citrus and sherry notes.” Lincoff describes “the special cedary scent.”

**Use:** “They are so expensive, and such concentrated flavor bombs,” says Higgins, “that we use them as the principal in a dish. It’s not a mushroom meant for Western ingredients, particularly dairy. Rice, dashi, and fermented soy products are what it needs—or to be grilled dry.” Roast, steam, or cook en papillote or in stock. To sauté is taboo.

**Selection:** Choose rock-hard mushrooms, as aromatic as possible, from fall to winter. Squeeze the stem to check “give”—which means insects lurk—or split mushrooms to check. Grades and prices are based on shape. The astronomically priced closed-cap No. 1 is desirable for its lack of insect infestation. The least pricey No. 6 may be opened out, browning, and broken but may taste fine. Choose according to use and budget. “Pricing is driven by Asia. If their season is poor, U.S. prices are out of sight,” says Higgins. “If they’re available, then all grades are usually to be had.”

**Preparation:** Clean matsutake need only be rubbed with a damp towel. Some require trimming, peeling, brushing, and rinsing, which does not harm the solid interior. While clean to the eye, embedded grittiness is common. It’s prudent to peel stems, which may be fibrous; save trimmings for stock. The mushrooms do not discolor when cut and remain white for hours. Break into irregular pieces or slice. For grilling, cut apart stem and cap; flick gills clean with brush. Trim and peel stems, then halve lengthwise.

**Dr. W. Scott Chilton** (1933–2004) passed away unexpectedly on August 5 while hiking on Mt. Adams in Washington State. Dr. Chilton was a professor in the Department of Botany at North Carolina State University in Raleigh, North Carolina. Dr. Chilton began his career at the University of Washington, during which time he was an active member PSMS, serving both on the PSMS Board and as Vice-President.

PSMS member **Sharma Oliver** passed away suddenly on September 11, 2004. While a relatively new member (October 2002), like all her endeavors, she pursued mushrooming with a passion. During the 2003 Fall Show, she, along with her whole family, was actively involved in the Transportation, Decoration, Hospitality, Set-up and Take-down committees. She will be sorely missed by all who were lucky enough to have known her in any of her many roles. Her obituary can be found at <http://www.legacy.com/nwclassifieds/LegacySubPage2.asp?Page=LifeStory&PersonId=2625656> or <http://tinyurl.com/5rclb>.

**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!

**McGee, MS**



**CORRECTION**

The correct address to subscribe to the PSMS e-mail list is [psms-members-subscibe@groups.yahoo.com](mailto:psms-members-subscibe@groups.yahoo.com).

**MUSHROOM MISSIONARIES**

On September 8 PSMS member Dick Sieger gave a talk and slide show on urban mushrooms to the Clallam Master Gardeners' club of Sequim, WA.



**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