

PUGET SOUND MYCOLOGY SOCIETY
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200 - 2nd No. Seattle 98109

October, 1968

Bulletin #46

PRESENT YOUR MEMBER CARDS AT EXHIBIT

OCTOBER MEETING Monday, Oct. 14, Eames Theater, Pacific Science Center, 8 p.m. Blast off with short lecture by Morrill Gatcomb on identification. More short lectures by Ralph and Hildah Nolan on mushroom preservation. On hand for distribution will be "Paul and Carol Nestell's Random Notes on Coding and Preserving Mushrooms". (With regard to lurches and odd marks ($\sigma\Sigma\sqrt{|}$), the rental outfit gave me an IBM Executive, the stupidest machine ever invented. Should be called the IBM Jerk. Also I don't think any of the "P's" are going to show up. You can see by the top lines what I mean.)

THW SHCW, VC-IE-C-IE: This year's new poster design will be on hand for you to rush to your neighborhood supermarket window (But ask them first.) These posters should all go in very public places with lots of traffic-- your own window on a side street won't do the trick.

At this meeting also, exhibit plans will be discussed, tightened, pleased, shouted. Hospitality volunteers will be given a page of instructions. Incidentally, you don't need to know anything about mushrooms to be a Hospitality Hound - you only need to be able to identify the Official Identifiers and they will be Clearly Marked.

CUT OF TOWN MEMBERS are invited to come backstage for a cup of coffee and mushroom talk. We know you locals will all use good judgment about this invitation - there's a limit to the space, and much of it is in active, not to say hysterical, use, the whole time.

YOU ALL KNOW, but that's okay, you can stand to hear it again: The more you put into an organization the more you get out of it. The more people you meet, the more mushrooms you meet. After a long period of apprenticeship, the really learned and successful mushroomers are beginning to trust me with their secret hunting places. They have found it is perfectly safe; I never find anything there. You, too, can achieve this advanced state of nirvana $\Sigma\sigma\Sigma\sigma\sqrt{|\Sigma\sigma}$, I say. Meanwhilst, one of the best ways to get to know people is to work with them. The Exhibit is fun--mushroomers seem to be an exceptionally humorous and stable lot - and we need the help of all of you. As the old saying goes: "Many hands give the Devil a hangnail".

UPCOMING FIELDTRIPS:

At this moment I have no info about Oct. 12/13. It was left open for suggestions. Perhaps we'd better all rest up for those early morning trips to get fresh material to the Exhibit Oct. 19/20 by NCCN. That's NCCN.

BUT A BIG DEAL Oct. 26/27: Masonic Park (we have permission fortunately; I never did get around to joining Eastern Star), 4 mi. east of Granite Falls,

which is about 10 mi. east of Marysville off Interstate 5. If the mushrooms fail you, you can go 7 miles toward Verlot from Masonic Park to "Hungry Gulch Trout Farm" run by Homer and Ciel Munz (he's a Mountain Rescue man, so be nice). Further on, Verlot Park Inn has cooking supplies, fishing tackle and mushroom talk with Ray and Jan Takashima.

Masonic Park has 340 acres and a 2-level shelter; people can sleep (in bags) there, but I don't know how many.

FIELDTRIPS CONTINUED:

The David Schmitts have a recipe for trout and mushrooms (Pauline Shiosaki please note--my phone is busy, or I'd call about it). Mrs. Schmitt has got herself famous by bringing to all the potlucks a huge tray of hors d'antipasto, fresh and attractive.

THE FALL TRIPS HAVE BEEN A GAS! stupid machine Here's a report from Paul and Carol Nestell which gives credit where credit is due, except to Paul and Carol. It's hard to extend too much praise to these Nestells for the wholehearted way they've organized and made a success of the Society field trips. Paul is constantly looking for ways to improve the teaching/learning possibilities. He spends hours on these weekends identifying the same species over and over again for slow learners like me (and in mycology there are no fast learners, eh, Dr. Stuntz?). You know from the attendance statistics that you might just possibly be the 99th person who has brought in a *Russula canadensis* you hoped would be an *Armillaria ponderosa* (matsutake, pine mushroom). Can you imagine how desparate you would be in a similar situation? I congratulate Paul on his control after a long day. He may get crisp, but he don't get mean. Press on members. Your eye (and nose) will eventually get trained. Does it seem to you every fall that you don't know anything again? You are not alone. Just ask Paul. If he gets livid and breathes strongly, it's because he's heard the same question 55 times that day.

AH, SCIENCE... You proolly know, or not, as the case may be...where was I? Yes. The Dept. of Pharmacognosy (U of W) is boiling down great kettles full of various species to get the poisonous stuff which they will then use to cure overwhelming ills of mankind. Dandruff, common cold, metatarsal depolymerization--stuff like that. So us members are contributing, which is the explanation of the mysterious references to donations to Dr. Brady (who spoke to us last June about mushroom toxins). Here is the Nestell report verbatim, because it can't be improved upon: stupid machine

Fall Field Trips so far: Silver Fir Camp, Sept. 7/8. 62 persons, 20 at potluck, 99 mushrooms identified. Sunny both days, wood by Herb Boroughs and Vic Nendza; mushrooms to Dr. Stuntz by Fay Melson. Blue- and huckleberries found.

Soda Springs Camp, Sept. 14/15. 85 ~~px~~ persons, 28 for potluck, 137 mushrooms. Part sun, part rain both days; wood by Vic Nendza and Dave Schmitt; mushrooms to Dr. Stuntz by Dr. Stuntz. Belle and Bernie Swaffield stayed over and helped clean up on Monday.

Crystal Springs Camp, Sept. 21/22. 105 people signed the book, many didn't. 112 mushrooms identified, specimens to Dr. Stuntz by Herb and Arva Boroughs, plus 4 large boxes of *Cantharellus Floccosiss*, *Polyporus schweinitzii* and *Amanitas* for Dr. Brady. 34 at potluck. Sunny and warm Saturday, some rain Sunday, good fire and LCTS OF WCCD by Albertina and Mario Parisio and others.

Falls Creek Camp, Sept. 28/29 - beautifully sunny both days. 89 ~~px~~ persons signed in with 46 at our exceptionally delicious potluck dinner. Mushroom-shaped name tags furnished by Irene C' Connor. Victor Nendza was especially good on the woodpile, others brot wood and helped. 122 mushrooms identified; mushrooms to Dr. Stuntz and Dr. Brady via Nestell to Board Meeting and via Rafanelli from there.

Nestell report continued:

The lost is found! My rainbow knit cap, which disappeared at the May 1967 Crystal Springs trip, was found on the table at the final cleanup. It had been washed and sized, thanks to some honest thief.

Dalles Forest Camp, Oct. 5/6 - about 180 persons Saturday with about 40 more Sunday. About 75 for our smashing potluck, including Prudence Penny and gang from the P.-I. Sunny Saturday, some rain Sunday. 182 mushrooms identified. G. Rafanelli took a number of names species for a TV showing along with the ones for Drs. Stuntz and Brady. Dorothy and Ted Viers also took a box of names species for a showing in Tacoma. Nendza and Schmitt furnished most of the wood, other brought some. Highlights: a 16-inch, 20-lb. Sparassis radicata brought in and taken home by Fay Melson; about two bushels of Armillaria ponderosa to be canned for the banquet by Hildah Holan and others, several hundred identification cards with the Society name printed on them by Mario Parisio; terrific amounts of Matsutake, Cantharellus, Clavaria, Lactarius and Rozites captured; one very rare Clitocybe odora brought in by Joe Deyling. I could go on and on, but really you should have been there.

(He's so ~~xxx~~ right. That last trip was loads of fun...CY)
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Paul Nestell, Field Trip Chairman
PLEASE NOTE: New Olympia phone
491-5648

HERE'S A WAY TO COLLECT!

Member Peggy Moore went moreling at Evergreen Mountain burn last spring, was so delighted with wonderment at her luck she rushed home and painted her find before eating them. And bravo! her "Morchella Angusticeps" was accepted for the Northwest Annual at the Seattle Art Museum Pavilion at Seattle Center, on view until Nov. 17. That's an honor - they get hundreds of offerings for this show, and the jury is very choosy. Do you suppose they thought the title deeply symbolodic?

ON THE COOKBOOK: Praps you would like to know who the committee are? Well, Pauline Shiosaki is editor; rest of cte are Curt Stucki, Ben Woo, Floyd S. and me. My function is to say "Izzat a fack?" with varying projections of emotion, depending on the problem, which everyone else solves. Pauline is now testing fall mushrooms recipes, talking to people by the dozen about the process of publishing a book, and thank heavens, I day. (That's the other thing I say. Thank heavens.)

A TERRIFIC CROP OF CHANTERELLES

around Mason Lake in Shelton area is reported by member Ruth Davison, Bremerton. She brought home 150 lbs. The Rafanellis overdid it, too. Why don't we ever remember that for every instant it takes to pick a mushroom it takes 20 to 60 instants to clean and preserve it? This alone creates a strong force for conservation.

PRIEST LAKE EXCITEMENT... Cur mad, enthusiastic members went to Idaho for the NAMA foray last month. The Schmitts, the Swaffields and Ella Hamilton, the Getchells, Warren Richard, Martin Hanson, Henry Grath, and bless her heart, Elsie Burkman, who sent me a 2-page description of the impressively-organized festivities, which will hopefully be published later in the year.

Pauline S. has 1 dozen half-gallon plastic containers for freezing mushrooms to donate to banquet. Call her if you.

++++++ NOW'S THE TIME TO ~~X~~ START SAVING for the banquet, but remember, your catch must be FULLY IDENTIFIED I love life.

MYCO BULLETIN, October, 1968 Page 4: CULINARY NEWS FROM Pauline Shiosaki. There's another page of recipes, but if you want it you'll have to come to the meeting.

WHAT TO DO WITH THEM AFTER YOU BRING THEM OUTA THE HILLS!!!!

Canning Wash mushrooms. Trim stems and discolored parts of mushrooms. Leave button-size mushrooms whole and slice larger ones. Heat gently for 15 minutes without added liquid.

Pack hot in clean hot containers. Ad $\frac{1}{2}$ tsp salt to each pint. For white mushrooms add $\frac{1}{3}$ tsp ascorbic acid to pints to preserve whiteness. Cover mushrooms with boiling water. Adjust lids. Process #10 pressure for 30 minutes for pints and half-pints. Follow directions for pressure canner.

PLAY SAFE!!! Can mushrooms with a pressure cooker only and not a canning kettle. Especially for the banquet.

Mushrooms successfully canned by members have been: Armillaria, Coprinus (young buds only), Russula, Boletua, Sparassis, Hericium, Chanterelles, Agaricus, Dentinum, Lycoperdon, Morchella and Pleurotis.

Drying Do not wash mushrooms. Dirt washed out when you wash the dried mushrooms before cooking. Clean and scrape debris and dirt from the cap and stems. (Heloise's nylon net has been good for this.) Slice $\frac{1}{2}$ inch thick.

1. String and hang in a light, airy room (or in the sun and breeze), or
2. Dry on hardware cloth over a heat register, or -
3. Lay in single layers on papers and turn daily until they are thoroughly dry, or -
4. Use PSMS dryer.

When thoroughly dry, place in air tight containers sprinkled with black peppercorns or hang in paper bags, in a warm, dry place such as near a furnace. DO NOT attempt to dry mushrooms in an oven. Mushrooms tend to cook and become tough.

For cooking: wash in cold water, changing water 3-4 times. Let soak in cold water for 30 minutes or hot water for 15 minutes. Drain and use as fresh.

Mushrooms successfully dried by members are: Boletus, Verpa bohemica, Morels, Marasmius, Pleurotus, Aricularia, and Sparassis.

Freezing Clean mushrooms thoroughly. Wash with as little water as possible. Leave button-sized mushrooms whole. Slice larger ones in $\frac{1}{4}$ to $\frac{3}{8}$ " slices.

Saute small amounts (4-6 cups) at a time in butter, margarine or oil. If too much liquid cooks out, discard liquid rather than letting it evaporate. Cool. Pack in air tight containers and freeze. Cottage cheese cartons make good freezer containers.

(cont'd)

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Freezing, Boletus species:

Clean mushrooms. (Leave tubes on if they are in good condition. Remove if not.)

Slice and blanch in boiling water 3-5 minutes.

Edulis - drain, cool and pack in freezer containers, adding 4 T water per pkg.

Aurantiacus - drain, and add solution of 1 t. vinegar, 1 t. salt in 1 gallon water, to prevent discoloring. Remove mushrooms, drain, chill and package. Add 4 T water per package.

(A member states that Boletus frozen in this manner will keep their flavor and texture for years.)

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ABOUT THAT EXTRA COPY FOR A FRIEND:

If you want to bring a friend to the meetings, go ahead - they've always been open. But if you want to mail a copy of the Myco Bull to a friend, from now on there will be extra copies at the meeting, so you can do it your very own self. I hardly have time to write to my mother, much less your friends, so I'm sure you will understand.

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IT'S LIFE, LIBERTY AND PURSUIT OF HAPPINESS time again. Your Board has been too frantically busy planning the show to consider the upcoming election and its possible side effects on mushroomers, so we have no recommendation to make.

However, I've been the representative to the Washington Environmental Council, and as that representative urge you to consider carefully the outdoor issues. One is Ref. 13, which (1) asks a \$40 million bond issue to acquire and develop outdoor

recreation lands, more neighborhood parks, beaches and game refuges; (2) was authorized by unanimous vote of 1967 legislature to be referred to the people because we are running out of funds to keep up with the demand for outdoor recreation; (3) the measure will NOT require new taxes because the debt is to be retired from existing sales tax, which we are already paying.

Another issue is HJR 1, the Open Space Amendment to allow the Legislature to enact a law establishing a rational system of taxing open space lands according to use, such as farming, forestry, recreation, which would forestall premature saturation industrial development, so we get a chance to plan a little for the most equitable coordination of all needs in our lives.

Now, you may regard the above as the silliest damned idea since Orville & Wilbur went out of the bicycle business. BUT VOTE!

Unicyclically, Connie Young