

SPORE PRINTS

BULLETIN OF THE PUGET

200 Second Avenue North

SOUND MYCOLOGICAL SOCIETY

Seattle, Washington 98109



NUMBER 75

membership meetings

OCTOBER 1971

OCTOBER MEETING WILL HEAR DR. MITTELSTAEDT ON POISONING

Featured on the October meeting program will be PSMS member Dr. Lester W. Mittelstaedt, Seattle physician and allergy specialist, discussing medical aspects of mushroom poisoning. The topic is most timely as we all sally forth to reap nature's bounty for th table. A few don'ts will save a lot of painful symptoms and, perhaps more important, a painful stack of medical bills. Come and pay careful attention.

NOVEMBER MEETING WILL HEAR DR. STUNTZ ON CZECHOSLOVAKIA

Dr. Stuntz's travels to Czechoslovakia and England will be briefly capsuled (no slides). He visited with noted mycologist A. Pilat in Prague and stopped briefly in England for the final day of the International Mycological Congress at Exeter.

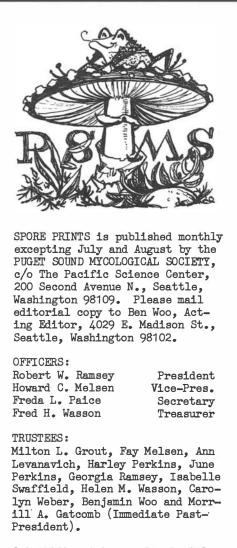
A slide presentation of mushrooms is also planned, to be announced next month.



Without doubt, the HIG EVENT of the year for PSMS is the ANNUAL EXHIBIT, in its 8th year, to be held on the weekend of October 23-24 in the Eames Theatre of the Pacific Science Center. For those of you who haven't yet had the pleasure and exhiliaration of participating, we will describe briefly the doings at this annual mushroom orgy.

Planning, under the leadership of Chairman Don Peterson, has been going on all summer. Publicity is taken care of early, brochures are designed and printed, posters are silk screened and readied for distribution, and the layout of the show is reviewed and improved. This year, the hospitality and rest area for the staff is being removed to the lower floor to permit additional display space. On Wednesday or Thursday night preceding the show, a crew of hard-hatted construction committee members moves in the partitions and paraphernalia and proceeds to convert the interior of the Eames Theatre to Fungueland, USA for the coming weekend. Special lighting is installed together with power outlets for typewriters, mushroom dryers, coffee pots and photo lights. Tables are arranged according to plans, not only for the displays but also for the super-efficient sorting, arranging, identification and labeling that will take place Saturday morning.

Friday night fresh conifers, moss and greenery are brought in to transform the hall to a forest setting. Signs and posters go up. Art displays and book sales booths are erected. (continued on page 4)



Scientific Advisor: Dr. Daniel E. Stuntz.

FALL 1971 CALENDAR

OCTOBER

11 Monday Membership Meeting 17 Sunday Kitsap Peninsula Myco Show 17 Sunday Oregon Myco Society Show 18 Monday PSMS Board Meeting 23-24 PSMS 8TH ANNUAL MUSHROOM SHOW Sunday Lk Arrowhd Clam & Oyster Feed 31 NOVEMBER

8	Monday	PSMS Membership Meeting				
22 M	londay	PSMS Board Meeting				
DECEMBER.						
13		PSMS Membership Meeting				

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20	0.	PSMS	Board	Meeting

SODA SPRINGS FIELD TRIP REPORT

This opening field trip of the 1971 fall season saw 105 eager PSMS members sign in, and 88 chowhounds reported for potluck, by beautiful Bumping River. The weather was gorgeous and firewood was plentiful. Mushrooms were not plentiful. The identification table displayed 80 species with names, two without. Most prominent, as may be expected in larch country, were numerous collections of Suillus and Boletinus, with a few Boletus. Others included a strong showing of Russulas, some Armillaria zelleri, a few Lentinus lepideus, Amanitas including muscaria and pantherina, a showing of Clavarias and several Hydnum imbricatum. The identifiers were Charlie Volz and Bob Ramsey on Saturday and Howard Melsen who put in time on both days. A couple of bears attempted to join the potluck, but had not paid their PSMS dues for the current year and were asked to leave. PRAY FOR RAIN!!!!

FALL FIELD TRIP SCHEDULE NOVEMBER TRIP ADDED

By the time you receive this issue of Spore Prints, two of our fall schedule of field trips will have already taken place (See above for report on Soda Springs Trip). To accommodate the many new members who sign up at the annual exhibit, the Board has added a trip in November.

- Oct 16-17 THUNDERBIRD PARK, five miles east of Monroe on the south side of the Skykomish River on Ben Howard Road, to be led by Howard Melsen.
- Oct 30-31 LAKE ARROWHEAD, 14 miles west of Shelton in Mason County, featuring the Clam and Oyster Feed to be catered by the Skookum Bay Oyster Company, Paul Nestell to be leading (Welcome back, Paul).
- Nov 13-14 MILLERSYLVANIA STATE PARK, two miles east of Little Rock - Maytown Junction on Interstate 5, ten miles south of Olympia. Leader to be designated. This is the hub of an excellent late-season collecting area.

PSMS BOARD MEETING, SEPTEMBER 20, 1971 TRANSACTIONS

The Board met at its regularly scheduled time in the freight receiving room of the Pacific Science Center, with all members present or accounted for. President Bob Ramsey accepted with regrets the resignation of Ralph Nolan from the chairmanship of the Planning Committee. Ralph is home and on the mend from his illness but is taking it easy for a while.

The Morel Study Committee, which will commence its important work next spring, needs another dozen volunteer field surveyors. This group will collect morels from wide spread areas, with field notes, which will provide the basis for laboratory studies in phase two.

Don Peterson announced our participation on Channel9's Science Center Program to publicize the Exhibit, to be aired October 20.

All of our exhibit equipment and paraphernalia is now in commercial storage at a very high rental. The Board requests that any member having suitable storage space to offer at reasonable rates (a dry garage or accessible basement will do fine) contact Fred Wasson.

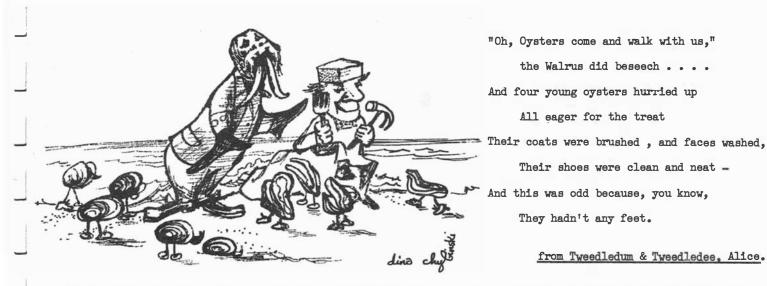
Annual Banquet 1972 will be March 17 at Norway Center, catered by Ruby Chow, according to Chairman Caroline Weber.

Taking a deep breath, the Board voted to invest in an Addressograph and metal stencils, initial cost approximately \$300, to help handle the burdensome mailing task of servicing a membership that is nearing 800 and will probably be closer to a 1000 figure by the end of the annual exhibit.

BY VICTOR NENDZA

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Thoughts of succulent seafood morsels in store at the LAKE ARROWHEAD CLAM & OYSTER FEED on October 31 inspire our staff artist Dina Chybinski to new heights of artistry. Tickets will be available at the October membership meeting or may be obtained by calling Dave Schmitt at AL 5-5286. You must make reservations, since the caterer has to know how many to prepare for. Bring your own Rainier or Pinot Chardonnay.

preserving wild mushrooms

PRESERVATION TIPS, REPEATED HERE FROM THE OCTOBER 1968 PSMS BULLETIN, are for the benefit of those mighty hunters whose mycological prowess exceed their mycophagical capacities. Be certain of identification when collecting for the table. Do your preliminary trimming in the field, discarding stem bases, overage mushrooms, wormy specimens, etc.. Don't collect more than you can use or reasonably process within a few days. Mushrooms will deteriorate in your refrigerator if not put up within a reasonably short period after picking. Nature is a better recycler than your garbage man.

<u>CANNING</u> Wash mushrooms without soaking, trim stems & discolored parts. Leave buttons whole; halve or slice larger specimens. Heat gently with little or no added liquid for 15 minutes to shrink without flavor loss.

Pack hot in clean hot containers. Add $\frac{1}{2}$ tsp salt to each pint. For white mushrooms add 1/8 tsp ascorbic acid to preserve whiteness. Cover mushrooms with boiling waterl eaving $\frac{1}{2}$ head space. Adjust lids. Process in pressure canner at 10 lb pressure for 30 minutes for pints and halfpints. Follow directions for pressure canner. PLAY SAFE! Do not attempt to can by open kettle method. This is like Russian roulette, botulinum style.

Mushrooms successfully canned by members include Armillaria ponderosa, Coprinus comatus buttons, Russula all species, Boletes (they have a tendency to become slimy), Sparassis, Hericium, Chanterelles, Agaricus, Dentinum, Morchella and Pleurotus.

<u>DRYING</u> Do not wash mushrooms. Dirt will wash out as you soak the dried mushrooms before use. Brush off debris and loose dirt. Slice not over $\frac{1}{2}$ thick, thinner for more compact species. Then dry by one of the following methods:

- 1. String and hang in light, airy room (or in the sun during good weather).
- 2. Dry on hardware cloth (wire screen) over a heat register.

- 3. Lay in single layers on newsprint and turn daily until thoroughly dry.
- 4. Construct and use PSMS dryer (see May 1971 issue of Spore Prints).

When thoroughly dry, store in air tight containers in a dry place. Oven drying is not recommended as it tends to cook the mushrooms and make them hard and as un reviving as fingernails.

For cooking, soak mushrooms in cold water for 30 minutes or in warm water for 15 minutes, then rinsing several times to eliminate sand.

Mushrooms successfully dried by members include: Verpa, Morels, Boletes (excellent), Marasmius, Pleurotus, Clavarias and Sparassis.

FREEZING Clean mushrooms thoroughly. Wash without soaking. Leave buttonswh ole; halve or slice larger specimens.

Saute small smounts (4-6 cups) at a time in butter or oil. If too much liquid cooks out, discard liquid rather letting it evaporate. Cool. Pack in air tight containers and freeze. Cottage cheese cartons make good freezing containers. Label or mark plainly with marker pen.

For boletus species, clean as above, trimming tubes if in poor condition. Slice and blanch 3 to 5 minutes in boiling water. Drain, cool and pack into freezing containers, adding enough water to cover. For Leccinum aurantiacum, $\frac{1}{4}$ tsp vinegar and $\frac{1}{4}$ tsp salt will prevent darkening. According to George Rafanelli who pioneered this method, boletes frozen in this way will keep their flavor and texture for several years.

A member of the Spokane Mycological Club suggests that morels may be fresh frozen in water (glazed as in freezing fish) and will revive in fresh condition. This will offer an alternate to the recommended drying of morels.

8TH ANNUAL EXHIBIT

(Continued)

The mushroom display tables are covered with green burlap and made ready to receive their flood of fungi.

Meanwhile, field crews are out collecting specimens for the show, covering a variety of habitats to bring in a broad representation of the wealth of mushrooms to be found in the Puget Sound area. Collecting for the show is a special kind of gathering. Members work with trowels and boxes to bring back a piece of the habitat as well as the mushroom. Specimens from the forests come with a tray of moss and duff, those from lawns with a square of sod, and occasionally a giant section of log will arrive with a crop of delicate mushrooms attached. Care is taken to avoid touching the mushrooms to prevent bruising. Each collection is cradled in wax paper to keep separated and to prevent crushing. The treasures will begin arriving at the Science Center Friday night, with others coming in a dawn Saturday morning. Collection areas are coordinated by the collection chairmen so that all possible areas are represented.

Saturday's activities begin early, paced by the on-rushing deadline of the noon opening hour. A crew of sorters separate the collections into genera and place these into pre-labeled boxes stretching the length of the 32 ft sorting table. On the otherside of the table, arrangers place selected specimens in artful groups on trays by genera. Identifiers call out name tags to be placed on each collection. Names not in stock are produced on the spot by the typing crew using special large-format typewriters. Bearers rush the completed trays to designated tables.

In other corners of the bustling hall, books are laid out in stacks for display and sale. Arts and crafts tables are artfully and craftily arranged. Membership table is stacked with application forms. Commercial exhibits are given final touches. Home preserved products are proudly arrayed and the working dryer is loaded. The floor staff is issued ribbons and stand on the ready. Coffee simmers in the hospitality center downstairs and sandwich makings are spread to feed the weary workers.

The photographic committee has spent most of the morning snatching prime specimens and rare birds from the trays in order to record them permanently on film for the Society's archives. This will continue throughout the show as new collections are brought in and new treasures are unearthed.

As the blastoff nears, frantic last minute rearrangements are made to the displays. Missing signs are hastily supplied. Misnamed specimens are quickly re-labeled and misplaced trays are restored to their proper! sites.

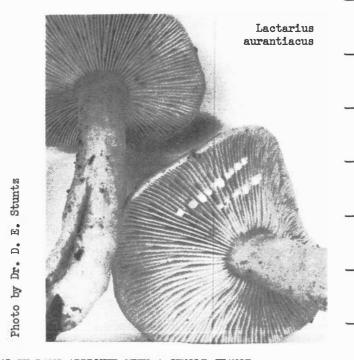
When the doors open, a horde of visitors will flood the hall, engulf the exhibits, ambush the floor staff, beseige the book counter, surge into the arts and crafts, crush the membership crew, storm the slide show and assail the identification table. For two days they will come, wave on wave, peering feeling and smelling. They will ask all kinds of dumb questions. They will become members. Next year, they will serve on committees and will smile tolerantly at others as they swarm into the 9th Annual Exhibit. That's how the Boletus bounces.

NOTE TO SHUTTERBUGS: WE'RE STILL LOOKING FOR HLACK & WHITE PHOTOS FOR SPORE PRINTS. TAKE A ROLL OF TRI-X ON YOUR NEXT FIELD TRIP & SNAP SOME CANDIDS. ALSO MUSHROOM PICTURES. WHO WANTS TO BE STAFF PHOTOGRAPHER?

But it's still 1971, and help is still needed here and there. So volunteer. Pitch in. Go collecting. Help sell arts and crafts. Offer to clean up (you get all the edibles). Here's the list of chairmon. Spread happiness. Call a chairman today:

Publicity Construction Commercial Exh Home Preserv Arts & Crafts Greenery Decorating Book Sales Floor Staff Coffee & Food Membership Collecting Identification Tray Arrangemt Labeling Photography Clean Up

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Belle Swaffield Dave Schmitt Chas Woodruff Ethel Bennett Chas Proctor Paul Rule Dina Chybinski Helen Wasson Virginia Peterson Ann Levanavich Fay Melsen Paul Nestell Geo Rafanelli Chas Volz Margaret Dilly Frieda Paice Joy Spurr Howard Hanson	Olympia	CH 4-2559 AL 5-5286 GL 4-4747 SU 4-6236 SH 7-2540 EM 2-8390 PA 5-9081 CH 3-6173 PR 6-7506 AT 3-0925 PR 8-8191 491-5648 RO 7-4408 EM 3-5465 SU 2-8511 CH 2-1624 PA 3-2759 AL 5-6956
Virginia Peterson Ann Levanavich Fay Melsen Paul Nestell Geo Rafanelli Chas Volz Margaret Dilly Frieda Paice Joy Spurr	Olympia	PR 6-7506 AT 3-0925 PR 8-8191 491-5648 RO 7-4408 EM 3-5465 SU 2-8511 CH 2-1624 PA 3-2759



PSMS BY-LAWS APPROVED WITH A SINGLE CHANGE

Most PSMS members were sent a copy of proposed By-laws last spring prior to the June meeting which ratified them as printed with only one change. To avoid an expensive reprint job, the Board requests that each member make the change in his own copy as follows: In Article V, Section 2, last sentence, insert the phrase "to take place" after the first occurrence of the word "meeting". The entire sentence will then read, " The Board shall call such a special meeting to take place within thirty (30) days of receipt of a petition which states the purpose of such meeting and contains the signatures of 10 percent of the membership."

OLYMPIA MUSHROOM EXHIBIT: Sponsored by the Olympia Audobon Society, will be held Saturday evening, 8:00 o'clock, October 29th, 1971, at the First United Methodist Church, 1224 E. Legion Way, Olympia. Open to the public at nominal admission. Ben Woo will talk.