

## MEMBERSHIP MEETING

Monday, December 11, 8 pm,  
Eames Theatre, Pacific Science  
Center.

So, you have been wondering how they do it? This meeting will provide the answer with a movie on Mushroom Growing—a movie by the University of Pennsylvania.

There will also be a second feature (or a first, depending on the order). Benjamin Woo, National Monument Extraordinaire, will speak on "Secrets of the Boletes." A real crowd-pleaser.

## REPORT FROM THE BOARD MEETING

As usual the board attacked the work at hand, rolling up sleeves et al. We soon may have mushroom slides available for purchase; Joy Spurr is working on this. Charging a fee for PSMS lecturers was discussed and recommended. DUES ARE NOW DUE. Pay or die. (The Board didn't say that.) The lowness of Martin Hansen's field trip expenses was admired. A Myco Symposium for Myco Clubs is in the works.

Especially difficult was the selection of the winner of the shoulder patch/pin contest. After much decision-making Irene O'Connor's design was chosen from a field of 15+ entries. We'd have a picture of Irene's lovely design, but some member of the board sneaked away with it before we pulled our wits together to to ask.

MERRY CHRISTMAS AND A VERY  
MUSHROOMY NEW YEAR.

# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
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ALTERNATES Cliff Carpetner, Virginia Kessner, Charles Kessner.

SCIENTIFIC ADVISOR Dr. Daniel E. Stuntz

#### CALENDAR

Dec. 9 Saturday 10:00 am Un-Pothunt (see text)  
 Dec. 11 Monday 8:00 pm Membership meeting  
 Dec. 18 Monday 8:00 pm Board meeting  
 Dec. 22 Actual deadline for Sporeprints news. Send or weep: 4029 E. Madison, Seattle WA 98102.  
 Jan. 8 Monday 8:00 pm Membership meeting  
 Mar. 31 Annual Survivors' Banquet

#### NEXT UN-POTHUNT

Arboretum, Saturday, December 9  
 Graduates of the PSMS evening class are especially urged to attend this grand learning experience in the fresh open air, which will include a visit to the site of Our Own Mushroom Garden. Meet BY 10am at the Arboretum Office-and-Greenhouse parking area (near entrance to Broadmoor). For latecomers, a map of our intended course will be tacked up. We'll be back to the cars by noon. Bring something hot in a thermos if you wish to remain for an al fresco luncheon. (Bring your own al fresco.) If it's pouring down rain, STAY HOME.

#### TO FREEZE, TO DRY

Bea Buzzetti, Ellensburg, has sent us the following lovely ideas for preserving mushrooms:

"A Friend of mine, Peggy (Mrs. Dorse) Schnebly, has her own way of freezing mushrooms and I find that it is perfect: After washing and slicing them (any species) she simmers them in MBT chicken broth for a few minutes and then pours the mushrooms with broth into plastic containers the size that one would use for one meal and freezes them. In this way nothing is lost as it is in the usual method of blanching and cooling--and there is not the extra fat which is used when sauteing them. The chicken broth is so mild that it never masks the flavor but really enhances it.

Another point: It has been stressed in Sporeprints that one should NEVER dry mushrooms in the oven. I can keep my oven between 80 and 100 degrees F. and have been doing that and find them very tender. Also I purchased the book Wild Mushrooms Food and Poison by Guba (Univ. of Mass.) and find the following information in it: 'The more quickly mushrooms are dried the better will be the color and flavor.---In using the warm air of the oven the door is left open to carry off the moisture.---They are placed in a low heated oven at somewhat less than 200 degrees F.'

#### POISONING PROGRAM PROVIDED

PSMS and a Committee on Mushroom Poisoning (consisting of Scott Chilton (chairperson), Dr. Robert Benedict, Dr. Daniel Stuntz, Dr. Lester Mittelstaedt, and Robert W. Ramsey) have published the pamphlet "Mushroom Poisoning in the Pacific Northwest." This pamphlet, which is intended primarily for physicians and hospitals, gives information on how to obtain the assistance of mycologists and PSMS identifiers in cases of suspected mushroom poisoning emergencies. Also included are summaries of toxins, symptoms, and treatments. Approximately 3,000 copies have been distributed to Washington State physicians, and 300 to hospitals.

Although the pamphlet is primarily for the practicing physician, anyone can buy it. Contact Helen Wasson if you want a copy. \$1.00.

#### LOOK INTO THE PAST DEPARTMENT (1965)

The Commissioner of Thurston County declared December 13, 1965 to be Margaret McKenny Appreciation Day. Ms. McKenny was born April 17, 1885; died (at 84) in August, 1969, She wrote 15 books on wild flora and fauna.

#### APOLOGIA

To Mr. Sinnema, noble guard of the Science Center, whose name was misspelled in the last issue.

To Howard Melsen whose report of The Daniel E. Stuntz Foray was stolen, reworked, and printed.

To some poor soul who needs an apology badly, but we can't remember who or why. Sorry.

## 'Nature's Enemy—People'

### Conservationist of the Year Robert W. Ramsey The Tacoma News Tribune, Sun. 11/19/72. **Is Reverence Lost?**

When a veteran fresh out of Oregon State College and some fellow-graduates in landscaping chose Tacoma to launch their professional careers, it was a good day for the Puget Sound country.

One of them, Robert W. Ramsey, has almost "moved mountains" to awaken his fellow Northwesters to the irreplaceable losses they are allowing — indeed causing — to happen in this blessed and beautiful land.

For his efforts, only part of them forming a long list, Ramsey and his wife Georgia this week were named 1972 Resource Conservationists of the Year at a banquet sponsored by Orting Lions Club.

Country Life talked to Ramsey the next day in his sun-and-shade woodland office at 7520 Bridgeport Way S. He spoke of the tragedies happening about us, seemingly little noticed. "Human ethics is at fault," he said. "Humans are self-important, never recognizing that the world could go on very well without us."

Speaking of the litter and clutter on the land, Ramsey said, "At our house we haven't had any garbage since Marc. Everything burnable we put into the fireplace. Glass and cans, crushed and flattened to take less space, go for recycling. Needless and merciless

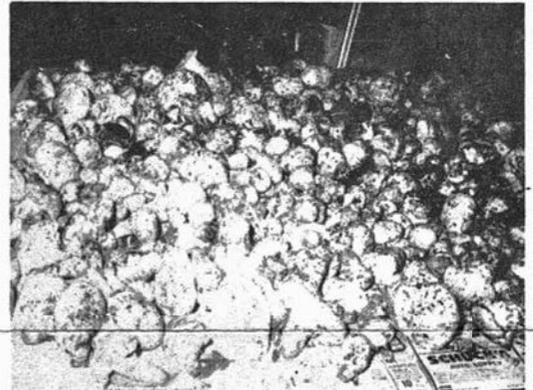
killing of wildlife rouses Ramsey's ire. "We've lost our reverence for life," he said. "In nature's plan, every form of life has its purpose, even the unsavory things like fungi and bacteria are decomposers which keep the world clean and help prevent disease."

As to environmental problems, the landscaper-naturalist said he believes the worst factor to overcome is the "leap frog developments" put on by speculators looking only for the land bargain, the maximum "yield" with no regard for others stranded between.

Wife Georgia, a swift typist and excellent secretary, assisting, Ramsey is nearing the end of a book soon to be published, *A Walk in Horseheaven*, telling of what he found on a revisit to his boyhood haunts in south Central Washington.

Barb Lansinger sent us this fine clipping from the Seattle paper East is East, 11/72.

## What's happiness to matsutake (pine mushroom) picker?



*STRETCHING ONWARD to the horizon, at least to the far side of the table, a happy mushroom hunter's haul from the pine woods. You can judge the size of the mushrooms by comparing them to the print of the newspaper beneath them. Now what to tell the friends? Found a few or a box full?*

Congratulations, Bob. The world needs all the environmentalists it can get. Give Nature a gift—recycle your trash starting this happy holiday season.



● Labor Day when the early pickers signal the start of the matsutake season.

- To find your first one for the year.
- Go into the forest and find your way out!
- To find a cluster of mushrooms and pick quietly so no one will hear you.
- The picnic atmosphere—'bento' in the woods.
- Not have your rain gear leak.
- Not have any rain.
- Trick the car following you by taking the wrong road.
- Find a new secret place.
- Just find any place.
- Carefully clean the mushroom and tenderly place it in the leaf-lined bag.
- Digging up a mushroom and spotting more nearby.
- Gently tapping the heads of opened mushrooms leaving spores for next year's crop.
- Dive for a mushroom and pray a branch doesn't stab your eye.
- Trip, stumble and fall, but manage to hold the mushrooms up in the air.
- Find two scrawny mushrooms and tell your friends you found a few.
- Find a few and call it a box full.
- Find none and say you just went for a ride.
- Feel gallant about leaving tiny buds to mature for someone else to find.
- To see the delight in the face of your youngsters when they find a "planted" mushroom.
- Pick enough mushrooms so the bad ones can be thrown away.
- First count the bad ones before throwing them away.
- Waiting for next year.

(By your publisher).

### THE SHOW SHOWING (A continuing feature)

There's no more room, but more pictures next month, hopefully. Now the money report:

Admissions (after expenses, etc.)	\$ 414.75
Net Book Sales	1032.69
Arts & Crafts (net commission)	332.40

59 new memberships and 41 renewals were taken (so to speak) at the Exhibit.

Patrick Higgins, PSMS member and photographer among, we dare say, other talents, was good enough to let us use these photos of this and last year's exhibits. In fact, he stayed in his dark room for hours just to get them the right size. Thank you, Mr. H.

REPORT ON THE UN-POTHUNT

Seward Park, November 16.

On a foggy Friday morning, 8 stalwarts (3 more stalwarts arrived late, missing us completely) crashed through the salal and bracken to thrust more than 50 species under the quivering nose of Brian Luther for identification. One specimen, Tricholoma inamoenum, smelled terrible, but had a lovely candy-yellow stem. Even gaudier were the bright crimson Hygrophorus puniceus, a neon-orange Omphalina luteicolor, and a beautiful lavender Blewit.

FIELD TRIP REPORTS

Oct. 21/22/23 Dalles Forest Camp - by Ed Cantelon

June and Harley Perkins hosted this trip, with Navarre and Jaek Grth assisting. Pauline and Bill Pollard were on hand as usual. Bill and his gang put up the plastic around the shelter and later took it down.

As you will remember, the camp had been closed for the winter, but Martin Hansen obtained permission for us to use it for the one week end.

Bob Ramsey did the ID on 152 species found. The register showed 149 members and friends signed in. This included some members of the Audubon Society who joined us on this trip. There were an even hundred who gathered for the extra good pot luck. Many of those who attended the Cispus Foray stopped by on their way home.

We do appreciate the efforts of the many members who led and helped on the field trips during the past year.

Oct. 28/29 Oak Patch - by Bill

The Oak Patch outing is now history, but it will be remembered by thirty-odd mushrooming families. Imagine ringing out the old year in the latter part of October. Think of cooking and dining facilities all in an electric-heated, well-lighted building that seated all 85 diners. We had a good supply left over. (Food that is.)

There were 85 different mushrooms on the table. Charley and Brian did all the identifying with an occasional assist from Howard. I cannot explain how the attendance and the fungi happened to come out even.

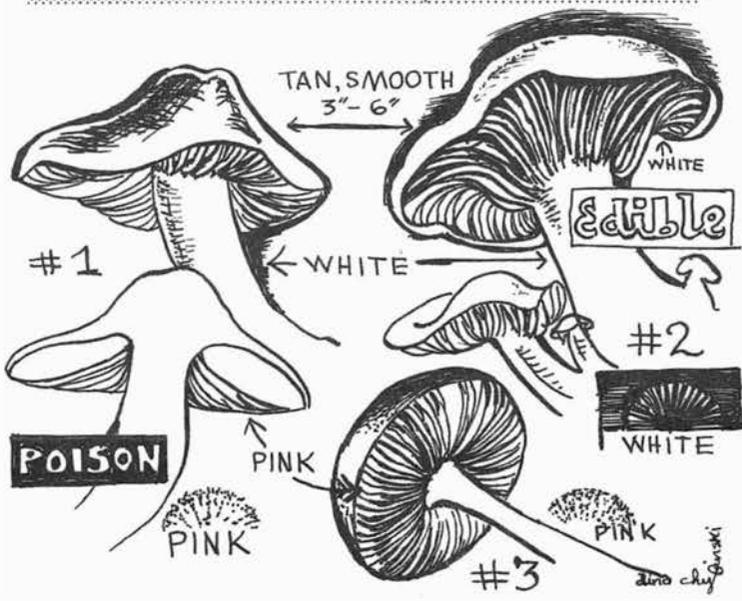
Those who came without adequate camping facilities did not have to rough it; there were bunks available (showers, electric range, hot and cold water, and refrigerator.)

I call that an outing to remember. I hope we can make this an annual affair and you can be sure there will be at least 85 members here next time.

Andy and Betty, with help from Dick, put on the most congenial outing these old eyes has ever seen, and oh what I've seen. Oh-o-o-o-OH.

(Bill is Bill Pollard who is keeping things on a first name basis. Watch it, Bill.)

mystery mushroom



Unwary pothunters eager for a late-season treat (#2) might bag trouble (#1) by mistake. So virulent that even a small quantity can bring on severe gastro-intestinal upsets 20-30 minutes after being eaten, #1 may also cause permanent liver damage. The nasty and the tasty look-alikes have these characteristics in common: CAP rounded, tan, 2-5" wide, irregularly curved at margin, smooth in texture with a soapy feeling when wet; GILLS white in young specimens; FLESH firm, thick, white; STIPE white or creamy, longer than cap width, possibly curving; HABITAT on ground (never on wood) at edge of mixed forests.

Luckily there are conspicuous differences. The good edible mushrooms grow in dense clusters, while dangerous #1 is most often solitary, but may occur in small clusters of 2 or 3. A close look at the gills will provide two more clues: Since tasty #2 has white spores, its gills remain white, and they are solidly attached or slightly decurrent. Nasty #1 has pink spores that soon color the gills, which are so deeply upcurved where they are attached to the stem that they appear to be free. As similarly colored pink-spored mushroom (#3) does have free gills, and grows singly on wood. Check Friesian key for all three genera (though #1 and #2 appear under names no longer commonly used.)

Answers: #1 Entoloma (Rhodophyllus) lividum (McKenny/Stuntz, p. 114. #2 Lyophyllum (Clitocybe) multiceps "Fried Chicken Mushroom", McKenny/Stuntz, p. 68. #3 Pluteus cervinus, edible "Deer Mushroom", McKenny/Stuntz, p. 112. Pluteus magnus, with a blackish-brown cap, may also be confused with the poisonous Entolomas.

