

# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
200 Second Ave N, Seattle, Washington 98109

APRIL 1974  
Number 101



Martin and Estella Hansen and Ed Cantelon at the Field Trip Coffee Ritual. Photo by Joy Spurr.

## APRIL FIELD TRIPS by Martin Hansen

*Terpa bohemica* is showing now at lower elevations. We hope we'll be at the right place at the right time in the higher areas. New members—you can get acquainted by volunteering as hosts for a field trip. You will be glad you did, we think, and you will learn a little about mushrooms too.

Two trips, as follows, for April, planned from suggestions from enthusiastic members:

April 13 & 14 Tolt County Campgrounds. One half mile south of Carnation. Camp fee is \$2.00 per night; no hook-ups. Need two couples to be hosts for this trip—please volunteer.

April 20 & 21 Squire Creek County Camp. Go to Arlington. Take Highway 530 toward Darrington. Drive about 4 miles past French Creek. Cross bridge and it will be on your left. \$2.00 camp fee. Harley and June Perkins will host; need a couple to help. (Volunteer to Martin Hansen at CH 2-8717, or Ed Cantelon at CH2-6115. Hope that's right; we did it that way in '72.)

There will be no potluck at the Tolt Field Trip because there is no place to have it. There will, however, be a potluck at Squire Creek at 6:30 pm (late due to daylight savings time).

## FOSSIL COMES ALIVE!!

Members of a Japanese climbing expedition in mountains of jungle-covered southeast Argentina were puzzled to note that most of the taller natives, regardless of age or sex, were nearly or totally bald. Coaxed by gifts, one of the bolder, and balder, young men led them to a weird-looking grey bracket-shaped fungus growing out of the limb of a Pandanus tree, about six feet above the ground. It's lower surface was covered with transparent, needle-like projections which exuded a natural resinous substance so sticky that when touched, it was nearly impossible to pull away. From one section hung a dead monkey. For a tall person who inadvertently gets caught by this fungus (which the natives call "Loof Lirpa") the only escape is to snip off their flowing locks, or, if no knife is available, to pull them out hair by hair.

Heretofore this fungus was known only as fossil remains in the Holy Land, a relic of the humid Eurassic period when deep forests covered the Negev desert. This fungus is now believed to be responsible for catching the Biblical Absalom by the hair during his flight, hence the name *Mericium* (pronounced, and sometimes spelled, Hair-raisi-um) *Absalomii*. Finding this fungus alive and well in South America was astonishing, but the greatest surprise of all came from spelling the native name (Loof Lirpa) for it backwards.

(Mystery is who sent this? Found floating on puddle in bottle which formerly contained Hair Restorative Lotion.)

## SERIOUSLY NOW

What this Society needs is a new Spore Prints Editor. Two years is enough, and everyone concerned can use a change. No particular experience is needed for this position (as you may at times have felt), and it does let you go racketting around saying, "yes, I am Editor of the bulletin of the Puget Sound Mycological Society." Knocks them down like a free-falling safe. It's a prestige job, even if it doesn't pay.

If you are interested in being Editor, or think you might be interested, call Auriel Harris at 485-5962. We can do the June issue together and then it's all yours. Step briskly over to your telephone and dial. I'm just as scared as you are.

# Membership Meeting

Why Does Dr. Hersh Have A Pot  
Of Green Slime In His Freezer?

Monday, April 8, 8:00 pm, Eames Theatre, Pacific  
Science Center.

1. George Rafanelli will tell us about the Spring  
Mushrooms—how to identify them and where to find  
them. He will also have pretty slides to show us.
2. A film on the Life Cycle of Slime Molds will  
be rolled before our bedazzled eyes. For those  
who weren't really clear on exactly what a slime  
mold was, this is a good chance to find out.



## Pickled Mushrooms

- 1 lb. fresh mushrooms
- 1 cup wine vinegar
- ½ cup water
- 2 tablespoons of honey
- 1½ teaspoons of salt
- 1 clove garlic, minced
- 2 small bay leaves

Prepare the mushrooms and either halve or quarter them depending on their size. In a medium saucepan combine vinegar, water, honey, salt, minced garlic and bay leaves. Bring this mixture just to the boiling point. Now add mushrooms and simmer two minutes. Spoon the mushrooms into hot sterile jars. Pour the marinade over the mushrooms. Seal the jars immediately. Let cool. Serve them as a relish, an hors d'oeuvre or in salads. From this amount you will get three half pint jars. And there are only 18 calories in a whole quarter cup of them!

There's absolutely nothing like mushroom barley soup to warm the cockles of your heart on a cold winter day. This one is served frequently at Brownie's Natural Foods Restaurant in New York and is included in their new book *Cooking Creatively With Natural Foods* (Hawthorne).

## Brownie's Mushroom Barley Soup

- ½ cup of soy oil
- 1 cup diced Spanish onion
- 2 cups diced celery
- 4 quarts soup stock or water
- 2 cups sliced mushrooms
- 2 cups diced carrots
- 1 cup diced tomatoes
- 1 cup unpearled barley
- 1 cup black-eyed beans

- 2 tablespoons of nutritional yeast
- 2 tablespoons of Tamari soy sauce
- 1 clove of crushed fresh garlic
- Salt to taste

Heat the oil in a large soup kettle and gently sauté the onion and celery until the onion is transparent. Add the next 6 ingredients cover and bring to a boil. Cook on a low flame for 1¼ hours, stirring occasionally. Add the remaining ingredients and cook for 15 minutes more. This serves 10 to 12 hearty eaters.

## Cream of Mushroom Soup

- ½ lb. fresh mushrooms
- 2 small slices onion, chopped
- 1 quart milk, either dairy, soy nut milk
- 1 cup light cream, evaporated milk or one of the non-creams
- 1 teaspoon salt or kelp
- 2 tablespoons of butter

Chop the mushrooms fine. Place the mushrooms and onion slices on top of a double boiler, add the milk and cook over boiling water, stirring occasionally until mushrooms are tender (about 45 minutes). Now add the cream or evaporated milk, the salt, and stir in the butter. Serve piping hot. The recipe serves 5 happy people.

Mushrooms can make an elegant dish out of kidneys, which in themselves are no slouches when it comes to flavor and nutrients. This recipe calls for veal kidneys which weigh up to 12 ounces each and are usually so tender that they need very little cooking.



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## CALENDAR

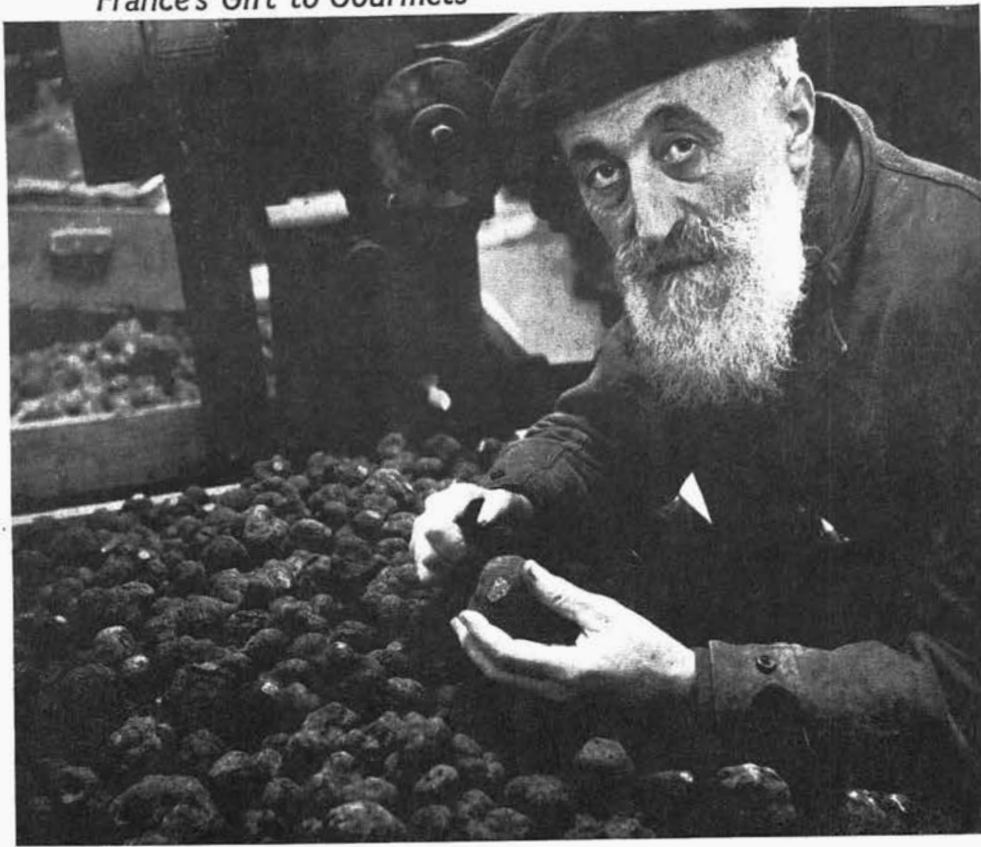
- Apr 8 Membership meeting Monday 8:00 pm
- Apr 13 & 14 Tolt Field Trip
- Apr 20 & 21 Squire Creek Field Trip
- Apr 22 Board meeting, Monday 8:00 pm
- Apr 26 Deadline for Spore Prints news
- May 8 Membership meeting Monday 8:00 pm

## AHEM

It was pointed out to us, and quite properly, that there were a couple of errors in the last issue: Dr. David Largent is not Dr. Largen. And he is not from Arcadia; Arcata, perhaps, but not Arcadia. Furthermore he has a lovely new book How To Identify Mushrooms (To Genus) published by Mad River Press, Eureka CA, (1973) on the stands. So let's make it up to him and buy a copy.

# The Diffident Truffle

France's Gift to Gourmets



## A Sow's Keen Scent Detects Treasure in the Earth

Not every pig can be trained to be a good hunter.

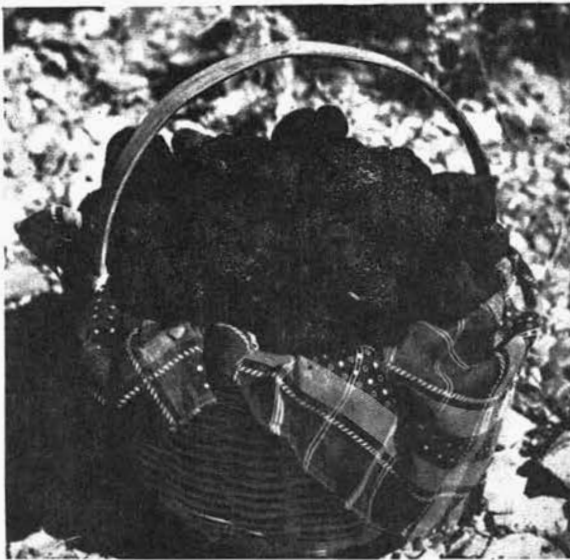
The female's sense of smell is more acute than the male's. French farmers test the females in each litter by offering them truffle tidbits; the animals that display the most avidity receive field training around the age of two.

Truffles are gathered in winter. During autumn the pigs are taken into the fields for trial runs. An occasional taste of truffles sharpens their ambition.

Working against the wind, a pig can smell a truffle 20 feet away. Each discovery offers temptation. Gently the owner raps the pig's nose with a stick, lest it dig deeper and damage the tuber. But a reward of acorns, beans, or corn goes to the pig for each find.

Swarms of small yellow flies sometimes point the way to a ripe truffle. Attracted by the aroma, they hover close to the ground. Occasionally, too, cracks in the surface alert the hunter to large specimens in shallow cover.

Dolencu, Italo-Gullumetto



## Black Strawberries? Not So. Truffles!

Laurence M. Stickney, president of the Myco Society of San Francisco, has written to say that this article is from the National Geographic pre-Feb. 1959. The MSSF printed it in their bulletin in Feb. 1959, so we seem to be floating (majestically) in their wake. By about 15 years.

Members of the genus *Tuber*, class Ascomycetes, truffles are related to edible mushrooms and to less appetizing fungi such as molds, yeasts, and mildews. They grow a few inches to a foot deep. Microscopic filaments attached to the roots of trees, usually oaks, may supply nourishment.

Some truffles are pea-size; others are as large as oranges. Italy exports a white species.

The flesh spoils on exposure, so most specimens are rushed to canning factories (page 424). A 16-ounce can sells for more than \$20 in the United States.

Felner





# Mystery Mushroom



## REBUTTAL TO 'NASTY EDITORIAL' OF LAST MONTH

There seems to be one school of thought that it is desirable to have more than one contender for each position open for election. Whether this is a viable philosophy is open to question. After having served in several organizations, my impression is that it causes more ill feeling than democratic good will to require additional candidates. Members of voluntary organizations are not politically oriented. One has to remember that the positions carry no salary and little prestige. Outside the Society, I've found that few are impressed with whether you are the eminent President. But I can tell you that the job well done is a hell of a lot of work. And that, essentially, what is being offered is a chance to spend your own money doing a lot of work for a lot of people to carry on something you believe in whether the majority is aware or not. Under such circumstances you are just not going to get stand-in candidates. After all, they might win! And, if they were not prepared to produce as the first candidate was, it's the organization which would suffer.

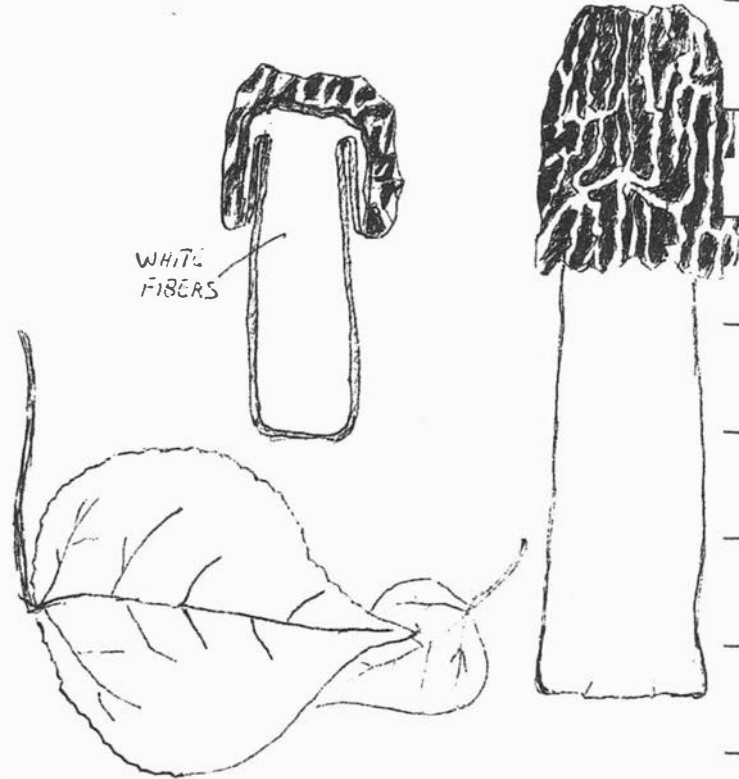
It is the task of the Election Committee to be sure that there is a full slate—at least one person for each open position. The Committee would be only too happy to have two or more people willing to run for each position. Announcements are made at each meeting, it is advertised in the bulletin, people are contacted by phone and in person. The Committee over the past four years have canvassed most of the active members. They've done a great job in a difficult area. If people choose not to run, they cannot be placed in nomination.

When a member finds that someone else has accepted the nomination, he is reluctant to oppose that person. If an active member was not contacted personally to run for an office, he should have no complaint since notice has been given and the opportunity was open.

Most members would rather vote for someone who is interested in, and available for, the job than to place themselves in opposition. Thus the preponderance of one-candidate slates. All in all, I consider it a reasonable solution but one which should never rule out opposing candidates whenever they are available.

Robert W. Ramsey  
Ex-president

(Always pleased to stir up a controversy. Do we have a third side that would like to be heard? Ed.)



Spores: Pale yellow.

Cap: Tan or brown, wrinkled, thimble-shaped, hollow, lobed edge free from stem, 1-2 inches across.

Stem: Cream-white, long, hollow, 3-5 inches in length.

Season: March through April before other Morels appear.

Habitat: On ground, often hidden under cottonwood, willow, or aspen leaves.

Edibility: Good flavor, but care should be taken at first, since allergic reactions appear in some people.

Answers: *Verpa bohemica*. Source: McKenny/Stuntz, *The Savory Wild Mushroom*, U. of W. Press, p. 201.

Mystery Mushroom and text by S. Kenne



## EARLIEST EDIBLES?

by Dick Stern

March 1: I was looking at a warehouse on 6th Avenue S. and found, under an entrance canopy over an undeveloped planter box—about 15 very nice inky caps, and in prime condition for supper that nite! You can imagine my surprise and glee!