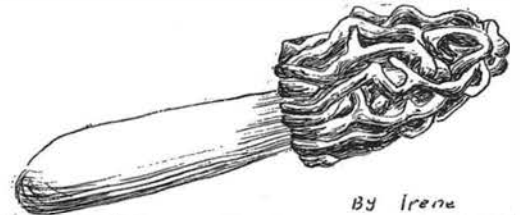


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
200 Second Avenue North, Seattle, Washington, 98109  
March 1976

Number 120



By Irene

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## THIS IS OUR ELECTION ISSUE OF SPORE PRINTS H.R.H.

You are receiving this issue of Spore Prints a little earlier than usual. The reason is that the board of trustees (like last year) decided to combine the election material, including the ballots and return envelope, with this mailing of Spore Prints and save a sizeable sum in mailing costs.

I feel our election committee has presented us a slate of very capable, energetic and enthusiastic candidates, whose photographs and campaign statements are featured in the insert page.

It is up to YOU now to sit down, evaluate the candidates, mark your ballot and return it by March 13, 1976.

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## BANQUET REMINDER - DETAILS NEXT PAGE



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## ASPEN MUSHROOM CONFERENCE H.R.H.

The Third Annual Aspen Mushroom Conference will be held on August 8 - 13, 1976 at the Hotel Jerome in Aspen. It is designed for amateur mycologists, scientists and physicians interested in the identification and toxic properties of mushrooms. An outstanding group of Colorado and visiting mycologists (Dr. Alexander H. Smith and Dr. Rolf Singer) will serve as a faculty for the Conference.

The program will be structured for the beginner as well as the advanced student by offering independent teaching sessions for each group. Didactic sessions and refresher courses on mushroom identification will be held in the early mornings and later afternoons at the novice and advanced level. Courses on advances in the diagnosis and treatment of mushroom poisoning and on hallucinogenic mushrooms including taxonomic, chemical and psychological aspects will be offered to physicians and others interested in these subjects. Generally, in the late summer, the Aspen mountains are productive of a wide variety of mushrooms. Experienced leaders will conduct daily forays into the surrounding mountains to collect edible and poisonous species and study their field characteristics. Adequate time will be allowed to participate in leisure mountain activities including the renowned Aspen Music Festival.

For further information contact, Aspen Mushroom Conference, 1818 Gaylord Street, Denver, Colorado, 80206, or call (303) 320 - 5333.

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## REPORT ON OUR SOCIAL MEETING IN DECEMBER

Our hospitality chairman, Sharon Boehm wants to thank all members who brought the delicious and tasty cookies for our December meeting. Also it was very informative and interesting to discover the fine photographic talents of our membership, which Joy Spurr so ably arranged. Let's have an encore next December.

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## FIELDTRIPS Dave Schmitt

LET'S HAVE A GOOD TURNOUT FOR THE FIELDTRIPS !  
POOL - IT - BRING A FRIEND - AND/OR A NEW  
PSMS MEMBER.

April 10 - 11 Rockport, Steelhead County Park.

There are two possible routes, both lined with cottonwood trees for hunting on the way, so get an early start. Also good steelhead fishing (with license) in the Skagit River.

Take Burlington Exit from I - 5 and proceed on State Highway #20 to Rockport. Steelhead County Park is on your right, toward the river.

or for an alternate route, take the Arlington Exit from I - 5 and proceed through Darrington toward Rockport.

Steelhead County Park has some hook-ups. There is a fee for all camping.

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## CARPOOLING FOR FIELDTRIPS Monte Hendrickson

Again we will try and arrange for carpooling for fieldtrips. But this is a new season and we start from scratch. The rules are as follows: Those members who plan to attend the spring fieldtrips should call Monte Hendrickson (phone 523-2892) and let him know if they can (1) provide rides, or (2) need rides. During the week preceding a fieldtrip the two categories will be "matched up". Of course, we hope that there are more PSMS members who are willing to provide rides. Let's hear from you. It is our hope that all members who would like to go on fieldtrips would have the opportunity to do so.

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## MORE ON FIELDTRIPS Dave Schmitt

During the week before a scheduled fieldtrip all members of PSMS should read the "PERSONAL" column of the Seattle Post Intelligencer and The Seattle Times, because if (due to the weather) a previously scheduled fieldtrip has to be cancelled the following message will appear there: "THE SCHEDULED PSMS FIELDTRIP IS CANCELLED"

As mentioned before (see Board News, February 1976) the dates of our fieldtrips have to be set as long as six weeks prior to the happening, in order to meet Spore Print deadlines. The weather, in spring, however, can be rather fickle and turn either way, and make advance planning very difficult, if not impossible.

So we are going to try this advertising in the newspapers just prior to a fieldtrip as an efficient, and timely notification of our members. If the fieldtrip will be held as scheduled, NO NOTICE will appear.

## B. Y. O. B.

AND HAVE A BULLISH TIME  
DETAILS NEXT PAGE





## Spore Prints

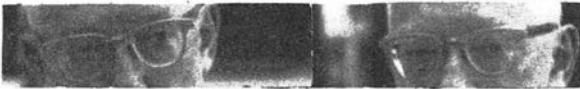
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4029 E. Madison, Seattle, Wa., 98102.

OFFICERS Milton Grout, President (747-0497)  
W. Scott Chilton, Vice-Pres. (362-0804)  
John T. Mudge, Treasurer, (232-1962)  
Shirley Cox, Secretary (282-8103)

TRUSTEES Lester Baribo; Sharon Boehm; Sigrun  
Budnik; Cliff Carpenter; Jerry Cone;  
Monte Hendrickson; Hugo Kopta; Judy  
Roger; Buzz Walters; Patricia Winter;  
and Howard Melsen (immed. Past Pres.)

ALTERNATES Florence Mals; Helena Kirkwood;  
Kathleen Tracey

SCIENTIFIC ADVISOR Dr. Daniel E. Stuntz



### CALENDAR

Remember that the 12th Annual Survivors' Banquet which  
will be held Saturday, March 20, 1976 at the Moose Lodge,  
across the street from the Seattle Center Parking Garage, is  
our regular monthly membership meeting for March. Come  
to the banquet.

March 22 Board Meeting

March 26 Actual Deadline for Spore Print Material. Send  
all articles, art work, and photos to the Editor,  
c/o 4029 E. Madison, Seattle, Wa., 98102.

April 10-11 Fieldtrip to Steelhead Park by Rockport

April 12 Monday, Membership Meeting 8:00 pm

MOREL REQUEST Margaret Dilly

It's almost morel time again and the Morel Committee is still  
in need of specimens from certain areas. We have no collec-  
tions from the Coastal Regions, The Columbia River, the  
Canadian Border, the North Cascades Highway, and the  
North-East corner of Washington State.

Several new dimensions have been added to the Morel Project,  
so if you plan to hunt in any of the above named areas, and  
would like to assist the Morel Committee, please contact  
either Margaret Dilly (phone 782-8511) or Dorothy Henderson  
(phone 525-9379) BEFORE you take off.

# Survivors' Banquet

There are still plenty of tickets available for the 12th Annual Survivors' Banquet, which is our regular monthly meeting for March. The banquet will be held Saturday, March 20, 1976 at the Moose Lodge, located across the street from the Seattle Center Parking Garage. To order your tickets, send your check for \$7.50 per ticket AND a self-addressed, stamped envelope to Sigrun Budnik, ticket chairman, 16183 S.E. 42nd, Bellevue, Wa., 98006.

Come and join us. The banquet will be served buffet style and the menu will consist of baron of beef and chicken and will be accompanied by many salads and mushrooms. B.Y.O.B. - ice and mixers are included in the ticket price. The social hour starts at 6:00 pm with dinner following at 7:00 pm. The banquet speaker will be Angelo Pellegrini, connoisseur and writer on good food and wine, and a lover of mushrooms. He is the author of the chapter on mushroom cookery in the revised McKenny/Stuntz "Savory Wild Mushrooms", as well as several books of his own. Dr. Pellegrini was born in Casabianca, Italy, and came to this country when he was ten. He grew up in McCleary (good mushroom country), and is Professor of English at the University of Washington. Entertainment will be provided by the TEMPOS Dance Band. Come and kick up your heels to the "old swing" sounds. Remember that the banquet also serves as the annual meeting of our Society when the election results will be announced. **COME ONE - - - COME ALL.**

### MUSHROOM DONATION AND TABLE DECORATIONS FOR THE BANQUET - A REMINDER

Be sure to let Doris Paduna know if you are donating mushrooms for the banquet or making a table decoration so that she can give you instructions as to when and where to take the mushrooms, and what kind of table decorations are still needed. Doris' phone number is 782 - 8382.

### BITS AND PIECES

H.R.H.

It is of course, our Dr. Patricia Winter (not Smith) who keeps us informed about Joy and Lyle McKnight, who at the time of this writing are still in Johannesburg, South Africa. But the latest report tells us that they expect to be back in our beautiful Northwest toward the end of May. (Just in time for the morels and spring boletes.)

Thanks once more to Kit Scates for the excellent and thorough presentation of the species of the genus Ramaria which occur in the Northwest (both sides of the Cascades) which she gave at the February membership meeting. I still see the beautiful golden rings of Ramaria in front of me. Maybe she will soon give us a report on her study of Boletes.

The reason we did not see the same film on Mushroom Cultivation in Japan which we saw last year, is that both copies that were in the United States got lost in the mail. Let's hope at least one of them will be found!

Dr. Winter is counting the days until her heavy cast is removed from her broken ankle and has promised to attend the banquet, even if it has to be in a wheelchair.

A new comer to PSMS brought a specimen of the genus Agaricus to the February (!) membership meeting which had appeared in her greenhouse.

PLEASE continue to send clippings or other interesting items to your editor. They are much appreciated and lighten her job and make Spore Prints more interesting.

DEVELOPMENT OF CLASSIFICATION OF THE  
MACROBASIDIOMYCETES Dr. Daniel E. Stuntz

- Third Installment -

- 1857-1863. Monographia Hymenomycetum  
Suecicae . . . . A series of monographs of various genera, including several of the "tribes" of Agaricus. Genera same as in the Epicrisis.
1874. Hymenomyces Europaei  
Designated by Fries as a second edition of the Epicrisis, genera consequently the same as in that publication. The only changes were the omission of Stylobates, and the inclusion of a new genus, Arhhenia.
- Even before writing the Epicrisis Fries evidently had decided to remove several groups of species from the all-inclusive genus Agaricus, and make each group a new genus ("segregate genera", as we now call them). Similar changes were made in the other large genera of the Systema, Polyporus, Hydnum, and Thelephora, so that in the final arrangement the Hymenomyces consisted of 54 genera instead of only 12. This still left the bulk of the agarics in Agaricus, which remained the largest and most difficult genus of Basidiomycetes. With little change other than raising the subgenera of Agaricus to generic rank, this classification dominated the taxonomy of the Hymenomyces for the rest of the 1800's, and on into the 1920's.
- As it now had become possible to identify Hymenomyces with a considerable degree of accuracy, there appeared in the last half of the 1800's a large number of mycological floras, as well as innumerable shorter publications announcing the discovery of new fungi, as hitherto unexplored regions were investigated. To give an idea of the amount of work in mycology that went on in the last 40 years of the 1800's, a short list of some of the more important titles is given herewith:
- Berkeley, M.J. 1860. Outlines of British Fungology.  
Kickx, J. 1867. Flore cryptogamique des Flandres.  
Cooke, M.C. 1871. Handbook of British Fungi, first edition.  
Quélet, L. 1872. Les champignons du Jura et des Vosges. (followed over a period of 30 years by 22 short supplements).  
Karsten, P.A. 1871-1879. Mycologica Fennica, vol. I - IV. (Vol. III, 1876, contains the agarics and other Hymenomyces).  
Gillet, C.C. 1878. Les champignons qui croissent en France.  
Karsten, P.A. 1870. Rysslands, Funlands och den Skandinaviska Halföns Hattsvampar. (usually referred to, for obvious reasons, simply as "Hattsvampar")  
Spegazzini, C. 1880-1882. Fungi Argentini.  
Bresadola, G. 1881-1890. Fungi Tridentini, vol. I - II.  
Cooke, M.C. 1883. Handbook of British Fungi, second edition.  
Cooke, M.C. 1881-1891. Illustrations of British Fungi, vol. 1-8. (an important major iconography, intended as illustrations for the second edition of his handbook).  
Schroeter, J. 1885-1889. Die Pilze Schlesiens.  
Patouillard, N. 1887. Les Hymenomyces d'Europe.  
Quélet, L. 1888. Flore mycologique de la France et des pays limitrophes.  
Karsten, P.A. 1889. Kritisk öfversigt af Finlands Basidvampar.  
Oudemans, C.A.J.A. 1892. Revision des champignons de Pays-Bas.

Massee, G. 1892-1895. British Fungus-Flora. Vol. I - IV.

With few exceptions (Quélet, Patouillard, Karsten) the authors of the above floras followed the Friesian system of classification. Following Fries' example, some of them raised the remaining subgenera of Agaricus to generic rank. The first to do so, it was believed until recently, was Quélet in the "Champignons du Jura et des Vosges", but it seems that a German, Paul Kummer, had anticipated him by one year. Kummer's book, "Der Führer in die Pilzkunde", was a handbook designed for the amateur, not a technical treatise, and there is considerable doubt that he really meant any modification of Agaricus, or even realized fully what he was doing. Such considerations are, however beside the point from the standpoint of nomenclature, and "legally" he is the author of the change. (example - Crepidotus (Fries)Kummer, not Crepidotus (Fries)Quélet) This naturally does not please French mycologists, and many of them continue to ignore Kummer's book and the questions it poses.

By the late 1870's so many fungi were being described as new, in so many languages and in so many scientific periodicals, that the hapless mycologist who didn't have access to a very large library (or could not read six or seven different languages) would find it impossible to know whether or not the fungus he was examining had already been described. Also, although the Hymenomyces were fairly well organized, other groups, notably Ascomycetes and Fungi Imperfecti, were not, and by the 1870's mycological literature was approaching complete chaos. The Italian mycologist P.A. Saccardo, realizing what the situation was and how much worse it could become, undertook the monumental task of collecting and translating into Latin all descriptions of fungi that had been published from 1821 on. He also undertook, from necessity, to devise a uniform system of classification of Ascomycetes and Fungi Imperfecti, since none existed at the time. The first volume, dealing with Ascomycetes, he produced in 1882 (at his own expense!) and by 1886 had gotten around to the agarics, which were contained in volume 5. Supplements were issued from time to time subsequently, and the whole series, entitled "Sylloge Fungorum Omnium Hucusque Cognitorum", or more simply as "the Sylloge", came to a temporary halt in 1931 with volume 25. Volume 26, the 11th supplement, was issued 40 years later, in 1972, bringing the reported descriptions up to about 1938. The appearance of the Sylloge provided a powerful stimulus to mycological taxonomy and eliminated a lot of the duplication of name that had occurred before.

----- to be continued in April -----

THE GREAT PACIFIC TREE BOOK H.R.H.

Another valuable reprint is available from Dover Publications Inc., 180 Varick St., New York, 10014. The price is \$5, plus 35 cents postage (I have also seen it in local book stores) The book is a reprint of the 1908 U.S. Forest Service paperback titled Forest Trees of the Pacific Slope by dendrologist George B. Sudworth. After nearly 70 years, it remains the definitive book on its subject. Since it was written for laymen, it contains almost no scientific jargon, and its plant descriptions are often eloquent. The book covers 150 species of trees along the West Coast from Alaska through California. Each tree is given its correct botanical name along with common names. The 200 illustrations are accurate line drawings of leaves, twigs, needles, cones, seed pods, and flowers. Conifers and palms take up the first half of the book. Deciduous trees follow.

THE SPOILSPORT by Irene O'Connor

Between the autumn and springtime,  
'Neath a cover of ice and snow,  
Mycelia, sleepy but living  
Are patiently waiting to grow.

The *Verpa bohemica* fragrant  
Will auger its way into air;  
Its stipe like an ivory warclub,  
A cap set with style and flair.

The *P. ostreatus* starts suckling  
The life - giving nutrients rife  
Of the lichen - bleached *Alnus rubra*  
Completing its purpose in life.

The sun and the moisture together  
Coax life into earth - buried buds  
And soon mycological figures  
Inhabit the newly - greened woods.

Variety, well - illustrated  
By Nature the artist unmatched,  
Will picture a myriad of fungi  
In shapes tall and slim, short and fat.

Their colors can test one's conception  
Be they grey, black or white, maybe brown.  
But the caps yellow, orange or tinted  
Resemble milady's best gown!

Increasing in genus and specie  
A challenge these fungi display  
To mushroomers searching the forest,  
The meadow, the bog or the brae.

They learn of the names and location  
Of mushrooms that fill some real need:  
For dyeing, for drying, identifying,  
For sketching or simply to eat.

In ever - increasing assemblage,  
As autumn comes to the terrain,  
The names of the numberless mushrooms  
Completely befuddle the brain.

The *Gomphus*, the *Hydnum*, *Helvella*,  
The *Russula*, *Entoloma*;  
*Boletus*, *Mycena*, *Suillus*,  
*Agaricus*, *Lepiota*!

And when one is polished with knowledge  
Of the science of mycology,  
Jack Frost slams the door on the season  
And secretly chuckles with glee.

Conclusion of the copyright article from BMC bulletin  
LONGEVITY OF TASTE AND TEXTURE OF WILD MUSH-  
ROOMS AFTER STORAGE by Margaret H. Lewis

*PEZIZA aurantia* (*ALEURIA aurantea*), *Peziza badia*, *Peziza repanda*, dried carefully, have a nice crunchiness and mild flavor when soaked for cooking. Age makes them strong, so chop and use in soups when fairly young.

*AURICULARIA auricula*, on the other hand, dries and retains its flavor better, for addition to Chinese dishes.

*PHOLIOTA squarrosa*, sauteed and frozen is a tasty, chewy bite. Try frying it partially thawed. *Ph. adiposa*, in drying has no zest.

*PLEUROTUS ostreatus*, avidly sought, demands a tender state for canning. Though of little flavor, it's a splendid extender for dishes and lends itself to all kinds of cooking. Keeps well for a long, long time. In drying, it gets rather tough. Dry well before sauteing and freezing to avoid flabby texture when refrying. This applies to *P. sapidus* too. *P. ulmarius*, a tougher species, is not as useful.

*Pleurotus serotinus* (*PANELLUS cornucopiae*) is not tasty when stored, but, peeled and simmered in salty water it will lose that unpleasant winter taste when either canned or sauteed.

*POLYPORUS ovinus* (*Scutigera ovinus*) a tart tasting mushroom does not improve in age, but goes in a marinade if used within a few days.

*P. frondosus*, a favorite because it lasts a long time when canned or pickled, keeps its crispness, good texture and pleasant taste. Not good dried. If frozen sauteed, taste is indefinable.

*POLYPORUS sulphureus* does not respond well to drying. If freezing, saute to retain flavor, else salt it a little for later marinated hors d'oeuvres to be served within a few months, but cut into small pieces first. This velvety soft fungus' perfect state is in a rush to leave. Flavor won't last at all in canning.

*RUSSULA delicata*, sauteed frozen, gets peppery, stays firm and adds zip to a dish. Pickles well. *Russula virescens*, *crustosa*, *mariae*, though mild, dry well.

*Russula emetica*, after a few simmerings, drained and almost dry can be sauteed and frozen, but loses flavor at the start.

*SPARASSIS crispa* stays crisp in canning - light flavor soon disappearing. Good almost a year.

*TREMELLA foliacea* dried, tastes a little like the seaweed dulse without the salt. Dried easily, it darkens, but lightens when soaked for cooking. Pleasant taste, not too chewy. Sauteed and frozen it soon takes on an odd flavor. Good about a year.

*TRICHOLOMA equestre* (*Tricholoma flavovirens*) often has less flavor than *T. sejunctum* when frozen, sauteed and kept a year. *T. portentosum* frozen sauteed, tasty a few months. *T. personatum* may be canned in bacon fat, an old fashioned but good way. When sauteed anew the greasiness can be drained away. It goes better frozen, sauteed, but lasts best in a Duxelles preparation as does *T. nudum*, which should be used within a month.

## Wanted for All in 1976

