

# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
2161 East Hamlin, Seattle, Wa. 98112

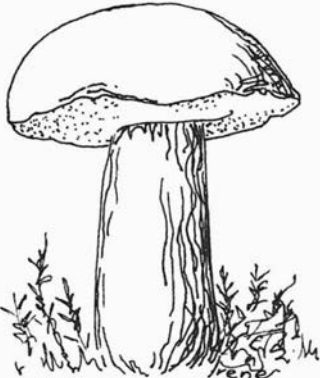
February 1981

Number 169



THINK SURVIVORS BANQUET





**P. S. M. S. Spore Prints**

is published monthly except July and August by the  
**PUGET SOUND MYCOLOGICAL SOCIETY**  
 % The Museum of History and Industry, 2161 E. Hamlin,  
 Seattle, Wa., 98112. Mail all articles, art or photos to  
 Hildegard Hendrickson, 2559 NE 96th, Seattle, 98115.

**OFFICERS** Carl Hermanson, President, 1982 (1)  
 John Kunz, Vice-President, 1981 (A)  
 Earl Harrison, Treasurer, 1982 (2)  
 Margaret Holzbauer, Secretary, 1981 (1)

**TRUSTEES** - Term expires March 1981  
 Margaret Dilly (1); Grace Jones (1); Dennis  
 Krabbenhoft (1); Tom McKnight (1); Agnes  
 Sieger (1).  
 Term expires March 1982  
 Margo Harrison (2); Rudy Karzmar (1);  
 LomNee March (2); Stan March (1); Don  
 Schultz (1). Jennie Schmitt (imm. past pres.)

**ALTERNATES:** Del Miller; Agnes Suit.

**SCIENTIFIC ADVISER** Dr. Daniel E. Stuntz

# Calendar

- Feb. 9 Monday, Beginners' Class, 6:45 pm  
     Membership Meeting, 8:00 pm  
     Deadline for Spore Print Material. Send  
     all articles, photos, etc. to the Editor,  
     2559 NE 96th, Seattle, Wa. 98115.
- Feb. 23 Monday, Board Meeting, 8:00 pm (note date change)
- March 13 Friday, The 17th Annual Survivors Banquet
- March ? ? Educational Fieldtrip (for precise date see  
     next issue of Spore Print)
- June 6 Saturday, Fieldtrip to the St. Michelle Winery

**WELCOME TO THE FOLLOWING NEW MEMBERS**

Jonathan Ely (488 - 1563); Thomas & Maxine Gorton (232 - 3422); Elliott & Earla Harwood (232 - 7446); John & Donna Pomeroy (324 - 2618).



**BITS AND PIECES** H.R.H.

**MAKING A GOOD RECOVERY** from open heart surgery is Howard Melsen. He and Fay thank all the members who donated blood in his behalf. We hope that Howard will be able to pursue the wily fungi again soon in his "old" vigor.

# Membership Meeting

Monday, February 9, 1981, 8:00 pm in the McCurdy Room of the Museum of History and Industry

**Program:** FUNGI versus INSECTS a slide and movie illustrated lecture by Dr. Howard C. Whisler. Dr. Whisler is a professor of Mycology in the Department of Botany at the University of Washington. His specialty in the field of mycology are molds, especially microscopic molds and water molds that infect arthropods (mosquitos).

(Time permitting) Coleman Leuthy (Science Teacher in the Seattle Public Schools) will give a short talk on the genus Lactarius.

**BOARD NEWS** H.R.H.

Our newly appointed Vice-President, John Kunz, was called to preside over the Board Meeting, since President Carl Hermanson had returned from a business trip with a bad cold. After acceptance of the minutes of the previous meeting, the Board heard from Margaret Dilly, banquet chairman, that the preparations were in full gear, and the only concern was that on account of the popularity of last year's banquet, the available tickets may be sold out before everyone who wants to attend has a chance to purchase one. (See details about the Banquet below and on page 3.)

Monte Hendrickson reported that the beginners' class is well attended and well received. It will continue in February and have an educational fieldtrip in March. Since a large number of members indicated interest in a mushroom identification class following the present series, arrangements are under way. In February the members will be polled as to their preference of days and time. Milton Grout has tentatively agreed to hold these classes.

The Book Selection Committee (chaired by Jennie Schmitt; John Kunz, Hildegard Hendrickson) has searched the field for titles that are in print, and prioritized them as to basic books, special items (i.e. separate genera) for the more experienced members, and individual order items for the unique publications. The booksales chairman will be placing orders soon.

# Survivors Banquet

By Margaret Dilly  
 Friday, March 13, 1981 at South Seattle Community College  
 Champagne Reception at 6:30 pm - \$3.00  
 Dinner at 7:30 - \$12.50; Wine \$1.50 extra  
 Guest Speaker is Dr. Melinda Denton

**ELEGANT DINING** is again the focus for the evening as we prepare for the seventeenth Annual Survivors Banquet. The toad on the cover page of Spore Prints seems to exemplify the pleasure you will experience when you attend this event to be held on Friday evening the 13th of March at the South Seattle Community College.

The evening will begin with a Champagne Reception in the Rainier Room. At 7:30 dinner will be served on elegantly set tables, adorned with floral arrangements created by students under the artistic eye of Bob Jones, Director of the Floristry Department of the College.

The menu, selected by Chef Stan Hawley, and prepared by students under his direction, will begin with a delicious salad

designed to whet the appetite for the entree of veal, delicately sauteed with chanterelles and wine, and served in a puff pastry. This will be accompanied by three appropriate vegetable selections. (A vegetarian plate is available by prior arrangement with the banquet chairman). This gourmet delight and the wine selected to compliment it, will be professionally served to you by past and current students, supervised by Maggie Sharits. To complete this sumptuous meal, Bakery Chef, Fritz Schlatter and his students, will surprise us with one of their spectacular creations (although it will be difficult to equal last year's Fungi Surprise!)

After the dinner you will enjoy the wonderful slide presentation Dr. Melinda Denton of the Botany Department of the University of Washington, has prepared for you.

Following the talk you will meet your newly elected Officers and Board Members, who will be introduced by Ed Cantelon, nominating committee chairman.

To wrap up this gala event, we will have drawings for the many door prizes selected for your pleasure.

Ticket sales have been brisk, and regretfully we must limit their sales due to the facility size. So don't be one of those who waits too long, and misses this fabulous evening. Tickets again will be on sale at the February membership meeting or by mailing a check (made out to PSMS) and a self-addressed, stamped envelope to Ethel Bennett, 3023 NW 63rd, Seattle, Wa., 98107. March 6th will be the cut-off date for tickets, if there are any left by that date.



The above map has been included to assist you in locating the College. Take Delridge Way Exit from Spokane Street OR Highland Parkway Exit from First Avenue South. The address of South Seattle Community College is 6000 - 16th Avenue Southwest. Ample parking is available on the north end of the Campus. Directional PSMS signs will lead you to the dining area. Additional information (new or changes) will appear in the March issue of Spore Prints.

#### MUSHROOM DONATIONS FOR THE BANQUET NEEDED

Donations of frozen Chanterelles, dried Boletus and Morels are needed to make our Banquet the big success. Please bring the mushrooms to the February membership meeting, or call Margaret (782 - 8511) for other arrangements.

#### BEGINNERS' CLASS CONTINUES IN FEBRUARY M.H.

The third session of the Beginners' Class again will start at 6:45 on Monday, February 9 (regular membership meeting starts at 8:00 pm) in the McCurdy Room of the Museum. The topics discussed will be when, where, and how to collect (hunt for) mushrooms. In March (the date to be announced in Spore Prints) there will be an educational field trip to conclude this series of classes. Because of strong demand, Milton Grout has tentatively agreed to hold a class on Mushroom Identification this spring. Time and place to be announced later.

#### ELECTIONS ARE COMING IN MARCH Ed Cantelon

At the February membership meeting the nominations for candidates for the positions of vice-president, secretary, and 5 trustees as well as 3 alternates will close. You may nominate any member, including yourself. But if you nominate a member other than yourself, you must get the member's permission to do so. The members of the election committee are (chair) Ed & Ella Cantelon (242-6115); Don Schultz (226 - 2217) and Bob Hanna (767 - 6381).

#### GEORGE RAFANELLI WILL HOLD SPRING CLASSES

George Rafanelli, a past president of PSMS, will hold classes on basic mushroom identification at the following locations:

(1) Chief Sealth Community School, Tuesday evening from 7:00 - 9:00 starting March 24 and going to May 5, 1981 plus one weekend field trip to be announced in class. Registration is March 16, 17, and 18 or in class at Sealth High School, 2600 S.W. Thistle Street, Seattle, Wa. 98126, Room 121. Class Fee: \$13; Text: Mushrooms by PSMS, \$3.50 paid as Lab Fee (unless book is already in possession.) For information call Jean McRae at 242-7421; Cheryl Renourd at 937-2535 or George Rafanelli at 767-4408.

(2) South Seattle Community College Community Services Program, Wednesday evening from 7:00 - 9:00 starting April 1 and going to May 13, 1981 plus one weekend field trip to be announced in class. Registration see Spring Quarter Class Schedule or call Ruth Sumey at 764-5300, Cheryl Thompson at 624-2240, or George Rafanelli at 767-4408. Classes will be held at Rainier Beach High School, 8815 - Seward Park Way South, Seattle, Wa. 98118, Room 212. Class Fee: \$14; Text: Mushrooms by PSMS, \$3.50 obtainable at first class session unless already owned.

These two classes are offered in addition to the Spring Class planned by the Society. Details for the Society's Spring Class will be announced in March Spore Prints.

#### NEW BOOK

The editor of the Spokane Mushroom Club, Fran Davis, has published a new book titled Deadly Beautiful which covers poisonous plants and animals. It includes 200 color and black and white photos. It sells for \$17.95

#### MORE ARTISTS NEEDED AT THE 1981 EXHIBIT

Tatiana Roats, an artist and PSMS member since 1966 has taken over the chairmanship for Arts and Crafts for the next Exhibit. She thanks for the replies that have been received from members who are interested in exhibiting. But she also appeals to those who have not come forward, and to the membership at large who know persons who produce mushroom related art and craft items. Please drop a line to her, 12025 Venice Loop NE., Bainbridge Island, Wa. 98110.

## MORE MEMORIES ON MT. SAINT HELENS BIG ERUPTION

Joan & Howard Gillen (former PSMS members, who now live in Richland, and who were at Clear Lake (White Pass area) on Sunday, May 18th, the day of the big eruption, write: "on Saturday we had picked 525 morels on the slopes over the north side of Clear Lake. But on Sunday, the early clear bright Spring morning was blotted out by Mt. Saint Helens eruption. In minutes we couldn't see more than a few feet through the falling pumice. If we hadn't headed back to the car, when we thought a terrible thunderstorm was coming, we couldn't have ever found it. It took us what seemed ages to get back to the campsite, and when we tried to hitch the car to the camper truck we couldn't see an arm's length. The smallest movement made dust rise so that I couldn't see my boots even when I shone the flashlight on them. It took over four hours to drive to the fork where the road divides (Chinook White Pass). We stayed there because we heard the traffic was terrible through Yakima... There was very little ash here in the Tri Cities, but we carried enough on us and our vehicles to last through months of cleaning. It still seeps out of cracks and crevices in the camper. Our hair and clothes were matted with it, and we couldn't shake, brush or wash it off until we had a long shower. It was a very interesting experience, but I'd never want to repeat it!"

## TOWARD THE EXHIBIT 1981

Lois Ohlson

In an effort to bring something new and different to our next Exhibit, we seek to develop a new display -- FUNGI IN FOODSTUFF -- might be an appropriate title, but we are still exploring.

At this time, we are considering: KEFIR, PIMA, SOURDOUGH, and TEMPEH. KEFIR, legend has it, originated in Russia, PIMA comes from Finland; both of these are types of yeast that multiply in milk. SOURDOUGH, also a type of yeast, leavened the bread in the misty days before the written word. TEMPEH, is a soybean product and a staple food in Indonesia and other parts of Asia. It is little known in the West. It is high in protein, low in cost, and is easily prepared. It replaces meat in the diet of millions of people. It is prepared by inoculating cooked soybeans, or other legumes or grains with Rhizopus oligosporus, a specific mold. An incubation period of 24 hours produces a mycelial covering that breaks down the "Trypsin inhibitor", an element that prevents the body from making full use of all the nutrients contained in soybeans.

We may come upon other fungus products in the course of developing this new display. In order to make the new booth educational and interesting will require some research and physical effort before our October Exhibit.

If you have knowledge of any of these products, or if you are interested in helping to develop this project, please call Lois Ohlson, phone 242 - 6523.

## PHOTO TIP FOR FEBRUARY

Joy Spurr

PROTECT YOUR EQUIPMENT FROM THEFT. A dull-finish brown or black camera bag is less conspicuous than a bright colored one. If cameras are left in the car, put them in the trunk, or cover them with an old blanket. Mark your camera, flash unit, lenses, and various attachments with your state and driver's license number by using a special protection pen that you can purchase in an office supply store. On the camera body it is safe to put the marking on the inside back cover. Don't put decals of photographic societies on your bags or on the car window. When traveling in foreign coun-

tries (many locations in the United States, too) keep your camera equipment with you at all times. In a hotel, keep equipment under the bed or in a closet where it is out of sight (same is true of your purse), and especially, do not leave valuables near the door or window!

## APPEAL TO FUNGOPHILES

David Arora

David Arora (author of Mushrooms Demystified) is co-authoring a mushroom cookbook which is due to go to press this summer. He is soliciting recipes on a nationwide basis in order to present as wide a range of recipes, mushroom species and geographical areas as is practical. He welcomes any and all contributions in the form of recipes, cooking or preservation tips, stories, anecdotes, etc. Any material used in the book will be gratefully acknowledged, and a free copy of the book sent to the contributor.

Below is a list of some of the mushrooms he still needs recipes and cooking tips for: Lactarius volemus, corrugis, hygrophoroides; (2) Lactarius indigo, deliciosus, rubrilactis (sanguifluus); (3) Russula brevipes and other species; (4) Hericium spp.; (5) Ramaria spp.; (6) Morchella spp.; (7) Truffles; (8) Polyporus frondosus, umbellatus; (9) Fistulina hepatica; (10) Flammulina velutipes; (11) Amanita caesaria, rubescens (12) Lepiota procera; (13) Boletus mirabilis; (14) Suillus spp. (15) Any Other Regional Favorites.

Mail recipes to 2044 Chanticleer, Santa Cruz, CA 95062.

## MUSHROOMS GROWN ON TINY RYE SEEDS

HRH

King Mushroom, a four-year old, middle-sized company owned by Moses Lake investors, grows mushrooms commercially on tiny rye seeds. To produce the mushrooms (Agaricus bisporus kind) the rye seed is put in 10-inch high, 22-inch diameter plastic bags filled with chicken manure and straw, plus some peat moss on top. Attached to each tiny seed are invisible spores. These feather out to become the mycelium. It sounds simple, but according to the plant manager, Dar Miller: "it is not simple. Mushrooms are the most temperamental things I've ever seen in my life; and without doubt they're the most unpredictable thing. I swear that even the moon affects them." That explains why such great care is taken with the 28,000 plastic bags which the company has in the basement of one of the large, old hangars at Moses Lake airport. Mushrooms are prone to a virus-type disease which principally consists of nematodes. Salt is scattered on the wet floors in the 10 bays to kill any such virus brought in by foot. The place is regularly scrubbed and sterilized. Even pickers aren't allowed to enter a newly planted bay from one with older mushrooms where disease might have taken hold during the growing process.

The mushrooms are raised in musty-smelling rooms where a constant 65-degree temperature prevails. It takes eight weeks for the mushrooms to grow to harvesting, which runs for about 35 days. The key ingredient in the indoor production is moisture. A worker with a hose on a stick sprinkles the bags often.

King Mushroom employs a crew of 50 workers. It is the only large-scale grower in Eastern Washington. The company operates as a farm rather than a cannery and sells the mushrooms principally in Spokane. It has found that the customers prefer little mushrooms for salads because they are more tender, and the bigger ones for seasoning casseroles and spaghetti sauces because they have a stronger flavor.

As a by-product, the company sells the manure from the bags that have passed through the growing cycle, because it is excellent for gardens and particularly new lawns.