

# SPORE PRINTS

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

November 1981

Number 176

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## THE 1981 ANNUAL EXHIBIT IS HISTORY

Don Schultz & Bob Hanna

Again our membership produced an excellent exhibit. Thanks to all who helped, and especially all the chairmen of the numerous committees necessary to put the Show together.

Now that we are getting more familiar with the Flag Pavilion we realize what a fine facility this is. Only the drive-in access was not available this year due to construction.

Attendance was about the same as last year. The financial results are not yet complete. We certainly had wonderful publicity this year, that one has to wonder whether it is the high price of gasoline that makes the public less interested in collecting wild mushrooms and therefore, not visiting our exhibit.

Lois Ohlson who headed a new committee: Fungi in Foodstuffs reports: "Herman" got their attention. They smiled to themselves and stopped to look at the display. We displayed tempe the Indonesian soybean protein food. Other starters (which people wanted samples of) were sourdough made in 1961; Kefir, 2,000 - 4,000 years old, Russian and Mid East; Pimma - Ropa from Finland which is yogurt like; Grebe from Greece; Salt-Lemon from Morocco; cider vinegar and good old "Herman" the dominating and slaving dictator from the USA. The comparison "Herman" to Khadafi and Kefir to Methuselah is evident when working with starters. 50 people asked for starters, and Lois is busy mailing them out.

No report was received from our artists at press time.

After a short rest during the winter months, we will start thinking Exhibit 1982!

## MUSHROOM STATISTICS OF THE 1981 EXHIBIT

Helena Kirkwood

319 species were exhibited at the Show. This compares to 322 species last year and 257 (a dry year) in 1979. A nice addition was a display of lichens which is not included in the official count.

The official count for 1981 is

Agaricaceae (gilled fungi)	204 species
Boletaceae (tube fungi)	24 "
Cantharellaceae	23 "
Hydnaceae (tooth fungi)	8 "
Lycoperdaceae (puffballs)	11 "
Polyporaceae	24 "
Ascomycetes	11 "
Misc. Basidiomycetes	3 "
Gasteromycetes	5 "
Tremellaceae	6 "

The Genera with the most species represented were:

Agaricus	11 species	Lactarius	10 species
Amanita	9 "	Russula	14 "
Clitocybe	9 "	Ramaria	11 "
Cortinarius	19 "	Boletus	10 "
Hygrophorus	9 "	Suillus	8 "
Inocybe	17 "		

## PREVIEW OF THE DECEMBER MEETING Ed Cantelon

Our December membership meeting has become by tradition a social evening. We call it Photography Night and our Holiday Party. We solicit those of you who take 35-mm slides to show those which you like best. This is no contest; just a sharing of your pictures; if YOU like your pictures, we will like them too. We have found that 12 to 15 slides from a member should fill about an hour's time. Subject matter is not limited to mushrooms, anything is acceptable.

By December most of the mushrooms will have gone into hibernation until a new season. There will be few mushrooms displayed on the identification table. Instead, we hope, the ladies of the Society will bring cookies to place on those tables. The Society will furnish white table covers and coffee and tea.

if you have slides that you would like to show or if you have questions about what kind of cookies to bring, call Ed and Ella Cantelon - 242 - 6115.

## CLASSES FOR BEGINNERS Monte Hendrickson

Again this year we will have classes for the many beginners who joined our Society during the Annual Exhibit. For your convenience the classes have been scheduled at 6:45 pm on the Monday of the Society's regular monthly meeting. The first class will be held Monday, November 9, 1981. The class will last to 7:30 so that our new members can examine the specimen table and have a short stretch until the regular membership meeting starts at 8:00 pm.

The classes will continue for the rest of the year and prepare members for the spring season. The topics of the classes are (1) Orientation for absolute beginners into all aspects of our Society; (2) Cooking and preservation of mushrooms; (3) Basic fundamentals of mushroom identification; (4) Working with mushroom identification keys; The series includes a learning field trip for spring mushrooms.

All interested members are welcome. There will be no fee for these Orientation Classes.

## THINK MUSHROOMS FOR CHRISTMAS

Below are several ideas for gifts for the coming holidays:

Be sure to take a look at the four beautiful mushrooms pictures PSMS reproduced from wood-cuts from a 1729 book NOVA PLANTARUM GENERA by Pierantonio Micheli.

A good idea for Christmas presents is to give (even to yourself) a good book on mushrooms. Kathy Ringo our booksales chairman, will have a good assortment available at the membership meetings. If you want to be sure to get a certain book, you may place your order ahead of time by calling her 784-9630.

A few T-Shirts with the NAMA Logo as well as the NAMA official program will be available at the November membership meeting. The shirts go for \$5.00 and the programs 10¢.



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Spore  
Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

% The Museum of History and Industry, 2161 East Hamlin  
Seattle, Wa., 98112. Mail all material for Spore Prints  
to Hildegard Hendrickson, 2559 NE 96, Seattle, 98115.

OFFICERS Carl Hermanson, President, 1982 (1)  
John Kunz, Vice-President, 1983 (1)  
Earl Harrison, Treasurer, 1982 (2)  
Margaret Holzbauer, Secretary, 1983 (2)

TRUSTEES - Term expires March 1982: Margo Harri-  
son (2); Rudy Karzmar (1); LomNee  
March (2); Stan March (1); Don Schultz (1)  
- Term expires March 1983: Hildegard  
Hendrickson (1); Monte Hendrickson (1);  
Grace Jones (2); Dennis Krabbenhoft (2)  
Agnes Sieger (2).

ALTERNATES: Marian Maxwell; Charlotte Turner -  
Zila; Dave Jansen.

IMMEDIATE PAST PRESIDENT: Jennie Schmitt  
SCIENTIFIC ADVISER: Dr. Daniel E. Stuntz

## Calendar

- Nov. 7 & 8 Fieldtrip to Lake Arrowhead  
Nov. 9 Monday, 6:45 Beginners' Class  
Monday, Membership Meeting, 8:00 pm  
Nov. 23 Monday, Board Meeting, 7:30 (Harrison's)  
Nov. 27 Deadline for Spore Prints Materials. Send all  
material to 2559 NE 96th, Seattle, WA 98115  
Dec. 14 Monday, Membership Meeting, 8:00 pm

### LAST FIELD TRIP OF THE SEASON Dick Sieger

- Nov. 7 & 8 Lake Arrowhead. Start from the Kentucky  
Fried Chicken restaurant on 1st Street in  
Shelton. Take the road that goes up the hill  
at an angle, cross over the highway and pass  
Isabella Lake; 25 miles from Shelton there is  
a "Y" just past Cloquallum, a very small  
town with a few houses along the road. Take  
the right fork of the "Y", blacktop rather  
than gravel, and continue for about 1.5 mi-  
les. Turn left into the parking lot next to  
the lodge.

THE SIZE OF MYCELIA: Patrick Flanagan of the University  
of Alaska Institute of Arctic Biology, calculates the average  
weight of underground fungal mass (mycelia) at a ton per  
land acre.

## Membership Meeting

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

Program: My Favorite Edibles will feature a number of spea-  
kers. Each one will describe his/her favorite edible mushroom.  
The talks will include why they like this mushroom best;  
where they find this mushroom; and how they like to prepare  
this delicious, edible fungus. This program should include a  
lot of information for everybody, novice and experienced  
collectors.

### BOARD NEWS

H.R.H.

President Hermanson thanked the co-chairmen of the 1981  
Annual Exhibit, Don Schultz and Bob Hanna for an outstand-  
ing show. We heard only favorable comments. Especially  
the NAMA members from the East coast who had arrived ear-  
ly, were overwhelmed. They had never seen anything like  
this.

Then came the question: How did we do financially? At pres-  
time not all bills were in and paid, but our Treasurer indica-  
ted that those will be available next month. Disregarding the  
financial results, the Exhibit serves many important functions  
for our Society. The public gets a valuable education about  
the mushrooms of the Northwest. The Exhibit binds all of  
our members together as they work on a common cause. It  
in a way is the biggest event in our annual activities. And,  
it also results in a sizeable addition to our membership, which  
is necessary for any organization's viability.

Again, our Society can justly be proud for putting on the  
best and most professional Mushroom Exhibit in the U.S.A.

President Hermanson also thanked the co-chairmen of the  
NAMA National Foray, Dick Sieger and Ben Woo for this  
successful venture. As a matter of fact, comments were  
heard that NAMA would like to come to Fort Worden every  
year, if their by-laws would allow it. (They annually vary  
the site between the East Coast, Central USA, and West  
Coast.) No financial results are available, since the Foray  
concluded the day before the Board meeting. But again the  
Easterners were surprised that here in the Pacific Northwest  
not only were the mushrooms more plentiful but all were  
much bigger in size than they are used to finding.  
Joy Spurr's NAMA Foray Report appears on page 3.

The committee looking for a new meeting site for our Society  
is hard at work. However, at press time, it had not found a  
location which has as good an access as the Museum. Should  
some member know of a site, please call Monte Hendrickson  
(523 - 2892) and he will relay it to the committee.

Another item of concern to all Societies in the Northwest is  
the increasing commercial collecting of mushrooms, especi-  
ally chanterelles. What can we do about this? Will it re-  
duce the fruiting in future years, because of such heavy col-  
lecting?

When the Board meeting reached the informal stage, it was  
discovered that our Society actually did not have a channel  
through which members' suggestions would be followed up.  
Margo Harrison (phone 932-1612) is willing to serve in this  
capacity. So if you want something done, or have a sugges-  
tion, please call Margo.

The next Board meeting again will be held at the Harrison's  
on November 23rd, 1981 at 7:30.

REPORT FROM THE MARGARET MCKENNY FORAY - THE ANNUAL N.A.M.A. FORAY TO FORT WORDEN

Joy Spurr

Judging by the many favorable comments from the participants everyone enjoyed the field trips, programs and good fellowship of the first NAMA foray held in the State of Washington. The food was good and accommodations were warm and comfortable. The weather cooperated by furnishing ample rain early in October that produced abundant fruiting for the foray. It did not rain during the foray period, but Port Townsend was enveloped in fog during the four days.

Morning classes for beginners and intermediates were given by Michael Beug and Kit Scates, and beginning microscopy by Judy Roger. The rest of the day was open for field trips, sorting, identification, and key trials. In late afternoon Larry Stickney, from San Francisco, kept members busy tasting the fruits of his gourmet cooking abilities with mushrooms.

Evening programs were as follows: Thursday... Dr. Daniel E. Stuntz gave a brief talk on remembrances of Margaret McKenny, in whose honor the foray was named. Dr. Michael Beug showed slides of mushrooms found on the Olympic Peninsula.

Friday evening.... NAMA photo contest award-winning pictures shown. A slide-illustrated program on Pleurotoid Fungi of the Pacific Northwest by Dr. Susan Libonati-Barnes.

Saturday evening.... A report of the taxonomic study on models presented by Margaret Dilly. Dyeing with Mushroom Pigments by Caroline Higgins. Mycotechtonic Echoes of Mt. St. Helens by Dr. David Hosford.

NAMA gives an annual award for Contributions to Amateur Mycology. Dr. Orson K. Miller, Associate Professor of Botany, Virginia Polytechnic Institute and State University, is the recipient of the award for 1981, presented to him at the foray.

Total attendance was 329 with members coming from Michigan Iowa, Oklahoma, Arkansas, Colorado, Kansas, New Mexico, Arizona, Texas, Ohio, North Carolina, Virginia, Wisconsin, New York, Massachusetts, Maine, Maryland, Illinois, Florida, New Hampshire, Vermont, Washington, Oregon, Idaho, California, and Alaska.

About 350 mushrooms were identified and placed on display. The largest gilled mushroom found was Agaricus augustus, the cap 11 inches in diameter, stem was the same length. The smallest mushroom was the lovely, pinkish-red Mycena rosella. Lepista nuda was more abundant than Cantharellus cibarius. Clitocybe dilatata and Clitocybe dealbata were in ample supply in the immediate area. Several very large Boletus edulis put in an appearance. Many large fairy rings were fruiting on the parade grounds.

Identification of mushrooms was well organized. By the use of keys constructed by members of the Pacific Northwest Key Council, participants were encouraged to identify their finds themselves. They were assisted by Key Council members. Names on identified mushrooms were verified by Dr. Daniel E. Stuntz and his assistants before they were placed on the display tables. Added attractions were small clumps of lichens and mosses and branches of native trees and shrubs, all properly identified, displayed along with the mushrooms.

Gifts to those attending the foray included copies of keys of some of the common mushroom genera from Puget Sound Myco-

logical Society, pencils from Peoples Bank and plastic bags from Eddie Bauer, Inc. All registrants received a bright green T-shirt to commemorate the foray.

The committee chairmen and their assistants deserve congratulations for the time and effort they put into making this a successful foray.

NAMA is a worthwhile source of information and pleasure to mushroom hunters and I would encourage anyone interested in mycology to become a member of this organization, and thereby participate in the forays and receive the excellent newsletter.

DALLES FOREST CAMP FIELD TRIP REPORT Dina Chybinski

At this field trip, on October 3 & 4, approximately 20 members of the Seattle Audubon Society met on Saturday at 10 am at the shelter for a mushroom walk led by Milton Grout. They made their own unique contribution by identifying the sassy birds (Gray or Canada Jays) who kept swooping for bright-colored mushroom bits. In addition, the following birds were sighted: Black-capped, Chestnut-backed, and Mountain Chickadees; Pileated Woodpecker, Hermit and Swainson's Thrush, Audobon and Myrtle Warblers.

Amid alternating sun and showers, a few lucky pothunters found Sparassis radicata, a few Gypsies, a smattering of Lactarius deliciosus. The real excitement was the wide variety of fungal oddities: 110 species were identified, with panache, by Brian Luther. Virtually the whole spectrum of Amanitas was there. Sensual delight was provided by the almond scent (similar to that of Clitocybe odora) of Ella Cante-lon's Ischnoderma resinatum. Good vision found the tiny (1/4" or less) Microcollybia which grows only on decayed mushrooms of other species.

Enjoyed by over 60, the routinely scrumptious potluck offered such surprises as fried wontons and sushi (a Japanese delicacy made of sweetened rice in a seaweed casing around a core of fish cake, gourd and mushroom slices). Also, this writer has never set tooth to a more delicious chocolate cake as was brought for dessert.

We thank Dina and Joe for hosting this trip on Saturday. They were ably assisted by Fay and Howard Melsen, who continued on Sunday.

OF THIS AND THAT

MYCOPHILATELY: A list of 75 postage stamps depicting fungi from 43 countries will be sent for 35¢ by writing to: Bill Long, Star Route, Afton, MI 49705.

A souvenir packet of four stamps, featuring Cortinarius cinnabarinus, Coprinus comatus, Armillaria luteobubalina and Cortinarius austrovenetus, has been issued by the Australian Postal Department. Send \$2.30 (U.S.) to GPA, Box 9988, Melbourne, Vic. 3001, Australia, and you will get these stamps.

MUSHROOM ARTICLE: National Wildlife magazine for October/November 1981 ran an interesting mushroom article, titled "Mycologists Have More Fungi," by Wallace Kaufman, who is associated with the North Carolina Conservation Foundation. It deals with the 1980 NAMA Foray held in the Smoky Mountains. Not all information about edibility is accurate in the article. Also the fruiting season of different mushrooms varies in different parts of the country. An article featured in a national publication should be based on better research.

After two and a half months of hot, dry weather and the first rain of the season occurring just a week prior to this field trip (held September 26 & 27) I did not expect to see many mushrooms this weekend. But never underestimate dedicated mushroom hunters. Half a dozen species were already on the table when we arrived in camp Friday evening. I tagged them with identification labels and placed them in the middle of the I.D. table. By noon Saturday, these half-dozen specimens were lost in a sea of mushrooms. Although there were no large quantities found of any one species, representation of the mushroom flora of this area was excellent. Ninety specimens were identified as to species and another twenty were identified to genus. The largest specimen was Boletus coniferarum. Its cap measured 13 inches in diameter. Among the smallest was a beautiful "planting" of bright orange-red Mycena strobilinoidea. Among the unusual fungi were three golden-yellow Pholiota flammans, a fine cluster of blue-black Polyozellus multiplex, and a fresh specimen of Geastrum saccatum.

Saturday was a beautiful sunny, but cool, day until the rain started just as we finished dinner. 62 members and guests registered. 39 stayed for potluck dinner. Surprise guests were Dr. and Mrs. K. Asano and their son, from Vancouver, B.C. Several of us had met Dr. Asano many years ago, when he and Dr. Bandoni of the University of British Columbia hosted PSMS members on a field trip to Golden Ears Provincial Park. The Asanos have been PSMS members since that time. They brought the good news that a mushroom club is now organized in Vancouver.

Thanks to: Brian Luther for identifying almost all of the mushrooms that were brought in; to Chuck and Virginia Kessner for two jugs of "just-off-the-press" apple cider; to Sigrun Budnik for starting the early morning fires; to two unknown persons who donated delicious home-made cookies for the coffee-breaks; to the person who left a shiny silver dollar in a white plastic cup beside the stove (this goes into the treasury to buy more coffee); to Dave Schmitt who provided a generator and light during dinner; and to all participants who contributed good food and good fellowship and helped to make the field trip a happy occasion.  
P.S. added by your editor: And all participants thank Joy and Roger for hosting this trip, which significantly added to making it a great success.

Unfortunately, very few members (and always the same) now volunteer for hosting duties on field trips, so that Joy and Roger were kept in camp all the time. Ideally, more than one family and/or person should share in the hosting of a field trip. Hosted field trips are unique to PSMS. Most other Societies meet at a designated spot at a set time, then they take off, collect till mid-afternoon, return to the camp, identify the mushrooms found, and then return home.

If PSMS will be forced to go to this format, we will not be able to share the pleasant experiences any more which Joy reported above. And, field trips may die out altogether. If every PSMS member just volunteers to host a field trip every other year, we could not schedule enough field trips. However, I challenge every member who has enjoyed a field trip in our usual, accustomed format, to come forth and register with the field trip chairman, so he/she can be called when the new season comes in the spring. You are already too late for the first field trip in the spring to Carnation, because Monte and I have already signed up. Don't put this issue of Spore Prints aside, and say: "I'll do it later." Do it right now!!!!!!

Mycophagy (look it up in Webster) will become a regular feature of Spore Prints. Charlotte Turner-Zila is providing the input. Due to space limitations we went chronologically printing Ethel's Antipasto (by popular demand) in this issue.

In December we will feature a mycophagy report from the 1981 NAMA Foray. Each month we will print a gourmet recipe with mushrooms. The first recipe will include Blewits, so save some.

## ANTI - PASTO

Ethel Bennett

All the members who were lucky enough to get a taste of Ethel's Anti-Pasto which she had brought to the Annual Exhibit, kept raving about it, that we asked Ethel for the recipe. Here it is:

## BASIC INGREDIENTS

## APPROX. AMOUNTS

Mushrooms (see below)**	
celery	3 to 4 stalks, cut or sliced
green pepper	1 to 2 cut coarsely
onions	1 medium, chopped
red pepper or small jar pimiento	1 medium, chopped
black seedless olives	1 large can, sliced
water chestnuts	1 - 2 cans, sliced
garbanzo beans	1 large can
capers	1 small bottle (incl. juice)
parsley	fresh, if possible; 1/4 cup
sesame seeds	1/4 cup, toasted
cheese	1 tbl. sp. Romano & Parmesan
Italian herbs	1 to 2 tbl. sp.
Garlic	fresh, 2 or 3 buds
Wine (if desired)	1/4 cup Chablis or Sauverne
Vinegar	} see below
Oil	
Salt & Pepper	

\*\*\* Regarding the mushrooms: many different ones can be used: chanterelles; agaricus sp., sparassis; clavaria; ponderosa; commercial, etc. These must be CANNED or COOKED before adding. Quantity of mushrooms depends on your taste. All solid ingredients are best if cut in pieces suitable for a snack tray.

Added ingredients and/or substitutes: for the dressing I use Italian salad dressing. I add a small jar of cocktail onions with juice, a good sprinkle of Worcestershire sauce, 3 to 4 drops of Tabasco sauce; Johnny's seasoning salt (or Lawry's green olives, and often I make the Italian dressing from "good season" package mix.

Everyone's taste varies, so I suggest you "add and taste". Because of the vinegar, you can keep this anti-pasto for a couple of months in your refrigerator, if it lasts that long. This is best made a day or two before serving. Call Ethel (784 - 6236) if you don't succeed the first time!

## MUSHROOM STUFFED EGGS Myco. Assn. Wash. (DC).

6 eggs, hard boiled; 3/4 cup mushrooms; butter; mayonnaise; parsley.  
Peel and halve the eggs. Saute the finely chopped mushrooms in butter. Add the mushrooms to mashed egg yolks and add mayonnaise to desired consistency. Stuff the whites with the mixture and garnish with parsley and a slice of sauteed mushroom.