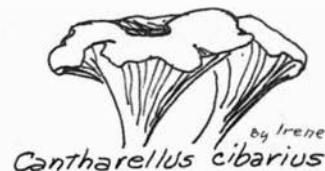


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
2559 NE 96th, Seattle, Washington, 98115

September 1983

Number 194



THE 20TH ANNUAL EXHIBIT Dennis Bowman

Once again it is time to turn our attention to our Annual Exhibit. In little more than a month from now we will be opening our doors for what is coming to be known as the largest and most professionally staged Mushroom Exhibit in the nation even though it is put on entirely by our membership.

Work has been steadily progressing since last spring. But it is now that the committees really accelerate to meet their tasks. Although our individual chairpersons are providing the direction, it is up to all of us members to support them with the momentum that will yield us a successful Show. I strongly encourage each and everyone of you to make contact with one or more of the committee chairpersons and to offer your help. There will be sign-up sheets at the September membership meeting as well.

Our Exhibit posters will be available for distribution at the September membership meeting, and I ask that each of you take several of them and have them displayed in the stores of your neighborhood. If you can't make it to the meeting, or need additional posters, please contact myself or Don Schultz. It is very important that we all take a share in alerting the public of our premier event through our posters and through personal contact.

Remember our Show dates are October 15 & 16, 1983 at the Monroe Center. Hours are Saturday Noon to 8:00 pm and on Sunday, 10 am to 6 pm. And please ask for rain that will provide us with an abundance of fungi for the Exhibit!

COMMITTEE CHAIRPERSONS

General Exhibit Chairman:	Dennis Bowman	525-8399
Assistant Chairman:	Don Schultz	226-2217
Arts & Crafts:	Tatiana Roats	842-3750
Book Sales:	Judi & Ernie Boa	725-1235
Commercial Display:	Bob Hanno	767-6381
Construction/Clean up	Milton Grout	747-0497
Decorations:	Margaret Holzbauer	762-3053
Feel & Smell:	Ed & Ella Cantelon	242-6115
Freeze Dry:	Dr. Patricia Winter	486-4264
Fungus Collection:	Elizabeth Dequine & George Rafanelli	789-6728 767-4408
Fungi in Foodstuff:	Edith Godar	821-5147
Greenery Collection:	Paul Rule	1-794-8987
Greeters:	Earl & Margo Harrison	932-1612
Hospitality:	Richard Davis	328-0440
Identification:	Charles Volz	363-5465
Labeling:	Helena Kirkwood	784-1095
Membership:	Aino Kunz	362-7402
Micro Projection:	Sally Ann Hansen	244-0435
Mushroom Dyes:	Ella Cantelon Caroline Higgins	242-6115 725-9369
Mushroom Receiving:	Ed & Ella Cantelon	242-6115
Mushroom Preservation:	Ethel Bennett	784-6236
Publicity	Dennis Krabbenhoft Richard Pauli	839-2454 282-3525
Security	Don Schultz	226-2217
Slide Show	Joy & Roger Spurr	723-2759

Tray Arrangement	Margaret Dilly	782-8511
PSMS Storage & Moving	Monte Hendrickson	523-2892
Ticket Sales	Ferris Anderson	747-3133

SAVE AND FREEZE OR DRY MUSHROOMS FOR BANQUET

Now is the time to preserve extra, edible mushrooms for the Survivors Banquet next March. If you are finding a lot of choice edible Chanterelles, *Boletus edulis*, etc. put up a few extra containers and donate them next spring towards the banquet.

FUNGI NEEDED FOR STUDY Brian S. Luther

I was recently contacted by Steven L. Miller, who is a student under Orson K. Miller. He is interested in fresh or dried specimens (preferably with photos and notes) of almost any of the Astrogastreaeous fungi, including the following genera: Arcangeliella, Cystangium, Elasmomyces, Gymnomyces, Hydngangium, Macowonites, Martellia, Octavianina, and Zelleromyces.

If any of these fungi are found, please contact me and I will send them to Steve, or you may send them directly to him at the following address: Steven L. Miller, Dept. of Biology, Virginia Polytechnic Inst. and State University, Blacksburg, VA 24061.

PSMS FALL MUSHROOM IDENTIFICATION CLASSES

The very popular, necessary, interesting and very rewarding fall class in mushroom identification will be held Monday evenings from 7 to 9 pm at the Monroe Center (third floor in Room 317).

Classes will be held beginning Monday, September 19th and will run on consecutive Mondays through November 14th, except for regular Society meeting nights. A fee of \$5.00 per person will be charged to pay for the rent for the room. In addition certain parts of the PSMS Educational Pamphlet will be used. These parts may be reproduced and will be available at cost. The cost of the Pamphlet is \$3.00 to members.

The class again will be taught by our president, Milton Grout. All common genera will be covered and will be amply illustrated with slides from the PSMS collection. The class will be structured with the beginner in mind, but will be in sufficient depth to interest the intermediate groups as well, and will also serve as a good review for the more advanced.

Fresh specimens directly from the field will be identified and discussed. All participants of the class are requested to bring specimens, and the first half hour will be spent on identification.

(P.S. from your editor: our PSMS mushroom identification classes are one of the rare remaining bargains in this day and age. President Grout teaches the class as one of his many contributions to PSMS, and would prefer not to charge a dime; however the rent for the classroom has to be paid, and that's all you are charged. From my own experience I want to tell you there are no finer classes taught!).



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Spore
Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
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Direct all mail to this address

OFFICERS Milton Grout, President, 1984 (1)
John Kunz, Vice-President, 1985 (2)
Ferris Anderson, Treasurer, 1984 (1)
Betty Homilton, Secretary, 1985 (1)

TRUSTEES Term expires March 1984: Kearney Kozai (1)
Marion Maxwell (1); Richard Pauli (1); Don
Schultz (2); Charles Volz (1).
Term expires March 1985: Ernie Boa (1); Judi
Boa (1); Hildegard Hendrickson (2); Monte
Hendrickson (2); Charlotte Turner-Zila (1).

ALTERNATES: Edward Bush; Sally Ann Hansen; Ron Skoor.
IMMEDIATE PAST PRESIDENT: Carl Hermanson
SCIENTIFIC ADVISER: Dr. Joseph Ammirati

Calendar

- Sept. 10 & 11 Field Trip to Crystal Springs Forest Camp
Sept. 12 Monday, Membership Meeting, 8:00 pm
Sept. 17 & 18 Field Trip to Masonic Park
Sept. 19 Monday, First Session of the Fall Mushroom
Identification Class, 7:00 pm Monroe Center
Sept. 19 Board Meeting, 7:30 pm
Sept. 23 Deadline for Spore Prints Material. Send to
the Editor, 2559 NE 96th, Seattle, WA 98115
Sept. 24 & 25 Field Trip to Soda Spring Campground
Sept. 26 Monday, Fall Class, Monroe Center, Rm317
Oct. 1 & 2 Field Trip to Lake Wenatchee State Park
Oct. 3 Monday, Fall Class, Monroe Center, Rm 317
Oct. 8 & 9 Field Trip, location announced next month
Oct. 10 Monday, Membership Meeting, 8:00 pm
Oct. 15 & 16 The 20th Annual Exhibit. MONROE CENTER
Hours: Sat.: Noon - 8 pm; Sun.: 10 - 6.

HAPPY RETIREMENT TO CARL AND BETTY

Carl and Betty Hermanson (immediate past president of PSMS and last year's Show Chairman) have moved into their new home in Bellevue and have a new phone number: 644-7433.

Membership Meeting

Monday, September 12, 1983, 8:00 pm in the auditorium of the MONROE CENTER, 1810 N.W. 65th Street, Seattle.

Program: First we will see the NAMA Slide-tape set of the Amanitas of the Northwest; then Coleman Leuthy will make some comments on the genus Lactarius, which he is researching for the Northwest Key Council. Coleman is a PSMS member of long standing and a science teacher in Seattle. He stepped in last April and presented a superb program titled A Look at the Fungi in Remembrance.

BOARD NEWS

H.R.H.

After the summer recess, the August Board meeting brought the trustees back into mushrooming matters. The main items of discussion were finances (according to the Treasurer we are solvent, but not much is happening during the summer) our insurance (we seem to be covered) and the need for a banquet chairman. President Grout has not found a member yet who will arrange our 1984 Survivors Banquet.

In another section of this issue you will find the announcement about the Fall Mushroom Identification Classes. President Grout also is planning the follow-up classes which will start after the Fall Classes. The second series of classes is envisioned as a more specialized approach to a given genus. The help of experts from the Northwest Key Council will be solicited. At this time the plan is to hold a monthly session on the first Monday of the month. President Grout would also like to have input from the membership!

There was no report on the Stuntz Memorial Foundation.

In regards to the 1983 Annual Exhibit it was decided to keep last year's excellent poster. It will be available at the September membership meeting, so that our members can distribute them in their neighborhoods. More on the Show elsewhere.

The dates and locations of the early fall field trips are listed in another section of the bulletin.

The Show material has been moved out of Dr. Stuntz's basement. A new permanent storage facility is needed after the Show. If a member has a dry garage available (8' x 4' of space is needed) please call President Grout.

WELCOME TO THE FOLLOWING NEW MEMBERS:

Denis & Vivien Benjamin: 363-2259; David McDonald: 789-6588; Meredith Jewett & Michael Bassi: 881-7586; Linda Rowe & Tom McMillin: 324-5227; Thomas Osaki: San Jose; Robert Rayburn: Tacoma; Gloria Van Sickle: 631-9633; Farishta Leeson & Michael Bradley: 522-3418.

FORAY IN IDAHO

The Spokane Mushroom Club & The Pacific Northwest Key Council hold a joint Foray September 23, 24 & 25, 1983 at Hills Resort, Priest Lake, Idaho. Deadline for registration is September 17, 1983. Registration forms will be available at the September membership meeting. Members of any organized mushroom club are invited and welcome!

SICK CALL CLARION

Our following members had to spend some time in the hospital this summer: Fay Melsen, Charlotte Turner-Zila, and the wife of trustee Don Schultz. We wish them a speedy and complete recovery. We need our good people back soon.

FIELD TRIPS

Charlie Volz

Hosts are again needed for the fall season field trips so that we can hold them in our accustomed format, which means there will be somebody in camp when our members arrive, there will be coffee and cookies, and there will be the big mushroom display complete with identification of all specimens, and last but not least, the hosts arrange for our famous potluck dinners.

Experiences of the last couple of years have shown that many members plan to come only for one day. We recommend the Saturday (otherwise the area will be pretty much picked over) Due to the difficulty of getting hosts, there might not be any coffee, etc. on Sunday. Even in the past, most members had left camp by Sunday noon (usually to have time at home to freeze, dry, etc. their mushroom finds).

New members also are encouraged to volunteer for hosting since there (hopefully) will be experienced members around to train them. If you can help out, call Charlie at 363-5465.

Sept. 10 & 11 Crystal Springs Forest Camp, elevation 2,400'
Travel Interstate 90 east over Snoqualmie Pass 9 miles past the summit, take the Stampede Pass Exit (#62). Turn right at the stop sign, and take the right turn just before the bridge.

Sept. 17 & 18 Masonic Park: Four miles east of Granite Falls. Go to Snohomish and follow State Highway #9 (north) to the turnoff to State Highway #92. Follow #92 (east) to the town of Granite Falls, and continue east for about 4 miles. Watch for the sign that directs you to turn left to the Masonic Park. At the registration desk PSMS will collect a small day-use fee per car. There also is a modest fee for camping over night. The park is open to non-Masons only this weekend. The entrance gate will be closed after 9 pm, and no one may enter or leave thereafter. We hope to find Chanterelles.

Sept. 24 & 25 Soda Springs Campground: elev. 3,100'
Travel east on State Highway #410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road #174 and continue for about 5 miles to the Soda Springs Forest Camp (which is on your left). In good years we can expect white chanterelles, Boletus edulis, and Armillaria ponderosa among the edibles.

Oct. 1 & 2 Lake Wenatchee State Park, elev. 1,900'
Travel U.S. Route #2 east over Stevens Pass. 20 miles past the summit, turn left (north) on State Route #207 and go to the Park. Lake Wenatchee State Park is in 2 sections. The shelter is in the "day use only" area, and this entrance is to the left, and prior to Road #209 to Plain. If you have crossed the river, you have gone too far. Overnight camping is across the river and beyond the "Y" in the road.

WELCOME BACK FROM THE OLD COUNTRY

Bob Hanna and Margaret Holzbauer have returned from a trip to Europe in time to enjoy our fall mushroom season.

MISCELLANY

An article in the St. Paul Dispatch by Don Boxmeyer states that a bill has been introduced by a Senator of the State of Minnesota, to make the morel the state mushroom. Some of the co-sponsoring legislators are reported to be veteran morel hunters. The article reached us via Dorothy Viers, Thank you.

From the May 1983 newsletter of the Illinois Mycological Association we learn that an upcoming article in the journal Mycopathologia describes how the senior author suffered from watery diarrhea after eating Suillus luteus without removing the "slime" from the cap. On previous occasions he had eaten this species after removing the slime, and had suffered no ill affects. Apparently, Suillus luteus should be carefully cleaned before it is cooked and eaten.

The Seattle Post Intelligencer recently featured some ethnic jokes. The following one related to a country behind the iron curtain: A member of the force is in the forest looking for mushrooms when he comes upon a fine, solitary specimen and demands to know where the mushroom's companions are. The mushroom does not answer so he pounds it with his club. He continues his interrogation until the mushroom is smashed to a pulp. He then puts it in a basket and takes it home. His spouse demands to know what happened. "Not my fault," he says with a shrug, "he fell down the stairs." In another version of the joke, the answer is, I was provoked."

The MYCOPHILE (Mar.-Apr.'83) reports that promptly putting Coprinus comatus (Shaggy Manes) in the microwave oven will stabilize them and they will then keep for days in the refrigerator. Watch the mushrooms while microwaving - when they start to break down and give up water - turn off and refrigerate.

Meinhart Moser's "Keys to Agarics and Boleti", translated into English is now available. Retail approx. \$35. If we get enough orders from members, Judi can obtain a discount. Call her if you are interested.

MUSHROOMS ARE FEATURED BY THE PRESS

Mushrooming is definitely "in" this year as can be seen by the fact that TIME Magazine carried an article on morels (with pictures) in the May 30, 1983 issue. The New York Times on June 29, 1983 carried a two-page article entitled "The Varied Culinary Riches of Wild Mushrooms. It covered availability and many recipes for wild mushrooms.

GEO Magazine (April 1983) featured an article "Mad for Mushrooms," written by Sara Ann Friedman of the New York Mycological Society. READERS DIGEST, April 1983, included an article on mushrooms based on Vince Marteka's book.

PSMS was approached by Post Intelligencer Reporter John Hessburg (who hails from the Midwest) to "prove" that morels grow in the Pacific Northwest. His pleasant experience in the company of our morel experts Margaret Dilly and George Rafanelli was reported in the P.I. on May 31, 1983 including a photo of George holding a handful of morels.

STORAGE FOR EXHIBIT MATERIAL NEEDED M.Hendrickson

We already have locations to store most of the equipment needed for the Annual Exhibit, except we absolutely need space for the burlap panels (4' x 8' x 7'high) in a dry, enclosed area. The burlap must be protected from dampness and rodents. Private storage saves our Society about \$1,000/year.

In this issue we feature 2 book reviews. The first one (by Jennie Schmitt) is at the request and for the benefit of our newer members who want to know which mushroom identification book they should purchase as their initial "bible". Jennie will continue reviewing the books which PSMS currently has in inventory and which Judi Boa, booksales chairperson displays at the monthly membership meetings.

At the monthly membership meetings these books are offered at a small discount from list price to our PSMS members. At the Annual Exhibit in October all books will be sold at list (i.e. during the Show no discount is available to members). Therefore be sure to purchase the books you desire for the fall season in September and October at the membership meetings. Also think about giving mushroom books as Christmas presents, birthday presents, and other occasions.

THE SAVORY WILD MUSHROOM by Margaret McKenny, revised and enlarged by Daniel E. Stuntz (1971). published by the University of Washington Press. Jennie Schmitt

This book is the best local guide we have. It contains more useful information than most, and is presented in a clear and interesting way. There are more local species covered in this work than in any other standard field guide.

The text is arranged by spore color and habit type (that is mushrooms with similar features). It is written by and for the people of the Pacific Northwest covering northern Oregon, Washington, northern Idaho, and southern British Columbia. The number of species have been increased from 84 described in the original book, to 156 in this revised edition. Each specie is illustrated in black and white, and there are 64 color photographs. Dr. Varro Tyler wrote a chapter on mushroom toxins, and Dr. Angelo Pellegrini contributed a chapter on the basic procedures for preparing, cooking, and preserving mushrooms, written in his own inimitable manner. There are also 25 or more recipes compiled by Margaret McKenny from the original text.

This is an ideal book for the beginner. You have come a long way if you can recognize all 156 species by sight!

The following book review was done by Brian S. Luther. Should any one be interested in ordering this book, contact Judi Boa; and if there are enough orders, we may even get a publisher's discount.

PILZE DIE AN HOLZ WACHSEN by Herman Jahn. Busse, Herford, West Germany. 1979. 268 p. available through Lubrecht & Cramer, RFD 1, Box 227, Monticello, NY 12701, \$31.-- postpaid (or place an order with PSMS). This book is in German, but don't let that scare you. The title of the book translates in English to "Fungi growing on wood" or "Wood-decaying fungi".

After a general introduction, the author discusses the subject of wood-decaying fungi in 14 brief chapters (pp. 9-34) as follows: (1) Wood as a nutritive substance, (2) Decomposition of wood by fungi, (3) Brown-rot, white-rot and dry-rot, (4) Parasitic fungi, (5) Saprophytic fungi, (6) Succession of wood-inhabiting saprophytes, (7) Host specificity of wood-inhabiting fungi, (8) Ecological niches, (9) Effects of external factors on growth, (10) Adaptation of fruiting-bodies on wood, (11) Fungal parasites and fungal succession (fungi growing on fungi), (12) Perfect and imperfect stages, (13) Culture of edible wood-fungi, (14) Scientific and German (common) names.

Next, (pp. 35-38) the author provides a systematic arrangement of the classes, families and genera of fungi treated in the book. Here he uses a number of families under the order Aphyllophorales which are not accepted by most experts on this group, for example: Lentinallaceae, Clavicornaceae, Steccherinaceae.

The vast majority of the book, however (pp.39-241) is devoted to descriptions and photographs of wood-decaying fungi. This is the section that will be of most interest to people, regardless of whether you read German or not. The descriptions are always on the left page and the photographs on the right page when you open the book to this section. This makes it very convenient having the descriptions and photographs next to each other. The descriptions are adequate for a book of this kind (a non-monographic treatment) and often provide rather interesting information. The most remarkable part of this book are the 222 color photographs, which are no less than absolutely superb. The color reproduction is excellent to almost perfect in most photos and the artistic nature of the habitat shots is splendid. There are also 133 black & white figures (19 b&w photos and 114 line drawings). There are normally two color photographs on each right hand page, less frequently three or four.

All of the species treated are fungi found in north temperate areas of the world. As a result, a large number of the fungi covered in this book occur in the Pacific Northwest and North America in general. Unfortunately, the author has not provided any keys for the identification of the species included in the book. Nonetheless, it is an important contribution and reference. Since the author is a well known European expert on Polypores, you would expect there to be a few of these in his book. Color and black & white photos of the following groups will be found: Basidiomycetes: Aphyllophorales \pm 130, most of which are Polypores (+75) and resupinates (\pm 30), Jelly fungi (\pm 12), Agaricales (+47), Gasteromycetes (\pm 4). Ascomycetes (various groups \pm 32) and Myxomycetes (\pm 11).

The book ends with a glossary, a German common name - scientific name cross reference for trees used in the text, bibliography, photo credits, Index of German fungus names, and finally, an Index of scientific names.

Of course it must be remembered that a book of this nature can only cover a very small fraction of all the species actually occurring on wood.

This book is hardbound and all the pages are very high quality glossy-enameled paper. I have had my copy for a year and it has been used frequently. The author is to be commended for his efforts and has succeeded in producing a beautiful and useful picture book. A must for anyone seriously interested in the lignicolous fungi.

OF THIS AND THAT

The Hendricksons bought two Shiitake logs as last year's Exhibit. We activated them right away and harvested a very few fruiting bodies. After several months we again tried to get them to fruit, and succeeded in getting one fruiting body. For both of these tries, we kept the logs inside, and carefully followed the instructions. This summer we set them out in a shady place in our garden. And at press time the best fruiting is developing. Reports from newsletters from other mycological societies seems to confirm the fact that when you "baby" them, they don't perform, and when you semi-neglect them, they do ok.