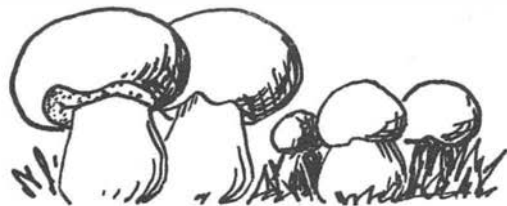


SPORE PRINTS

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

June 1984

Number 203



PRESIDENT'S MESSAGE

Margaret Dilly

Another month has gone by, how they do fly. May certainly was the month of Morels this year. The record rainfalls this spring have helped to bring forth a great abundance of fungi. It looks as though Boletus are going to really flourish this year too. Many of them have already been gathered, but June is typically the month for them. With one more field trip planned for this month, get out there and get your share of the spoils.

The attendance and the program at the May meeting were both very gratifying. Those unable to attend missed a super visit to Japan with Drs. Ammirati and Høsford. As I watched I couldn't help but think what fun it would be touring with them... they both know how to eat. Wouldn't hire them as guides though, is a wonder they ever found their way home.

This is the last Spore Print edition until September, and there are several matters I would like to bring to your attention. First is the PSMS LIBRARY in room 104 of the Monroe Center which is now ready for regular use. The books are all in place thanks to our Librarian/Historian Edward Bush and his lovely wife Patricia. They have done a fine job, but would appreciate a call from any one with books still outstanding. We are not set up as a lending library yet, but much pleasure can be derived by using the books in the light pleasant environment of our library. As a bonus, the historical materials are displayed here for your enjoyment. Newer members can get a glimpse into the historical past of the club, and earlier members will have fun reminiscing and seeing how young they once were. The hours selected, at least for the present, to have the library open are 6 PM on the regular Monday meeting nights; 4PM to 8 PM Tuesdays, and 10 AM to 2 PM on Thursdays, or occasionally on special request, at other hours.

The second subject I would like to mention is the ESTATE PLANNING SEMINAR brought up at the April membership meeting. In light of our beloved Dr. Stuntz' death a year ago without the benefit of a will, and the complications that have resulted, one of our members, George Smith, Attorney at Law, specializing in this field, has offered his time and expertise to better inform us. He will discuss: "Wills, Trusts, and Avoiding Probate," topics that are so important, but are so often overlooked in our busy work-a-day world. This free seminar will be held Wednesday, June 20, at 7:30 PM in Room 104 at the Monroe Center. We are asking that you RSVP so we can reserve a larger room if necessary. Call either 782 - 8511 or 241 - 5704.

Next subject is the WILD SAVORY MUSHROOM book. Dr. Ammirati, our scientific adviser, has been contacted by the publisher, and asked to revise the book. He would like to have suggestions on how to improve the book from those of you who use it. Write down your suggestions and either bring them to regular membership meetings or send them to PSMS. Please include your name and phone number so you can be contacted if need be. Don't panic about your present book not being of use any more, because the new edition won't be out for about three years. As a matter of fact, the existing book may even become a collector's item. This is the

only book I know of that deals strictly with the Northwest fungi.

The last issue I would like to address is the ANNUAL EXHIBIT which comes on us very fast when we resume activities in the fall. Michelle Green co-chairs this event with Dennis Bowman (since he is presently somewhere in Alaskan waters on a processing ship). She is doing a superb job of making necessary preparations for the Show, which is our only money making venture throughout the year. She will be needing the help and support of everyone. So when you are asked to help in some capacity, please respond in the positive. You may also volunteer, since you know your talents and interests best.

I guess this is all for now, except to wish you a great summer and a good vacation, if you plan one. As for myself, I will be going to Africa and Israel, and with some luck, I will be sharing some slides with you for the Christmas meeting. Have a Happy Summer!

ITEMS OF INTEREST

The truffle harvest in France was very low this past season, only seven tons were found. Years ago the yield was measured in hundreds of tons. Overharvesting is mentioned as the main cause of the decline, although the weather was also not cooperating this year. It was too dry.

(P.S. Your editors still hope that their "truffle tree" ultimately will yield a harvest. Does anyone in the Society have a trained pig we can rent at that time?)


Recently we discovered canned wild mushrooms on the shelves of a gourmet store in Seattle: the prices were \$8.69 for 4-4/5 oz. Boletus edulis; \$10.89 for 8 oz. of Chanterelles, and \$6.98 for 16 oz. of mixed (including pleurotus, lactarius, armillaria, etc.). They were imported from France. And nearby on the shelf, was an 8 oz. can of "paddy mushrooms" for \$1.98 from Taiwan.

It may be "cheaper" to buy the wild canned mushrooms, but you sure don't have the thrill! of collecting them yourself.

WATCH OUT WHEN UNPACKING SPRING TREES

The following article appeared in the Fall 1983 Newsletter of the Wisconsin Mycological Society.

Sporotrichosis is the name given to a potentially serious lymphatic fungus disease contracted by handling spagnum moss. The causal agent --- the fungus *Sporotrichium schenckii* -- occurs in soil & moss used to pack tree seedlings for shipment. Found throughout the U.S., it appears most common in the Midwest. The fungus enters the body through a small cut or scratch and within 1 to 4 weeks a small painless blister develops. This becomes inflamed and slowly enlarges as the fungus spreads through the lymph vessels to infect other areas of the body. Left untreated, the disease progresses slowly into the bones, abdominal organs, and uninvolved skin surfaces. But diagnosed and treated, the disease is rarely fatal. Advice is to minimize skin-moss contact during the handling of moss-packed trees by wearing gloves, washing hands frequently, and treating cuts and scrapes promptly.



P. S. M. S.
Spore Prints

is published monthly, except July and August, by the
PUGET SOUND MYCOLOGICAL SOCIETY
 2559 N.E. 96th, Seattle, Washington 98115
 Direct all mail to this address

OFFICERS Margaret Dilly, President, 1986 (1)
 John Kunz, Vice President, 1985 (2)
 Ferris Anderson, Treasurer, 1986 (2)
 Betty Hamilton, Secretary, 1985 (1)

TRUSTEES Term expires March 1985: Ernie Boa (1) Judi
 Boa (1); Hildegard Hendrickson (2); Monte
 Hendrickson (2); Charlotte Turner Zila (1).
 Term expires March 1986: Gilbert Austin (1)
 Ed Bush (1); Sally Ann Hansen (1); Betty
 Okura (1); Ron Skoor (1).

ALTERNATES: Dennis Bowman; Alice Austin; Edith Godar
IMMEDIATE PAST PRESIDENT: Milton Grout
SCIENTIFIC ADVISER: Dr. Joseph Ammirati

Calendar

- June 9 & 10 Field Trip to Soda Springs Camp Ground
- June 11 Monday, Beginners Class, 6:45 pm
 Membership Meeting, 8:00 pm
- June 18 Special Board Meeting discussing publicity
 for the Annual Exhibit, 7:30 pm
- June 20 Wednesday, Estate Planning Seminar, RSVP
- Aug. 20 Board Meeting, 7:30 pm
- Sept. 10 Membership Meeting
- Oct. 13 & 14 The 21st Annual Exhibit

REMINDER: There are no membership meetings during the
 months of July and August.

HAVE A NICE SUMMER

WELCOME TO THE FOLLOWING NEW MEMBERS

Dr. Reginald & Evelyn Archibald, New York; Linn E. Cornelison; Paul Talbert: 547 - 4822; Ruth Walsh: 363 - 1191.

TOPIC OF THE BEGINNERS CLASS IN JUNE

Joy Spurr, our PSMS photographer, will present her very popular introduction to mushroom and nature photography. Normally many "old time" members show up for this presentation. Let's not miss it. It is very rewarding to have excellent pictorial evidence of your finds.

Membership Meeting

Monday, June 11, 1984, 8:00 pm in the auditorium of the
 MONROE CENTER located at 1810 N.W. 65th, Seattle

Program: Gary Menser, Vice President of the Northwest Key Council, who runs an Oregon Truffle farm will talk about The World of Truffles. As we reported last month, Gary will lead a tour: Truffling Through Europe, Nov. 29 - Dec. 13th 1984.

BOARD NEWS

H.R.H.

The first order of business was the acceptance of the minutes of the April board meeting and a review of the Treasurer's report.

Room 104 at the Monroe Center has been rented, Margaret & Claude Dilly, and Monte Hendrickson, did some paint scraping and painting. The Center personnel scrubbed and reconditioned the floor. Ed & Patricia Bush moved in the PSMS library books and PSMS scrap book. Please consult the President's Message for the hours during the week when this room will be open and staffed.

After lengthy and detailed discussion, the Board voted that PSMS would not become an institutional member of NAMA.

The Board approved another field trip - June 9 & 10 to Soda Springs Camp Ground. For carpooling information call Sally Ann Hansen, 244-5084.

Banquet Chairperson, Betty Okura, is investigating several restaurants for the 1985 PSMS Survivors Banquet.

Michelle Green, Co-Chairperson of the 1984 Show talked to the Board about admission prices (they will stay the same as last year, \$2.00 for adults, \$1.50 for students and senior citizens) and publicity items. Due to the late hour of the meeting and the importance of publicity for the Show, a special board meeting will be held on June 18, 1984 in room 104.

BOOKS

Judi Boa

As usual, we will have books for sale at the June membership meeting. I also hope that most of the books which members have ordered will have arrived, but can't guarantee the latter. In addition, new books are coming out all the time. The following two items have just come to our attention, and we will take orders:

DIAGNOSIS AND TREATMENT OF MUSHROOM POISONING ON BASIS OF SYMPTOMS AND MUSHROOMS by Kit Scates. Price is \$24.95 plus \$2.00 shipping, available from Kit Scates Myco-Charts, E.2830 Marine Drive, Post Falls, Idaho, 83854.

The Saltari Press is putting together a most unusual calendar for next year. It should prove to be a gourmet's delight. Each month is surrounded by the foods one can expect to find on the market and in the woods as well as abbreviated symbols for where on the North American continent one can find such things. However the mushrooms are listed under the common names that may be found in the recently published Audubon Guide. Edible wild plants are also listed by their common names. The last page of the calendar contains a legend explaining the symbols and a large outline map of the USA and Canada as well as the botanical and common names of mushrooms and wild plants. Price is \$6.00. For multiple orders a discount is available. Publisher is Saltari Press, 466 W.23 St. New York, N.Y., 10011. Calendars will be ready in Sept.

June 9 & 10 Soda Springs Camp Ground, elevation 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).

ESTATE PLANNING SEMINAR

June 20, 7:30 pm at the Monroe Center. Please RSVP to 782-8511 or 241-5704. PSMS member George Smith, Attorney at Law, will discuss "Wills, Trusts, and Avoiding Probate".

LAKE WENATCHEE FIELD TRIP REPORT Judi Boa

Mother's Day weekend at Lake Wenatchee State Park was not only sunny, but the 40 mushroomers who showed up on Saturday, May 12th, did exceptionally well with gathering morels (mostly Morchella angusticeps). Morning collecting was hard for all except Patricia and Ed Bush who returned to camp with close to 15 lbs. But after they were so kind to describe the area of their precious finds, everyone returned in late afternoon with many delicacies. This fantastic couple also donated some wood which helped to keep the fire going well into the evening.

Many new faces were present, and they were amazed at the 35 species identified by Howard Melsen, and later in the day by Nettie Laycock. After the usual gourmet feast with 24 present, some of the folks staying over, went back for more hunting, while Nettie and Margaret Dilly set up microscopes. Ernie Boa's chainsaw came in very handy in freeing the Laycock motorhome from a stump -- ask Jack Laycock for an explanation.

The evening "pothunters" returned with their buckets full and one new gal was disappointed that the mystery of finding morels had vanished -- she said everywhere she looked she could see morels. With everyone so successful, everyone donated mushrooms to the hosts, Judi & Ernie Boa, who were pleased that this was such a successful outing.

A few Morchella esculenta were found, and some Verpa bohemica were still around. Calbovista subsculpta (some of the size of cantaloupes) were found in the park and elsewhere. Numerous Gyromitra esculenta were brought in. Boletus edulis buttons were barely showing.

P.S. I will be more than happy to host any trip if I can come home with so many mushrooms without even leaving camp!

REPORT FROM THE CRYSTAL SPRING FIELD TRIP

Alice & Gilbert Austin

Notwithstanding an almost constant 12 hours of rain on Saturday, May 19th, some 45 members attended the Crystal Springs outing. Twenty-six persons remained for the evening potluck. The principal search, of course, was for the Morel, and while the success was in no way comparable to that of the week before at Lake Wenatchee, all hunters found a few dozen morels, or in some cases, Verpa bohemica. Quite a number of large Gyromitra esculenta and G. gigas were collected. Nettie Laycock identified some 32 specimens.

P.S. We continue to need additional hostesses and hosts for field trips! A suggestion: sign up now for fall field trips! Remember, if there are two, three, or four persons on hand to divide the time, not much time is required of any one per-

son. Hosting is pleasant and informative. The hosts are able to watch the identifier at work, and will learn a lot.

THE PRINCE

Dick Sieger

Are you ready to put away your basket and field guide for the summer? Mushroom hunting doesn't have to end in June. Agaricus augustus, the Prince, was plentiful just north of Seattle in the last two summers. Look for it all over the Puget Sound area from late spring through October. It likes rain but will appear in dry weather too.

The Prince may be found in the open or under trees, in grass, disturbed ground, and along roads. It doesn't seem to be mycorrhizal (associated with live roots) and feeds on old leaves and plant debris. Sometimes only one fruiting body appears but you should look thirty feet around it for more. You may find groups, sometimes several big groups! Once you find this choice edible mushroom, check the same place for successive fruitings. And don't forget to check again the next year.

A. augustus buttons are shaped like a toasted marshmallow on a stick: slightly rounded vertical sides, and flattened top. They mature to an umbrella shape. The mushrooms are big -- up to eighteen inches across. You are more likely to find them a few inches wide. Caps are light yellowish brown with darker brown scales made of fibers. Stalks have fluffy brown tissue below a large ring, and are smooth above the ring. Caps and part of the stalk turn yellowish as you brush off debris and dirt. They have a sweet odor of almond extract (rub some piece of the mushroom between your fingers). Young gills are buff, gradually become pink, and finally purple-brown, the color of the spore deposit. The Prince is deeply rooted with one third to one half of the stalk buried. All members of the genus Agaricus have stalks that easily snap off right at the cap and gills that don't touch the stalk (i.e. are free).

You might confuse A. augustus with some other mushroom, good and bad. Agaricus meleagris (the Flattop) has a bad reputation. It's buttons are shaped like the prince, but the scales are blackish and small. It can have a chemical or creosote odor (again you should rub a piece of mushroom tissue). It's stalk isn't deeply rooted. The other look-alikes are A. subrufescens and A. perrarus, both edible, have stalks with an enlarged base.

Dry weather changes the appearance of A. augustus: its ring doesn't develop well, yellow staining is slow and the cap becomes cracked and warty. It can look like Lepiota rachodes or Agaricus crocodilinus. What do you do now? Well, each is a good edible species in its own right. L. rachodes never has dark gills, and the surface of its stalk stains brown rather than yellow. A. crocodilinus has a stubby stalk, shorter than the cap diameter.

Larry Stickney, NAMA's mycophagy chairman, prepares mushrooms with love and respect. He taught me to put a piece of A. augustus veil tissue on my tongue. Ambrosia! It is prudent, however, to cook wild mushrooms. You will enjoy preparing A. Augustus. It is choice: tender, meaty, flavorful, and can be used in any mushroom recipe. Substitute it for its poor cousin, A. hortensis, the "grocery store mushroom". It is fine in omelettes and its pronounced flavor comes through in pizza, when you use big chunks. Try a sandwich with lightly sauteed A. augustus and melted Swiss cheese on toast spread with unsalted butter. Of ninety mushroom species that I have eaten, the Prince is my favorite. Enjoy!

THE 1984 SHOW - OUR 21ST ANNUAL EXHIBIT

Michelle Green

Already we are organizing people and thoughts for this year's Exhibit which will be held Saturday and Sunday, October 13th and 14th, at the Monroe Center. Not only is this event PSMS largest annual happening, but also it is recognized nationally as one of the finest exhibits of its type.

This year we will be pursuing a few new directions. There are two new committees: video and graphics. Both of these committees will require some work this summer, particularly the latter. The plans are to unify all the graphic materials: educational posters, directional posters, advertising signs, etc. We are looking for a chairperson with a graphic background (graphic arts, that is) and for plenty of committee members who feel comfortable with magic markers and paint brushes.

Many committees wish to expand their horizons. The fungi in foodstuff committee, for example, is considering delving into a demonstration of fruit juice fermentation. The decorations committee is examining the possibility of having a nursery set up the landscaping of the Exhibit. Ethel Bennett, chairperson for mushroom preservation, is looking for committee members, but especially an assistant whom she will train to carry on this fascinating committee. Helena Kirkwood is also looking for fresh faces for the labeling committee. As you can see by the gaps below, we need volunteers to be committee chairpeople. Call me for a description of the committee and its tasks if you are interested. (Please note, if you agreed last year to chair a committee, and your name does not appear below, it is because I could not get hold of you these past few weeks. I did not wish to commit you to something that I could not re-confirm. Please call me with any corrections. Thanks.)

In summary, much is happening! New committees are forming existing ones are bolstered. Feel free to call me or the committee chairs for more information. Get involved, this is a great opportunity to meet old/new PSMS members, and to contribute to a worthy public event, and to learn about mushrooms, of course.

COMMITTEES AND CHAIRPERSONS FOR THE 1984 SHOW

General Exhibit Chairs:	Michelle Q. Green	H: 523-5975 W: 454-2074
	Dennis Bowman	525-8399
Arts & Crafts	Tatiana Roats	842-3750
Book Sales	Judi & Ernie Boa	725-1235
Commercial Display		
Construction/Clean Up		
Decorations	Margaret Holzbauer	762-3053
Feel & Smell	Dorothy Tarr	581-3405
Freeze Dry		
Fungus Collection		
Fungi in Foodstuff	Edith Godar	821-5147
Graphics		
Greenery Collection	Ginger Jeromchek	788-1144
	Helen Lashway	788-2478
	Earl & Margo Harrison	932-1612
Greeters		
Hospitality		
Identification		
Labeling	Helena Kirkwood	784-1095
Membership	Aino Kunz	362-7402
Micro Projection		
Mushroom Dyes		
Mushroom Receiving		
Mushroom Preservation	Ethel Bennett	784-6236
Publicity		

Security

Slide Show	Joy & Roger Spurr	723-2759
Tray Arrangement	Marion Maxwell	271-7086
PSMS Storage/Moving	Monte Hendrickson	523-2892
Ticket Sales	Ferris Anderson	747-3133
Video	Richard Pauli	

DID YOU KNOW

We continue with informative items presented by Orson & Hope Miller and Roy Watling at the 1984 LAMS Foray as reported in the April issue of the Los Angeles Mycological Society bulletin:

Hohenbuehelia on first glance seems to be a wood-decay mushroom, but at least one species is known to also feed on nematodes (microscopic worms) which it captures with sticky knobs on its mycelium.

Coprinus cinereus is a familiar mushroom of straw and manure piles and is adapted to the high fermentation temperatures there, but it is also adapted to the warmth of the human body and has been found as a parasite on human heart valves.

We usually see Schizophyllum commune growing on wood but it also likes to grow on the toenails of Paraguayan Indians-- and on shower panels, roof felt, and ulcers and cerebral fluid in humans. Orson Miller once found it growing inside of wooden beer caskets and warned the manufacturer of damage the spores might do when ingested with the beer.

Some mushrooms, including Collybia racenosa, produce fruiting bodies with conidia (asexual spores) which look nothing like the sexual spore producing mushrooms and have been unknowingly classified as separate species and genera.

Mushrooms are sometimes thought of as primitive compared to plants, but when you contemplate a Coprinus produces sexual spores (which are exposed by progressive deliquescence of the gills) for dissemination by the wind and also asexual spores which stick to passing insects which then distribute them, the "primitive" idea has to be discarded.

The club coral mushroom Clavariadelphus looks like a primitive type -- without the extensive spore-bearing surface of a gilled mushroom, bolete, or branched coral mushroom. But a single Clavariadelphus mushroom can stand for six weeks and can use the same surface to repeatedly produce hymenia and spores.

Some mycorrhizal species fruit in pairs: when one species of the pair fruits it stimulates the other species to fruit. Examples are Boletus parasiticus & Scleroderma citrinum, Fusco-boletinus aeruginascens & Gomphidius maculatus, Suillus bovinus & Gomphidius roseus, and probably one or more pairings of Suillus & Chroogomphus.

Spiny puffball spores are made to repel water so that when rain falls on a mature puffball the spores will fly into the air to be blown to new locations.

Slugs, squirrels, and other creatures which eat mushrooms often pass the spores through their system undigested and thereby help spread the mushroom species.

The amatoxins and phallotoxins of the deadly Amanitas are actually present in small amounts in many fungi and other organisms. They serve the necessary role of shutting off protein production in cells after such protein is no longer needed by the organism. It is only when these "toxins" are produced in huge amounts in certain mushrooms (we don't know why this happens) that they have life-threatening potential.