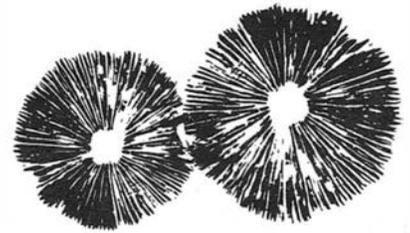


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 243

June 1988

WHAT TO DO?

Dennis Bowman



It's been a pleasure writing about some of the adventures I had while in the Soviet Union this January. But far beyond the physical beauties and mysteries of Moscow, Siberia, Leningrad, and the Trans-Siberian Railway were the intense connections I made with some of the people of those cities. And, of course, the matrix of so many of these growing friendships is mushrooms. It was by chance I stumbled on a form of citizen diplomacy that is as exciting as finding a new patch of morels, and as easy to share as the morels have been this spring. We'll call it mushroom diplomacy.

Just as my last *Spore Prints* article was going to the printers, I received a letter from my friend Sasha in Leningrad claiming that I am a sort of hero there these days. Sasha had just received the copy of Lincoff's *Audubon Field Guide* that a friend had hand delivered to him for me. Sasha, who has been studying mushrooms for nearly 20 years, said he's been looking for just such a book for at least 10 of them. He and his friends are busy studying this book and are hand copying a list of words to send to me for further definition. (I wish I could have also sent a copy of Karl Berger's *Mykologisches Wörterbuch*, which translates mycological terms into eight languages, including Russian.)

So what are some things we can do to further mushroom diplomacy and help make Sasha's studies a little easier? One way is making available things that he has little access to, books and publications for instance. Sasha and his friends in Leningrad, as well as a group of people in Novosibirsk, Siberia, would benefit greatly from any mushroom-related literature we might be able to send them. An older, now unused book from your shelf, a second copy of a book you currently use, a copy of your favorite cookbook, some copies of *Mushroom, the Journal*, or a new copy of your favorite identification book would be greatly appreciated by these people. Both the Leningrad and Novosibirsk groups meet at regular intervals to discuss any new things they've learned about mushrooms, so to provide them with books that are impossible to obtain in the Soviet Union would open a whole new world to them.

If there is a chance that you have some books, or would like to procure a book, to send to either of these two groups, write or call me [Dennis Bowman, 520 N.E. 83rd, Seattle, WA 98115 - (206) 525-8399], and I will arrange its delivery. I would also suggest that you include a short letter or note from yourself, especially if you are interested in a continuing correspondence. Probably one of the finer ways to exchange ideas and thoughts is through letter writing, and these people seem to love writing. It's a rare week when I don't receive at least two letters from Siberia and one from Leningrad.

Both the Leningrad and Novosibirsk groups have expressed interest in forming some sort of mushroom network, maybe a US-USSR mycological society. And, of course, we have all been invited to visit them for some wild mushrooming and fantastic eating.



—to Dennis, from a 12-year-old
Soviet mushroom lover

FUNGI OF THE FOREST

3rd grade, Maltby Elementary

Kristina Malcevski
The Mush Rumor

The mushroom has an interesting family. They look the same because of their shape. There are more than 4 hundred different mushrooms. Another name for mushroom is fungi. Fungi can be as big as it wants, but it depends on what kind it is.

Mushrooms can be brown, yellow, red, white, orange, and even purple and pink. A pink mushroom is a *Coprinus plicatilis*. It looks like a Chinese parasol.

They eat food from other plants and animals. A mushroom lives in it's environment on trees, logs, and pines on the ground. If the Indians used mushrooms they would have dried them or put them in soups.

(Joke)

"Hi," said the mushroom. "What's your name?"

"Hello," said the human. "I'm Sam. Who are you?"

"I'm Charlie," replied the mushroom.

"Oh, but we call you *Agaricus campestris*."

"You should hear what we call you!"

Spore Prints

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Calendar

June 4, 5	Field trip to Clear Lake
June 6	Intermediate seminar, 7-9:00 p.m., CUH
June 11	Field trip to Ostrom's, 10:00 a.m.
June 14	Membership meeting, 7:30 p.m., CUH
July 20-24	Enumclaw Fair
July 30	Picnic, 1:00 p.m., Hamlin County Park
Aug. 15	Board meeting, 7:00 p.m., CUH
Aug. 26	<i>Spore Prints</i> deadline
Sep. 6	<i>Spore Prints</i> mailing, 10:00 a.m., CUH

BYLAWS CHANGE

Mari Bull

The Board of Trustees has designated the June 14, 1988, membership meeting at CUH a special meeting to consider a change in the bylaws. If the change is approved by two-thirds of the members voting, new memberships issued after **October 1** would be extended to include the following calendar year. Now, new memberships issued after **July 1** are extended to include the following calendar year.

Thanks for the goodies: Reva Biback, Vera Elias, Grace Hanson, Margaret Holzbauer, Andrea Jones, and Lori Knox furnished the refreshments for the May meeting. Refreshments for the June meeting will be supplied by Michael Green, Margaret Holzbauer, Mary Lynch, Lynn Phillips, Frances Reuther, Beth Schnarre, Kathy Sterner, and Charlotte Turner-Zila.

Thank you for helping with the *Spore Prints* mailing: Bob Hamilton, Bob Judd, Charlotte Turner-Zila. Our next mailing will be September 6th at 10:00 a.m. at CUH. Everyone is welcome to come and help.

--Millie Kleinman

Membership Meeting

Tuesday, June 14, at 7:30 p.m. in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

"Ectomycorrhizae" will be the subject of a talk by our resident mycologist, University of Washington Professor Joseph F. Ammirati who is scientific advisor to PSMS, the Pacific Northwest Key Council, and the Oregon *Cantharellus* Study Project. Ectomycorrhizae are fungal threads that surround tree rootlets and penetrate the spaces between their cells. Chanterelles, matsutake, and the many other fungi that form these sheaths are essential to the well-being of forests. Likewise, healthy forests are essential to the well-being of the mushrooms. This partnership is a subject of intense global research.

MOREL BUYING IN OREGON

Gordon Larum

Mt. Mazama Mycographia

On April 24th I visited the Days Creek Burn, east of Canyonville, Oregon, to see the commercial harvesting of morels first hand. The scene was reminiscent of a photograph of the gold rush days. Tents and rigs of every description numbering about forty were at the site I visited. There were four morel buyers at this location with scales and cash. The pickers coming from the hills with buckets of morels were blackened from head to foot from the charred timber. Their morels were placed in a sorting tray where the buyer discarded those not acceptable. The morels were then weighed, and the picker paid in cash (\$4 per pound on 4/24/88). The buyer then sorted the morels into two grades: prime, to be air shipped to distant places, and those not meeting this standard, to be sent to destinations less distant. I talked with two of the buyers; one of them, Mike McJunken, was more willing to talk than the other. Mike said that he had been at that site since March 1st when he began to purchase morels for \$10 per pound. Mike estimated that he had bought 4,000 pounds of morels since that date. Mike said that a conservative figure for the total morel harvest at that location would be 10,000 pounds. Mike stated that he was buying very few morels at this time because they were past their prime for the most part and were "buggy." Mike said he was planning to relocate to the Cascades in about two weeks. Commercial harvesting of morels at a burn site is certainly a dirty business, but the cash is clean. One buyer said that a top picker had been paid \$3,000 for one week's work during the peak harvest period. It was not known how many persons composed this picker's party. It was an interesting and informative visit. I saw more morels than I have seen in my entire life. The morels I saw appeared to be *Morchella elata*.

PSMS NEEDS YOU!

Laccaria specimens are needed for research. Call Dr. Ammirati, 543-1986, or Dick Sieger, 362-6860.

Booth tenders and specimen collectors are needed at the Enumclaw Fair, July 20-24. Parking and admission are free. Call Ingeborg McGuire, 633-5778.

A trainee, preferably one living near Woodland Park Zoo, is needed to make red plastic name tags. Call Margaret Holzbauer, 762-3053, for information.

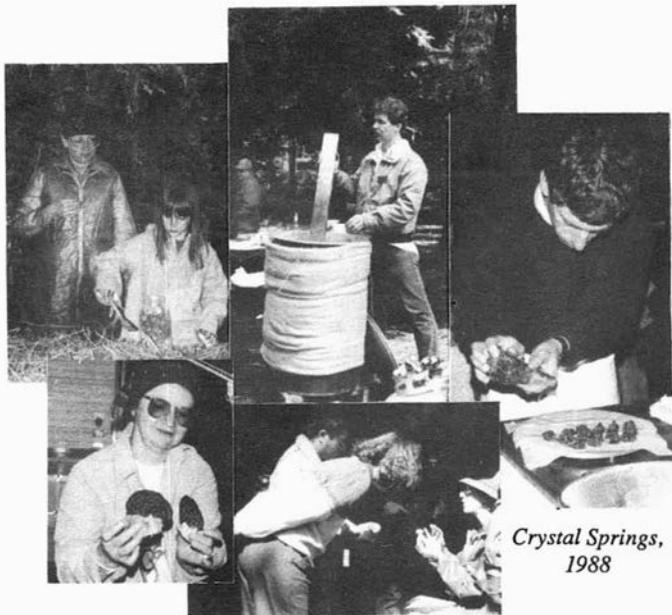
CRYSTAL SPRINGS FORAY

Patrice Benson

The field trip to Crystal Springs was a many faceted success. Those interested in learning to collect for identification gathered around Nettie Laycock or Margaret Dilly and were rewarded with the gifts of their experience. Thirty or more happy people went home with their own mushroom farms thanks to Mark Jarand and his interesting demonstration of mushroom cultivation. Denny Bowman and Patrice Benson fed the multitudes with examples of international mushroom cookery. Kern Hendricks donated fresh morels, which he found while leading those interested in pot hunting.

Patrice Benson and Charlotte Turner-Zila hosted this trip, which was planned by Denny Bowman and Dick Sieger. Seventy-two people signed in, and 42 attended the pot luck dinner.

We're hoping to get a cultivation group started, so those who may be interested should phone Mark Jarand at 828-0548. Those interested in mycophagy (mushroom cooking) should phone Patrice at 722-0691 to be on the mailing list for summer happenings.



MOREL FONDUE

Patrice Benson

- | | |
|--|---|
| 1 lb shredded cheese
(made in Switzerland is best)
e.g., 8 oz Emmenthaler,
4 oz Gruyer, 4 oz Norwegian
Jarlsberg or any other com-
bination; Gruyer has the
strongest flavor | 1 Tbs corn starch
2 cups dry white wine
1 clove garlic
1 lb morels (or more
if you have them)
1 shallot
2 Tbs butter or oil |
|--|---|

Saute morels (leave them in large pieces or whole if they are small) in butter or oil adding shallot after liquid has boiled off. Set morels aside after shallot has become transparent. Rub inside of heavy pot with garlic. Heat the wine in the pot until simmering. Toss cheese with cornstarch and add slowly to the wine, *stirring constantly* but slowly. When the cheese is melted and smooth, add morels. Keep the fondue over a heat source at all times to prevent gumminess. Serve immediately with large cubes of bread. This won't reheat well, so eat it all before it gets cold. This is a good meal to plan for moreling trips because you can eat it with or without mushrooms!

LAKE WENATCHEE FIELD TRIP

Lori Knox

This morning started cool and crisp, but turned into a beautiful day. Four-thousand mosquitoes (not PSMS members) and 25 PSMS members stayed for the pot luck. Few morels and puffballs (17 species total) were found, but everyone had fun slapping each other on the back to ward off the unwanted guests. It is recommended that insect repellent be standard equipment for the well prepared mushroom hunter. P.S.: Our copy of *The Savory Wild Mushroom* got misplaced. Let us know if you find it.

TOUR OSTROM'S MUSHROOM FARM

I. Kleinman

Back by popular demand! A tour of Ostrom's Mushroom Farm in Lacy at 10:00 a.m. on Saturday, June 11th. Be sure to wear sturdy, waterproof shoes, because the floors are slippery.

Go south on I-5 and exit at #111 - Marvin Rd. Turn left to go south. Cross Old Hwy. 99 on Marvin Rd. Continue a short distance to Steilacoom Rd, and turn left. Ostrom's Farm is on both sides of the road within sight of this turn. Meet in the parking lot; the tour begins at 10:00 a.m.

Both canned and fresh *Agaricus Bisporus* mushrooms will be available for sale at the site. Prices are as follows: Canned -- 4-oz. pieces and stems, \$13.68 for 24 cans; 8-oz. pieces and stems, \$12.96 for 12 cans; 4-oz. sliced or buttons, \$18.00 for 24 cans. Fresh -- Grade A (restaurant quality), \$1.25 /lb; grade B (Safeway quality), \$0.80/lb.

Normally, Ostrom's is not open on Saturday. Thus we need to know how many people are coming and what they want to buy ahead of time so that the proper staff (and mushrooms) will be on hand. If you would like to go, call Irwin Kleinman (323-2903) by 10:00 p.m., June 8th, to place your reservation (and order).

LAKE EASTON FIELD TRIP

Peggy Burbridge

Twenty-six members and guests attended despite the forecast of inclement weather. We did have a good variety of weather (everything but a tornado). Mushrooms were hard to find, but everyone found a few for the pot, mostly *Verpa* and morels. Brian Luther identified 33 species and found very choice edibles at the Cle Elum Bakery. Sixteen hungry searchers huddled under rainproof tarps to enjoy our usual sumptuous pot luck. Another successful field trip.

POTATOES WITH FRIED ONIONS & MUSHROOMS

- | | |
|-----------------------|----------------------|
| 600 g potatoes | 400 g fresh tomatoes |
| 600 g fresh mushrooms | fresh parsley |
| 2 onions | fresh dill |
| 5 tsp sunflower oil | salt |

Clean mushrooms, separate caps and stems, and fry caps in oil. Add finely chopped stems and onion. When done, add a water and flour mixture to make gravy. Add already fried potatoes to gravy. Add parsley and dill on top of each serving and eat with fresh sliced tomatoes alongside.

-given to Dennis Bowman by a Russian friend

PRESIDENT'S MESSAGE

Gilbert Austin

Because of recent concerns about adequacy of space for the annual exhibit at the Center for Urban Horticulture, the Board has (1) considered alternative sites and (2) sought permission from CUH to use additional space now under construction next to the main building. A special Board meeting was called for May 26 to resolve this question and move on to other important exhibit preparations.

Alternate trustee Amelia Schultz has been promoted to a full member of the Board. She replaces Camille Diaz, who had to resign because of almost continuous travel in her job. Amelia has been a PSMS member since 1981. Many of you may remember her interesting *Spore Prints* article (January 1985) detailing a wild mushroom study tour of Japan in October 1984.

Ron Post has agreed to act as publicity chair for PSMS and the annual exhibit. Ron is a public relations specialist and one-time newspaper reporter. His telephone number is 932-1729. Helena Kirkwood has agreed to review book titles recommended by members for the PSMS "bookstore." Call her at home at 784-1095.

We are now well into the roadside weed-spraying season. Dr. Mike Watson, toxicologist for the Environmental Protection Agency in Seattle, notes that 2,4-D is widely used as an agent for controlling broad-leaf weeds, crabgrass, and other pests. So, if broad-leaf plants appear to be withering and dying, it would be best to bypass any mushrooms found in the vicinity for at least two weeks.

Died: Long-time PSMS member Ray A. Lind, 73, on May 10. Our condolences to his wife, Ethel. Remembrances to the Fred Hutchinson Cancer Research Center, Seattle.

PSMS SUMMER PICNIC

Gary Smith

Join the fun and fellowship at our second annual picnic, to be held in Hamlin Park, 16006 15th Ave. N.E., on Saturday, July 30th, from 1:00 to 7:00 p.m. It is a pot luck in the order of our field trips. We will furnish coffee, tea, and punch. Bring your own meat, if you wish, and one dish for the pot luck. Bring dishes, silverware, and cups. There is water and a shelter. Bring your cooking device, if needed. If you particularly like a certain activity or game, bring it along. We can share and join in. Darts, badminton, volleyball, horse-shoes, softball, croquet, even cards - whatever - and conversation and visiting. If there are any concerns or questions, call Gary Smith, 324-1880.



Welcome to the following new members:

Larry A. Beaulaurier, 1206 Lancer Drive, Walla Walla, WA 99362 (509) 522-2310

Lilah DeVito, 24201 Dawnridge Drive, Los Altos Hills, CA 94022

Carolyn and David Erickson, 3047 N.W. 73rd, Seattle, WA 98117 783-8594

Rich Gile, 13320 132nd Ave. N.E., Kirkland, WA 98034 284-1214

Michael O'Reilly & Linda Weaver-Fox, 14355 104th Ave. N.E., Bothell, WA 98011 823-6798

Steve Severns, 5520 S. Oakhurst Place, Seattle, WA 98118 723-2136

HAVE A GOOD SUMMER!
-- See you in September --



Puget Sound Mycological Society
Center for Urban Horticulture
GF-15, University of Washington
Seattle, Washington 98195



SIEGER, Dick & Agnes
15555 14th Ave NE
Seattle WA 98155

Picnic in the park Saturday, July 30th!

