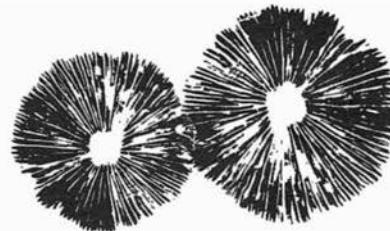


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 253

June 1989



BE AWARE OF TOXIC WASTE

Jan Lindgren

[*Mush Rumors*, The Oregon Mycological Society]



Stay away from all garbage, trash, chemical containers, and any other materials that have been dumped in the woods!

Recently, I saw a video presentation by the Bureau of Land Management to show agency personnel the types of toxic wastes they are likely to find on the land they manage. Waste materials from the numerous illegal drug labs operating in Oregon and Washington are being dumped in our rivers, streams, campgrounds, power line rights of way, and just about any other place near less traveled roads. These places are just the type of locations we go in search of mushrooms. Many times we pick up and carry out trash we find, but this may cause us serious injury or even death!

The toxic wastes may be explosive, caustic, corrosive, carcinogenic, or lethal. They may be in 30 or 55 gallon drums, plastic chemical containers, glass flasks, or plastic bags or spilled over the ground. There are often paper towels, aluminum pellets, pH testing strips, chunks of chemicals, red phosphorus, and even contaminated clothing. Stay away from anything that looks suspicious! Do not open any containers. Get away from the area as fast as possible and call the state police or sheriff. If you happen to encounter someone dumping such waste, do not let them see you and report them immediately.

[Jan Lindgren chairs OMS's Toxicology Committee.]

NOTES ON INTERESTING SPRING FINDS Brian Luther

Several species worthy of special mention were found during the Crystal Springs field trip on May 13th.



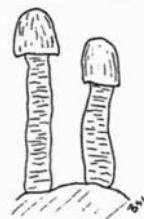
Disciotis venosa is a large brown cup fungus that looks like a *Discina* but is actually closely related to morels. The inside of the cup is strongly venose and has a distinctive smell of chlorine bleach or Ajax cleanser (no species of *Discina* or *Peziza* possess this peculiar odor). There appears to be considerable disagreement concerning the edibility of this fungus. Smith, Smith, & Weber (*How to Know the Non-Gilled Mushrooms*, Wm. C. Brown Co., 1981, p. 53) state that the fungus is edible, with the flavor "much like that of a morel." David Arora (*Mushrooms Demystified*, Ten Speed Press, 1979, p. 593) states that it "is said to be poisonous." Tylutki (*Mushrooms of Idaho and the Pacific Northwest*, Univ. of Idaho Press, 1979, p. 35) says that it is "edible and delicious." McKnight & McKnight (*A Field Guide to Mushrooms - North America*, Houghton Mifflin Co., Peterson Field Guides, 1987, p. 37) states that it is edible. Lincoff (*The Audubon Society Field Guide to North American Mushrooms*, Alfred A. Knopf, 1981, p. 330 & 331) says that it is "edible with caution" and that "Many people cook and eat this mushroom, but it is poisonous when consumed

raw." Roger Phillips (*Mushrooms and Other Fungi of Great Britain and Europe*, Ward Lock Ltd., 1981, p. 264) states that it is "Poisonous unless well cooked." Of the eleven references consulted, three gave the odor of this fungus as "nitrous," two said it smelled like chlorine bleach and six gave no mention of any odor at all. Although rare, I have collected this fungus for years and the odor does vary slightly in intensity based on age and condition of the specimen, but the odor is unmistakably of chlorine bleach and very diagnostic.

Sarcosoma mexicana is an unusual large, jet black cup fungus with a wrinkled exterior and an extremely thick layer of moist gelatin inside, when cut in half. An excellent black and white photo of this species can be found in Tylutki, p. 30 (mentioned above), and a good color photo in Smith (*Mushrooms in Their Natural Habitats*, Hafner Press, 1949, Reel 31, No. 211 as *Bulgaria mexicana*). Little information is available on the edibility of this characteristic fungus, but even if edible the firm, thick gelatin and black color would discourage even the most adventuresome mycophagist.



Verpa conica is an uncommon little fungus that is related to *Ptychoverpa bohemica* (what most people call *Verpa*) and is basically found in the same habitat. However, this small fungus is easily distinguished macroscopically from the common *Verpa* by its smaller stature, almost smooth cap, and solitary habit (specimens are found growing far apart from one another) and microscopically by its eight-spored ascus. It is considered edible, but is rarely found in sufficient quantity. It should be treated in the same fashion as *Ptychoverpa bohemica* and parboiled before eating.



MUSHROOM TOURS TO EXOTIC PLACES

Mushroom Hunting in the Soviet Union D. Bowman

August 27 - September 10, 1989

Helsinki - Moscow - Novosibirsk - Leningrad

Come hunt wild mushrooms in the Soviet Union. Visit Moscow and Leningrad, with its famous Hermitage museum and the great botanical gardens. Travel the Trans-Siberian Railway across the Ural Mountains into the vast expanses of Siberia. Meet Siberian friends who will share their lore, foods, and favorite mushroom locations with us. The cost is \$2500 from Seattle, and includes all air and travel expenses, hotels, and food. For reservations, call (206) 525-8399 or write Dennis Bowman, 520 N.E. 83rd St., Seattle, WA 98115.

Wild Mushrooms--Eastern Europe

David Arora

Go mushroom hunting in Czechoslovakia, Hungary, and Yugoslavia, September-October 1989. Small group, moderate price. For information, write David Arora 343 Pacheco Ave, Santa Cruz, CA 95062, or call (408) 425-0188 mornings and evenings.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
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Calendar

June 13	Membership meeting, 7:30 p.m., CUH
June 17	Cultivation Group meeting and potluck, noon, Mark Jarand's house
June 19	Board meeting, 7:30 p.m., CUH
June 20	Ecology meeting, 7:00 p.m., CUH
August 21	Board meeting, 7:30 p.m., CUH
August 25	<i>Spore Prints</i> deadline
Sep. 12	Membership meeting, 7:30 p.m., CUH

FIELD TRIP CAR-POOL

Inga Wilcox

 Would you like to share a ride to and from campsites? Would you like to get to know other members a little better? Would you like to save on gas and be able to use the car-pool lanes? Your board is considering a plan to assist members wishing to do so. We would like to have one coordinator for each major part of town who would receive offers to drive or requests for a ride and would then put these persons into contact with each other. Details can be worked out among the car-pools. Borrowing from The Mountaineers, we suggest that each rider reimburse the driver 5 cents per mile. Let's have your input.

Welcome to the following new members:

Steve Mongovin, 1206 N. 43rd, Seattle, WA 98103
547-7870

Beth Richards, 2219 14th W., #305, Seattle, WA 98119
284-0935

Ralph Westermann, 14030 12th Avenue NE, #27-D, Seattle, WA 98125
363-2377

Membership Meeting

Tuesday, June 13, 1989, at 7:30 p.m. in the Center for Urban Horticulture, 3501 NE 41st, Seattle, WA.

Successful and some not so successful pot hunters talk about how the 1989 spring season has been going and what they have learned.

BOARD NEWS

Dick Sieger

A lease agreement was approved with CUH, and the lease has been signed; it includes provisions for compensation to PSMS should the agreement be cancelled. The application to the IRS requesting charitable status was reviewed and the language approved by the board. Several places are being considered for next year's banquet. Board members will help evaluate their food.

PRESIDENT'S MESSAGE

Gilbert Austin



As we conclude another year of activities and take a 2-month break before launching a busy fall schedule, it seems appropriate to pause a moment and take stock of where we stand.

Building Fund: Many members have worked on or contributed to the building fund--some have done both--and we can all take satisfaction in having accumulated money enough to be within reach of our goal. Our commitment to the Center for Urban Horticulture is \$25,000, for which we will be assured office, boardroom, and storage space for 25 years, with an option to renew, at that time, for 10 more years. While we will still be about \$3,500 short of the \$25,000 goal on June 30, we expect to have sufficient money in the Society's unobligated account to make up the difference.

All contributors have earned our most sincere thanks --not only the large (\$1000 or \$500) givers, to whom we are particularly grateful, but also those who gave smaller amounts. Several members contributed matching money or products that they had made for sale to the building fund. Every form of help is deeply appreciated. All of you have helped ensure a tranquil and productive future for this Society.

Nonprofit Status: We are applying to the Internal Revenue Service for recognition as a charitable, non-profit society entitled to tax-free status. The application process is long, somewhat tortuous, and, at this writing, still incomplete. We expect the IRS to render its decision within the next 30 to 60 days. It seems reasonable to hope that the decision will be in our favor. Attorney and PSMS member Douglas Raff has contributed invaluable time and expertise to this project.

Field Trips: The spring trips are over, and also the incumbency of Ralph Burbridge as field trip chairman for the past year. Ralph has done a good job and intends to continue active field-tripping in the fall. Lynn Phillips now takes responsibility for field trip planning and organizing. Members are urged to make Lynn's job manageable by offering to help out. It isn't too early to volunteer to host a field trip. Hosting is easy and enjoyable. You make the coffee, keep the fire alive (if needed), and exchange mushroom collection stories with PSMS members who come

and go throughout the day. It's a good way to get further acquainted, and hosts also have time for specimen study. So telephone Lynn (524-2950) and sign up for the fall.

Annual Exhibit: Our big production, chaired by Past President Coleman Leuthy, will be held October 21 and 22 at CUH. This will be a new site for the exhibition and will mean dividing activities between three buildings. Members able to serve as committee chairpersons, or as committee workers, are urged to contact Coleman now. At least one committee, that of Publicity Chair Ron Post, is already at work. Other committee planning should begin during the summer. Coleman's number is 322-2554.

Conservation and Ecology: The state's new license and record-keeping law took effect in January. If you observe mushroom buyers at work along the state's roadways in the fall, note their address or license-plate number and turn the data in to Margaret Dilly for forwarding to the Department of Agriculture. Any such notation should, of course, be done in a non-harassing and noncontentious manner.

FIELD TRIP REPORTS

Twenty-Nine Pines

Unpredictable Twenty-Nine Pines yielded substantial amounts of morels to a majority of the 61 PSMers who made the trip on May 6. Morels were scarce in and near the campground. But for those with the inspiration to climb several hundred feet above the camp's 2600 ft level the mushrooms were quite widespread. On the other hand, several pounds were also harvested near the Teanaway West Fork Campground. And for those who remained near Twenty-Nine Pines there was the scenic reward of snow-mantled Mt. Stuart as a photographic backdrop. Larry Baxter occupied the identification table; Nettie Laycock was a helpful back-up. Thirty-two persons remained for one of the season's most memorable potlucks.

Lake Easton

Ralph Burbridge
After one of the most severe winters in Seattle's history, followed by a long dreary early spring, we finally realized that Mother Nature still loves us (especially mushroom hunters). More than 47 persons showed up on this sunny Saturday at Lake Easton. Seventeen species were identified by Larry Baxter, Sara Clark, and Brian Luther, but this was only part of the story. Nearly everyone found mushrooms. Early morels were in abundance in the large cottonwood groves along the Yakima River. This was especially gratifying to our new members. Although some found a limited number of true morels, there were those who found many. There was good indication that this species would show interesting results in the weeks ahead. Who would have thought that after such a dismal spring the weather would change so drastically. Truly, we are most fortunate.

Swauk Creek

Judi and Ernie Boa
Edith Godar and Marie Guillas hosted in 30° weather Friday night, but Saturday turned out to be a beautiful day. Twenty-four signed in, and 16 stayed for dinner. Peggy Burbridge found the largest morel we had ever seen. It was almost 6 in. plus another 1½ in. left in the ground, weighed ½ lb, and was in prime condition. It was found at 4060 ft elevation. Twenty-six species were identified by Larry Baxter, Sara Clark, and Brian Luther, with two unusual ones: *Hygrophorus purpureascens* and *Saccosoma latahensis*.



Gilbert & Alice Austin

The latter (starving man's licorice) was really something to look at--black, fairly flat, and jellied. Lori and Walter Knox helped us host Saturday. A few people got quite a few morels and snow mushrooms, but most of us came home with a few dozen--all in prime condition. We had a wonderful day. More should have attended, as the weather was beautiful and as usual the potluck was fantastic.

Crystal Springs

Patrice Benson
More than 60 people attended the special events field trip at Crystal Springs on May 13, with its cooking and cultivation demonstrations, which particularly fascinated the children. Many thanks to Mark Jarand of the Cultivation Group and his wonderful team of cultivators for the inoculation demonstrations. We will all be reminded of his efforts in a few weeks when we have the first fruiting of oyster mushrooms on the bags we made. Delicious smells filled the woods as our special guest chefs Mauny Kaseburg and Heidi Bush cooked French scrambled eggs with morels and morel pilaf. Patrice Benson wielded a spoon with wild mushroom abandon, and everyone appreciated the lunch-time demonstration of wild mushroom cookery. We had on hand many excellent identifiers to provide information to lots of newcomers. Thank you, Charlie Volz, Margaret Dilly, Larry Baxter, and Brian Luther.



BULGAR PILAF WITH MORELS

2 TBS butter	1/4 tsp oregano
1/2 C celery, chopped	1/2 tsp salt
1 medium onion, chopped	1/4 tsp pepper
1 C mushrooms, sliced	2 C chicken stock
1 C bulgar wheat	1 TBS parsley, minced
1/4 tsp dill weed	

Melt butter. Add mushrooms, vegetables, and bulgar. Stir until vegetables are tender and bulgar is golden. Add seasonings and stock. Bring to boil, cover, reduce heat, and simmer for 15 minutes. Stir in parsley before serving. Serves four as a side dish.

PERSONAL NOTES

Ed Cantelon, Dick Sieger

Ralph Burbridge, field trip chairman and board member, expects to be home following several days in Group Health Hospital the last week in May. For a short time, he was completely paralyzed from a stroke but now seems to be recovering fully.

Martin Hansen, former board member and field trip chairman, has been recovering from a broken hip at the Seatoma Convalescent Center in Des Moines.

Christine and Peter Koch invite you to join them on an Olympic Peninsula hike this summer or early fall. They will follow the Elwha River valley, observing mushrooms. If interested, call them at 641-3427.

Stephen A. Rehner has finished his Ph.D. work and will be at Duke University's Department of Botany in Durham, North Carolina, for 2 or 3 years doing post-doctoral research on molecular evolution in gilled fungi. He will work with Rytas Vilgalys, a recent student of Orson Miller, and may collaborate with Greg Mueller, curator of mycological collections at the Field Museum of Natural History in Chicago. Farida Rehner is staying in Seattle until the end of the school year.

CULTIVATION GROUP

Lynn Phillips

Attention cultivation group members! Check the *Spore Prints* calendar for upcoming meetings. We are trying to get organized enough in advance to have our activities published in *Spore Prints*. It's easier than trying to call everyone individually.

Mark Jarand's demonstration at the Crystal Springs foray was, once again, very well received. A whole bale of straw was inoculated with *Pleurotus ostreatus* and bagged up by interested participants. Did you keep your bag warm and happy? Go on, open it up and check. It should be white from the spawn and ready to fruit soon.

The May meeting, though lightly attended, was very interesting. A lot of information was exchanged about growing many different species. Bill Bridges, who attended the latest Fungi Perfecti workshop, gave a first hand report on the size of the fruitings in Paul Stamets' morel patch.

With that success to spur us, morels will be the focus of our next meeting, to be held on Saturday, June 17, at noon at Mark's house. Bring food for a potluck lunch and any morel tissue culture to exchange and grain spawn for inoculating. Maybe next spring we can all be picking morels in our own back yards!

RARE BOOKS

Teresa Malinowski Eisenberg

A two-volume set of *Mushrooms, Russia, and History*, (Pantheon Books, New York, 1957) is available at the Beauty and the Books bookstore in the Seattle University District. Only 500 sets were printed (this is set No. 414). The paper was made in Italy, and the prints are all beautifully tinted. The set is in excellent condition and well worth seeing, but at \$5000 you probably won't want to buy it.

MUSHROOM ASTROLOGY

Bob Lehman, LAMS



Gemini (May 21 - June 20): You enjoy the mental challenge of figuring out when and where mushrooms are going to fruit--making calculations about rainfall, temperature, humidity, season, mycelial activity, and fruiting patterns. Having made your calculations you may get distracted by some other interest and never actually do any mushroom hunting, but you can check out your calculations later by asking what other people found. You are good at mushroom identification, which is like a game to you, and you like taxonomy--especially all the name changes that drive other people crazy.

Cancer (June 21 - July 22): You are emotional and sentimental about mushroom hunting. You become attached to favorite hunting grounds and are concerned if "outsiders" hunt there. You are also protective about mushroom habitats in general. You like hunting mushrooms with close friends, and you value forays at least as much for the personal relationships as for the mushrooms. You like to reminisce about past mushroom hunts and finds. You are attracted to mushroom cultivation.



Leo (Jul. 23 - Aug. 22): You love to go on club forays, make spectacular mushroom finds, and show them off to everyone else. If others admire your basket full of chanterelles, your day has been a success--even though you may not care much for eating chanterelles yourself. You are delighted to give your mushrooms to anyone who will show appreciation. Even on forays when few mushrooms are to be found, you keep people's spirits high.

*This will be the last newsletter until September.
Have a nice summer!*



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page 4



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