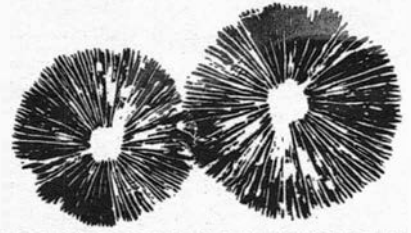


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 257

December 1989



SEASON'S  
GREETINGS



## Spore Prints

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**PUGET SOUND MYCOLOGICAL SOCIETY**  
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## Calendar

Dec. 12 Beginners' orientation, 6:40 p.m., CUH  
 Dec. 12 Membership meeting, 7:30 p.m., CUH  
 Dec. 15 *Spore Prints* deadline  
 Dec. 18 Board meeting, 7:30 p.m., CUH

## MUSHROOM MISSIONARIES

Joy Spurr



October was mushroom month for me. I gave two mushroom programs for Arboretum Foundation units; conducted a seminar October 6-8 for the Olympic Institute at Rosemary Inn on Lake Crescent for 19 participants, both beginners and advanced; and introduced 40 Elderhostellers to the world of mushrooms at Quinault Lodge at Lake Quinault, with assistance from Irene O'Connor. At both locations on the Olympic Peninsula, almost 100 species were identified; however, the areas were dry and mushrooms were in sparse supply. Many specimens were deformed or moldy. This fourth year of hot, dry summers extending from June through October is taking its toll on fungi fruitings.

Ben Woo conducted the Cascade Institute's mushroom seminar October 13 and 14 in the Monte Cristo area.

## EXHIBIT 1989

Coleman Leuthy

Many thank-you's to the committee chair people and the membership for their help and participation this year. And, yes, just your presence at the exhibit gave us needed support. My sincere appreciation to all of you. Anyone wishing payment for out-of-pocket costs, send information immediately to Edith Godar, our treasurer.

## Membership Meeting

Tuesday, December 12, at 7:30 p.m. in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle



ur annual get-together for food and relaxation comes up tonight! No business, just eating and socializing.

First, the members' slide show at 7:30 p.m. Everyone is urged to bring about 10 slides. They can be mushroom related or pictures of your favorite holiday or travel trip. Pictures need not be current, just as long as they are ones of which you are proud and which you want to share with other PSMSers. But get them to Coleman Leuthy or Kern Hendricks by 7:00 p.m. or before to allow time for arranging in a carousel.

Immediately following the (approx. 45 minute) slide show, the food! Cookies, cakes, finger food. Bring your favorite holiday treat to share, relax, and enjoy the social hour. Ralph and Peggy Burbridge are in charge. Anyone with questions may phone them at 878-4484.

And, of course, the book sale and membership tables will be operating. Identifiers will also be on hand to help name any cool-weather species brought in.

## CHANTERELLE TIROPITAS *Wild Mushroom Cookery* Oregon Mycological Society

2 lb <i>Cantharellus cibarius</i> , chopped	1/4 tsp marjoram
butter or olive oil	1/4 tsp thyme
1/4 C chopped shallots or scallions	1 Tbl minced fresh parsley
1 tsp minced garlic	1 C ricotta cheese
3 Tbs dry sherry or Madeira	1/2 C grated Swiss cheese
	1/4 C grated Parmesan
	filo dough sheets
	melted butter

Saute chanterelles in butter; add shallots and garlic and continue to saute until most of the moisture has evaporated and the chanterelles are soft. Add the sherry and herbs; saute until nearly dry. Remove from heat, add the cheeses, and mix well; set aside.

Brush a sheet of filo dough with melted butter. Top with another sheet of filo and brush again with melted butter. Repeat with two more sheets of filo to total 4 sheets. Cut these buttered sheets into about 10 strips.

Start a third of the way up one strip and place 1/2 to 1 tsp of the chanterelle mixture on the strip. Fold the strip as though folding a flag, creating a triangular shape. Brush again with melted butter.

Bake at 375°F for 10 to 12 minutes until they are golden brown. Serve either warm or at room temperature as appetizers.





Mid-August rains brought good hunting in September. It was a pleasure to go out in the woods then, with such warm and dry weather. Unfortunately, that very dryness caused a dearth of mushrooms just when they were needed most—for the October exhibit. Although the season was set back, it might continue to be fruitful, even this late in the year, at the lowest elevations. The fall rains have more than made up for their lateness, and the freezing level is still quite high as of late November. But back to the past.

We had nine field trips, all quite well attended. I would have liked to have had 36 people to host those trips. It didn't always work out to four hosts each week. I am sorry for those hosts and others who were inconvenienced by this. There were a number of people who hosted for the first time. I want to thank you for your involvement. I hope you'll help out again next year.

Our biggest field trip, in terms of people, was to Masonic Park. We were fortunate to have the experienced hosting team of Purser, Hendricks, and Lynch to handle the hordes. Our last field trip was certainly not our least. What I had thought would be a few people spending a few hours picking a few mushrooms turned into a 5 hour marathon session. There were lots of people, mushrooms, and enthusiasm. I hope many of those people now feel more confident about continuing to hunt for mushrooms on their own this year. And for those who have wrapped it up for the year, spring is coming in a few months. We will hope for more great hunting.



## CULTIVATION GROUP

Lynn Phillips



The November meeting near Hood Canal turned into another great outing. Twenty people, including four new friends from the Tacoma Mycological Society, met at Francis and Ingeborg McGuire's property to enjoy the view and, perhaps, improve it by cutting down some alders. This was done with no injuries and only slight damage to the property next door. Then an assembly line was formed for drilling holes, inoculating with shiitaki spawn, hot waxing, and stacking the logs. This team effort continued for a delightful impromptu potluck lunch. The day was a success, whether the logs fruit or not. Thanks again to the McGuires for the trees and great hospitality.

With the holidays approaching, we decided to take a break and not meet in December. I'm sure some of you are busy preparing bags of *Pleurotus* and *Stropharia* for Christmas presents, while the rest of us are sitting around admiring our shiitaki logs. And for those who came to the exhibit and expressed an interest in our group, we haven't forgotten you. There will be an orientation meeting to explain some of the basics: sterile technique, tissue culture, spawning methods. A regular cultivation meeting will follow in a week or so. Look for the location and time of both meetings in the January *Spore Prints*.

## FIELD TRIP REPORTS

**Deception Pass, Nov. 4 Rich Giles & Carol Smith**  
The weather was windy and cold but dry at Deception Pass. Approximately 47 brave souls came to hunt mushrooms. Larry Baxter and Sara Clark identified 41 species. It was, however, not a very memorable foray for edible mushrooms. Some lobsters, one chanterelle, some angel wings, no "Big M's." Reportedly, some blewits were found. A special thanks to Larry Baxter for taking all the equipment home. Host Rich Giles appreciated not having to pack it on his back on his motorcycle. Thanks to all who came and made it a fun field trip.

**Twanoh State Park, Nov. 11 Alice & Gilbert Austin**  
A total of 59 members, new and old, braved the rain and the challenge of Twanoh State Park on Hood Canal the morning of November 11. Notwithstanding almost day-long rain, hunters searched many sections of the principal power line trails and adjacent forested areas. Unfortunately, the results were meager: no matsutake, a few chanterelles, but none in quantity. However, Sara Clark and Larry Baxter identified 52 species, 28 of which were classified as edibles. Thirteen persons remained for the 4 p.m. potluck under a couple of member-supplied Coleman lanterns. Bill Bridges and Dan and Jeani Schwenk shared hosting duties.

### Hamlin Park, November 18

Lynn Phillips

Despite the last minute scheduling, 37 people found their way to the wilds of Hamlin Park for the last organized field trip of the season. We were rewarded with nice weather and an abundance of mushrooms and mushroom information. Charlie Yasuda generously shared his hunting and collecting expertise with many of the newcomers. Dick Sieger helped us understand more about using field guides and keys as he identified about 40 of the many species brought in. I think that every single edible mushroom was taken home for sampling, of course with the usual precautions and suggestions. And there were many edibles

found right in and around the park: shaggy manes, *Leptota rhacodes*, puffballs, blewits, and the ubiquitous *Suillus*. But the prize was a beautiful *Sparassis*. So we learned one more thing: It isn't always necessary to drive great distances to go hunting; there are many nice mushrooms in our own back yard. Thanks to Charlie and Dick and all of you who participated.



## NAMA DUES

Coleman Leuthy

Next year's North American Mycological Association (NAMA) foray will be October 5-8, 1990, at Whistler, B.C., just north of Vancouver. Individuals wishing to attend the foray must be NAMA members. Membership renewals in NAMA are due now. As part of an affiliated club, PSMS members receive a \$3.00 discount on dues. To join or renew your membership, enclose your name, single or family status, address, phone number, and a check for \$12.00 made payable to NAMA, and send to Coleman Leuthy, 2455 East Lake Washington Blvd., Seattle, WA 98112. I will verify your PSMS membership and forward everything to NAMA.

## THE SPOILSPORT

Irene O'Connor

Between the autumn and springtime,  
Neath a cover of ice and snow,  
Mycelia, sleepy but living,  
Are patiently waiting to grow.

The *Verpa bohemica* fragrant  
Will auger its way into air;  
Its stipe like an ivory war club,  
A cap set with style and flair.

The *P. ostreatus* starts suckling  
The life-giving nutrients rife  
Of the lichen-bleached *Alnus rubra*  
Completing its purpose in life.

The sun and the moisture together  
Coax life into earth-buried buds  
And soon mycological figures  
Inhabit the newly-greened woods.

Increasing in genus and species  
A challenge these fungi display  
To mushroomers searching the forest,  
The meadow, the bog or the brae.

They learn of the names and locations  
Of mushrooms that fill some real need:  
For dyeing, for drying, identifying,  
For sketching or simply to eat.

An ever-increasing assemblage  
As autumn comes to the terrain,  
The names of the numberless mushrooms  
Completely befuddle the brain.

The *Gomphus*, the *Hydnum*, *Helvella*,  
The *Russula*, *Entoloma*,  
*Boletus*, *Mycena*, *Suillus*,  
*Agaricus*, *Lepiota*!

And when one is polished with knowledge  
Of the science of mycology,  
Jack Frost slams the door on the season  
And secretly chuckles with glee.

## TAMED EXOTICS

Harley Barnhart

David and Andrea Levy, proprietors of Fungalicious, Inc., purveyors of wild and cultivated mushrooms, report the following new commercially cultivated mushrooms are now available fresh in some U.S. markets (comments by Mr. Levy):

Hen-of-the-Woods (*Grifola frondosa*): Two different strains, smaller, more tender and less bitter than most wild specimens. Fantastic flavor! Congratulations to the growers!

Pom-Pom Blanc (*Hericium erinaceus*): Egg-shaped, velvety tooth beauties. Baked whole or deep-fried tempura style, they have an intriguing crabmeat-like texture and flavor. The Japanese grade them by size and sell them in egg cartons.

Hon-Shimeji (*Lyophyllum decastes* hybrid): Also sometimes called the "Japanese Honey Mushroom" or Clamshell, this hybrid was bred for flavor, and bears little resemblance to its wild cousins. It keeps its shape well and remains crisp after cooking.

Golden Oyster (*Pleurotus cornucopiae*): A fancy oyster variety, recommended for its lemon-yellow cap color; a welcome addition to the chef's repertoire.

All these varieties were on display by western growers at the recent Truffle Congress held in Santa Rosa, California. The *Hericium* was about 2-3 inches in diameter and immaculately pure white. The Japanese name "Hon-Shimeji" probably will never catch on as a replacement for "Fried Chicken Mushroom," which is what most of us folks call *Lyophyllum decastes*. If the cultivated version really is superior to that found in the wild, it must be quite a fine fungus. *L. decastes* seems to find its way regularly into most lists of "Ten All-Time Favorite Eating Mushrooms."

