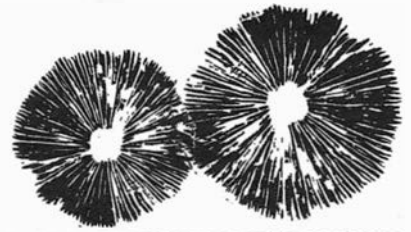


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

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# Spore Prints

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**PUGET SOUND MYCOLOGICAL SOCIETY**  
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## CALENDAR

Dec. 10	Membership meeting, 7:30 p.m., CUH
Dec. 15	Cultivation Group meeting, 1:00 p.m., CUH
Dec. 16	Board meeting, 7:30 p.m., CUH
Dec. 20	<i>Spore Prints</i> deadline
Jan. 4	Deadline for cultivation class sign-up

## BOARD NEWS

Elizabeth Hendricks

Kern Hendricks was in Ohio, so the board meeting was chaired by Denny Bowman. Harold Schnarre reported the 1991 annual exhibit about broke even. Exhibit expenses were about \$1000 higher than last year. Ron Post taped the Oregon conference on management of wild edible fungi; he will reproduce it and give copies to some public agencies for a nominal fee to generate good will for PSMS. Ron is also making a video on the conservation of fungi in general. Lynn Phillips and Bill Bridges are still looking for someone to chair the annual exhibit next year. Patrice Benson is researching some interesting places for next year's banquet; she has some very creative ideas. Board members will host the annual cookie bash in December. A tentative nominating committee has been formed for next year's elections.

## TIP OF THE MONTH

When Larry Baxter identifies mushrooms, he uses a photocopy of the index of *Mushrooms Demystified*. It reminds him of elusive names and ensures correct spelling.



Cover art by Kristina Terra

## Membership Meeting

Tuesday, December 10, 1991, at 7:30 p.m., Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle



Once again it's time for our holiday cookie bash and slide show. This year the hosting, table decorations, and beverages will be provided by the PSMS board members, and the plates of refreshments will be provided by each of you. Refreshments can be cookies, fruits, crackers and cheeses, etc. Please either use a disposable plate or have your name clearly marked on a piece of tape on the underside; pass your plate to one of the board members in the kitchen before finding your seat and joining the social hour. Members with slides for the program need to see Ron Post for a few minutes before the meeting starts; remember, your slides do not need to be of or about mushrooms. Because of the extended social hour, this meeting is usually a popular time to look over our book sales table and visit with our many new members.

## VICE-PRESIDENT'S MESSAGE

Dennis Bowman

I'd like to take this opportunity to say that it has been a pleasure watching our society grow in many areas over the last couple of years. From a position that is somewhat behind the scenes, I can tell you that much of the success that we are experiencing as a society is directly due to the efficient leadership of Kern Hendricks. I've watched as Kern set some clear objectives and goals for both the membership and the board of directors, and then effectively led us toward them. The success of his leadership is strikingly evident at the monthly meetings, where the air is filled with social enjoyment, and within the boardroom, where there has been a steadily growing enthusiasm of our trustees.



Our education program, under the careful planning and guidance of Denis Benjamin, is steadily building a base of understanding that will influence the future of our society. There is currently a waiting list of hopeful participants, and we now have our first graduates at the intermediate level.

Sondra Shira is leading the society's Cultivation Group into outstanding gains in an area that is seemingly simple, but actually complex.

These are but two of many examples of the participation and effectiveness that our society is now experiencing. Recently PSMS decided to sponsor the NAMA foray in October 1993, presenting us with an opportunity to offer several hundred mushroom fans from across the nation a number of varied and interesting programs. I encourage each of you to involve yourself in the planning and execution of this large event, and to join in the fun of helping make this foray happen.

I would like to express my thanks to the board, to Denis Benjamin and his students, to Lynn Phillips and Bill Bridges for their leadership of our annual exhibit, to Patrice Benson for all her culinary presentations within the community, and to Sondra Shira for her encouragingly efficient leadership.

I would say that "we're on a roll," and I hope that the membership will join me in both thanking Kern for his leadership role and encouraging him to continue through another term as president.

## CONSERVATION AND ECOLOGY

Ron Post

Some facts from the October conference in Springfield, Oregon, on the management of wild edible mushrooms:

● About \$24 million worth of wild edible mushrooms was exported from Oregon in 1990. Washington's "official" figure for the state's entire commercial and recreational harvest was \$1.2 million for the same year.

● The name *Tricholoma magnivelare* is the accepted term for the North American matsutake, formerly called *Armillaria ponderosa*. The U.S. accounts for very little, possible 5%, of the world harvest of "pines."

● A commercial mushroom harvester can make up to \$1,000 on a good weekend when prices are high. (Did I say \$10,000 at the meeting? What a liar!)

● A real live mushroom grubber — SEHSFPSI in government jargon (seasonal employee harvesting special forest products for supplemental income) — earns a nominal income of \$40 for a day's work, up to \$100 on a good day in a virgin area, though prices for mushrooms can easily fluctuate three times in one day. In a dry season, a picker may earn much less if the local or international trade brings a lot of people out to the woods.

● No one on the planet (who attended the conference) knows of any existing educational videos about the conservation of fungi. But your local club is producing one — for next year's exhibit — with its new camera! If you'd like to help, call 362-4374.

## CULTIVATION GROUP

Louis Poncz



The Cultivation Group met on November 18 in the Douglas classroom at the Center for Urban Horticulture. Mark Jarand gave an excellent introduction on the basic techniques that are used in mushroom cultivation. The areas that he covered included an overview of mushroom cultivation, tissue culture and sterile techniques, spawn production, bulk substrates, and the fruiting stage. Mark also presented useful advice that he garnered from years of hands-on experience. To help the members prepare for the next meeting and for the upcoming workshop in January, Mark handed each participant filter disks and enough agar to make five bottles of medium.

In addition, the program for the upcoming year was presented. The program includes hands-on classes on growing shiitake (*Lentinus edodes*), *Stropharia rugosoannulata*, morels, *Pleurotus ostreatus*, and *Pholiota nameko* as well as two field trips and a workshop on cultivation in January. This year we will attempt to document the results of our efforts by asking the members to fill out data sheets; taking photographs is also being encouraged.

The next meeting will be held at 1:00 p.m. on Sunday, December 15, in the Douglas classroom at the Center for Urban Horticulture. Since we will be preparing morel tissue cultures, bring bottles or Petri dishes containing sterile agar. These cultures can be used for timely planting in the garden in the spring. If you can attend this meeting, please bring some snacks to share.



## CULTIVATION WORKSHOP

Bill Bridges

A hands-on beginner's class will be held in January to teach wild mushroom cultivation from A to Z (there is no Z). By the end of the class, you should be able to do tissue cultures and sterile transfers, start spawn, and learn more fruiting techniques. Plenty of handouts will be provided, and you will get to take home your own oyster mushroom garden.

Date: January 26, 1992  
Place: Wallingford  
Time: 10 a.m. to 4 p.m.  
Cost: \$15

The class is open to any PSMS member, but class size is limited. Please RSVP to Bill Bridges, evenings at 838-6378, or Sondra Shira, 227-9489, by January 4.

## MEET THE JONESES

Inga Wilcox

Paul and Grace Jones were introduced to mushrooming by a neighbor who took them on a hunt. They enjoyed it so much that they came to two or three annual exhibits at the Pacific Science Center. Realizing that they really wanted to know more about wild mushrooms, they joined PSMS in 1974. They took Milton Grout's class twice and attended presentations by George Rafanelli. During their 17 years of membership, they proved to be "doers." Paul and Grace hosted forays, which used to be weekend affairs, and both served on the Board. In his capacity as House Chairman, Paul was responsible for the physical properties of the society and for setting up meeting rooms. Grace helped sell books, served on a nominating committee, and was also Membership Chair. During annual exhibits, you would find both of them working — Paul setting up projects, and Grace running the kitchen along with Virginia Kessner. Now Paul and Grace come to meetings and go on forays, but leave the "doing" to others.



They enjoy trips with their trailer and spent the month of September traveling along the Oregon coast. While they didn't find a single mushroom when looking, they unexpectedly came on three beautiful *Agaricus augustus* growing in a picnic area. They promptly bought steaks to go with their find and enjoyed a delectable meal.

Their advice to new members is, "Don't wait for somebody to take you by the hand. Be adventurous: do it yourself!"

## CREAMED CHANTERELLES

Dee Nadir

1 stick butter  
1 TBs minced garlic  
1 tsp salt and pepper  
1 C chopped parsley  
1 lb chanterelles  
3/4 C heavy cream  
1 lb package pasta, cooked



Melt the butter with the garlic. Put in chanterelles and sprinkle salt and pepper over. When mushrooms are cooked, pour in cream. Thicken a little and serve over cooked pasta. Garnish with parsley.

## BOOK CORNER

Elizabeth Hendricks

Mushroom books make wonderful gifts. Remember to stop by the book table at the December meeting. Unlimited edition sweatshirts will be available at a special holiday price, perfect for gift giving.

## MUSHROOM MISSIONARIES

The summer 1991 issue of the *Journal of Ethnobiology* contained a review by Patrice Benson of the book *The Sacred Mushroom Seeker: Essays for R. Gordon Wasson* (Dioscorides Press, Portland, Oregon, 1990). Patrice is donating the copy she received for her review to the PSMS library. Wasson was a controversial, multifaceted man noteworthy for his contributions to ethnomycology. The book, edited by Thomas J. Riedlinger, is a series of tributes and recollections by his friends and colleagues. You might want to check it out.

Patrice Benson gave a lecture and slide show to the culinary arts students of Seattle Central Community College on November 7. There were, of course, mushroom preparations to taste.

Lynn Phillips and Patrice Benson took Ms. Kumata's kindergarten class on a mushroom tour of the Arboretum November 20.

## DUES ARE COMING UP! THIS MEANS YOU!

Unless you joined at or after the 1991 Annual Exhibit, your PSMS membership is officially up in January. Yes, there is a grace period until the elections in February. Yes, we usually all take advantage of it. But why not — just this once — give Bernice a break and get your dues in on time. Return the enclosed renewal form, along with a check and a self-addressed, stamped envelope to Membership Chair Bernice Valetagui.

### IN MEMORY

**Howard C. Melsen**  
1918-1991



Howard Melsen joined PSMS after the annual exhibit in 1966 and quickly became involved. He served on the board (two terms), as vice-president, and as president (1972-1974). He took his new interest seriously and became an expert mushroom identifier. Howard and his late wife, Fay, attended every field trip, hosted many, and always made new members feel welcome.

Howard was a native of Washington, grew up on Whidby Island, and was a pilot in World War II. A graduate of WSU, he was employed by the City of Seattle. When traveling over the Cascade passes in recent years, he often reminisced about the time when (even in winter) he worked on the power lines that bring electricity from the Columbia River dams. He also told about the exciting rides he and Fay had on their Honda Trail 90 motorbike during field trips, including the one where he rode on after Fay had slipped off the back. After retirement, he traveled (usually with an Elderhoster group) to Alaska, Australia, China, Mexico, and Europe, revisiting places where he spent some of the war years.

In December 1990, he suffered two massive heart attacks from which he did not fully recover, and the complications caused his death on October 20. Our sympathies go to daughter Sharon. All PSMS members who knew Howard will miss his caring and devoted friendship.

—Hildegard Hendrickson

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Merry Christmas to all!

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