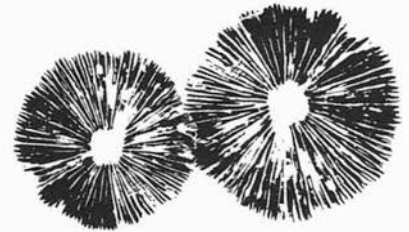


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

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February 1992



COCAINE BANE

[rewritten from AP news]

Political considerations, corrupt police, Maoist-inspired rebels, and a billion-dollar export may have stymied efforts to eradicate coca growing in Peru, which supplies at least 60% of the world's coca leaf. But what proved too much for Peruvian and U.S. drug enforcement agencies, a killer root fungus may be accomplishing anyway.

Since it appeared 2 years ago, *Fusarium oxysporum*, a common single-crop pathogen in tropical highlands, has killed off 15,000 of the estimated 250,000 acres of coca plants growing in Peru's Upper Huallaga about 200 miles north of Lima. The fungus attacks the roots of the plants; the leaves wilt, and the plants soon die.

The U. S. government denies introducing *F. oxysporum*, although it did test the herbicide Spike on coca plants in 1988. Spike killed the woody coca shrubs and promoted the growth of grass without apparent harm to animals or other plants, but the test was abandoned because of association with Agent Orange.

Government attempts to destroy Peruvian coca crops have failed because of various political pressures. Shining Path rebels try to regulate the coca trade in order to raise war revenue. Corrupt police pay superiors for assignments to regions where coca is grown. Peruvian officials are reluctant to reduce the income of 100,000 coca farmers for fear it will drive those peasants into support of the Shining Path.

Meanwhile, an apolitical fungus is doing what the politicians won't.



BEFORE YOU PICK THAT MUSHROOM... Gary Gilbert

Last month, I went over the five rules of mushroom id:

1. Know the spore print
2. Know the mushroom's characteristics
3. Know its look-alikes
4. Get at least one positive id of it
5. Eat only a small amount at first.

The need to learn about mushroom "look-alikes" before gathering them for the table cannot be stressed enough. As a matter of safety, and scientific rigor, we owe it ourselves to learn a little bit more than just how to specifically identify the "target" mushroom destined for our skillets.

For example, many of us seek the enchanted fairy ring mushroom, *Marasmius oreades*. Others seek the Lewis Carroll-like *Psilocybe* species. Still others gather another grassy lawn frequenter, *Armillaria mellea*. Any of these "target" fungi can get one into serious, serious trouble if the deadly *Galerina autumnalis* is encountered.

This *Galerina* is little and brown, has a ring on its hollow stalk, and a yellow color to the cap. But then so

do a zillion other little brown mushrooms. Please, don't take my word for its description. Go grab a book and take a look at its picture. Then attend some field trips and ask an identifier to explain some of its characteristics. As serious and responsible collectors, we should seek, learn, and digest all the knowledge that we can about *Galerina*. This knowledge may save you a kidney or two. After all, it was only last fall that a young woman narrowly escaped death by gathering and eating this unfriendly fungus.

29TH ANNUAL SURVIVORS' BANQUET Patrice Benson

This year's banquet will be an informal potluck. PSMS will supply paper plates, tablecloths, and utensils, and coffee, tea, and punch. The participants supply everything else. Admission is one dish to serve 6-8 along with a signed recipe for same. To find out what to bring, simply look at the first initial of your last name. Dishes should arrive ready to eat, with serving utensils. Kitchen and oven space is nonexistent, so plan accordingly. Put your contribution on the table marked with your type of dish (salad, appetizer, main course, etc.).

- A-F main course
- G-H bread and butter or interesting spreads
- I-M appetizers
- M-R salads
- S-Z desserts

Bring your own beverage. We will have an alcoholic beverage permit. There will be the briefest of programs to introduce the new officers and board members. The banquet will be at the Center for Urban Horticulture, 3501 N.E. 41st Street, in the main room where we have our meetings. The doors will open at 6:30 p.m., Friday, March 13, and not a minute sooner. Please enjoy yourselves, as I will be in Poland eating grzyby. Call Denny Bowman, 525-8399, with questions or to volunteer to help. Remember! The Survivors' Banquet is the March program.

TRUFFLE AID FOR KUWAIT

Kuwaitis are flocking to buy desert truffles imported from Saudi Arabia after the Gulf War wiped out the popular winter delicacy in their northern Gulf emirate.

Kuwait's *al-Rai al-Aam* newspaper carried a front-page article welcoming the arrival of the truffles, which are selling at 20 dinars (\$70) a kilogram (2.2 lb) in the market. The dessert truffle looks like a small potato, tastes like a mushroom, and is often eaten fried.

Normally, after the seasonal winter rains, Kuwaiti families drive into the desert to picnic and look for their own truffles, which grow half-buried in the ground. This year, pollution and unexploded mines and ammunition left over from the war have forced Kuwaiti families to forgo their annual outing. As compensation, Kuwait's municipality has given people permission to put up tents on public land in front of their houses.

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CALENDAR

Feb. 11 Membership meeting, 7:30 p.m., CUH
Feb. 17 Board meeting, 7:30 p.m., CUH
Feb. 21 *Spore Prints* deadline
Mar. 1 Cultivation meeting, 1-4 p.m., CUH
Mar. 13 Survivors' Banquet, 7:30 p.m., CUH

BOARD NEWS

Agnes Sieger

We will have an exhibit this year after all. The new exhibit chair is Bruce DeLoria assisted by Gary Gilbert. A board member purchased all the left-over sweatshirts from the 1991 exhibit and donated them to the Seattle Conservation Corp. Kern will speak to CUH about having the 1993 annual exhibit the week after the NAMA foray, depending on the Husky schedule. Denis Benjamin will meet with Dr. Ammirati to discuss the PSMS education program and scientific projects we might be able to undertake. Thirty-one people signed up for the cultivation workshop January 26. The 1992 Survivors' Banquet will be strictly potluck, and will be held at CUH on March 13.

LIBRARY

Elizabeth Hendricks

PSMS hired librarian Beverly Stoterer who, with the help of members Ann Zimmerman, Harold Schnarre, and myself, cataloged the last several years of library acquisitions. These included a wonderful selection of mushroom books donated by Charlie Volz. The library has expanded in size and is once again ready for members to peruse. At this stage what we need is for several members to join a library committee and take care of checking books in and out and become the PSMS librarians. Expertise is available; what we need are members ready to help. Please call Elizabeth Hendricks, 284-2164.

Membership Meeting

Tuesday, February 11, 1992, at 7:30 p.m., Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Something Squirrely. Ever wondered how to photograph a flying squirrel? Ever wondered what link might exist between fungi and flying squirrels? Learn the answers to these and other "squirrely" questions when Bob Mowrey talks on flying squirrels, fungi, and photography.



Members with names beginning with Q—Z are asked to bring a small plate of refreshments for the social hour.

MEET EDITH GODAR

Inga Wilcox

When **Edith Godar** was working toward her doctorate in chemistry in Chicago, the woods outside the school were filled with mushrooms. A fellow student led friends on forays. The finds were prepared for immediate tasting; a skillet and butter were part of the paraphernalia. Edith enjoyed these forays and began studying her finds. When she moved to Seattle in 1980, she saw a notice about our annual exhibit. She attended, and along with her friend Marie Guillas became a member. A class by Milton Grout introduced her to Northwest species. Edith, Marie, and her dog Mitzi are avid hunters. Her standard equipment includes a compass, an altimeter, a whistle, a knife, and sometimes a pedometer. Mitzi alerts them to other people in the area and has lots of fun, too. So far, she has not yet learned to sniff out choice edibles.



Her most memorable finds were a large patch of *Tricholoma magnivelare* east of the mountains, a good-sized cluster of *Gomphus clavatus* that was not wormy, and the unusual blue chanterelle (*Polyozellus multiplex*), a choice mushroom.

Edith served on the board, chaired the "Fungi & Food-stuff" section of the exhibit for 10 years, and served two terms as treasurer during the building fund drive. For 2 years, Edith and Marie did the mailing of *Spore Prints*. Besides hunting wild fungi, Edith makes wine; she also enjoys repairing antique mantle clocks, a hobby she picked up while doing postdoctoral work in Detroit.

Yes, Edith still takes a skillet and butter to forays. She also brings some of her wine, and we all enjoy her culinary contributions to the potluck dinners.

FRESH MUSHROOM SOUP

Michael Blackwell

6 Tbs butter	3 Tbs flour
1 medium onion, finely chopped	4 C beef or vegetable stock
1 lb fresh mushrooms, randomly chopped	Pinch white pepper
	Pinch nutmeg
	1-1/2 C heavy cream

Melt butter in large saucepan. Add onion and stir over moderate heat until onion is beginning to brown. Add mushrooms and cook another 5 minutes, stirring occasionally. Blend in flour until mixture is well coated. Add stock slowly, stirring continually.

Bring mixture to a boil. Reduce heat and simmer for 5 minutes. Add white pepper and nutmeg. Remove from heat and stir in cream. Serves 4-6.

ELECTION!

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ELECTION!

The following candidates are up for election to PSMS offices in 1992. This year we are voting for president, treasurer, and five trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Don't forget to return your ballot to "Election Committee, P.O. Box 70435, Seattle, WA 98107." A ballot box will also be available at the February meeting. Each family membership is entitled to two votes, each individual membership to one vote.

Dick Sieger President

PSMS Activities: Exhibit sorting since 1973, trustee 1976-79, field trip chair 1977-81, NAMA foray co-chair 1981, banquet M.C. 1983, vice-president 1987-88. Other Activities: Key Council secretary, a member of the Oregon and Vancouver, B.C., mycological societies and NAMA.



Mary Taylor Treasurer

Although relatively new to PSMS, I am not new to finance, having served 15 years as Corporate Treasurer of an environmental lab. Outside the lab, you'll find me foraging for mushrooms on Mt. Hood, volksmarching, or simply enjoying my husband of 22 years and our two spunky black calicos.



TRUSTEES



Kathleen Cottrell



Carol Smith

A member since 1988, I helped with the Cultivation Group, organized the "Other Uses for Fungi" table, and shared culinary skills at the annual exhibit. In 1991, I observed mushroom preserving and cooking in Russia. My favorite mushroom is "puff balls," and I reject boletes (must be a character flaw).



Patrice Benson

I would love to continue to serve PSMS as an active board member. I am the present mycophagy chair, and I have a "growing" interest in cultivation. My secret (not any more) dream is to become a competent mushroom identifier.

Mark Schnarre

I work with spotted owls, but have been known to ignore owls in nearby trees when busy collecting morels. Philosophy: (1) don't look at what we have, but consider what we're losing. (2) There are unseen worlds below our feet and above our heads as fascinating was what we spy with the unaided eye.



Colleen Holsapple

I'm particularly interested in culinary, cultivation, and foraging aspects of the Society. A member for 3 years, I like the group of people and the volunteer approach and would like to play a more contributing role.

Tim McGuire

I can often be found mushroom hunting with my father off the far back roads of the Cascades. An avid mushroomer and enthusiastic member, I am ready to forge ahead as a board member.



FROM THE BOOK CORNER

Elizabeth Hendricks



At the NAMA foray at Whistler, several PSMS members became intrigued by a French mushroom guide displayed by fungi bookseller extraordinaire Harry Lubrecht. PSMS immediately placed an order for five, and over 15 months later the books arrived.

Le Gratin des Champignon by Roland Sabatier and Georges Becker is naturally in French. Author Sabatier,

honorary president of Societe Mycologique de France, knows of what he speaks. In the European tradition, symbols (reflecting edibility or hallucinogenic properties) and the diagraming of 13 points of information to form visualized clues for specimen identification make this an informative resource. However, what separates this Parisian gem from any other mushroom guide are Becker's humorous illustrations. The *Amanita* is a great example. *Amanita vaginata* is shown grabbing its volva in a sack race. Ferocious *Amanita pantherina* is struggling in a cage. *Amanita muscaria* is poised with a fly sprayer, while *Amanita citrina* holds a citrus juicer and *Amanita phalloides* mixes a poison brew. In summary, it's a hoot.

Come see a display copy at Book Sales at the February meeting. This will only be available on a special order basis at \$59.50 each; Harry says delivery will be in months instead of years this time. If you can't make the meeting, just call me (284-2164) to reserve a copy.



CULTIVATION GROUP

Sondra Shira

The next Cultivation meeting will be from 1-4 p.m. on March 1st at CUH. Besides discussing the January workshop and the status of old projects, we hope to start a new project, *Pholiota nameko*.

BEGINNER MUSHROOM CLASSES

Denis Benjamin

A series of six classes for BEGINNERS will be held in March and April. They will be followed by a weekend field trip. Please note that these classes are designed for those just getting started in the field of amateur mycology and are not meant for those who want detailed taxonomic information.

Dates: March 23, 30, April 6, 13, 20, 27

Time: 7:00-9:00 p.m.

Place: CUH, Isaacson Classroom

Topics: An Introduction to the Biology of Fungi
Mycology as a Hobby — the Do's & Don'ts & How To's of Mushrooming, from collecting to cooking to studying
The Gross Anatomy of Fruiting Bodies
Identification of Gilled Fungi (Kit Scates chart)
Classification and Identification of Non-gilled Fungi
Mushroom Poisoning, including common edible species and poisonous look-alikes
Field trip: Date to be determined.

Please sign up at the meetings in February and March. The signup sheet will be available next to Book Sales.

Publicity People Wanted: An advertising committee is forming to publicize our fall Annual Exhibit. This will be fun. If you have experience or want to learn, please talk to Bruce DeLoria or Gary Gilbert right away. You may call Bruce in Issaquah at (206) 392-6826.

Cultivation Seminar: On March 21-22, Paul Stamets will conduct an intensive seminar at his research facility near Olympia. Get hands-on experience growing the shiitake, oyster, enokitake, reishi, *P. nameko*, king *Stropharia*, and more! Five *in vitro* cultures are included. Tuition is \$300. Call Fungi Perfecti, (206) 426-9292.

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Don't forget your dues.