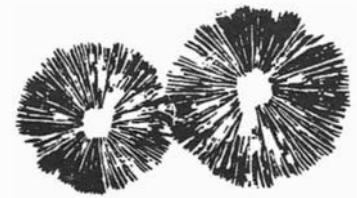


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 311

April 1995

BANQUET

Patrice Benson

The PSMS Survivors' Banquet was a success, with about 80 folks attending the potluck at the Polish Home. We had a variety of tasty mushroom dishes, desserts, breads, and hats. Special thanks goes to Lynn Phillips, who not only won the award for best hat, but also provided all the table decorations of flowers from her garden and spent many hours setting everything up. Thank you to all of the members who helped prepare the tables and who dismantled the setting in record time once we were all partied out. Thanks also to Marge Levy, who successfully speared those runaway slides for Brian Luther's slide show.



Lynn Phillips

This year the Board chose Brian Luther as the recipient of the Golden Mushroom Award. Brian has spent countless hours in study, and as Identification Chair has organized the volunteers who answer constantly the questions: "What mushroom is this?" "Is this a mushroom?" And, "Can I eat this mushroom?" He is an entertaining speaker and presented a wonderful slide show to all who attended the banquet. His subject was, if I may create a word, boletdeltiology, or the study of boletes on antique postcards. Brian, once again, we appreciate your dedication and sharing of your time and gifts with us.



Brian Luther

Our speaker, Jon Rowley, shared *Boletus* stories and interesting facts surrounding his research of the marketing of dried *Boletus*. Jon is the owner of Rowley and Associates, a food business connected to the fishing industry and other disciplines. He told of the 5-lb *Boletus edulis* that didn't get away. Thank you, Jon, for your great talk—and the *Boletus* bread.

Jon Rowley ▶



MICROWAVE CHICKEN WITH BROCCOLI

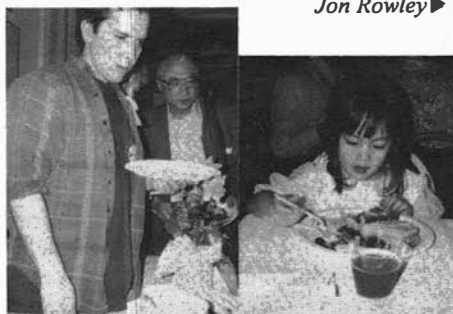
Snohomish County Mycological Society Mushroomer,
March–April 1994

Several years ago, the *Chicago Tribune Food Guide* asked chefs to approach the microwave oven with an open mind and concoct some easy, clever, and tasty uses for it. John Terczak, now the owner of Tamales Restaurant in Chicago, came up with this recipe, an explosion of flavor and color and a marvel of simplicity.

1 bunch green onions, chopped ($\frac{3}{4}$ C)	Freshly ground black pepper to taste
1 C chicken stock or broth	2 C broccoli flowerets
2 TBs Oriental sesame oil	$\frac{1}{2}$ red bell pepper, cut in $\frac{3}{4}$ -in. dice, about $\frac{1}{2}$ C
1 TBs each: minced garlic, minced fresh ginger, extra-virgin olive oil	1 box (6 oz.) frozen pea pods
$\frac{1}{2}$ lb mushrooms, sliced	2 $\frac{1}{2}$ tsp cornstarch
2 whole chicken breasts, boned, split, and cut into bite-size pieces	2 TBs butter, softened
Salt	$\frac{1}{4}$ tsp each: black and white sesame seeds
	1 bunch watercress for garnish

1. Reserve about 2 TBs of the green onions for garnish. Put remaining green onions in a food processor with chicken stock, sesame oil, garlic, and ginger. Process until almost smooth.
2. Put olive oil in skillet over high heat; cook mushrooms until lightly browned. Remove from heat.
3. Put chicken in 2-qt microwave-safe casserole. Season with salt and pepper. Add broccoli, red pepper, and pea pods. Pour in green onion sauce. Cover with plastic wrap vented at one corner. Microwave on high (100% power), stirring at least twice, until chicken is cooked and vegetables are crisp-tender, 7–9 minutes. Let stand, covered, 5 minutes.
4. Using a slotted spoon, arrange chicken and vegetables on a serving platter. Cover with plastic wrap to keep warm.
5. Stir cornstarch into cooking juices in casserole. Microwave on high, stirring twice, until smooth and thickened, about 3 minutes. Stir in butter; taste and adjust seasonings with salt and pepper. Pour sauce over chicken mixture. Sprinkle with sesame seeds and reserved green onions. Garnish with watercress.

Preparation time: 30 minutes. Microwave cooking time: 10 to 12 minutes. Serves 4 to 6.



Spore Prints

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CALENDAR

- Apr 9 Sunday Field Trip, Steelhead County Park, Rockport
- Apr 11 Membership Meeting, 7:30 PM, CUH
Morel Study Group, after meeting
- Apr 14 *Spore Prints* deadline
- Apr 17 Board meeting, 7:30 PM, CUH
- May 6-7 Tumwater Field Trip

FLOWER AND GARDEN SHOW Colleen Compton

Thanks to the 28 PSMS members who staffed our educational booth at the Flower and Garden Show in February. This was our first participation in this large Northwest show. Staffers enjoyed interacting with the public and reported high levels of interest by attendees. We signed up eight new PSMS members and are looking forward to expanding the display for next year's show.



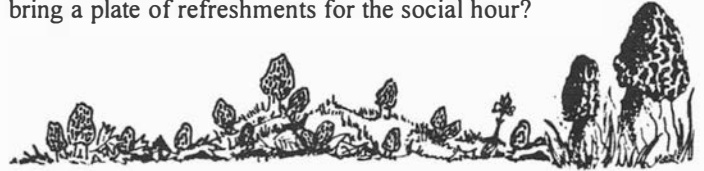
MEMBERSHIP MEETING

Tuesday, April 11, 1995, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street, Seattle



Morels! Morels! Morels! A select cadre of PSMS morel enthusiasts will present an assortment of theories, advice, insights, and fibs to enliven your spring mushroom season. Come prepared to wrest morel secrets from these experts as we separate the facts from the fiction.

Would persons whose last names begin with the letters U-Z please bring a plate of refreshments for the social hour?



MEET LYNN PHILLIPS

Inga Wilcox



Lynn spent her early childhood in Massachusetts and was introduced to mushrooming there. Her father is of Lithuanian background and enjoyed searching for fungi. When he brought the family to Seattle, having been here during the war, they continued to explore the fungi of our state. Later on, Lynn remembers looking for mushrooms with a girlfriend who also worked at the University of Washington. Monday mornings they would take their finds to the laboratory where she worked as a research assistant—she has a degree in zoology—and had their mushrooms identified. The identifier was none other than George Rafanelli, who also worked at the UW. For lunch they would then sauté the edible ones on a lab burner, and have a delicious meal.

Having seen a poster for the annual exhibit, Lynn joined PSMS in 1986 and took classes in identification. She thinks the classes were so popular that about 100 persons participated. Classes were taught by members who talked about their specialty: there was Ben Woo, Milt Grout, and others.

Field trips and hunting seasons fall right between the end of hiking and the start of skiing or the end of skiing and the beginning of summer hiking. Lynn's husband is not a fungophile but is a good sport about her bringing mushrooms home and tolerating the aroma of drying fungi. Her favorites are morels and boletes. She remembers an outing near Crystal Springs when somebody found lots of morels near a burn area. After potluck Lynn and Russ Kurtz went from one patch to the other. Lynn filled a large basket by the time it got dark. Russ only took a small basket since he does not want to pick more than 5 lb. Lynn remembers he also pointed out a woodpecker, which reminded her that going into the woods is more than harvesting mushrooms.

Lynn served on the board, as field trip chair, as co-exhibit chair, and as vice president. She is a dedicated skier and enjoys bicycling, gardening, cooking, and doing things around the house. And, yes, she does collect hats and loves to wear them. She is looking forward to a good morel season and wants to remind newcomers not to be discouraged if they don't find fungi right away. Be patient and to pay your dues. Share information and you will get something back.

MUSHROOMING COULD BE BANNED IN NATIONAL PARKS

Steve Taylor

In response to problems from commercial mushroom picking in some of its parks in the Pacific Northwest (especially Crater Lake in Oregon, where the matsutake is common), the National Park Service is publishing a code change that would ban all mushroom picking in National Parks. Presently, each park has the freedom to set its own policy.

Ironically, the regulations *already* forbid gathering for commercial purposes, but because of abuses and destructive gathering practices including raking and digging for "buttons," the Park Service is now considering banning *all* gathering, with the exception of gathering done by Native Americans, which would instead be promoted under the Native American Freedom of Religion Act.

The importance of this is greater than just the new withdrawal of land available to recreational mushroomers. Other government agencies at the local, state, and federal levels look to the Park Service for leadership on environmental and other matters, and a ban like this could easily spread far beyond the park borders.

Your help is urgently needed. The public will have only 30 to 60 days to respond before the rules become final. Please write to Maureen Finnerty, Associate Director for Operations, National Park Service, Department of the Interior, P.O. Box 37127, Washington, DC 20013-7127.

Thanks to Mark Norton of the Mycological Society of San Francisco for making us aware of this important development. If your right to gather mushroom is important to you, it's time to get involved!

POISONED BY MUSHROOMS

Sarah Fuhro

Boston Mycological Club Bulletin, December 1994

We were very enthusiastic novice mushroom pickers. Each Sunday through the fall we would go looking for new species with friends and family. If anyone suggested edibility we tried them in the way of Alice's mushroom, a little taste from this side, and a tiny bit from that side. We had many timid and then ravenous feasts that year, and we were getting a little cocky. You know how it is, all around you people are saying: "You're going to eat that! Are you crazy? How can you be sure it's not poisonous?" And you do eat it after careful consideration and it's delicious, or at least not bad. A couple of times I awakened in the middle of the night bathed in sweat and with strange stomach activities and mushroom voices saying, "There was a poison one in that batch!" But these had all been psychic poisonings and the morning found me strong and sound.

This October afternoon we had found a bunch of nice looking yellow mushrooms growing in clumps. Our more experienced friends who usually hunted with us were not at home so we looked at guide books and spore prints and debated species. Bob decided it was an edible *Pholiota* species. All would have been fine, if we had not decided to drink a glass of whiskey before dinner. The euphoria of this unusual treat gave us an extra dose of bravado when it came to identifying and sampling our new friends from the woods. Instead of a scientific nibble, we sautéed a nice batch and ate them with lamb and fall vegetables. The mushrooms tasted good at first, but as they cooled they became bitter and turned green. My little daughter who had not had any whiskey was more circumspect in her eating and after one mushroom said that they tasted bad. As I finished the dishes I noticed

hair was growing on the walls of the kitchen. My husband meanwhile was in the hall where we had our telephone. He was calling our mushroom friends to talk about our find. He was also noticing that the Navajo painting that hung on the wall was animated and the deer were jumping over the clouds. Our friends became concerned and decided to come over to see what was going on at our house. They scooped us up along with a sample of the mushroom and we went to the emergency ward.

By this time I was going in and out of new realities. Intertwined in my adventures in other realms was great concern about my daughter and fear that she might be seriously harmed. The interns and nurses in the emergency ward were not sure what to do about us. There was talk of calling the "mushroom expert" at Harvard. My experiences were a multitude. Time stretched and snapped like Silly Putty. At one point my daughter looked at me with terrified eyes as the doctors questioned her to discover if she was also affected by the mushrooms. Suddenly this scene stopped and froze, to remain for an eternity. Then it began moving, this time speeded up like an old fashioned movie. There were periods when there was no ego left to me. I did not know up from down or me from not me. I was flung into a universe which could not be called universe. Everything was formless, nameless. I was also quite certain that mushroom experts visited me and we had extensive conversations about my hallucinations and the spirit of mushrooms. At one point my panic became so great that I promised God that I would vote for Richard Nixon in the next election if I might be allowed to return to my usual consciousness. It was a promise that I was not to keep. Finally the resident in charge got permission to treat us with ipecac. It worked in a liquid suddenness and for one moment I felt some clarity. But it was a fleeting moment, and I went back into conversations with Don Juan (Carlos Castañeda) and a kind of ferocious paranoia bubbled out of a part of my psyche that I had never visited before. My husband, meanwhile, in the next booth seemed to be enjoying his trip and would often call out to me in a loud voice about how much he loved me.

Doctors came and went, real ones and imaginary ones. They all ran dental tools over my feet and hammered on my knees, but never confided in me. I remember that at the point when I was feeling much improved I complimented our resident on the excellent match that his mustache made to his tie. He had been looking quite pleased until I said that. His tie was a bright green. As things became more comfortable for me, color effects heightened and a yellow-green tint reminiscent of the mushrooms would gather in strange puddles in the room and then spill and mutate and clump and make auras around objects and people. At one o'clock in the morning when we were all feeling merely "high," an Indian doctor came in to look at us. "Ah," he said. "Mushroom poisoning. There are two types of mushrooms: the edible and the inedible. The edible type is found in the market. You must never eat the inedible type of mushroom again!"

The truth is we have remained true to our love of mushrooms. but we stay away from whiskey!

ITEMS OF INTEREST

Telluride Mushroom Conference: The 15th annual Telluride Mushroom Conference will be August 24-27, 1995, in Telluride, Colorado. The conference is designed for persons interested in the identification of edible, poisonous, and psychoactive mushrooms and mushroom cultivation. For information, write Fungophile, P.O. Box 480503, Denver, CO 80248-0503 or phone/fax (303) 296-9359.

We netted \$6,400 from the 1994 Annual Exhibit. NAMA trustees, at their annual meeting, will again consider our bill for rooms they reserved but did not use at the Daniel E. Stuntz foray. Mary Robbins is working with PSMS on a script for her educational video tape on organizing an annual exhibit. Joy Spurr is almost through reorganizing our slide collection; so far, she has worked on it for more than 70 hours! Lyle McKnight offered to fabricate parts for our slide cabinet. Restaurateur and author Jack Czarniecki will speak to PSMS at a special meeting on July 25. A ranger from the Wenatchee District says hobbyists may collect three gallons of morels from last summer's burn areas; larger quantities require commercial permits, and sensitive riparian areas are closed. The Fall Foray will be October 7-8 at Camp Silverton on the road to Barlow Pass. PSMS is buying a bulk mailing permit. At least eight people joined PSMS at last month's Garden Show. Trustee Kathreen Otwell resigned. The board appointed Alternate Sheila Parr to take her place. The Morel Study Group is making final plans to survey the site this spring to determine if distributing spawn in burns improved morel production. Patrice Benson reported that banquet met expenses. Denis Benjamin will be asked to meet with the board to help plan for the time when our 25-year lease at CUH expires.


Joy Spurr has been busy working on the Society's slide collection. She has merged and copied slides from Dr. Stuntz, Dr. Ammirati, and our basic collection, so that we now have what very well could be the best collection of mushroom genera on slides. Our slide collection is the basis for many, varied, teaching sessions and is the backbone of our educational system. Thanks to Joy for her generous dedication. Now we need a curator for our collection who will be responsible for keeping it in order. It will be in tip-top shape when Joy is through, so it should be an easy job. Please phone me at 722-0691 to volunteer.

1993-94 MUSHROOM CROP Michael Landweber

WASHINGTON (AP) — Despite a 2% decline in sales volume, the value of the 1993-94 U.S. mushroom crop increased 5% over the previous year. Production of *Agaricus* mushrooms dropped 3%, to 755 million pounds. Even as the *Agaricus* crop shrank, the demand for specialty mushrooms skyrocketed 84%. Specialty mushrooms include shiitake, oyster mushrooms, and all other non-*Agaricus* varieties. The shiitake crop was 5.56 million pounds, up more than 50%. Oyster mushrooms totaled 1.94 million pounds, up 94%. The rest of the specialty mushroom crop was 906,000 pounds, up 11%.

COUNTERFEIT TRUFFLES William Drozdiak
condensed from an article in the *Washington Post*


PARIS, Feb. 17—While Americans complain of China's piracy in the electronics trade, the French, among others, are crying foul because of an invasion of Chinese truffles, *Tuber himalayensis*. They bear an almost perfect resemblance to *Tuber melanosporum* but have little flavor. By dousing the Chinese fungi with truffle-scented oil or bunching them in a box that includes a few chunks of the French variety, dishonest dealers can get about \$270 a pound, whereas the Chinese truffle goes for about \$50. Vanishing quantities of the French variety have only enhanced the value of the truffle trade. French output has dropped from 800 tons a year at the end of the last century to less than 20 tons today.



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Richard Sieger
 Mushroom Police
 April 1st Precinct

"Permits? Permits? We don't need no stinkin' permits!"

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