# SPORT PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY Number 315

October 1995



#### THE STUNTZ FOUNDATION in cooperation with the **PUGET SOUND MYCOLOGICAL SOCIETY**

**Presents** 

### The Fungal Community: Its Role in the Ecosystem

Dr. James M. Trappe



The Stuntz Foundation and the Puget Sound Mycological Society are pleased to announce the Second Annual Daniel E. Stuntz Memorial Lecture. Our distinguished speaker will be James M. Trappe, Ph.D., Professor, Forest Science, Botany-Plant Pathology at Oregon State University.

Dr. Trappe began his academic career at the University of Washington, receiving his B.S. in Forestry in 1953. He then pursued an M.F. in Silviculture from the State University of New York in 1955. He received his Ph.D. in Forestry at the University of Washington in 1962. His primary research areas have been the taxonomy of mycorrhizal fungi; below ground ecosystems; mycorrhizal ecology, evolution, physiology, and applications; and fungal/animal interactions.

He is the author or co-author of 270 research papers in professional journals and books, including descriptions of 3 new families, 20 new genera, 84 new species, and 69 combinations of fungi.

Dr. Trappe is a renowned truffle expert and has discovered many interesting complexities involving the hypogeous fungi and flying squirrels.

A world-class researcher, Dr. Trappe has conducted research all over the globe as a visiting scholar, has received many professional and civic honors, teaches, and has served as Principal Mycologist and Project Leader with the U.S. Forest service for 30 years.

Please join us for a tribute to Dr. Stuntz in the form of a fascinating and informative lecture by his former pupil, Dr. James M. Trappe.

Where: Center for Urban Horticulture.

3501 N.E. 41st St., Seattle, WA

When: Tuesday, October 10, 1995, at 7:30 pm.

For further information, phone 522-6031 or 722-0691

### **Spore Prints**

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#### PUGET SOUND MYCOLOGICAL SOCIETY

Center for Urban Horticulture, Box 354115 University of Washington, Seattle, Washington 98195

(206) 522-6031

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EDITOR:

Agnes A. Sieger, 15555 14th Ave. N.E.

Seattle, WA 98155

#### **CALENDAR**

Oct. 7–8	Soda Springs field trip	
Oct. 10	Membership meeting, 7:30 PM, CUH	
Oct. 14-15	PSMS/Mountaineers joint field trip	
Oct. 16	Board meeting, 7:30 PM, CUH	
Oct. 21–22	PSMS Annual Exhibit, CUH	
Oct. 27	Spore Prints deadline	
Oct. 28	Field trip at Twanoh State Park	
Nov. 3-4	Deception Pass Foray	
Nov. 14	Membership meeting, 7:30 рм, CUH	

#### PRESIDENT'S MESSAGE Patrice Benson

Publicity is beginning to catch hold for our 32nd Annual Wild Mushroom Exhibit. Chairperson Joanne Young has been hard at work, as have scores of volunteers. There remains much to be done, but we will most certainly have a great show this year with the efforts of this membership. Please call a chairperson of a committee (see list in Septmber *Spore Prints*) to sign up or simply come to the meeting October 10 and sign up there.

Don't miss our next meeting on October 10, when PSMS and the Stuntz Foundation will host world-renowned truffle expert Dr. James Trappe.

We are hoping that the video production will be completed by the time of the show. Mary Robins and crew have been hard at work editing and creating voice-overs to produce our first professional-style video.

Remember the foray September 30 to Lake Quinault; for details, see page 3 in the September *Spore Prints* or call Russ Kurtz at 784-3382.

The new roster will be available at the November meeting.

#### MEMBERSHIP MEETING

Tuesday, October 10, 1995, at 7:30 pm in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our October membership meeting will be a combined effort between the Stuntz Foundation and PSMS to present truffle expert Dr. James Trappe. A gifted speaker, Dr. Trappe will amaze and delight you with information about forest ecology. See page 1 for more details.

Would people with last names beginning with N–Q please bring a plate of refreshments for the social hour?

#### **MEET DAN TANABE**

Inga Wilcox



The annual exhibit must be the thing! Dan came to it a couple of years ago and became a member. He has a lifelong interest in mushrooms, especially *Tricholoma magnivelare*. He remembers going on mushroom outings with his family in groups of 10 to 12 persons, hunting all over the Cascades and bringing back matsutake in 100-lb rice sacks slung over

their shoulders. He grew up in a small town called Thomas, between Kent and Auburn, where his parents had a truck farm.

Now Dan has developed a taste for morels and chanterelles. He harvests shaggy manes from his front yard. He especially enjoys the white chanterelle. He does all the cooking and eating since, unfortunately, his wife is allergic to fungi.

To keep busy, Dan is doing the books for Folklife Festival, an activity that goes on year-round, not just in time for the festivities. Salmon fishing (he notes a marked increase in the number of sea lions and seals), tennis, regular workouts at the Bellevue Athletic Club, and ballroom dancing at the Elks with his wife add to his enjoyment.

Dan finds mushrooming a great outdoor activity and admits that when he is out hunting, he concentrates on fungi completely, tuning everything else out. He feels that this should be a good year for matsutake. Hope you are right, Dan!

#### **NOTES OF THIS AND THAT**

**Mushroom Class:** Dr. Susan Libonati-Barnes will present a class on "Edible Mushrooms and Their Poisonous Look-Alikes" at the Burke Museum classroom on October 24 from 7 to 9 pm. The cost is \$10.00 (\$7.50 for museum members). Call 543-5591 to register.

**Wedding Bells:** Congratulations to PSMS Field Trip Chairs Wayne Elston and Patrice Stierlen, who were married on October 23 in the San Juan Islands.

#### **MUSHROOM MISSIONARIES**

Patrice Benson taught two classes at the Herbfarm. She also gave a talk and cooking demonstration to both the Snohomish Mycological Society and the Washington State Extension staff.

**Denis Benjamin** gave a lecture and had a signing of his recent book, *Mushrooms: Poisons and Panaceas*, at the Herbfarm.

#### FIELD TRIPS

#### **Wayne & Patrice Elston**

There are two field trips in October, plus the Deception Pass Foray on November 3-4.

October 7-8

**Soda Springs Forest Camp** (elev 3,100 ft, 130 miles SE of Seattle)

From Enumclaw, SE of Seattle, continue east on State Highway 410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road #174. About 5 miles farther, turn left into the camp.

October 28

Twanoh State Park

(elev. low, 20 miles SW of Seattle by ferry)

Take the downtown Seattle-Bremerton ferry. From Bremerton, drive south on State Highway 304 to Highway 3. Continue south on Highway 3 past Belfair, then bear right onto Highway 106 and continue another 7 miles to the park. Alternate routes involve driving south on I-5 to Tacoma and crossing the Narrows Bridge or driving farther south through Olympia and Shelton. This will add 60 or 80 miles to the drive. Twanoh State Park is located on the south side of Hood Canal between Belfair and Union.

#### SQUIRE CREEK FIELD TRIP

Karen Kelly

The first fall field trip was a bit disorganized, as the box containing the coffeepot, etc., was left in the house of someone who was out of the country. Oh, well, 35 people attended. It was a beautiful day. Some watched the salmon in Squire Creek in between collecting. Many of the participants were new and unaware of the potluck, so most people had left by around 4:00 pm. Much thanks to Brian Luther and Larry Baxter for their generous help with the ID and information.

# THANK YOU FROM THE STUNTZ FOUNDATION Carl Hermanson

As noted in the President's Message, the October meeting will feature Dr. Jim Trappe, who will be sponsored by the Stuntz Foundation, a wholly volunteer, nonprofit organization created to honor PSMS founder and scientific advisor Dr. Daniel E. Stuntz. At this time, the Foundation would like to publicly thank the following donors for their generous support:

#### Donations in 1993-1994

Joy Spurr	100 shares of Boeing
Joy Spair	stock
PSMS	\$1000
Kitsap Peninsula Mycology S	Soc. \$500
Mt. Mazama Mushroom Asse	
Taku Mochigriki	\$100
Elsie Burkman	\$60
Margaret Ashford	\$50
Ferris and Joyce Anderson	\$50
Ethyl Bennett	\$50
George & Jenny Rafanelli	\$50
Margaret Rogers	\$50
Reynaldine Sandahl	\$50
Many memorial donations	

All donations go into the Foundation's investment fund, and the interest accrued thereto is used to support graduate mycology students and other mycology-related activities.

#### MAKE WAY FOR THE MUSHROOM EXPERT Kerry Webster, Seattle P.I., 6/21/95

Olympia mushroom grower Paul Stamets was being whisked along the streets of a Russian provincial capital in a black limousine, wondering why the sirens were wailing, when he suddenly realized the sirens were for him. "The police were shouting, 'Make way! Make way for the mushroom expert!'" he recalled. At a conference, he was introduced, to his embarrassment, as the Tolstoy of mushrooms.

Stamets, 39, is the author of a standard reference, *Growing Gourmet and Medicinal Mushrooms*, and a recognized expert in the field. "The Russians are interested in mushroom cultivation because it is highly labor intensive," he said. "One spawn laboratory with five workers can keep 500 other people employed." Russians love mushrooms, Stamets said, but eat mostly wild varieties, resulting in a rash of poisonings every spring. Gourmet mushrooms such as shiitake are virtually unknown there.

## FLY-KILLING FUNGUS Milwaukee Journal-Sentinel via The Mushroom Log, Ohio Myco. Soc., May-June '95

Scientists at Cornell University in New York say they have developed a strain of fungus that is effective at killing common flies that torment dairy and poultry producers, yet is safe to humans.

The fungus, *Beauveria bassiana*, is common and found in soil. It first was observed attacking silk worms in the 1860s and once was a cause of major losses in the silk industry. Cornell entomologists, however, began studying the fungus closely in the late 1990s after federal legislation tightened restrictions on pesticides.

The researchers screened several strains of fungi until in 1993 they settled on what they considered the most virulent one against flies. They then tested various media that would contain the fungus and lure flies.

Flies can pick up the fungus spore simply by walking on treated material. They spread it over their bodies inadvertently by grooming. Tests showed the fungus killed every fly that picked up the spores within 5 to 7 days.

#### MUSHROOM CROUSTADES

**Bob Hosh** 

NJMnews, New Jersey Myco. Soc., May-June 1995

1 lb button mushrooms,	2 TBs sherry
cleaned	3 TBs butter
1 oz. dried morels	1 TBs Kitchen Bouquet
3 TBs minced shallots	(optional)
1 clove minced garlic	Salt and pepper to taste
2 TBs minced parsley	1/4 C sour cream
1 TBs ground coriander	<sup>1</sup> / <sub>3</sub> C brown sauce

Reconstitute the dried morels in ½ C boiling water for 15 minutes. Drain and reserve the liquid. In a food processor, mince the store-bought mushrooms and the morels together. Melt the butter in a sauce pan, add shallots and garlic. Sauté for 3 to 4 minutes. Add mushrooms and sauté until liquid has evaporated. Add brown sauce, sour cream, sherry, and Kitchen Bouquet, if using it. Add coriander, parsley, and salt and pepper. If too thick, add some of the reserved morel soaking liquid. Simmer until the mixture is fairly thick.

Slice a baguette into <sup>1</sup>/<sub>2</sub>-in.-thick oval slices. Spread the above mixture on the slices. Place on an ungreased cookie sheet and bake in a 400°F oven for about 10 to 12 minutes. Serve hot.

#### Dr. Helen V. Smith Paleobotanist and Mycologist 1909-1995



Helen V. Smith died Thursday, August 3, in her Corvallis residence. She was 86. She was born in Jamestown, Ohio, the daughter of Orma and Ora (Vandervoort) Smith and moved to near Caldwell, Idaho, six weeks later with her family. She attended Caldwell schools and earned a B.A. in English from the

College of Idaho in 1930. She earned an M.A. from the University of Oregon in 1932, specializing in the study of fossil plants from Succor Creek, Malheur County, Oregon. In 1932, she enrolled in the Horace H. Rackham School of Graduate Studies at the University of Michigan, receiving her Ph.D. in Botany in 1940 for studies on the fossil plants of Thorn Creek, Idaho. On July 7, 1936, she married Alexander H. Smith in Caldwell, Idaho. Making their home in Ann Arbor, they traveled extensively together in western North America in conjunction with Alex's research on mushrooms.

After her marriage, Helen expanded her interests to include mushrooms and wildflowers, publishing technical and general papers on mushrooms and *Michigan Wildflowers*, a book. Together with her husband and later their daughter, she collaborated on two books on mushrooms as illustrator and co-

author. She also did watercolor paintings of rare and endemic mushrooms of North America. She moved to Corvallis in 1989 to be near her family, living at and enjoying the congeniality of the Regent Retirement Residence. At her death, she was working on her memoirs of mushroom collecting and her and Alexander's life together.

She was a member of Chapter X PEO in Ann Arbor, Michigan, the Faculty Women's Club of the University of Michigan, and the Ann Arbor Women's Investment Group and was an honorary life member of the North American Mycological Association, the Oregon Mycological Society, the Colorado Mycological Society, and the Michigan Botanical Club. She was co-founder and first president of the Friends of the Matthaei Botanical Gardens at the University of Michigan and was active in a variety of land conservation organizations in Michigan. The Helen Smith Woodland Wildflower Garden at the Matthaei Botanical Gardens was named in her honor. She is survived by a daughter and son-in-law, Nancy and Jim Weber, of Corvallis; a brother, Wendell V. Smith, of Connecticut, and four beloved nieces and their families. She was preceded in death by her sister Harriet Smith and her parents. - MushRumors

Oregon Mycological Society, September/October 1995

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Puget Sound Mycological Society Center for Urban Horticulture Box 354115, University of Washington Seattle, Washington 98195





Rafanelli, George Rafanelli, Jennie 1776 S. Columbian Way Scattle Wa 98108