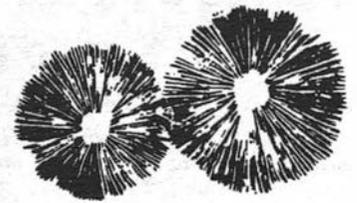


SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 323 June 1996

IT'S LATIN TO ME Gregg and Dan Ferguson
Duff, Newsletter of the Santa Cruz Fungus Federation
via *The Spore Print*, Los Angeles Myco. Soc., March 1996

*You say tomayto, I say tomahto,
Potayto, potahto, tomayto, tomahto,
Let's call the whole thing off.*

Pronouncing the Latin names of the mushrooms we find, or hope to find, can be very intimidating. Especially when we're around those who know a lot about mushrooms or those who may even speak Latin. Don't let the fear of mispronunciation keep you from learning the names of the mushrooms in your area. And don't let it keep you from talking to the "experts" about what you have found. Please, don't call the whole thing off!

When you think about it, we all know a little Latin (and even some Greek) already. Phrases like *et cetera*, *e pluribus unum*, *ad hoc*, *alter ego*, *caveat emptor*, *emeritus*, *ex post facto*, *id est* (i.e.), are all used by regular folk. You may not know the literal translations, but chances are you've heard them and read them and even said them. We occasionally include these Greek-based words in our everyday conversations: *rhododendron*, *eucalyptus*, *hoi polloi*, and *rhinoceros*.

Now consider a few less common Latin phrases that I think should be used more frequently: *in vino veritas*, there is truth in wine; *homo unius libri*, a man of one book (we don't mind being known as people of such limited reference); and *ignotum per ignotus*, the unknown (explained) by the (still more) unknowing.

Scientific nomenclature is based on Latin and Greek roots, with an occasional name incorporated to honor someone. Since Greek uses a different alphabet, Greek roots (and forms to a lesser extent) have been filtered through Latin. Pronunciation of Latin varies from country to country and even through time. All of this makes for discomfort and difficulty.

The greatest difficulty in deciding on a good guess at pronunciation stems from the placement of accent. Latin's accent falls either on the penult (next-to-last syllable) if it's long or on the antepenult (second-to-last) if the penult is short. How do you know whether the penult is long or short? Good question! About the only way to know for sure is to look up the Greek or Latin root. The placement of the accent determines vowel pronunciation: the accented vowel normally sounds "long" unless it is technically long by position, i.e., followed by two consonants. You begin to see the complexity.

So since English has no infallible rules for pronunciation, we'll include a list of common genera and species. Perhaps you can develop a feel of intuition for their pronunciation. If nothing else, you'll at least begin to notice patterns. And even in your guessing, you'll never miss it by more than one syllable! When in doubt, try the accent on the penult. In addition to the scientific pronunciation you're interested in, we also include for your enlightenment and entertainment (hopefully not your confusion) the Classical Latin pronunciation.

(Gregg Ferguson is a science advisor for SCFF; his brother, Dan, lives in Toledo, Ohio, where he teaches English and Latin.)

GENERA	SCIENTIFIC	CLASSICAL	SPECIFIC EPITHETS	SCIENTIFIC	CLASSICAL
Agaricus	up-GAR-i-kuhs	ah-GAH-ree-koos	aeruginea	ee-ruh-JIN-ee-uh	y-roo-GHEE-nay-ah
Amanita	a-muh-NY-tuh	ah-mah-NEE-tah	androsaceus	an-druh-SAY-shuhs	ahn-droh-SAH-kay-oos
Astraeus	as-TREE-uhs	ahs-TRY-oo	ariospora	ar-ee-uh-SPOR-uh	ah-ree-oh-SPOH-rah
Boletus	buh-LEE-tuhs	boh-LAY-toos	augustus	aw-GUHS-tuhs	ow-GOOS-toos
Calvatia	kal-VAY-shuh	kahl-WAH-tee-ah	aurantiaca	aw-ran-shee-AK-ah	ow-rahn-tee-AH-kah
Caulorhiza	kaw-luh-RY-zuh	kow-loh-REE-sah	brevipes	BREV-uh-pee-z	BRAY-wee-pays
Clitocybe	kli-TOSS-uh-bee	klee-TOH-ku-bay	caeruleus	see-ROOL-yuhn-z	ky-ROO-lay-oos
Cortinarius	kor-tuh-NAR-ee-uhs	kohr-tee-NAH-ree-oos	chioneus	ky-AHN-ee-uhs	kee-OH-nay-oos
Geastrum	jee-AS-truhm	gay-AHS-troom	comatus	kuh-MAY-tuhs	koh-MAH-toos
Gyromitra	jy-ruh-MY-truh	gu-roh-MEE-trah	cornucopioides	kor-nuh-koh-pee-OY-deez	kohr-noo-koh-pee-OY-deez
Hygrocybe	hy-GROSS-i-bee	hu-GROH-ku-bay	edulis	e-DYOOOL-uhs	ay-DOO-lees
Inocybe	i-NOSS-i-bee	ee-NOH-ku-bay	fasciculare	fuh-sik-yuh-LAR-ee	fahs-kee-koo-LAH-ray
Laetiporus	lee-tuh-POR-uhs	ly-tee-POH-roos	faetidum	FET-i-duhm	FOY-tee-doom
Leotia	lee-OH-shuh	lay-OH-tee-ah	fragilis	FRAJ-uh-lis	FRAH-ghee-lees
Mycena	my-SEE-nuh	mu-KAY-nah	lilacina	luh-LAY-si-nuh	lee-LAH-kee-nah
Omphalotus	om-fuh-LOT-uhs	ohm-pah-LOH-toos	melaleuca	mel-uh-LOO-kuh	may-lah-LEOO-kah
Phaeolus	Fee-uh-luhs	PY-oh-loos	muscaria	muh-SKAR-ee-uh	moos-KAH-ree-ah
Pluteus	PLOO-tee-uhs	PLOO-tay-oos	pachycolea	pak-ee-KAHL-ee-uh	pah-ku-KOH-lay-ah
Russula	RUSH-uh-luh	ROOS-soo-lah	pescaprae	puh-SKAP-ree	pays-KOH-pry
Sowerbyella	sow-ur-bee-EL-luh	soh-wayr-bee-EL-lah	phoenicea	fuh-NEE-shuh	poy-NEE-kay-ah
Suillus	SWILL-uhs	SWEEL-loos	pteridis	TER-uh-deez	PTAY-ree-dees
Trametes	TRAM-uh-tees	TRAH-may-tays	smithii	SMITH-ee-y	SMEE-tee-ee
Tricholoma	trik-uh-LOH-muh	tree-koh-LOH-mah	sororia	suh-ROR-ee-uh	soh-ROH-ree-ah
Tyromyces	ty-ruh-MY-seez	tu-roh-MU-kays			
Xeromphalina	zer-uhm-FAL-i-nuh	ksay-rohm-PAH-lee-nah			

Spore Prints

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CALENDAR

- June 10 Microscope slide show, 7:00 PM, CUH Board Room
June 11 Membership meeting, 7:30 PM, CUH
June 27 Tree I.D. workshop, 6:00 PM, Arboretum Visitor's Center
July 8 Microscopy Study Group, 7:00 PM, CUH Board Room
Aug. 10 Photography workshop, Douglas Classroom, 9:00 AM-4:00 PM (requires advanced registration)
Aug. 12 Microscopy Study Group, 7:00 PM, CUH Board Room
Aug. 21 Photography workshop, Douglas Classroom, 7:00-9:30 PM (requires advanced registration)
Aug. 23 ~~Spore Prints deadline~~
Aug. 24 Photography workshop, Douglas Classroom, 9 AM-4 PM (requires advanced registration)

TREE ID WORKSHOP

Michelle Connor, a volunteer native plants steward through WSU Cooperative Extension - King County, will lead a tour through the Arboretum for PSMS members and show them how to identify native trees of Washington. Habitat and tree associations are often crucial clues that aid in mushroom identification. We will meet at 6 PM on June 27 at the Arboretum Visitor's Center. Please prepare for the weather—rain, mud, shine, or mosquitoes. We should wrap up by 8 PM.

LIBRARY BOOK RECALL

Please return all overdue library books to the PSMS Library. The limit is 1 month for borrowed books.

MEMBERSHIP MEETING

Tuesday, June 11, at 7:30 PM at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

The program for June will be announced at the meeting. Will persons whose last names begin with the letters U-Z please bring a plate of refreshments for the social hour? The next meeting is in September.

MEET MICHAEL BLACKWELL

Inga Wilcox



Most of us have sampled some of Michael Blackwell's dishes when he has demonstrated mushroom cookery at our general meetings. A PSMS member since 1990, Michael served as Mycophagy Co-Chair at the NAMA conference and has participated in cooking demos at annual exhibits.

As a young person, he wanted to be an actor or an artist, but instead be-

came an artist in the field of Haute Cuisine. When he was 3 years old, his grandmother sat him on the kitchen counter and taught him how to make coleslaw. At age 11, he created a 13-layer chocolate torte. After school Michael worked at a fine arts photo lab and later at a guest ranch. This was in his native Texas, where every fungus was a toadstool and knowledge of wild mushrooms was rare. The isolated life on the ranch made him want to get into the city. The owner of the ranch urged him to pursue a career as a chef, "since I already did all the cooking." A position in Dallas at The Grape wine bar and bistro was followed by a stint as garde-manger at a luxury hotel. In 1986 Michael moved out West to be the corporate chef for a chain of restaurants. Later he was hired by Olson's to introduce food service into supermarkets. Since 1993 Michael has been self-employed, doing research, consulting, education, and product development.

He went on forays with the Tacoma Mycological Society and met Nettie Laycock, who is "the greatest." He learned a lot, absorbed information like a sponge, and felt the excitement of finding fungi in the woods. He was soon giving feasts for his friends and experimenting with lesser-known mushrooms like *Hericium*, Hedgehogs, *Gomphidius*, and *Coprinus comatus*. He remembers that when he was at the Dallas restaurant the *Agaricus bisporus* used in their famous mushroom soup had to be imported from Pennsylvania. Now he prepares that soup using boletes and chanterelles.

He gives credit to Patrice Benson and Nettie Laycock for teaching him everything he knows about mushrooms. *Wild Food*, a book by Roger Phillips, contains a number of recipes he likes. His experience is that different mushrooms require different preparations to bring out the full flavor. Michael enjoys chanterelles best. He prepares them in a great variety of ways in addition to the classic European preparation of chanterelles in brandied cream served over veal medallions.

Thank you, Michael. We hope boletes and chanterelles will be plentiful for you this Fall.

FUNGI PERFECTI TOUR

John Floberg

Fifteen or so members of PSMS met at the Fungi Perfecti farm near Olympia on May 4 for a tour and potluck lunch with Perfecti founder and president Paul Stamets. The Fungi Perfecti farm is located about 12 1/2 miles north of Olympia near the Little Skookum Inlet on the Olympic Peninsula. On the Saturday we arrived, the temperature was in the 60s with brilliant blue among partly cloudy skies. Members gathered together outside the entrance until about 11:00 AM, when Paul brought us in to the farm.

One could sense a thriving business here, with many long buildings looking like covered greenhouses scattered throughout the property and workers appearing and disappearing among them. As we stood in the sunshine on the green grass covering his property, he gave us an overview of his philosophy and work. He said he was dedicated to promoting the cultivation of high-quality organic gourmet fungi and medicinal mushrooms, but not just for the amateur. He envisions establishing a constellation of independent professional growers and to this end also offers for sale a wide variety of commercial equipment such as turbo humidifiers and laser airborne particle detectors for the serious-minded cultivator. Keep this in mind, all you mushroom lovers with a little extra cash who are getting tired of slogging through wet forests for uncertain rewards. Cultivating fungi in large, protected rooms is truly the gentleman's way of collecting mushrooms.

Unknown to many PSMS members, Stamets is also involved in important scientific research involving bioremediation. Through recent tests, oyster mushrooms (*Pleurotus* spp.) have been found to decaffeinate coffee wastes, which form a major contaminant of watersheds in coffee-growing regions of the world. Some mushrooms have also been found to potentially decompose oils and pesticides, de-nitrify nutrient-enriched soils, filter out harmful bacteria, and remove heavy metals from the environment. And I'll bet you thought that mushrooms were only fun to hunt and eat. It's a small wonder that mushrooms are such a small wonder!

After the talk, we toured many of the various buildings. One housed enokitake (*Flammulina velutipes*), another shiitake (*Lentinula edodes*), and still another a combination of oysters (*Pleurotus* spp.) and reishi / ling chi (*Ganoderma lucidum*). These buildings serve to store the cultivation patches (bags) after inoculation and prior to purchase. Still others function as stable and controlled environments for producing master cultures, presumably used in making more inoculant for all the varieties of mushrooms present. Unfortunately, because of fallen trees and debris (possibly from the winter flooding), we were unable to see the Fungi Perfecti outdoor mushroom collections. Paul said he would probably be able to show us the outdoor crop if we come on a tour next year.

The tour concluded with a potluck feast including a plate of shiitake and oyster mushrooms for each guest sautéed to perfection on a large grill by Paul Stamets. The potluck also gave members a chance to ask questions, and several crowded around him to ask the obvious and the far-flung with regard to growing your own fungi. Many thanks to Paul and his wife, Cruz.

They truly gave us a day to remember! One additional note: As of this writing on May 17, a nice batch of oysters are beginning to bloom from the sides of the bag of the "Pearl Oyster Mushroom Patch" I purchased on May 4, the day of the tour. For information on ordering your own patch, call 1-800-780-9126.



CLOSE-UP PHOTOGRAPHY WORKSHOP

Tom Ahlers and Brandon Matheny

A 3-day workshop on close-up photography will be offered in August. The class will emphasize mushroom photography in the field. All skill levels are welcome to attend. The three-part workshop will run through August on the following dates:

Saturday, August 10, 9:00 AM–4:00 PM in the Douglas Classroom (near the greenhouse). *Introduction and how to do photography in the field.*

Wednesday, August 21, 7:00–9:30 PM in the Isaacson Classroom. *Critique of the previous session's work facilitated by Ben Woo*

Saturday, August 24. *A day field trip to the Olympics, where we hope to find some early fruiting subjects.*

For more information on the class, please call Tom Ahlers at (206) 884-2026 (home) or (206) 549-6847 (voice mail).

To register for the class, please send a self-addressed stamped envelope and a check for \$35 made out to PSMS to

Brandon Matheny
7327 33rd Ave. NE
Seattle, WA 98115

The fee includes costs for slide film and processing. The workshop is limited to the first 15 to register, so register early. You will receive confirmation of your registration and a suggested equipment list. For more information on registration, please call Brandon Matheny at (206) 524-6467.

MICROSCOPY STUDY GROUP Brandon Matheny



The evening began with look at a mushroom cap left in a bio-hazard bag in the PSMS office by a nurse, along with a note saying that a 14 month old had nibbled a piece of the fungus and become ill. The nurse asked if the mushroom were poisonous. Dick Sieger and Sara Clark believed the specimen to match *Stropharia coronilla*, whose edibility status is indicated by Arora as dubious—poisonous according to some. The group also took peeks at *Clitocybe squamulosa*, using a micrometer to measure spore sizes, a *Psathyrella* sp., which could be distinguished by members of the Strophariaceae by its cellular cap cuticle (but, shucks, we didn't have any concentrated sulfuric acid lying around to distinguish it firmly from a *Panaeolus* sp.), and various ascomycetes like *Discothia venosa* and what appeared to be *Sarcosphaera crassa* but with slightly different spore contents.

For the next session on June 10 at 7:00 PM in the CUH Board Room, we may have access to a NAMA slide show put together by Dr. Leo Tanghe. This program is designed for a general audience. It explains how to use a microscope and prepare mushroom slides for observation and shows photomicrographs that explain the diversity and characteristics of spores for mushroom identification. All are welcome to attend. For additional information, please contact Brandon Matheny at 524-6467.

Summer session dates are July 8 and August 12 at 7:00 PM in the CUH Board Room.

*Pushing through bark
They suddenly appear
Periscopes from the underworld*
—Elio Schaechter

SWAUK CREEK FIELD TRIP

Charles Pregaldin

Some 45 fearless adventurers braved the elements to search for the elusive *Morchella* at the Swauk Creek field trip, May 11–12. Morels proved elusive indeed (though a few were found in the campground), and incessant heavy rain made hunting uncomfortable. Good company and conversation by the fire in the CCC-built shelter, and Irene Lingat's delicious homemade chicken noodle soup, made up for the slim pickings and rotten weather, though, and quite a few folks stayed for an excellent potluck supper. About a quarter of the would-be hunters were new members out for the first time, and seemed remarkably undiscouraged by the conditions and the subpar foraging. Bill Bridges showed up early Saturday afternoon with a basketful of choice morels he'd found at lower elevations, and generously offered to lead anyone who wanted to go back to the spot. Many of the new folks (and several veterans) took him up on it.

Sarah Clark and Brandon Metheny identified perhaps 20 species, including a rogue *Suillus*, among the specimens collected. Puffballs and *Gyromitra* spp. were most abundant.

COMMERCIAL MUSHROOMING IN SCOTLAND

John Clark, PA News

Wild mushrooms from the Scottish Highlands and Islands are a growing export to France and Italy, where fungi with exotic names such as cep, chanterelle, and orange birch bolete have long been popular with continental cooks.

One leading supplier is self-styled former "ski bum" Duncan Riley, 38, who started gathering wild mushrooms to earn cash when the ski season ended. He now runs Strathspey Mushrooms Ltd of Aviemore, which sends tons of fresh and frozen fungi abroad. The firm also has a growing home market for dried mushrooms, which are used in many top British restaurants.

The hot, dry summer in 1995 followed by a wet autumn produced bumper crops of fungi. "The yellow chanterelle usually comes up in mid-July and August and lasts until the end of Octo-

ber. But the extremely hot summer put a stop to it. I thought it was finished at the end of August, but then the rain started and I have ended up with probably my best season. We've been getting a ton of winter chanterelles a week, which is unbelievable."

Duncan does not have time to go out picking himself. He buys from pickers who travel widely around the Highlands, from the West coast to the Black Isle, and even to the islands, gathering Ceps (the most prized are *Boletus edulis* and *Boletus pinicola*), chanterelles (both the yellow and the chanterelle gris, or winter chanterelle, which has a brown top and is grey underneath), and Pied de Mouton (the Hedgehog fungus).

MOREL PARMESAN SOUP

Spores & Stipes,
North Idaho Mycol. Assoc., June 1995

2 lb morels, chopped	1 C diced tomatoes
1 can (14½ oz.) chicken broth (not concentrated)	1½ tsp tarragon
1 small onion, chopped	¼ tsp sage
1½ TBs butter	¼ tsp thyme
2 cloves garlic	2 C milk
(pressed or finely chopped)	part cream, if preferred)
2 TBs cornstarch	Salt and pepper
2 qt chicken stock	¼ C Parmesan cheese
1 C Chablis or other white wine	2 eggs yolks

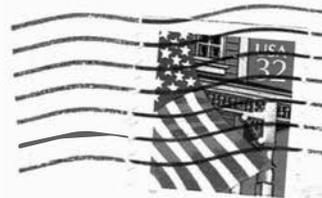
Simmer morels in chicken broth until thoroughly cooked. Sauté onion and garlic in butter until light brown; combine with morels and broth in stock pot. Mix cornstarch in a cup or bowl with a little cold chicken stock, add a bit of warm broth, and set aside. Add to stock pot the remaining chicken stock, wine, tomatoes, herbs, milk, and salt and pepper to taste. Bring to a simmer and stir in cornstarch mixture. Whip two egg yolks with Parmesan and stir in. Simmer a bit longer, but don't allow to boil.

*This will be the last newsletter until September.
Have a good summer!*

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