SPORTE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 329 February 1997 2 HALL BUT



1997 SURVIVORS' BANQUET

Joanne Young



All of you who attended the Survivors' Banquet in 1996 know what a fabulous dining experience we shared. This year, Chef Walter Bronowitz and his capable staff and students of the Culinary Arts Program will again amaze us with their gourmet skills. Dinner will be served in the dining facilities of Edmonds Community College at 20000 68th Avenue West in Lynnwood.

Doors will open at 6:30 pm, and dinner will be served at 7:30. Cost is \$24.50 per person. You may bring your own wine, and glassware will be provided. Entree choices are

Spiced Seared Halibut with morel ragout and celeriac-root cake

or

Vegetarian Grilled Portobello with herbed grit cakes and roasted red pepper/blue cheese relish.

The evening's program will include announcements of new officers and the presentation of the "Golden Mushroom Award" for outstanding service to PSMS. After dinner, we'll have music by PSMS member Brandon Matheny's band, "What Goes On."

Registration Information

Sign up at the February membership meeting or send your registration and payment to

Sara Clark 2855 36th Ave. W. Seattle, WA 98199

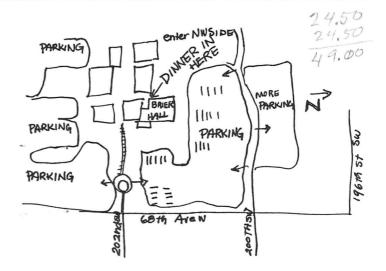
Please include the name of each person attending and the entree (regular or vegetarian) desired. Questions? Call Sara Clark at 284-6177 or Joanne Young at 633-0752.

Final Registration Deadline is March 5. Walter needs an exact count, so if your registration won't reach Sara by March 5, you'd better call and let her know it's coming. Maximum seating is 90, so register right away! This will be the best banquet ever! Don't miss it! See you there.

Directions to the Banquet Site

From northbound I-5: Go to Lynnwood exit 181, 44th Ave W. Turn left off the exit onto 44th Ave. W. (go under I-5). Turn left at the next light, 200th SW. Go approx. 1.5 miles (crossing Hwy. 99) to 68th W. See map for parking and dinner site. Enter at the northwest side of Brier Hall.

From southbound I-5: Go to Lynnwood exit 181, 196th SW. Turn right off the exit onto 196th. Go approx. 1.75 miles (crossing Hwy. 99) and turn left at the 68th W. traffic light. See map for parking and dinner site. Enter at the northwest side of Brier Hall.



GREENHOUSE CHANTERELLES?



London, 1/22/97 – Eric Danell of the University of Agricultural Sciences in Uppsala, Sweden, and Francisco Camacho of Oregon State University reported Wednesday in the *New Scientist* that they had managed to grow

golden chanterelles on pine seedlings in a laboratory.

Other formerly wild mushrooms, such as shiitake, have already succumbed to taming and show up on the shelves of the local upscale grocery. Success has even recently been reported in farming truffles, those most famous, and expensive, of wild fungi. Until now, however, chanterelles, a mycorrhizal fungus which grows in pine forests, have defied attempts at cultivation.

Some gourmets complain that cultivated mushrooms do not taste as good as the wild species. However, Danell and Camacho's effort is being hailed as a breakthrough for mushroom lovers, especially since chanterelles are on the decline in Europe and now have to be imported from the United States.

Danell and Camacho said they hoped they could turn their hand to even rarer and more expensive species such as the matsutake, a mushroom so prized by Japanese aficionados that some sell for hundreds of dollars apiece.

MUSHROOMS NEEDED FOR THE BANQUET

We need as many mushrooms for the banquet as you are willing to contribute. We especially need morels, but chanterelles, *Boletus edulis*, and shiitake are also welcome. (For donations of other edible wild mushrooms, check with Walter Bronowitz, 206 782-7186, first). They can be dried, frozen, or fresh. Please bring dried mushrooms to the February meeting, or call Sara Clark (284-6177) or Joanne Young (633-0752) to arrange for pickup. We would also appreciate donations of flowers for table decorations.

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 http://www.psms.org

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ALTERNATES: Douglas Ward, Robert English,

Brandon Matheny

SCI. ADVISOR: Dr. Joseph F. Ammirati

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

Seattle, WA 98155

CALENDAR

Feb. 2-9 Northwest Flower and Garden Show, Seattle

Convention and Trade Center

Feb. 11 Membership meeting, 7:30 PM, CUH

Feb. 17 Board meeting, 7:30 PM, CUH Board Room

Feb. 21 Spore Prints deadline

Mar. 14 Survivors' Banquet and Annual Meeting,

Edmonds Community College

BOARD NEWS

Agnes Sieger

Mike Lovelady will be the new Field Trip Chair. Ron Post may be able accept the position of Book Chair starting in April. There was a good sign-up to man the PSMS booth at the Flower and Garden Show; the setup will be the same as last year. Dan Tanabe, Brandon Matheny, and Marshall Palmer will form an audit committee to check on PSMS finances. The banquet will be \$24.50 per person and held at Edmonds Community College. Sara Clark will be the banquet registrar, and Lynn Phillips will be in charge of flowers for the tables. The trio "What Goes On" will be asked to play. Charles Pregaldin and Lorraine Dod will look into revising the bylaws. Marshall Palmer has ordered a computer desk and some replacement shelving for the PSMS office. Charles Pregaldin will have the PSMS computer ready by the February meeting. Patrice Benson will take the video camera in for a checkup and try to find a new operator. Russ Kurtz will try to book Lake Quinault for the Fall Foray on November 1, November 8, or October 25, in that order of preference. The joint Mountaineers/PSMS field trip at Meany Lodge will be the weekend of October 11. Members must renew by March 1 or they will not be in the roster. Pregaldin recommended registering the PSMS mushroom cards pending response from the copyright center. Bernice suggested that the "interests" category on the new members questionnaire be more specific to mushrooming or occupation.

MEMBERSHIP MEETING

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

February's program will feature facts, fantasies, and fiction concerning the cultivation of mushrooms. Ed Foy will lead a discussion on the activities of the PSMS Cultivation Committee. Anyone from the membership is welcome to contribute facts, fantasies, or experiments they have tried. Successes and spectacular failures are equally welcome.

Would persons with last names beginning with Q-T please bring a plate of refreshments for the social hour?

MEET MARILYN DROEGE

Inga Wilcox



A native of Eastern Washington, Marilyn returned to this state in 1988, having lived for a number of years in Colorado at an altitude of 10,000 ft, where she really got into mushrooming. In a good year *Boletus edulis*, *Leccinum*, *Russula*, and *Amanita* were fruiting everywhere in the pine and ponderosa woods. She checked out early Smith and Miller books to identify her finds. She once found bouquets

of beautiful fungi which she picked and took to Denver to be identified. They turned out to be an as-yet-unnamed species of *Clitocybe*. No, they were not named after her! One August, she found *Agaricus augustus* at 11,300 ft just as a Colorado snowstorm began. Another time, she went on an outing, and the group she was with located more than 50 *Agaricus bitorquis*, noticing little mounds and excavating them with sticks and sharp stones.

She moved back to Washington State in September and phoned PSMS to ask about joining. Coleman Leuthy told her that, unlike in Colorado, our season was just beginning. She is still amazed at the variety of species and the long seasons of picking and hunting we enjoy here. One of her prime finds was a single *Pleurotus ostreatus* measuring 13 in. Marilyn also relishes finding a very large *Sparassis*.

As a graphic illustrator with a BFA degree from the University of Washington, Marilyn soon found herself helping to make signs for the annual exhibit, moving on to designing posters and shirts and making jewelry (in fine metals) depicting fungi. She also paints fungi such as Blewits, Boletes, and Amanitas, using "live models posing." She will have two entries at the upcoming Flower and Garden show, as well as a poster at the PSMS booth. Presently Marilyn is busy free lancing, having done illustrations in scientific papers in the fields of paleontology and atmospheric sciences, in the era of "B.C." (before computers).

Marilyn is a mushroomer who enjoys the adventure of "finding" no matter what the species or size. She especially admires minute species for their delicate beauty. She has tried cultivation and believes in conservation. She is a gourmet cook and likes to hike and take photos of fungi. She enjoys opera and has a trained soprano voice; she hopes to get back into music soon. Marilyn plans to stay here for, "There is no other place like it." Welcome back, Marilyn.

Notice: If your *Spore Prints* label says "96," you have not renewed your dues, and *this will be your last newsletter*.

This year we are voting for a Vice President, Secretary, and six Trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Return your ballot to "PSMS Election," P.O. Box 95677, Seattle, WA 98145. A ballot box will also be available at the February meeting. Each family membership is entitled to two votes, and each individual membership to one vote.

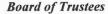
Vice-President Joanne Young

I have enjoyed my 3 years as Exhibit Chair and year on the board. Besides the foraging, culinary, and social aspects of PSMS, I really love a good lecture. As Vice President, I look forward to the challenge of bringing to PSMS some of the fascinating people who have made mycology their profession or avocation.



Lorraine Dod Secretary

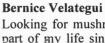
I am the current Secretary of PSMS. I am running for the position for another term because I believe my past knowledge of the board's business and PSMS general activities is a valuable tool to aid in the management of our society.





Mike Lovelady

A member of PSMS for 3 years, I've learned much more than I ever dreamed of. I volunteered to help with the field trips because I love to see people discovering mushrooms for the first time and learn more about them myself. I think I'm ready to grow in PSMS and do what I can to contribute to it.



Looking for mushrooms has been part of my life since childhood. I joined PSMS in 1970 and have been Membership Chair for the past 7 years. A current member of the Board, I would like the opportunity to serve PSMS in that capacity for another 2 years.



Henry Lingat

Introduced to edible wild mushrooms by my family in wartime Germany, I became curious about fungi in their various shapes and colors. In 1992 I joined PSMS after attending the annual exhibit. I have benefited from the Society's educational programs and field trips and would like to be more actively involved.



I strongly support the scientific, educational, and conservational activities of the Society, but see myself as representing those who just enjoy the woods and the potential of a good meal. My wife, Theresa, and I maintain the PSMS membership data base and address and mail the monthly Spore Prints.



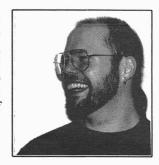


Charles Pregaldin

I have served on the board for the past 2 years, have served as Construction Chair for the past two annual exhibits, and will be the Exhibit Chair for the 1997 show. I am particularly interested in the role of fungi in ecosystems, mycophagy, and cultivation.

Wayne Elston

I joined PSMS in 1993 and have cochaired the Society's field trips with my wife, Patrice, since May 1994. I feel I have much to contribute to PSMS, and that it is time to move on and get involved in other aspects of the Society.





Russ Kurtz

A retired veterinarian, I am a charter member of PSMS and a very amateur mycologist who enjoys tramping the Cascades and Olympics. The Barlow Pass research project was one of my interests. Collecting for the annual exhibit is another. A current board member, I would to serve on the board again.

Brandon Matheny

I have served 1 year as an alternate Trustee, 1 year as Education Chair. and 1 year on the Identification Committee. I also have 1 year of experience with a small nonprofit landpreservation organization. One goal of mine is to stress continual educational opportunities for members via classroom instruction and field work.



No Photo

Dan Cory

Trustee

No Statement

AMANITA PHALLOIDES EPIDEMIC

Various

SAN FRANCISCO – The recent rains in California have produced a bumper crop of fungi. And as last year, when 13 people were poisoned by wild mushrooms in the San Francisco area, good news for the knowledgeable mushroomer is proving bad news indeed for the mycologically unwary.

The most deadly culprit has been *Amanita phalloides*, the so-called Death Cap. Recently, nine people who couldn't resist its tempting flesh were hospitalized in the San Francisco area. Eight of the victims are expected to recover, although a teenage girl suffered liver damage so severe that she needed an organ transplant to survive.

Sam Sebastiani Jr., 32, a member of the famed Sebastiani wine family, wasn't even that lucky. Sebastiani was admitted to a San Francisco hospital on January 6, a day after eating wild mushrooms, apparently *Amanita phalloides*, while hiking with friends in Santa Rosa near San Francisco. Family spokesman Michael Coats said doctors considered a full or partial liver transplant. Family members stepped forward as potential donors, Coats says, but Sebastiani's condition was too severe. He remained in critical condition until his death on Tuesday, January 14.

Jeff Norris, a spokesman for the UCSF Medical Center, says that 95% of mushroom poisonings on the West Coast are caused by *Amanita phalloides*, which produces a potent toxin that binds to proteins in liver cells and can quickly destroy the liver. The first symptoms, stomach pains and severe watery diarrhea, begin 6 to 24 hours after ingestion. Two or three days later, the damage to the liver can be so severe that a transplant may be the only way of saving the person's life.

Amanita phalloides was reportedly unknown in California until 1938, although Don Goetz of the Oregon Mycological Society claimed it was found in Lithia Park in Ashland, Oregon, in the 1920s, where it had probably been introduced on the roots of imported orchard stock. The mushroom gradually spread and has flourished on the West Coast in recent years, extending its range from Fresno to Washington State. (For years, Ben Woo, charter member and first president of PSMS, had his own private patch in the Mt. Baker area of Seattle.) It is mycorrhizal with hardwoods, in California usually with coast live oak, Quercus agrifolia. In Oregon, it is associated with chestnuts or filberts. (The Amanita phalloides responsible for the poisonings in the Portland area a few years ago were growing under old chestnut trees.)

"They are coming up this year in places they never did before," says Bill Freedman, head of the toxicology committee of the Mycological Society of San Franciso. "People must understand that the pretty white-and-green mushroom that looks so good and tastes so good will kill."

DYEING WORKSHOP

Sara Clark

Saturday, March 1, we'll get together at 10:00 AM, mess around with dried-up fungi, and see what happens. Cost is \$3.00. Directions will be provided upon registration. We're limited to ten people, so call me at (206) 284-6177 to register. If more people are interested, we'll have a second meeting.

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





Rafanelli, George & Jennie 1776 S. Columbian Way Seattle ,Wa 98108