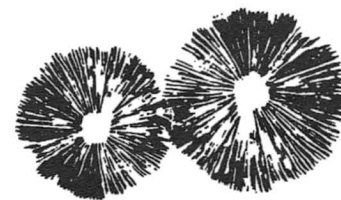


# SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
Number 340 March 1998

## THE PSMS SURVIVORS' BARBECUE: NOT FOR THE FAINT HEARTED

D.V. Corey



Courage, Honor, Country—what's true for the United States Marine Corps is pretty much true for the 1998 PSMS Survivors Barbecue; where we celebrate Courage, because it takes a special kind of grit to stalk the wild mushroom in its home territory and take it on mano a mano; where we Honor those who have gone before, blazing the trail in the early years; where we celebrate Country, because gosh darn

it, its just the best dang music there is!

Now, I know a lot of you have been thinking about going to a Monster Truck Competition at the Kingdome that night, but sometimes in life we have to decide what is really important. I hope you will do the right thing and join me on March 13 at the Lake City Elks Club to celebrate Courage, Honor, Country.

Tickets: \$25 till March 6. Call Bernice at (206) 232-0845.

## 1998 NAMA FORAY

Agnes Sieger

This year's annual meeting of the North American Mycological Association—the Dr. Harry D. Thiers Foray—was held at the Asilomar Conference Center on Monterey Peninsula south of San Francisco on February 13–16. After listening to reports of disastrous California floods for the past week, we flew into the San Jose airport on Friday anticipating 36 hours of pouring rain. Yes, there was evidence of El Niño everywhere: overflowing, chocolate-brown streams, flooded fields, fallen trees, mud slides, and closed roads. But the weather gods must have smiled at the thought of all those crazy mushroomers. The weekend's weather actually ranged from light drizzle to broken clouds to hazy blue sunshine, with one short downpour.

As might have been predicted, foraging was less than ideal. Mushroom hunters slogged through mud and damp, were shuttled to new sites when the roads to planned field trips washed out, and came back with few (and very soggy) specimens. In all, about 200 species were recorded for the weekend, far fewer than would have been expected normally.

All this paled, however, compared to the beauty of the site, the comfort of the housing, and the sheer number, variety, and excellence of the lectures, programs, and workshops. Asilomar ("refuge by the sea") is a 90 acre



Costume contest

State Park located on the Pacific Ocean in the town of Pacific Grove. Originally built in the early 1900's as a YWCA camp, it is a mix of historic buildings (designed by Julia Morgan, architect of Hearst Castle) and newer, architecturally compatible structures. Both the traditional chalets and the new dormitories come complete with maid service, individual showers, and group living rooms with fire places. The dining hall can feed 1000 (in two shifts), and there is even a small jitney to transport guests and their luggage to and fro.

Forty-five "presenters" were listed on the program. They ranged from professional mycologists (18) to commercial mushroom pickers to the host of a syndicated television cooking show and everything in-between. Off-site activities included a five-course luncheon with wines, a tour of a commercial mushroom grower, and a tasting of regional wines.

Understandably, the foray was sold out, with 450 attendees. Four, including PSMS Education Chair Brandon Matheny, were graduate students sponsored by NAMA and eight, including Sharmin Gamiet and Michelle Seidl of the University of Washington, students of Dr. Ammirati, were sponsored by the NAMA '98 Foray.

Many thanks to our hosts, the Fungus Federation of Santa Cruz and the Mycological Society of San Francisco, for a memorable weekend. Special thanks to Foray Chairs Lee Yamada and Phyllis Cole for their hard work, inspiration, and terrific organization.



Co-Chair Lee Yamada and Dan Orange

## BASIC MUSHROOM ID CLASS Brandon Matheny

A Basic Mushroom Identification class will be held on six consecutive Monday evenings, 7–9 PM, at the Center for Urban Horticulture (CUH), April 6 through May 11. This class will introduce participants to the identification of gilled and non-gilled fungi and will include information on the biology of fungi, collecting and cooking edible mushrooms, and recognizing toxic look-alikes. *Mushrooms Demystified*, 2nd ed., by David Arora, will be the text. Some copies will be available for purchase before the first session.

Please note the class will be limited to the first 24 registrants (the class will be offered again in the fall). To register, send

- (1) a check for \$30 made out to PSMS
- (2) a self-addressed stamped envelope to

Brandon Matheny  
3214 S. Byron St  
Seattle, WA 98144

You will receive confirmation of your registration and further information. For any questions, please call Brandon Matheny at (206) 722-8458.

# Spore Prints

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Annual dues \$20; full-time students \$15

## CALENDAR

- March 13 Banquet & annual meeting, Lake City Elks Club, 6:30 PM (dinner 7:30-9:00 PM)
- March 16 Board meeting, 7:30 PM, Board Room, CUH
- March 21 Field trip, MacDonald County Park
- March 27 *Spore Prints* deadline
- April 6 Basic ID class (registered people only)
- April 10-12 Field trip, Steelhead County Park

## BOARD NEWS

D.V. Corey

The budget for 1998 proposed by Dan Tanabe was accepted. The March board meeting with new officers will be held on March 16. The Membership Chair reported 414 paying members; 216 previous members have not renewed. Owing to a conflict with Husky football, the Annual Exhibit will be moved to November 6-8. The Flower Show booth went off well, with over 20 members manning the booth. Preliminary work continues to get a computer for the office.

## TRUE OR FALSE?

A mushroom is edible if (answers on p. 4)

- (a) The cap peels. \_\_\_\_\_
- (b) It is growing in a fairy ring. \_\_\_\_\_
- (c) It is eaten by animals. \_\_\_\_\_
- (d) It is collected by immigrants. \_\_\_\_\_
- (e) It grows in the spring. \_\_\_\_\_
- (f) It is growing on a tree. \_\_\_\_\_

## MEMBERSHIP MEETING

This month is the Annual Meeting and Survivors' Banquet, to be held Friday, March 13, at the Lake City Elks Club, 14540 Bothell Way N.E.

## SPRING FIELD TRIPS

Mike Lovelady

We urge those of you who are new to PSMS to attend the field trips if you can. Some people stay overnight; some just stay for the day. Register with the hosts when you arrive, and be sure to stay over for the potluck Saturday afternoon. To participate, bring one dish (hot dish, salad, or dessert) to feed the number of persons in your party. PSMS furnishes coffee.

One or more hosts will be at each field trip all day to welcome our members, give them encouragement, send them out to collecting sites, keep them warm with coffee, and sustain them with cookies. There is also an identifier to identify your finds. Unless the directions indicate otherwise, new members should try to arrive by 9:00 AM, so they can be taken along by an experienced member.

Please bring a basket, knife, wax paper, compass, whistle, water, lunch, and a dish to share if you wish to join the potluck. Wear warm clothes. Include rain gear in your car or pack and wear hiking shoes or boots. Feel free to bring your friends, family, and sociable dogs.



### March 21

**MacDonald Park**  
 (30 miles east of Seattle)

This is our traditional half-day trip to introduce newcomers to the mushroom *Verpa bohemica* and its habitat and whet the appetite for the spring mushrooms to come. MacDonald Park is on the Tolt River about 1/2 mile south of the town of Carnation in King County. Enter the park on N.E. 40th Street from State Highway 203. Watch for PSMS signs on the corner and use the day-use parking lot. We will meet at the main shelter across the suspension bridge for a general introduction to mushroom hunting. Then we will break into small groups and go out to gather specimens. Identifiers should be available around 10:30 AM. There should be *Verpa bohemica* under the cottonwoods in the surrounding area. We'll meet rain or shine. You may want to bring lunch.



### April 10-12

**Steelhead Park, Rockport**  
 (elev. 300 ft, 95 miles NE of Seattle)

There are two possible routes, both lined with cottonwood trees under which you can look for *Verpa bohemica*. Either take exit #208 from I-5 at Arlington and go east on State Hwy. 520 through Darrington and north to Rockport or continue north on I-5 to exit #230 at Burlington and go east on State Hwy. 20 to Rockport. Steelhead Park is on the river bank and is frequented by bald eagles. For Friday and Saturday night, we reserved Adirondack shelter A1 which has bunks for eight campers.

### May 2

**Bullfrog Flats**

### May 9

**Twenty-Nine Pines Forest Camp**

### May 15-17

**Tumwater Forest Camp**

### May 23

**Swauk Creek Forest Camp**

### May 29-June 1

**American River Lodge**

## FIELD TRIP TIPS

Agnes Sieger

For those who joined PSMS at the Annual Exhibit in October, I thought it might be nice to review some basic mushrooming tips regarding the upcoming Spring field trips.

**Apparel:** The Pacific Northwest is wet. Wear warm clothing, preferably in layers, and waterproof shoes or boots and bring your rain gear. The general deer-hunting season starts the middle of October. The fashionable mushroom-hunting colors are international orange, fluorescent pink, and canary yellow. Pacific Northwest vegetation is usually thick, and the sky is frequently overcast. Bring a compass and whistle and a map of the area—and remember to use them.

**Mushrooming gear:** You will need a wide-bottomed container for your mushrooms. This can be a basket or bucket. Do not use plastic sacks; they tend to condense moisture and turn mushrooms into slime. You will need a sturdy knife suitable for cutting and prying and perhaps a soft brush to clean up the edibles; some people even bring a small garden trowel for digging. To protect individual specimens for identification, take some wax paper sandwich bags or aluminum foil.

**Collecting:** If you know you have a good edible, cut off the stem cleanly and brush off as much soil and debris as possible. Store like species in a rigid container where they won't get crushed or pick up more dirt. Try to keep the mushrooms cool and dry, and process them as soon as possible.

**Field trip format:** PSMS field trips are planned for Saturdays, since this is the most convenient time for many people. It is possible to come early on Friday and stay over to Sunday. The campgrounds, unless otherwise specified, have camping facilities. Almost all field trips have hosts, who set up by 9:00 AM on Saturday with hot coffee and snacks. The hosts greet and sign in members, relay general tips on what is up and where to find it, and introduce newcomers to more experienced members. They also have a map of the area. After signing in, participants gather their gear and head for their favorite hunting grounds. In the afternoon, they come back to the campsite to identify their finds, compare notes, and prepare for the potluck.

**Potluck:** The potluck starts at 4:00 PM (or sometimes later when days are longer). You need to bring your own eating utensils and beverage and a dish to contribute to the table. This can be an appetizer, salad, main dish, or dessert. The food is usually delicious, and it is a great time to swap tales, collect recipes, and share mushroom information with friends old and new.

## PORK-CINI

Dick Sieger

2 pork loin chops, 1" thick  
¼ cup dried porcini (*Boletus edulis*), broken into pieces  
2 slices of sweet apple with core and skin removed  
¾ cup chopped onion  
Oil, salt, and lots of fresh ground pepper

Lightly brown one side of the pork chops over medium-high heat in a lightly oiled pan. Turn and reduce the heat. Add the dry mushrooms, apple, and onion. Cover the pan. Keep the mushroom pieces in the bottom of the pan so they rest in the moisture that forms. Cook for a half hour over low heat. The mushrooms may become golden but should not brown. Uncover and turn the chops so they are colored by the brown pan juices. Continue cooking until the moisture in the pan evaporates. Season the vegetable mixture with salt and pepper and spread it on the chops.

## COLLECTING TIPS

Dick Sieger

People collect mushrooms for two main reasons, to eat or to study—and the best way to collect for one is not the best way to collect for the other.



### Collecting for Identification or Study

If you don't know what it is, don't collect all you can find in the hope that it might turn out to be edible. Collect only a few specimens, including both young and mature mushrooms if possible, and handle them carefully. Ascomycetes (morels, cup fungi, etc.), which are plentiful in the spring, are frequently slow to mature, so for those try to include some over-the-hill samples.

Identifiers need to see whole fruiting bodies in good condition. How do you do that? First, be nice to your prizes. Keep species separate. Handle them gently so you don't destroy fragile features like scales and rings. Don't cut the stalk! Discard most of the debris but leave "roots," cups, and a few scraps of whatever the mushroom was attached to. Instead of grabbing the stem, spread your finger and thumb and hold the mushroom at the bottom of the stalk and on top of the cap. Put it into a waxed paper sandwich bag, box, or aluminum foil. Do not use plastic; because it is nonporous, it tends to turn mushrooms to mush.

Tree associations may be important, so slip in a sample leaf, cone, or branch from nearby plants. Slide in a note with your name, phone number, collection date, and county where the collection was made. That will help the identifier gather information about unusual finds.

Finally, don't expect names for everything. Some mushrooms take hours to name. Others can't be named at all.

### Collecting for the Pot

Collect only mushrooms you can positively identify. Pick only those in choice condition and leave those past their prime to distribute spores for next year's crop. Some people pull up the whole mushroom; others cut it off at the stem. The limited studies to date indicate that neither method is better for the mycelium. In either case, cut off the stem cleanly and brush off as much soil and debris as possible. Store like species in a rigid container where they won't get crushed or pick up more dirt. Try to keep the mushrooms cool and dry, and process them as soon as possible.

## MUSHROOM ASTROLOGY

Bob Lehman, LAMS

Pisces (Feb. 19–Mar. 20): You love the idyllic romanticism of hunting mushrooms. You like mushrooms for being part of the wonder of nature and are little concerned about their details. Your examination of a mushroom is more apt to lead to a poem or a song than a taxonomic description. You don't have the physical endurance of other mushroomers and so you don't end up with as many mushrooms, but it doesn't matter because you can rhapsodize about one mushroom as well as about ten. Besides, you find plenty of wonderful mushrooms in your fantasies.



## SOME 1997 OREGON MATSUTAKE STATISTICS

*Mushroomer*, Sno. Co. Myco. Soc., Feb. 1998

The 1997 matsutake mushroom season on the Deschutes and Winema National Forest and in Klamath County officially ended Friday, October 31. It was the best season ever for permit revenues and was marked by a notable lack of violence among the pickers and in the camps. Mushroom prices remained low throughout the season, but the crop was abundant, possibly the biggest crop since 1989. Here are a few statistics.

Season: Opened Sept. 2, closed Oct. 31, 60 days.

Who got Permits: 69% of permits were sold to Californians; 16% to Washingtonians; 10% to Oregonians; and 5% to Other-onians.

Biggest Days: The Chemult Ranger District's biggest day was Sept. 8, when 237 permits worth \$34,080 were sold. The Crescent Ranger District's biggest day was Sept. 11, when 58 permits worth \$4,030 were sold.

Highest Price: \$30/lb for #1's, week of Sept. 1.

Lowest Price: \$3/lb (or lower) for #1's, week of Oct. 5.

Value of Confiscated Mushrooms: About \$9,500.

Citations issued: 250 (Forest Service only; not all are tallied).

Searches and Rescues: Less than a dozen (30 last year).

Quantity of Mushrooms Sold: 1 to 1.2 million pounds (estimated by Jerry Smith from discussions with buyers).

### Answers to True or False on p. 2

- (a) F Caps of many poisonous mushrooms will peel.
- (b) F Animals may not be affected by the poison
- (d) F Many recent fatal poisonings happened to immigrants who did not recognize the difference between mushrooms safely consumed in their homeland and look-alikes in the US.
- (e) F Have you ever tried *Ganoderma applanatum*?

## CRUSTY BOLETES

Dick Sieger

½" thick slices of *Boletus edulis*

Milk

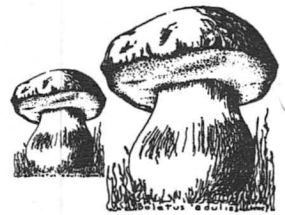
Flour seasoned with salt and pepper

Eggs, lightly beaten

Bread crumbs

Chopped hazel nuts

Oil



Mix equal amounts of bread crumbs and chopped hazel nuts. Heat ¼" of oil in a frying pan over medium low heat. Put the milk, seasoned flour, beaten eggs, and nut mixture in four separate dishes. Dip the mushroom slices into the milk and then dredge them in the seasoned flour. Using a fork, dip the floured mushroom slices into the egg mixture and then into the nut and bread crumb mixture, coating the slices thickly and completely. Fry on both sides until the crust is golden brown and the mushrooms are cooked. The crust masks the slippery texture of fresh boletes that some people find objectionable.

## A FUNGUS COMES OF AGE

Behold the mushroom bulging from the ground,  
Old maple leaves pressed to its dampened cap,  
Across the glade two siblings make no sound  
While swelling from the same mycelial mat.  
A fragile veil, pulled taut with age, now breaks  
Clean childhood with a rip; attracted flies  
Explore the cave this ceremony makes  
And gently tuck white eggs inside the prize.  
Asleep in gills and curled in tender meat,  
The larvae swell the sagging, weighted cap  
Until the opalescent figures eat  
The rotting flesh in which they took their nap.  
In truth, the acme of a mushroom's life  
Brings only rot, decay, and maggots rife.

— Sarah Cobey, *Mycena News*, 1/98

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# The Survivor

Volume 4

The Bulletin of the Banquet of the Puget Sound Mycological Society

March 13, 1998



Jenny and George Raffanelli April 21, 1945

Is there anyone who does not know George Rafanelli? Today we will learn a bit more about him. George is a native Washingtonian, having been born at Kanas-ket, east of Kent. This June 20th, he will celebrate his 75th birthday. George and his family moved to Seattle in 1918, and he started school at Maple Hill, where Cleveland High School was built later on. The last four years of grade school were spent at Cedar Falls, long a good chanterelle area until it was recently logged off. Having finished high school in West Seattle, George joined the Navy in 1934 and after 20 years transferred to inactive duty. In civilian life, he worked as a refrigeration mechanic and control technician at the Bremerton Naval Shipyard, at Pier 91, and later at the University of Washington, retiring in 1978.

As a little boy George went mushrooming with his family and continued doing so. When he left the Navy, he wanted to know more about the mushrooms

## George Raffanelli 1998 Golden Mushroom Award

he was collecting and started studying in earnest, on his own. When he heard about the formation of the Puget Sound Mycological Society, he promptly joined as a charter member. George has greatly enjoyed his association with the Society and has contributed much. He has served on the Board, as Vice-President, and as our third President. He has chaired the Field Trip Committee and the Education Committee. He was instrumental in creating the freeze-dry exhibit, and, of course, we all know him as an identifier at forays. In addition, George is a Society speaker, enlightening members of garden clubs, business groups, or the Kiwanis about the world of fungi. Besides his work in the Society, he has served on the Northwest Key Council. His name is on the list of identifiers at the Poison Control Center. George is called to help identify sources of mushroom poisonings (often in the wee hours of the morning) and can tell us many stories-- usually with a happy ending for the victims.



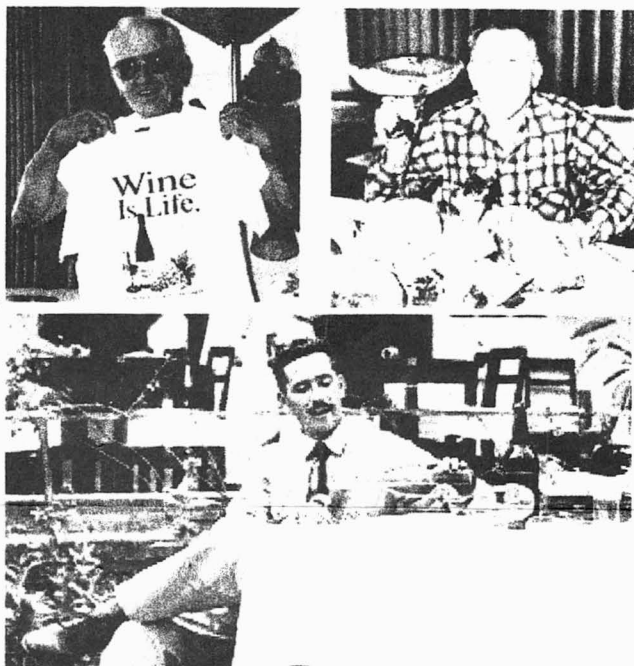
George and Jenny Raffamelli April 21, 1995

Asked about the growth of the Society from its charter days in 1964 to now, George said he feels that persons join our Society in order to participate and to study, and that the Society enjoys good programs and good leadership. As for himself, George enjoys the study of fungi best.

SPORE PRINTS #270 March 1991

MEET THE IDENTIFIERS Inga Wilcox

At the 25th anniversary Survivors' Banquet, George entertained us with a song about fungi, set to the tune "The Best Things in Life are Free." Could this be our Society song? As for continuing along the mushroom trail, he says, "As long as the red wine flows, you will run into me out in the hills."



## The Magic Wore Off

by George Rafanelli

An 18-year-old male was brought into Providence Hospital in a disoriented and slightly intoxicated state about 4:00 p.m. Saturday, March 21, several hours after eating some mushrooms he had found near his home on Mercer Island. His worried parents brought 5 or 6 specimens with them, and about 6:15 p.m. the emergency room nurse called me, saying they were sending the mushrooms out by cab for identification. They turned out to be *Amanita pantherina*. The patient said he thought they were "magic mushrooms." The hospital supplied supportive treatment and lavage. The last I heard, the patient was getting drowsy, and probably woke up in the morning feeling just fine. I suggested that if he was determined to try *Psilocybe* he (1) wait until fall and (2) invest in a field guide with a good description of its deadly look-alike *Galerina autumnalis*.



## THE BEST THINGS IN LIFE ARE FREE

adapted by George Rafanelli

[Sung by George at our Survivors' Banquet 1989]

Fungi belong to everyone,  
The best things in life are free.  
Blewits belong to everyone,  
They're put here for you and me.  
Morels in the spring,  
Boletes in the fall,  
Amanitas that sting,  
They're here for all!  
Agarics are for everyone,  
The best things in life are free.

from SPORE PRINTS #251 April, 1989

