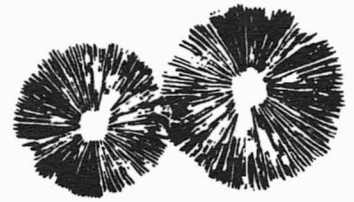


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 366 November 2000



THIRTY-SEVENTH ANNUAL
PSMS EXHIBIT
October 14-15, 2000

Photos by John Goldman

PRESIDENT'S MESSAGE

Joanne Young



Thanks to everyone who worked to make our annual mushroom show a success! Ben Woo (a.k.a. General Woo) and Ron Post deserve our congratulations for making the move to a new location work so well and for converting a gloomy jailhouse into a friendly and educational space. Russ Kurtz' team of mushroom collectors did a great job bringing in beautiful, well-chosen specimens. Patrice Benson and the chefs in Mycophagy kept great smells wafting over the entry and displays, and kept anyone from complaining about the price increase. Alissa Allen and Joshua Birkebak made the best-ever Black Light display, complete with bags of glow-in-the-dark mycelium. Marion Maxwell, manager extraordinaire, assumed the tremendous task of orchestrating the flow of mushrooms from collections to the heart of the exhibit, the display trays. Karin Mendell took on book sales, a great source of income for our club and a service to mushroom

enthusiasts! Thanks also to Frances Ikeda and Marcia Hiltzheimer, who kept the workers fueled with potluck contributions from other working members. Bernice in membership kept signing up new members; it must be her nice smile! Bill Bridges did a bang up job with construction, and for that we are grateful. A special thanks to Paul Stamets of Fungi Perfecti, who has donated about 200 copies of *Growing Medicinal and Edible Fungi*, as well as many pounds of mushrooms for the mushroom tasting. Thank you to every single volunteer; we did a great job!

A nominating committee has been formed to select interested members for next year's election of two officers and five members of the PSMS board of trustees. We welcome your ideas, input, and energy. If you would like to run for the board, or know of someone who would, contact either Patrice Benson (206) 722-0691, Ron Post, or Brandon Matheny. Elections will be held in February.

Start digging out those slides for the cookie bash in December and be ready to share some of your travel or mushroom adventures with the PSMS mushroom family.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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Annual dues \$20; full-time students \$10

CALENDAR

Nov. 11-13 Lake Quinault foray
Nov. 14 Membership meeting, 7:30 PM, CUH
Nov. 17 Volunteer thank you party, 7:00 PM,
9323 37th Ave. So., Seattle
Nov. 18 Deception Pass field trip II
Nov. 20 Board meeting, 7:30 PM, CUH Board Room
Nov. 24 *Spore Prints* deadline
Dec. 12 Membership meeting and holiday "cookie
bash," 7:30 PM, CUH

BOARD NEWS

Agnes Sieger

Bernice Velategui announced that 78 new members signed on at the show, approximately 10% of admissions. Co-Chairs Ron Post and Ben Woo estimate the show will break even or show a small excess. They favor using the same site again next year. Thanks were given by the Board to Ron and Ben for the production of a successful show despite lack of time and adequate volunteers.

Comments from various board members regarding the fall education classes were very complimentary. Joanne would like a few people who have experience in hosting field trips to meet to discuss the lack of volunteer hosts. A motion was approved to give Paul Stamets one-time only use of our mailing list to mail out his catalog. Colin Meyer has made many changes to the PSMS Web site to make it more interesting, informative, and easier to navigate. Karin Mendell reported 42 people had signed up for the Quinault Foray, and she requested donations of mushrooms for the meals. Because of work on the foray, she missed the deadline to participate in the Flower Show. Dick Sieger, Lynn Phillips, and Lorraine Dod will review the bylaws for things that need changed. Ron Post, Patrice Benson, and Brandon Matheny will serve on the committee for next year's election.

MEMBERSHIP MEETING

Tuesday, November 14, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle

What are some of your favorite mushroom-hunting memories? Stumbling onto that mother lode of matsutake? Finding out at a PSMS potluck that your kid's dinner consists exclusively of five kinds of chocolate cake? The family pet deciding to teach a skunk who's boss? Everybody has their favorite stories.

Our program for November is titled "Memorable Mushroom Experiences." In it, PSMS members Lynn Elwell, DV Corey, Russ Kurtz, Pat Murosako, Hildegard Hendrickson, Joanne Young, and Lisa Bellefond will reminisce on some of their most memorable adventures. These are some of the most noted (some might say notorious) mushroom hunters in PSMS, so come prepared to be entertained.

Would members with last names beginning with the letters E-I please bring a plate of refreshments for the social hour?

RETURN TO DECEPTION PASS Coleman Leuthy

I will be leading a repeat field trip to Deception Pass on Saturday, November 18. I have led many field trips to this area in mid-November and, because of its dryer environment, have often found good collecting here at this time of year.

November 18

Deception Pass

(elev. near sea level, 80 mile north of Seattle)

From I-5, take exit #236 and go west on route 536 (becomes 20). Turn south, away from Anacortes and toward Whidbey Island. When you reach the south end of Pass Lake just north of Deception Pass, turn west (right) and immediately left to the Bowman Bay boat launch and interpretive area near the camp site. We will meet here at the shelter near the water by 9:30 AM. I will have a list of areas you can go to collect in during the rest of the morning. We'll gather again at 12:30 PM to eat our lunches. About 1:30 PM, you can spread your collections out on various tables. We will walk around them as a group, and I will review the specimens you have brought in. The collecting area includes the Rosario Head-Bowman Bay areas, Coronet Bay, Cranberry Lake, West Point, and the campground areas on Whidbey Island and Mt. Erie, and the Hart Lake forest in the Mt. Erie area.

You should bring your thermos with a warming fluid to fend off cool weather, warm clothing and rain gear, and your own lunch. We should wrap things up by 3:00 PM. There will be no potluck.

For more information call Coleman Leuthy, (206) 322-2554.

CHATTER CREEK FIELD TRIP REPORT Doug Ward

In spite of the heavy rain, 29 members drove up the Icicle Creek road in Chelan County and gathered at Chatter Creek Campground on the weekend of 9/30 and 10/1. A roaring fire, hot coffee, and a cozy, but dry, shelter in the woods made a potentially miserable day, weatherwise, into a great weekend. Several newer members came to their first weekend and were rewarded with a decent find of matsutake mushrooms. The rains provided the moisture needed to produce a decent number of fungi to look at, identify, and, in some cases, eat as part of the potluck.

As the field-trip host, I would like to offer my thanks to Brian Luther, Sara Clark, and Larry Baxter for handling the identification.

Fifty-six different fungi were collected and identified, with six from the genus *Suillus* alone. Interesting or unusual species included *Hygrophorus agathosmus*, *Lentinellus vulpinus*, *Suillus albidipes*, *Spongipellis spumeus*, and *Albatrellus ellisii*.

Fourteen lucky people stayed for the potluck, where we shared a host of hot entrees, salads, desserts, and the inevitable wine and microbrewery beer. It was also the occasion to say good-bye for the winter to Pat and Ron Pyeatt as they are heading off in their trailer and monster truck to parts South.

TWANOH FIELD TRIP REPORT

Brian Luther

I arrived at this beautiful state park on Hood Canal at 6:30 Saturday morning, October 7, while it was still dark, knowing that the shelters are on a first come, first serve basis only. I got the shelter and picnic tables all swept and cleaned off, built a fire, and set up all my identification stuff and then thought it was odd that I had to wait more than two and a half hours for the first people to show up. Unbeknownst to me, DV Corey (chair of field trip hosting) had simultaneously set up camp at a different shelter in the park, with all the PSMS directional arrows going his way.

This mix-up gave us all a good laugh, but at about 11:00 AM we were all comfortably consolidated together at the Kitchen No. 2 shelter, by the boat launch parking lot. Good thing somebody wandered over and connected with the other group, or we would have had no identifier at one, no host at the other, and two separate, very small and most likely inadequate potlucks. Special thanks to Corey for hosting.

Fifty-two people signed in, and eight or ten stayed for potluck. Some yellow and white chanterelles were found, but not in great abundance and many were moldy and unfit for consumption. A few collections of *Pleurotus* were also brought in, but not in big quantities. Fifty-five species were identified and displayed. The winner of the beauty contest for the day was a stunning collection of absolutely prime Chicken of the Woods (*Laetiporus sulphureus*), with gorgeous bright orange caps and brilliant sulfur yellow pores. Eight different species of *Russula* showed up, making it the generic front runner of the day. Other rare or interesting finds included two good collections of *Asterophora lycoperdoides* (which grows only on old mummified Russulas) and a small collection of the polypore *Oligoporus fragilis*.

Socially and weatherwise, it was a great day. We were blessed with the appearance of two old timers, Dave Schmitt and Russ Kurtz, who hadn't seen each other in many, many years. Both dug right in and helped people with their collections. It was great to see them, to get their help, and to reminisce all day. We were also visited by several members of the Bremerton mushroom club (Kitsap Peninsula Mycological Society). For potluck, we had fresh silver salmon fillet, barbecued over the camp fire, lasagna, etc., and I passed around a bottle of Belgian Trappist Monk beer (Chimay), which was met with approval by all who sampled it.

Just after potluck, we started to pile more wood on the camp fire for some extended after dinner socializing, when the park ranger (I believe his name tag said Party Pooper) came by and told us to clear out. Bummer. Everybody pitched in to get cleaned up in short notice, but appreciated the terrific day that we did have together.

VOLUNTEER THANK-YOU PARTY

Volunteers who worked on the Annual Exhibit are invited to a "Volunteer Thank You Party" Friday, November 17, at 7:00 PM at Fran Ikeda's home, 9323 37th Ave South. Pizza will be served.

DECEPTION PASS FIELD TRIP REPORT

Brian Luther

Our spot for the field trip October 21 couldn't have been prettier, situated at the large day use shelter overlooking Cranberry Lake on the north end of Whidbey Island. Thanks to Ross and Val Othus, our hosts for the day, everything was well organized. All members got a warm welcome, a hot cup of coffee, and some goodies to start the morning off right and could take a break during the day and stand by the big fire that Ross built in the fireplace. We lucked out and got a gorgeous day after having had so much rain on Thursday and Friday. Maybe this is why we had such a good turnout, with a large proportion being new members.

The real treat for the day was the highly unusual presence of so many talented identifiers, including Margaret Dilly, Coleman Leuthy, Sara Clark, and Larry Baxter. Geoff Clark used a couple of different cameras and got some group pictures. It's rare to have so much brain power available at a field trip. Because of this, all of the specimens were identified, with almost nothing residual left unnamed, and members received plenty of help with their collections throughout the day.

Only small quantities of good edibles were found, but we had a great selection of fungal diversity displayed on the ID tables. By far, the most frequently and abundantly collected fungus was *Hygrophoropsis aurantiaca* (the False Chanterelle), which was found in a remarkable array of color forms varying from creamy-white capped and stemmed to dark brown and fuzzy. Ninety-eight species of fungi were identified and displayed, with eight just from the genus *Agaricus* alone. Interesting, rare, or unusual fungi included *Cantharellula umbonata*, *Mycena purpureofusca*, *Tylopilus pseudoscaber*, and a nice collection of *Helvella elastica*. The prize for the biggest and best mushroom clearly goes to Ross Othus, who took a brief walk in the park and came back with a spectacular 12-inch-diameter *Agaricus augustus* (The Prince) in perfect condition. Ross and Val, tell us how you fixed it. Yum!

Many stayed for a good potluck to cap the day off, and the tastiest dish award definitely goes to Val Othus, who sautéed a variety of the good edibles found and made an elegant cream of mushroom soup (including, among other fungi, *Cantharellus cibarius*, *Tricholoma aurantium*, Lobster mushrooms, etc.). After potluck we all sang happy birthday to Ross and Val's granddaughter, who was turning eight. We were treated to a beautiful sunset over Cranberry Lake to finish off what turned out to be a remarkable day of friendship, fungi, and food.

MUSHROOM MISSIONARIES

On September 25, **Patrice Benson** gave a two-hour mushroom talk to the Les Dames D'Escoffier, which was covered by the *Seattle Times*. On September 13, **Dick Sieger** gave a talk to the Olympic Peninsula Mycological Society at Gardiner, Washington. On September 30 and November 1, **Patrice Benson and Dick Sieger** gave a two-day seminar to the Olympic Peninsula Mycological Society in Chimacum, Washington.

CULTIVATION CORNER

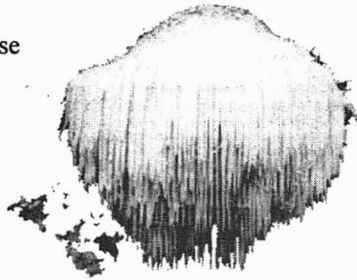
Jennifer Cochrane

Ed Foy is back! Not really, but he will come up for weekends in the winter to demonstrate mushroom cultivation at the Arboretum. His first visit is Sunday, December 3, when he will be working with *Pleurotus eryngii*, the King Oyster. The cost is \$15. Sign up at the November meeting, learn how to cultivate, and take back a bag to grow at home.

HERICIUM "CRAB" CAKES

Alison Colwell

1 lb *Hericium* fungus,
torn into small pieces and de-grubbed to taste
½ stick butter
2 eggs
3 TBs sour cream or mayonnaise
2 TBs minced parsley
2 TBs minced celery
1 TBs lemon juice
½ tsp Worcestershire sauce
½ tsp paprika
¼ tsp salt
dash of Tabasco to taste
1 cup fine bread crumbs
cornmeal
vegetable oil



Melt butter. Put half of it in a bowl for the cakes mixture and sauté the fungus in the other half until it is soft and the liquid mostly absorbed. Allow to cool. Mix butter, eggs, sour cream, parsley, celery, lemon juice, Worcestershire sauce, paprika salt, and Tabasco. Then add bread crumbs and cooled fungus and mix just until it holds together. Press mixture into ½ cup measure to form patty, tip out and press to less than 1 inch into cornmeal. You can chill the cakes up to a day at this point, or cook right away. Preheat corn oil, then fry patties until golden brown, about 2–3 minutes each side. Drain on paper towels.

Note: I don't recommend steaming the fungus to cook as it can become bitter.

UNUSUAL GYMNOPIBUS AT THE PSMS SHOW

Michelle Seidl

A curious *Gymnopilus* had the identifiers' eyes rolling at the recent PSMS Fall 2000 mushroom exhibit. The cap was colored brown to russet and covered with numerous vinaceous scales. An annulus was present which was fairly thick (submembranous), but became fibrillose after cap expansion and appeared as a densely

fibrillose annular zone. The stipe had a thick cream colored annulus, which soon was dusted with an orange-colored spore print. The stipe had beautiful vinaceous colors overall, and the base was covered with yellowish white mycelium. Some fruiting bodies had yellow tones in the lower half, the apex was pale vinaceous, and the midsection a pale creamy light yellowish brown. When the specimens were cut in half, the context was pallid or yellowish white, quickly changing to reddish or reddish vinaceous in the cap and stipe. Under the microscope, the spores were dextrinoid (red brown in Melzer's solution), ellipsoid, and verruculose or warty, and 5.6–7.4 × 3.7–4.4 microns in length. Abundant cheilocystidia were also present in the shape of long-necked bowling pins.

The beast is *Gymnopilus luteifolius* (Peck) Singer and was found growing on conifer wood. It occasionally has been found on hardwoods. It is uncommon and has been seen only a few times during the past 21 years by Dr. Joe Ammirati. It has popped up in waste piles and gardens.

Taxonomically and morphologically it seems very close to a new species I described in 1989 called *Gymnopilus thiersii* (in honor of the now late Dr. Harry Thiers). That taxon differs by having nondextrinoid spores and a few other very minor details. According to Dr. Bettye Rees, the current *Gymnopilus* worker at the University of New South Wales in Australia, the two are truly different. Her work is on the systematics of *Gymnopilus*. The spore print is being sent to her for DNA work and possibly the specimen at a later date.

If anyone has any information on who the collector was and where it was collected, please let me know. We would be greatly indebted to you, as would science in general!

Michelle T. Seidl

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Give a PSMS membership for Christmas.

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