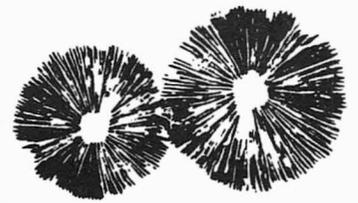


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 367 December 2000



H A P P Y



HOLIDAYS!



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>

User name: morel Password: spring

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ALTERNATES: Lorraine Dod

SCI. ADVISOR: Dr. Joseph F. Ammirati

EDITOR: Agnes A. Sieger, 15555 14th Ave. N.E.,
Shoreline, WA 98155

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

CALENDAR

- Dec. 12 Membership meeting and holiday "cookie bash,"
7:30 PM, CUH
- Dec. 15 *Spore Prints* deadline
- Dec. 18 Board meeting, 7:30 PM, CUH Board Room
- Jan. 9 Membership meeting, 7:30 PM, CUH

BOARD NEWS

Agnes Sieger

Lynn Phillips and Dick Sieger have cleaned out and reorganized the office and storage shed. PSMS made \$997 on the annual exhibit this year, in spite of lower attendance, and gained 78 new members. The Lake Quinault foray was a great success. Noel Struder has volunteered to keep the PSMS database and would like to include information on personal interests. She will generate a list of new members since the annual exhibit as a addendum to the PSMS roster. Membership renewal forms need to go out. Colin Meyer reports that the fall classes were a great success. He plans to offer beginning and intermediate ID classes and perhaps a microscopy class in the spring. Ways were discussed to streamline the duties of the field trip hosts. We are still in need of a graphics person for the Web site. The deadline for recommended changes to the bylaws is the December board meeting. The 200 copies of *Growing Gourmet & Medicinal Mushrooms*, second edition, donated to PSMS by Paul Stamets will be sold for \$10 and the proceeds used to start a scholarship fund. The Society's old 486 laptop will be offered in a silent auction at the December meeting.



MEMBERSHIP MEETING

Tuesday, December 12, at 7:30 PM, Center for Urban Horticulture,
3501 N.E. 41st Street, Seattle

Ho Ho Ho! It's that time of year again, time for our annual cookie bash, slide show, and mushroom art contest. There is no set program, just come and join us for some holiday cheer. Bring a plate of your favorite cookies, appetizer, fruit & cheese, etc. We'll eat, drink, socialize, and be merry!

People will be showing slides of interesting things or places they have been. They may or may not be mushroom related. Please limit your slides to 10.

If you wish to participate, we are having a fungi/mushroom art contest. This could be of any medium as long as its theme is mycological: food, clothing, photography, candles, pottery, stationary, watercolor, drawings, jewelry—use your imagination. Your creations will be judged and admired (by fellow PSMS members) and prizes will be given to four winners. Arrive by 7:15 to have your entry numbered and displayed. Questions? Call Marcia Hiltzheimer, (425) 637-0631



PSMS E-Mail List

Colin Meyer

More than half of PSMS members have e-mail addresses. To facilitate communication between members, I have created a mailing list. This list can be used to discuss anything related to PSMS or fungi. Announcements regarding meetings and field trips will also be sent to this list.

Using the list is easy. All communication is done through e-mail, using your favorite e-mail program. There are several important e-mail addresses associated with the list:

psms-members-subscribe@onelist.com

In order to subscribe to the list, send an email to this address. Do this first.

psms-members@onelist.com

To post a message to the list, send it to this address. Your message will be delivered to everyone who is subscribed to the list. Messages distributed from the list will automatically be marked with [psms-members] in the subject line. You must subscribe to the list before you may post a message to it.

psms-members-unsubscribe@onelist.com

If you'd like to unsubscribe from the list, send an e-mail to this address.

If you have any questions, please e-mail me at cmeyer@helvelia.org or phone (206) 722-6687.

DUES ARE DUE

PSMS memberships are officially up the end of this month, so unless you joined at or after the Annual Exhibit, it's time to renew. Fill out and send in the enclosed renewal form ASAP.



QUINAULT FORAY

Karin Mendell

Well, the Fall 2000 Lake Quinault Foray is behind us now, fading into a fond memory. By all reports, the foray was a success! It provided a wonderful mycological experience for all beginner, intermediate, and advanced PSMS members attending. We had opportunities to meet great new folks and strengthen existing bonds of friendship. Wayne Elston, again, made each meal a culinary adventure, where just about everyone had an opportunity to assist and learn in the kitchen. (He also earned a new title: "Wayne the Magnificent.") We managed to share two huge trays of "Elston lasagna" and a bit of lovely mushroom soup at the November membership meeting. Dr. Joe Ammirati and Brandon Matheny provided us with excellent evening presentations on local Quinault mushroom species and fundamental mycology. They and all the folks who assisted Sunday, leading field groups and helping with identification, were our heroes! We were blessed with a visit from (87 years young) "The Lady of the Lake," Irene O'Connor Berg, who has studied, cherished, and shared the ecology of the Quinault Rain Forest for the last 50 plus years. She provided copies of her two booklets on Quinault mushrooms and flora at reduced prices for PSMS members. I will have a few copies available at the book sales table at the December meeting.

So many folks helped before, during, and at the close of the foray. I couldn't name them all, so I won't try—for fear of missing someone. But, I do want to thank each and everyone of you who came and participated with your wholehearted interest and enthusiasm! That's what made the entire experience such an excellent success for us all. I must, however, mention a few special "thank you's" to

- Dick Sieger, who saved the day by hauling the other two-thirds of the food and supplies for the foray (which would not fit in my wagon) and for picking up the keys for us at the last minute
- Marilyn Droege, who inspired and advised on our mushroom stamp and leaf printing art project, which all the kids attending (including me) especially enjoyed
- John Floberg and Lisa Bellefond, who suffered incredible vehicular misfortunes and still persevered to join us and lead a field group



Happy Quinault Foray field trip foragers to Copalis River Preserve

Back row, left to right: Cathy Lennebacker, Don Lennebacker, Alissa Allen, Colin Meyer, Amber Houghland, Patrice Elston, Wayne Elston, Jeff Fisher. Front row, left to right: Ramona Owen, Karin Mendell, Lisa Bellefond, John Floberg

- Cathy and Don Lennebacker, who squeezed the last of the weekend refuse (which would not fit in my wagon) into their already loaded vehicle for a ride to the dumpster and helped with all the stuff (shutting off the water and electrical breakers, etc.) that I had no clue about
- Cliff Hay, who obtained permission for us to trek into the Quinault reservation and parks and led a field group.



Chef Wayne Elston (far right) and helpers, Lake Quinault Foray

SOME INTERESTING MUSHROOMS FROM THE LAKE QUINAULT FORAY

Brandon Matheny

Approximately 130 different species of agarics and allied fleshy fungi made it to sorting tables at Kamp Kiwanis on the north side of Lake Quinault at the PSMS fall foray November 11–13. Five field trip leaders led participants to the following sites: (1) Copalis River Preserve (John Floberg); (2) Hunt Creek, Clearwater River (Cliff Hay); (3) Hoh River (Dr. Joe Ammirati); (4) Griffiths-Priday and Ocean City state parks (Brandon Matheny); (5) Kamp Kiwanis grounds (Mike Lovelady). Attempts were made to collect mushrooms in various habitats such as old-growth spruce-hemlock forests, second-growth spruce stands, sandy pine and spruce areas, wet depressions, mixed areas including alder and maple, and roadsides.

Some of the more interesting species collected are listed below. An asterisk (*) beside a name indicates that voucher specimens of this species have been placed in the herbarium at the University of Washington.

- **Bankera fuligineoalba*
- **Cortinarius sebaceus* group
- **Cortinarius valgus* group
- **Cortinarius vanduzerensis*
- **Hebeloma olympianum*
- **Hygrophorus* sp.
- **Inocybe trechispora* ss. Cooke
- **Inocybe xanthomelas*
- **Lactarius deliciosus* var. *olivaceosordidus*
- Martelia* sp.
- **Mucronella fusiformis*
- Neolentinus kauffmanii*
- **Rhodocybe* sp.?
- **Russula* sp.
- Stereopsis humphreyi*
- **Stropharia albivelata*
- **Tricholoma marquetense*
- **Tricholoma* sp.



MUSHROOM LOGS

Patrice Benson

1/3 C cornstarch
1/3 C flour
5 egg yolks
1 tsp vanilla extract
5 egg whites
1/2 tsp salt
1/3 C granulated sugar
Confectioners sugar for sprinkling

Preheat oven to 400°F. Grease jelly roll pan (cookie sheet with 1-in. sides) and line it with waxed paper. Grease and flour the paper. Sift the cornstarch and combine it with the flour and sift again. Put the egg yolks into a bowl with vanilla and stir to blend.

Beat the egg whites and salt, gradually adding sugar until they are stiff but moist. Add a little of the whites to the yolks and blend well. Then add the remaining yolk mixture to the whites and fold gently while adding the flour mixture. Spread the batter evenly over the prepared pan. Bake for 10 to 12 minutes or until top is lightly golden and a toothpick inserted into the middle comes out clean. Turn out the cake onto a thin towel that has been sprinkled with powdered sugar sifted through a strainer. Peel off the waxed paper and trim away any crisp edges. Roll up the cake, including the towel, from the long side and let it rest a minute. Unroll and let it rest a minute. Then roll it up and let it cool completely. At this point, it may be frozen, towel and all, and then filled and frosted after thawing at a later date.

Chocolate Buttercream Filling and Frosting (for 2 cakes, I found I needed 3 times this recipe)

3 oz (squares) unsweetened chocolate
3 C sifted confectioners sugar
6 Tbs milk
6 Tbs (3/4 stick) butter, softened
Dash of salt
1 Tbs vanilla extract



Melt the chocolate in a small bowl set in a pan of simmering water or microwave on 50% power for 2 min or longer. Bring the milk to a boil, then pour it over the sugar in a mixing bowl and beat vigorously until smooth. Add the melted chocolate and beat well. Let the mixture cool to room temperature, then beat in

the butter, salt, and vanilla. If the frosting is too runny, add more powdered sugar and beat. Use at once.

Carefully unroll mushroom log cake and spread a layer of frosting on the inside. Then roll up, place seam side down on a sturdy piece of cardboard covered with foil (then you won't have a plate to fuss with afterward). Cut a 1-in. piece from each end at an angle and reposition these onto the "log" on the sides or top using some frosting to make them stick. (These should now look like branch stumps.) Then frost the whole thing. You might drag a fork lengthwise along the frosted log to simulate a bark texture. Finally, sprinkle some powdered sugar lightly over it if desired to give it that frosted or dusty look.

BUY PAUL'S BOOK AND SUPPORT THE PSMS SCHOLARSHIP FUND

Joanne Young

PSMS thanks Paul Stamets for his generous donation of 200 copies of his fine book *Growing Gourmet & Medicinal Mushrooms*, second edition. The retail price for this book is \$39.95. They will be for sale at the December meeting to PSMS members for \$10 per copy. Money collected from the sale of the books will be used to support the PSMS scholarship fund which was started earlier this year. Some copies are also available free to educators planning mushroom-related programs for their students. (The third edition of Paul's book will be available soon at full retail price.)

WEB SITE SEEKS ARTIST

Joanne Young

Our Web site, www.psms.org, is content rich, up to date, and user friendly thanks to the efforts of Colin Meyer and other dedicated volunteers. What it needs is a person with some graphics talent to make it more beautiful. If that could be you, please email Colin at cmeyer@helvella.org.

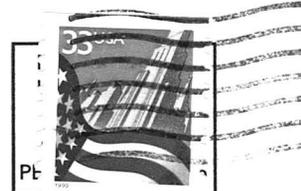


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Puget Sound Mycological Society
Center for Urban Horticulture
Box 354115, University of Washington
Seattle, Washington 98195

RETURN SERVICE REQUESTED



P. Brandon Matheny 2000
3214 S. Byron St.
Seattle, Wa 98144

98144-6138 43

