SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 426 November 2006



Welcome to all new members, and Happy Thanksgiving





Once again the Society put on a







43rd Annual

Wild

Mushroom

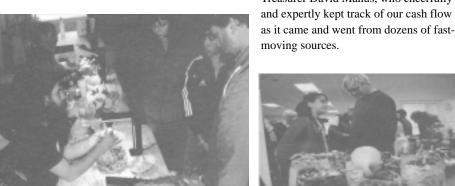
Exhibit

2006

successful show, this time in the face of one of our worst summer droughts ever. About 245 species came in, collected under the guidance of charter member Russ Kurtz; the quality of the collections was excellent. The lichen display, organized by The Seattle Lichen Guild under Dana Ericson's direction, was also one of the exhibit's highlights. About 50 new members signed up at the membership table. Thanks, Bernice! And my deepest appreciation to our identifiers and all others for displaying such generosity, patience, good humor and diligence! Next year, I hope to move the exhibit back to the Center for Urban Horticulture, where we have the facility reserved for the second weekend of October, the only non-football weekend we could get that month. (A final decision on this issue will be made by the board of trustees in November. We will announce our choice at the December Cookie Bash.) Volunteers still in need of reimbursement should contact Treasurer David Manus, who cheerfully











Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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Annual dues \$25; full-time students \$15

CALENDAR OF EVENTS

11/02-06

11/14

11/04	PSMS Field trip, Deception Pass State Park, Whidbey Island
11/05	PSMS Beginners' class, 7 p.m. Douglass, CUH
11/11	PSMS Field trip, 9 a.m., Seward Park, Seattle

11/114 PSMS Membership meeting, CUH, 7:30

Spore Prints deadline (early)

11/20 PSMS Board meeting, CUH board room,

7:30

MEMBERSHIP MEETING

Tuesday, November 14, at 7:30 P.m. At CUH, 3501 N.E. 41st St. in Seattle

Paul Stamets will speak about "How Mushrooms Will Help Save the World."

Paul is a longtime PSMS member and entrepreneur. He has written six books, with his newest work, *Mycelium Running*, published by Ten Speed Press in 2005. This pioneering book describes his work with myco-filtration, mycoremediation and using fungi as keystone species for habitat restoration, increasing the carrying capacity of environments through soil enhancements.

For the past two years, Paul has been active in several NIH sponsored research efforts using his strains of mushrooms in treating breast cancer, HIV, and combating viruses. His work also encompasses mycoremediation, the use of mycelium to help eliminate biological and chemical agents from the environment and mycofiltration, the use of mycelium to help filter silt, bacteria and other pathogens from endangered habitats. Active in saving ancestral strains of mushrooms from the old growth forest, Paul is dedicated to protecting the fungal genome from endangered habitats.

Would members with last names that begin with G-R please bring refreshments to share during the social hour?

BEGINNING I.D. CLASS

This second round of fall beginner's identification classes will be held on four consecutive Sundays beginning Nov. 5 from 7 p.m. to 9 p.m. in the Douglass Classroom (lower building) at CUH. Cost is \$25 per person. You may register or inquire byemailing Colin Meyer at education@psms.org or by calling 206-722-6687.

UPCOMING FIELD TRIPS

Deception Pass State Park, Nov. 4. From 1-5 north-bound, take exit 226 and go west on Route 536 (becomes Highway 20). Cross the bridge at Deception Pass. Park entrance is one mile on right.

Seward Park, Seattle, Nov. 11 Field trips start at 9 a.m. Potluck at 4 p.m. is optional.

MONEY CREEK Colleen Compton

Thirty-five eager mushroom hunters mostly new to the club, turned up at Money Creek camp ground (Sept 23) for our field trip. The weather was sunny and warm. We secured a tranquil camp spot on the Skykomish River in which to examine our mushrooms and for sharing hot coffee and snacks and a 5 p.m. potluck.

Marian and Scott Maxwell joined us in order to identify specimens in a most cheerful and knowledgeable manner.

Ten species of edible and desirable mushrooms were found: Cantharellus formosus (Chanterelles), Gomphus clavatus (Pig's Ears), Boletus edulis, mirabilis, and zelleri (although few Boletus in general were found), Russula xerampelina, Hypomyces lactifluorum, (lobsters), Pleurocybella porrigens, Lycoperdon gemmatum and Calvatia sculpta.

Five other not quite so desirable edibles were found: *Albatrellus ellisii* (Goats Foot), and another beautiful specimen, *Phaeolepiota aurea* was brought in from just east of the pass and a *Hydnellum peckii* (Strawberries& Cream)was brought in at the end of the day.

Fifteen non-edible, perhaps poisonous species were found. Among these was a rare *Gymnopilus* punctifolius.

Lynn Elwell, who had camped nearby the previous evening was able to direct hunters to areas for finding Chanterelles. One lucky family gathered a shopping bag full. We used the neighbor's camp table (Sidney & Jennifer Stock's) for sorting and identifying. As usual among mushroomers, we shared, and a good time was had by all.

TUMWATER CAMPGROUND Brian Luther

My wife and daughter came with me Saturday morning for what ended up being a delightful day. After dropping me off at the field trip, they went into town for most of the day—it was October Fest weekend with a lot going on in Leavenworth.

Normally when we go to Leavenworth we take 1-90 over Snoqualmie Pass and Hwy. 97 over Blewett Pass, but this time we took Hwy. 2 over Stevens Pass, a route we hadn't taken for years. It was a nice change and we were rewarded with a spectacular color display from the leaves changing on the Vine Maples, Douglas Maples, Bigleaf Maples, Cotton-

woods and native Bitter Cherries. Special thanks to Harold Schnarre, who was our host for the day. He set up shop and covered a picnic table with hot coffee, goodies, a camp stove, maps and a sign in sheet. Harold's an expert at this, and makes the perfect host, being knowledgeable and with a soft spoken demeanor welcoming members.

We were in a regular campsite with only one picnic table and all the neighboring tables were cemented in and couldn't be moved around, but we desperately needed more table space. Fortunately Tom and Myrene McFarland were there and they have a place nearby in Plain, so Tom went back to their house and picked up some saw horses and a sheet of plywood to use for an ID table. Thank you Tom and Myrene.

The day was absolutely perfect with passing clouds and an occasional light breeze. The woods were pretty dry on the surface, but it had rained sometime in the past week and there were actually a surprising number of mushrooms out, if you wandered through the woods.

Nineteen people signed in with several new members coming on their first field trip. Kirsten Henderson and Robert Diaz just moved here from New York city and Kirsten has a PhD in the biomedical field and is now working at the Fred Hutchinson Cancer Research Center. Both seemed to really enjoy their first PSMS field trip. Another new member, Elizabeth Harug, found a couple of shopping bags full of very nice White Chanterelles (*Cantharellus subalbidus*). Brent Pullen found several Matsutake in good condition.

I gave all the newcomers a lesson on how to trim and clean their edible collections in the field, keeping them segregated and ready for food preparation. Forty species were identified and displayed.

A fallen tree trunk nearby had a beautiful fruiting of *Pholiota limonella* on it and a couple of very interesting species were found, including *Ramaria vinosimaculans* and *Chroogomphus pseudovinicolor*, which we rarely see. Some gorgeous specimens of *Russula olivacea* in perfect condition were also brought in. Just after the sun went behind the ridge I started a fire in the fire pit and that gave us some extra comfort during potluck. It was a small group for potluck dinner, but there was plenty of food to go around, including hot dishes, salads, red wine and dessert. Everybody seemed glad they'd come for the day and a few new members decided to camp overnight.

Shrimp and Mushrooms

"The mushroom is a clear and obvious sign to me that the Creator has a totally unreasonable affection for us."

Jeff Smith, The Frugal Gourmet

*Rehyrdate 2 ounces dried cloud's ear (Auricula auricularia) or use 2-4 mushrooms of another suitable species that is fresh

*Small amount of chicken broth

*Half-pound of large shrimp, shelled

*1 TBLSP. Light soy sauce

*1/2 TSP. freshly grated ginger

*1 TBLSP. Dry sherry

*1 clove garlic, crushed

*1/2 TBLSP. Peanut oil

*2 TBLSP. Oyster sauce

*1/2 TBLSP. Cornstarch mixed with same amount cold water

*pinch of sugar

Soak fungus until tender, about I5 minutes. Drain. Clean the shrimp and marinate in a mixture of soy sauce, ginger, and sherry. Sauté the garlic in the peanut oil. After marinating the shrimp for 15-30 minutes, sauté with the garlic until the shrimp change color. Add mushrooms and chicken broth until heated. Mix the liquefied cornstarch, oyster sauce, and sugar, and add to pan. When the sauce thickens, add to rice or noodles and serve.

Nomenclature

I looked up a mushroom the other day,

A Lepiota (now Leucocoprinus).

I put my mushroom book away;

How totally (awfully) assininus.





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