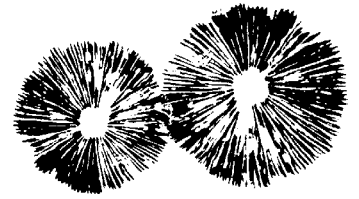


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 377 December 2001



HAPPY HOLIDAYS!



McGee, MS (Mushroom Sniffer)

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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

CALENDAR

Dec. 11 Membership Meeting, 7:30 PM, CUH
Dec. 17 Board Meeting, 7:30 PM, CUH
Dec. 18 *Spore Prints* deadline

BOARD NEWS

Brandon Matheny

Exhibit Co-Chair Coleman Leuthy is in favor of holding next year's exhibit at Sand Point. This year's exhibit took in \$3,042.52 and garnered 71 new members. The Lake Quinault Foray was a great success. Fall classes went well. The December "cookie bash" is looking good. The new Merrill Hall at CUH won't be open until 2004. Board meetings will be moved either to Douglas Classroom or to the main hall to accommodate other events at CUH. Guidelines are being worked out for the scholarship fund. Discussion over raising membership dues was delayed until the December board meeting. The possibility was raised of a board retreat to discuss future directions and endeavors. The nominating committee is now considering nominations.

NOMINATING COMMITTEE

The nominating committee for the election in Spring 2002 consists of Marianne Maxwell, Patrice Benson, and Pacita Roberts. This year we are seeking recommendations for President, Treasurer, and five Trustee positions. If you have a hard-working, dependable member in mind who would like to carry on the fine traditions of the Society or who wants to help lead us on to new areas of education, service, or enjoyment, please let us know. Nominations may also be given to any PSMS officer or board member.

MEMBERSHIP MEETING

Tuesday, December 11, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle



Once again it's time for our annual holiday gathering and "cookie bash" organized by your PSMS Board. There's no program for our December meeting—just eating, socializing, sharing slides, and a "creative expression contest"! Please bring your favorite holiday treat to share—a plate of cookies, appetizers, fruit or cheese, etc. Please use a disposable plate or label your containers clearly with your name.

Slide Show: Ross and Val Othus will have a short narrated, digital display of their Alaskan trek this past summer. Everyone else is invited to bring a few slides (5–10 max) to share with us. If possible, please let Karin Mendell know what slides you'll be bringing before the meeting. Otherwise, give Karin your slides before the start of the meeting.

Creative Expression Contest: Again this year, we will wait to be dazzled and amazed by the many, varied, and unusual "fungi inspired" artistic expressions of our members. Entries may be in any medium: photographs, drawings, painting, edible artwork, sewing, sculpture, etc. The only rules are artwork (1) must be created by a PSMS member and (2) must have a mycological theme! And yes, there will be prizes! All entries will be judged by popular vote. Please arrive by 7:15 PM to have your entry numbered and displayed. Everyone: Please remember to vote for your favorites!

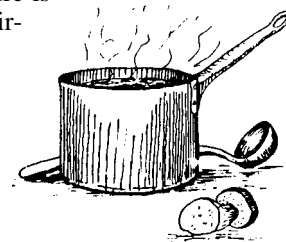
Questions? Phone Karin Mendell, (425) 868-7918, or Joanne Young, (206) 633-0752.



MICHAEL BLACKWELL'S MUSHROOM SOUP as featured at the Quinault Foray

6 TBs butter	½ C hot water, for rehydrating
1 each medium onion, finely chopped	¼ cup flour
1 lb fresh <i>Agaricus</i> * mushrooms, finely chopped	4 C beef stock, bouillon, or strong dark vegetable stock†
1 oz dried <i>Boletus</i> or porcini mushrooms	¼ tsp. white pepper
	⅛ tsp nutmeg
	1½ C or less heavy cream

Melt butter in a large saucepan. Add onion and stir over moderate heat until onion is fully browned and caramelized. Add mushrooms and cook another 5 minutes, stirring occasionally. (While mushrooms are sautéing soak dried mushrooms in hot water.) Blend in flour until mushroom/onion mixture is well coated. Add the stock slowly, stirring continually. After soaking dried mushrooms, finely chop and add along with soaking water when adding stock. Bring mixture to a boil. Reduce heat, and simmer 5 minutes. Add white pepper and nutmeg. Remove from heat and stir in cream. Serves 8 to 10.



*From the grocer or use whatever fresh edible mushrooms you have on hand.

†Canned commercial beef stock, bouillon, or au jus is the preferred liquid.

MOUNTAINEER/PSMS MUSHROOM WEEKEND Coleman Leuthy

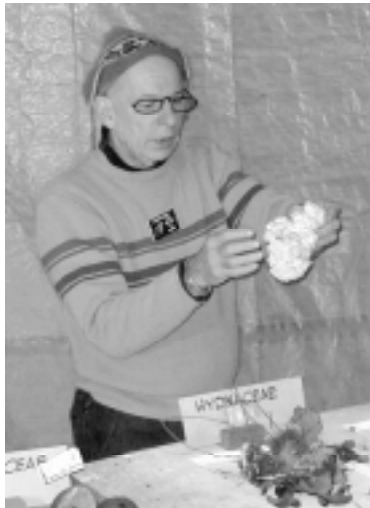
The Mountaineers/PSMS weekend foray at Meany Lodge October 27–28 went well. Most everyone got damp to wet or worse on Saturday. I understand that one retired MD slipped and went in up to his neck somewhere off the road toward Lost Lake. Thanks to John Goldman and his camper, the jolly good chap got dried out. We had a large variety of species but not a deluge of anything. The edibles were also found, but not in abundance.

Paul Stamets gave a resoundingly inspiring review of fungi useful in restoring disturbed ecological sites as well as comments regarding medicinal uses. Sunday early morning was exceptionally grand, with sunbeams wending through the trees, colorful autumn foliage, and intense blue skies which continued throughout the day. The morning started with pre-breakfast mini-cinnamon rolls, followed by breakfast, a tour of the fungal display, the quilt with mushrooms woven from fungi-dyed yarn made by an early member, Ella Cantelon, and mushroom preparation and cookery for the noon meal. Ella was the aunt of Patty Polinski Clarr, our organizer and preparer of the fine cuisine that was experienced throughout the event. This year our food was exceptional, and I think the best in the 12 years we have had the Meany Mountaineer/PSMS Mushroom Weekend.

A very contented group of Mountaineers and PSMS members headed back across Snoqualmie Pass during the mid and late afternoon, dropping into the fog as we approached Issaquah. The football traffic had dissipated.

Coleman Leuthy identifying mushrooms at Meany Lodge

Coleman Leuthy identifying mushrooms at Meany Lodge



John Goldman

DECEPTION PASS FIELD TRIP

John Goldman: Saturday, November 17, was beautiful, and the attendees (54) and mushrooms at Deception Pass State Park were plentiful. Whidbey Island is in a rain shadow of the Olympics, so even though Puget Sound got soaked earlier in the week, the moisture content was just right for mushrooming. On the fungal side, not many were edibles. The ranger told us that we were the fourth mushroom group that had been up there in as many weeks, so the chanterelles were picked out. Only three made it to the ID table, and no one even talked about finding any—or if they did, their lips were sealed. A few Wood Blewits (*Clitocybe nuda*) and Shaggy Parasols (*Lepiota rachodes*) came in, and there were a gazillion *Boletus zelleri*. However, Brian Luther's ID table was filled, and he was kept quite busy doing the excellent job that he always does.

Several new members attended who had joined at the fall show. Added to the mix were natives from Poland, Siberia, Switzerland, Italy, Germany, and Taiwan, bringing their countries' mycological knowledge. The day was sunny but cool in the shade of the huge Doug firs, so the fire that was kept alive by David Hunt was welcome. We didn't have a potluck as sunset was at 4:30 followed by darkness at 5:00 PM (funny how that happens), and no one had lanterns.

Brian Luther: One-hundred sixteen species of fungi were identified and displayed, thanks to the help of Dick Sieger, Joshua Birkebak, Larry Baxter, Coleman Leuthy, and Jerry Stein. Several rare or interesting species were found, including the beautiful *Omphalina luteicolor*, a large collection of *Tylophilus pseudoscaber*, *Marasmius plicatulus*, *Cantharellula umbonata*, *Tricholomopsis flavissima*, *Lepiota decorata*, *L. ventriospora*, and the deadly poisonous *L. castanea*. Two polypores of special interest were *Heterobasidion annosum* and *Oligoporus fragilis*.

It was getting dark quickly as it approached 5:00 PM, and everybody pitched in to clean up at the end of the day. Some of us headed into LaConner, where even after standing and waiting to get into a favorite brewery for an hour ended up being futile, because they were so busy.

Everybody clearly enjoyed the day of fresh air and mushrooms, and we hope to see the same good turn out at our spring field trips this next year, with all indications that it will be an outstanding morel season, owing to the extensive forest fires.

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.

FALL BOOK SALE: GOOD NEWS FOR THE LATE CHRISTMAS SHOPPER

Thanks to the diligent efforts of PSMS Book Sales Chair Trina Litchendorf, the Fall Book Sale will be extended during the first half of the December meeting. Selected titles will be 25–45% off regular price.

Also, be sure to check out the many new titles that will be available at our regular 15% discount to all PSMS members. There are new cookbook titles and field guides, as well as several new children's "mushroom" books. Posters and 2002 mushroom calendars are also still available for your gift giving pleasure. Check the calendar prices, as Trina says she may be further discounting those for year-end!



This is a great way to finish that last minute holiday shopping, especially for the fungi fanatic on your list!!

LITTLE MUSHROOM

"Now I lay me down to sleep,"
The little mushroom said.

"That soft spot there upon the duff
Is where I'll lay my head."

"The Year is done; soon fallen leaves
Will hide my resting spot,
And underneath in fertile ground
My roots will grow a lot."

Then if a mushroom hunter finds
No mushrooms, there's a reason.
I'll put a sign up telling him,
"SSo sorry! End of season!"

—Donald Goetz

QUINAULT FORAY

Agnes Sieger: The Fall Foray at Kamp Kiwanis on Lake Quinault on October 3 and 4 played to a full house, and earned a standing ovation and two thumbs up. The daytime weather ranged from clear to misty, and all the hard rain considerably fell at night. Brian Luther did a tremendous job organizing field trips, identifying mushrooms, and explaining their characteristics and idiosyncrasies to interested parties old and new. Charter member and first PSMS President Ben Woo gave a lecture on the genus *Russula*, in which he has specialized for the past 30 years, and Brian gave a slide show on, well, almost anything related to mushrooms you could think of.

For many people, the highlight of the foray appeared to be the opportunity to work with chef Michael Blackwell and his partner Peter Gemma in the kitchen. Sometimes it looked so crowded in there, I wondered how Michael found something for them all to do—but he didn't seem to have any trouble. As befits a rain forest, the mushrooms were plentiful and vigorous, with bright orange *Auricularia aurantia* almost a foot across.

Michael Blackwell: Dinner included among other dishes a Ragout of Wild Mushrooms made up of a beautiful *Sparassis* from Ben Woo, a large amount of *Lyophyllum decastes* picked by Dick Sieger, lovely Chanterelles brought in by Mike Lovelady, and *Boletus zelleri* found at the site.

The Breakfast Feast included seared Portobellas and grilled Matsutake donated by an unidentified well-wisher to go with scrambled eggs with chanterelles, all accompanied by sausage, bacon, and handmade cinnamon rolls.

Brian Luther: One hundred and ninety-five species were collected and identified. Rare or unusual fungi included *Pycnoporellus fulgens*, *Hygrophorus megasporus*, *Lepiota helveola*, *L. pseudohelveola*, *Cystoderma gruberianum*, and *Nidularia farcta*. Also, the rare *Albatrellus avellaneus* was found within the Olympic National Park, which is a species listed in the *Handbook to*

Strategy 1 Fungal Species in the Northwest Forest Plan. Fresh notes were taken on this specimen, and it was dried and will be deposited in the botany herbarium at the University of Washington.

Most collecting was done in the Olympic National Forest (administered by the US Forest Service) or on property administered by the Department of Natural Resources, but special permission was also obtained to do educational collecting within the Olympic National Park (administered by the US Park Service). These collections had to be documented separately, along with collecting data and other info which will have to be submitted to fulfill our educational collecting privileges within the Olympic National Park. Following these guidelines and submitting this information will allow PSMS to obtain educational collecting privileges within the park more easily in the future and gives us the opportunity to contribute to vital research as well.



Pres. Joanne Young and Foray Co-Chairs Cathy & Don Lennebacker at Kamp Kiwanis



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