



Puget Sound
Mycological
Society

SPORE PRINTS

200 - 2nd N
Seattle Washington
98109

March 1969 #51

Our Annual Banquet will be held at the Washington Athletic Club
MARCH 21

The Banquet takes the place of the regular March meeting.

Following is pertinent information concerning the event so save this sheet and bring it with you if you think you are gonna forget.

Tickets are NOT being mailed out. Registration will be on the 4th floor in the OAK ROOM - The Jolly Hour starts at 6:30 with banquet to follow at 8:00 on the 3rd floor in the BIRCH ROOM.

You will be provided with a name tag plus a reservation tag when you register. Hold on to the name tag for you will need it for the drawing of the door prize. May we suggest that in order to please yourselves as to seating for dinner you register, trot down one floor to the BIRCH ROOM and pick your places reserved by placing your reservation tags and THEN come back up to the OAK ROOM for drinks at 80¢.

Dinner will be followed by a program M.C'd by Ben Woo. The guest speaker will be Dr. Alexander Smith from Michigan as we told you in the last Bulletin.

Dancing, music provided by juke box and drinks in the OAK ROOM for those who wish after the banquet.

TIME - March 21st - 6:30

PLACE - Washington Athletic Club - 1325 - 6th Ave, Seattle

PARKING - W.A.C. Garage - 1318 - 6th

IBM Bldg - 1318 - 4th

Plymouth Congregational Church - 1217 - 6th

A WORK PARTY to make center pieces for the Banquet will be held at Connie Young's home March 9th from 2-6.

ADDRESS - 111 Euclid Ave Phone # EA 3-3857

If you can't find her house call Ruth Bell at PR 8-4615 Help is needed so volunteer, and have a lotta fun on the side.

In sending in your ballots or reservations (deadline Mar 8) PLEASE mark Election or Reservation on the envelope. It's disconcerting for people in one end of this town to think they have ballots and find reservations instead. Besides being unhandy.

GEORGE RAFANELLI spoke to the Eastside Garden Club on Feb 19. Subject was Mushrooms, of all things. And guess what? They made him an Honorary Woman for the day.

It'aint discreet to eat
Any red-mouthed Bolete

Ron Requa

And while we are on the subject

"When I go hunting treasures
Among the woods and ferns
I never know what might be found:
If for morels I yearn,
I'd rather find a Sparassis
Than come home with an Onassis.

Charlotte Pierce

Remember what we told you about butter and mushrooms? Read on -

MUSHROOM FLAVORING

Duxelles is the answer to an all-purpose seasoning agent. Its flavor is irresistible.

Chop 3 pounds of fresh mushrooms fairly fine. They do not have to be of the top quality. You may use mixed sizes.

Melt $\frac{1}{2}$ pound butter in a very heavy skillet. Add the mushrooms. Stir them to blend with the butter and cook them over low heat, stirring occasionally until the mushrooms have thrown off all their liquid and have turned a very dark brown, almost black.

It may be necessary to add additional butter, and care must be taken that they do not get crisp. They must remain soft. Add salt and pepper to taste and spoon them into a jar or bowl for keeping in the refrigerator or freezer.

Duxelles is an excellent topping for mashed or baked potato. Delicious added to any egg dish and an integral part of a good sauce. It's great for a quick toasted sandwich or for hors d'oeuvres.

There are 100 calories in ONE tablespoonful of butter.

There are 16 tablespoonsful in $\frac{1}{2}$ pound of butter.

Duxelles, anyone?

Following is an article taken from The Mycophile circulated by the North American Mycological Association and edited by Harry Knighton.

COPRINUS LAGOPUS IN WINTER by Wm. Smith

Since fungus hunting is not rewarding when the temperature is around zero and the fields and woods are covered with ice and snow, it is necessary to do something about it. You can grow fungi in your basement. We did this last year with gratifying results. ... In "Researches on Fungi" by A. H. Reginald Buller, Vol. III, we read that spores of fungi are almost certain to be present in horse dung at all seasons of the year. It will grow if favorable conditions are provided. We decided to try it! First we collected about a dozen horse buns from a nearby barnyard, These were frozen solid when collected. We took them to the basement and arranged them singly on flat flower pots about 8" in diameter. The pots were filled with garden soil. The soil was moist but not wet... We pressed the buns down about $\frac{1}{2}$ of their depth in the soil. We placed the pots on a bench where they would not be disturbed and covered with plastic caps. Using sheet plastic of the type used over windows in the north, we cut strips about 12" x 36". These strips were bent around in a circle with the ends lapping about $\frac{1}{2}$ ". We then sealed the joint with masking tape. More tape was applied to the open end of the cap to stiffen it. These caps are placed over the pots to keep the moisture in and the dry air out. Keep the soil moist by sprinkling occasionally with warm water. Keep the temperature about 60 to 65 degrees. It is not necessary to keep them in a dark place.

In about 20 days, small white dots will appear on the dung. These are the fungus and will develop slowly for awhile. Some will be larger than others, these are the ones to watch. In a few days they may reach the size of the eraser on a lead pencil.. At this stage they are beautiful when viewed thru a hand lens, they are pure white or grayish white and if they are Coprinus lagopus will be covered with white scales. Now they must be watched very carefully for they will begin to develop rapidly and suddenly, and if undisturbed, may reach a height of eight inches and more! In good specimens the cap will develop to a diameter of $\frac{3}{4}$ " or more. This fungus is extremely fragile and must be kept covered with the tentlike plastic cap at all times. Remove the cap only momentarily for photography or inspection. This must be done quickly as exposure to the drier room air will ruin the specimen.

We secured some remarkable pictures and were glad we tried the experiment. We had a few specimens which we decided were Coprinus bisporus. The caps and stems were brownish in color and lacked the white scales of C. lagopus. We also had a few tiny pezizella-like specimens which were bright orange yellow. Cow dung also produces C. lagopus. This is an easy experiment and an enjoyable one for the winter.

We note that Mr. Smith made no mention of odor, and in the interests of research and for our readers information, we asked a friend of ours who is a farmer. He said there would be no odor.

If any of you are interested in this as a hobby for next winter, we know a swell place to get some cow plops.

SPRING FIELD TRIPS - will be announced later. Paul Nestell says that probably the first trip will be held at Rockport. More about this later. Paul says it is pretty hard to tell since we had so much snow this year.

If any of you missed out on Jenny Schmitt's pickled mushrooms at the last meeting we are sorry. Very good indeed and hopefully we will have the recipe for you in the near future.

WOE IS ME, WOE IS ME

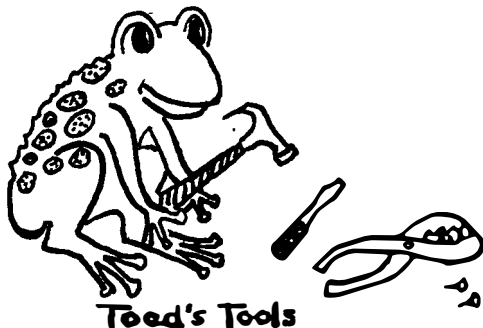
Woe is me, woe is me
My latest love has set me free,
How to end my misery?
Should I take Inocybe?
Sweat it with Clitocybe?
Get high on Psilocybe?
Galerina still are free,
Why not put some in her tea?

GWR

Wonder if he still feels the same way now that he was made Woman of the Day? (Honorary that is)

Again we are urging everyone to vote. As we announced in an earlier Bulletin, results of the election will be part of the program following the Banquet.

A few members submitted suggestions for a permanent title for the Bulletin. We chose "Spore Prints" submitted by Ralph Nolan, Outgoing President and a real outgoing guy. Charlotte Pierce did an illustration for us as a masthead but we still have to set the whole thing up. Maybe in April?



Pat Bezzio, daughter of the M.W. Bezzios of Richland did "Toad's Tool" for the Bulletin. We hope she'll send more.

JoePeg
JoePeg
Editors
The Bulletin