

This month's important person is a distinguished gentleman well known to most of you because you have seen him identifying the odd mushrooms that aren't familiar to most peoples. By now you have probably guessed that this is going to be the lowdown on our kindliest and best loved member, Dr. Daniel E. Stuntz. Since Dr. Stuntz is a professor in the Botany Department at the University of Washington and the head mycologist



The erudite nose of dapper Dan Stuntz Makes mine, I suppose, an olfactory dunce.

--Dina Chybinski (We give a rousing cheer to Dina whose pleasing artwork adorns this issue. Ed.)

LOST: Flat stainless steel spoon from camping set, at Lake Arrowhead foray. Contact Harvey Stivers, PR. 6-7031 (Alderwood Manor).

MUSHROOM pictured in last issue was a Boletus edulis.

in the area, it is amazing that he answers all our stupid questions with such unfailing patience. With that great disposition it is a mystery to me how he has remained a happy batchelor for all these years -- but I seem to be getting ahead of myself.

Dr. Stuntz was born in Milford, Ohio - just outside of Cincinnati - but he moved to Seattle at the age of six. He graduated from Queen Anne High and the University of Washington where he started out in Foresty. It was during a course in botany (which includes mushrooms, naturally) that Dr. Stuntz really became intrigued about fungi and they have been his main interest ever since. His current work involves a monograph on the Inocybe genus which will include descriptions and illustrations of the various kinds. He also works with the Pharmacy Department in studying the many compounds found in mushrooms.

I thought you would all like to know which mushroom Dr. Stuntz considers the most tasty. His vote for king of the fungi goes to Sparassis Radicata (cauliflower mushroom, new members). As far as he knows, he has never been poisoned by a mushroom except for one time which may have been the flu and not the grey lepiota after all. His other interests besides fungi are music and gourmet wine tasting.

We can't mention Dr. Stuntz without saying that he was in on the very beginnings of our Society when it only had 19 members. In April of 1964, when the first bulletin was put out by Ben Woo, we had 108 members, so you can see how we've grown. Our group is flourishing, thanks to the keen interest and help of knowledgeable and dedicated persons such as Dr. Stuntz.

-- Barbara Lansinger

President Bob Ramsey presented a fungus slide program and identified specimens before the Issaquah Forum on November 20.

CHRISTMAS GIFT SUGGESTION - Oft Told Musnroom Recipies would make a delightful present, suitable for year-round use. Or treat yourself to a copy of this complete work on mushroom cookery. Lovingly edited by talented Pauline Shiosaki, the hand-somely produced book may be ordered for \$5.42 postpaid from its publisher, PSMS, 200 Second Ave. N., Seattle WA 98109. Order early, avoid mail crush.

NEXT SPORE PRINTS deadline: Dec. 23. Send copy to L. Mercer, 747 21st E., Seattle 98102

# LAKE ARROWHEAD OUTING WAS PRODUCTIVE

Paul Nestell, field trip chairman, reports 220 persons signed in at the sunny Oct. 31-Nov. 1 Shelton foray. Many more attended but did not register. The sumptuous potluck sated 97 appetites. Don Peterson furnished the fire wood at the large facility (Paul would like to know of others like it). Sparassis radicata were unusually plentiful; an estimated 7-800 pounds were collected. Also abundant were Pleurotus, Lactarius, Clavarias and Russulas. Only a few Armillaria ponderosas. Paul and Carol Nestell and their helpers earned a hearty thank you for their tremendous 1970 field trip organizing work.

# NOVEMBER MEETING HAD NEAR CAPACITY TURNOUT

Around 250 persons heard Howard Melsen's slide commentary on the Lactarius and Russula genera, followed by audience questions to panelists Howard, Paul Nestell, Hildah Nolan, Charles Volz and Ben Woo, chaired by Ralph Nolan. A few of the answers: June to Sept. forest burns will produce morels the next spring. Boletus edulis (Italian mushroom) is found around Cle Elum. Sparassis radicata are easily cleaned with a paint brush. Fungus dry in one third the time when not washed. Armillaria ponderosa can well but are not too good frozen. Ben said he has eaten Helvella esculenta for 15 years with no ill effect. Specimens brought in by members were identified and received three-deep study.

### ANNUAL BANQUET SHAPING UP

Belle Swaffield reports that she has a fine group of members on her banquet committee and that dinner and entertainment plans are progressing. Tickets will be on sale at the Jan. and Feb. meetings. Remember the date: Saturday, March 13, at the Snoqualmie Room, Seattle Center. The buffet dinner menu will feature baron of beef and (not or) fillet of king salmon. Remember, too, that dues are due and, in order to attend our annual bash and business meeting, we must be paid up members. The renewal deadline is Jan. 15, according to Fay Melsen.

CORRESPONDENCE - Arthur Derby, Seattle: "Please clue us new members in on parking at the monthly meetings". There's usually some street parking along the west side of the Science Center, a nearby pay lot if not. Or try streets on east end, near unemployment building.

Seattle P.I.'s <u>Prudence Penny</u>: "Congratulations on another successfull and interesting mushroom show. But best of all was the excellent help Hildah Nolan gave on canning and freezing. I hope you give her credit for a job well done. I am using her instruction leaflet in our library."

MUSHROOM STUDY COURSE - The Society will present its fifth annual winter mycology class beginning January 11, 1971.

Designed for beginners, but sufficiently in depth to attract more advanced students, the series will better prepare you to appreciate the Northwest fungus paradise.

The first class will be held from 6:30 to 7:30 p.m. in the Science Center's Eames Theatre. Classes will continue for several months at the same hour on the last Monday of each month and on the second Monday of each month, coinciding with the regular membership meeting night. A schedule of subjects, speakers and meeting dates will be distributed at the first class.

NOVEMBER BOARD NOTES - Treasurer Fred Wasson reported that 1970 exhibit income (excluding new memberships) totaled \$5,033.01 as compared to \$3,916.02 in 1969. The Society's net worth as of 11/30/70 was \$14,812.15. We will hear more later on the Board's consideration of long range planning. New members are eligible for \$3 introductory subs to PACIFIC SEARCH, 200 2nd N., Seattle 98109.



#### NEWS FROM OUR SISTER SOCIETIES

Spokane Mushroom Club - Charter member J. Orville Humphries, Liberty Lake, will head up the newly elected slate of officers. The News Letter, edited by outgoing secretary Elinore King, reports development of a herbarium where members can study dried, identified and boxed specimens, posters and pictures. Four Spokane members were among prize winners in the 1970 NAMA 1970 Fungi Foto Contest. Among the 109 persons taking part in the Sept. 26-27 foray at Priest Lake were members of the North Idaho Mycological Society and the Tri-Cities Mycology Society. In spite of the dryness of the area, 130 varieties were recorded. The Spokane Club has 106 members.



The Twin Harbors Mushroom Club ("Sporeaddicts") put on an exhibit November 6 at the Aberdeen YMCA Flea Market. The show was well attended and much interest was shown. Due to lack of experts such as PSMS has at its command, many species were not identified although there were at least 50 which carried identification tags and indications as to edibility.

The Twin Harbors Club plans to make the exhibit an annual event at a larger location and earlier in the season so that more specimens may be shown and an opportunity provided to raise badly needed funds.

—— Bill O'Connor

## MORELS GROWN FROM PAPER MULCH

According to a happy item in the Seattle Times last month, pulp companies may have found a use at last for the smelly mulch left over from paper-making: Growing delicious morels. Crown-

Zellerbach Corp. discovered by accident the mushroom-growing properties of its wood-fiber wastes. Experimenting at its Camas pulp mill and using the waste to fertilize corn and beans, it found the fields were growing a heavy of crop of morels, too.

Morels nourished by decaying wood are treasured by hunters of wild mushrooms but have been hard to grow "in captivity" so far. The company plans further experiments to see if it has found the answer.

### FUNGUS DIARY NOTES

Unsuccessful forays to North Bend and the Sultan Basin in mid-November indicated an early fruiting out of Cahtharellus cibarius. Last year we picked our last chanterelles across from Mount Si on December 15. Overnight snow frustrated our efforts to collect late Armillaria ponderosa and Boletus aurantiacus (scaber) Nov. 11 but we found a few of each, suffering frost damage, under sheltering conifers. All is not lost: A friend dropped by with a cluster of Armillaria mellea plucked near Seattle Community College. A walk through Seattle's medical center area - a few blocks from the heart of Seattle - produced several of the tasty honey mushrooms from shade tree lined parking strips (11.17). A stroll a day later near my Capitol Hill home turned up more A. mellea and, clustered around a fresh cut stump, Collybia velutipes (Velvet-stem collybia or, according to Smith, the Flammulina velutipes or Winter mushroom) Plus a Lepista nuda in a lawn nearby a spruce-like tree. We first found this Blewit patch late last January and collected successive fruitings from it until mid-May. 11.18 - dozen yellow chanterelles picked in Douglas fir woodlot near Edmonds. -- Lyle Mercer

Freda Paice, our board secretary, didn't get to the mushrooming she had planned on an Olympics elk hunting trip with husband Albert. She had to help him with a 4-point bull he dropped in view of their trailer. Ah, the joys of game garnished with mushrooms, says the editor who has been skunked all season.