

# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
200 Second Avenue North, Seattle, Washington, 98109  
March 1979

Number 150

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## ELECTIONS - ELECTIONS - ELECTIONS H.R.H.

This issue of Spore Prints is mailed to you a little earlier than usual, because it is serving as our Election Notice. Included you will find the official ballots and return envelope for your votes. Remember a family membership is entitled to two votes and a single membership to one vote. Please return your marked ballot by March 10, 1979.

The election committee has presented us with a slate of excellent, capable, and enthusiastic candidates. Their pictures and campaign statements are featured on the last pages.

We urge all members to take a few minutes and VOTE, and return your ballot postmarked no later than March 10, 1979.

## GOOD NEWS FOR TRUFFLES FANCIERS H.R.H.

A recent article (on the front page) in the Wall Street Journal reported that in St. Maixant, France, there was a truffle nursery where they were incubated on a large scale that some Frenchmen dare hope that the decades of truffle famine will be rolled back by an era of plenty.

Truffle cultivation in a nursery is possible because of techniques developed at the French National Institute of Agronomic Research in Clermont-Ferrand. Agronomist Jean Grente obtained pure truffle cultures, grafted the germinating seeds to the roots of oak and hazelnut seedlings, planted the saplings in chalky soil - and let nature take its course. The first Grente-made truffle emerged in 1977, a replica of nature's own. Truffle fanciers and experts swear that the cultivated truffle is indistinguishable from the wild fungus. Man-raised truffles might even be an improvement, since they will be better protected against underground parasites, and, with their locations known, gathered in peak condition.

Truffle prices, presuming they heed the law of supply and demand should climb down from their present unappetizing heights. Natural-grown truffle crops have plummeted to such low levels (from an average harvest of 2,000-tons a year at the turn of the century to less than 100 tons in a good year; and this winter, after an abnormally dry summer, total output won't reach 25 tons) that they are retailing at \$46 for a three-ounce specimen in Paris, and have been almost eliminated from the menus of even the best three-star restaurants.

With natural truffles (Tuber melanosporum) so scarce, France's 6,000 professional truffleers, plus the dogs and pigs that help them sniff out the underground delicacy from around tree roots, may soon have to look to the cultivated truffles for job security.

On esthetic grounds, a novice might find the truffle a strange object to merit such devoted attention. A black, pimply-skinned lump slightly bigger than a golf ball, it has a pungent odor that seems more suitable to the garage than the kitchen. The truffle's taste - subtle, faintly nutlike and original - is imparted powerfully to any food with which it is eaten. The economy-minded place a fresh truffle overnight with unshelled eggs in a covered dish, then make a truffle-flavored omelette but omit the truffle, which is saved to be eaten some other day.

The truffle nursery's greenhouses shelter 100,000 young oak and hazelnut saplings, all guaranteed to be nurturing embryonic truffles among their roots. When these have been replanted in areas where the soil and climate are suitably receptive the mature trees should begin yielding an annual truffle harvest of 250 tons.

More than 150,000 truffle-bearing saplings have been bought from the nursery at prices ranging from \$4 - \$8. For all that truffle culture remains an uncertain business. The soil must have just enough calcium, and planting time can be neither too wet nor too dry. Though the nursery promises that more than 90% of the saplings will bear fruit.

Perhaps foreign truffle fanciers have the most to gain from French cultivation methods. Aside from France, Spain and Italy, the French black truffle hasn't been widely uncovered. Though Italians extol their white truffles, the French are convinced that the "black pearl of Perigord" is far superior. A French merchant who switched labels on white truffle cans and then sold them as higher-priced French truffles, was fined \$250 and sentenced to three months in jail.

Some truffles have also been grown in California, where conditions are similar to France's wine and truffle country, and the nursery believes that open-minded Americans might embrace the cultivation techniques more eagerly than the French. Mr. Grente's process has served to debunk some of the mystique that always has surrounded truffles. While truffles have been known since Plutarch's time, their origins have been obscured by myth and false theories. Now Mr. Grente has exposed the truffle for what it is: a dense, rubbery underground mushroom produced by its intimate association with the roots of a host tree.

An article on the same subject: "La Truffe" Lovers Lament the Season, appeared in the P.I. on Dec. 25th, and read 'In France, where the most fervently practiced religion is fine eating, Christmas is dedicated to the worship of that mysterious and endangered species, the truffle. This year is no exception, even though "Black Diamonds" are especially scarce and selling at \$240 a pound.

'It's catastrophic, a very sad Christmas season for la truffe,' says one resident of France's Perigord region, which for a truffle lover is the center of the universe. 'There's been almost no rain, which means no mushrooms, no truffles.'

Despite the low supply and high prices, nearly double last year's apparently nothing will stop Frenchmen from their quest for the exotic lumpy black fungus that promises long life, vitality and the purported sexual vigor that led Louis XIV to consume a pound a day.'

## TODAY'S CHUCKLE

Read recently in Mike Mailway's column: "Years ago when I worked as a reporter in New York City, one assignment called for writing of a brief bit about a criminal sentenced to die in the electric chair. The name, the date, even the crime is now forgotten. What comes back to mind is the fact that the man ordered for his final meal a platter of sauteed mushrooms which he theretofore had been afraid to try."



# P. S. M. S. Spore Prints

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c/o The Pacific Science Center, 200 - 2nd Avenue No.  
Seattle, WA 98109. Mail all articles, art or photos to  
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## Calendar

Reminder: The 15th Annual Survivors' Banquet which will be  
held, Saturday, March 17, 1978 at the Officers' Club on  
Pier 91 is our regular monthly membership meeting for March.

### COME TO THE BANQUET

Details are in the next column.

March 19 Monday, Board Meeting, 8:00 pm

March 25 Saturday only, Fieldtrip to the Tolt River Camp-  
ground.

March 25 Deadline for Spore Print material. Send all articles  
art work, photos, etc., to the Editor,  
2559 NE 96th, Seattle, WA 98115

March 31 - April 1 Fieldtrip to Steelhead County Park by  
Rockport

April 7 - 8 Fieldtrip to Squire Creek County Campground

April 9 Monday, Membership Meeting, 8:00 pm

April 21 - 22 Educational Foray, Thunderbird Park

### BITS AND PIECES

H.R.H.

It was brought to my attention that at the February member-  
ship meeting, all but one of the living past presidents of  
PSMS were in attendance. Just shows you what a hold our  
founder president Ben Woo, and fungi have over these dedi-  
cated persons.

## Membership Meeting

There are still plenty of tickets available for the 15th Annual  
Survivors' Banquet, which is our regular monthly meeting for  
March.

The Banquet will be held Saturday, March 17, 1979 at the  
Officers' Club on Pier 91. Directions on how to get there:  
Travel north or south on 15th Avenue West (that's the street  
that leads to and over the Ballard Bridge) to the Dravus  
Street Exit. Proceed westerly on Dravus Street to 20th Ave.  
West. Make your "stop", then turn left and proceed southerly  
on 20th Avenue West for 1-1/2 blocks. Then angle to the  
right up Thorndyke Avenue for one block. It is important that  
you DO NOT take the first left at a sign marked Pier 91 -  
Trucks. The correct left turn has a white sign, marked: Offi-  
cers Club. Take this one, proceed down on 21st Avenue West  
one block to the stop sign. Turn right, following a curving  
road which has automobile storage on your left, and a bicycle  
path on your right. Continue at 15 mph to the stop sign.  
Make a hard right, then a hard left into the Officers Club.  
There is no longer a "guard gate". Ample free parking is ad-  
jacent to the Club.

Tickets for the Banquet are priced at \$8.50 each for a prime  
rib dinner. They can be obtained by sending your check,  
and a self-addressed, stamped envelope to Margaret Holz-  
bauer, 703 South Cloverdale Street, Seattle, 98108.  
NOW is the time to purchase your tickets, since on March  
6th the number of reservations have to be phoned to the  
Club.

You are welcome to bring guests. Cocktails will be available  
at \$1.00 per drink during the cocktail hour, which will  
start at 6:00 pm, as well as throughout the evening. We are  
not allowed to bring our own liquor into the Club. Dinner  
will be served at 7:00 pm.

A "very special" guest speaker will be with us. And some  
"very special" happenings promise to make this a night  
we'll all remember. Come one, come all!

### EXCERPTS OF THE FEBRUARY BOARD MEETING

will be presented next month, since Spore Prints had to go to  
press before the date of the February Board Meeting.

### MUSHROOM HUNTING FOR NEW MEMBERS M.H.

For those of you who have joined our Society in recent  
months, and have never been on one of our field trips, now  
is the time to think of Spring and Mushrooms.

Our first outing is usually around the first of April (see an-  
other section for the specific dates). When the buds on the  
cottonwood trees open, we "old-timers" know it is time to  
begin searching for the first of the Verpa bohemica which  
grow under cottonwoods. The Verpa, known by some as  
cottonwood morel or early morel, is the most predictable,  
plentiful, and easiest to find of the spring mushrooms. The  
fieldtrips scheduled in late May will produce true morels,  
and sometimes, Boletus edulis, both highly prized by most  
collectors.

Now I would like to tell you about the "routine" of a field-  
trip. First of all, the field trips are very informal (except  
the educational forays). Come and go when you please.  
Many members and their guests with recreational vehicles,  
tents, etc., arrive Friday evening and stay until Sunday  
afternoon (or longer). Some people come for one day only,  
Saturday or Sunday. We recommend the Saturday for better

— continued on page three, column two —

**FIELD TRIPS**

Dick Sieger

Since the weather in the spring is very hard to predict, PSMS has found a way to cancel or postpone fieldtrips if there is belief that the anticipated mushrooms have already fruited or have not shown (whatever the case may be).

During the week prior to a scheduled fieldtrip all members of PSMS should read the TRAVEL column of the Seattle Post Intelligencer and the Seattle Times, because if a scheduled fieldtrip has to be cancelled and/or postponed, the following message will appear in Wednesday through Friday : **THE SCHEDULED PSMS FIELDTRIP IS CANCELLED** ( or the scheduled PSMS fieldtrip is postponed one week). If the fieldtrip will be held , no notice will appear.

March 24 - Saturday only - Tolt County Campground located one-half mile south of the town of Carnation. Enter via N.E. 40th Street (from Highway #203) to get to the Day Use Area of the Campground. The Day Use parking lot is located right by the suspension bridge. The shelter is on the other(west) side of the river. Hosts are Monte and Hildegard Hendrickson. This one-day trip will be held, rain or shine, mushrooms or no mushrooms. It is designed for newcomers to show them how to hunt for Verpa bohemica. Try to arrive by 9:00 am as Monte will give an introductory lecture and then take off from the camp. **NO POTLUCK**

March 31 - April 1 Rockport - Steelhead County Park  
There are two possible routes, both lined with cottonwood trees for hunting on the way there. Either take the Arlington Exit from I - 5 and drive through Darrington, OR take the Burlington Exit from I - 5 and proceed on State Highway #20 to Rockport. Steelhead County Park is right on the river. The campground has some hook-ups. There is a fee for all camping.

April 7 - 8 Squire Creek County Camp.  
Take the Arlington Exit from I - 5 and take State Highway #530 toward Darrington. Drive about four miles past French Creek. Cross bridge and it will be on your left. There is a fee for camping.

**MUSHROOM HUNTING** (continued from page two)

prospects for mushrooms and so they can partake of the delicious potluck supper.

When you arrive at the destination, a host and hostess welcome you with coffee and cookies. Everybody should upon arriving sign the Fieldtrip Attendance Register and indicate whether they plan to stay for the potluck supper. It also helps if the newcomers arrive before 11 AM since experienced members always are ready and willing to take newcomers along. It has been suggested that groups should leave the fieldtrip site at 9, at 10, and at 11 o'clock, so that newcomers can plan on having a guide.

On a fieldtrip, participants are encouraged to bring in every mushroom they find, because an expert will identify them all. But most of all, you add to your knowledge about mushrooms by seeing, feeling, smelling, and tasting the many specimens that your fellow members bring in.

After a good (or bad) day of collecting, you return to the fieldtrip site, tired, and eagerly await the delicious potluck supper. Every participant contributes a dish to the meal; it can be a hot dish, a salad, a dessert (enough to feed the contributor's own family). Every dish in the potluck is gourmet! Because every cook brings her(his) favorite recipe. After supper, we sit around the campfire, tell mushroom stories, and enjoy great fellowship.

And last, but by no means of least importance, are your clothes. Dress comfortably, but be prepared for the worst possible weather (or sudden changes in the weather). Also you will be crawling over logs, maneuver through thick underbrush, or walk through swampy areas.

Spring trips often turn out rainy and cold. Be prepared. Rain gear and sturdy boots are a must (no tennis shoes!).

Carry, and learn to use a compass. It gives you assurance and safety. Finally for collecting your mushrooms, a basket or bucket are suitable, but not plastic bags, and also a sturdy knife, since some mushrooms are attached very firmly.

We hope this article has answered many questions for new members, and they are assured now that they are always welcome on fieldtrips. You don't know what you miss by not coming out!

ATTEND LEARN ENJOY & HAPPY HUNTING

**ELECTION INFORMATION :** Remember that each individual membership is entitled to just one vote.  
Each family membership is entitled to just two votes.  
( See PSMS By-Laws, Article IV, Section 3)

**C A N D I D A T E S F O R E L E C T E D O F F I C E S F O R 1 9 7 9**

FOR VICE - PRESIDENT

VOTE FOR ONE



Incumbent Vice-President; Born and raised in Tacoma. Graduated from UW in Civil Engineering; MS from Penn State. Currently employed by Environmental Protection Agency in air pollution control. Society member for five years and truly enjoy it. Other interests include wine (am on Board of Enolog.Society), food and enjoyment of life in the Northwest.

RICK WHITE

FOR SECRETARY

VOTE FOR ONE



Incumbent Trustee; Since joining PSMS at the 1974 Exhibit, all my activities in the spring and fall are governed by marks on the calendar showing when fieldtrips are scheduled. When not stalking mushrooms, or sometimes while doing so, I enjoy hiking, biking, fishing, photography, music, sewing, and gardening. ( In my spare time, I work for Boeing.) I would like to get even more actively involved in the management of PSMS.

MARGARET HOLZBAUER

BELOW ARE THE CANDIDATES FOR THE BOARD OF TRUSTEES - VOTE FOR 5



Joined PSMS in 1965 and served on Board in 1974. Present involvement include: chairperson of the Morel Committee (computerized study to determine NW species); PNW Key Council - studying genus Agaricus; Co-Author of Master List of PNW Fungi. Co-Chairperson of the Tray Arranging Committee for the Annual Exhibit.

MARGARET DILLY



Born and raised in the Northwest, joined the Society in 1976. Besides bringing up a family, hobbies include mushrooming, hiking (very dedicated to this hobby) and gardening (unter protest). Have chaired the hospitality committee at the Show for the past two years, and just taken on the membership chairmanship. Like to go on fieldtrips and want to get more involved in PSMS.

GRACE JONES

Retired Pharmacist; enjoy being associated with the fascinating activities & objectives of PSMS; particularly enjoy the cooperation and friendliness of the fieldtrips; am impressed with the qualifications and knowledgeability of membership. Would be interested in continuing the enviable track record of PSMS through greater involvement and increased membership survival rate of newcomers.



RUDY KARZMAR

I've been a member since 1970. I am presently an alternate Trustee and have helped decorate for the Annual Exhibit the past four years. I enjoy hiking, hunting, and studying mushrooms, photography, and Hawaii. My flying privileges with United Airlines get me to out-of-state hunting grounds, but Puget Sound Country is still the best. I want to continue to keep active in our Society.



DENNIS KRABBENHOFT



For twenty years I wrote, trained teachers, and ran a business in Math.Ed.(Cuisenaire Company). My degrees are in economics and psychology. We (wife Aino hunted mushrooms in Finland as a girl); son David (13) and daughter Tina (9) moved to Seattle last summer. "Our interest in fungi is mushrooming".

JOHN KUNZ



I am a wild food fanatic, and will eat anything that walks, crawls, swims, or sprouts. Have been a member of PSMS for one year, and have collected mushrooms from New York State to Alaska. I am currently working for Boeing as a computer systems analyst, and would love to see a computerized mushroom identification system developed.

JOHN LOCKWOOD

Born in Nashua, New Hampshire, graduated from the UW, and am an art teacher in the Seattle Public School District. Joined PSMS in 1977 at the Show, and have attended most fieldtrips. Hobbies, besides mushrooms, include travel, silk screening, and all art forms. To keep us company, we have two dogs and a cat. I want to help new members get a good start in mushrooming.



STAN MARCH

I was raised in the Northwest and learned to love and respect all facets of nature. Interests, other than mycology, are the raising and propagation of plants, and collecting phonograph records of the 50's era. PSMS member for three years. Worked on security at the Annual Exhibit. Enjoy helping new members hunt mushrooms.



TOM MCKNIGHT



Employed as an editor at the UW Applied Physics Laboratory; Associate editor of Spore Prints. Originally from Southern Idaho, moved to Seattle from Salt Lake City in 1967. Became interested in fungi after hearing a lecture by Ben Woo, and joined PSMS in 1973. Figured it was about time to volunteer to do some work for our Society.

AGNES SIEGER

VOTE VOTE VOTE VOTE

Your Election Committee is presenting you these excellent and qualified candidates who will be spending many hours of their time during the next two years serving YOU in the management of your Society.

Please do YOUR PART and VOTE !