

SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
2559 NE 96th, Seattle, Washington, 98115

April 1983

Number 191



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By
Irene

IN MEMORIAM DANIEL E. STUNTZ 1909 - 1983

Our founder and scientific adviser, Dr. Daniel E. Stuntz died suddenly on March 5, 1983. He was the guiding force and inspiration to all of us since the establishment of PSMS nineteen years ago. His warmth, friendliness, patience, technical expertise, and devotion to the interests of the membership permeated the entire organization. The PSMS members were his family. The evolution of the Society in numbers and depth of knowledge provided a real joy and satisfaction to him.



He enjoyed the social life equally with the challenge of accurate identification of the hundreds of diverse fungi that were presented to him. Many members have learned humanities from him as well as the lore of fungi.

Dr. Stuntz was born in Milford, Ohio, but because of his health, the family soon moved to the Pacific Northwest. He graduated from Queen Anne High School and the University of Washington. He obtained his Ph.D. from Yale and taught at the UW since 1940. He received many honors, including full professorship in 1959; distinguished professorship in 1974 and the coveted NAMA Award for Contribution of Amateur Mycology in 1977.

The assessment of the total influence of Dr. Stuntz on our Society, the University of Washington, former and present students, and friends is impossible. Without Dr. Stuntz PSMS will have challenges. But because of his unselfish giving of knowledge and time, we have many experienced persons to lean on. All of us will benefit from Dr. Stuntz' lifework for a long time to come!

Remembrances are suggested to the Daniel E. Stuntz Memorial Fund. Checks may be sent in care of Dr. Joseph Ammirati, Department of Botany, KB - 15, University of Washington, Seattle, WA 98195.

FIELD TRIPS

Charlie Volz

April 9 & 10 Steelhead County Park in Rockport

There are two possible routes, both lined with cottonwoods so you even look for Verpa bohemica on the way. Either take the Arlington exit No. 208 from I - 5 and drive through Darrington, or take the Burlington exit No. 230 and continue east on State Highway #20 to Rockport. Steelhead Park is on the river bank. There are some hook-ups and a fee is charged for camping. The Boas and Hendricksens share hosting duties. There will be a potluck dinner. Every family or person brings one dish with enough servings for their number of participants. We set up all the food and share. The number of contributed casseroles, salads, and desserts always balances out.

April 23 Saturday only Beckler River Campground

Take State Highway #2 to Skykomish. Just past the town the turnoff to Beckler River Campground is marked. The campground is about 2 miles up the forest service road. There is no shelter at this campground that we will be able to have a potluck only if it turns out to be a dry day.

April 30 Saturday Field Trip to Ostrom's Mushroom Farm

By popular demand we repeat this field trip this year. The tour of the facilities will begin at 10:30 AM in the parking lot. Be sure to wear sturdy, water-proof shoes since mushroom growing requires a damp environment and the floors can be slippery.

We will be touring the regular plant where they grow the Agaricus bisporus as well as the Shiitake cultivation area.

Go south on Interstate 5, and exit at #111 - Marvin Road. Turn left to go south. Cross Old 99 on Marvin Road. Continue a short distance to Steilacoom Road and turn left. The Ostrom Farm is on both sides of the road within sight of this turn. Park by the white building on the south side. Try to arrive by 10:15 AM since the tour will begin promptly at 10:30 and will last till about noon.

Fresh mushrooms, on a pre-ordered basis only, will be available for members participating in the tour, at the prices listed below. You may place your order with Monte Hendrickson at the April membership meeting, or by calling 523-2892 or writing to 2559 NE 96th, Seattle, WA 98115 no later than April 26, 1983.

Product/Pack	PSMS Price
10# Bulk Pack Mixed Mediums	= \$13.50/carton
10# Bulk Pack Large	= \$16.50/ "
1# Tray Pack, Mixed Mediums	= \$ 1.35/lb.
8 oz. Tray Pack	= \$ 0.75/Tray
10# Mature	= \$10.00/carton
Shiitake - 2.5 lb. Bulk Pack	= \$10.00/carton
Shiitake - 3.5oz. Tray	= \$ 1.35/Tray



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Spore
Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
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Direct all mail to this address

OFFICERS Milton Grout, President, 1984 (1)
John Kunz, Vice-President, 1985 (2)
Ferris Anderson, Treasurer, 1984 (1)
Betty Hamilton, Secretary, 1985 (1)

TRUSTEES Term expires March 1984: Kearney Kozai (1)
Marian Maxwell (1); Richard Pauli (1); Don
Schultz (2); Charles Volz (1).
Term expires March 1985: Ernie Boa (1); Judi
Boa (1); Hildegard Hendrickson (2); Monte
Hendrickson (2); Charlotte Turner-Zila (1).

ALTERNATES: Edward Bush; Sally Ann Hansen; Ron Skoor.

IMMEDIATE PAST PRESIDENT: Carl Hermanson

SCIENTIFIC ADVISER: Dr. Joseph Ammirati

Calendar

April 9 & 10 Field Trip to Rockport

April 11 Monday, 6:45 Beginners Class
Monday, 8:00 pm Membership Meeting

April 18 Monday, Board Meeting, 7:30 pm

April 22 Deadline for Spore Print Material. Send to the
Editor, 2559 NE 96th, Seattle, WA 98115

April 23 Saturday Only - Field Trip to Beckler River
Since there is no shelter at the campground
Potluck will be held weather permitting.

April 30 Saturday 10:30 AM Field Trip to Ostrom's

May 9 Monday, Membership Meeting and Photo Class

WELCOME TO THE FOLLOWING NEW MEMBERS

William Burk (Triangle Mushroom Club, North Carolina)
Darlene Haglund: 472-8272; Harriet & Terry King: 888-2340;
Colin & Diann McRae: 771-2353; John Sutherland: 323-0416

MEMBERSHIP ROSTERS FOR 1983 WILL BE AVAILABLE

The 1983 PSMS Membership Roster will be available for pick-
up at the April Membership Meeting. We urge as many mem-
bers as possible to come and pick up their rosters, since this
saves a lot of work and postage required for mailing.

Membership Meeting

Monday, April 11, 1983, 8:00 pm in the auditorium of the
MONROE CENTER, 1810 N.W. 65th Street, Seattle.

Program: "A Look At The Fungi In Remembrance" is the
title of the talk by Coleman Leuthy. Before his untimely
death, Dr. Stuntz had agreed to give us a lecture. And now
Coleman, a longtime friend and assistant to Dr. Stuntz, as
well as a science teacher, is stepping in as our program
speaker. Coleman also has prepared the key for the genus
Lactarius for the Northwest Key Council.

MARCH BOARD NEWS

H.R.H.

President Grout welcomed the newly elected officers and
Board members who attended their first Board meeting.

Charlotte Turner-Zila gave a preliminary report on the Sur-
vivors Banquet (held two days earlier) which was a huge suc-
cess in every respect, including financial. She thanked all
members who helped in any way. Even though it seemed a lot
of work, everyone seemed to enjoy doing it. See the Banquet
Report in another section of this issue of Spore Prints.

Dr. Joseph Ammirati, the new scientific adviser to PSMS
attended the Board meeting. He told the Board that he is in
charge of making the arrangements for the Memorial Service
for Dr. Stuntz to be held on Wednesday, March 30, 1983 in
the West Ballroom at the UW and that a Daniel E. Stuntz
Memorial Fund for Systematic Mycology was being established.
The Board voted to notify the PSMS membership and corres-
ponding mycological societies of the Memorial Service by
sending a postcard.

President Grout reported that he had signed contracts with
the Monroe Center reserving the auditorium and a class room
for Board meetings through June 1984, as well as reserved the
facilities necessary for the 1983 Annual Exhibit for October
15 & 16, 1983.

The Board awarded the 1983 scholarship to Laurie Davis, a
graduate student in mycology at the UW (at Dr. Ammirati's
recommendation).

Carl Hermanson (a member of this year's election committee)
brought the ballots to the Board for the record.

Monte Hendrickson, publications chairman, was authorized
to print the 1983 membership roster, which will be available
for distribution at the April membership meeting.

FEBRUARY BOARD NEWS

H.R.H.

The first order of business was accepting the minutes of the
previous meeting and review of the cash flow report submitted
by the Treasurer.

Charlie Volz reported that he was planning the Spring Field
Trips and would welcome volunteers for hosting duties.

The Board authorized President Grout to make the necessary
arrangements to reserve the auditorium, etc. in the Monroe
Center for the membership meetings and the 1983 Show.

Charlotte Turner-Zila reported that the Banquet was sold
out, and it was decided that if members, who could not get
tickets wanted to come to the program following the dinner
they would be welcome to do so.

We did it! We did it ourselves! A gourmet dinner planned, arranged for, contributed to, and executed by a marvelous team of some twenty-five skilled, dedicated, and proud PSMS members. Special mention must go to Irene Carpenter, Head Chef, Cliff Carpenter, Wine Sommelier, Florence Metcalf, State and Service Manager, Antipasto Cooks Ethel & Jim Bennett with Margaret Dilly's cooperation; Hildegard & Monte Hendrickson, Ramekin Chefs.

The two hundred members and guests who participated by cooking, setting up, dining, or entertaining, contributed to the food and splendid fellowship of the new and old friends. Our guests were our new scientific adviser, Dr. Joseph Ammirati and his wife Roberta, as well as our banquet speaker, Dr. Tukey and his wife. Dick Sieger, the M.C. started the program by introducing Ben Woo. Ben's remembrances of Dr. Stuntz, and the Society's salute to our Honored Members (charter and lifetime) at the reception were acknowledgment of where our Society had its beginnings, and since it was founded on such solid stock, how it will move successfully into the future.

We missed those of you who were unable to be with us. More specifics will follow next month.

My special thanks go to all who helped in any way: Joyce & Ferris Anderson; Ethel & Jim Bennett; Ernie & Judi Boa; Dennis Bowman; Elsie Burkman; Irene & Cliff Carpenter; Margaret Dilly; Marty Faley; Edith Godar; Milt Grout; Michael Green; Bob Hanna; Sally Ann Hansen; Marian Harris; Earl & Margo Harrison; Margaret Holzbauer; Bob Judd; Annie Levnavich; Alice & Bob Maguire; Marian & Scott Maxwell; Joy & Lyle McKnight; Florence & George Metcalf; Brenda Rogers Bonnie Sharpe; Agnes & Dick Sieger; Joy & Roger Spurr; Agnes Suit; Charlie Volz; Anna Werschnak; Rudy Werth; Ben Woo; Bill Zila.

In addition many members brought delicious hors d'oeuvres which were served during the reception. Many, many thanks to all these wonderful people.

Due to the generous response for mushroom donations, the Antipasto, Ramekins, and Pilaf could feature and show definite evidence of wild mushrooms. Thank you for donations goes to the Ansons, Bartas, Bennetts, Carmichaels, Harrisons Hendricksons, Grace Jones, Kunz', Kurtz', Lina Mattie, McKnights, Sammie Smith, and the Viers.

The Menu for the Banquet is printed below:

SALAD : Antipasto Bennett
 Bouquet de Champignon Sauvages (Ramekins)
 ENTRE : Puget Sound Ling Cod with Alaska Shrimp Sauce
 Herbed Pilaf: Rice and Wheat with Mushrooms
 VEGETABLES : Melange of Vegetables, Broccoli, Carrots
 Rolls and Butter
 DESSERT : Mushroom Mystery
 Coffee, Tea, Brewed Decaffeinated
 White Wine and Sparkling Cider

CARNATION FIELD TRIP REPORT

M.M.H.

Everything went well on this field trip held earlier than other years, due to the unseasonably warm weather we have had all winter. Saturday, March 19th, was a clear, sunny day, just right for starting the 1983 Spring Season. After introducing the 70+ attendees to what a cottonwood tree looks like and how one might spot a Verpa bohemica sticking its little

cap through the duff (which looks deceptively similar in color) the members and their guests divided into groups (lead by Monte, Judi Boa, Ron & Lois Skoor and Earl & Margo Harrison) and went out for the search. We can say that everyone found at least one or two specimens of Verpas, while some first-timers filled a small bucket with Verpas. The success depended on the area chosen for the hunt. There was evidence that PSMS was not the first group collecting in the Park.

Of the very few varieties of other fungi brought in was a purple, gilled mushroom which looked and smelled very much like a Blewit (a choice edible fall variety). Has our weather even fooled the mushrooms?

As has become tradition, Margo Harrison treated us to pickled salmon, smelt, and matsutake. They were delicious.

CLASSES, FORAYS, LECTURES,

Already we know of a number of events interesting to mycologists, beginners and advanced, have come to our attention. We list them below so you may want to include them in your spring and summer travel plans.

June 13 - 17 Higher Fungi of the Sierra Nevada, a course offered by Dr. Harry Thiers (Dept. of Biological Sciences San Francisco State University, 1600 Holloway Ave., San Francisco, CA 94132.

Aug. 11 - 14 North East Foray at Orono, Maine. For more information write to Carlene Skeffington, 14A Auburn St., Nashua, NH 03060.

Aug. 19 - 23 NAMA Foray at Snow Mountain, Colorado.

Aug. 25 - 28 Wild Mushrooms Telluride Conference at Telluride, CO. Write to Fungophile, Box 5503, Denver, CO 80217.

Aug. 28 - Sept. 3 Third International Mycological Congress Tokyo, Japan

Oct. 3 - 24 Wild Mushrooms/China. For more information write to Fungophile, Box 5503, Denver, CO 80217.

SICK CALL CLARION

We wish our following members a speedy and complete recovery: Joe Chybinsky; Kearney Kozai; Bob Maguire; Fay Melsen; Shirley Kurtz; Dave Schmitt.

LEARNING THE WILDFLOWERS OF WASHINGTON

Susan Libonati-Barnes will hold 5 sessions, Mondays, May 2 - May 30, 1983 from 7 - 9:30 pm (plus field trip) at Seattle University. Fee is \$48.00. Call 626-6626 for more information.

NO WILD MUSHROOMS ON RESTAURANT MENUS

A chanterelle crackdown is mushrooming into a feud over fungi between Berkeley restaurateurs who want to keep wild mushrooms on their menus and health officials who want them off. A ban on wild mushrooms was imposed after city health officials became concerned that amateur mushroom pickers were selling to local restaurants. Berkeley followed Marin County's lead in announcing a ban.

Recently there had been reports of southeast Asian families collecting poisonous mushrooms and becoming ill and even with fatal results. These people claimed that the mushrooms they had collected looked similar to some they were familiar with in their native countries. And after using the "silver spoon" method of testing the mushrooms, they ate them.

The financial results of PSMS operations and the Statement of Financial Position for the last three years are presented below. The operations were broken down into more categories than in past years, so that every activity can be analyzed separately.

FUGET SOUND MYCOLOGICAL SOCIETY
RESULTS OF OPERATION
YEARS ENDED DECEMBER 31, 1980 THRU 1982

	1980	1981	1982
MEMBERSHIP			
Dues	\$ 5,111.00	\$ 5,356.00	\$ 4,953.00
Less: Membership Expense	(856.80)	(698.75)	(760.63)
Rent	(1,350.00)	(1,604.00)	(971.00)
Spore Prints	(2,110.01)	(2,535.62)	(2,238.06)
Field Trips	(171.54)	(126.39)	(81.41)
General Expense	(570.88)	(611.73)	(1,123.50)
Net	\$ 51.77	\$ (220.49)	\$ (221.60)
EXHIBIT, CLASSES			
Receipts	\$ 3,200.00	\$ 3,595.00	\$ 5,474.27
Less: Expenses	(4,822.89)	(4,726.59)	(3,678.86)
Net	\$(1,622.89)	\$(1,131.59)	\$ 1,795.41
BARQUET			
Receipts	\$ 2,800.52	\$ 3,531.00	\$ 2,615.43
Less: Expenses	(2,923.75)	(3,629.49)	(2,889.21)
Net	\$ (123.23)	\$ (98.49)	\$ (273.78)
BOOKS AND MISC. SALES			
Receipts	\$ 4,200.60	\$ 4,258.54	\$ 6,043.90
Less: Cost of Sales	(2,860.09)	(2,756.67)	(4,523.16)
Net	\$ 1,340.51	\$ 1,501.87	\$ 1,520.74
OTHER INCOME			
Royalties	\$ 682.51	\$ 723.93	\$ 502.52
Interest	417.55	405.31	557.80
NET CASH GAIN (LOSS) FROM RECURRING OPERATIONS	\$ 746.22	\$ 1,180.54	\$ 3,881.09
OTHER INCOME OR EXPENSE			
NAMA Foray		(3,013.13)	
Donations, Scholarships	(966.47)	(700.00)	(300.00)
NET CASH GAIN (LOSS) DEPRECIATION EXPENSE	\$ (220.25)	\$(2,532.59)	\$ 3,581.09
	(179.90)	(286.68)	(257.49)
NET GAIN (LOSS) FOR YEAR	\$ (400.15)	\$(2,819.27)	\$ 3,323.60

FUGET SOUND MYCOLOGICAL SOCIETY
STATEMENT OF FINANCIAL POSITION
YEARS ENDED DECEMBER 31, 1980 THRU 1982

	1980	1981	1982
ASSETS			
Cash - Checking Acct. (Note 1)	\$ 9,923.67	\$ 3,969.45	\$16,657.85
- Savings Account (Note 1)	7,738.19	8,112.34	-0-
- Restricted (Note 2)	1,315.55	1,746.71	1,939.96
Total Cash	\$18,977.41	\$13,428.50	\$18,597.81
Accounts Receivable	500.00	483.36	-0-
Inventory - Books, Misc.	2,866.58	6,282.09	4,976.66
Equipment, Net of Depreciation	714.49	427.81	308.06
Mycolological Library	949.77	949.77	991.77
Total Assets	\$24,008.25	\$21,571.53	\$24,874.30
LIABILITIES			
Accounts Payable	\$ 206.30	\$ 588.85	\$ 568.02
Equity - January 1	24,202.10	23,801.95	20,982.68
Gain (Loss) for Year	(400.15)	(2,819.27)	3,323.60
Equity - December 31	\$23,801.95	\$20,982.68	\$24,306.28
Total Liabilities and Equity	\$24,008.25	\$21,571.53	\$24,874.30

Note 1 - Savings account balance transferred to interest bearing checking account.
Note 2 - "Set aside" funds carried in separate savings account for educational or scientific purposes.



SURVIVORS BANQUET RECIPES

The recipe for the (Bennett) Antipasto was printed in the November 1982 issue of Spore Prints. The recipe for the Pilaf will come soon.

WILD MUSHROOM RAMEKINS

H.R.H.

The recipe has its beginning in the French village of Sancerre. A group of Seattle Ecological Society members touring France

one summer, were dining at a country inn, where they were served a mushroom dish unlike any they had tasted before. Upon returning, cooks of the Ecological Society, including our Irene Carpenter, began experimenting (with some advice from Francois Kissel) and they came up with the following recipe. The quantities below will serve 12 people.

- 2 cups of sauted mushrooms. For the Banquet Boletus edulis, chanterelles, and matsutake (a very small amount) were used.
 - 1/2 cup flour
 - 1/4 cup of butter or margarine
 - Salt and pepper to season
 - 1 cup of rich chicken stock
 - 2 egg yolks
 - 1 cup heavy cream
 - 1 tablespoon of lemon juice
 - 1/8 cup dry white wine
 - 1 cup grated Swiss cheese
- Melt the butter, add flour, salt and pepper, and cook about one minute. Add the chicken stock, cook until smooth and creamy (about 3 - 5 minutes). Then mix 2 egg yolks with 1 cup cream, and add bit by bit to the chicken mixture. Be careful and don't let it come to a boil. Add the lemon juice and wine. Remove from heat and add the prepared mushrooms and grated Swiss cheese. Divide among 12 ramekins (= individual serving dishes), sprinkle with a little of the grated cheese. These can be made ahead and refrigerated for several hours. Before serving heat the ramekins in either a microwave or regular oven.

NORTH AMERICAN SPECIES OF CLITOCYBE, PART I., by H. E. Bigelow. Nova Hedwigia Beiheft 72. J. Cramer. 1982 \$55.00 - but only \$25 per copy if you place your order with Judi Boa (725-1235) PSMS has to order 20 copies to get the reduced price.

The following book review by Gary Lincoff appeared in the New York Mycol. Society Newsletter.

Once upon a time a Clitocybe was any white spored, medium to large fleshy mushroom that grew on the ground and had sharp-edged decurrent gills. This was when the Jack O'Lantern was called Clitocybe illudens and bread cost a nickel a loaf. In this century most of the genera of gilled mushrooms have been re-defined in a very narrow sense, and the excluded species have been placed in other or newly invented genera. Where 50 or so genera of gilled mushrooms were thought to be sufficient in McIlvaine's day, we now have to struggle with nearly 200. In Europe this has also happened to Clitocybe, but here the definition has broadened to include such unlikely species as the Blewit. In Bigelow's sense of the genus the gills need not be decurrent, the spore print can be yellowish or pinkish buff, and species can be found growing everywhere but on dung or other mushrooms.

Dr. Bigelow has written a two volume work. This first volume includes descriptions and notes on 117 species and varieties of Clitocybe, including all the look-alikes of the Blewit (C. nuda), all the notorious poisonous species, like the Sweating Mushroom (C. dealbata), and the very large fleshy ones, like the Giant Clitocybe (C. gigantea).

There are 102 black-and-white photographs of 77 species of Clitocybe. The keys include microscopic characters, which is a drawback if you don't use a microscope, but - last summer Dr. Bigelow prepared for the NAMA foray a field key to the northeastern species of Clitocybe, and a copy will be included with each book purchased. This book is recommended to any serious student of American agarics.