

SPORE PRINTS

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

April 1984

Number 201



MESSAGE FROM THE PRESIDENT Margaret Dilly

With pride PSMS celebrates its 20th Anniversary. By April 1964 its charter was signed and its first president, Ben Woo, wrote the first monthly news bulletin. Reading over some of these early bulletins, and reflecting upon them, I am reminded that the concepts and goals are the same today as they were then. Primary changes that have occurred through the years seem to be memberships, boards, meeting places, stationary and nomenclatures. The major change, of course, was the sudden passing a year ago, of our beloved advisor, Dr. Stuntz. This was a tremendous loss to all of us, and he is sorely missed by all those who knew and loved him. He shared generously, not only his knowledge and resources, but also his kind manner and gentle humor. His final legacy to us was his wisdom to select for his successor, upon his retirement, at the University of Washington, a professor of extremely high caliber, Dr. Joseph Ammirati. We are indeed a fortunate club that he has agreed to act as our scientific advisor.

With changes come challenges, but also enrichments. The focus over the years has always been the pursuit of the cherished wild fungi. Some members are dedicated only to the hunt, others simply to their ingestion; the scholarly are determined to explore the mysteries that separate the species, and then there are those who enjoy the entire spectrum!

Traditionally, the official year begins with the Survivors Banquet in the spring. In the fall, to share our enthusiasm and knowledge, we stage an Annual Exhibit for the public. Interspersed in between are enjoyable field trips, educational classes, and a great deal of social interaction. Field trips are a lot of fun and a vital part of our organization as they expand not only our knowledge but also our friendships. General meetings, though more structured, do this too. As enjoyable as they are, each function requires persons willing to share responsibilities. Those persons are you----- and me.

The Society abounds in talent and ideas, as we are a very diverse group. However, our talents are useless unless we apply them. There is a special place in this organization for each member, and the personal satisfaction derived by doing any job is always rewarding. So don't feel intimidated by those you consider to be more knowledgeable than you. Just become involved because you have something to offer too.

Popular demand at this time seems to be more in depth study of mushrooms, and every effort will be made in the year to come to expand our informational sources, taking care that we don't overlook any of the many other worthwhile areas of interest.

I consider it a privilege to serve and will give the job my very best effort. I look forward to meeting those of you whom I don't know, and to work with all of you to maintain the high standards this organization has established.

BANQUET 1984 Edith Godar

Due to the fine staff of Eleanor's Catering Service and the excellent, willing assistance of many of our members, the ban-

quet was judged a social and culinary success by those who attended.

The festivities began with hors d'oeuvres donated by some of the members. Their variety was exceeded only by their popularity. Many thanks to those who shared their epicurean delights with us. The splendid wine and sparkling cider service was, as last year, provided by Cliff Carpenter and volunteers. The Chenin Blanc at the reception was replaced by a Cabernet Sauvignon to accompany the Beef Stroganoff (made with Boletus edulis and morels) at dinner.

Dinner began with Hildegard Hendrickson's justly famous wild mushroom ramekins and the antipasto prepared by Joy McKnight. The edible centerpieces with their decorations of wild huckleberry greens and Charlotte Turner-Zila's camellias were a striking addition to the table settings. The dessert was chocolate chip cheesecake.

Earl Harrison, as our personable M.C. was in charge of the meeting. After the election results were given by Monte Hendrickson, our speaker of the evening was presented. Francois Kissel is an internationally known chef as well as owner of the Brasserie Pittsborough and Maximilien-in-the-Market. We were treated to some of his techniques for cooking and preserving wild mushrooms. The door-prize chairperson, Elizabeth Whalen, introduced the final event of the great evening. The luck numbers were drawn with the assistance of Mr. Kissel. The prizes were donated by Judi Boa, Joy Spurr, Trident Imports, Charlotte Turner-Zila, Margaret Dilly, Elizabeth Whalen & Alvin Whalen.

We all owe a special thanks to the willing helpers who spent hours setting up tables and decorating the center pieces, especially Agnes Suit, Bob Judd, Milton Grout, Anna Werschmak, Joy & Lyle McKnight. A special and huge "THANK YOU" to all who brought Hors d'oeuvres, who helped serve wine and to the "kitchen helpers" who assembled and served the salad and served the ramekins.

Also to the personnel of Eleanor's Catering for assistance well beyond their usual duties. And a big hug to Hildegard for all the help she gave me!

(P.S. All of us must thank Edith, the chairperson of the banquet for putting it all together so well. Mushrooms were donated by Judi Boa, Margaret Dilly, Edith Godar, the Harrisons, the Hendricksons, the McKnights, Lina Mattie and George Rafanelli, thank you all.)

Our Banquet Chair for 1985, Betty Okura, welcomes your comments and suggestions for possible changes to the format of the banquet. What did you like? What didn't you like? Also be on the alert for unique door prizes. Ed.)

BEGINNERS CLASS - MONDAY APRIL 9 - 6:45 PM

The topic of the beginners class which is held at 6:45 pm on the day of the membership meeting at the Monroe Center, will be the identification of the spring mushrooms. It will be in the form of a slide illustrated lecture.



P.
S.
M.
S.
Spore
Prints

is published monthly, except July and August, by the
PUGET SOUND MYCOLOGICAL SOCIETY
2559 N.E. 96th, Seattle, Washington 98115
Direct all mail to this address

OFFICERS Margaret Dilly, President, 1986 (1)
John Kunz, Vice President, 1985 (2)
Ferris Anderson, Treasurer, 1986 (2)
Betty Hamilton, Secretary, 1985 (1)

TRUSTEES Term expires March 1985: Ernie Boa (1) Judi
Boa (1); Hildegard Hendrickson (2); Monte
Hendrickson (2); Charlotte Turner Zila (1).
Term expires March 1986: Gilbert Austin (1)
Ed Bush (1); Sally Ann Hansen (1); Betty
Okura (1); Ron Skoor (1).

ALTERNATES: Dennis Bowman; Alice Austin; Edith Godar

IMMEDIATE PAST PRESIDENT: Milton Grout

SCIENTIFIC ADVISER: Dr. Joseph Ammirati

Calendar

April 7 & 8 Field Trip to Rockport

April 9 Monday, 6:45 Beginners Class
Monday, 8:00 pm Membership Meeting

April 16 Board Meeting, 7:30 pm

April 27 Deadline for Spore Print Material. Send to the
Editor, 2559 NE 96th, Seattle, WA 98115

April 28 Saturday Only - 10:30 am Field Trip to Ostroms

May 14 Monday, Membership Meeting, 8:00 pm

WELCOME TO THE FOLLOWING NEW MEMBERS

Pete & Vi Carbon: 329-4679; William & Matilda Jones: 772-
0895; Steve Morgan: Corvallis, OR.

MEMBERSHIP ROSTERS FOR 1984 WILL BE AVAILABLE

The 1984 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. This saves
a lot of money and work for our membership chairman and the
people who mail Spore Prints every month.

HOSTS FOR THE COMING FIELD TRIPS ARE NEEDED.

Every member should consider the hosting of a field trip at
least every other year, so that we may continue these popu-
lar trips in the accustomed format. Please let the fieldtrip
chairman Gilbert Austin know for which trip you volunteer!

Membership Meeting

Monday, May 14, 1984, 8:00 pm in the auditorium of the
MONROE CENTER located at 1810 N.W. 65th, Seattle.

Program: Dr. Greg Mueller will discuss the genus *Laccaria*.
Dr. Mueller received his Ph.D. in Mycology from the Uni-
versity of Tennessee and for his doctoral dissertation investi-
gated the genus *Laccaria*. At the present time, he is doing
postdoctoral work at the University of Washington. He was
one of the scholarship recipients awarded at our Survivors
Banquet and plans to participate in our field trips this year.

BOARD NEWS

H.R.H.

Our newly elected President, Margaret Dilly, formally, with
gavel, opened the March board meeting and welcomed all
the new and returning board members. A quorum being pre-
sent, the minutes of the February board meeting were accept-
ed as presented. President Dilly announced the chairpersons
of the standing committees which will appear in the front of
the new membership roster which will be ready for pick up at
the April membership meeting.

Ferris Anderson, PSMS Treasurer presented the usual cash flow
report and had a preliminary financial report on the banquet.

John Kunz, Vice President, reported on the progress of set-
ting up the Daniel E. Stuntz Memorial Foundation. The in-
corporation papers were taken to Olympia today and accepted.
The next step is the setting up of the tax-deductible status
of the non-profit corporation. Also, the heirs of Dr. Stuntz
have acknowledged that the extensive mycological library
should go to the Botany Department at the UW. Details can
be worked out over a two year period.

It is planned to write an insert for our Poison Pamphlet to
bring it up to date, and then possibly consider a new edition.
Also, Dr. Ammirati agreed to review PSMS Study Guide to
determine what should be done there.

PSMS has purchased the microscope which Howard Melsen had
for sale. It is set up so lighting can be provided by a 12V car
battery which makes it usable on field trips also.

The issue of whether PSMS should become an affiliate member
of NAMA was postponed till next month so the new board
members could evaluate the advantages and disadvantages of
such a move.

PSMS still needs a new home for our library.

One of our members (an attorney specializing in estate plan-
ning) is volunteering to hold a free seminar on estate planning
for our members. President Dilly will poll the members at the
next membership meeting as to the interest and date for such
a seminar. (The issue came up because Dr. Stuntz died with-
out a will, which caused lots of problems in disposition of his
estate.)

MISC.

Dave and Jennie Schmitt travelled south to the sunshine and
to participate in the Los Angeles Mushroom Foray.

It may be cold and early here, but the Los Angeles Mycolo-
gical Society held its Show on February 5th displaying 111
different varieties (in a dry year).

It was nice to see Emory Bronner walking so well at the ban-
quet after having gone through a hip replacement last month.

FIELD TRIPS

April 7 & 8 Steelhead County Park in Rockport

This is a regular spring field trip. You may camp in this beautiful campground located on the Skagit River. There are full hookups if desired (for the customary fee). On Saturday, at 5:00 pm there will be a potluck dinner in the shelter. Every party brings one dish (hot dish, salad, or dessert) to feed the number of persons in their party. PSMS furnishes coffee. A host (Hildegard Hendrickson) will be at the shelter all day to welcome our members, give them encouragement, send them out to collect, keep them warm with coffee and sustain them with cookies.

New members should try and arrive by 9:00 am so that they will be taken along by a guide. An expert identifier of the Society will identify your finds.

There are two possible routes, both lined with cottonwood trees, you can look for Verpa bohemica on the way. Either take the Arlington exit #208 from Interstate 5 and drive through Darrington, or take the Burlington exit #230 and continue east on State Highway #20 to Rockport. Steelhead Park is on the river bank.

(Close by Rockport is Rockport State Park. Senior citizens who have a winter pass often camp there.)

April 28 Saturday Field Trip to Ostrom's Mushroom Farm

By popular demand we repeat this field trip again 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 the Agaricus bisporus are commercially grown.

Go south in I - 5, and exit at #111 - Marvin Rd. Turn left to go south. Cross Old 99 on Marvin Rd. 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. 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, at the prices listed below. You may place your order with Monte & Hildegard Hendrickson at the April membership meeting, or by calling 523-2892, no later than April 24th, 1984.

Product/Pack (Sales Tax included)	PSMS Price
10# Bulk Pack, large size	\$ 16.00
10# Bulk Pack, mixed mediums	\$ 13.50
10# Bulk Pack, mature	\$ 11.00
10# Bulk Pack, small/petite	\$ 12.50
12 oz. Tray	\$ 1.15 ea.

Ostrom's does not raise Shiitake any more.

REPORT FROM THE FIRST FIELD TRIP

H.R.H.

Contrary to the weather report which had forecast RAIN for Saturday, March 24, 1984, the day turned out to be nice, sunny, warm, a real spring day. Some 75 members and guests, including many children, arrived in time for Monte's lecture on cottonwoods and Verpa bohemica.

After the lecture, the group hiked through the southern sec-

tion of MacDonald Park, and returned with just modest success in finding the elusive Verpas. Later a group took off for a private location, and also returned with only a few specimens of edibles for the hunters. And the specimens in general were quite mature. However, I think everyone went home with a handful to get their first taste of these cottonwood morels.

Joy Spurr and Hildegard Hendrickson identified 25 different groups, including Verpa bohemica, V. conica, Morchella conica (not from the area), Helvella acetabulum, Pleurotus ostreatus, Crepidotus mollis, Coprinus atramentarius, Sarcoscypha coccinea, Polyporus varius, Noematoloma fasciculare, Coriolus versicolor, Clitocybe dealbata and C. suaveolens group, Gymnopilus spectabilis, Xylaria hypoxylon, Xeromphalina campanella, and an out-of-season Boletus chryseron. Some (Plectania, Omphalina, Leptonia, Paneolus, and Cortinarius) were identified only to genus.

There were not many other visitors to this beautiful park. The coffee (6 gallons) and cookies were favorites. Since the weather cooperated so nicely, everyone had a good time. Monte & Hildegard Hendrickson were the hosts for this trip.

NEW BOOKS, NEW BOOKS,

Judi Boa

All of our books which we procure for our members at a discount from retail, will be on display at the April membership meeting. With the spring season imminent, you may need a book to identify the spring mushrooms.

We also have new books to show you, or take orders for:

Shiitake Gardening & Farming by Bob Harris. The title explains itself. Come look at this booklet. Orders are being taken. If enough order, the price will be \$2.70. If only a few orders are placed, the price will be \$3.50.

The North American Species of Pholiota by Alexander Smith & L.R. Hesler. This is an advanced book with microscopic drawings and over 80 black & white plates. Retail price is \$15.00 - however, we can offer it for \$8.50. Orders are now being taken. A copy is on display at book sales.

A Glossary of Mycology - Revised Edition, by Walter Snell & Esther Dick. A few copies of this book are available, but we can always order more. Price is \$12.60.

Is Shiitake Farming For You? by Rick Kerrigan is another book that has come to our attention. So far no sample, but orders can be taken. Retail approx. \$4.00. Far West Fungi Inc., P.O. Box 763, Watsonville, CA 95077.

PLEUROTUS OSTREATUS KITS

Paul Stamets, owner of Fungi Perfecti, P.O. Box 7634, Olympia, WA 98507 (Phone: 456-3032) informs us that he has an oversupply of self-fruiting oyster mushroom kits that need a good home. To bona-fide members of mycol. societies they are offered for \$10 (half-price) plus shipping. After exposing to indirect natural light and a daily misting, each kit will produce 2 - 4 lbs. of fresh mushrooms or can be used to inoculate more straw.

Also the book, The Mushroom Cultivator is available at a discount of 30% (List \$19.95) for 5 copies or more. Orders can be taken in April at the membership meeting for the book.

FLASH: Another Foray (for 12 participants) will be held to the Amazon & Andes from May 13 - 27, 1984. Cost \$2,000 from N.Y. Call Gary Lincoff (212)-662-2651 evs. The first one in February was so successful that this one will be held again.

MUSHROOMS THAT SMELL OF CORN John Minot

(The following article appeared in the Bulletin of the Boston Mycological Club in December 1982.)

While on a foray with the NHMS to Beaverbrook Reservation in Hollis, New Hampshire on Oct. 25, 1982, I found a collection of Pholiota spumosa which smelled strongly of green corn. It was in pine sawdust near the headquarters. Checking Smith & Hesler's "The North American Species of Pholiota," I discovered that Smith found P. spumosa with the smell of freshly husked green corn at Cusich, Wash. on Oct. 12, '66 in a mill yard which had been cutting conifers.

Could this be a new species, or two vastly separated "forms" which evolved some sort of protective device or attraction mechanism? We presume a lot about smell and color in flowering plants. Is there any adaptive significance to smell in mushrooms? The fetid smell in stinkhorns attracts flies. Is there a function to a mushroom smelling of corn?

In Sept. in E. Mass. I found about 20 specimens of what I first thought was Hygrophorus pallidus, yet they all had the same smell of green corn. Smith has named this species H. raineriensis and it was first found at Mt. Rainier National Park in Washington.

In Maine near Portland in early August I found a large number of what seemed to be Inocybe fastigiata which also smelled strongly of corn. Is this a separate species? Also in Maine, hunting with Dr. Homola near Old Town in July, I found a mushroom giving off the odor of corn which is pictured in plate 157 of Miller's book as Lyophyllum infumatum. Cetto's picture is too red for our plant. Rea says that Clitocybe ectypa Fr. (its old name) smells of anise seed. Do the Europeans know what corn smells like or is their mushroom different from ours? I know that the Russians feed American corn to their animals while feeding their visitors cucumbers and tomatoes, which I find strange.

At Litchfield, Conn. in Sept. we find Cystoderma amianthinum var. rugosoreticulatum which smells of green corn; and at Colebrook, Conn. on Sept. 18, 1981 I found Inocybe rubellipes Atk. in moss near Triangle Lake with a moderate corn smell. Are there others?

Corn and garlic are odors most of us can associate with. How about other smells we include under "fragrant", "pungent", "piquant", "spicy", and even "farinaceous"? Perhaps we need a mycological chemist (George Waitkins of the N.Y. Club might help) to prepare a series of little sniff bottles containing possibly "radish", "essence of anise", "alkaline", "earthy", "orange blossom", "coconut oil", "cherry bark", and maybe some 20 or so other mushroom odors.

Rea describes a mushroom which smells strongly of the larva of the Cossus ligniperda. The mushroom is Hygrophorus cossus. Cossus is a moth. Wouldn't it be nice to recognize that aroma while walking through the woods this fall?

OF THIS AND OF THAT

Margo Harrison is recuperating from foot surgery. It was nice that no one stepped on her sore foot during the banquet, especially since she had been on her feet a long time making the delicious crab quiches for the banquet. We hope she can join us for the spring field trips. She did have to miss jiggling for smelt, another one of her hobbies.

Howard Melsen will be moving back to his "old" house in Mountlake Terrace soon. The new address is in the roster and

we will report his new phone number when it is available.

PSMS members are traveling all over the globe - Martin & Mabel Hansen to New Zealand; Doug & Ruby Carmichael to Mexico; and Ted & Dorothy Vier to Africa.

MORE ON COMMERCIAL HARVESTING OF MUSHROOMS

Irene O'Connor sent us a clipping from the Elma Chronicle, featuring an interview with "Madam Mushroom" Margaret Bradley in which it stated that the firm known as St. Jean's Coast Mountain Resources, located in the Bayview Industrial Park in Elma, planned to step up its volume in the coming years. The firm exports chanterelles to Germany and Matsutake to Japan. The owner is sensitive to the criticism voiced by amateurs, since she said: "There's enough mushrooms out there for everybody if they were just sensible in what they are doing." She evidently must be referring to the devastated areas left by the commercial pickers, which are a great concern to the amateurs. When one sees such an area it looks as if a "vacuum cleaner" has just gone through the forest. Unfortunately, when money is concerned, it makes it difficult for the commercial pickers to leave anything behind. And, also, they will visit the areas frequently and pick it clean.

The article stated that the firm employs 37 workers, down from 50 and 60 during the peak of the season.

Commercial picking of wild mushrooms is a concern of many west coast societies who are worried about the environment.



ASPARAGUS MUSHROOM STROGANOFF

This "make-ahead meatless entree" came from the Spokane Mushroom Club.

1 lb. cooked asparagus, cut in 1" length
1 lb. fresh mushrooms, sliced
1/2 tsp. onion salt
1/2 tsp. minced garlic
2 T. parsley
1 tsp. Worcestershire Sauce
2 cups sour cream
2 cups cottage cheese
8 oz. cooked noodles or rice

Saute mushrooms in butter until lightly browned. Season with spices and sauce. Add cooked asparagus and simmer 2 minutes. Stir in sour cream and cottage cheese just before serving. Serve over hot noodles or rice. Serves 6 - 8.

HUNGARIAN MUSHROOM SOUP

3/4 lbs. coarsely chopped mushrooms (any variety)
2 tablespoons bacon drippings
1 tablespoon finely chopped onion
2 teaspoons salt (omit if you use chicken bouillon)
1 teaspoon paprika; 1/2 teaspoon chervil
1-1/2 quarts chicken stock
1 large egg, slightly beaten
1/2 cup dairy sour cream
1/2 cup flour

Saute mushrooms in bacon drippings with onion, salt and paprika in a large saucepan. Blend in flour and chervil. Add stock and mix well. Stir and cook until it has thickened slightly. Blend egg with sour cream and add to soup tureen. Pour in hot soup, stirring constantly. Serve hot. Makes approximately 2-1/2 quarts. (from Colorado Mycological Society)