

SPORE PRINTS

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

May 1984

Number 202



MESSAGE FROM THE PRESIDENT Margaret Dilly

Only one month in office, and so many things are happening. But before I get into new areas, let me say how pleased I was with the attendance at the April membership meeting, especially since the weather was so miserable and relatively few mushrooms show at this time of year. Yet, as usual, there were a few specimens at the table, and I want to thank those who brought them in. The *Boletus edulis* which Patricia and Edward Bush brought back from their trip to France looked exceptionally real, even though not edible.

The program on *Laccaria* by Greg Mueller was tremendously interesting and informative. We are indeed fortunate to have such talent available to us.

But now that April is behind us, and May the month of Morels is upon us. Some great field trips are planned, so everyone can get out and try their hands at the oldest of mushroom sports.

Back at the center though, great things are happening. The Board has made a very important decision, one that should prove beneficial in many ways. The Society will lease Room 104 in the Monroe Center to be used as a multi-purpose area. The PSMS library will be housed there as well as our historical material. Our scrap book will be on display so everyone can enjoy it. This will be a locked area except at designated times which will be scheduled for the best benefit to all. Board meetings, small classes & seminars also will be held in this room. The room will be available to anyone who needs to hold meetings pertaining to PSMS business. For more information call me at 782-8511.

Another area I am pleased about, is education. Our Education Chairman, Coleman Leuthy has good ideas he would like to implement regarding specimens brought to our meetings. The proposed changes and procedures should be a great learning experience and also aid our identifiers. Please follow his instructions.

The last thing I would like to call your attention to at this time is the program which Sally Ann Hansen is arranging in regard to carpooling and/or transportation needs. This subject is especially important for those members who need a way to field trips and meetings. Hopefully, we will be able to "match" those members who need a ride with those who want to have the company of another mushroom enthusiast when they go to a meeting and/or field trip. Contact Sally Ann at 244-5084 and she will do her best to solve your transportation problems.

Enough said for now. Have fun hunting morels!

BOOKS, BOOKS, BOOKS Judi Boa

Be sure you stop by the book sales tables at the May membership meeting. Look over the titles we have on hand as well as the ones we are about to order. With the new season under way, you want to have the right book on hand when trying to identify you find(s).

FIELD TRIPS

For all but the first field trip hosts are needed. Please contact Gilbert Austin (1-888-2606) or Monte Hendrickson (523-2892) if you want to volunteer as host(s). If we don't get any hosts we will have to discontinue the field trips in the accustomed format. Hopefully, it won't come to that. We sure would miss the delicious potlucks!!!!

May 12 & 13 Lake Wenatchee State Park, elevation 1,900'
Travel US Route #2 east over Stevens Pass. 20 miles past the summit, turn left (north) on State Route #207 and go to the Park. Lake Wenatchee State Parks is in two sections. The shelter is in the day-use area, and this entrance is to the left, and prior to Road #209 to Plain. If you have crossed the river, you have gone too far.
Overnight camping is across the river and beyond the "Y" in the road.

May 19 & 20 Crystal Springs Forest Camp, elevation 2,400'
Travel Interstate 90 east over Snoqualmie Pass 9 miles past the summit, take the Stampede Pass Exit (#62). Turn right at the stop sign, and take the right turn just before the bridge.


May 26 - 28 Clear Lake Forest Camp, elevation 3,100'
The camp is south-east of Mt. Rainier National Park on State Route #12. Use the well-marked turn-off about 7 miles east of White Pass summit. Travel 4/10th mile and take the left fork which is Road #1312. Continue another half mile and turn right into the campground that is across the road from the Spring Forest Camp. There is no water available here.

June 2 & 3 Tumwater Forest Camp, elevation 2,050'
Travel US Route #2 east over Stevens Pass. The camp is about 23 miles past the summit, on your left. Watch for the sign.
It may be necessary to collect a contribution of \$1.00 per field trip participant to pay for rent for the shelter. In this case, members should camp in the rectangle before the shelter, and they will get a reduced camping rate from the Forest Service. Contact our host before camping.

MUSHROOM - The Journal of Wild Mushrooming

The above new journal has now come out with the third issue. In it you will find articles on how to collect mushroom books, how to collect mushroom postcards, and even how to collect plain -- and fancy -- mushrooms. Also included is an introduction to using scientific keys along with samples of different keys.

Subscriptions to the quarterly publication are \$12 a year from Mushroom Magazine, Box 3156, University Station, Moscow, ID 83843.



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

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Calendar

- May 12 & 13 Field Trip to Lake Wenatchee State Park
- May 14 Monday, 6:45 pm Beginners Class
 8:00 pm Membership Meeting
- May 19 & 20 Field Trip to Crystal Springs Forest Camp
- May 21 Monday, Board Meeting, 7:30 pm Room 104
- May 25 Deadline for Spore Print Material. Send to the
 Editor, 2559 NE 96th, Seattle, WA 98115
- May 26 - 28 Field Trip to Clear Lake Campground
- June 2 & 3 Field Trip to Tumwater Forest Camp
- June 11 Monday, Membership Meeting

WELCOME TO THE FOLLOWING NEW MEMBERS

R.V. & Bettye Leonard: 747-0655; Mara Meshak, Duncan, BC
 Please add the phone number of Howard Melsen: 774-6361;
 and correct Carl & Betty Hermanson's to 644-7433.

TELLURIDE WILD MUSHROOM CONFERENCE

The fourth annual Telluride Mushroom Conference will be
 held Aug. 23 - 26, 1984 in Telluride, Colorado. There will
 be lectures and fieldtrips. Contact Fungophile, P.O.Box
 5503, Denver, Colorado, 80217 for further information.
 (Tatiana Roats attended this conference last year and praised
 it highly.)

Membership Meeting

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

Program: A double feature is in store for us: Dr. Joe Ammirati and Dr. David Hosford will talk about Mushrooming in Japan. Both attended the Third International Mycological Congress which was held in Japan last August. Dr. Hosford used a sabbatical granted by Central Washington State to stay on in Japan till the end of the year. Let's not miss this informative program!

BOARD NEWS

H.R.H.

The Board took care of old business first. The Society's microscope will remain in the custody of Howard Melsen until a responsible place can be found. There was no further report on the Dr. Daniel E. Stuntz Memorial Foundation and the issue whether PSMS should become affiliated with NAMA was tabled till the next meeting or receipt of a letter from NAMA in which the Society expects answers as to NAMA's finances, what NAMA does for clubs, etc.

Since the response at the April membership meeting about holding an Estate Planning Seminar was very favorable, the Board is working out time, place, etc. We will inform you later when it will be held.

The Board voted to lease Room 104 in the Monroe Center and use it as a multi-purpose room for the Society. As a permanent renter, PSMS receives favorable rates on other facilities we rent in the Center. How Room 104 will be used is discussed in the Message from the President.

The dates for the spring field trips will be set as close to press time as possible so that we can observe what kind of spring we have this year. They are listed in another section.

1984 MEMBERSHIP ROSTERS

The 1984 membership rosters will be available at the May membership meeting, as well as on all the field trips. Please pick yours up. It saves the Society the high postage, and you get it sooner.

SUMMER COURSE IN MUSHROOM IDENTIFICATION & MUSHROOM GROWING

Mike Beug

A course in mushroom identification and mushroom growing will be taught at Evergreen State College, September 7 - 12, which carries 4 quarter credits. Dr. Michael Beug and Paul Stamets are the instructors.

This program serves as an introduction to identifying edible, poisonous, and hallucinogenic mushrooms in the field, and to growing delicious, exotic species for home use or for sale. Program lectures, laboratory work, and field trips will introduce you to the range and diversity of mushrooms, their cultural and medicinal uses, and will prepare you to safely collect edibles from the woods or to grow certain species on your own.

One-day, non-credit options: Friday evening opening lectures and "mushroom feast"; Saturday lecture program, to include wild mushrooming, small-scale mushroom growing, medicinal uses, and mushroom nutrition.

For complete information contact Office of Admissions, The Evergreen State College, Olympia, WA 98505, (206) 866-6000, Ext. 6170.

The weather was not very inviting when we set out for the April 7th field trip to Rockport. However, just past Marysville it stopped raining, only to start again as we reached Burlington. When we arrived at Rockport just past 8:00 am there were eager mushroomers awaiting us, who had camped in the beautiful Steelhead County Park. The first group left camp shortly after 9 and it was still raining. However, the rain stopped in mid morning and it made for nicer hunting, although the underbrush was soaking wet.

The general consensus was, that at that elevation the prime Verpa bohemica fruiting was over. Those people who went to higher elevations (either going east or southeast) came back with prime specimens, proving again, that in the spring elevation is critical. Altogether, there were some 25 plus species identified. Dick Sieger had brought his microscope, and identified Dasyscyphus bicolor and D. virgineus, which could not be seen with the naked eye. In addition to Verpa bohemica, a nice collection of Coprinus micaceus and Entoloma sericia were found.

Some 60 members and guests signed the register, and 48 enjoyed the exceptional potluck, filling the enclosed shelter to capacity. Many unusual dishes, including vegetarian casseroles made up the menu.

Monte and Hildegard Hendrickson were the hosts on Saturday.

FIELD TRIP TO OSTROM'S

H.R.H.

The popular field trip to the Ostrom Mushroom Farm drew 55 members and guests. It has become an annual event in the spring. And it is timed just right, before the collecting in the wild, since we marvel every year, how Mother Nature accomplishes all the "steps" necessary for the fruiting of the fungi "naturally" after we see to what elaborate procedures Rod Sorensen and the professional mycologists at Ostrom's go in order to get a healthy and abundant fruiting of Agaricus bisporus.

The growing process begins with the production of the growing medium (=compost) which Ostrom's produces (all organically) from "scratch." In spite of all of their efforts, their compost, just like any other compost, gives off a smell. In order to keep peace with their neighbors, Ostrom's has set up a system at the boundary of their property, from which a constant perfumed mist is sprayed. Rod Sorensen designed the system, and can resort to some 20 different scents.

The composting process takes some 3 weeks. Then the compost is pasteurized (which takes another week). From then on, the production is completely mechanized (except for the picking of the fruiting bodies, which has to be done by hand).

After the pasteurization, the growing medium is inoculated with spawn, and in about 2 weeks the mycelium grows throughout the compost. At this stage, the trays are brought out of the colonization room, and a 1 - 1-1/2" layer of peat moss is sprinkled on top (=casing). And then conditions are set up which will induce the mycelium to produce fruiting bodies. These include the gradual lowering of the temperature to a steady 70° and raising the CO₂ pressure. A heavy watering is started. Basically, Rod said at this point, the growing conditions are radically altered, to shock the mycelium into its reproductive stage. If this is done successfully, then in another three weeks, the fruiting begins. A picking cycle in a growing room lasts four weeks, with most of the crop going into the fresh market. One day a week the canning division

is operated.

I have attended every tour for the last three years, and am learning more every time I go. Also, since the Shiitake operation at Ostrom's is discontinued, we just saw the "leftovers" There are still thousands of oak logs, most of them inoculated, on the premises, and some of them had Shiitake fruiting bodies on them. As a pleasant bonus of this year's tour, every participant was given a Shiitake-inoculated oak log to take home and try his/her hand at Shiitake growing. And as usual, we could purchase the very fresh Agaricus bisporus on the premises. With the boxes came a set of delicious mushroom recipes.

For those interested, Rod Sorensen had prepared a sample formulation for the commercial "mushroom" compost. A copy is available from your editor.

PSMS wants to thank Bill Porter and Rod for a very informative interesting, and rewarding field trip. We plan to see them again next year.

BEGINNERS CLASS - MONDAY, MAY 14 - 6:45 pm

The subject of the beginners class will be how to get started using "keys" in mushroom identification, presented by Carl Hermanson. If time permits, Monte will talk about the hunting of wild mushrooms, specifically, the environment to look for, timing, elevation, etc.

In June, Joy Spurr is scheduled to give her popular and informative photography class.

OF INTEREST TO PSMS MEMBERS

There are 63 known and active mycological societies in the U.S. and Canada. Of these 12 are in the State of Washington and 4 in Oregon and British Columbia. Tells you something about Northwest mushrooming.

We want to thank Walt Walkinshaw for all the work he has done and is doing in regard to the Daniel E. Stuntz foundation. Walt is an attorney.

BOOK REVIEW

Jennie Schmitt

Jennie Schmitt, a past president of PSMS is reviewing some of the identification books which PSMS offers for sale to its members, so they know what each book contains and how it differs from others.

MUSHROOMS OF IDAHO AND THE PACIFIC NORTHWEST (DISCOMYCETES) by Edmund E. Tylutki, 1979, 133 printed pages, about 70 black and white photos of fungi. Retail: \$5.75; member price: \$4.80

This book will serve as one of the few guides available for identifying the morels, earth tongues, cup fungi, saddle fungi, and truffles. There are very good black and white photographs (but there are not many bright-colored discomycetes anyway). The photos are on the same page as the description which makes it easier in the identification attempt. The captions are bold face for the common names, and directly under them is the scientific name in italics. The descriptions include both macro- as well as microscopic features for each species, which makes the book useful for the beginner and for the advanced mycologist. Keys to each family are included. Many of the fungi described in this book are not found in other field guides. A section on the development of the discomycetes is included.

This book is the first in a planned series which will eventually describe most of the higher fungi in the Pacific Northwest. With spring on the way, this book will be a good guide to add to your library. See Judi Boa for copies.

DID YOU KNOW

The following items were reported in the April issue of the Los Angeles Mycol. Society bulletin. The items were discussed in either their March 1984 Foray or membership meeting by the attending mycologists Orson and Hope Miller and Roy Watling.

... In Lapland *Leccinum* is an important food for deer. It is so important for the baby deer that their mothers will fight to the death against male deer who compete for the mushrooms. Unfortunately for the deer, Laplanders often hunt them by staking out *Leccinum* patches.

... In Appalachia (where the Millers live) one name for morels is "mountain fish." One reason is that they are gathered during trout season, and if a person has little luck fishing, he can still hope to gather his fill of morels. Both, the stream fish and the "mountain fish" are prepared by coating with egg and corn meal, then frying.

... In northern Idaho some people are partial to dried raw coral mushrooms seasoned with garlic salt and parmesan cheese. Since coral mushrooms are abundant in the Northwest, Idahoans package large amounts of this snack which they munch on through the year. A note of caution: Hope Miller warns that a few people suffer diarrhea from otherwise edible coral mushrooms. In Hope's case, it took a couple of years before she realized her problem wasn't from drinking Idaho water.

... *Lepista* is not such a safe edible group of mushrooms as many people thought. Roy Watling says that in Europe 30% of the people who eat *Lepista nuda* (Blewits) have problems from it, for which reason it is no longer allowed to be sold in some markets. A group of Michigan mushroom hunters led by Alexander Smith was delighted when they found a fairy ring of *Lepista irina* 82 feet in diameter, but they weren't so delighted when 6 of 12 people who later attended Dr. Smith's party were poisoned by it. In this case, consumption of alcohol with the mushrooms may have caused the problem.

... What we call the honey mushroom, *Armillaria mellea*, actually comprises a handful of species some of which are virulent parasites and others are harmless saprophytes. Some are parasites only when a tree or other plant has been damaged -- for instance, if you damage roots while trying to remove the previously harmless mushroom.

... The genus *Termitomyces*, one of the world's best tasting mushrooms, is cultivated by termites who feed on the mycelium. They carry conidia (asexual spores) with them when they start a nest in a new location. One *Termitomyces* species grows from underground termite nests. By walking around patches of the mushroom you can avoid stepping into a mound of swarming termites.

... The age of a tree is related to which species of mycorrhizal mushrooms grow with it. Studies in Japan showed that the Matsutake (*Tricholoma matsutake*) associates with Japanese Red Pine only when the tree has become 30 years old, becomes most extensive when the tree is between 40 and 50 years old, and disappears after the tree has become 60 years old.

... Some mushrooms, like *Boletus calopus*, grow only with old trees. If the trees of a forest are cut down before they reach their full age, the mushrooms which associate with old trees may disappear from the forest and limit the capacity for trees to reach their potential full age.

... Decaying logs are an important habitat for mycorrhizae

(tree rootlets sheathed by mycelium). If the wood is removed, certain mycorrhizae do not form, the mushroom disappears, and the tree suffers.

... The growth and fruiting of mycorrhizal mushrooms are coordinated with activities of their host trees. The connections between roots and mycelium are formed especially in May & June... since the tree is devoting energy to this activity, mushroom fruiting is mostly delayed until July through fall. Even then, fruiting of different species is staggered so that not too much demand is put on a tree at any one time. A tree must supply carbohydrates to its mushrooms to help them fruit. In experiments, fruiting of mycorrhizal mushrooms terminated when bags placed over tree seedlings stopped their photosynthesis. Likewise, fruiting stops when leaves change color and drop off in the fall.

... Nowadays, burned or clear-cut areas are seeded with pellets which contain spores of mycorrhizal fungi. Any plant will grow much better when supplied with its optimum fungal associates. Even grass can be grown to 4 to 5 times its "normal" volume if supplied with the right associate fungi.

TRUFFLING THROUGH EUROPE

Gary Menser

Truffling Through Europe will be held Nov. 29 - Dec. 13, 1984. Gary Menser, Gary Lincoff and Andy Weil will lead this gourmet tour through the truffle regions of Europe. The focus will be on the harvesting, processing and eating the various truffles. Space is limited. For information contact Mr. Frank Pipal, Educational Tours, 5935 South Pulaski Rd. Chicago, IL 60629. (312) 767-0477 or 767-9076. (Price from N.Y. (incl. airfare) \$2098., from Seattle add \$381)

HIGHER FUNGI OF THE SIERRA NEVADA

Dr. Harry D. Thiers will offer this course June 11 - 15, 1984 and can be taken for credit through San Francisco State U. 1600 Holloway Ave., San Francisco, CA 94132. Direct your inquiries there.

CARNIVOROUS MUSHROOMS

Margaret Hellyer brought the following article from *SCIENCE* 4/6/1984 to our attention: Ten species of gilled fungi, including the oyster mushroom (*Pleurotus ostreatus*), have been shown to attack and consume nematodes. It is suggested that these wood-decay fungi utilize the nutrients in their prey to supplement the low levels of nitrogen available in wood. This mode of nutrition is similar in principle to that of carnivorous higher plants.

MUSH ROOM CUPS

The Perfect Cup coffee shop has Staffordshire bone china coffee mugs with exquisitely painted mushrooms, identifiable to genus (morels, boletes, agarics, cortinarius) for sale. They are \$6.25 each. There are also three Japanese mugs (two matching) for \$4.25 and \$4.99. The shop ships anywhere. Write to Phyllis Stirman, The Perfect Cup, White Flint Mall, No. Bethesda, MD 20795, (301-770-6333).

MUSHROOM JEWELRY

For custom ordered mushroom jewelry you may want to write to Daisy Hein, 74 Beechwood Terrace, Yonkers, NY 10705 Phone: (914) 963-1420 home, or (212) 819-5546 Office. Ann Dow, Editor of the Mycol. Assn. of Washington, was raving about a small pair of sterling silver "morel" earrings for \$22 (the large are \$28).