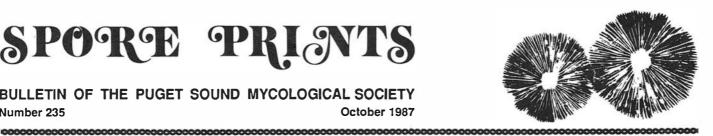
SPORT PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

October 1987 Number 235



PETERSON FIELD GUIDE

Harley Barnhart [Spores and Stipes]

Kit and I have had a chance to examine in detail the new Peterson Field Guide by Kent and Vera McKnight. We agree that it will probably be a favorite guide for many a newcomer and a useful reference for all. It certainly belongs among the first half dozen books in any starting library. Dr. McKnight's descriptions are clear and concise. Comments on "Similar Species" are especially informative. There are many mushrooms not included in other field guides, and the western species are well represented. Vera McKnight's paintings communicate essential identifying features with greater clarity, in most instances, than the color photos in most other guides. That's the good news.

Unfortunately, the book suffers from what seems to have become the North American field guide syndrome:

a. There are no keys -- not even to genera. Publishers seem to have decided that even the most simple dichotomous key is too baffling for the average amateur. Thus, the user is baffled by having to scan the scaled-down illustrations for something that resembles the problem at hand, and then to study several complete descriptions to see if a match can be made. This is easier than a key?

b. Because even intelligent and interested users are supposed to be traumatized by Latin terms, every mushroom must have a common name, even if one must be invented for it. These names, of course, could not be the same ones used by Gary Lincoff in the Audubon guide, except for some that are actually in common use and therefore could not be ignored by either author. The result is another layer of potential misunderstanding. The Peterson format does, at least, provide the scientific name for each species on pages facing the illustrations, but gives us no synonyms for either "common" or scientific names. This, together with an express omission of author citations, can lead to immediate confusion. We have, for example, a description and illustration of the "Warty Deathcap" (Amanita francheti). You don't know that one? Why, it seems to be what has heretofore been called Amanita aspera! If you missed publication of the proposed new species epithet in Mycologia or some other scholarly publication, you had better have learned the mushroom under its old label.

To Dr. McKnight's credit, most of his invented names do stem from useful diagnostic features, e.g., "Fairy Helmets" (Mycena) and "Mottlegills" (Panaeolus), but what are we to make of the proposal to call Podaxis pistilaris a "Khumbi," in observance of the name used for it in India? And then to call Montagnites arenarius the "Desert Inkey Cap," which is the name applied by Lincoff and others to Po-

daxis. Unwarranted confusion, that's what we make of it.

Oh well, it's still a fine and useful book, and the price is most reasonable. [\$12.55 with PSMS discount]

EXHIBIT

Dennis Bowman

The 24th annual wild mushroom exhibit to be held at the Scottish Rite temple at 1155 Broadway East. Doors are open to the public from noon to 7:00 p.m. on Saturday, October 17th and from 10:00 a.m. to 5 p.m. on Sunday, October 18th.

As always, volunteers will be needed continuously from now through clean-up following the exhibit. Please involve yourself in some manner. Try working with one of the committees, or bringing a dish to help feed the workers, or making the effort to bring 5 friends. We will all benefit by your contribution Please remember to wear your name tag.

Address and Phone Number Changes:

Alvera Cook and Clayton Larkin, 1332 - 192nd S.E., #7, Bothell, WA 98012 (483-9874)

Jerry Deneke, 543 N. 84th Street, Seattle, WA 98103

Clyde Jones and Alice Martin, 333 - 42nd Street S.W., Everett, WA 98203

Steve Morgan, 35550 Kirk Ave., Brownsville, OR 97327

Michael and Ila Palmquist, 2027 N.W. 70th Street, Seattle, WA 98107 (784-6518)

Lee and Susan Peterson, 17007 S.E. Wax Road, Kent, WA 98024

Gordon Smart, 13631- 217th Avenue S.E., Issaquah, WA 98027

DUXELLES

Patrice Benson (from the September meeting)

2 Tbs minced shallots (or 1 C chopped onion) 2-4 oz. butter (use as much as necessary to keep from sticking)* 3 C finely chopped mushrooms salt and pepper to taste

Options: 1/2 C cream

1/2 C sour cream chopped chives chopped parsley 1/2 tsp paprika

chopped dill or savory 2 Tbs cognac or brandy anything else that tastes good

Heat pan and saute shallot in butter and/or oil slowly until limp. Remove. Saute finely chopped mushrooms until liquid is reduced. Add shallot, salt and pepper, and any other ingredients. Stir fry for 2 minutes to blend flavors.

^{*}Equal parts butter and olive oil, or all oil, can be substituted for the butter.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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Calendar

Oct 10,11	Soda Springs field trip
Oct 12	Public mushroom i.d., 2-7 p.m., CUH
Oct 12	Beginners' class, 3-5 and 7-9 p.m., CUH
Oct 13	Membership meeting, 7:30 p.m., CUH
Oct 16	Spore Prints deadline
Oct 17,18	Annual exhibit: Saturday 12 to 7 p.m.,
	Sunday 10 a.m. to 5 pm, 1155 Broadway E
Oct 19	Public mushroom i.d., 2-7 p.m., CUH
Oct 19	Beginners' class, 3-5 and 7-9 p.m., CUH
Oct 19	Board meeting, 7:00 p.m., CUH
Oct 24,25	Belfair State Park field trip
Oct 26	Public mushroom i.d., 2-7 p.m., CUH
Oct 26	Beginners' class, 3-5 and 7-9 p.m., CUH
Nov 2	Public mushroom i.d., 2-7 p.m., CUH
Nov 2	Beginners' class, 3-5 and 7-9 p.m., CUH
Nov 2	Spore Prints mailing

PERSONAL NOTES

Margaret Dilly was the guest speaker at the Vancouver Mycological Society on September 15th.

On September 26, Patrice Benson appeared on the hourlong KING AM (1090) show "Inside Dining," where she talked on mushroom cookery and the Annual Exhibit.

Kit Scates Barnhart will will be guest mycologist for the Vancouver, B.C. mushroom show on October 17th and will present a special program to the Vancouver Mycological Society on October 20th.



Millie Kleinman is out of the hospital and recovering after her recent back surgery.

Dr. Pat Winter is home again after 3 weeks in the hospital and a week at the pain clinic.

Membership Meeting

Tuesday, October 13, 1987, at 7:30 p.m. in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle.

Dennis Bowman will speak on mushroom collecting: equipment, where, when, how. George Rafanelli will tell us about the essentials of a good hunt. Dick Sieger will show slides of some favorite edible fall mushrooms.

BOARD NEWS

Our building fund contract with CUH was discussed, and it was decided to have our rights and obligations reviewed by a lawyer. Ed Bush and Dick Sieger were directed to list the questions to be asked.

In response to concerns about flagging attendance, Denis Benjamin and Dick Sieger were appointed to gather ideas for improving our membership meetings.

To reduce mailing costs and make life easier for the mailing committee, it was decided to mail *Spore Prints* without envelopes, which explains the format of this issue.

Welcome to the following new members:

Michael and Jutta Borys	964-4693
Thomas P. Deutsch	340-8025
Shirley Frank	776-5991
Laurie Nichols	367-8567
Byron and Estelle Richardson	244-5542
Richard B. Scranton	483 - 2865
Rose Szabo	789-8758
Dennis W. Wester	348-4754

RHODYS, ANYONE?

Interested in something a little different, mycologists? How about The *Rhododendron* Species Foundation's Fall Foliage Festival. The time is noon to 4:00 p.m., Sundays, October 11, 18, and 25. The place is The *Rhododendron* Species Foundation Display Garden on the Weyerhaeuser Corp. Campus in Federal Way, Washington. Fall colors, Bonsai demonstration, mushroom search (aha, knew we'd sneak a mushroom in there somehow, didn't you), guided tours, a *Rhododendron* care clinic, and a Master Gardener's Clinic. Gifts and surplus plants for sale.

PACK OUT THE TRASH!

According to sima news, the newsletter of the Southern Idaho Mycological Association, our discarded eyesores can linger on for as long as

orange peel	2	to	5 months
plastic bags	10	to	20 years
nylon fabrics	30	to	40 years
hiking boot soles			80 years
aluminum cans	80	to	100 years



For last-minute changes in the field trip schedule, remember to check the PSMS answering machine (522-6031). Over Chinook Pass lies the land of chanterelles and boletes; across the Sound, chanterelles and matsutake.

Soda Springs

October 10, 11

Travel east on State Highway #410 over Chinook Pass. About 17 miles past the summit, turn right onto Bumping Lake Road #174. Continue about 5 miles and turn left into the camp at the Soda Springs sign. Bring water -- the springs are carbonated.

Belfair State Park

October 24, 25

Go south on I-5 to Tacoma. Cross the Tacoma Narrows Bridge on Highway 16 and continue to Gorst. Turn left on Highway 3 heading south to Belfair. Follow the signs to Belfair State Park: turn right; after one block, turn left; continue 4 miles to the park. You may use an alternate route from downtown Seattle. Take the ferry to Bremerton. Drive south and take Highway 3 to Belfair.

MASONIC PARK FIELD TRIP

Larry Baxter

Once again the field trip chairpersons chose the perfect location for the first outing of this autumn season. All of those who showed up to collect that quintessential fall edible, Cantharellus cibarius, were rewarded. Few people showed up for this outing, but most of those who did go out to collect returned with faces smiling and baskets full. Charlie Volz and Dick Sieger were the identifiers. Doug and Theresa Ward and Larry and Darlene Baxter enjoyed co-hosting the event.

Lost, at the Crystal Springs field trip: a Heckler paring knife and two blue-bordered Corelle plates and bowls. If found, call Dan Schwenk, 363-7973.

FORAYS AND SYMPOSIA

Mushroom Cultivation Symposium, October 13-17 in Vancouver, B.C. Sponsored jointly by the B.C. Mushroom Marketing Board and B.C. Research. Topics include hygiene and sanitation; spore and tissue culture; spawn preparation; cultivation on pasteurized, sanitized, and sterilized substrates; mushroom life cycles; classification of fungi, disease identification and control; processing for market, and a market overview. Contact William Chalmers, Western Biologicals Ltd., P.O. Box 46466, Station G, Vancouver, B.C. V6R 4G7. Phone (604) 227-0986.

Singer Foray: Dr. Rolf Singer, premier taxonomist, will be guest mycologist and speaker at the Oregon Mycological Society Fall Foray. Gary Lincoff, author of the Audobon Society's mushroom field guide will be there as well. The foray will be on the Oregon coast in Lincoln City, Oregon, October 23-25. Members of all mycological societies are invited. The cost, ranges from \$20 (meals only) to \$40. For information and registration, contact Dan Finn, 1621 Susan Ave, Longview, WA 98632 - (206) 577-0472. In Seattle, you may call OMS member Dick Sieger - (206) 362-6860.

We still need VOLUNTEERS for the exhibit to help with the cooking demonstrations, and to distribute information about PSMS at Larry's Markets on October 10th -- any hours between 11:00 a.m. and 5:00 p.m. at four different Larry's Markets. (We also need a studio audience for the Good Company TV show, 8:15 a.m., October 13th, 323 Dexter Avenue). Please phone Patrice Benson at 722-0691.

THE BLITZ IS ON! (or you, too, can be a media star)

Our infatigable mycophagy chair (and superb publicist), Patrice Benson, has lined up a bonanza of free spots on local tv and radio this year for the PSMS Annual Exhibit. Some will have already taken place by the time you receive this newsletter, but you still have time for your place in the sun. We need an audience at 8:15 a.m., October 13, for the Good Company Show. (Don't forget to wave at the folks at home, and cheer when they mention PSMS.) The shows are

- Oct. 13 KING TV (5) Good Company Show, 9:00 a.m. 323 Dexter Avenue. Chef Dominique Place of Dominique's Place will give an 8 min. talk on cooking wild mushrooms, followed by a public service announcement on the PSMS Exhibit. PSMS needs 15 people for the studio audience. See Patrice now to volunteer.
- Oct. 15 KIRO TV (7) Noon Eyewitness News. Patrice will give a 5 minute cooking demonstration and, of course, mention the Exhibit.
- Oct. 15 KUOW radio (95 FM), The Mauny Kaseburg Show, 3-4:00 p.m. Patrice will give an 8-10 min cooking demonstration (hard to do on radio).

Died:

Henry J. Pavelek, president of the North American Truffling Society.

Don Goetz, charter member of the Oregon Mycological Society and 1984 NAMA Mycologist of the Year.

George Roats, PSMS member and husband of PSMS artist Tatiana Roats.

LIMITED EDITION OF MUSHROOM PRINTS

Mycology is a rare subject in fine arts. For those who might be interested, Ole Juul and Wilnora von Gerichten of Vancouver, B.C., are offering "Chinese Medicinal Mushrooms," a suite of five 7.25 x 8.5 in. copper-plate etching on handmade mulberry paper from

China. All prints are signed and numbered by the artists and come in acid-free mounts. Each suite is available at the U.S. price of \$550 and can be ordered from the artists at 4004 West 17th Avenue, Vancouver, B.C. V6S 1A6 (604) 224-5617.



Schizophyllum commune, that ubiquitous hairy weed, is a most unusual fungus. Besides being remarkably resistant to desiccation, it is an important research tool, causes human infection, and is a prized comestible.

S. commune is an annual polypore that grows on living and dead hardwood and softwood and, among other things, on cactus, coconut husks, sugar cane, and whalebone. It occurs on all continents save Antarctica and may be the most widespread of the large fungi. In our Pacific Northwest, it can be found year-round, often on alder slash in recent clearcuts. You may have noticed it while looking for morels in the spring. Polypore-shaped fruiting bodies are up to 6 cm (2-3/8 in.) wide. Field identification is easy. The upper surface is shaggy, being covered with coarse white hairs that darken with age. The margin is curled under. Underneath, the hymenium, or spore-bearing surface, is tinged grayish pink, and the gill-like veins are split along their length. (Schizophyllum means split leaf.) Hirschioporus abietinus is similar but has eroded violet pores on the underside.

Rarely can a large fungus be identified unless it is fruiting, but S. commune is an exception. Observed microscopically, its hyphae (thread-like cells) have short, thin, truncate tubercles (knobs) which are diagnostic for the species. Also, the hyphae contain enzymes that digest lignin from wood, and the enzymes can be detected by a simple test.

The features that make field identification easy help the fungus resist drought. In dry weather, both the cap margin and the "gills" curl up to protect the hymenium from drying. Each "gill" has a weak axis made of thin-walled cells which tear easily. As it



dries, thin-walled cells in the hymenium loose water faster thick-walled cells along the severed axis. Therefore, each side of the split "gill" shrinks at a different rate, and it curls up. In wet weather, the hairs on the top provide a large surface area that quickly absorbs moisture. The "gills" on dry fruiting bodies straighten 2 to 3 hours after the upper hairs are wetted. In another 2 hours, spores are discharged. When a freeze-dried S. commune that had been sealed in a tube for 52 years was revived, it produced viable spores!

S. commune is the fungal "white rat" of genetic research. Because it is common world-wide, specimens from populations remote from one another are readily obtained. Cultures are easy to grow, and fruiting can be induced in the laboratory. Clamp connections between cells prove that mating has occurred even when fruiting bodies are absent.

In recent cases, S. commune infected the oral-nasal passages of two people. One patient had complained of life-long nasal congestion, the other of pain from chronic sinusitis. Physicians believe that the spores were inhaled and infected the patients when their immune systems were weakened by other illness. Even though the fungus is regularly chewed in some regions, infection is rare.

S. commune is eaten on three continents. Cendawan puput is its common name in Malaysia, where it is a prized market mushroom. Young fruiting bodies and hot peppers are simmered for several hours in coconut milk. The mushrooms are chewy and reportedly have a fine flavor.



Artwork Credits: The mushroom silhouettes in this issue were contributed by Elizabeth Halfacre-Burke.

Along with other PSMS artists, Elizabeth will have a booth at our annual mushroom show where she will be exhibiting her work. Drop by to see them and say hello. You might find that silver pendant you've been looking for -- or a nice mushroom drawing.



