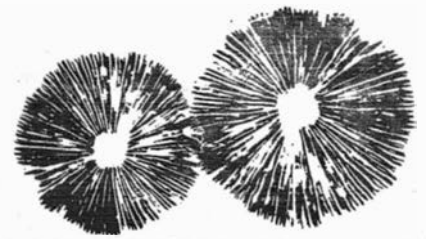


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 271

April 1991



SURVIVORS' BANQUET

Patrice Benson



Nearly 130 survivors partook of a semi-potluck Hunter's Banquet on March 15 at the Center for Urban Horticulture. Everyone contributed to make this year's feast a delight: Cooks, bakers, servers, entertainers, money changers, paste-up artists, and cleanup crews. A big hug and smile to all of you!

Special thanks to the Polish Home Association for providing their kitchen free of charge for our production. Washington Natural Gas supplied a portable stove delivered by Bill Newby. They are always there when we need a heat source.

The appetizers and salads contributed by members were followed by Polish Hunter's Stew and bread. The Austrian dumplings with chanterelle sauce were made and served by Albert Herrold and Michael Blackwell. The vegetarian mushroom lasagna was prepared by Patrice Benson and Agnes Sieger. The assortment of desserts was prepared by volunteer bakers, one of whom seeks no publicity but prepared all the baklava. Thank you, cake bakers. The log-shaped cakes were a delight to the eye as well as the palate! Look for recipes in future *Spore Prints*. Our program was a whimsical portrayal of mushroom hunters in full fashion, courtesy of Dennis Bowman and staff.

As Banquet Chair, I thank each and everyone of you for your help, support, and effort!

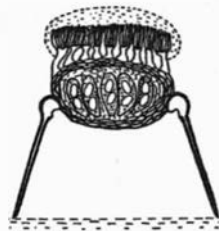


Herbert Tennermann shows off his first morel of the season

THE LUNAR LANDER FUNGUS

Dick Sieger

Phyllactinia corylea is a natural marvel. Its spore dispersal is so different from the approach used by other fungi, one wonders how it could have evolved.



Phyllactinia corylea, also called *P. guttata*, is part of the Erysiphales, an order of parasitic powdery mildews which includes the unwanted fuzz growing on your prize roses. The powdery appearance comes from asexual spores and the abundant mycelia on which the spores are borne. This mycelial covering reduces the area available to the host for photo-

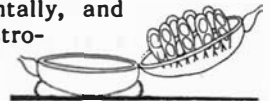
synthesis and can damage crops. According to Dr. Stuntz, an Erysiphales once destroyed the Eastern Washington pea canning industry; they also damage apple crops. However, *P. corylea* isn't an important pathogen in the Northwest, where it grows on cascara. In other areas, it grows mainly on hazel (*Corylus*).

Only 1 mm wide, the mature fruiting body is attached to the lower surface of a leaf by mycelia (fungal threads). Spines radiate from its center, a dark flattened sphere with a sticky side. The spines are attached by a knee-like bulb which has one thick wall and an opposing thin wall. The thin side dries faster than the thick side, bending the spine—the way a board, wet on one side, warps. The bending spines raise the fungus away from the leaf, tearing it loose from its mycelial restraints. At this stage, it looks like Tranquility Base standing on the moon. As it falls from the leaf,



the folded spines keep the sticky side down—just like a feathered badminton shuttlecock. It lands and glues itself to the ground.

Phyllactinia corylea, like others of its class, shoots spores into the air from asci (spore sacks). However, it has glued itself to the ground with its asci aimed down! Fortunately, the fruiting body has a weak equator. It splits in half horizontally, and the lid, asci attached like little astronauts, pops open and discharges the spores.



But why didn't it just shoot spores into the air when it was high in the tree?

BIGOS (Polish Hunter's Stew)

Peter Pawluskiewicz

Serves 15, multiply by 10 to get a Banquet!

- 1 lb pork, cubed
- 1 lb venison, cubed
- 1 lb kielbassa, sliced
- 1 lb bacon
- 2 lb beef, cubed
- 2 lb onions
- 1 head cabbage
- 2 lb sauerkraut
- 2 oz prunes
- 1 oz dried *Boletus edulis*
or ½ lb or more fresh
- 1 bay leaf
- ½ tsp or more pepper
- 1 C red wine
- 2 tsp beef bouillon paste or powder
(optional to taste)



Saute meats, add onions, and cook until meats are lightly browned and onions are limp. Saute cabbage with the bacon and some onion. Rinse and drain sauerkraut. Put everything into a heavy pot and bring to a simmer. Hold at a simmer for 1 hour. Enjoy. May be reheated next day. Freezes well. Can be served with boiled potatoes or good bread.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
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CALENDAR

- April 6 Field trip, Steelhead Co. Park, Rockport
April 8 Beginners' class, 6:00 p.m. to 8:00 p.m., CUH
April 9 Membership meeting, 7:30 p.m., CUH
April 15 Board meeting, 7:30 p.m., CUH
April 21 Cultivation Group, 1:00 p.m., 8759 12th N.W.
April 26 *Spore Prints* deadline
May 4 Field trip, 29 Pines Forest Camp



WANTED

Publicity Workers for Annual Exhibit:
Experience in writing press releases
and in contacting media would be
great. Interest and willingness to jump into the thick
are most important. Contact Elizabeth Hendricks at
284-2164.

PSMS Librarian: Call 284-2164.

Gallon Jars: Paul Stamets has asked for a donation of
gallon size glass jars for his cultivation work. Lids for
the jars would be appreciated, but not necessary. These
jars are becoming difficult to find, but remain very
beneficial for culture work. Please bring any you may
have to the April meeting. Let's pitch in and help Paul
with this.

Call for Morels: Although this may appear as a new
and innovative way for me to find morels, I have been
asked by a Hollywood production company (honestly
folks) to provide fresh morels to be used in a movie
scene. The shoot has been moved back to the first
week in April to give a better chance of having choice
specimens to work with, so if you know of any fresh
growing morels, starting April 1st, please call Dennis
Bowman at 525-8399.

Membership Meeting

Tuesday, April 9, 1991, 7:30 p.m., in the Center for Ur-
ban Horticulture, 3501 N.E. 41st Street, Seattle

Our Program for April will be a presentation by Dr.
Brenda E. Callan, Mycologist for the Pacific Forestry
Centre, Victoria, B.C. Dr. Callan's presentation is en-
titled "The Taxonomy and Cultural Wonders of *Xylaria*."
Finally, you can learn about those ubiquitous little black
clubs and antlers that populate sticks on every foray
display table. Dr. Callan is one of those special profes-
sionals who has rapport with amateurs.

Upcoming Programs

- May 14 Dr. Nancy Smith Weber, mycologist specializ-
ing in Ascomycotina and author of popular
field guides.
- May 22 Special meeting with Roger Phillips, an author
and botanist visiting from England
- June 11 Morel Madness

FLOOD DAMAGE IN WENATCHEE NATIONAL FOREST

[*Mushroomer*, Snohomish Co. M. S. and *The Seattle P.I.*]

The 1990 Thanksgiving weekend flood caused much dam-
age in Washington. The Wenatchee National Forest was
among the casualties. We talked with Forest Ranger
Mike Mueller about the damage and what we might be
in for. First, the Riverside Campground was totally
washed out and doesn't exist anymore. The road into
that area coming from Smithbrook or from Lake We-
natchee will be closed indefinitely. Both Lake Creek
and Soda Creek Campgrounds received some damage.
Until the Forest Service receives emergency funding to
repair and open this and other damaged areas, we will
not be able to enter them. Also closed is the Chiwawa
River road at the Maple Creek crossing some 4-5 miles
past Fenner Creek Campground. White River above
Grasshopper Meadows is also closed. There is some
damage on Meadow Creek road six miles above Fish
Lake. Members should be careful hunting in all areas
since flood damage has not been totally surveyed.

The March 19th *Seattle Post Intelligencer* reported that
at least 17 Forest Service roads were closed.

- Darrington Ranger Station: Suiattle River, Whitechuck
River, FS Road. #49, Squire Creek, and French Creek.
- Skykomish Ranger Station: West Fork Foss River
(road and trail), Miller River, Tonga Ridge, No. Fork
Skykomish Loop.
- Lake Wenatchee R. S.: Little Wenatchee, Chiwawa
River, White River, Rainy Creek, Mill Creek.
- Cle Elum R. S.: Copper River, French Cabin Creek,
North Fork Teanaway.

BOARD NEWS

Agnes Sieger

Margaret Dilly is moving to Oak Harbor and resigning
as chair for the Conservation and Ecology Committee.
We need people to work on publicity for the show next
fall. Elizabeth Hendricks will order 50 copies of Aro-
ra's new book for the April meeting. It looks like the
banquet was a success financially as well as socially and
gastronomically. The exact figure will be known when
all the bills are in. Dennis Bowman is checking prices
for a video camera that meets our specifications. Mary
Lynch was appointed the new field trip chair.

CULTIVATION GROUP

Rodney Meyers



Eight people showed up for the cultivation meeting at Walter and Lori Knox's on a fantastic, beautiful spring day. When we arrived at 1:00 p.m., Walter had the 55-gal pot heated up all ready to go. Richard Botts and Sheridan Hopper arrived with a new gantry and block and tackle to lift out the new basket that Richard also made. Sure makes lifting the wet straw and basket a whole lot easier. If anybody has some culture of *Stropharia rugosoannulata*, please contact Walter Knox.

See you all at Walter and Lori Knox's (8759 12th Avenue N.W., Seattle, phone 789-8156) on Sunday, April 21st, at 1:00 p.m.

SPRING FIELD TRIPS

Inga Wilcox & Agnes Sieger

For those of you that are new, I would like to repeat a few words about the PSMS field trips. Each trip is presided over by a host or hosts, who supply coffee and cookies, advise, and the latest gossip on the hottest spots. Last fall, we made an effort to have two foray leaders, who took out groups of newcomers at about 9:00 a.m. and 10:00 a.m. These trips were so well received that I am sure the new Field Trip chair will continue the practice. On signing in, you can pick up a photocopied map of the area to help you with back roads.

We also have identifiers at each foray who will tell you what you found and add your unusual finds to the table for all of us to see and study.

At 4:00 p.m. we gather for a potluck dinner. You need to bring your own eating utensils and beverage and a dish to contribute to the table. This can be an appetizer, salad, main dish, or dessert. If you enjoyed the Survivors' Banquet this year, just wait until you taste the field trip potlucks!

Remember to wear sturdy clothes and come prepared for rain. Bring a basket or bucket and wax paper bags for your finds (no plastic, please). A whistle and a compass are musts. Now, on to the field trips!

April 6

Steelhead County Park, Rockport
(95 miles NE of Seattle)

There are two possible routes, both lined with cottonwood trees under which you can look for *Verpa bohemica*. Either take exit #208 from I-5 at Arlington and go east on State Hwy 530 through Darrington and north to Rockport or continue north on I-5 to exit #230 at Burlington and go east on State Hwy 20 to Rockport. Steelhead Park is on the river bank. We might be able to see bald eagles. Remember the potluck at 4:00 p.m.

May 4

Twenty-Nine Pines Forest Camp
(102 miles east of Seattle, elev. 2500 ft)

Take I-5 over Snoqualmie Pass to exit #85. Follow Route 10 east of Cle Elum for 2½ miles. Turn left on Route 970 and go 4½ miles. Turn left onto Teanaway River Road. Continue about 6 miles to the Bible Rock Children's Camp. Bear right on the Teanaway North Fork Road and continue to Twenty-Nine Pines on the left, just past Jack Creek Road.



ALL THE RAIN PROMISES AND MORE... David Arora

Reviewed by Elizabeth Hendricks

Imagine a field guide that is just itching to jump into your pocket and ride into the woods, has easy to follow keys, full color photos of over 200 common mushrooms shown in their natural habitat, and is sprinkled with enough zany humor to make page turning compulsive—and you have David Arora's new *All That the Rain Promises and More*.

This field guide is like any other, in the same way that Monty Python is just another sit-com. It boasts quick keys inside front and back cover, to help one in basic identification. Each mushroom has key i.d. features, location, edibility, and other noteworthy comments. Words are chosen with care and precision, reflecting David's vast expertise.

This guide is written for novice and seasoned hunter alike. For further identification, he cross references specific pages in *Mushrooms Demystified*. This hip pocket guide is a great in-the-woods companion to that indispensable tome.

What makes *All That the Rain Promises and More* so special is that it just brims with the joy of mushrooms, while exuberantly celebrating the hunt. Opportunivoires, boletivoires and the like, holding, wearing, or cooking their treasures, grin from the pages. Stories like "My Most Memorable Mushroom Hunt" and anecdotes abound.

Beyond the humor and lore are little gems of insight, like the stunning mushroom-dyed yarns and "How to Do It to the Blewit." Recipes are a little far fetched, but then so is the fungo bat and puffball mitt.

A must see is the picture of David as elf (just below the photo credits on the last page). And a must read are his thoughts "Toward a Mushroom Hunting Ethic" at the back of the book. Those are thoughtful words from a hunter to a hunter, like a quiet conversation in a tall pine forest.

All That the Rain Promises and More is just that, vintage Arora and more. Just like *Mushrooms Demystified* has become the classic for serious i.d., *All That the Rain Promises and More* creates a new standard for field guides. Those of you who experienced David's great PSMS presentation last fall won't be disappointed.

And best of all, it is being released just in time for spring hunting. Yes, it will be available at the April meeting. Members' price is \$13.95.

REGIONAL FORAYS

The **Oregon Mycological Society's** spring foray will be in Rhododendron, Oregon, on May 3-5. \$50.00 per person.

The **Vancouver Mycological Society** is planning a mid June foray near Pemberton, B.C.

San Francisco State's summer field course in the Sierra Nevada will be held 3-7 June.

The **Northeast Foray** is at Orono, Maine, on Aug. 10-14.

The **NAMA Foray** is near Utica, N.Y., on Aug. 15-18.

The **Mycological Boot Camp** for Wayward Hobbyists starts April 1st on Melzer's I. Topics include "Searching for Absent Clamps," "Is It Weakly Amyloid or a Dirty Slide?," "Acrid *Russula* Tongue Tougheners," and "Why Did That *Amanita* Leave a Dark Spore Print on My I.D. Tag?" Hourly name changes are included.

Call Dick Sieger, 362-6860, for details on these events.

TOLT RIVER FIELD TRIP

Elizabeth Hendricks

Sixty people showed up at McDonald County Park near Carnation to hear a lecture by Kern Hendricks on how to hunt the wily *Verpa bohemica* and attempt to put theory into practice. Despite the previous flooding which had inundated the paths along the Tolt River with sand, hunters who followed Elizabeth Hendricks along the river and those who joined Kern at the Girl Scout camp came back with a half to a dozen mushrooms. Most of the mushrooms were small, and it looked like the season had just started.

The weather was sunny and beautiful, and the cookies supplied by Bill Bridges were great.

SPRING ASCOMYCETES

Terry Taylor

[*Mycophile*, Vancouver Mycological Society]

Spring is the season to search for cup fungi and their relatives. Many of these organisms are fairly cold tolerant and fruit early in the year while the temperature is still too cool for most Basidiomycetes.

Ascomycetes receive their name from the fact that they produce their spores in little bag-shaped structures termed asci. This contrasts with the Basidiomycetes, the group which includes the gilled mushrooms, for they bear their spores on the ends of club-shaped structures called basidia.

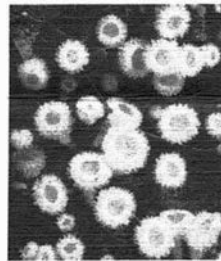
The most sought-after local Ascomycetes are the morels, *Morchella*, which tend to grow in old apple orchards or in disturbed areas such as burns. They are more common east of the Cascades than along the coast, although they occur all over. A close relative of the morels is *Verpa bohemica*, the early morel. These fruit for a short period during early April and are usually associated, in our area, with cottonwood (in other areas they are associated with bitter cherry trees, or even huckleberry). They are also edible, and like the morel should be parboiled first.

Many of the cup fungi, including some of the large ones, grow on rotten wood. *Peziza repanda*, with its

pale brown, brittle cups, is often encountered. Another frequently seen species is *Pseudoplectania melaena*, a black cup fungus with a short stipe. A relative of this organism is *Plectania melastoma*, which is found in the forests of the coastal mountains. It is very distinctive as the rim of the black fruiting body possesses rusty-brown hairs.

Some cup fungi grow on cones or berries. The dark brown, stipitate cups of *Ciboria rufofusca* are found on old Douglas fir cones. The spore then infects young cones as they begin to develop.

Monilinia vacciniicorymbosi, a similar brown fungus parasitizes blueberries. Infected berries become gray, shriveled and hard. They are called mummyberries, and fall to the ground during autumn. In May a single brown goblet appears on each berry, and the spores then infect newly developing flower buds.



During April, clear away the leaf litter beneath the alder trees, and search for some old cones, for it is now that the beautiful, tiny, white cups of *Dasyascyphus virgineus* begin to fruit on these cones. Old catkins of the cottonwood are also host to tiny whitish cups. These are related to the organism on Douglas fir, and also belong to the genus *Ciboria*.

Among the more unusual of our spring fungi is a relative of the famous truffle. Known as the deer truffle, *Elaphomyces granulatus* is a fairly common, seldom seen species. This is due to the fact that it grows underground, associated with the roots of trees. It is disseminated by small mammals such as squirrels, which sometimes leave the truffles on the ground. The deer truffle is spherical, with a tough, dark brown skin possessing a spiny or warty patterning. The interior is densely packed with dark purple, aromatic spores.

Possibly the prettiest spring fungus is *Mitrella elegans*. It is about two centimeters tall, has a white stem and narrow yellow-orange head. These fruit during May on cedar twigs immersed in the shallow water of ditches and pond edges, often appearing in large numbers.

page 4



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