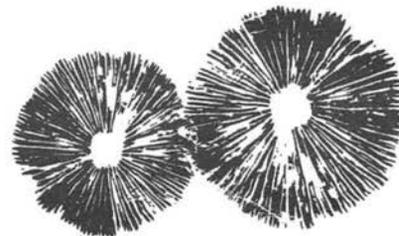


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 293

June 1993



LATEX MUSHROOM MODELS

Donna N. Schumann
Fungiphile

A permanent collection of life-like mushrooms can be made using molded latex rubber painted with watercolors. With a bit of time and patience, the replicas can be perfect down to the last gill.

- 1 bag plaster of Paris
- Disposable water-resistant containers such as the lower portion of milk cartons
- Freshly picked mushrooms
- 1 can white rubber latex
- Watercolors or acrylic paints
- 1 small jar petroleum jelly
- Cotton batting
- Miscellaneous tools such as pairing knife, tweezers, toothpicks, small scissors, metal hair clips

1. Mushrooms should be fresh and firm. Cut stem close to mushroom cap.
2. Mix a small portion of plaster of Paris with water and pour into a small container. Press mushroom stem horizontally onto wet plaster so that it is half embedded. Allow to set (about 30 minutes).
3. Pour more plaster into another container to a depth of about one inch. Press the mushroom cap, gill side up, into the plaster just to the edge of the cap. (Do not allow plaster to run into the gills.) Allow to set.
4. When plaster has hardened, coat the top surfaces of both plaster casts with petroleum jelly. Mix a new batch of plaster and pour a layer over the top of the stem and over the gill surface of the cap. Plaster should be of a rather thin consistency to flow easily along the gill surfaces. Allow to set until cool and dry (overnight if possible).
5. Tear cartons away from the plaster molds and gently separate molds at the petroleum-jelly coated interface. Remove the mushroom stem and cap, leaving the molds as clean as possible.
6. Pour a thin layer of liquid latex into each of the mold halves. Allow to set about one hour. The time can be shortened by placing molds into a warm oven. When first layer is firm, add a second, and then additional layers until the rubber can be removed and handled easily without tearing or losing shape.
7. Remove casts from molds and trim excess rubber away from edges of latex.
8. Stuff centers of stem and cap with loose cotton batting and "glue" stem halves and cap halves together by painting edges with liquid latex. (Use metal hair clips to hold edges together until latex sets). Use liquid latex to attach stem to cap also.
9. Seam edges and other such "flaws" can be concealed by painting smooth with liquid latex. Wooden dowels, lollipop sticks, or lengths of coat hanger wire can be inserted into stem halves before joining if support seems to be needed in larger specimens. Average-size mushrooms rarely require such support.

10. Brush or spray paint the rubber specimen with the appropriate colors. For best effects, mount on a cardboard or wooden base designed to duplicate natural habitats.

CISPUS FORAY

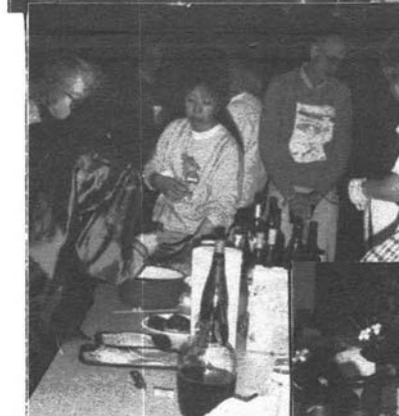
Agnes Sieger

When we decided to re-introduce PSMS to mycological forays, we had several objectives in mind. Cispus IV fulfilled them all. It was Spring, so mushrooms didn't overwhelm the identifiers to the exclusion of everything else. The schedule was relaxed enough that people had the opportunity to do things they seldom get a chance to at forays. The mycologist mingled with the participants not the mushrooms, leading informal discussions and impromptu in-depth seminars. People from all over got to socialize and know each other while, at the same time, learning some new and fascinating facets of their favorite hobby. Even the sun was shining.

A little bit of the feeling of the foray can be glimpsed from the following photographs.

*a fascinating
nature walk*

▼ *preservation class*



▲ *foray co-chair starting
the fire for the social hour*

◀ *which is thoroughly
enjoyed by all*



▲ *microscopy class*

◀ *foray mycologist, featured
lecturer, and foray co-chair*

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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CALENDAR

- June 5 No host field trip, Indian Creek
June 8 Critique of the Cispus Foray, 7:00 p.m., CUH
Membership meeting, 7:30 p.m., CUH
June 27 Cultivation meeting, 1:00 p.m., Taylor's,
529 SW 294th St., Federal Way
Aug. 16 Board meeting, 7:30 p.m., CUH
Aug. 27 *Spore Prints* deadline
Sep. 14 Membership meeting, 7:30 p.m., CUH
Barlow Pass collecting: June 6, 14, 28, July 4, 12, 18,
26, Aug. 1, 9, 15, 23, 29, Sep. 6, 12
Barlow Pass classes: Mondays, 7-9:00 p.m., Room 244
or 246, Hitchcock Hall, University of Washington

BOARD NEWS

Agnes Sieger

Dennis Bowman reported that the NAMA storyboard planning session went well and the committees are beginning their final preparations. Carol Smith visited the Barlow Pass study site May 17 and the snow had all melted. The regular Sunday/Monday collecting schedule will begin May 23, with follow-up identification classes in Hitchcock Hall from 7:00-9:00 p.m. Mondays. The Cispus Foray met all its objectives. There will be a short critique of the foray before the membership meeting on June 8th. The board voted to donate \$1000 to the Stuntz Foundation in lieu of our traditional donation directly to Dr. Ammirati's students. We sold \$166.70 worth of books at the May meeting and \$79.95 at the Cispus foray. Marsi DiGiovanni will look into getting a government-surplus dissecting microscope. A volunteer is needed to help House Chair Pacita Roberts set up and close the room used for the general membership meetings.

Membership Meeting

Tuesday, June 8, 1993, at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our speaker for June is Dr. Kyung J. Lee from the Department of Forestry Resources, Seoul National University, Suwon, Korea. Dr. Lee, a visiting professor at the Center for Urban Horticulture, will talk on mycorrhizae and mushrooms in urban forests.

Members with last names beginning with N-Q are asked to bring a plate of goodies for the social hour.

MEET THE GOLZYSKIS

Inga Wilcox



You are right—both Robert and Therese Golzynski trace their roots back to Poland, to the city of Pozna. Mushrooming is an old family tradition which was transferred to Michigan when their forefathers settled there. Looking for mushrooms with family members, and especially with Uncle Casey, was a regular event. When Robert and Therese moved to Seattle in 1959, Uncle Casey kept sending them Michigan morels, since both Therese and Robert were busy being teachers. Robert taught language arts and Therese taught art at grade school level. They promised themselves they would really get into mushrooming when they retired. This happened in 1990, and they joined PSMS.

They started out as pot hunters, only to discover that there were many more fungi out there and pot hunting was not the only reason for being in the woods.

A beginners' class organized by Dr. Denis Benjamin taught them the basics. They learned the tools of the trade, hunting techniques, and the value of journal keeping and found that what they had been taught really worked. A foray to Twenty-Nine Pines gave them the chance to meet a "wonderful woman" (a.k.a. Mary Lynch), who took them out to get started. Meetings with slide shows and good speakers, and finding other members to be friendly and helpful irrespective of their scientific background, made them value and enjoy our society.

They like to harvest shaggy manes, angel wings, and verpas and say they have *Agaricus augustus* growing on their property. Three weeks ago, a young man approached them in the Tumwater area, saying he had "lots of morels" in his car. They looked and found that his back seat was filled with verpas instead. They had to pull out their mushroom i.d. books, and have him read all the print, before he was convinced that indeed he had verpas and not morels. Finally, after some moments of thinking about it, the young man told them, "Now I know why I am having intestinal upsets after eating these mushrooms."

Robert and Therese, former pot hunters, have become persons who feel the joy of going into the woods, of being able to appreciate the beauty of the new world which lies beneath their feet. A few lines by the English poet Gerard Manley Hopkins express their sentiments:

And for all this, nature is never spent;
There lives the dearest freshness deep down things.

TWENTY-NINE PINES FIELD TRIP

Brian Luther

We had a great field trip to 29 Pines on May 1, with a good group of people, including many beginners and at least one couple who came to the field trip hoping to join. Most people found at least some *Morchella elata* and a few found it in quantity. We had a nice display, with specimens identified by myself and Bill Bridges. I stayed and identified the whole day, but Bill had to leave early. I had hoped to set up my microscope but there wasn't a sturdy table available or a shelter (and it drizzled most of the day). The following is the list of species which came in throughout the whole day. I have added several species to the list after doing microscopy on specimens at home. The species listed in **bold print** are the unusual specimens that were found.

Agrocybe praecox
Amanita pantherina
Bovista sp.
Calbovista subsculpta
Caloscypha fulgens
Clitocybe albirhiza
Clitocybe sp.
Cryptoporus volvatus
Discina perlata
Disciotis venosa
Fomitopsis pinicola
Gloeophyllum sepiarium
Gyromitra esculenta
G. gigas
Helvella leucomelaena
Hirschioporus abietinus
Hymenochaete sp.
Leccinum scabrum
Lepiota sp.

Lycogala epidendrum
Lycoperdon sp.
Marasmius oreades
Melanoleuca cognata
M. vulgaris
Morchella elata
Naematoloma capnoides
Pholiota decorata
P. highlandensis
Pleurotus ostreatus
Psathyrella sp.
Ptychoverpa bohemica
Sarcosoma mexicana
Tricholoma terreum
Verpa conica
Peziza sylvestris
Geopyxis carbonaria
Plicaria endocarpioides

Also, a very unusual species of *Hygrophorus* came in with the stature of *H. subalpinus* but with golden granules just like *H. chrysodon*. I'm still working on it.

Fifty-seven people signed in. The hosts were Milly and Rod Meyers, Pat and Sue Murosako, and Peter Ludwig. Sheila Parr and Mary Lynch led some 30 new members out on some successful mushroom hunts.

LAKE WENATCHEE FIELD TRIP

Mary Lynch

Twenty-seven people signed in for the Tumwater/Lake Wenatchee field trip on May 8. Pat Williams and Sheila Parr were the hosts. Brian Luther, ensconced behind a wind screen, identified the mushrooms. Morels were just starting.

UPCOMING FIELD TRIP

Mary Lynch

The spring season is almost over, but don't hang up your boots yet. We have one last field trip planned for this spring, a no-host outing to Indian Creek Campground just east of White Pass. The Indian Creek/Clear Lake area is a traditional hunting ground of PSMS. If the season is right, we should be able to find morels, boletes, and puffballs.

June 5 **Indian Creek Forest Camp**
 (elev. 3000 ft, 130 miles southeast of Seattle)

From Enumclaw, continue east on State Highway 410 about 40 miles. At Cayuse Pass, turn right onto Highway 123 and continue 16 miles to U.S. Highway 12. Turn east onto Highway 12 and go 13 miles to White Pass. Go another 8 miles. The camp is a mile east of the Clear Lake turnout.

NAMA FORAY

Dennis Bowman

The NAMA Foray in October is proceeding nicely as the committees begin their final preparations for a memorable event. Highlights include a wine and cheese tasting, escorted field trips to unique collecting areas, a salmon barbecue, a dance Saturday evening, and lectures and workshops by mycological notables such as Jerry Franklin, David Hosford, Joseph Ammirati, Michael Beug, Fred Rhoades, Hal Burdsall, Ken Russell, Steve Trudell, Jim Trappe, Nancy Smith Weber, Paul Stamets, Harley Barnhart, and Roy Watling.

PSMS members are urged to "check in" with Foray Chair Dennis Bowman, 525-8399, to see if he could use any additional assistance.

Registration applications for members wishing to attend the NAMA Foray are included in this newsletter. Applications will also be available in the next two issues of the NAMA newsletter *Mycophile*. Space is limited, and reservations are expected to fill quickly, so don't delay. (Note: To give NAMA and PSMS members an even break, no foray applications will be processed until after June 30.)

BARLOW PASS STUDY

Carol Smith

Twenty-six people supported the Barlow Pass Study in 1992. More than 225 species were identified, many first-time samples from that area. It was very rewarding to learn that some of the information obtained from the study was used by Dr. Ammirati at the Oregon conference held recently at President Clinton's request.

Gathering for 1993 began the last Monday in April, when Bill Bridges trudged through snow pack to find the first snow-bank mushrooms recorded since the study began. Collecting will continue from now through the summer, alternating Sundays and Mondays as last year. The summer schedule is

Sunday May 23	Monday May 31
Sunday June 6	Monday June 14
Sunday June 20	Monday June 28
Sunday July 4	Monday July 12
Sunday July 18	Monday July 26
Sunday Aug. 1	Monday Aug. 9
Sunday Aug. 15	Monday Aug. 23
Sunday Aug. 29	Monday Sept. 6
Sunday Sept. 12	Monday Sept. 20
Sunday Sept. 26	Monday Oct. 4

Please call Carol Smith at 784-7699 to sign up to help.

The Monday night discussions with Dr. Ammirati will also continue through the summer, from 7:00-9:00 p.m. in Room 244 or 246 in Hitchcock Hall at the University of Washington. They are open to all interested PSMS members, regardless of whether they go collecting.

A big "Thank You" to the 26 people who went up so frequently last year. It is only because of all your time and effort that the 1992 research results were so successful. I am sure that with everyone's continued interest and support the 1993 Barlow Pass study will be an equal success.

ASSISTANT NEEDED

House Chair Pacita Roberts needs an assistant who can spell her in setting up for the membership meetings. If interested, call Pacita at 352-2713.

A MOREL BY ANY OTHER NAME Mariana Bornholdt
Mush Rumors, Oregon Myco. Soc.

As spring arrives and we scatter to search under the cottonwoods and the firs for our special fungal treats of the season, we may not be aware that we are joining an annual worldwide exodus. Clues to morel distribution in the Northern hemisphere can be found in the names given by other languages.

Morchella semilibera - half-free morel, spikes
Czechoslovakian: Smrz polovalny
Finnish: Kellchuhtasieni
French: Morille batarde, Morille a moitie libre, Morillon
German: Kappchen-morchel, Halbfreie Morchel
Italian: Spugnola minore, Mitrofora ibrida
Japanese: Kogasa-amigasatake, Fuke-amigasatake
Polish: Mitrowka polwolna
Slovakian: Smrckovka hybridna

M. angusticeps - black morel, narrow-capped morel
Czechoslovakian: Smrz kuzelovity
Finnish: Kartopuhtasient
French: Morille conique
German: Spitzmorchel
Italian: Spugnola bruna
Japanese: Ko-togari-amigasatake
Polish: Smardz stozkowaty
Slovakian: Smrcok kuzel'ovity

M. esculenta - common morel, yellow morel, white morel, sponge
Czechoslovakian: Smrz obecny, Chinese sheep's stomach
Finnish: Pallohuhtasieni
French: Morille comestible, Morille brune, Morille blonde
German: Speisemorchel, Rundmorchel, Maurich
Italian: Spongiola, Sponziola, Spugnolo gialla, Spugnola, Spugnolagialla, Tripetto (yellow sponge, tripe)
Japanese: Amigasatake
Polish: Mitrowka polwolna
Slovakian: Smrcok jedly
Spanish: Colmenilla, Morilla, Cagarria (St. George's mushroom)

MUSHROOM AND BELL PEPPER SAUTÉ *Bon Appetit*
April 1991

1/4 C (1/2 stick) butter
4 small bell peppers (2 red and 2 orange), cut into bite-size triangles
8 oz oyster mushrooms (cut large mushrooms into thirds)
3 TBS fresh tarragon leaves or 2 tsp dried, crumbled
3 oz soft fresh pepper-coated goat cheese, crumbled



Melt butter in heavy large skillet over medium heat. Add bell peppers and saute until tender, about 8 minutes. Stir in mushrooms. Season to taste with salt and pepper. Saute until mushrooms are golden brown, about 5 minutes. Mix in tarragon; cook 1 minute. Sprinkle with goat cheese and serve.

PSMS ANNUAL EXHIBIT

Bruce DeLoria

Don't forget the 30th annual PSMS exhibit coming up October 9 and 10th. Joanne Young needs volunteers to help out with publicity. If interested, please call Joanne at 633-0752 or Bruce DeLoria at 557-9495.

OF THIS AND THAT

Kudos: Denis Benjamin spoke about mushroom poisoning at the May 3rd meeting of the Tacoma Mushroom Society. Chris Matzen donated *Mushroom Growing* by A.J. Simons to the PSMS library.

Olympic Field Seminar: On October 1-3, Dr. Fred Rhoades will teach a seminar on "The Ecology of Mushrooms of the Olympic Peninsula." For information, call the Olympic Park Institute, 1-800-775-3720.

*This is the last newsletter until September.
Have a good summer!*

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