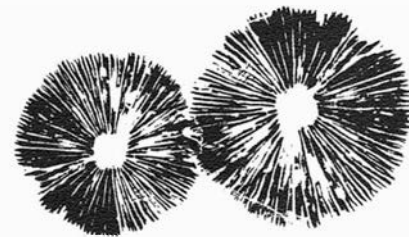


# SPORE PRINTS



## BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 299

February 1994

### AMATEUR TRUFFLE STUDY

Vern Moore

[condensed from *NATS Current News*, Vol. 11, No. 6]

In a talk to the North American Truffling Society in September 1993, Vern Moore noted that more and more timber companies are interested in learning about other viable products of the forests, and went on to describe two studies that he and his wife, Verba, are conducting on truffles.

In January 1992 they set up a study in the Coast Range on 4.5 acres of a larger plantation owned by Starker Forests. This study is in a special planting of "parent cross" (genetically superior) Douglas fir trees, planted in 1970 in a field that was meadow grass; there are 435 trees per acre. In February 1992, they established a second study in the foothills of the Cascade Range at Lacombe, Oregon. This study covers five acres of 18-year-old trees in a privately owned 55-acre Douglas fir forest.

The Moores have flagged seven group plots, each about 20 meters in size, and are recording the location, number, type, and size of truffles found, along with the date of the dig and weather and soil conditions. Two digs, about 1 meter in size, are made a month in each plot. Since the trees are in a plantation, location of finds is easy: every row of trees is numbered from the west side, and alphabetized from the north side.

In the spring of 1992, the Moores started to plant back choice truffles to areas outside the flagged plots. "I had noticed truffles occur more frequently where voles use covered runways such as fern patches, limbs, and logs," said Vern. This naturally results in large concentrations of animal droppings, and more sporocarps.

Vern laid brush, dead limbs, and fallen trees the width of a row in the middle of the plantation. He then broke up the desired truffle, in this case *Tuber gibbosum*, and planted the truffles in the brush row. This was done in the evening when voles or squirrels were actively looking for food and largely out of danger from predators.

The result was that the Moores later uncovered ten very large *Tuber gibbosum*, all in a row, near the feeding area where they had originally planted truffles. "I don't need to tell you how hard it was for me to throw back golf-ball-sized truffles," said Vern.

But throw them back he did. This is a farming venture, and giving back some of the truffles as food for the animals ensures the spread of spores and the growth of more truffles. The Moores now send only a piece of the truffles they find into the lab for identification; the rest goes back to the forest.

All truffles are necessary to maintain a healthy forest, not just the more desirable, edible species. "We are building a brush row for each type truffle that occurs on the plantation" to study the effects of drought, deep freezes, or an extended cold spell on each species.

"The opportunity is there for each of us in the North American Truffling Society," concluded Vern. "We may be amateurs, but we can make a difference!"

### REP TALE

TULSA, Okla. (AP) -- The wet spring and summer weather had forced snakes to seek drier ground, and Rusty Grimpe, director of the reptile department at the Tulsa Zoo, was handling an unusually large number of calls from people reporting snakes in their houses, yards, or boats.

Most of the callers described snakes that the zoo staff could identify as harmless. But the man who called on a cold, rainy day in February had something new.

"He said this thing was coming out of a hole in the ground, and that it was moving very slowly," Grimpe said.

Grimpe was stumped. The cold weather would account for the slow movement, but February is early for snakes to make their spring debut. And the man said it had a brown, wrinkled head and its neck appeared to be white.

The man finally captured it in a big jar and brought it to the zoo. It was a morel mushroom.

"I told him to take it home and fry it," Grimpe said.

### CLASSIC MUSHROOM SOUP

Michael Blackwell

[*Mycena News*, Vol. 42, No. 9]

|  |                             |
|--|-----------------------------|
| 6 TBs butter                           | 4 C beef or vegetable stock |
| 1 medium onion, finely chopped         | Pinch white pepper          |
| 1 lb fresh mushrooms, randomly chopped | Pinch nutmeg                |
| 3 TBs flour                            | 1-1/2 C heavy cream         |

Melt butter in large saucepan. Add onion and stir over moderate heat until onion is beginning to brown. Add mushrooms and cook another 5 minutes, stirring occasionally. Blend in flour until mixture is well coated. Add stock slowly, stirring constantly. Bring mixture to a boil. Reduce heat, simmer 5 minutes. Add white pepper and nutmeg. Remove from heat and stir in cream. Serves 4-6.

*Three little pin-heads came up through the mold  
When the day was young and the air was cold.  
Bright were their faces, great was their pride,  
"For we're going to mushrooms," they cried.*

*The sun came up and the sun went down.  
The three little pin-heads were shriveled and brown;  
Long were their faces, their pride had a fall.  
They were nothing but toadstools after all.*

—contributed by Bill Zilla

**Fifth International Mycological Congress:** August 14-21, 1994, Vancouver, B.C. For information, write IMC5 Congress Secretariat, c/o Venue West Conference Services, 545-375 Water Street, Vancouver, B.C. V6B 5C6, Canada. \$450 before February 28th. Open to all.

# Spore Prints

is published monthly, September through June, by the

## PUGET SOUND MYCOLOGICAL SOCIETY

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|                          |  |
|--------------------------|--|
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## CALENDAR

- Feb. 8 Membership meeting, 7:30 p.m., CUH
- Feb 12 1st Microscope Class, 9:00 a.m., CUH
- Feb. 13 2nd Microscope Class, 9:00 a.m., CUH  
Cultivation Group, 1:00 p.m., Uwajimaya's
- Feb. 14 Board meeting, 7:30 p.m., Husky Room in the  
Ram Cafe, University Village Shopping Center
- Feb. 18 *Spore Prints* deadline
- Feb. 22 **Special meeting with Gary Lincoff**, 7:30 p.m.,  
CUH
- ✕Mar. 11 Survivors' Banquet, 7:30 p.m. (social hour, 6:30)  
Seattle Central Community College
- ✕May 6-8 Cispus Foray

## BOARD NEWS

Dick Sieger

The PSMS annual meeting will on March 11th at Seattle Central Community College during the Survivors' Banquet. Mary Taylor reports that as of the end of 1993, PSMS money in checking and savings accounts totaled \$24,104.52. The annual financial statement will be printed in the roster. We selected a recipient of the 1994 Golden Mushroom Award for lifetime service to the Society; it will be presented at the Banquet. Kathleen Otwell reported that she led a survey party — Dennis Bowman, Colleen Holsapple, Greg Otwell, Dick Sieger — to Cispus, preparing for the May 6-8 foray. We agreed to pay for Conservation Chair Ron Post's registration at a conference, The Business and Science of Special Forest Products, on January 25-27 in Hillsboro, Oregon. We also voted to purchase a laser printer and desktop publishing software to improve the quality of the newsletter and speed its preparation. The board agreed to a procedural change for the last meeting of its term in February—the meeting will start, rather than end, at the Ram Cafe and Sports Bar; Lynn Phillips was appointed Microbrewery Chair.

## Membership Meeting

Tuesday, February 8, 1994, at 7:30 p.m. at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle



When PSMS people want an outstanding speaker, they call Joy Spurr, Chair of the Society's Speakers Bureau. Lynn Phillips called for a speaker, and got one of the very best—Joy herself! A charter member and recipient of PSMS's 1993 Golden Mushroom Award, Joy is a professional photographer whose mushroom photographs have been published anywhere you care to look.

She traveled to remote parts of the world with her late husband, Roger, photographing a remarkable variety of natural history subjects. Come and enjoy an evening with Joy and "Mushrooms Around the World."

Would persons with last names beginning I-M please bring a plate of refreshments for the social hour.

## SPECIAL MEETING, TUESDAY, FEBRUARY 22



Gary Lincoff is traveling to the West Coast in February, and has graciously agreed to speak to us at a special meeting on Tuesday, the 22nd. The topic is "Our Mushrooms, Ourselves." Gary is such an entertaining speaker that it is easy to overlook the considerable depth of his mycological knowledge. One can't overlook his love for mushrooms and mushroomers. Past president of NAMA and renowned conductor of exotic mushroom tours, he wrote the favorite field guide, *The Audubon Society Field Guide to North American Mushrooms* and, with Dr. D. H. Mitchel, the classic *Toxic and Hallucinogenic Mushroom Poisoning, A Handbook For Physicians and Mushroom Hunters*.

## SURVIVORS' BANQUET

Patrice Benson



The 30th PSMS Survivors' Banquet crew invites you to reserve your place now for a fabulous feast. The Department of Culinary Arts at Seattle Central Community College, which has benefited by contributions of time, expertise, and mushrooms from the members of PSMS, has agreed to put on the fine linen and host a grand meal for us. This sure-to-be-wonderful repast has limited seating (125), so please send your check for \$22 and state your meal preference (vegetarian or meat) now to Mary Taylor, 529 SW 294th Street, Federal Way, WA 98023.

This will be a bring-your-own-wine event. Nonalcoholic beverages will be provided. We still need donations of dried *Boletus edulis* and *Morchella* species to ensure a special touch to our wild mushroom banquet.

The date is Friday, March 11. Appetizers and beverage begin at 6:30 p.m., dinner at 7:30 p.m. Seattle Central Community College is located at 1701 Broadway. There is a parking garage on Harvard Avenue directly west (behind) the college. For more information, call Patrice at 722-0691.

## ELECTION

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The following candidates are up for election to PSMS offices in 1994. This year we are voting for president, treasurer, and five trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Don't forget to return your ballot to "PSMS Election Committee, 2690 NW Oakcrest, Issaquah, WA 98027." A ballot box will also be available at the February meeting. Each family membership is entitled to two votes, each individual membership to one vote.

### President

#### Patrice Benson

I would be honored and delighted to serve as the president of PSMS. My experience as 3 terms as trustee and 9 years as mycophagy chair has provided me with rich experiences and wonderful friendships. A member of the Society since 1976, I hope to provide the leadership to enable PSMS to continue in its mission of education and appreciation of mycology.



### Treasurer

#### Mary Taylor

I am currently Treasurer of PSMS and have served 15 years as Corporate Treasurer of an environmental lab. Outside the lab, you'll find me foraging for mushrooms on Mt. Hood, volksmarching, or simply enjoying my husband of 24 years and our two black calicos.



## TRUSTEES

#### Carol Smith

A member since 1988, I have helped in cooking demonstrations, served on the hospitality committee, hosted field trips, and, most recently, organized volunteers for the Barlow Pass Study. I can tell you from experience, there is something for everyone in this club. I have especially enjoyed being on the board the past 2 years and would like to continue. My favorite mushroom remains the puffball.



#### Frances Ikeda

Born and raised in the Midwest, I learned there was such a thing as matsutake from my husband many years ago, and joined PSMS a year ago to learn about other mushrooms. I love hiking in the Northwest forests, had a lot of fun helping at the NAMA Foray, and look forward to being a more active participant of PSMS.



#### Kathreen Otwell

I moved here from Honolulu in 1988 and joined PSMS in 1991. Most of my husband's and my work has been with the Cultivation Group—our first love. I chair decorations for the Annual Exhibit, helped out at the '93 NAMA Foray, and am chairing the 1994 Cispus Foray. I strongly believe in keeping forays alive, and want to contribute to the Society's efforts to educate and promote enjoyment of mushrooms.



#### Colleen Holsapple

A current board member, I am particularly interested in the culinary, cultivation, and foraging aspects of the Society. I like the group of people and the volunteer approach and would like to continue to contribute to the Society.



#### Mark Schnarre

I work with spotted owls but have been known to ignore the trees when busy collecting morels. A current board member, my philosophy is (1) don't look at what we have, but consider what we're losing, and (2) there are unseen worlds below our feet and above our heads as fascinating as what we spy with the unaided eye.



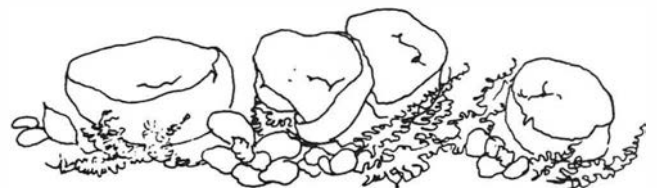
#### Frank Ikeda

Born and bred in Seattle, I learned early on to hunt for that one and only *Armillaria ponderosa*. (There are other mushrooms?) Finally I became a PSMS member in the fall of 1992 after having attended a few exhibits during the past years. I enjoyed the 1993 NAMA foray very much, even helping out a little, and hope to contribute more time to PSMS this year.



#### Anne Zimmerman

I have been a PSMS member for nearly 5 years, and helped out at the book table most of that time. I have benefited from the Society's educational programs, and would like to help support that role, both to members and to the community at large. I also believe that conservation of mushroom habitat is becoming increasingly important, and the Society's voice needs to be heard on this subject.



## SPRING MUSHROOM CLASSES

Marshall Palmer

An introductory mushroom i.d. class will be held from 7:00-9:00 p.m. on six consecutive Monday evenings at the Center for Urban Horticulture. The classes begin March 28 and continue through May 2. To register, send a check for \$20, payable to PSMS, along with a self-addressed, stamped envelope to

Marshall Palmer  
P.O. Box 95677  
Seattle, WA 98145

You will receive confirmation of your registration and further information regarding the specific classroom location and source materials by return mail. Call Marshall if you have questions, (206) 527-6207.

## HOW ABOUT SOME MORE CLASSES? Marshall Palmer

While our organization has periodically offered mushroom identification courses, members have recently expressed interest in learning about tree identification and mushroom photography. Perhaps there is interest in other types of classes as well. To gauge the level of interest in these and other areas, I would appreciate hearing from any of you who have specific requests. Call Education Chair Marshall Palmer, (206) 527-6207.

## CULTIVATION GROUP

Greg Chew

The next meeting of the Cultivation interest group will be on Sunday, February 13. We will be meeting in front of the Seattle Uwajimaya food store, 519 6th South, at 1:00 p.m. We will venture in there and around the International District to see what varieties of cultivated mushrooms are for sale. Plan on a late lunch as we will be sampling dim sum (a la carte Chinese dishes) at a nearby restaurant. Join us to talk about how your cultivation efforts are proceeding and collect a few samples for tissue culturing.

## MEET MARSHALL PALMER

Inga Wilcox

A PSMS member since 1986, Marshall came to the Northwest from his native Florida via Hawaii. He attended the University of Hawaii in Honolulu, receiving a BA in Philosophy and an MA in English as a Second Language. While on Oahu, he became fascinated by fungi associated with introduced trees like the Norfolk pine. College friends told him of the flora and fauna in our part of the world, and in 1985 Marshall accepted a post at the University of Washington as a lecturer teaching "English as a Second Language." His students come from all areas of the world, Eastern Europe, Asia, Pacific Rim countries, and South America. Marshall finds out what interests these students might have and tries to align these interests with activities. He once brought a group of Japanese students—all from Tokyo or Osaka where nary a tree grows—to a foray. It was fun to watch their excitement on finding chanterelles.

Marshall's continued interest in fungi led to his taking two classes with Dr. Ammirati, as well as hands-on classes taught by PSMS members Denis Benjamin, Patrice Benson, Dick Sieger, Margaret Dilly, and Ben Woo. He especially enjoyed early field trips when experienced hunters selflessly guided novices through the woods and having his finds identified by the many fine identifiers in the Society. Marshall himself follows up identification through the keys; he uses Arora's *Mushrooms Demystified*. He also mentioned McIlvain's *1000 American Fungi*, a book published in 1900 which is in our library.

Active in The Mountaineers, Marshall leads mushroom trips for the "Naturalists" group. He also enjoys alpine climbing, snowshoeing, and cross-country skiing.

We are fortunate that Marshall Palmer has agreed to head the Education Committee. He feels that mushrooms are mysterious and fascinating and definitely worthy of a lifetime of study.

**Note:** An asterisk on this issue's mailing label means that this is the last issue you will receive unless you renew your membership.

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