SPORT PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY

Number 303 June 1994



PRESIDENT'S MESSAGE

Patrice Benson

I would like to bring to your attention the fantastic work of some of our members. Some of them are performing tasks that you may not even realize are necessary, but without these dedicated people, our society could not communicate and function. Agnes Sieger has been editing *Spore Prints* for 9 years! This is the tie that binds us all together, even though some of you reading this have never seen each other. It is a time consuming job which Agnes performs consistently and with even temper and excellent results. Thank you from the bottom of our baskets.

Kathreen Otwell did an excellent job as chairperson of the spring Cispus Foray. Not one complaint and lots of happy, learned people at the close. She was assisted by our capable Colleen Holsapple. Thanks to both of you! There was such eager enthusiasm, that we got a new team of co-chairs for the fall field trips. Mari-Claire Rucell, Wayne Elston, and Patrice Stierlen will plan our trips and post them in *Spore Prints*. Phone 831-5581 or 463-6772 if you have ideas or advice as to new or old locations that you would like to see on the schedule.

Marilyn Droege put her artistic talents to use once again in the name of mycology to produce a flyer for our David Largent talk, which was June 3, 1994, at Johnson Hall on the UW Campus. She is reportedly hard at work thinking up ideas to create a poster for our fall show. Others working on the Wild Mushroom Show even though it is months away are the Chairperson, Joanne Young (call her at 633-0752 to offer help), and those who work on publicity.

You would not even have this paper in your hands were it not for the members who are responsible for picking it up from the printer and putting on labels created by Mary Pelekis. Mary also maintains our mailing and membership database and constantly updates it with input from Bernice Velategui every month! Thanks to John Pelekis for label licking and stamping and stapling and mailing for 2 years! Thanks also to Doug and Theresa Ward for taking on the job for the next year.

Pat Williams planned the spring field trips and is now creating a card system for our microscope collection. Keep your eyes peeled for info in the next issue about our scopes.

Bill Bridges does so many things for our society that I can list only a few or Agnes won't have enough room for the rest of the news. He has been a integral part of the physical management of the library and our "stuff," all the things that we physically own and have to store in the office and the "other place." Whether it be cultivation, the annual exhibit, the library, or his amazing capabilities to get a job done or something working, Bill has been there for all of us. THANKS!

A sincere and special thank you to Dick Sieger for his excellent guidance for the last 2 years and for leaving the leadership and especially the office in such good shape. He calmly answers my questions and has given me lots of things printed from their computer which I couldn't manage without. He is responsible for bringing us into the computer age and has worked hard at getting our printing and software in order. I will rely on him for good advice from now on.

Keep tuned for more wonderful news as the time goes by. I must have the best job. So far all need to do is ask, and there is a willing mind to take on the task that is needed to be done. Please keep up the excellent work and have a great summer.

CISPUS FORAY

Agnes Sieger

May 6.8, 1994, was a gorgeous weekend to be out in the woods, sunny and hot. After driving through the ravaged clearcuts lining the highways, it was a relief to enter the shade of the 60-year-old second-growth forest surrounding the Cispus Environmental Center. Every view was a photo op for an award-winning nature calendar—towering trees nestled among beds of moss, waving ferns, carpets of oxalyis, shyly peeking orchids. The only thing missing was mushrooms. But no one was out after their year's supply. They had other expectations, and they were amply fulfilled.

Classes ran from what appeared to be dawn to dark—or in the case of the outdoor slide shows, after dark. One of the highlights was an after-dinner slide show on orchids by the local forest ranger, who demonstrated that there are other enthusiasts out there who are just as nuts as mushroomers. There were talks on wildflowers and mushroom poisonings and classes on lichens and microscopy. Between events, foray taxonomist Paul Krueger led nature walks along the local trails. (One of the benefits of a spring foray is that you actually get to talk to the experts.)

In the evenings, people gathered by the fire in the covered shelter, where, in the tradition of Dr. Stuntz, they enjoyed mushroom pâté, mushroom sausage, mushroom fondue, exotic cheeses, crackers, and, of course, liquid refreshments. Everywhere you looked, people appeared to be having a good time.



Spore Prints

is published monthly, September through June by the

PUGET SOUND MYCOLOGICAL SOCIETY

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CALENDAR

June 14 Membership meeting, 7:30 p.m., CUH

June 22 Tree ID workshop with Coleman Leuthy,

6:30-8:30 p.m., UW Arboretum

Aug. 15 Board meeting, 7:30 p.m., CUH

Aug. 26 Spore Prints deadline

Sept. 13 Membership meeting, 7:30 p.m., CUH

BOARD NEWS

We sold \$104.55 worth of books at the May meeting. Frank Ikeda will look into finding a used library cart. Pat Williams will prepare a card system for checkout of microscopes. Carol Smith will check the cards for overdue books. Our insurance policy expires in July. Marsi Di Giovanni will check into insurance coverage from different companies. PSMS now has copies of PageMaker 4 and 5. Ammirati's Barlow Pass identification sessions (2nd floor lab, Hitchcock Hall, UW) will continue beginning Monday, June 6.

The Ikedas will investigate schemes for raising money for the president's discretionary fund for people who can't afford to attend PSMS functions. Suggestions included holding a raffle, perhaps of a quilt, at one of our winter meetings, and holding a raffle as part of our exhibit.

The new field trip co-chairs are Marie-Claire Rucell, Wayne Elston, and Patrice Stierlen.

OVERDUE LIBRARY BOOKS Carol Smith

Several members have outstanding library books. Please, everyone, take a look and find those books. Then return them to the library or to the club meeting as soon as possible.

MEMBERSHIP MEETING

Tuesday, June 14, 1994, at 7:30 p.m. at the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our speaker in June will be Paul Stamets from Fungi Perfecti, who will speak on "How to Change the Political Landscape of Your Neighborhood to Mushroom Culture." Fungi Perfecti sup-

plies mail-order cultures, equipment, and mycotechnology throughout the world. Paul's book *The Mushroom Cultivator* has been the standard for the mushroom industry. His latest book, *Growing Gourmet & Medicinal Mushrooms*, is equally widely acclaimed. But his neighbors didn't always share his enthusiasm for fungi. Come and experience what promises to be a highly entertaining and enlightening evening.



Would people whose last names begin with the letters U–Z please bring a plate of refreshments for the social hour?

MEET THE WARDS

Inga Wilcox



Doug Ward spent most of his life at sea. Now that he is on terra firma, he and Theresa have discovered fungi.

Doug joined the Navy right out of high school. He served on a diesel submarine

and a nuclear submarine. After college in Nebraska, he was commissioned and became the commander of a destroyer, served in Vietnam for a year, and commanded a minesweeper. Some of his home ports included Pacific Beach, Washington, and Honolulu, Hawaii. He retired from the Navy with the rank of Lt. Commander.

Both Doug and Theresa liked our state and settled in Seattle. Doug now is an assistant vice-president at Safeco and Theresa is a registered nurse at Group Health.

Some mushrooms fruiting in their front yard led to their attending the annual exhibit at the Monroe Center in Ballard. Their find was identified as a *Lepiota rachodes* which continued



fruiting in their yard for a number of years. The knowledge and enthusiasm of Brian Luther made them join PSMS in 1984. They enjoyed the beginner's class taught by Hildegrad Hendrickson and find Arora's *Mushrooms Demystified* the most helpful guide to have. While hunting mushrooms, the Wards keep an eye out for birds and wildflowers.

Their favorite hunting grounds are east of the mountains. The morel is their "number one" fungus. Doug once found a prime specimen weighing 1 lb and measuring 7 in. in diameter and approximately 7 in. in height. He has a photo to prove it! They also remember coming upon a patch of huge chanterelles in the Granite Falls area—before the chain saws went in. Camping in the Lake Kachess area, they got up early one morning to find that they were surrounded by *Leccinum aurantiacum*.

Doug enjoys fly fishing and ties his own flies. Theresa is proud of her "Bird of Paradise" plant she grew from a seed brought back from Hawaii. She also grows hibiscus—6 ft tall no less.

Both Doug and Theresa enjoy being members of PSMS. They never miss the morel program and pick up some new information. They recently took over the *Spore Prints* mailing and attended to mailing the newsletter you are reading now.

Lynn Phillips led our May 22nd session, preparing us for the cultivation of Stropharia rugosoannulata in our gardens. She reviewed the steps we practiced at previous meetings where we had prepared Petri dishes with sterile agar, started a culture with tissue from a fresh mushroom, increased that culture by transferring parts of it to autoclaved agar in bottles, and, finally, used that culture to inoculate a sterilized bran and sawdust mixture. The bran mixture was now supporting a dense growth of mycelia, and we mixed it with sawdust and wood chips. The wood chips were treated in three ways. The first batch had been mixed with a strong bleach solution. The second was pasteurized with hot water, and the third was merely soaked in untreated water. So that we can evaluate the three methods of wood-chip preparation, we all took a sample of each kind home. We will keep records of how well the mycelia grows in each mixture. When the bags are supporting a healthy growth of mycelia, we will introduce them into our gardens, and will continue to keep records on their progress. This summer we expect a bountiful harvest. Thank you, Lynn, for all the hours you have worked at home, preparing for meetings.

Lynn has started a roster of active cultivators; folks who missed the May meeting may be included by calling Dick Sieger, 362-6860. The next Cultivation Group meeting will be in the fall. Check your September newsletter for the time and place. Everyone in PSMS in invited to come and hear stories (some truthful) about behemoth *Stropharia rugosoannulata*.



TREE ID WORKSHOP

Marshall Palmer

Coleman Leuthy will conduct a tree identification workshop on Wednesday evening, June 22, at the UW Arboretum from 6:30 to approximately 8:30 p.m. Come and learn to identify many of our native trees. Attention will also be given to mycorrhizal relationships. Meet promptly at 6:30 p.m. at the Graham Visitor's Center. If you have questions, call Marshall Palmer at 527-6207.

BARLOW PASS STUDY

Carol Smith

Classes in identification of Barlow Pass specimens will resume on June 6. If you have other mushrooms you want identified, they are welcome, but please keep them separate from the study site collection. There will be no class on July 4.

It's time to sign up for gathering. Collecting dates will be available at the next meeting. If you have any questions, call Carol Smith, 784-7699.

What do you do with that cheap bag of aging mushroom buttons from Albertson's? I bought some meat that was on sale and made sausage. The Polish butcher who sold me the hog casings asked what I was going to make. I told him "mushroom sausage" and he assured me that mushroom sausage isn't Polish. Neither am I. I'm German, but I was afraid to tell him that. The casings he sold me weren't Polish. They were Danish, but I was afraid to tell him that, too. Patrice Benson who taught me how to make sausage is Polish, however, and that should count for something.

3 lb boneless pork shoulder 1 head garlic 3 lb boneless lean beef roast 1-1/2 Tbs salt

3 lb Agaricus bisporus 1/2 Tbs ground nutmeg 1 Tbs black peppercorns Hog casings (optional)

Cut the pork, beef, and mushrooms into pieces that will fit into your meat grinder. Crush the peppercorns and add them to the mixture. Break the head of garlic into cloves and press them through a garlic press or peel the cloves and mash them with the salt. Add the garlic, salt, and nutmeg to the meat mixture and blend with your hands. Grind the mixture with a coarse blade. The sausage may be stuffed into casings or formed into patties. If the patties don't hold together, moisten the mixture with a little wine.

Enjoy your sausages. Polish them off!

WANTED: TERRESTRIAL POLYPORES

Now is your chance to enhance forests by contributing to their understanding. Dr. Joseph Ammirati would like samples of two genera of stalked polypores—Albatrellus and Bondarzewia. They will start fruiting in late summer on the ground under conifers. These substantial, fleshy fungi look like mushrooms at first glance but have a thin layer of tiny pores instead of tubes or gills. Unlike boletes, the pore layer can't be removed by hand, and their flesh is tough. Albatrellus species have one cap on a stalk and Bondarzewia species have several.

Please collect a whole *Albatrellus* but, for conservation, cut a pieslice wedge from a cap of *Bondarzewia* and let the rest live. Enclose a slip with your name and phone number and report where and when you made your find. (Dr. Ammirati will appreciate more details than "On the ground after lunch.")

Deliver specimens to room 407, Hitchcock Hall, on the corner of 15th Avenue N.E. and N.E. Pacific Street, just west of the University Hospital complex. Dick Sieger will gladly arrange delivery if you call him at 362-6860.

MUSHROOM MISSIONARIES

Patrice Benson taught a class entitled "Morel Madness" at the Everyday Gourmet School of Cooking on May 9. She also gave a mushroom talk and slide show to the Virginia Mason Naturalists group on May 14. She also donated two mushroom activities to auctions:

- 1. A "Wild Dinner Party" (featuring wild mushrooms) to Evergreen School, "assisted" by Kathy Casey, May 29.
- A wild mushroom foray for the benefit of Virginia Mason uncompensated care (people who can't pay for health care— Virginia Mason has a special fund-raiser each year to help).

Sick Call: Long-time PSMS member George Rafanelli is recuperating at home after bypass surgery on May 20th at University Hospital.

THIRD-WORLD PICKERS

Larry Stickney

Mycena News, March 1994

In a talk to the Mycological Society of San Francisco in January, David Arora brought us a well illustrated insight into the mush-room-oriented life of third-world commercial gatherers in the Northwest, where he spent considerable time living and collecting with them.

He said he learned a lot about many more aspects of fungi than simply finding and filching them. From his own experiences in Southeast Asia, he knows of the people's love of wild mushrooms and their long tradition of gathering for the market as a means of economic support. Finding themselves here, for whatever reason, they took to gathering in season like ducks to water. Here they feel for the first time once again at home in the forest.

They bring their women and children with them, he said, something absolutely unmentioned by journalists who are more interested in the bizarre than in picturing these refugees as maintaining a relatively normal family life in a strange and unwelcoming land.

He found that they quickly analyze the fruiting patterns, habitat choices, and altitudinal and solar preferences of whatever is coming up, and are way ahead of most of the indigenous population. Most American hunters are no match for these newcomers. These immigrants are astonished over the pompous ignorance of some PhD's when it comes to knowing what fungi are associated with what trees or shrubs.

And despite their repeated weekly forays into the same territory, David claims that there is no documented loss of edibles without a similar loss of inedibles. He's not worried about the immigrant pickers doing damage to the ecosystem. What he really fears is that, if the loggers-turned-pickers treat the current forests as they have they lands they logged, we will be in for bad times.

On the whole, David came away from eating, sleeping, singing, and dancing as well as collecting with these hard-working people with a positive appreciation of all they taught him. Those of us who have sat around a campfire with commercial gathers know very well why he feels so.

OREGON MATSUTAKE STUDY

[condensed from MushRumors, March-April 1994]

On September 17, 1993, Mariana Bornholdt of the Oregon Mycological Society, along with OMS President Michael Richardson and her husband, Scotty, helped to set up a matsutake research project near Miller Lake in south-central Oregon.

Miller Lake is 12 miles east of Hwy 97, at the end of a dirt road lined with "Mushroom—No Picking" signs. Early in the season as it was, \$5000 of commercial permits, at \$50 and \$100 a crack, had been sold that same day, and \$4000 the day before.

Nine tracks of land were selected for the study. Within each, six plots, 2 x 50 m, were randomly sited. Their first job was to place flags every 8–10 ft around the perimeter of each plot. Then they scrupulously surveyed the demarcated area for matsutake. The soil around each specimen was gingerly excavated, and its size and characteristics entered into a laptop computer. The soil was then carefully replaced and covered with duff—the same technique used by professional pickers to conceal their "shiros," or matsutake patches. In 6 hours, the crew of five managed to flag and examine nine study plots. With a total of 54 plots, to be examined weekly during the 6-week season, it was easy to see why the Forest Service needed volunteers: This is highly labor-intensive research.

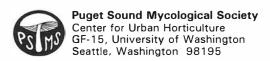
At various times during the day, the survey crew encountered commercial pickers, who seemed intimidated by their green U.S. Forest Service truck. Twice it appeared that the pickers had disregarded the signs along the road and picked in the experimental area. The Forest Service feels having only one entry promotes good control of the area, but it would be easy to walk in from a nonrestricted entry.

For every two plots they completed, the researchers all "walked a transect," each choosing a random direction the same length as the plot of origination. Why? Looking for matsutake, of course. These they got to pick.

This will be the last newsletter until September.

Have a good summer!

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