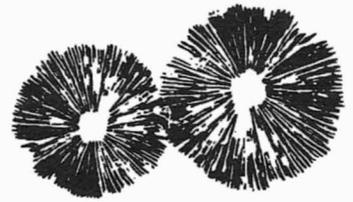


# SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
Number 325 October 1996



## THIRTY-THIRD ANNUAL EXHIBIT Joanne Young

September had record rainfalls, and it's feeling like Fall around Puget Sound. That's good news for us. We should have an excellent display for the mushroom exhibit. There's still time to sign up to help, and we need you! An hour or two of your time will be greatly appreciated. If you missed the September meeting, call me at 633-0752, call one of the committee people listed in the September *Spore Prints*, or sign up at the October membership meeting. There are plenty of jobs available.

Everyone is urged to go out and collect for the show. Don't worry about duplicating specimens; it helps the tray arrangers to have a good selection. If you can't get out into the woods, city parks, yards, and parking strips are good places to look.

Please bring a dish to share in the hospitality kitchen, either a salad, hot dish, fruit, bread, or dessert.

Members should remember to park in the lots north and west of CUH: Lot E4 (on Clark Road past the Fire Arts Bldg.) and Lot E5 (on west toward the UW). The purpose is to keep the CUH parking lots available for visitors. If anyone can offer to shuttle members from their cars to CUH, please give me a call.

See you at the show!

## COLLECTING FOR THE ANNUAL EXHIBIT

The main attraction of our annual mushroom show is, of course, the many fresh, wild mushrooms. Each year, however, many mushrooms that are brought in cannot be used in the exhibit, because they are too old or damaged. Here are a few hints to ensure that your mushrooms make it to the exhibit floor.

### Equipment

Take along small boxes, such as berry baskets, cut-down milk cartons, bedding plant containers, cottage cheese containers, etc., so you can keep the collections separate. Keep a few lids for some containers, since collections of very small mushrooms (for example, *Mycena* spp.) dry out easily, and the lids keep the moisture in (shoe boxes also work well).

Take along some larger boxes for the larger specimens and for carrying the smaller containers. Boxes that can be nested or stacked are convenient for getting fungi back. You may also want to use wax paper bags or loosely wrapped aluminum foil for fungi needing special care. If you want any of your containers back, please mark them clearly with your name and phone number.

Include a trowel or shovel for digging up mushrooms growing on the ground and the surrounding substrate and a knife and/or small saw for collecting specimens growing on wood. A spray bottle is useful for keeping the mushrooms moist if the weather is dry.

### Collecting

Collect each specimen as if it will be the only specimen of this variety found, and if it is not in good condition when it arrives at CUH, we cannot show it. If possible, collect a good population

of each variety from one area, including buttons as well as mature mushrooms. Do not collect old or broken mushrooms, as they will not last for the show.

Keep each collection separate. Do not mix like species. If you find only one of a species in a given area, keep it in a separate container. If you are collecting mushrooms that grow on the ground, be sure to include some of the surrounding substrate (dirt, moss, pine needles, etc.). If possible, cut off a piece of a log or branch with mushrooms growing on wood. If this is not possible, be careful, when cutting or sawing, to get the whole mushrooms.

Every year, show collectors bring in some rare mushrooms. To make them scientifically useful, however, mycologists need to know where they came from, what they were growing with, etc. In case one of your finds turns out to be the discovery of the year, please include a piece of paper with your name, phone number, and the place of collection, so a mycologist can contact you.

### Summing Up

We hope every member will collect specimens for the show. You might find them in your own yard. Other places in the city where you can go are parks, ravines, cemeteries, and other people's yards (please ask permission to collect). Collect only whole, fresh, complete specimens. Dig them up with a trowel or cut them off the wood.

Keep them in separate containers (if possible). Identify the area where you found them (you don't have to identify the mushrooms) and add your name and phone number. Don't try to hunt too far from your car, or you'll have too much to carry out.

Bring your collections to the Center for Urban Horticulture any time after 5 PM on Friday, October 11, or after 7:00 AM on Saturday. We need fresh specimens throughout the exhibit, so keep them coming in throughout Saturday and Sunday.

## EXHIBIT MYCOPHAGY

Patrice Benson

Each year lots of effort goes into the production of our wild mushroom show. One of the most popular stops for our visitors has been the Cooking and Tasting demonstration. Each year, in the spirit of foraging, the Cooking and Tasting chairs venture out of the woods and into the urban scene to ask for donations of time, cooking supplies, and, most of all, *mushrooms*. Colleen Compton and Patrice Benson will be organizing this part of the exhibit this year and urge you to sign up at the next meeting to donate a few hours to help produce the finest tasting ever. You need not be a graduate of the Culinary Institute to help (although we welcome those who are!). We need choppers, cleaners, and servers to assist our chefs (which we also need).

If you are collecting for the scientific display, please remember to collect any choice edibles you see for the tasting section. We serve hundreds and hundreds of samples to eager tasters, and thus *we need lots of mushrooms!* Please bring your fresh or dried mushrooms to the cooking area in the Douglas Classroom after noon on Friday or on Saturday or Sunday morning.

# Spore Prints

is published monthly, September through June by the

## PUGET SOUND MYCOLOGICAL SOCIETY

Center for Urban Horticulture, Box 354115  
University of Washington, Seattle, Washington 98195  
(206) 522-6031

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EDITOR:	Agnes A. Sieger, 15555 14th Ave. N.E. Seattle, WA 98155

## CALENDAR

- Oct. 5, 6 Lake Wenatchee State Park field trip
- Oct. 7 Basic ID class for registered people
- Oct. 8 Membership meeting, 7:30 PM, CUH
- Oct. 9 Intermediate ID class for registered people
- Oct. 12 Annual Exhibit, 12:00–8:00 PM, CUH
- Oct. 13 Annual Exhibit, 10:00 AM–6:00 PM, CUH
- Oct. 14 Board meeting, 7:30 PM, Board Room, CUH  
Basic ID class for registered people
- Oct. 16 Intermediate ID class for registered people
- Oct. 19, 20 Deception Pass State Park field trip
- Oct. 21 Basic ID class for registered people
- Oct. 22 Microscopy workshop, 7:00 PM, CUH Board Room
- Oct. 23 Intermediate ID class for registered people
- Oct. 25 *Spore Prints* deadline
- Oct. 26, 27 Mountaineers/PSMS weekend for registered people
- Oct. 28 Basic ID class for registered people
- Oct. 30 Intermediate ID class for registered people
- Nov. 2 Twanoh State Park field trip
- Nov. 4 Basic ID class for registered people
- Nov. 6 Intermediate ID class for registered people
- Nov. 9–11 Fall Foray, Lake Quinault, for registered people

## HOT OFF THE PRESS

Joanne Young

PSMS has just published 12,000 greeting cards featuring the six watercolor illustrations first seen on the 1984 exhibit poster. Thanks to Brian Luther, each card has original text describing the mushrooms. Printer Qualigraphics performed minor miracles and achieved top quality using ancient film. The cards will be ready by the October membership meeting. Watch for them!

## MEMBERSHIP MEETING

Tuesday, October 8, 1996, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street

For the October meeting, PSMS member Richard Potts will discuss volunteers for Outdoors Washington. He will talk about its history and projects and how and where PSMS and its members can join together to help build trails and do other stewardship throughout the state. In addition, Joanne Young will give an update on the annual exhibit, and time will be spent coordinating field trips for collecting show specimens.

Marsi and Magda DiGiovanni need PSMS members to bring snacks for the social hour after the meeting. This month, would members with last names starting with A–G please bring a small tray of goodies to go with the coffee and punch provided by PSMS?

## MUSHROOM POISONING IN UKRAINE

The Associated Press reports that so far wild mushrooms have fatally poisoned 15 adults and 13 children in Ukraine, and the 1996 season is just reaching its peak. Last year, 78 people died and more than a 1000 were hospitalized after they ate poisonous mushrooms. Inexperienced people are mistaking a deadly white mushroom (*Amanita?*) for harmless champignons (*Agaricus?*). Mushrooming is a popular pastime, and tough economic conditions have prompted people to seek wild mushrooms for food.

## MEET PETER MILLER

Inga Wilcox



Peter Miller grew up in the State of Ohio, and attended the university in Oxford, Ohio, where he majored in both English and French. Soon after graduating, he sailed to Europe on a Greek boat (lots of fun), visiting southern and northern Italy, Switzerland, and France, and spending time in Paris perfecting his French. He had also studied Russian. Returning to the U.S. he continued studies in French and comparative literature.

For a while he worked as a social worker both in Ohio and in San Francisco. It was there that he first became acquainted with fungi. His landlady, a herbal doctor, lent him *The Sacred Mushroom* by Gordon Wasson, the first book he read on mushrooms. When he happened on a mushroom exhibit (he remembers long tables full of *Amanita muscaria*, he joined the Mycological Society of San Francisco, attending lectures and going on forays. When in Boston, Massachusetts, he joined the mycological society there. He then left the crowded East to come back out West, where he drove a cab for a living and also worked on a small shrimp boat out of Astoria. Finding PSMS in Seattle was no problem.

Identifying fungi with the help of his copy of "Alex Smith," Peter attends almost all of the field trips. He has found many more species here than in other states and is delighted with the emphasis on learning prevalent in our group, as well as the strong emphasis on safety. He knows from firsthand experience that you should eat fungi only if you are absolutely sure of the species. He vividly remembers a time in Florida when he ate four large fungi, raw! To this day he does not know what they were or why he ate them; he does remember that he got deathly ill. When not out mushroom hunting, Peter does landscaping, and especially enjoys laying out herb gardens. He is presently studying Chinese herbs and their healing powers.

## UPCOMING FIELD TRIPS Wayne & Patrice Elston



**General Instructions:** Unless stated otherwise, the meeting time at field trips is 9:00 AM at the chosen site. Please bring a basket, knife, wax paper, compass, whistle, water, lunch, and a dish to share if you wish to join the potluck. Wear warm clothes. Include rain gear in your

car or pack and wear hiking shoes or boots. Feel free to bring your friends, family, and sociable dogs. From 9:00 to 9:30 or 10:00 AM, we check in, have munchies, and talk about the mushrooms we'll be searching for and the area around the camp site. We then head out to hunt in small groups. Identification is from noon to 4 PM. The potluck is between 4 and 6 PM, decided on by the participants in the morning. The potlucks are always delicious, a lot of fun, and a great time to catch up on socializing. We highly recommend them!



### October 19, 20 Deception Pass State Park (elev. near sea level, 80 miles north of Seattle)

From I-5, take exit #226 and go west on route 536 (becomes 20). Turn south, away from Anacortes and toward Whidbey Island. Cross the bridge at Deception Pass to the park and follow PSMS signs to one of the two group camps.

### October 26, 27 Mountaineers/PSMS Weekend

This is a two-day event in cooperation with The Mountaineers at their Meany Ski Lodge east of Snoqualmie Pass. Accommodations are dormitory. Bring a sleeping bag and a lunch to eat Saturday while collecting. The cost is \$29 and includes Saturday dinner, Sunday breakfast, and Sunday lunch. No alcohol in lodge. No pets. Contact Coleman Leuthy—2455 E. Lake Washington Blvd., Seattle, WA 98112, (206) 322-2554—for details and to sign up. Payment must be to Coleman by October 10.

### November 2 Twanoh State Park (elev. near sea level, 20 miles SW of Seattle by ferry)

Twanoh State Park is on the south side of Hood Canal between Belfair and Union. Take the downtown ferry from Seattle to Bremerton. From Bremerton, drive south on State Highway 304 to Highway 3. Continue south on Highway 3 past Belfair, then bear right onto Highway 106 and continue another 7 miles to the park. Alternately, you can drive south on I-5 to Tacoma and cross the Narrows Bridge. This adds 60 miles to the trip.

## OPEN MICROSCOPY SESSION Brandon Matheny

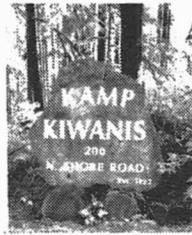


Well, for microscopy, the season is always open, but at the next session we extend special encouragement to those who just couldn't register for any of the ID classes or make the field trips to come in with your mushrooms and questions you may have. Of course, I may have to "probe" you to just "slide" into a seat and tackle some of the "mounting" mushrooms in question.

The date is Tuesday, October 22, from 7:00–10:00 PM in the PSMS Board Room, so mark your calendars! Preregistration is not required, and there is no fee. For any other questions, I can be reached at 722-8458.

*Old-timer with full basket to tyro finding his first Boletus edulis:  
"Don't pet it! Pick it!"*

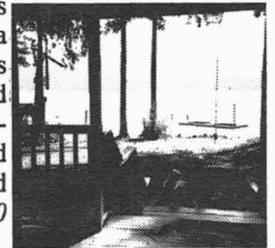
## LAKE QUINAULT FALL FORAY Patrice Benson



Reserve space now for the PSMS Fall Foray, November 9–11 at Camp Kiwanis on the shores of Lake Quinault. Our foray mycologist will be Brian Luther, who, in addition to being particularly gifted in mushroom identification, is also an ardent naturalist. A nature walk with Brian is a treat not to be missed. Foray activities include mushroom collecting,

identification, slide presentations, nature walks, and gourmet food. There are sure to be a mushroom tasting and some social activities as well. As a special feature, we will be holding a noncollecting mushroom walk in Bill's Bog, the only mushroom reserve in the world.

Kamp Kiwanis is on the beach at Lake Quinault in the heart of the Olympic Mountains at the edge of Olympic National Park. The accommodations are rustic, but there are hot water and showers, heated cabins (bare bunks, eight persons per cabin), and a lodge with excellent cooking and dining facilities. Cost is \$40 per person and includes programs, two nights accommodation, and two breakfasts, a lunch, and a dinner (Saturday dinner is potluck). Further details will be supplied upon registration and payment. Call 722-0691 to request a registration form and leave your name, address with ZIP, and phone number. *Space is limited to 60 people, so call now.*



**Foray volunteers needed.** Although most of the organizing for the Fall Foray has been done, so far we don't have an official chair. A person with a phone and friendly people skills is needed to learn the ropes. We will be doing our own meals, so a cooking team is also necessary. Phone Patrice (722-0691) to volunteer.

*Illustrations appeal to idlers who do not have energy enough to study descriptions.*

Elias Fries, *Observationes Mycologicae*  
(illustrated)

## CLOSE-UP PHOTO WORKSHOP Brandon Matheny

PSMS member Tom Ahlers led an eager crew through a series of workshops on close-up photography. The series ended in a rather laid-back field trip in which we snatched one of the last camping spots available at Mora Campground in Olympic National Park, where class participants turned Tom's instructions toward fungi and flowering plants. A good variety of fruiting subjects was spotted, posed, framed in various camera view finders, and then blindingly flashed from the sides, above, and at arm's length at twisted angles. They were stars—for a moment—and, at last, their ephemerality was captured on Kodachrome 25 slide film. From the rubbery-coated *Russula crassotunicata* to the scaly-skinned *Gomphus floccosus* to the knuckle-knocking *Ganoderma applanatum* to the tiny, delicately blue *Mycena amicta*, we encountered a wide array of specimens, too many to mention here.

Special thanks go to Tom Ahlers for conducting the class and preparing a skilful of Gianpietro Miglia's mega-haul of *Laetiporus sulphureus* served in French provincial fashion on slices of Sara and Jeff Clark's fresh bread. And I make no exaggeration when I say the society could fund trips to the moon on a Mary Taylor baked-goods sale. Thanks also go to Ben Woo for his visit and tips at the second workshop and to Becky Johnson at CUH for her generous scheduling support.

Wouldn't it be fun when winter is blustering outside to take out some dried up mushrooms and some lovely memories of sunny Fall days spent gathering them and mess around with some steaming pots and see what kinds of colors could be coaxed from the shriveled sporocarps?

With this in mind, you're invited to collect "specimens of interest." We can try anything this fall for some experimenting in the "off season."

A few things to look for are the small *Cortinarius* with bright undersides, particularly *C. phoeniceus* and *C. sanguineus*, lobster mushrooms, elfin saddles, *Leccinum scabrum* (the birch bolete), *Echinodontium tinctorium* (the Indian paint fungus), tubes from *Boletus edulis*, *Phaeolus schweinitzii* (that big brown stump rotter), *Naematoloma fasciculare*, any *Hydnellum* (the woody tooth fungi), and *Amanita muscaria*.

In the January *Spore Prints*, we'll set a winter meeting date. If you have ideas or suggestions about the subject, please give me a call at 284-6177.

## CLASSES AND KUDOS

**Mushroom class:** Dr. Susan Libonatti-Barnes will be presenting a class on "Edible Mushrooms and Their Poisonous Look-alikes" October 15 from 7-10 PM at the Burke Museum. Call 543-5591 for details and reservations.

**Mushroom missionary:** Dick Sieger presented a program, "Urban Mushrooms," to the Northwest Mushroom Association in Bellingham on August 15.

The 1996 NAMA Foray took place on the last weekend of August at Mount Ascutney, Vermont. It was hosted by the Northeast Mycological Federation (NEMF), a consortium of 18 mycological societies in the region, whose annual foray attracts a large attendance of amateur as well as professional mycologists. This year's event was named in honor of Sam Ristich, beloved guru and mycological godfather of NEMF.

The collecting area of rolling hills, forested with maple, oak, birch, ash, beech, and pine, is mycologically rich, yielding an astonishing variety of species despite the drought that follows NAMA from coast to coast. Dry weather limited the quantities of mushrooms, especially edibles; chanterelles had come with early summer rains, but were now in short supply. The large assemblage of professional mycologists and expert identifiers—there were twenty listed on the foray faculty—assured that very few collections would escape naming, and the final list will probably come in between 450 and 500 species.

Vermont is charming, small scale, and economically challenged. The foray was headquartered at the Mount Ascutney Ski Area, with excellent accommodations. A dental emergency sent me and Ruth to Woodstock, a picturesque village of historic buildings and upscale maple syrup shops. The country roads were dotted with flea markets and yard sales. We were chased by a rabid skunk, who apparently owned the *Russula* I was trying to photograph. Attendance was 362 registered, including seven from Washington State. I saw Patrice Benson, Lynn Phillips, and Denis Benjamin.

Next year's NAMA Foray will be held at Copper Mountain in Colorado, followed in 1998 by a February foray at the Asilomar Conference Center near Monterey, California.



**Puget Sound Mycological Society**  
Center for Urban Horticulture  
Box 354115, University of Washington  
Seattle, Washington 98195



Rafanelli, George & Jennie 96  
1776 S. Columbian Way  
Seattle, Wa  
98108

**ABOUT THE MUSHROOMS ON  
DISPLAY...**

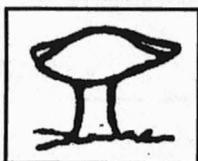
The mushrooms displayed here today have been grouped according to the way in which they bear reproductive spores.

**AGARICS** bear their spores on gills found under the cap. The agarics form the most recognizable group of what we call mushrooms or toadstools.



**NON-AGARICS** are arranged according to their type of spore bearing surface (other than gills):

**BOLETES** have tubes in place of gills.



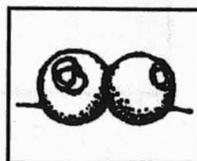
**HYDNUMS** have teeth in place of gills.

**POLYPORES** have a small pore surface.



**CLAVARIUS** bear spores over most of their outer surface.

**PUFFBALLS** bear their spores throughout most of their interior.



**1997 MUSHROOM EXHIBIT STAFF**

Chair	Charles Pregaldin
Chair Emeritus	Joanne Young
Arts & Crafts	Cindy Kerr
Banner	Bill Bridges
Black Light	Robert Religa
Book Sales	Ron Post
Brochure	Anita Proudfoot
Clean-up	Lynn Phillips
Construction	Robert English
Cooking, Tasting	Patrice Benson
Cultivation	Ed Foy
Decoration	Patrice Elston And Lynne Elwell
Feel & Smell Table	Dennis Krabbenhoft
Hospitality	Marilyn Denney
ID Table	Brian Luther
Labels data base	John Kunz
Labeling	Larry Baxter
Lichen display	Dana Erikson
Membership	Bernice Velategui
Microscopy	Brandon Matheney
Moss Collection	Gilbert Austin
Mushroom Collecting	Russ Kurtz
Parking and Security	Boy Scout Troop # 252
Poster	Marilyn Droege
Publicity	D.V. Corey
Receiving	Coleman Leuthy
Signs	Marilyn Droege
Slide Show	Joy Spurr
T-Shirt Design	Marilyn Droege
Ticket Sales & Greeter	Lorraine Dod
Tray Arrangement	Marian Maxwell
Tray Tours	Marshall Palmer

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Joanne Young, Vice President  
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Lorraine Dod, Secretary

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**Alternate:** D. V. Corey  
**Scientific Advisor:** Dr. Joseph F. Ammirati

**Information about the Puget Sound Mycological Society can be obtained by writing to:**

PSMS, Center for Urban Horticulture, Box 354115  
University of Washington  
Seattle, WA 98195,

**Or by calling** (206) 522-6031.

**Web site:** <http://www.psms.org>

**1997  
WILD  
MUSHROOM  
SHOW  
34th  
Annual  
Exhibit**



Sponsored by the  
**PUGET SOUND  
MYCOLOGICAL  
SOCIETY**

**Saturday, October 18: 12-8 PM  
Sunday, October 19: 10-6 PM**

Center for Urban Horticulture  
3501 NE 41st Street  
Seattle, WA 98195  
Phone: (206) 522-6031

**Adults: \$5  
Students, seniors: \$2  
Children under 12: Free**

**WELCOME** to the 34th annual Wild Mushroom Exhibit sponsored by the Puget Sound Mycological Society. The Pacific Northwest provides the mushroom enthusiast with more than 3500 different species of mushrooms to hunt, study, enjoy and eat. As you can see here today, a wide range of interests are being displayed by the Society members. You will find displays on cooking, cultivation, photography, microscopy, mushroom dyes and many others.

We hope you'll enjoy your visit today. Please feel free to ask any questions you might have.

### SPECIAL ATTRACTIONS

#### Cooking and Tasting

Visit our cooking demonstrations and see how some of the Northwest's finest chefs prepare their favorite mushroom recipes.

#### Books

Browse through the latest mushroom books. Whether your interest is to study, cook or cultivate, our book sales counter offers an excellent variety of books to purchase.

#### Identification

Bring in the wild mushrooms you have collected for positive identification.

#### Ceramic Mushroom Art

See a collection of amazing detailed lifelike mushroom sculptures created by a Northwest artist, the late Wilma Madison.

#### Arts and Crafts

Browse among the creations of mycological artisans.

#### Cultivation

Learn how to grow wild mushrooms at home.

#### Slide show and more...

Enjoy the educational slide program "An Introduction to Mushrooms" by photographer Joy Spurr. Take a guided tour of the mushroom displays. See the Black Light display and inspect mushrooms by microscope.

*The Puget Sound Mycological Society welcomes new members. For information on classes, field trips, and other opportunities, visit the membership table.*

### EDIBILITY

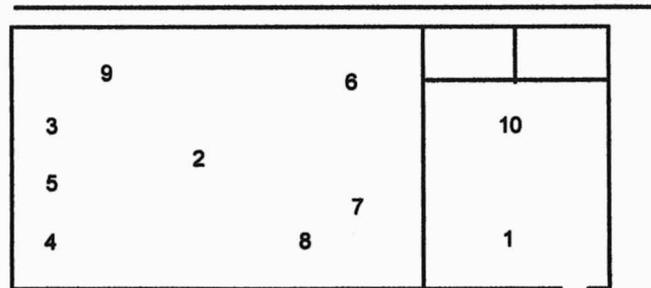
The mushrooms displayed here today are color coded as to their degree of edibility. The colored name tags indicate:

- GREEN = Edible
- WHITE = Valueless for food
- YELLOW = Use with caution
- GRAY = Unknown
- RED = Poisonous

#### IMPORTANT WARNING

Eat only mushrooms that have been positively identified. Because wild mushrooms, like other foods, can cause serious allergic reactions in some people, a person trying a new mushroom for the first time should sample a small quantity and wait to see if there is a reaction.

#### NE 41ST STREET



#### MAIN HALL

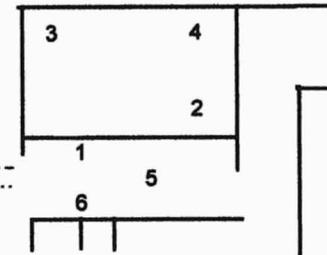
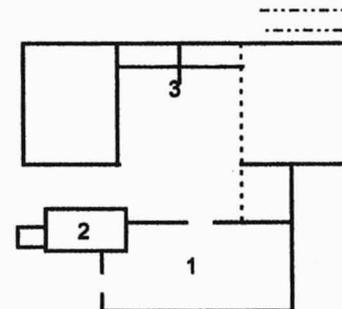
1. Ticket Sales
2. Mushroom Displays
3. Identification
4. Feel and Smell
5. Ceramic Mushroom Art
6. Book Sales
7. T-shirt Sales
8. Memberships
9. Microscopes
10. Restrooms

#### COURTYARD



#### ISAACSON HALL

1. Slide Show
2. PSMS Office
3. Restrooms



#### DOUGLASS HALL

1. Tickets
2. Cooking and Tasting
3. Cultivation
4. Commercial Display
5. Arts and Crafts
6. Restrooms