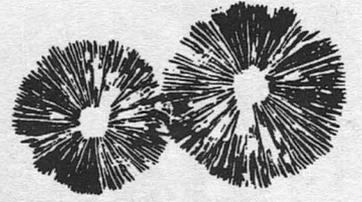


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
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Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY
Center for Urban Horticulture, Box 354115
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CALENDAR

- Dec. 10 Membership meeting, "cookie bash," and
slide show, 7:30 PM, CUH
- Dec. 12 Board meeting, 7:30 PM, CUH
- Dec. 27 *Spore Prints* deadline



OBLIVION CALLS

Mt. Mazama *Mycographia*

(ECONEWS, 7/96) Two recent conferences in Britain have concluded that fungi are disappearing faster than scientists can study them. A declaration by 85 leading mycologists bemoaned loss of habitat for mushrooms, adding that only 72,000 of the estimated 1.5 million species of fungi in the world have been described.

SPORE PRINTS LABELS

Doug Ward

You may have noticed some numbers or abbreviations that started appearing in the upper left-hand corner of the label on your *Spore Prints*. This indicates the status of your membership.

96 Your membership is paid up for calendar year 1996.
Your 1997 dues need to be paid.

97 Your membership is paid up for 1997 already.
Thank you!

Life You are a life member and dues are not required.

Comp You have a complimentary membership granted for service to PSMS or in exchange for a similar membership in your society (including exchange of newsletters).

At some point in '97, those of you who have not paid your dues will no longer get the *Spore Prints* in the mail.

If you see an error on your label, please notify Doug Ward at 10000 40th Ave. NE, Seattle, WA 98125 (523-0781).

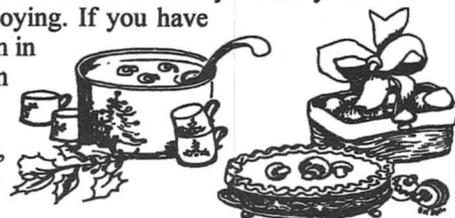
MEMBERSHIP MEETING

Tuesday, December 10, 1996, at 7:30 PM in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Join us for our annual holiday gathering. No business, just eating and socializing. Bring your favorite holiday treat to share—cookies, finger foods, cheese, or fruits. Please either use a disposable plate or mark your name clearly on your utensil. The table decorations and beverages will be provided by PSMS.

Also bring 12 or so slides to share. They need not be mushroom related. We'd love to see the fun times you and your family have been enjoying. If you have only prints, bring them in something that we can pass around.

Come, eat, have fun,
and enjoy PSMS company!



DECEPTION PASS FIELD TRIP

Patrice Benson

About 20 eager members joined host Steven Bell for an overnight field trip October 19–20 at Deception Pass. Sixty-seven species of fungi were identified by Sara Clark assisted by Larry Baxter and Margaret Dilly. A dozen or so folks stayed for the potluck, which was exceptionally good. I especially remember the pastry made by Irene Lingat. The weather was superb—conducive to finding mushrooms and enjoying campfires.

PSMS/MOUNTAINEERS FIELD TRIP

C. Leuthy

On October 26 and 27, PSMS again joined The Mountaineers at their Meany Lodge ski hut for a joint field trip. The days were sun filled and reasonably warm. When we arrived, 2 to 4 inches of snow covered much of the open areas, but half of it melted by Sunday, revealing more mushrooms, and as there was little snow in the woods the collecting was good. There was no snow in the Easton area. Some specimens were frozen, or with ice caps, or saturated with water, but in general we had a broad assortment of species in good condition. Thanks to the efforts of Sara Clark, Coleman Leuthy, Brian Luther, and Brandon Matheny, 134 species were identified.

Irwin Kleinman, Russ Kurtz, Brandon Matheny, and Harold Schnarre guided the Saturday collecting groups. Brian Luther gave a fascinating slide program about Dr. Stuntz and mushrooms, followed by slides and a discussion on postage stamps and cards featuring mushrooms. Lorraine Dod conducted a hands-on lab on cleaning and preparing mushrooms, which were then included in our meals over the weekend. With improvements in the building, we were able to move the mushroom display indoors and had the best yet display of collections with some warmth and good lighting. A great time was had by all. Join us next year.

PSMS DUES ARE DUE

Unless you joined PSMS after October 1, 1996, your membership expires as of this month. To renew, please send the enclosed form, a check for \$10 (student) or \$20 (single or family), and a self-addressed, stamped envelope to Membership Chair Bernice Velategui, 2929 76th Ave. SE, #504, Mercer Island, WA 98040.

November 2, 1996—A peculiar bubbling noise came through the fog from a small creek near the kitchen shelter as fires crackled in both fireplaces and the coffee brewed. The foggy morning and chilly east wind promised a fine November afternoon while mushroomers met and then broke into small groups. Some went west as far as Highway 101. Most went around to the north shore of Hood Canal and into the hills. I chased down the noise coming from the creek. Chum—let me tell you, that creek was full of spawning salmon! Dark green with red and gold stripes, gnarly doglike teeth, big salmon in a creek so small that their backs broke the surface while their bellies dragged the bottom. The hunters coming back to the camp for lunch were showing off nice takes of large *Cantharellus cibarius*, *Gomphus clavatus*, a few *Tricholoma magnivelare*, and piles of fungi for the ID table. Twanoh is a great place for a late season foray!

The hours flew by (so did the salmon), and new groups got together for afternoon trips into the woods. Six of us took a trek to a DNR forest west of Belfair, hooking our ways through the thick stands of huckleberry and wild rhododendron growing in a second growth Douglas fir forest. New PSMSer Brigitte Snelling used a little beginner's luck on her first foray to lead us to a nice fruiting of *Cantharellus cibarius*, followed by another, then some more! On the way out we found a small patch of *Amanita calypstroderma*, an edible and sought-after *Amanita* popular in San Francisco but rare north of the Columbia River. It's always great to find an unfamiliar species, and there is something especially intriguing about culinary amanitae.

We were without an official identifier back at the ID table, but soon a small coalition formed to carefully ID many of the specimens. Interesting species found included *Lactarius fragilis*, *Pseudohydnum gelatinosum*, *Tricholoma flavovirens*, *Hydnum repandum*, *Gomphus floccosus*, *Laccaria amethystea occidentalis*, the ubiquitous *Boletus zelleri*, *Amanita muscaria*, *Russula brevipes*, and a large *Sparassis crispa* to mention a few.

Many thanks to Irwin Kleinman, Dave Schmidt, Art Fick (from the Bremerton club), Bonnie and Ralph Hayford, and all the others who jumped in to ID the fungi.

Six men stayed for a quick potluck featuring Osborne carrot salad, sweet and sour chicken Tanabe, and Kleinman-Ahlers garlic chanterelles. The sun was down by a little after five, and the last of us were heading back to town after a fine day on Hood Canal.

*Falling in love is like carelessly eating wild mushrooms
—you're never sure it's the real thing until it's too late.*

NOTES OF THIS AND THAT

Dennis Bowman's current address: Moo 2 Ban Mon, Pisit Road, Patong Beach, Phuket, Thailand 83150 (e-mail: dennis.bowman@phuket.com)

1997 Banquet: March 14, 1997, Edmonds Community College, Walter Bronowitz chef. Mark your calendars now.

*Winter has come,
And the ground is white.
The mushrooms fled,
No more in sight.
They sleep beneath
The frozen earth
And wait for spring
To bring rebirth.*

What started out as a dismal prospect due to the rainy weather turned out to be a marvelous experience.

Almost 50 members gathered at the Kiwanis camp on the north shore of Lake Quinalt over the weekend of November 16-18. The mushroom gathering was not as productive as we would have liked, but the beautiful weather more than made up for the lack of baskets full of chanterelles. Only 95 species, about half the number that would normally be expected from this location, were identified by the identifier staff headed by Brian Luther. From my perspective, the most interesting item was a giant yellow chanterelle collected by Dan Corey. It was a good 10 inches across the top, with many smaller chanterelles growing on the top of the "mother" specimen.

(From Brian's perspective, interesting finds included a beautiful collection of the true *Russula emetica*, *Hygrophorus colemani-anus*, and *Lactarius vinaceorufescens*—rare in Washington and one of only three species of *Lactarius* in our area that have white latex which changes to sulphur yellow before your eyes.)

Those attending were treated to readings from Denis Benjamin's collection of mushroom-related stories and a most interesting slide presentation by Brian Luther on the life and times of Dr. Stuntz and early Northwest mycology pioneers. If these weren't enough, the experience was rounded out by a trip to Bill's Bog, a nature walk led by Brian, fresh roasted oysters (courtesy of Sara and Geoff Clark), and marvelous meals prepared by Magda and Marsi DiGiovani.

ORSON AND HOPE MILLER

Patrice Benson

Noted mycologist Dr. Orson K. Miller and his wife, Hope, visited Seattle last month in conjunction with The Daniel E. Stuntz Foundation's third annual lecture, presented by Dr. Miller at CUH on Tuesday, November 19.

On Saturday, November 16, Dr. Ammirati and his students met the Millers at Pack Forest and journeyed to Mt. Rainier Park's west side road to collect and benefit from Dr. Miller's company. PSMS members joined them at Deception Pass for an impromptu field trip on Sunday, November 17. On Monday, Hope Miller, author of *Hope's Mushroom Cookbook*, gave a slide lecture and cooking demonstration at CUH. About 75 people attended despite snow warnings, some traveling from Bellingham and Snohomish. The lucky attendees tasted lemon dill soup with chanterelles and Mushroom Dip Especial.

The snow did hit later that night, which limited attendance at the Stuntz Memorial Lecture the following evening. Approximately 30 brave souls ventured out on the snowy roads to hear an excellent talk on desert fungi by Dr. Miller. The most dedicated traveler awards go to Igor and Ken, who came all the way from Snohomish. (The Society videotaped Dr. Miller's lecture, and it will be available to those who couldn't make it.) Afterward, we adjourned to The Ram to toast Dr. Stuntz.



Carolus Linnaeus (1707–1778), the great Swedish botanist who developed the worldwide binomial nomenclature system in use today, was faced with creating an international language, a kind of biological Esperanto that would serve to name and describe plants. Linnaeus created this artificial language of biology out of the Latin, a language that had long ceased to be the European language of learning. His “Botanical Latin” was based not on classical Latin but on Medieval and Renaissance Latin, which he re-shaped for his purpose. He ransacked the Latin language for suitable terms to describe thousands of plants, sometimes using a single word to describe a plant’s manner of growth (e.g., procumbens) and at other times using a word for the habitat or first discoverer of the plant, or even Latinizing a form of a vernacular word. Linnaeus was not too rigorous in the logic of his usage, provided the word was distinctive and memorable. Linnaeus’ system has proven its self over the centuries, reaching around the world and making a world community of naturalists and biologists. Even the name Karl Von Linne was Latinized.

MYCENAE

Constantine J. Alexopoulos,

Introductory Mycology (Wiley, New York, 1962), p. 3

Three and one-half millennia ago, so the legend goes, the Greek hero Perseus, in fulfillment of an oracle, accidentally killed his grandfather Acrisius, whom he was to succeed on the throne of Argos. Then, according to Pausanias, “When Perseus returned to Argos, ashamed of the notoriety of the homicide, he persuaded Megapenthes, son of Proetus, to change kingdoms with him. So when he had received the kingdom of Proetus he founded Mycenae, because the cap (*mykes*) of his scabbard had fallen off, and he regarded this as a sign to found a city. I have also heard that being thirsty he chanced to take up a mushroom (*mykes*) and that water flowing from it he drank, and being pleased gave the place the name of Mycenae.”

Thus one of the greatest civilizations that man has developed—the Mycenaean—may have been named for a legendary mushroom.

This year, 293 different species of fungi were identified and displayed at the annual exhibit. Of these, 12 were ascomycetes, 2 were fungi imperfecti, and 279 were basidiomycetes. Two slime molds and 38 species of lichens were also represented. Within the basidiomycetes, 98 genera were identified. The genera with the most species identified were

<i>Lactarius</i>	19	<i>Suillus</i>	8
<i>Cortinarius</i>	18	<i>Agaricus</i>	7
<i>Russula</i>	16	<i>Clitocybe</i>	7
<i>Mycena</i>	12	<i>Lepiota</i>	7
<i>Tricholoma</i>	11	<i>Pholiota</i>	7
<i>Amanita</i>	9	<i>Ramaria</i>	7
<i>Boletus</i>	8		

How does this compare with other years? From 1976 to 1988, the species counts ranged from 257 to 336, so this year was right in the middle.

BAKED CHICKEN WITH CEPES AND WHITE-WINE MUSTARD SAUCE

Mushroomer, October 1996

Snohomish Co. Myco. Soc., from *Wine Country Gourmet*, <http://www.winegourmet.com/index.html>

- 2 lb chicken, breasts or thighs
- 2 cloves garlic, minced
- 1 oz. dried Ceps or 8 oz. fresh
- ¼ cup Obester sauvignon blanc garlic mustard
- ¼ C dry white wine
- 1 tsp dried thyme
- Freshly ground black pepper
- ¼ C grated Parmesan cheese
- Paprika

Preheat oven to 350°F. If using dried Ceps, reconstitute in 2 C warm water. (Save the water for stock, add to soups, etc.) Place chicken, skin side up, in a buttered baking dish. Sprinkle with minced garlic. Cover with sliced Ceps. Combine Obester mustard, white wine, and thyme; pour over chicken and mushrooms. Top with pepper, Parmesan, and paprika.

Cover and bake for 30 min. Uncover and bake another 20–30 min until juices run clear and top is lightly browned. Serves 4.



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