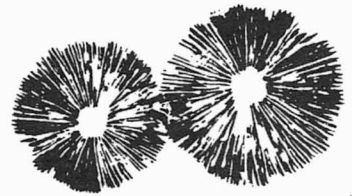


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 339 February 1998



DISTURBING RUMORS DENIED ABOUT THE 1998 SURVIVORS' BANQUET

D.V. Corey

There are rumors circulating that publicity for *The World's Greatest Annual Mushroom Society Banquet* is stooping to new lows. These accusations are completely without foundation!



The PSMS annual banquet, *the most famous on the West Coast*, will be held at the Lake City Elks Club on Friday, March 13. There will be hors d'oeuvres, door prizes, and conversation from 6:30 to 7:30 PM with *Madonna and David Arora autographing free copies of their latest books in the lobby*. During dinner the 1998 Golden Mushroom recipient will be honored, and the results of the February elections will be announced. *An after dinner speech will be given by former Secretary of State Henry Kissinger on myco-politics.*

If you are a new member and have doubts about coming to a dinner or a stuffy old member, just pull up your socks and make a reservation at the February members meeting or by calling Bernice Velategui at (206) 232-0845. Do not wait for the March 3rd deadline. *It would be too sad to think you missed shaking hands with Lou Whittaker, especially when the ticket price was reduced from \$72 to \$25 through a generous grant by Paul Allen, an avid mushroomer.* You Owe It to Yourself To Come!

There is a meat, fish, or vegetarian choice when you buy your ticket. Water and tea are provided. Bring your own libation. The social hour starts at 6:30 PM. Several excellent door prizes will be awarded at 7:00 PM. Dinner is 7:30-9:00 PM. The Banquet replaces the March membership meeting. If you have dried or frozen mushrooms to donate, please bring them to Corey at the February meeting.



MUSHROOM ASTROLOGY

Bob Lehman, LAMS



Aquarius (Jan. 20 - Feb. 18): You enjoy hunting mushrooms if for no other reason than to bask in the beauty of nature, which you feel a kinship with. You enjoy club activities, at which you like to socialize and share your knowledge and ideas. You encourage the club to foray in new places and learn new things. You are concerned with the ecological role of mushrooms and about societal regulation of mushroom hunting. You are interested in edible mushrooms for their potential as a food source for others.

FAIRY RINGS

Spores Illustrated,

Connecticut/Westchester Mycological Society, August 1997, via *Mycelium*, Newsletter of the Mycological Society of Toronto

The name fairy ring comes from an old folktale. People once believed that mushrooms growing in a circle followed the path made by fairies dancing in a ring. Fairy rings are found in open grassy places and in forests.

In grass, the best known fairy ring fungus is *Marasmius oreades*. The body of this fungus, its mycelium, is underground. It grows outward in a circle. As it grows, the mycelium uses up all the nutrients in the soil, starving the grass. This is the reason a fairy ring has dead grass over the growing edge of the mycelium. Umbrella-shaped fruiting bodies, called mushrooms, spring up from just behind the outer edge of the mycelium.

Large rings are created when the older mycelium in the center finally exhausts the soil nutrients and dies. On the death of the central mycelium, the nutrients are returned to the soil and grass can grow again.

The living edge of the mycelium continues to grow outward. As it grows, it secretes chemicals into the ground ahead. These chemicals break down the organic matter, releasing nutrients



so that the mycelium will have food when it reaches this area. For a brief time, the grass at the outer edge of the ring also benefits. The extra nutrients make the grass darker green, taller, and thicker than the rest of the lawn or pasture. This lush grass dies when the mycelium grows under it and steals the nutrients.

Fairy rings made by fungi like *Marasmius oreades* are called "free" rings. They will continue to grow outward until a barrier is reached. Sometimes the barrier is another fairy ring! Rings can grow into each other's territory and die as each reaches the other's "dead zone."

If there are no barriers, free rings can grow outward up to 8 inches per year. They can reach a diameter of over 30 feet. One ring formed in France by the fungus *Clitocybe geotropa* is almost a half mile in diameter. This ring is thought to be 700 years old.

Mycorrhizal fungi, which live in symbiotic partnership with trees, also form fairy rings. Their rings are called "tethered" rings. A tether is like a leash. The fungus and its mycorrhizal partner tree need each other to survive. The mycelium of these fungi always remain joined to the tree's roots. Roots are the "tether" that keeps the fairy rings of mycorrhizal fungi from growing too far from their tree.

MUSHROOMS NEEDED FOR THE BANQUET

We need as many mushrooms for the banquet as you are willing to contribute. Morels, chanterelles, *Boletus edulis*, and shiitake are welcome. Please bring dried or frozen mushrooms to Corey at the February meeting.

Spore Prints

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PUGET SOUND MYCOLOGICAL SOCIETY

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Seattle, WA 98155

Annual dues \$20; full-time students \$15

CALENDAR

- Feb. 10 Membership meeting, 7:30 PM, CUH
Feb. 13-16 NAMA foray, Pacific Grove, California
Feb. 16 Board Meeting, 7:30 PM, CUH Board Room
Feb. 20 *Spore Prints* deadline
Mar. 3 Banquet registration deadline
Mar. 13 Survivors' Banquet and annual meeting, 6:30 PM
(dinner 7:30-9:00 PM), Lake City Elks Club

BOARD NEWS

Agnes Sieger

PSMS assets at the end of 1997 were about the same as at the end 1996. A motion was carried to add \$3600 to the Building Fund Investment for 1997 and henceforth put in \$200 per month. Flower and Garden Show Chair Lynne Elwell suggested a video showing at the booth. Membership Chair Bernice Velategui is still signing up new and renewal memberships. We now have 720 active members. The March *Spore Prints* will not be sent to lapsed members. Patrice Benson is finishing up the membership roster. The dinner selection will be chicken, fish, or vegetarian. The spring and fall field trips have been planned. However, hosts are needed for all trips.

The 1998 Survivors' Banquet will be March 13 at the Lake City Elks Club. Instead of a speaker, we will have an hors d'oeuvre table before the dinner. The cost is \$25.00 per person. There will be a \$100 door prize.

VIDEOGRAPHER NEEDED

PSMS needs one or more persons to videotape the programs at the membership meetings. Call Joanne Young at (206) 633-0752.

MEMBERSHIP MEETING

Tuesday, February 10th, at 7:30 PM at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle.

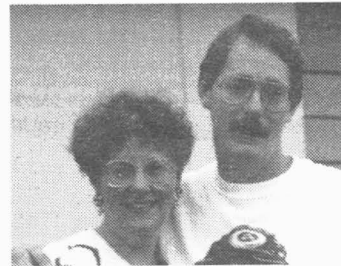
Our guest speaker for February is Dr. Cathy Cripps of Montana State University. The title of her talk is "Mushrooms of Rocky Mountain Aspen Forests"

The vast aspen forests covering thousands of acres in the Rocky Mountains support a unique mycoflora of larger fleshy fungi, including litter decomposers, wood rotters, mycorrhizal fungi, and choice edibles! You'll hear about them all in this slide presentation, which reveals how the ecologies of mushrooms and aspen are forever intertwined.

Cathy is an adjunct assistant professor at Montana State University in Bozeman, where she teaches mycology and a summer course on the identification of Rocky Mountain mushrooms. She completed her Ph.D. at Virginia Polytechnic Institute with well-known mycologist Orson K. Miller, Jr. Her research interests focus on the biodiversity of montane mushrooms, in particular, mycorrhizal fungi of aspen stands, the genus *Inocybe*, mycorrhizal fungi for reclamation, and alpine mushrooms.

If your last name begins with the letters L-P, please bring a plate of refreshments for the social hour.

MEET SCOTT AND KATHLEEN CHASE Inga Wilcox



What do you do when you see lots of mushrooms and don't know what they are? You join PSMS, of course. That is just what Scott and Kathleen did when they noticed many fungi on their Camano Island property. At the 1990 exhibit they signed up and promptly took basic and intermediate classes presented by Dr. Benjamin. Now they participate in forays and, armed with David Arora's *Mushrooms Demystified* tome, progress in their studies. Related studies of trees, grasses, and flowers are on their list.

On one foray Scott got turned around while Kathleen returned to the car, blowing her whistle diligently. Scott was sure the shots he heard were not from fellow mushroomers and did get back to the car. Another time they kept their eyes truly focused on the ground when eventually they looked up to find themselves in acres and acres and big, luscious blueberries.

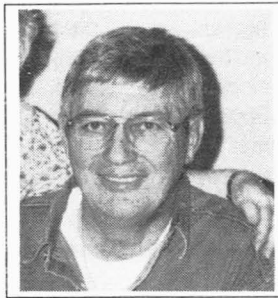
Both Scott and Kathleen enjoy cooking. One of their favorite dishes is English pasties done with fresh chanterelles. They dry boletes for the more intense flavor. Their property yields Oyster mushrooms, *Agaricus augustus*, lots of puffballs and jelly mushrooms in the grass. They like *Wandering & Feasting: A Washington Cookbook* by M. H. Caditz for mushroom recipes and regional cuisine.

Both are natives of Seattle and engaged in the real estate business. Kathleen served in the Navy: 3 years on active duty and 21 years in the reserves. She retired as Lt. Commander. She served in Virginia and in Vancouver and Victoria as Liaison Officer to the Canadian Navy. Scott enjoys refinishing and rebuilding and is now busy finishing the house they are building on Camano. Time permitting, they enjoy the beach, boating, crabbing, and clamming. Whenever they travel they keep an eye out for fungi.

This year we are voting for a President, Treasurer, and five Trustees. Please read the following profiles carefully and mark your choices on the enclosed ballot. Return you ballot to "PSMS Election," 1916 North 49th Street, Seattle, WA 98103. A ballot box will also be available at the February meeting. Each family membership is entitled to two votes, and each individual membership to one vote.

President Doug Ward

As your president, I would work to continue and to enhance the gains made in the past while working on the retention of first-time members, increasing active member participation in the various programs, and searching for ways for PSMS to become active in new community activities.

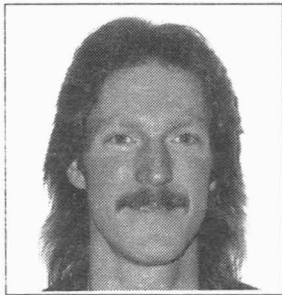


Treasurer Lynn Phillips

A PSMS member since 1986, I am particularly interested in ecology and legislation, cultivation, and mycophagy. I have previously served on the Board of Trustees and as Field Trip Chair, Annual Exhibit Co-Chair, and Vice President. I look forward to continuing to serve PSMS as your new Treasurer.



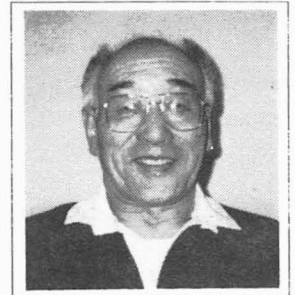
Board of Trustees



Steven Bell
I see this as the next step in my continuing involvement in PSMS. My main interests are the PSMS web site, which I am currently maintaining, education, and helping new members.

Dan Tanabe

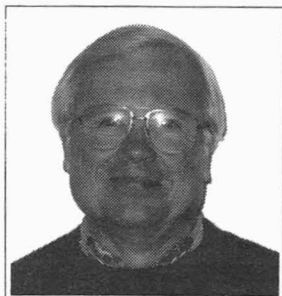
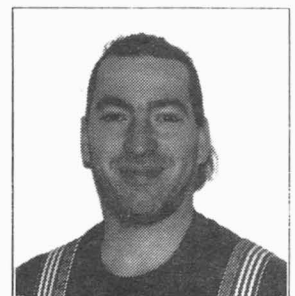
A PSMS member since 1991, when I retired after 36 years at Boeing, I enjoy tennis, salmon fishing, regular workouts at the Bellevue Athletic Club, and ballroom dancing. As the outgoing PSMS Treasurer, I look forward to continuing to serve PSMS on the Board of Trustees.



Lynne Elwell
I was introduced to Northwest mushrooms with a dinner of chanterelles while camping several years ago. Since joining PSMS, I have gained knowledge, enjoyed the camaraderie on field trips, made friends, and just had fun. I'd like to know that fungi and the natural world will be there for the next generation to enjoy.

Jim Berlstein

I am a big fan of poisonous and hallucinogenic mushrooms. Washington is home to a veritable fungal pharmacy, with powerful chemicals lurking in the woods to ambush the unwary. As a mushroom society, it is up to us to arm people with as extensive a knowledge of mushroom toxicology as possible.

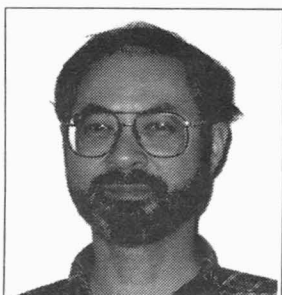
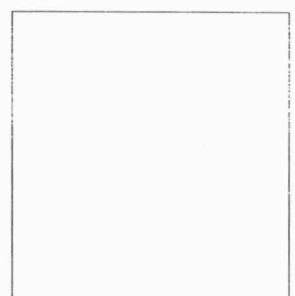


Ron Pyeatt
Since joining PSMS in 1996, I have been less involved than desired. Society resources, members, and activities are unmatched. I feel that basic education, identification, and participation opportunities for newer members should be enhanced, leading to more active and involved members. I welcome the opportunity to serve.

Dave Cole

No Photo, No Writeup

523-7392



D.V. Corey PINNACLES
I have enjoyed being the Trustee alternate this past year and helping on several projects, including the mushroom show and the fall foray. I will continue to look for new ways to boost interest, incorporate new members, and lower property taxes.



CHANTERELLE STUDY AWARD

Ron Post

In 1994–1995 volunteers from PSMS participated in the USDA Forest Service's "Man in the Biosphere" chanterelle study on the Olympic Peninsula. In February, David Pilz of the Forestry Sciences laboratory at Oregon State University in Corvallis will attend the membership meeting to present a certificate of appreciation to PSMS and talk about the study.

ACKNOWLEDGMENT AND SPECIAL THANKS

Brandon Matheny

This past year the following people have dutifully and enthusiastically conducted mushroom identification classes offered at PSMS. This means evenings after work and away from family (or a chance to get away from the family?) to donate their expertise and time. In alphabetical order they are

Dennis Benjamin
Partrice Benson
Sara Clark
Coleman Leuthy
Dick Sieger

PSMS is fortunate to have such a core group of local experienced enthusiasts.

MUSHROOM OF THE MONTH

Joanne Young

Kudos to Sara Clark for presenting the first "Mushroom of the Month" talk at the January meeting. The inaugural mushroom was *Pseudohydnum gelatinosum*. Sara will present a second mushroom in February, and after that it's up to you! "Mushroom of the Month" can be a five-minute presentation on a single species of mushroom or a comparison between two look a likes. There are still thousands of species to choose from, but don't wait! To present your favorite mushroom at a future meeting, call Joanne at (206) 633-0752

ENDANGERED SPECIES STAMPS

Amanda Brown

Pa News, 12/25/97 – Rare animals and plants will be featured in the Royal Mail's 1998 Special Stamps Programme to try to make people more aware of the need for conservation.

The six stamps portray the Common Dormouse (20p), Lady's Slipper Orchid (26p), Song Thrush (31p), Shining Ram's-Horn Snail (37p), Mole Cricket (41p), and Devil's Bolete (63p).

They are among the most threatened species in Britain and Europe because of changing land use, pollution, woodland fragmentation, altered farming practices and, in the case of the Lady's Slipper Orchid, collection by botanist and gardeners in Victorian times. The Devil's Bolete (*Boletus satanas*) has been reduced because of loss of suitable beech trees.

A presentation pack (number 284) will be available from post offices and the British Philatelic Bureau from January 20, price £2.25.

MUSHROOM MEAT LOAF

PSMS Cookbook

2 C sliced mushrooms (chanterelles, boletes, best: <i>Sparassis</i>)	2 lb ground beef
1 C chopped onion	2 eggs
4 Tbsp butter	1 C mashed potatoes
1 C bread crumbs	1-1/2 tsp salt
1-1/2 C milk	1/8 tsp pepper
	1/2 tsp sage or basil
	or 1 TBs fresh basil

Sauté mushrooms and onions in butter on medium heat until liquid evaporates. Cool. Soak bread crumbs in milk. Mix everything together and put into a buttered loaf pan. Bake 1 hour at 350°F.

Have you sent in your recipes for the new PSMS cookbook? If not, mail your contributions to The Elstons, P.O. Box 886, Fall City, WA 98024 (the_elstons@msn.com) while you're thinking about it! Everything is welcome, no matter how simple.

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