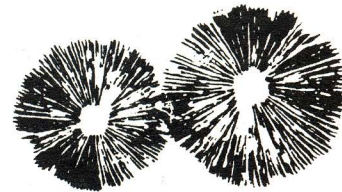


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 357

December 1999



Season's Greetings



May All Your Dreams Come True

Spore Prints

is published monthly, September through June by the

PUGETSOUND MYCOLOGICAL SOCIETY

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- Annual dues \$20; full-time students \$10

CALENDAR

- Dec. 14 Membership meeting, art show, and annual "cookie bash," 7:30 PM, CUH
- Dec. 17 *Spore Prints* deadline
- Dec. 20 Board meeting, 7:30 PM, CUH board room
- Jan. 11 Membership meeting, 7:30 PM, CUH

BOARD NEWS

Agnes Sieger

A suggestion to have a microscope out at the monthly meetings was received with enthusiasm. There is now a video setup for microscopy on permanent loan from Dr. Ammirati. So far, 217 members have renewed their membership. We need a field trip chair for 2000. Potential candidates were discussed for the February election. The Board voted to buy one VCR for duping video tapes (not to exceed \$150). Because of increased interest in cultivation, the Board voted to let PSMS member Paul Stamets send members a copy of his mushroom cultivation catalog on a one-time basis. Next year's Survivors' Banquet will be March 18 at Edmonds Community College. Final results are still not in, but it looks like we made a small amount on the Annual Exhibit in October.

MUSHROOM MISSIONARIES

Patrice Benson gave a talk on mushroom preservation to the Snohomish County Mycological Society on November 10, 1999.



MEMBERSHIP MEETING

Tuesday, December 14, 1999, at the Center for Urban Horticulture, 3501 NE 41st Street, Seattle

"Cookie Bash," Slide Show, and Exhibition. Once again it's time for our annual holiday gathering and "cookie bash." There's no program this month, just eating, socializing, sharing slides, and artistic creations! Please bring your favorite holiday treat to share—a plate of cookies, appetizers, fruit and cheese, etc. (Please use a disposable plate or mark the utensil clearly with your name.)

Slide Show. Bring a few slides (10 maximum) to show the interesting times you've been having this year. They may be mushroom-related or not. Give the slides to Jim Berstein before the start of the meeting.

Calling All Artists and Dabblers. Time to display your mushroom-inspired artistry! Go ahead, bring that mushroom sand candle you've been dying to show off! Entries may be of any medium: cooking, drawing, painting, photography, ceramics, candle making, sewing, sculpture. The only rule is that entries must have a mycological theme!

Yes, there will be prizes! Entries will be appreciated by all, and "judged" by popular election. Please come by at 7:15 to have your entry numbered and displayed.



Any questions? Call Joanne at (206) 633-0752.

THE RELEVANCE OF FUNGI TO CHRISTMAS

Tom Volk, Dept. of Microbiology, La Crosse
via *Mt. Mazama Mycographia* (Nov. 1999)



Christmas Tree: Trees and 90% of all plants are mycorrhizal. It is estimated that the traditional fir Christmas tree would grow to less than three feet in ten years without mycorrhizal association.

Christmas Cards and Gift Wrapping Paper: As noted above, nearly all plants benefit from mycorrhizal association. Many of our paper products are derived from wood. An efficient white-rot fungus, *Phanerochaete chrysosporium*, is being investigated as a possible biobleaching and biopulping agent in the paper making process.

Nuts and Chocolate: All nut trees are mycorrhizal. Coca beans are processed by a fermentation of *Candida krusei* and *Geotrichum* to make the beans usable for chocolate making.

Breads and Cookies: *Saccharomyces cerevisiae* (baker's yeast) is used in a wide variety of baked goods.

Edible Mushrooms: You can't have a Christmas dinner without mushrooms!

Spirits of Christmas: *Saccharomyces cerevisiae* is necessary for making wine, champagne, beer, and other spirits.

Cheese: Cheeses such as blue, Camembert, and Brie are ripened through the action of fungi. Blue cheese is ripened by *Penicillium roquefortii*, whose spores cause the blue color. The white crust on Brie and Camembert is from mycelium of *Penicillium camembertii*.

Cola Drinks: The citric acid in colas is produced by large-scale vat fermentation of *Aspergillus niger*.

Things go better with fungi!

FALL FIELD TRIP REPORTS

Crystal Springs

Brian Luther

We had no host September 25 at Crystal Springs, but I brought two big carafes from home with freshly brewed coffee. Eighteen people put their names on the sign-up sheet (I'm pretty sure that we had more people, but that's how many saw the sheet and signed). The weather was mild, but it did rain lightly at mid-day for a short time.

More than 60 species of fungi were identified, along with a substantial accumulation of unidentified *Russula* species. Quite a few Red-Capped Boletes, a few matsutake, and some small collections of chanterelles were found. The most peculiar species collected was *Thaxterogaster pingue*, a gastroid gilled mushroom.

Six people stayed for a modest, but completely satisfying potluck, which included seasoned chicken thighs that I had cooked over the campfire.

Twanoh State Park

Brian Luther

I was at the shelter by 6:30 AM Saturday morning, October 2, and was getting things set up when John Floberg and Lisa Bellefond showed up around 7:15 with all the hosting supplies. I set up a microscope, but was kept so busy all day just helping people with what they had found that I never got the chance to look at anything microscopically. A nice fire was kept going all day, and even though the mushroom hunting wasn't great (most people found just a few collections of this and that), everybody seemed to have a good time.

Forty species were identified and displayed on the tables, with many more that we didn't have time to work on. Probably the most interesting fungus species found was *Hydnellum caeruleum*, a toothed fungus with a beautiful steel-blue-margined cap. However, the prize for the most peculiar organism collected goes to Steve McIntyre, who found a very large green and strikingly beautiful moth larva/grub of the Polyphemus Moth. Maybe 10 or 12 people stayed for a nice potluck.

Squire Creek Park

DV Corey

The field trip to Squire Creek Park on the Mt. Loop Highway October 23 was awash with new members, mushrooms, and spawning salmon.

President Doug Ward organized this additional field trip for our new members after the Fall Foray was canceled. Doug, his wife, Theresa, and their two hounds took their trailer up earlier in the week to scout the area and set up the shelter overlooking a stream with spawning salmon for the 39 people who arrived Saturday.

After Doug led a brief "tray tour" of the park, the new members went off on their own or joined groups led by John Goldberg, John Thomas, and D.V. Corey and Russ Kurtz, fanning out on Highway 530 and FR 23 to forage. They brought back approximately 50 species, which were ably classified by master identifier Sarah Clark. Luck was with the new hunters. Most found several yellow chanterelles. Several half-baskets and two full baskets returned in the afternoon, for an estimated 26 pounds of chanterelles, an impressive total for a group of beginners!



THE LONELY MUSHROOMER Why No One Calls You for Mushrooming

The Late Comer

"Oh, I've overslept, but you don't mind if we're only a hour late, huh?"

The Sponge

Never, never take your own car. After all, you don't want to get it dirty.

The Tightwad

When your host drives up to the gas pump, just pretend you're asleep. Better yet, go to the toilet and stay there until your host calls you.

The Lone Wolf

Go off by yourself when you get there. No need to tell your party where you're going. They'll eventually find you. "Oh, you're looking for me?"

The Trail Blazer

Don't bother with compass and whistle. You know that sun always rises from the west or was it the east??? Besides, it's raining.

The Claim Jumper

As soon as someone in your party finds a spot, go breathing down their neck and pick as fast as you can. After all, it's a God given gift—especially to you. Amen.

The Grumbler

When your host stops at the most likely place to find mushrooms, just grumble, "I don't like this place." Of course, you know all the right places.

The Spoiler

Don't tell you party until you get there, "Oh, I forgot to tell you. I have to return soon." You'll have a long walk home.

The Great Promiser

Promise your host that you'll take him to your great secret place. You can promise someone else the following season, and someone else again the next season.

The Goldbricker

We all know who the "goldbricker" is. No need to help on field trips or the annual exhibit. They have lots of helpers. Besides, they don't have anything you want to eat back in the kitchen."

In spite of all your faults, we love you and swear that we won't leave in the forest—maybe.

Anonymous, or they'll hang me from the tallest matsutake

We regret to announce that Angeline Knaack, a PSMS member since 1970, died on October 22, 1999. Condolences to her family.

MUSHROOM STOCK

(as prepared at the November PSMS meeting)

Gregg Shiosaki

- 3 lb mushroom trimmings
(portobella, shiitake, or button mushrooms work well)
- 1 lb yellow onions, 1-in. dice
- 12 ea. crushed garlic cloves
- 2 cups dry sherry or dry white wine
- 1-1/2 gallons water
- 2 ea. bay leaves
- 1 cinnamon stick



Procedure: Sweat mushrooms, onions, and garlic in a large stockpot over medium heat. Stir frequently until vegetables sweat and release their moisture. Cook for about 15 minutes until moisture reduces and vegetables thoroughly cook. Add sherry and reduce for another 5 minutes. Add water, bay leaves, and cinnamon and bring to a simmer. Continue to simmer for 45 minutes. Do not boil. Strain stock through cheese cloth or a fine mesh strainer.

Stock may be refrigerated for up to one week or frozen in Tupperware for up to 2 months. It can also be condensed to make mushroom syrup.

MUSHROOM SYRUP

Gregg Shiosaki

- 1 gallon mushroom stock
- Salt to taste
- Sugar to taste



Procedure: Place stock in a large stockpot and bring to a simmer. With a skimmer or small ladle remove scum that floats to the top. Continue to simmer until stock reduces to less than 2 cups. (You should change to a progressively smaller pot as the stock reduces. Try to keep the liquid at least one inch in depth.) Taste stock and adjust flavor with salt and sugar. It should have developed a syrup consistency at this point. Continue to reduce to the intensity and thickness you prefer.

This recipe was very popular at the PSMS meeting.

FOR SALE TO COMPUTER BUFFS

DV Corey

The society has two new/old computer items from a previous project for sale to the highest bidder: a Connors 500 MB hard drive and a Connors 800 MB tape backup unit with one blank tape. The units are old in that they are 1995 technology, but the tape unit has never been used and the HD only has a couple hours on it to test it recently. There is also a 14-in. 1998-technology color monitor that is still in its original box.

If any of these sound interesting, leave a message on the Society voice mail (206 522-6031) with your name, telephone number, and best offer or e-mail Corey at coreydv@aol.com.

EXPOSED: COMFORT ITEMS

Jean Johnson

Fungifama, South Vancouver Island Myco. Soc., Oct. 1999

A confidential survey of some "comforts of home" brought to a recent SVIMS mushroom foray at a forestry research station revealed:

- An espresso coffee maker (honest)
- A personal pillow (one person brought three)
- A broom handle (or third leg)
- Three golf club handles (ditto)
- A brass key ring in the shape of mushrooms
- A white noise fan (for the neighboring snorers)
- A sleeping mask
- Ballroom dancing shoes (don't ask)
- A Quillo (a quilt that folds into a pillow)
- Binoculars and a bird book (in case it rained incessantly)
- A set of pots and pans
- Eight spare keys for my car



Happy Holidays!

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RETURN SERVICE REQUESTED

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Check your address label. If you see "1999" in the upper right corner, your membership expires in December.

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