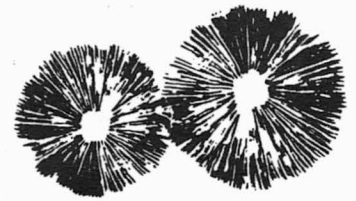


# SPORE PRINTS



BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY  
Number 372 May 2001

## POTLUCK BANQUET

Patrice Benson

A fun time was had by all at the 37th Survivor's Banquet. Many thanks to all who prepared and shared delightful dishes. This wonderful event was possible because of the spirit of cooperation which our group shares. Thanks especially to Lynn Phillips and Russ Kurtz for the beautiful flower arrangements donated from their gardens. We had fun and wonderful door prizes thanks to some unknown donors as well as to Sara Clark and Hildegard Hendrickson. But the real kudos go to our Golden Mushroom awardee Charlotte Turner Zila and her strong and silent straight man, Bill Zila. Thanks, Charlotte, for all of your "duff." The banquet would not have been as lively and colorful and melodic without our delightful guest singers, "Podhale." They performed and regaled us with many mushrooming songs from the Tatra Mountains of Poland. They also had the best costumes! Thanks to you all from the bottom of our baskets and we hope that you enjoy your membership in the Puget Sound Mycological Society. This banquet was affordable, we had lots of space and food, and it was a totally happy evening. Let's do it again next year!



## FOREST SERVICE CONSIDERING NEW MUSHROOM POLICY

Mick Mueller, USFS

The U.S. Forest Service is reviewing current policy and advancing new policy concerning the regulation of special forest products. Special forest products typically collected and that are being included in this review are items such as boughs, transplants, firewood, and berries, as well as mushrooms. Historically, National Forests have permitted and, in fact, encouraged the public to pick, gather, or collect products from the forests and did not require permits. As population pressures have increased, so has the utilization of the Forests by the recreational public. In addition, bioprospecting, the collection of organic materials for sale (e.g., ginseng, *Echinacea*, lichens, and mosses, etc.) has become increasingly substantial in its volume and disturbance. The collection of edible mushrooms has also become a reliable source of income for many people in the Northwest, particularly those who had historically made their living in the woods. At issue are the sustainability of products removed, the collateral damage to other resources in the removal of the target products, administration costs in monitoring and enforcing the regulations intended to enhance and avoid the above effects, respectively, and the public's expectation of reimbursement for the approximate value for products removed.

The language of H.R. Bill 2466, Section 339, was included in and passed as a rider on HR 3194, the fiscal year 2000 Appropriations Act. This new law outlined a pilot program of charges and fees for harvest of forest botanical products. (Currently, authority to charge and collect fees has been established for the fiscal years 2000–2004 only.) It directed the Secretary of Agriculture, the ultimate head of the Forest Service, to develop and implement a pilot program to charge and collect "not less than fair market value" for forest botanical products harvested on National Forest System lands. The intent was to recover all costs associated with the permit process (granting, monitoring, etc.), including the costs of environmental analyses. These environmental analyses would determine the threshold levels of sustainability that must not be exceeded. Reporting requirements were also cited within the Act in order to facilitate data collection that might address the sustainability issue. Permits can directly or indirectly record and report degree or volume of harvest. They can record volume directly through the stipulation of reporting requirements upon the termination of the permit or they can provide harvest information indirectly simply by the number of permits issued.

Within the language of this Act, waiver authority was given to the Secretary to determine a Personal Use harvest level for each product, below which a person may collect an amount for personal use and not be charged fees. The Forest Service is intending to collect information on the harvest of special forest products through the issuing of permits, including "free use" permits along with commercial permits. The free use permit will allow for the collection of small amounts of products up to a predetermined volume or value (currently \$20 per person per year) without being charged a fee.

*cont. on p. 3*

# Spore Prints

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## PUGETSOUND MYCOLOGICAL SOCIETY

Center for Urban Horticulture, Box 354115  
University of Washington, Seattle, Washington 98195  
(206) 522-6031 <http://www.psms.org>

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- ALTERNATES: Steve Dally, Ramona Owen,  
Micala Root
- SCI. ADVISOR: Dr. Joseph F. Ammirati
- EDITOR: Agnes A. Sieger, 271 Harmony Lane,  
Port Angeles, WA 98362

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

## CALENDAR

- May 5 Field trip, Bullfrog Flats
- May 7 Intermediate class for members who are registered
- May 8 Membership meeting, 7:30 PM, CUH
- May 9 Beginner class for members who are registered
- May 12 Field trip, Swauk Creek  
Mushroom survey, Tall Timbers
- May 14 Board meeting, 7:30 PM, CUH Board Room
- May 15 Beginner class for members who are registered
- May 16 Intermediate class for members who are registered
- May 19 Field trip, Twenty-Nine Pines
- May 22 *Spore Prints* deadline  
Beginner class for members who are registered
- May 23 Intermediate class for members who are registered
- May 28 Intermediate class for members who are registered
- May 29 Beginner class for members who are registered
- June 2-3 Field trip, Bridge Creek

## REMEMBER PSMS BOOK SALES

The PSMS Book Sales committee has mushroom books for sale at a discount to all members at the regular monthly meetings. Besides all the standard identification books, we also have mushroom cookbooks, children's books, and books of interest to outdoorsmen. The selection changes from month to month. Take a moment to browse through it and see what's new.



## MEMBERSHIP MEETING

Tuesday, May 8, 2001, at 7:30 PM in the Center for Urban Horticulture, 3501 N.E. 41st Street, Seattle

Our speaker this month will be Paul Stamets of Fungi Perfecti, who will discuss both the micro and macro—from the minutest cells to moving mycelial waves covering thousands of acres, in constant motion across the face of the planet. Paul believes the mushroom mycelium is Earth's natural Internet and is a governing force for healing the planet from catastrophe. The mushroom genome, especially in the Old Growth forests, has been barely explored. What has been discovered thus far has profound implications for the health of people and the planet. This presentation promises to be visually dynamic and will bridge the use of mushrooms over millennia, between native cultures from the New and Old Worlds. This talk will introduce a new foundation of knowledge for those familiar or new to the role of mushrooms in nature. Several current, cutting-edge research projects will be featured.

Paul Stamets is the author of five books and a world-recognized authority on medicinal mushrooms. Two of his books, *Growing Gourmet & Medicinal Mushrooms* and *The Mushroom Cultivator*, are used as textbooks throughout the world, steering the course of the industry toward the use of organic methods and using fungi to help repair, sustain, and invigorate ecosystems. He founded Fungi Perfecti ([www.fungi.com](http://www.fungi.com)) in 1980.

Would members with last names beginning with A-F please bring a plate of refreshments for the social hour (and consider offering to help host).

## MICROSCOPY CLASS

Colin Meyer



During the last weekend of March, 21 students enjoyed a two day microscopy workshop presented by Judy Roger. We learned to make sections of mushrooms and mount them under the microscope to check for details such as spore shape and the existence of cystidia (sterile cells) on the walls or edges of gills. Thanks to Dr. Joseph Ammirati and the University of Washington for lending the space and equipment for the class, and to Brandon Matheny for coordinating and assisting with the class. A big thanks to Judy Roger for teaching a lively and informative workshop.

## UK POPPY-KILLING FUNGUS DEVELOPED

*Fungifama*, South Vancouver Island Myco. Soc., April 2001

Scientists are developing a virulent fungus in an effort to combat the worldwide trade in heroin. The fungus kills opium poppies, the raw material for the drug. The UK Foreign Office has confirmed a report in *The Sunday Times* newspaper that Britain is helping to fund the biological research.

The programme is based in Uzbekistan, in central Asia, which borders the so-called "Gold Crescent" of countries that supply up to 90% of Britain's heroin. The action comes after bumper harvests have seen the UK and much of western Europe flooded with cheap heroin. The street price has halved and seizures at ports and airports have risen sharply. The Foreign Office was unable to confirm details of the report, but a spokeswoman stressed that work was "in its very early stages at the moment."

Britain would hope to unleash enough fungus to infect thousands of acres of poppies grown in the central Asia region.

## NEW COMMITTEE VOLUNTEERS

**Meeting Refreshments:** Luise Asif has volunteered to take charge of refreshments at the monthly membership meetings. Thank you, Luise.

**Database:** New board member Pacita Roberts will take over management of the PSMS database/mailling list. Noel Studer will step down to have more time to devote to graduate school, work, and her busy life. Thanks to both of you!

## CULTIVATION CORNER

The PSMS Cultivation Group is offering several classes on mushroom cultivation, beginning ID, and cooking at the Arboretum. They will include basic identification of ten common mushrooms, how to cook and enjoy edible species, and how to cultivate some favorite mushroom species. The classes will be held Sunday, May 13, from 10 AM to 4 PM and Sunday, June 10, from 10 AM to 4 PM. The classes are open to the general public and cost \$30 for each. To register call the Arboretum at (206) 543-8801

## CALL FOR SLIDES—WHERE ARE YOU?

The slide library is looking a little skinny. Do you have slides from the PSMS slide library that you may have checked out and forgotten to return? Please return any slides that you are not currently using.

## MacDONALD PARK FIELD TRIP Brian Luther

We had a good turnout March 31 for our first field trip of the season, with 21 intrepid mushroomers and several well-behaved dogs. Thanks to our host, Micala Root (pronounced Michaela), everyone got a warm greeting and hot coffee, hot water, and goodies to further entice our woods-bound members. I gave an introductory lecture on PSMS field trips in general and verpas in particular, presented a brief overview of what an Ascomycete is, and talked about good collecting methods, the recommended implements, and how to be prepared for the woods. After that I donned my rain gear, and we all took a successful and satisfying hike through the cottonwood groves for a couple hours.

Their eagerness became excitement when the first mushroom was found, and I had everybody gather around for an inspection. Everyone found at least some *Verpa (Ptychoverpa) bohemica*, with some finding 20 or more. Afterwards we came back and had a nice little "show and tell." Fourteen species of fungi were collected, including *Verpa*, *Trametes versicolor*, *Exidia* sp., a couple of species of *Mycena* and *Psathyrella*, a *Peziza*, a *Tubaria*, *Crepidotus*, *Stereum*, *Entoloma sericeum*, *Coprinus micaceus*, and Inky Caps. Unfortunately, nobody found Scarlet Caps (*Sarcoscypha coccinea*), which I looked for in vain hoping to show to the group.

Micala remained at the shelter while we walked through the woods, but took a brief stroll nearby and found a beautiful clump of Inky Caps (*Coprinus atramentarius*) in prime condition, which gave me the opportunity to discuss the edibility of this delicious fungus with the major qualifier that goes along (no alcohol before or after eating this mushroom for at least 24 hours!). Just as we were packing up at the parking lot to leave, Joanne Young (our President) rolled in, not realizing it was an abbreviated field trip. Enthusiasm for this half-day outing was high, and I hope this spirit of interest will be brought to the other field trips, which will be all day events, each with a potluck for the finale.

## Mushroom Policy, cont. from p. 1

Which brings us to today. Within Washington and Oregon, a wide range of permit systems and fees exist. Direction, particularly as a result of this Act, is to begin to get all forests and ranger districts consistent in their policy and implementation of a special forest products program. The Lake Wenatchee/Leavenworth Ranger District in the Wenatchee National Forest is reformulating its entire forest products policy and program now to reflect the anticipated changes in the near future. Free use permits will be available this year for those collectors who will collect less than three gallons of mushrooms per day (and/or up to twelve matsutake mushrooms if cut in half) and do not intend to sell what they collect. Intent to sell, collection of matsutake in excess of a dozen specimens, or over three gallons total of any other species will require a commercial permit. (Currently in Region 6, Washington and Oregon, the Forest Service recognizes matsutake as a high value forest product and recommends all the inclusive forests in Region 6 to require a commercial permit for its collection. Policy also allows for the responsible officials within these forests, the Forest Supervisors, to set their own value for matsutake (and other forest products) based on local conditions and rationale. The Wenatchee NF policy differs this year from the past in allowing the collection of small amounts of matsutake without a commercial permit and in promoting the issuance of "free use" permits for 2001. While these free use permits are not currently required for the recreational collection of mushrooms in the forest, their issuance is meant to acquaint the public with the proposed system and to formally begin the necessary monitoring of the resource as anticipated in the future.

The public's opportunity for input is critical and possible at the national and regional levels. A draft of CFRs (Code of Federal Regulations; laws) and Forest Service Handbook amendments (policy) has been sent to be published in the Federal Register. Once published in the Federal Register, the public will have 60 days to respond with their comments. The proposed CFRs will outline policy and the penalties for violations of the permit requirements. Input here will be directed to the Washington, D.C., office of the Forest Service to refine national policy on special forest products. At the regional level, input to the Regional Forester in Portland will contribute toward decisions on policy for permits as they relate to "fair market value," amounts allowed for personal use, permit necessity and reporting conditions, and other aspects of special forest products permits. Comments and input may be directed to the Regional Forester at any time. Input may be given to local units (National Forests and Ranger Districts) at any time, usually to a Special Forest Products Coordinator, who can direct them to appropriate personnel. These comments are usually discussed with the Forest Supervisor as local input and directed to the Regional Forester for regional perspective.

These opportunities for comment and input will be important for PSMS. I strongly encourage members to take the opportunity to give their opinions now before policy is decided upon. The biggest issues facing PSMS (in my opinion) are: What will the fair market value for mushrooms be? Will it vary according to species or other parameters? Will there be provisions for free use for educational purposes? Will the personal use value (currently \$20 per person per year) be reasonable and allow for continued recreational (noncommercial) mushroom picking activities? Individual and concerted efforts at supplying comments are necessary to assist in the design of a workable special forest product program.

**PSMS Members' E-Mail List:** To join, send a blank message to [psms-members-subscribe@yahoogroups.com](mailto:psms-members-subscribe@yahoogroups.com). To post to the list, send the message to [psms-members@yahoogroups.com](mailto:psms-members@yahoogroups.com).



## I HAD A MOR-ELLUVA TIME

Randy Richardson

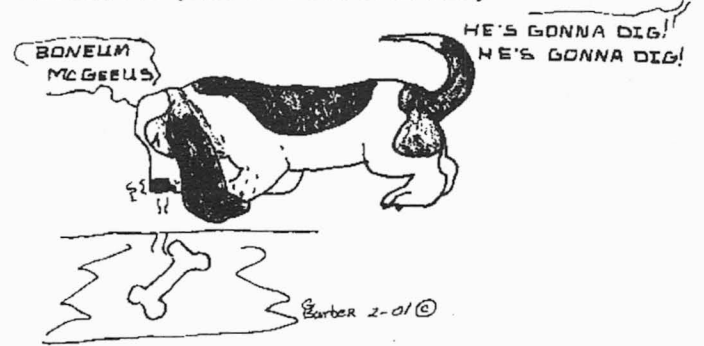
At the end of June 2000, I was on a wilderness-area solo backpacking trip in the Blue Mountains, east of Walla Walla. After reaching the ridge top, at 5000 ft, I stopped at the edge of a forest for rest and a lunch. Thinking what the heck, I let my eyes wander as I ate while walking around. Was that what I thought it was? It turned out there were two dozen fine plump, large morels in that area.

Later hiking made me giddy; morels bigger than I had ever seen were often within a foot of the trail. Owing to processing difficulties and the awful weight of my pack (nearly half my body weight), I had to be increasingly fussy as to which ones I would stop for. Toward the end of the day I could only praise and thank the morels I saw, leaving them. That night I sliced a dozen of the best to dry in the wind, and added 30 (!) to my freeze-dry boiling water (no oil, no fry pan). Blasphemy! By the end of that meal I was sick of morels. And the next day they were eager to leave my company, too. Was it the quantity or the boiling? In succeeding days I could cut only the most totally irresistible ones. One I saw had a stalk as thick around as my wrist, and the usual height was 4–5 inches. Finally the end of the week came, and it was my chance to spend one whole day harvesting to take home the next morning. Humbled again! I could not find a single one. Earlier I had found that I only could stumble onto them, that they would not grow in a spot I picked out as being perfect. Bigger than our Cascade morels, but just as uncooperative.

It turned out they'd had a remarkably heavy rain there two weeks earlier. I couldn't bring many home, but how exciting!



## McGEE, MS (MUSHROOM SNIFFER)



## MUSHROOM HERB BATTER BREAD M. Rogers

*MushRumors*, Ore. Myco. Soc., March–April 2001

1¼ C water	2 TBs sugar
2 TBs butter or margarine	2 C white flour
¼ C dried mushrooms (boletes, morels, <i>Sparassis</i> )	1 C whole wheat flour
1 pkg dry yeast	½ tsp nutmeg
2 tsp salt	1 tsp dried sage
	2 tsp caraway seeds

Heat 1¼ C water with 2 TBs butter or margarine to 120°F. Rehydrate mushrooms separately. Mix thoroughly the dry yeast, 2 tsp salt, 2 TBs sugar, and 1 C white flour. Add liquids to dry ingredients and beat at medium speed for 2 min. Add ½ C white flour and beat 2 min more. Stir in with a spoon 1 C whole wheat flour, ½ C white flour, ½ tsp nutmeg, 1 tsp sage, 2 tsp caraway seeds, and the reconstituted, chopped mushrooms. Scrape batter from sides of bowl. Cover bowl with damp cloth. Place bowl above dish of warm water in 85°F oven until batter has doubled. Beat about 25 strokes. Spread sticky batter evenly in two well-greased medium loaf pans. Pat tops in shape. Let rise until batter reaches ¼ in. from tops of pans (about 40 minutes). Heat oven to 375°F. Bake 35–45 minutes. Tap for hollow sound. Remove at once. Cool before slicing.

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### Puget Sound Mycological Society

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

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