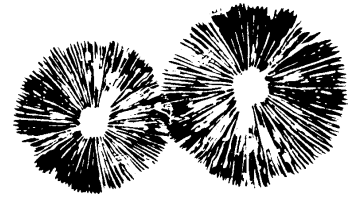


SPORE PRINTS

BULLETIN OF THE PUGET SOUND MYCOLOGICAL SOCIETY
Number 381 April 2002



GOLDEN MUSHROOM AWARD

Hildegard Hendrickson

This year the Golden Mushroom Award was bestowed on PSMS charter member Russ Kurtz. Until his retirement, Russ operated a veterinary clinic. In the early 1960s he employed a pre-med student who was taking a mycology course from Dr. Daniel Stuntz at the UW. The student took Russ into the Maltby area to collect chanterelles, and Russ was hooked. When a very small ad in the Seattle newspapers announced that all who were interested in mycology should come to the Pacific Science Center for an organizational meeting, some 140 people showed up, including Russ.



Russ hunted mushrooms with George Rafanelli, and the two of them have collected fungi for the Annual Exhibit until George had to stop for health reasons. Russ has continued this task for PSMS until the present. In 1997 while Russ (and Corey) were hunting for the Annual Exhibit, a reporter met them along the Stillaguamish River and wrote an article, including a picture of Russ, which was published in *The New York Times*. He has served several terms on the PSMS Board, and has been available for many special tasks, too numerous to mention.

In addition to mushrooming, he is a birder, likes to read and travel, and volunteers once a week at the Arboretum. Indeed, the tables at the banquet were decorated with beautiful bunches of fresh flowers, which Russ had propagated from cuttings from the Arboretum. While practicing, Russ volunteered as a veterinarian at the Seattle zoo, and served on the zoo board. Russ has lost his wife Shirley to cancer. They were the parents of three daughters and two sons (son Roger attended the Survivors' Banquet). I called several charter members, trying to find out some faux pas committed by Russ—to no avail. All of them said, "Russ is such a gentleman." He always knew when PSMS needed him, showed up, and did the job.

The Golden Mushroom Award was won by a member who contributed more to PSMS than he ever expected to receive. In addition to a special name tag, PSMS presented the lifetime member with a set of CB radios, so he can stay in touch with his mushrooming buddy.

SURVIVORS' BANQUET

Hildegard Hendrickson

A good time was had by all, who came in spite of the threat of (or actual) snow, which started around 5:30 PM. I am sure a few people who had signed up "chickened out," but that's like not going mushroom hunting when it rains. The general consensus of those attending was that PSMS should continue to hold the Survivors' Banquet as a potluck.

Since different courses were assigned ahead of time, there was a balance of appetizers, main dishes, and desserts. Among the appetizers, favorites were the spectacular and delicious mushroom patés (spread flavors: morels, chanterelles, boletes, matsutakes), some of them even shaped like fungi. I think just about all main dishes included fungi: soups, stews, shish kebabs, casseroles, salads. I cannot comment on specific ones (because my table was the last one called to the buffet line, and some dishes were empty). But there was plenty of food left to overload my plate, and everything tasted wonderful. Since I felt I had eaten too much already, I was going to skip dessert, and I only had a huge chocolate-dipped strawberry, shared by a table companion. But I heard a lot of "wonderful" comments about the desserts.

After dinner, President Joanne Young announced the recipient of the Golden Mushroom Award, and Hildegard Hendrickson gave the tribute. Joanne then addressed the attendees, acknowledged the retiring trustees, thanked the members who organized the Survivors' Banquet, announced the names of the new officers and trustees, and started the raffle. Charlotte Turner-Zila and Patrice Benson thanked Joanne for her dedicated service to PSMS. Our members are now ready to celebrate another Survivors' Banquet in 2003.

Heading to the cars in the parking lot, there was no sign of the "white stuff" left.

Survivor's Banquet, 2002

Photos by John Goldman



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PUGET SOUND 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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EDITOR:	Agnes A. Sieger, 271 Harmony Lane, Port Angeles, WA 98362 sieger@att.net

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

CALENDAR

- April 6 Field Trip, St. Edward State Park
- April 9 Membership Meeting, 7:30 PM, CUH
- April 15 Board Meeting, 7:30 PM, CUH Board Room
- April 23 *Spore Prints* deadline
- May 4 Field Trip, Silver Springs (may change)
- May 11 Field Trip, Swauk Creek Campground (may change)

BOARD NEWS

Brandon Matheny

April is the month we drop members who have not renewed. About 300 membership renewal notices will be mailed out very soon. Registration for identification classes is beginning to fill. Don Lennebacker and David Hunt will co-chair this year's Lake Quinault Foray. Karin Mendell will resign from the Vice-President position to become President; Patrice Benson will complete the one year remaining on the Vice-President's term. Emily Routledge was appointed to fill Patrice Benson's Trustee vacancy, which has one year left to run. There was a discussion over the merits and drawbacks of mailing *Spore Prints* by bulk mail. The Board approved use of the PSMS office by the Master Gardeners under specific conditions as requested by the Master Gardeners for limited times this late spring and early summer. One thousand dollars of the scholarship fund has been awarded for this year. New officers and trustees take office in April. Many thanks to outgoing officers and trustees!

Many thanks!!!! to all those who volunteered their help to organizing and cleaning up the banquet. "We love our volunteers!"

Ramona Owen and Marian Maxwell

MEMBERSHIP MEETING

Tuesday, April 9, 2002, at 7:30 PM in the Center for Urban Horticulture, 3501 NE 41st Street, Seattle

Our speaker for April will be Dr. Michelle T. Seidl, Research Associate, Department of Botany, University of Washington, who will talk on "Unveiling *Cortinarius*: Past, Present and Future."

This talk is designed to have something for everyone. *Cortinarius* is the largest genus of mushrooms, having the most number of species. For the newcomer, the talk will introduce the ubiquitous, brown-spored mushroom, which includes slimy, colorful, at times "totally tedious," incredibly beautiful, and interesting members. Also covered will be a brief history of *Cortinarius* in this country, musings on *Cortinarius* characters, and a view of growth forms and habitats. For the more advanced, the talk will include a general update on current research, where it seems to be headed, and a discussion on relationships and conservation issues.

Dr. Seidl's interest in mushrooms began as an undergraduate with Dr. Dave Largent at Humboldt State University. After graduating, she worked for 4 years at the Forestry Sciences Laboratory in Corvallis, Oregon, and then pursued a Master's degree with Dr. Harry Thiers at San Francisco State. After working at the UC Berkeley Herbarium as assistant curator of the cryptogams (lichens, bryophytes, and fungi), she pursued a Ph.D. at the University of Washington with Dr. Joe Ammirati. She completed her dissertation, entitled "Systematic Studies in *Cortinarius* Subgenus *Myxacium*, Sections *Myxacium* and *Defibulati*," in 1999. During the past few years, she has worked on monographing *Cortinarius* subgenus *Myxacium* for western North America. Besides the monograph, Michelle has various side projects including spring fungi of Washington State and studies on *Myxacium* of Costa Rica in collaboration with Drs. Joe Ammirati and Roy Halling.

UPCOMING FIELD TRIPS

April 6 **Saint Edward State Park**
(Northeast shore of Lake Washington)

From I-5 take the 145th Street exit and go east on 145th to Lake City Way N.E. (Highway 522). Turn left and proceed around the north end of Lake Washington to Kenmore and turn right onto Juanita Drive N.E. Drive just under two miles to the park entrance on the right. This is a beautiful and large park. Hosts will pick a place to gather and put out some signs.

May 4 **Silver Springs Campground**
(Elev. 2600 ft, 55 miles southeast of Seattle)

Go to Enumclaw. Then drive east and south on Highway 410 for about 32 miles. The campground is on the right, just before the entrance to Mount Rainier Park. Look for the PSMS signs. **This field trip site may be changed, depending on the weather.** Please check the PSMS phone line, (206) 522-6031, or Web site (psms.org) before going.

May 11 **Swauk Creek**
(Elev. 2500 ft, 110 miles east of Seattle)

Take I-5 over Snoqualmie Pass to exit #85. Follow Hwy. 10 east of Cle Elum for 2½ miles. Turn left onto Hwy. 970. After 7 miles bear left onto US Hwy. 97 (north) and continue another 16 miles. The camp is on the right. Swauk Pass is 4 miles beyond the camp. **This field trip site may be changed, depending on the weather.** Please check the PSMS phone line, (206) 522-6031, or Web site (psms.org) before going.

ELECTION RESULTS

President Karin Mendell
Treasurer John Goldman

Board Members: Don Lennebacker
Cathy Lennebacker
Ramona Owen
John Thomas
Bernice Velategui

Board Alternates: Jennifer Cochrane
Emily Routledge

Patrice Benson was appointed Vice President to fill Karin's unfinished year as Vice-President, and alternate Emily Routledge was appointed to finish Patrice's final year on the Board, leaving Jennifer Cochrane as the only alternate.

In accordance with the new bylaws, the new officers and board members will take office at the April Board meeting.

SPRING MUSHROOM IDENTIFICATION CLASSES REGISTRATION INFO

John Goldman

It's not too late to sign up for the excellent and popular mushroom identification classes that will begin the end of April. However, these classes are starting to fill up and are limited to 15 participants. So send your registration request and a \$35 check, payable to PSMS, in as soon as possible to

John Goldman
5819 SW Horton St.
Seattle WA 98116

There are two levels of classes: Beginning and Intermediate. Include a note indicating whether you are signing up for the Beginner or Intermediate class, along with your name, phone number (day and evening), and address (both USPO and e-mail). If your request is received after the class fills up, your check will be returned.

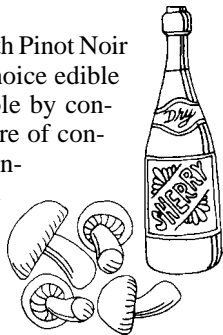
If you have any questions call John Goldman at (206) 933-0838 nights or weekends or e-mail rosegold@attbi.com.

A HEAVENLY MARRIAGE: MUSHROOMS & WINE

Jeff Long, Western Pennsylvania Mushroom Club
via *Mushroomer*, Snohomish Co. Myco. Soc., March-April 2002

Given the undeniable difficulty of finding any wine or even food writers willing to give the slightest discourse on the subject of wine with mushrooms, I do not court much in the way of controversy by attempting to show that some wines and some mushrooms really do go well together.

Agaricus arvensis, the horse mushroom, with Pinot Noir or Chardonnay, is just one example of a choice edible wild mushroom made even more delectable by consuming it with wine. The gustatory pleasure of consuming this fine field mushroom can be enhanced by cooking it with wine, or serving it with wine, or both. The earthy and anise-like aromas and flavors of the horse mushroom are complemented by eating it with a well-balanced (meaning good acidity balanced by well-developed fruit flavors and aromas), anise-scented or buttery Chardonnay. If you should prefer red wine or it is simply more appropriate for accompanying



ingredients in your meal, a medium-bodied red such as a nicely structured and developed Pinot Noir will likely enhance the deep, earthy flavors of this particular mushroom, whatever the preparation. (By nicely structured and developed, I mean a wine of more than several years of age, which has resolving tannins and increasing complexity but which retains some acidic tension in its structure.)

Regardless of the particular mushroom you use, the first order of business in matching a wine to the mushroom you are consuming should be to choose a wine made with a grape varietal that you prefer. If you are not partial to wines made with the Pinot Noir grape, by all means select a wine based upon Cabernet Sauvignon, Syrah, or another red varietal. But do be careful in choosing the type of "cab" or "zin" or whatever you propose to serve.

Since mushrooms are basically low-acid, earthy, and subtle, you are more likely to complement the mushroom by avoiding young, forwardly fruity, tannic red wines and prominently oaked, tropically fruity, low-acid white wines. Given the low acid and generally subtle character of mushrooms, you are better served by drinking a white or a red wine that has mellowed a bit over several or more years but that retains discernible acidity both when first tasted and when swallowed. By choosing a mature over an immature wine and one with a lively and crisp character rather than a soft, flabby, or even sweet taste, you will enhance the mushroom rather than dominate its flavors.

Also, some consideration should be given to the character of the mushroom you are serving, as well as its preparation. While an elegant and refined Chardonnay-based wine might be ideal for the definitively subtle but buttery taste of immature *Coprinus comatus* (Shaggy Mane) mushrooms simply sweated in a buttered sauté pan, it probably would not go well with a composed salad of tart tasting *Fistulina hepatica* slices. On the other hand, the bracing acidity of a good non-vintage champagne works wonders with *Fistulina hepatica*.

If you're lucky enough to have picked some spicy, more prominently flavored chanterelles, consider venturing beyond the typical Chardonnay or Sauvignon Blanc and try pairing them with a more boldly flavored Riesling or Pinot Gris. In contrast, a basic mushroom sauce for a piece of grilled beef is most complemented by a straight forward but maturing Cabernet Sauvignon or Merlot.

Lastly, if you should enjoy consuming a particular type of wine with a certain mushroom that contravenes any or all of the foregoing discussion, by all means do not change anything. Since the goal is to "marry" the wine to the mushroom in hand, if you find a particular marriage to your liking, just celebrate the union and avoid dwelling on the suitability of the participants. *Bon appétit!*

BULK MAILING UPDATE

Ramona Owen

Greetings, Fellow Fungophiles. I've been doing the bulk mailing for about 2 years now, after being passed the volunteer baton by Doug Ward. The mailing has been a way for me to deepen my involvement in the running of PSMS and has fit into my life-style quite well. The work has presented its challenges at different times, resulting in a change of the *Spore Prints* deadline, a change in the printer's deadline, and several "tweaks" of the labeling and mailing schedule. Also, bulk-mail protocols have had to be changed for our particular account. The biggest and longest-running impact to postal delivery has been the 9/11 crisis. All the volunteers who work on the mailing project, directly or indirectly, are aware of a few members' concerns about timely delivery. We do our best to coordinate the steps of this process and apologize for any delays or nondeliveries that occur.

PRESIDENT'S MESSAGE

Joanne Young



Before passing the PSMS presidential gavel into the very capable hands of Karin Mendell, I would like to thank the many people who helped me during my presidency. Several months into my term a set of life events occurred which were very taxing. My time became scarce and for a long while, much of the planning and details of running PSMS had to be done by others. Dick Sieger, who was then Vice President, was first with the offer to do whatever needed doing, followed quickly by Patrice Benson, Lynn Phillips, John Goldman, Karin Mendell, Brandon Matheny, and the rest of the board of directors. There were many others who jumped in to help or who were especially patient! I am immensely grateful for their grace and goodwill toward me personally, and for the extra work they each did for PSMS which has kept our club so healthy!

It's a good time to thank the officers and board members whose terms are ending this month. Lynn Phillips, our treasurer for four years is compelled by PSMS term limit rules to vacate her post! Thank you Lynn keeping our finances square, taking care of all the corporate/government paperwork, and for being fun! We'll really miss you!! Trustees whose terms are ending are John Goldman, Marcia Hiltzheimer, Don Lennebacher, Ramona Owen, Bernice Velategui, and our very honorable Immediate Past President, Doug Ward! You've all been great to work with, and I think I can speak for everyone to say that we really appreciate all the time you give to PSMS!

The new officers are Karin Mendell as President, John Goldman as Treasurer, and Patrice Benson who was appointed by the Board of Directors to complete Karin's Vice Presidential term. New Trustees are Don Lennebacher, Cathy Lennebacher, Ramona Owen, John Thomas, and Bernice Velategui. Emily Routledge (alternate), was appointed to complete Patrice's term as Trustee. Jennifer Cochrane is our alternate board member. Remaining Trustees are David Hunt, Marian Maxwell, Colin Meyer, and Pacita Roberts. We're lucky to have you to lead PSMS!

OF THIS AND THAT

Telluride Mushroom Conference: The 22nd annual Telluride Mushroom Conference will be held August 22-25, 2002, in Telluride, Colorado. For more details, check the Web page at www.telluride.com/mushroom.html or contact Fungophile, PO Box 480503, Denver, CO 80248-0503. Tel. (303) 296-9359.

Mushroom Missionaries: Doug Ward and Josh Birkenbak gave a mushroom display and some hands-on study at Forest Park Elementary School in March.

Thanks: Thanks to Vail St. Vrain for her contribution to the PSMS scholarship fund.

MatchMaker Program Available On-Line: Ian and Eli Gibson's "MatchMaker" program can now be used on-line by accessing the URL http://www.pfc.forestry.ca/biodiversity/matchmaker/index_e.html. MatchMaker is an electronic database that can be used to identify Pacific Northwest mushrooms. It covers over 2000 species and contains roughly 1400 photographs.

McGee, MS



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

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