

# MushRumors

The Newsletter of the Northwest Mushroomers Association

Volume 19 Issue 2

June - July 2008

## 2008 Begins With Gala Feast at Squalicum Yacht Club

The 2008 mushroom season started off in splendor at the Northwest Mushroomers Association annual banquet. Each year it seems that the dishes prepared by the members are more inventive and delicious than the year before, and this year was certainly no exception. A fantastic array of culinary delights was assembled for our mutual joy and, as usual, very well savored by all of us.

It was a very tight contest to determine the "best dish" of the evening, with our president Dook Hooks taking the high honor with his mushroom lasagne (featured in the recipe section of this issue).

After a very spirited version of our traditional raffle, we moved on to our highly anticipated presentation of the mushrooms and culture of Tibet, by guest speaker Daniel Winkler. We found his presentation to be absolutely riveting, revealing not only a very interesting description of Tibet's main mushroom of commerce, the *Corticeps*, but also giving us great insight into Tibetan culture, as well as the unfortunate political climate of this country today.

Daniel's presentation proved to be one of the most varied and interesting ever, and I feel we all came away with a great fascination for the Tibetan people, and an

ability to relate to a culture whose

economy is so very dependant on the harvesting of this most bizarre member of the mycological community.



Fred and Cris ponder their plates!

Thanks to Fien, who chaired, and to all who assisted in putting on this event, the cooking, cleaning, greeting and staging of dishes. Special thanks to Fred Rhoades for logistical support, in the form of the provision of a digital projector and screen for the program.

photo by Jack Waytz



Great kitchen work from Jack & Tokiko

### In this issue:

Mushroom of the Month: <i>Peziza fomeri</i> By Buck McAdoo	3
Seasonal mushroom recipes By Jack Waytz	5
NMA April Foray By Doug Morrison	6
Editor's notes By Jack Waytz	7

Daniel Winkler makes regular excursions to Tibet and other places to explore the mycology of exotic places throughout the world, especially Tibet. If anyone is interested in contacting him for information on his adventures, please check out his website, [www.danielwinkler.com](http://www.danielwinkler.com), and also the website, [www.MushRoaming.com](http://www.MushRoaming.com) for a full schedule of his upcoming events.

*photo by Daniel Winkler*



*photo by Jack Waytz*



**This idyllic view set the stage for our feast.**

## **Northwest Mushroomers Association Officers and Contact Information**

**President: Doug Hooks** 360-715-0729  
or [doug41hooks@hotmail.com](mailto:doug41hooks@hotmail.com)

**Vice President: Fien Hulscher** 360-299-8466 or [fien555@hotmail.com](mailto:fien555@hotmail.com)

**Treasurer: Cris Colburn** 360-738-3067 or [crisc@ridewta.com](mailto:crisc@ridewta.com)

**Secretary, Book Sales and**

**Membership: Vince Biciunas**, 360-671-1559 or [vince@biciunas.com](mailto:vince@biciunas.com)

### **Mailing Address:**

NMA

P.O. Box 28581

Bellingham, WA 98228-0581

The Northwest Mushroomers Association meets at the Bellingham Public Library, 210 Central Ave., Bellingham, in the Lecture Room, at 7:00 pm on the second Thursday of the months April, May, and June and September, October, and November. *Note:* Each year one or two of these meetings may be moved to the NW Room of the Fairhaven Public Library. We will inform you in advance of these changes. Membership dues are \$15 for individuals and families and the special price of \$10 for students. Please make checks payable to NMA and forward to: Cris Colburn, Membership, at the mailing address above.

Fien is our new field trip coordinator. Field trips are scheduled for the Saturday after each meeting.

MushRumors is published every other month (roughly). Deadlines for submissions are the 15th of odd-numbered months. (Of course, exceptions will be made in the event of fungal finds of unusual import!)

Editor: Jack Waytz

Phone: 360-752-1270 or

[gandalf5926@comcast.net](mailto:gandalf5926@comcast.net)

MushRumors c/o Jack Waytz

P.O. Box 28581

Bellingham, WA 98228-0581

[www.northwestmushroomers.org](http://www.northwestmushroomers.org)

Mushroom of the Month:  
*Peziza fimeti* (Fuckel) Seaver

A small ochre-tan cup fungus normally found on cow pies is not an obvious choice for a 'mushroom of the month'. Found in Iceland, northern Europe, and across North America as far south as Knoxville, Tennessee, this semi-rare but widespread fungus can usually be keyed out under 'fungi found on dung'. My first acquaintance with it turned out to be different.

I had heard through the underground express that rains in late August of 1997 might have already brought out the chanterelles around Mount Baker National Park. So I drove out to my 'secret location' east of Glacier and proceeded to look around. After two chanterelles in four hours, I was ready to pack it in. It was late in the afternoon of August 29th when I burst through some bracken fern to find a dead crow lying in a small depression. And scattered over the surface of the crow feathers were the cup fungi you see above. Cup fungi are not supposed to appear on bones and feathers. This substrate is associated with the genus *Onygena* whose fruiting bodies resemble miniature puffballs on tiny stalks.



Once back in town I contacted Dr. Nancy Weber down in Corvallis. Specimens were subsequently sent to her, and at her suggestion, also to Dr. Donald Pfister, director of the Farlow Herbarium at Harvard. Seems like I had found something of interest.

Years of silence ensued. Every four or five years or so, I would run into Nancy at a Key Council foray. Still no word from Dr. Pfister. I told her that *Peziza moravecii*, a Czechoslovakian species, was the closest I could key it out to. The problem we all faced was that *Pezizas* are usually keyed out according to substrate, so this particular collection was outside of its comfort zone. *Peziza moravecii* was probably not it.

Finally, in desperation, I transformed the photo you see above into a post card, and mailed it to Dr. Pfister. This caught his attention. He e-mailed me back right away that he had identified it as *Peziza fimeti*, and if I thought about it, dung and rotten carcasses were not that far apart for substrates. A photo of *Peziza fimeti* in *I Funghi dal Verò*, Vol.6 by Bruno Cetto looked exactly like the discomycetes pictured here.

The carpophores of the collection found on the crow were shallowly cupular with even margins. The cups measured only 9-16 mm. wide. They were pale ochre-tan, appearing slightly water logged, and became finely white furfuraceous when dried. The interior hymenial surface was smooth and slightly darker than the exterior surface. There was no stem. They were found scattered over the matted feathers of a dead crow.

Microscopically, the asci (tubular structures that house the spores) were operculate (had hinges at the apices from where the spores are discharged). The asci measured 9-9.7 x 193-210 microns and the tips turned blue in Melzer's solution. The spores were elliptical, minutely punctate, and uniseriate. They measured 6.4-7.2 x 12.9-13.4 microns. The paraphyses were septate and measured 2.1-2.6 x 93-122 microns. The tips were usually curved and enlarged to 4-4.6 microns wide. The contents were finely granular. A cross section of the cup appeared uniformly honeycombed and turned yellow in KOH.

As you can tell from the data, there aren't a lot of microscopic features to look at in a *Peziza*. Therefore, the measurements and ornamentation are of utmost importance. There are two problems with my analysis. The first is that Cetto, Dennis, Spooner, and Toth all reported the spores as smooth. Again, it looks like I blew it, mistaking granular contents for 'minutely punctate'. The other problem is spore sizes.

The spore sizes I found were considerably smaller than those recorded by others. This might be attributable to the different substrate. Even so, it was with some consternation that I read Dr. Pfister's recent comment in *Nordic Journal of Botany* 25 on the spores of *Peziza fimeti*. He wrote that although reported in the literature with spores less than 20 microns long, it is clear from type studies and fresh material that the spores are larger, ranging up to 22 microns in length. According to Ellis and Ellis, if the spores reach 22 microns or above, you have *Peziza bovina*. To get an idea of the variation in recorded spore lengths, take a gander at this:

Fred Jay Seaver – 16 microns

Ellis & Ellis - 13-16 microns

Dissing & Eckblad – 15-18 microns

Brian Spooner - 15-17 microns

S. Toth - 17.8-18.7 microns (found on deer dung near Csakvar, Hungary in 1963.)

Bessie Kanouse - 18-20 microns (found on elk dung on the banks of the Elwha River in 1939.)

My spore lengths come in shorter than all these. The only explanation I can think of is that the spores increase in size as the fruiting body matures. This actually happens in the genus *Helvella*. Could it be happening with *Peziza fimeti* as well?

Back in 1879, Emile Boudier was the first to discover that the tips of the asci in the genus *Peziza* turn blue in iodine. Spooner now adds the genera *Plicaria* and *Plicariella* to the list. The difference between them is that the latter two have globose spores while *Peziza* has elliptical spores. It was also noticed that the blue staining reaction was stronger in some species than in others. In 1978, van Brummelen discovered that variations in the thickness of a mucilaginous substance in the periascus accounted for this variation.

Karl Wilhelm Fuckel first described *Humaria fimeti* from Europe in 1871. Fred Jay Seaver then transferred it to *Peziza* in 1928. Fuckel was an interesting character. If you google his name, you discover that he was a German apothecary. He only found time to study fungi after he acquired a vineyard that could support him. He became in time a highly respected mycologist. Some of the genera that he authored and are still in use today are *Aleuria*, *Otidea*, *Phyllachora*, *Plectania*, and *Sclerotinia*.

Now that we have taken in the humble appearance of *Peziza fimeti*, I realize we are anxiously awaiting word on the edibility. The only author to comment on it was Cetto. He described them as 'senza valore'.

According to Ellis and Ellis, the only cup fungus recorded on feathers was *Peziza linteicola*, the lint loving *Peziza*. The cups are dark brown with crenulate margins, quite different from *Peziza fimeti*. Besides the dung of herbivores, *P. fimeti* can be found on mouse and rabbit dung. The species is clearly stepping out, trying new substrates to perhaps increase its range and give it a better chance of survival. But crow feathers? Not even a mycoholic would have dreamed up that particular venue.

Our thanks go out to Dr. Pfister for identifying the taxon. - Buck McAdoo

#### Bibliography

Bruno Cetto, *I Funghi dal Vero*, Vol.6, 1989.

R.W.G. Dennis, *British Ascomycetes*, 1978.

Dissing & Eckblad, *Pezizaceae in Nordic Macromycetes*, Vol.1, 2000.

Ellis & Ellis, *Microfungi on Miscellaneous Substrates*, 198.

Hansen, Laessoe, & Pfister, *Phylogenetics of the Pezizaceae with an Emphasis on Peziza in Mycologia* 93, (958-990), 2001.

Bessie Kanouse, *A Survey of the Discomycete Flora of the Olympic National Park and Adjacent Areas in Mycologia* 39, (635-689), 1947.

Donald Pfister, *New Records of Cup Fungi from Iceland with Comments on Some Previously Reported Species in Nordic Journal of Botany* 25, No.1-2, (104-112), 2007.

Fred Jay Seaver, *North American Cup Fungi*, 1928.

Brian Spooner, *The Larger Cup Fungi in Britain – part 3 – The Genera Peziza and Plicaria in Field Mycology*, Vol.2 (2), 2001.

S. Toth, *Data to the Knowledge on the Coprophilous Microscopic Fungi in Hungary.II. in Annales Historico-Naturales Musei Nationalis Hungarici* 57, (149-157), 1965.

## Delectable Recipes For The Season

### CHICKEN, SPINACH & MUSHROOM LASAGNA

Doug's winning entry at the 2008 Survivors Banquet

- 1 stick butter
- 1 # mushrooms thinly sliced (here's where you can use your favorite collected edibles, or even reconstituted ones)  
(For the banquet I used boletes, oyster, and some morels, you can use 1 or all 3 or more, if you like)
- 1 Cup finely chopped onion
- 3 T minced garlic
- 1/2 Cup flour
- 7 Cups of milk
- 2 t salt
- 1/2 t pepper
- 1/4 t nutmeg
- 1 # spinach
- 3 cups parmesan
- 2 T olive oil
- 2 # chicken breasts
- 1 # lasagna noodles (cooked)
- 1 T butter

Melt butter, sautee mushrooms (5-7 minutes), add garlic and onions, add flour (2 min), add warmed milk, S & P, nutmeg, spinach, 1/2 of parmesan cheese. Heat through and then cool and cover. Saute chicken ( I actually browned it a little with flour and oil). Heat oven to 350 F. In a large 3-5 qt casserole dish, layer 1/2 cup sauce, lasagna pasta (don't forget it needs to be cooked first), 3/4 cup sauce, 1/4 of chicken, 1/4 cup parmesan & repeat until you run out of room or ingredients. Bake until heated through and bubbling at the edges.

### Porcini Mushroom Pasta

#### INGREDIENTS

- \* 1 tablespoon olive oil
- \* 2 cloves garlic, minced
- \* 1/2 red onion, minced
- \* 1/2 cup red bell pepper, julienned
- \* 1/2 cup julienned carrots
- \* 1/2 cup dry red wine
- \* 1 cup rehydrated porcini mushrooms
- \* 1 1/2 cups crushed tomatoes
- \* 2 teaspoons chopped fresh basil
- \* 1 teaspoon dried rosemary, crushed
- \* salt and pepper to taste
- \* 6 cups tagliatelle ( wide noodles)

#### DIRECTIONS

1. Heat the oil in a large skillet over medium heat. Add garlic and onions and saute for 4 minutes, then add red bell pepper and carrots and saute for 4 more minutes. Add red wine, raise heat and boil for 1 minute; then reduce heat to medium low, add mushrooms and cook for 3 minutes.
2. Add tomatoes, basil and rosemary and season with salt and pepper to taste. Simmer for 10 minutes and serve sauce over cooked noodles.

## Doug Morrison Conducts Early Season Foray at Bertheusen Park

Our April foray, originally scheduled for April 12th, 2008, was delayed until April 26th because of the unusually cold weather this spring. The cold weather continued, however, and extended to our amended foray date of April 26th, and pickings were definitely slim. Dry soil conditions also did not help matters. Nevertheless, Saturday, April 26th, 2008 was itself a warm, sunny spring day. Approximately two dozen members gathered at Bertheusen Park (a City of Lynden park) just northwest of Lynden at 10:00 am. The park includes a self-guided short nature trail through a relatively small old growth forest area, as well as numerous extended trails through the bordering wooded areas.

Although our species list seemed to be shorter than our attendee list, there were some interesting finds. Thanks are due to Buck McAdoo for tracking down their identities with his adroit use of the available keys.

Special thanks are extended also to Vince Biciunas and Sue Blethen, who made an extra excursion into town to pick up some needed supplies.

We concluded this enjoyable spring outing with an outstanding pot luck meal. Everyone enjoyed a vast array of sandwiches, salads, dips, etc., as well as desserts and beverages. I know it's all about the mushrooms, but oh, the food!

### April 25th, 2008 Bertheusen Park Species List:

*Agrocybe praecox* - a pair of small ones

*Nolanea cetrata* - the sheeny brass colored caps, worked out microscopically. Usually appears in November in our area.

*Ciboria rufofusca* - stalked rusty-brown ascomycete on doug fir cones. Two people brought them in. Nice find!

*Stropharia ambigua* - quite a few, mostly dessicated.

*Polyporus badius* - black-footed polypore with chestnut colored caps.

*Phaeolus schweinitzii* - ancient, dried up specimen.

*Fomitopsis pinicola* - no foray is complete without one.

*Fomitopsis cajanderi* - has pinkish pore surface. Found at the end, so never made the table.

*Merulioopsis corium* - Bob Trotta lugged this one in. First time I've ever seen it. One of the few polypres that starts out as a sessile crust, eventually producing a fan-shaped, shelving fruiting body in age.

*Ganoderma applanatum* - caps were more ochraceous than cinnamon colored.

*Fomes fomentarius* - Another find by Bob Trotta. (The archetypical caveman found mummified in ice in the Alps had this with him for tinder.)

*Hypholoma fasciculare* - Just two specimens, unusual for the deadly Sulphur Tufts.

*Mycena galericulata* - Just one specimen showed up. This and *Mycena robusta* are the largest of our local *Mycenas*.

*Ganoderma oregonense* - the lacquered maroon one. From the Key Council key, it appears that Dr. Ginns has decided that *Ganoderma tsugae* isn't found in our area.

*Trametes versicolor* - the turkey-tail. Attractive, zonate color bands.

*Hypoxylon multifforme* - the hard, black pustulate lumps on wood.

The White Crust - Forget about it. There are hundreds of white crusts out there. Only Jim Ginns could nail this one on sight.

*Melanoleuca* sp. - This is the one eaten by Dave Jansen, co-founder of our club. Only guy I know to have the moxie to devour an undescribed taxon! Declared it to be quite good. Dr. Orson Miller was working on the *Melanoleucas* before he died. I had sent him fresh specimens of this 15 years ago, so whoever will be brave enough to finish the *Melanoleuca* project will have this one in it.

*Hymenoscyphus fructigenus* - The closest I could get to identifying the tiny white, stalked cups on a fir cone. *H. fructigenus* fruits on a number of substrates, and cones are one of them. - Buck

## Unususul Weather Conditions Yield Uncommon Mycological Finds In Our Area

photo by Jack Waytz



*Coprinus comatus*

photo by Jack Waytz



*Cortinarius balteatus*

Two examples of mushrooms normally seen in the fall in our area. Buck actually cooked and ate this Cortinarius, which I have actually never found in the fall where it turned up. There were also reports of *Lepiota rachodes*, and significant numbers of *Agrocybe praecox*. Only time will tell what kind of fall season we are in for...

Just a gentle reminder that although summer is just getting underway, the club's Fall Show, to be presented on October 19th, 2008, is closer than it seems. We will need volunteers for the stations, set up, cleanup, etc. Please get in touch with yours truly if you have the urge to help out.

### ***Attention All Northwest Mushroom Association Members!***

**This newsletter will be the last actual paper letter that you will receive. Subsequent issues will be provided to you via the internet in digital form. There are numerous advantages to this: 1) We will save the resources we have been using to produce the newsletter, and their associated costs, 2) all of the graphics featuring both our incredible mushrooms and colorful members will actually be in full color, and 3) a huge savings on the time and nerves of your editor...**



Tasty spring morsels from the Galbraith Mountain!

**MushRumors**  
**c/o Jack Waytz**  
**P.O. Box 28581**