

Fungifama



The Newsletter of the Southern Vancouver Island Mycological Society
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Dues: \$15.00 per year per household, payable in January by cheque made out to SVIMS or by cash at meeting.

Meetings: First Thursday of the month (no meetings December, January, July, and August), 7:00 p.m. sharp at the Pacific Forestry Centre, 506 Burnside Rd. W., Victoria. Lots of free parking. The meeting room is near the main entrance door. Non-members welcome.

Survivors' Banquet NEW VENUE

- In the **Kempster Building** at the **Horticulture Centre of the Pacific**, 505 Quayle Road, Victoria.
- **Saturday, January 20, 2001. 6 p.m.**
- **What to bring: 1)** a potluck dish big enough to serve 9, serving utensil, etc. Mushroom dishes are welcome but not required. **2)** your own plate, utensils, and cup.
- **What SVIMS provides:** SVIMS provides coffee and tea. There are stovetop and microwave ovens for quick re-heating of

your culinary contributions but no oven. Cards will be provided for you to list the mushrooms or other special features of your culinary masterpieces. Or bring your own card already filled out.

- **Raffle:** As in previous years, part of our entertainment for the evening will include a raffle of silly or sensible items. Please bring along a "gift" that you hope to part with by evening's end.
- **Entertainment:** Special appearance by Susan Ellenton and Robert Anderson, folk singers, who will entertain us with a selection of songs.
- **Helping out:** Help with set-up by arriving at 5:00 and pitching in to move tables and such. Or stay a little late to help clean up afterwards.

Monthly Meeting:

Thursday, February 1

Adventures with edible mushrooms. As is our tradition, the SVIMS new year of meetings will be kicked off by that VMS main-stay and mycologist extraordinaire, **Paul Kroeger**. In keeping with the goal of our new President (see below), Paul will speak on a subject of interest to both the beginner and the seasoned expert - the common edible mushrooms.

Pres Sez

By John Dennis

What a great year to be President of the Southern Vancouver Island Mycological Society (SVIMS)! SVIMS has over 100 members, a great executive and an exciting line-up of speakers for the coming season. There will be lots of opportunities for members to find more mushrooms, eat more mushrooms, learn about fungi in the

environment and have a good time with friends who love nature and the outdoors.

I have had the privilege of working with fungi (mostly mushrooms) in my forestry career for 29 years. Mushroom hunting, identification, and, of course, eating, is my #1 hobby. I hope by being President, I will be able to "infect" others with this same passion.

Last year's SVIMS' meetings, forays, barbecues, etc. were very successful. They culminated in a great mushroom show at Swan Lake. Thanks to Expert Chef, Jim Jones, we broke into the culinary arena and captivated the minds and stomachs of many of the show's visitors. We will repeat some of these events this year. I anticipate even more focus on cooking wild mushrooms, with projects similar to the wild video on favorite mushroom recipes produced by some SVIMS members last year.

This year I would like to concentrate on the amateur mushroom hunters of the club and pay more attention to identifying the common mushrooms that inhabit the lower Island area. The "expert" members in SVIMS need to continue to pass on their experience, skills and knowledge to beginners turning them into true fungiphiles (mushroom lovers).

Fungi play a large role in our lives. Most people are aware of the "good" fungi (those producing antibiotics and other health benefits, those which are symbiotic with animals and plants, etc.) However, even the "bad" fungi (those causing decay and disease) are being better understood. We can now appreciate their proper place in the world's ecosystem and their benefits.

We have an opportunity to increase the public awareness of fungi and expand our membership this year. The Canadian Forest Service (our host providing the SVIMS meeting room at the Pacific Forestry Centre (PFC)) has asked if we would like to have an exhibit describing the SVIMS club displayed in the PFC atrium. We hope to have this exhibit in place during the mushroom season, providing a conduit to our club for all visitors to PFC.

I would like to thank all previous Presidents and Executives of SVIMS for establishing and maintaining such a great SVIMS club. I will work hard with the current Executive to continue to make the club a learning and fun organization for everyone.

See you at the Survivors' Banquet.

Message from retiring President:

By Bryce Kendrick

As your retiring President, I would like to congratulate everyone who participated in the Swan Lake Mushroom Show on a job superbly well done. Many collectors brought in a fine diversity of macrofungi, and many identifiers named them - both groups gave generously of their time, and I know the visitors appreciated it. Jim Jones' cooking demo was a real hit (and must be repeated). The baking was scrumptious. Our new President worked wonders in the Children's Corner. There was a fine spirit of camaraderie throughout, and I really believe, to coin a phrase, that a good time was had by all. Special thanks to Rob for his organizational efforts. If I haven't named everyone, that is because there were so many active participants. Ian Gibson's last-minute rescue of a much-coveted specimen from the clutches of the black plastic gobbler made a fine closing cameo. This all provided a rousing climax to the new season, and augurs well for the meetings and forays that lie ahead.

My thanks also to all the members of the executive who ably ran the club over the past year. I am happy that so many of them have agreed to stay on. I am sure the year ahead will be a good one for the club, under the guidance of President Dennis and his augmented team.

Finally, I think we hit on a really good theme at the last meeting. Mushroom Madness must surely become a regular event during our schedule. Access to microscopes with a T/V camera and monitor was an eye-opener for many, and the digital projector gave people a chance to run 'Matchmaker' as a group event. Everyone was clearly engrossed in the processes of

identification, and the fact that we pretty well had to be thrown out speaks for itself.

I look forward to seeing you all at future meetings.

Swan Lake Mushroom Show - followup:

Letter from Ann Scarfe, Program Manager, Swan Lake Christmas Hill Nature Sanctuary:

Dear SVIMS members:

Enclosed please find a cheque for \$32.61, which represents one half of the donations collected during the Mushroom Show on November 5th. Please thank all your members for their help in making this day a success. The staff that was here really appreciated the great tastings from your chef!

As you are probably aware, Rob Countess gave a series of four classes for adults. They were well attended and participants were certainly pleased with their courses. It is obvious that there continues to be a demand for these classes so we look forward to continuing co-operative endeavors with your group.

Swan Lake Mushroom Show - more followup:

By Jean Johnson

While there were many helping at the Swan Lake SVIMS Mushroom Show last October, I would like to take this opportunity to thank some special people. **Mary Hampson** donated "lunch" for our member helpers, **Jim Jones and Lynn Solomon** cooked up a storm providing tasty hors d'oeuvres of Shaggy Manes, Chanterelles, and other fungi to the show attendees, and **Jocelyn LaLonde** sold baked goodies. Many thanks to all of you who provided these baked goods and the drinks. We made **\$50.00** from the refreshment table!

Fungus and "lower plant" garden and sanctuary

(<http://www.rbge.org.uk/intro/inverleith.htm>).

The Edinburgh Royal Botanic Garden is located in the Inverleith district of Edinburgh, a mile north of the city centre and a similar distance inland from the Firth of Forth. Its 31 hectares span an undulating

site 20–30m above sea level, rising to 40m at Inverleith House in the heart of the Garden

At the western end of the Garden, an innovative wild area, known as the **Cryptogamic Garden**, seeks to nurture a range of the much-neglected 'lower plants' – ferns, mosses, lichens and fungi.

According to Dr. Roy Watling, the Cryptogamic Garden is "going fine. However, since 1994 I expanded to 7.5 hectares in our Border property, Dawyck Botanical Garden (<http://www.aboutbritain.com/DawyckBotanicGarden.htm>), to set up a cryptogamic reserve and sanctuary. Here all the trees and stumps are numbered; there is a biodiversity plot and recording is going on monthly except in autumn when it is done at weekly or 10 day periods. We have a chanterelle picking experiment in the same area. It was opened in 1996 by Lord Selborne and has had quite a lot of media coverage. I would encourage your people to set such an attraction up."

Massive mushroom

Submitted by Bryce Kendrick

A specimen of *Sparassis crispa* found near Mayres in France by three amateur collectors is the newest claimant for the title of world's largest edible fungus -- it weighed 28.8 kg. Rather than being eaten, it is being kept frozen and will be exhibited at mushroom fairs around the country.

Fungus May Lead to Return of Forest Diversity

Submitted by Andy MacKinnon

From the Newport News Times, 7-28-00

The Swiss needle cast fungus (*Phaeocryptopus gaeumannii* (Rohde) Petrak) epidemic that has infested hundreds of thousands of acres of Douglas-fir trees on the Oregon coast appears stable this year compared to last, and may even have decreased a bit. "That", said Starker Forests chief forester Gary Blanchard, "is good news."

But Alan Kanaskie, the forest pathologist with the Oregon Forestry Department overseeing the department's

aerial survey of the infection, said the change is statistically insignificant. In time, the infection may return the coast to the natural mix of trees that existed before the advent of industrial forestry by slowing the Douglas-fir and letting other trees come into the plantations.

Latin Letters

By Ian Gibson

Hericium erinaceus, *Tricholoma portentosum*, *Cystoderma granulorum*. What is going on here? Don't the endings have to match? Well, just as in life, endings are often unexpected. In English, there are mushrooms called brown *Cortinarius*, brown *Pholiotina*, and brown *Leccinum*. "Cortinarius" is a noun (name of thing), and "brown" is an adjective that describes the noun. In Latin these are called *Cortinarius brunneus*, *Pholiotina brunnea*, and *Leccinum brunneum*. The ending of the adjective matches the ending of the noun, according to whether the noun is masculine, feminine, or neuter. While this is more complicated than English, whose adjectives have only one form, it is less complicated than Bantu languages whose adjectives may have 15 or more forms. So, if the genus ends in -us (masculine), the species ends in -us. If the genus ends in -a (feminine), the species ends in -a. If the genus ends in -um (neuter), the species ends in -um. Right ... usually.

Here are some exceptions. Sometimes a genus with an -a ending is actually neuter, so to agree with it the species must end in -um. Genera ending in -loma or -derma are examples, and are explained by the fact that these words derive from Greek rather than Latin. So we have:

Tricholoma portentosum, *Entoloma rhodopolium*, *Hebeloma mesophaeum*, *Hypholoma dispersum*, *Cystoderma granulorum*, *Ganoderma applanatum*, *Scleroderma citrinum*, *Trichoderma hirsutum*, and so on.

A genus ending in -a can also be masculine. An example is *Alpova* (named after Al Pova, who is a man and therefore

prefers to be masculine rather than feminine).

Sometimes the species is not an adjective at all, but a noun, which does not have to agree with the genus. This is the case with *Hericium erinaceus*. "Erinaceus" means "hedgehog". Other examples are *Clavariadelphus ligula* ("ligula" means "little tongue"), *Helvella acetabulum* ("acetabulum" means "cup"), and *Hygrophorus russula*.

Species names that end in -cola do not change, since they mean "something that lives with ...". *Lactarius alnicola* is a *Lactarius* that lives with *Alnus* (alder). If the genus does not end in -us, -a, or -um, it can be masculine, feminine or neuter. It is worth knowing that anything ending in -cybe is feminine.

Adjectives unfortunately don't have to end in -us, -a, or -um. Other endings include -er, -era, -erum (as in *asper*, *aspera*, *asperum*), -er, -ris, -re (as in *acer*, *acris*, *acre*), and -is, -is, -e (as in *fragilis*, *fragilis*, *fragile*). The ending -ensis, -ensis, -ense works like *fragilis* and is used with a place name, usually where the original specimen was found. Still other adjectives don't change (*bicolor*, *tenax*).

Here are a couple of other Latin hints. If the species is named after a man, it will end in -ii (or -i after a vowel or -r). Confusingly, in zoological names the ending is -i regardless. A fungus species named after a woman will end in -iae (or -ae after a vowel or -r).

A species name that is formed from two parts will be hyphenated only if

a) the name is formed from words that usually stand independently. (*Arctystaphylos uva-ursi* is an example from plant names, which follow the same rule as fungal names.)

b) the first ends in a vowel and the second begins with the same vowel. *Tricholoma leucophyllum*, *Phaeolus alboluteus*, *Stropharia rugosoannulata*, and *Laccaria amethysteo-occidentalis* are examples of the application of the rule. The last name is said to be a rebellious student's response to his teacher's instruction that names should be kept short.

Your homework is to find a few mistakes in the index of Arora's field guide, "Mushrooms Demystified". Many of these result when a species is changed from one genus to another, and the adjective is not changed, or is changed wrongly.

If you were to skip your homework, you would be forgiven.

Pickled Honey Mushrooms

By Victoria Olchowecki

My source is Traditional Ukrainian Cookery by Savella Stechishin. Plus experience. Honey mushrooms (*Armillaria* sp.) grow in our yard on Salt Spring Island, and we have been picking and eating them for eight years.

Choose small button mushrooms. Clean and wash, leaving an inch of stem. I rarely shorten the stem. A waste! In pot, cover mushrooms with water and boil five minutes. Discard water, rinse several times, cover with water again and boil 30 minutes. Or longer or daily till you get around to the actual canning of the pickles.

An onion flavour is desirable. The cookbook is not specific as to proportion of onion to mushrooms, and I guess that is a matter of taste. Use pickling onions, or sliced cooking onions. Sprinkle the peeled onions generously with coarse salt, and allow to stand for a few hours. I use cooking onions, sliced thickly, enough to measure two cups once they are wilted down. Quantity here depends on how much you like pickled onions!

When the mushrooms are ready to put into sealers, wash off the salt from the onions.

Prepare the brine. I find that a half-cup liquid per pint, plus another half cup is ample liquid to fill the jars, e.g. for seven pints, four cups of brine. For brine, and the anticipated seven pints, I use three and a half cups of vinegar and three cups of water in a saucepan. Add one-third cup sugar and one tablespoon of mixed pickling spices (wrapped in cloth or not). Bring to a boil and simmer five minutes.

Prepare the sealers. Drain the mushrooms. Place some onions on the

bottom of the sealers, fill with mushrooms (with more onion as desired). Optional: add a few peppercorns and a small bay leaf to each jar. Add 1-teaspoon salt to each jar, fill each sealer with hot brine. Seal partially. Process in boiling water bath for 10 minutes. Seal tightly. Store in a cool place. Allow to stand for two weeks before using.

Note: The brine in the recipe uses the proportion of two cups vinegar to one cup water and a half or more cups of sugar. I found that to be too overpowering and much prefer the near one to one.

Mushroom slides wanted

By Ian Gibson

Below is a list of species for which we would particularly like photographs for the MatchMaker computer program. As you probably know, credit is always given, and the program is not for profit. A loan of slides is ideal, but prints or computer files are also useful. To send slides on loan, use the following address: **Ian Gibson, 201-645 Fort St., Victoria BC, V8W 1G2.**

Almost any reliably identified *Coprinus*, *Crepidotus*, *Entolomataceae*, *Galerina*, *Pholiota*, *Psathyrella*, or *Ramaria* species are worthwhile. The following are mostly common and identifiable species in the Pacific Northwest for which MatchMaker still needs photographs.

GILLED SPECIES

Agaricus alboluteus
Armillaria sinapina
Callistosporium luteo-olivaceum
Chrysomphalina grossula
Clitocybe dealbata
Cortinarius cacao-color
Cortinarius callisteus
Cortinarius scaurus group
Crepidotus herbarum
Crinipellis piceae
Cyphellostereum laeve
Hebeloma sacchariolens
Hydropus marginellus
Hygrocybe acutoconica
Hygrocybe cantharella
Hygrocybe reai
Hygrocybe singeri
Hygrophorus camarophyllus
Hygrophorus niveus
Hygrophorus virgineus

Hypsizygus tessellatus
Inocybe mixtilis
Laccaria bicolor
Marasmius pallidocephalus
Mycena flavoalba
Mycena rosella (marginate gills)
Pseudoclitocybe cyathiformis
Strobilurus occidentalis
Tricholoma platyphyllum
NONGILLED SPECIES

Androdia serialis
Bisporella citrina
Bjerkandera fumosa
Boletopsis subsquamosa
Cerrena unicolor
Coltricia cinnamomea
Dasyscyphus species
Elaphomyces muricatus group
Geoglossum species
Hymenochaete species
Ischnoderma benzoinum
Mitrlula abietis
Oligoporus fragilis
Otidea smithii
Phellinus igniarius
Phlebia radiata
Piptoporus betulinus
Polyporus brumalis
Pseudoplectania melaena
Serpula lachrymans
Stereum sanguinolentum
Syzigospora mycetophila
Thelephora terrestris group
Vibrissea truncorum

S F Fungus Faire

Submitted by Larry Stickney

At the web site below is a report on the S F Fungus Faire in Golden Gate Park. Cold, cloudy weather and very little rain gave us fine specimens, 300 different ones, to offer to the 1800 paying visitors to the exhibition. The Sonoma and Santa Cruz clubs will each present a mushroom show one on the 3rd or 4th Sundays in January

http://www.sfgate.com/cgi-bin/article.cgi?file=/chronicle/archive/2000/12/10/MNL_94223.DTL

New Spawn!

The Year 2000 saw the emergence of a new mushroom club on the flanks of Mount Elphinstone on the sunshine coast, according to Paul Kroeger. Although the club started out small, four founding members put on its first mushroom show and were

overwhelmed by the large number of people attending.

SVIMS MEMBERSHIP:

By Jean Johnson

Welcome to SVIMS 2001 – the REAL millenium year! Many thanks to all of you who have already renewed your memberships.

If you have any news about yourself or other members that you would like to see posted to this column, please get in touch with me (Jean Johnson) at 656-3117 or jeanwade@islandnet.com.

A special welcome to our new members: **Gina Kiellerman, Ann Garibaldi, Katerina Uxova, Heather & Bob Phillips, Betty Collard, Nevio Corazza, Claire Gusman & JA Witcombe, Barb McLintock, Guy Le Monnier, Renato Buchholz, and Thelma Brant.**

A special "Welcome Back" to **Christine Roberts** and **Bob Trotta** who have returned from England and have already been on several fall forays.

We would also like to remember **Henrik Jacobsen** who passed away last year.

For SVIMS long-timers, here is news from our peripatetic first President, Hannah Nadel.

"I'm still at the ICIPE research station on Lake Victoria, where I've been stationed since June. I am winding up some tsetse-control research that shows a glimmer of promise but which isn't exactly dramatic enough to warrant lots of new funding. I'll be here until the end of January but will try to find a way to stay longer. A nearly sure consultancy with ICIPE came up for me recently, to start early in the year, but the funding was suddenly put on hold until July. So I have to scrounge for something to keep me solvent for the months in between... I'm taking off with friends tomorrow to spend New Year at Mombasa and then visit a friend who manages a small guest house further up the coast. I'm looking forward to some snorkeling in a marine reserve and to visit a remnant coastal forest. "