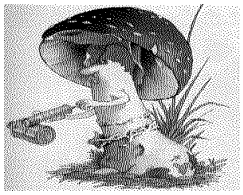
Fungifama



The Newsletter of the South Vancouver Island Mycological Society
August 2001 Volume 9.1

President John Dennis 250-595-7499

Vice President Richard Winder 250-642-7528

Treasurer & Membership & Subscriptions
Jean Johnson 250-656-3117
2552 Beaufort Rd., Sidney, BC V8L 2J9
jeanwade@islandnet.com

Refreshments Organiser
Marilyn Grant 250-658-8709

Foray Organizers
Adolf & Oluna Ceska 250-477-1211

Fungifama Editor
Shannon Berch 250-652-5201
shannonberch@telus.net

Directors-at-large
Mary Hampson 250-656-1555
Rob Countess stay tuned

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.

Monthly Meetings:

Special September Meeting:

Mushroom Cooking and Eating

Thursday, September 6

Renata Outerbridge and John Dennis will host our first meeting of the 2001/2002 season.

Time: 6:00 pm
Location: 2961 Ashdowne Road, Victoria
Phone number: 595-7499
What we supply: smokies (Polish sausages), bread, various mushroom appetizers, soup, non-alcoholic beverages
What you should bring: lawn chair, anything else you want to eat, BYOB
Parking: at church at corner of Eastdowne and Neil or at the top of Ashdowne along the large grassy lot (park)

Thursday, October 4

No meeting, instead we are hosting a presentation the following week by Taylor Lockwood as described below.

Special October Meeting

Taylor F. Lockwood, Mushroom Photographer Extraordinaire

Date and time: Thursday, October 11, 2001 at 7:00 p.m.
Location: Room 168, Elliott Building, University of Victoria
Admission: $5.00 admission (free to SVIMS members)

The program will feature incredibly detailed photos of mushrooms and other fungi from Africa, India, Thailand and Australia. Set to music, Taylor's presentation is truly remarkable.

Bring your live mushroom specimens for examination and identification by our SVIMS members.

Forays and Events:

Mesachie Lake Foray
October 12, 13, 14th
Come One! Come All!

Our third annual Mesachie Lake Foray will be held in conjunction with the first annual Cowichan Lake Salmon & Mushroom Festival. While we will be holding our own forays and identification sessions, SVIMS will be at the Festival on Sunday and those

who choose to can drop in on those activities as well.

Costs are: accommodation $25.00 per night; breakfast and lunch $10.00 each; dinner $15.00 each. For the weekend, with all meals and room for two nights, the total cost will be $105.00 per person.

Location details: A map and more details will be mailed to those who reserve a spot.

Reservation required: For more information and to confirm your rooms and meals in advance, please contact Jean Johnson at 656-3117 or jeanwade@islandnet.com.

Reservation MUST be made by October 1st. You can also mail your payment to:

Jean Johnson
2552 Beaufort Rd
Sidney, B.C. V8L 2J9

Swan Lake Mushroom Show

October 28?

Check our web site or listen at meetings for updates on the date for our annual Mushroom Show.

Prez Sez

by John Dennis

The Rain is Here! The Rain is Here! The grass is already turning green, the temperatures are dropping and, yes, Jocelyn has already seen shaggy manes popping up in the grass! We should be in for a great mushroom collecting season.

What could we expect to find and where should we be looking for those tasty morsels? First we look in any areas that have had water this summer. Garden patches that were allowed watering should have had enough moisture to encourage and maintain mushroom mycelium growth. You might expect *Lepiota rachodes*, *Agaricus augustus, Agaricus campestris, Agaricus arvensis, Marasmius oreades* and the aforementioned *Coprinus* to show up first. Areas that are near the ocean where fogs and mists drift in the morning are other good spots to check out.

Don't just look on the ground. The "chicken of the woods" (*Laetiporus sulfureus*) can be found fruiting out of wounds on trees. Often they fruit too high for a subtle, quick, collect and run but they can be in such quantity that it is worth the effort to get them. Don't forget those early Boletes! Look for oaks, look for spruce, and look for birches. Look wherever there has been any moisture.

If you are going into the interior of British Columbia, the weather in the Prince George and Smithers area has been very wet. In the past I have seen the *Leccinum* in troops along the roads up there. Take your drier and stock up for the winter.

Closer to home, mushroom events are being planned; the SVIMS Mushroom Show, the Mesachie Lake Foray, the Lake Cowichan Salmon/Mushroom Festival and of course the September "Mushroom Cooking and Eating" SVIMS meeting. So, get off the lawn chair, open those eyes, get out the identification books, and wake up those taste buds. Mushroom hunting season is upon us!

News from Vancouver Mycological Society (VMS)

by David Tamblin <D_Tamblin@telus.net>

Members of SVIMS are welcome at any and all of the following activities.

Details will appear in the VMS newsletter and on the VMS Mushroom Phoneline at 604-878-9878.

Field Trips:

Saturday, Oct. 13th - there might be a one-day field trip using the BCIT Forest Society facility in Maple Ridge - not overnight and as yet not booked.

Saturday, Oct. 27th - Chilliwack River Valley - exact location will depend on the weather - leader David Tamblin - contact him for details.

Saturday - November 3rd - Roberts Creek and Elphinstone on the Sunshine Coast - leader Paul Kroeger - car pool on ferries, etc.

Sunday, November 11th, Rembrance Day - field trip to Seymour Demonstration Forest (or possibly Buntzen Lake area).

Other Plans:

Barbecue at Abbotsford, Saturday, Sept. 8th.

Regular VMS Meetings: on Sept. 4th, Oct. 2nd, and Nov. 6th

VMS Mushroom Show at VanDusen: Oct. 21st

Future plans:

VMS is also looking at reserving Last Resort Lodge in Manning Park for an early October weekend foray in 2002 - that's next year.

Mushroom events and news from abroad

1) Breitenbush Retreat in Oregon presents the 16th annual **Breitenbush WILD MUSHROOMS gathering** from October 18-21st.

Presenters include Dr. Bryce Kendrick (from SVIMS), Taylor Lockwood, Paul Kroger (from VMS), Jim Berlstein and Dr. Michael Beug and others.

Cost: US$240 to $315.

Telephone 503-854-3314 for reservations.

Website for more information is www.breitenbush.com.

2) Mushrooms 2002: the Calendar from David FitzSimmons, photographer in Ohio.

This 12"x12" calendar features 12 full-color monthly images. Cost is $19.00 Canadian but if we order 10 or more, they can be purchased for $12.00 each.

A sample calendar will be brought to the September meeting and interested members can order from Jean Johnson (656-3117 or jeanwade@islandnet.com).

To view try website: www.browntrout.com.

3) NAMA Clubs List Created

A new mycology related mailing list has been created to provide a forum to discuss issues related to creating and sustaining amateur mushroom clubs affiliated with the North American Mycological Association. The list is open to anyone who is interesting. To subscibe, send email to: clubs-request@namyco.org

4) Mycological Foray to Emilia Romagna, Italy

September 28 - October 14, 2001.

Ennio Guisti, former member of the Mycological Association of Washington, D.C. will lead a foray trip through this region. Val di Taro, the site of the first foray, is the only area to be recognized by the European Union for the quality of its mushrooms. The trip includes 8 forays and the main cities to be visited include Salsomaggiore, Modena, Parma, Faenza, Ferrara, Ravenna and Bologne. For more information email Albert J. Casciero at: casciero@wrlc.org

5) Spokane Mushroom Club Foray, September 28-30, 2001

Orson Miller will be the mycologist and Hope Miller will be presenting a cooking session at Hill's Resort, Priest Lake, Idaho. **Contact** Spokane Mushroom Club, P.O. Box 2791, Spokane, WA, USA 91220 for registration or call 509-328-7973 for further information.

Endangered matsutake OR junk science run amok?

by Eugene Wheeler greenenuf@yahoo.com
Date: 15 Jul 2001 16:28:22 -0700

On June 12, 2001 the US Fish and Wildlife Service (FWS) posted a notice in the Federal Register (page 31689) regarding listing the American matsutake mushroom (*Tricholoma magnivelare*) in Appendix II of CITES, the Convention on International Trade in Endangered Species.

It appears that the proposal is being pushed by the National Park Service (NPS) because they have a problem with mushroom poaching. It appears to be an effort to prevent poaching by banning ALL trade in *T. magnivelare.* There is NO scientific evidence whatsoever that *T. magnivelare* is actually endangered ANYWHERE in its range and this listing appears to be an audacious attempt to misuse endangered species laws to combat a localized law enforcement problem.

For more information, go to http://www.access.gpo.gov/su_docs/fedreg/a

010612c.html then scroll down to "Fish and Wildlife Service: NOTICES".

Life in Chernobyl

Submitted by Jean Johnson

A recently issued report from the Ukrainian National Academy of Sciences documents the presence of 37 species of micromycetes on the inner walls of the containment structures of the damaged nuclear reactor. There was only one example of an Ascomycete - *Chaetomium globosom* - and one Zygomycete. The others ranged from *Penicillium* to *Aspergillus*, with 5 species being recorded from the Ukraine for the first time.

Interestingly, heavily radioactive sites were populated by predominantly melanin-containing species.

TREASURES FROM THE KINGDOM OF FUNGI by Taylor Lockwood

After fifteen years of photography, travel, and myco-treasure hunting, Taylor Lockwood is proud to announce the publication of his first book of photos. It is hardbound, 128 pages, in full color, and is available now.

To order, send a check to "Taylor Lockwood" for US$33 ea. ($29.95 + $3.05 S&H) to:

Taylor's Book
P.O Box 1412
Mendocino, CA
95460

He will sign the book if you send a note requesting it.

He also has a new poster available using selected photos from the book. To order: Send a check to "Taylor Lockwood" for $12 each ($10 + $2 S&H) to the address above.

To view some sample pages from the book or view the poster, go to: http://www.fungiphoto.com. Orders from outside of the U.S. will be higher for postage.

Fungimap

http://calcite.apana.org.au/fungimap/

The fungus flora of Australia is remarkably poorly known. While there are thousands of people who can identify orchids, eucalypts or wattles at sight, there are very few amateur or professional naturalists who can do the same for the fungi. Fungimap is a collaborative project between professional and amateur mycologists and naturalists to gather information about the distribution of fungi throughout Australia.

Fungimap started as an initiative of mycologist Tom May at the National Herbarium of Victoria, Australia. It is now a joint project of the Field Naturalists Club of Victoria, the National Herbarium of Victoria, Royal Botanic Gardens and Deakin University's School of Aquatic Science and Natural Resources Management. It has now completed its pilot project in which a call was made for volunteers and groups to search for eight species of fungi.

Now available is the Fungimap CD-ROM, which puts the full resources of the Australian Fungal Mapping Scheme in your own home or secret laboratory for only A$15 plus taxes and postage.

Fungimap can be contacted through: fungimap@rbg.vic.gov.au

***Amanita phalloides* back again**

by Adolf Ceska

On July 25 Mike Howe brought a nice specimen of *Amanita phalloides* (Death Cap) to Oluna. Mike's wife Jen found it in the neighour's flowerbed on Carnsew Street. The neighbour bought some bagged compost and it may be possible that it came with the compost.

Beware, this is a deadly poisonous mushroom!

Fungus eats CD. Spores bore holes in compact disks, rendering them useless.

By Xavier Bosch, 27 June 2001

Submitted by Andy MacKinnon

Computers get viruses. Code gets bugs. Now CDs get fungus. Researchers in Spain have discovered a fungus that eats

holes in compact discs, corrupting the information stored in them.

After visiting Belize in Central America, Victor Cardenes of Madrid's National Museum of Natural Sciences (MNCN), found one of his CDs discoloured, transparent and unreadable.

The disk's aluminium and polycarbonate layers were riddled with fungus, Cardenes and his colleagues have discovered. The team has isolated and cultured what they believe to be *Geotrichum candidum.* Usually, this fungus lives on plants and animals. Occasionally it infects the human respiratory tract. DNA analysis is pending.

Burrowing in like worms from the side of the disk, "the fungus destroyed crucial information pits", says team-member Javier Garcia-a-Guinea. Pits in a CD's aluminium and polycarbonate sandwich store binary data, which is read by a laser. Some fungi are known to live on plastics and polymers, but this is the first report of a CD being eaten by a fungus.

The researchers believe that the spores probably entered the CD in Belize. The rarity of this phenomenon suggests that Belize's high temperatures and tropical humidity were crucial. To find out more, the Spanish group has posted an offer on the internet to analyse unreadable CDs from anyone wanting to test their disks for fungal infection. They have also submitted their work to the journal Natur Wissenschaften.

The problem with fungi is that we know far less about them than about bacteria, explains environmental microbiologist Marc Valls of Madrid's National Center. The finding that one has a taste for CDs is "not very surprising" he says, but it offers hope that fungi with similarly unusual proclivities might be exploited for environmental clean-up.

***Boletus edulis* species complex studied**

by Shannon Berch

Ankie (Francisco) Camacho is working at UC Berkeley on the molecular phylogeny of the species related to and including that wonderful edible mushroom, *B. edulis.* He would be interested in including BC specimens in his study. He would like to get dried specimens accompanied by descriptions and collection information. To contribute to this important research, contact Ankie at the following address:

Department of Plant and Microbial Biology
311/321 Koshland Hall
University of California
Berkeley California 94720-3102
(510) 643-5483
email: camachof@nature.berkeley.edu

The Burgundy Truffle In Sweden

by Christina Wedén, Agricultural University of Sweden

Tuber aestivum is a highly prized edible hypogeous fungus renowned for its aromatic nature, and is a close relative to the world famous périgord truffle, *T. melanosporum,* and the winter truffle, *T. brumale*. In Sweden, *T. aestivum* is listed as a threatened species based on the fact that there are only four published records, each from a different locality on the island of Gotland. *T. aestivum* forms an ectomycorrhizal symbiotic association with a number of tree species, particularly *Quercus* (oak) and *Corylus* (hazel) and is most commonly found on calcareous, well drained soils. When mature, the fruit bodies emit volatile compounds attracting animals such as squirrels and wild pigs, which are involved in spore dispersal.

The purpose of this study was to summarize the present ecological and biological knowledge of *T. aestivum* in Europe, and to further investigate its occurrence and distribution in Sweden. Ecological and phenological data were recorded in the field. In August 1997, I found four mature fruit bodies of *T. aestivum* at a new fifth locality on Gotland. The four fruit bodies were all growing in the vicinity of *Quercus* and *Corylus*. One specimen had a weight of 225 grams, which is the largest specimen of *T. aestivum* recorded in Sweden. In addition, the landowner showed me a photograph of at least 30 fruit bodies of

T. aestivum, which were found in 1995 when the garden plot was dug up and strained for weed roots. The abundance of *T. aestivum* on Gotland might well be underestimated due to the lack of intensive studies, as my study indicates that *T. aestivum* is well adapted to soil and climatic conditions present on the island of Gotland. In the light of this, the possibility of culturing *T. aestivum* in truffle orchards on Gotland, something that is already in practice in Southern Europe, could be an interesting prospect. A possible locality on the mainland, in the province of Skåne, was also examined, but no fruitbodies were found.

During this study, species were distinguished by PCR-amplification and RFLP of a non-coding sequence of DNA, the ITS-region. It was shown that a fruit body of the morphologically very similar *T. uncinatum* from France, kindly supplied by Gérard Chevalier (INRA), was impossible to distinguish at a molecular level from the *T. aestivum* found on Gotland. It was also shown that both the edible truffle *Choiromyces venosus* growing in Sweden, and the basidiomycete truffle *Melanogaster broomeianus*, also found on Gotland, can be successfully grown as mycelia on artificial laboratory medium. Mycelial identity was confirmed using PCR/RFLP, with the original fruit bodies as reference material.

Mushroom Cultivation

International Agriculture Centre, Wageningen, Netherlands

Who can participate: extension officers in developing countries; managers and technical staff of mushroom cultivation companies; lecturers at agricultural colleges; and (sales) managers of supplying industries and consultants.

The course gives a general view on cultivation of different mushroom species and is not specifically developed for white button mushroom growers. The course intends to expand and deepen participants' knowledge of and skills in mushroom cultivation. Upon completion of this course, participants: know the general principles of mushroom cultivation; know which cultivation techniques are appropriate for their situation; have practical experience with spawn production and strain conservation; and have learnt how to select suitable mushroom species. The course deals with cultivation techniques that can be applied for: oyster mushroom (*Pleurotus* spp.), white button mushroom (*Agaricus* sp.), shiitake (*Lentinula edodes*), enokitake, velvet stem *Collybia* (*Flammulina velutipes*), ling zhi (*Ganoderma* sp.). Furthermore, information on the collection and processing of edible ectomycorrhizal mushrooms such as Chanterelles and boletes is given.

Programme Details

Duration: 1 week, 14-20 October 2001

Closing date for application: 1 August (perhaps offered again next year?)

Fees: The tuition fee is NLG 2,000. This amount includes administration fees, lecture materials and, if these are part of the programme, excursions.

For more information contact:

IAC - International Agricultural Centre
Lawickse Allee 11, 6701 AN Wageningen
P.O. Box 88, NL 6700 AB Wageningen
The Netherlands
Telephone +31 (0)317 495495
Telefax +31 (0)317 495395
E-mail iac@iac.agro.nl

Membership News

Congratulations to our webmaster, **Rob Countess**, on the successful defence of his Masters thesis in August of this year. As you will recall, Rob studied the mushrooms fruiting under conifer stands of different ages located on southeast Vancouver Island.

Rob and Margaret are now going to experience life on the north tip of Vancouver Island as they move to Coal Harbour.

Another SVIMS member, **Sharmin Gamiet** from Abbotsford, has recently posted a web site on mushrooms of southern BC coniferous forests based on her work in the mountains of the Greater Vancouver

Regional District. Check out her web page by going to the site for the Southern Interior Forest and Extension Research partnership at http://www.siferp.org/home/home.asp.