

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
October 2002

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SVIMS web site: www.svims.ca

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:

Thursday, November 7

Mushroom Madness, NAMA video on Mushroom Scents, and SVIMS Elections! Could it get any more exciting? Bring in mushrooms to be identified by the group. Learn some of the basics about identifying mushrooms. Become one of the SVIMS directors and make your mark on Victoria area mycophily.

December: no meeting

Events and Forays:

Galiano Mushroom Foray and Show

Saturday November 16

Forays in the morning, afternoon display of mushrooms at the South Community Hall. For more information contact Rene at 539-5766.

Horticulture Centre of the Pacific Foray

Sunday, November 24

Meet at 1pm at the Horticulture Centre rotunda, 505 Quayle Road, Victoria. For more information contact Shannon Berch at 652-5201.

Survivors Banquet

Saturday, January 18, 2003. 6 pm

In the Kempster Building at the Horticulture Centre of the Pacific, 505 Quayle Road, Victoria.

What to bring: This is a potluck affair and BYOB, so bring a potluck dish (big enough to serve you and 8 others) and a serving utensil. Mushroom dishes are welcome but not required.

What SVIMS provides: SVIMS provides coffee, tea, plates, cups and flatware. There is a microwave oven for quick re-heating of your culinary contributions. 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 an unwrapped "gift" that you hope to part with by evening's end.

Entertainment: TBA?

Helping out: Help with set-up by arriving at 5:00 or stay a little late to help clean up afterwards.

Prez Sez

What a great Mushroom Show it was at Swan Lake. I'm not sure of the exact numbers but I understand we had 184 mushroom species, over 270 people attending and \$180 in the Money Mushroom Bank! The mushrooms went to the Horticulture Centre. Half the money went to Swan Lake and slightly less than half the money went to pay for the cooking display. More importantly, all the visitors got an idea of what SVIMS is all about. They got a taste of some wild and not so wild barbequed mushrooms, had fun and went home with an appreciation of what variety of mushrooms is out there even in a dry year.

There are lots of people to thank for this Mushroom Show success. Thanks to all who went out, found mushrooms and brought them to the show. I can't say enough about this because the dry year made them very hard to get. There are too many to thank individually here, but you know who you are. Mucho thanks to Al & Bernice Witiuk. We got about 5 times as much in dollar contributions as last year, in a large part, due to the "Money Mushroom Bank". Also, Renata, Richard, Emily, Hannah and I went mushroom collecting with them on Saturday in their big, warm, dry and extremely comfortable RV. I've never been mushroom hunting with so much class.

Thanks also to Shannon, Oluna, Adolf, Richard and Renata for setting up the tables and staying late Saturday night organizing and identifying the 'shrooms'. Thanks to the identifiers Bruce, Christine, Bob, Richard, Renata and others. Much appreciation to Jean and Mary for waving the SVIMS flag and promoting the club. I gather we got 6 new members and at least 4 more coming to the next meeting to check us out. Also, thanks to Wynne for doing such a great job at the Kids Corner. It was supremely hectic when a whole group of kids descended all at once, not only stamping once, but dozens of times each. They literally had to be dragged away from the table by their parents.

Thanks to Bill Chalmers of Western Biologicals for providing an incredible display of culturable mushrooms. His attendance on a dry year was even more valuable. I hope you patronize his products throughout the year. The Pleurotus at OysterFest in September was from one of his kits and look how productive and fun that was to play with. I've purchased many Western Biological kits and have never been disappointed. I also get mushroom growing equipment such as autoclavable bags, etc. from Bill and his service is excellent.

Thanks to the Swan Lake staff. They were so helpful and supportive. I also like the fact that they are so forgiving. Mushrooms are messy at best and although we try to clean up, I can't say the Nature House is as clean after we are there as before.

Last but not least - what can I say! The Grillers: Chef Astra and her Sous-Chef, Jocelyn. Fantastic mushrooms, grilled to perfection. The smells wafting into Swan Lake will never be the same. I suspect they were the other reason that the 'Money Mushroom' was so successful. Nothing like something good in the tummy to loosen the purse strings a little bit. I hope next year will be wetter and we can get more chanterelles to serve. The oysters and portabellos were great but more money would go to the club if wild mushrooms were available. We will have to look forward to the secret recipes at the Survivor's Banquet. Maybe after Astra recovers, I can convince her to set up the barbeque there.

Please forgive me if I have forgotten to thank anybody here or in person. It was a pretty hectic weekend. It is so rewarding when you see the light of knowledge in the visitors faces, the pleasures of them having a new taste treat and the glee of children doing their art throughout the day at Swan Lake. As tired as I was at the end, I knew why we all make the effort and why it is such a success. You can be very proud of your contributions.

(Editor's comments: Jean Johnson passed on the following thanks to John

Dennis: He did a lot of pre-planning so that things fell into place and all the volunteers knew what they were doing and when to do it. He and Renata provided logistical support to Astra so that the cooked mushroom goodies were a success. Jean also pointed out that Marlee brought in not only 2 attractive Mushroom Posters but also the only fresh wild chanterelles for Astra and Jocelyn to cook. In addition, Sharon loaned the show her wonderful Taylor Lockwood poster. Also, thanks to new member May who brought in digital mushroom pictures that she had taken.)

Volunteer opportunity for SVIMS:

Submitted by Shannon M. Berch

We need to find a new editor for Fungifama since I will be stepping down from this lofty position in January of 2003 after the publication of the next issue. To volunteer for this position, don't be shy; just speak with me or another member of the executive.

Events and forays in distant places or distant times:

Place: Island of Hawaii, HI, USA

Dates: January 10-13, 2003

Cost: approx. \$200 US not including airfare for 3 nights, 0 meals

Info and Contact: Phyllis Cole at president@namyco.org or on the NAMA website at www.namyco.org

Place: Albion, CA (near Mendocino)

Dates: Jan. 24-26, 2003

Cost: approx. \$125 US for 2 nights and 5 meals

Contact: Debbie Johnson on the NAMA website at www.namyco.org

Place: Montréal, QC

Dates: 28 Aug - 1 Sept, 2003

NAMA'03

Hosted by: Le Cercle des Mycologues de Montréal

Place: University of Victoria, Victoria BC

Dates: August 17-19, 2003

Event: 3rd International Workshop on Edible Mycorrhizal Mushrooms

Organized by: Shannon M. Berch

Excerpted from "All That the Rain Promises, and More..." by David Arora

"Dear Mr. Arora:

I'm writing to thank you very much for your excellent mushroom book. Colorado, especially my side of the hill, is nowhere near as lush in mushrooms as California, but thanks to you, I have eaten well all summer and stayed out of the hospital.

I guess the thing that depresses me most is that almost all of the mushrooms that I have gathered have been busy. I feel that I want to be the only one eating the thing I'm eating at the time I'm eating it. This means a great deal to me. When a mushroom is moving, and occupied by other tenants, I get very depressed. I have to throw it away. In many cases, this means letting go of the largest ones, the ones I have kicked old people and small children out of the way to obtain.

You seem to take a rather liberal view of this, suggesting that I should just brush the maggots off. But a Colorado maggot has less to eat than a California maggot and therefore tends to get surly when his dining pleasure is interrupted. Please advise."

Mushroom Poster:

Taylor Lockwood, fungal photographer extraordinaire, has a new poster and postcards available titled "Saint Amanita".

To view Taylor's website and the poster use:

www.fungiphoto.com/LD/SaintAmanita.html
or just www.fungiphoto.com

News from VMS (Vancouver Mycological Society):

From Sharmin Gamiet

A) New Mushroom Calendar

The 2003 calendar put together by Rene Savenye is now ready. They make great Christmas presents. The cost for each calendar is \$12.50 for members and \$15.00

for non-members. You can order them from the address below:

The Vancouver Mycological Society
101 - 1001 West Broadway
Vancouver, BC
V6H 4E4

B) It's with regret that I inform you that Dr. Meinhard Moser, an eminent mycologist passed away in Austria on September 30 2002. Dr. Meinhard was an expert on the genus *Cortinarius* as well as other mushrooms. His concept of the genus *Cortinarius* is widely used by many who study this group of mushrooms.

Excerpted from Vancouver Sun:

In Richmond, where few people think of truffles, let alone eat them, a good truffle dog was unheard of -- until now. Meet Tessa, a four-month-old black cockapoo. According to a local mushroom expert, she has turned up what might be the first red truffles ever found in B.C. "Yes, to my knowledge it's the first that I've seen of it in B.C.," said Paul Kroeger, president of the Vancouver Mycological Society and a research assistant in the University of B.C.'s botany department. Red truffles -- or *Tuber rufum* -- are not as prized as darker, more pungent European varieties, but they have a pleasant nutty flavour, says Kroeger, and are used in cooking.

Who knows what truffles we have in BC? The curator of the Oregon State University Mycological Collection knows, that's who.

Submitted by Shannon Berch

All this excitement about truffles in Richmond got me thinking about how little we know of the truffles and false truffles of BC. I mean, if some amateur cockapoo can find truffles in the suburbs why can't the rest of us? So, I looked on line at the mycological collection of the Pacific Northwest's hotbed of truffledom, Oregon State University and the USDA Forest Service Station in Corvallis.

And I found there the beginnings of a nice list of truffles and false truffles for BC. Of particular interest is the fungus at the

bottom of the list, *Tuber gibbosum* which is called the Oregon white truffle. When really ripe, the Oregon white truffle rivals the Perigord black truffle in the eyes of some chefs.

We know that what follows is a long way from all of the truffles and false truffles of BC since the *Tuber rufum* find in Richmond is not on the list, but its a good starting point.

- *Alpova alexsmithii* North Vancouver, Mt. Seymour
- *Alpova diplophloeus* Vancouver, Maple Ridge, Bowen Island, Port Alberni, Chilliwack Lake, Lake Cowichan,
- *Arcangeliella* sp. nov Lake Cowichan
- *Elaphomyces granulatus* Vancouver, Vancouver Island, Mount Seymour, Port McNeill, Eve River, Cypress Park, Kerrisdale
- *Endogone pisiformis* Alice Lake, Alta Lake, UBC campus, Pacific Rim Park
- *Hydnotrya cubispora* Maple Ridge
- *Hysterangium coriaceum* Cypress Park, Stein Valley
- *Hysterangium separabile* Balfour
- *Hysterangium setchellii* Alberni Valley
- *Macowanites mollis* Mount Seymour, Capilano Canyon
- *Martellia brunnescens* Lake Cowichan
- *Martellia subfulva* Lake Cowichan
- *Octavianina* sp. Lake Cowichan
- *Rhizopogon hawkeriae* Sproat Lake
- *Rhizopogon lutescens* Smugglers Cove
- *Rhizopogon ochraciesporus* Kamloops
- *Rhizopogon parksii* Cortez Island, Nahatlatch Valley,
- *Rhizopogon rubescens* Slocan
- *Rhizopogon subareolatus* Vancouver Island, Alberni
- *Rhizopogon villosulus* John Dean Park, Stein Valley, Galiano Island, Salt Spring Island
- *Rhizopogon vinicolor* Kamloops, McTush Creek VI
- *Thaxterogaster pinque* Cypress Park
- *Truncocolumella citrina* Balfour, Victoria watershed, Cortez Island, Maple Ridge
- *Tuber gibbosum* Stanley Park Vancouver

SVIMS Cowichan Lake Foray, October 25-27, 2002

Submitted by Jean Johnson

I arrived early at the Cowichan Lake Outdoor Education Centre to “case out the joint” as this was the first time we had booked a foray there. I’m glad I did because the final drive along the gravel road off Highway 18 takes a leap of faith that you will reach this destination and would have been confusing to navigate in the dark. And, glory be, the road did indeed lead to the main hall!

When I arrived at suppertime on Friday, the Glenlyon-Norfolk student council was having a retreat and a meeting. The atmosphere was calm with quiet discussion. All of sudden, Bruce walked in and bellowed, “Listen up, everyone. We’ve got a bear! Startled, someone screamed, and the whole student body ran to the windows for a look. The teachers started counting bodies and only relaxed when everyone was accounted for.

Remarkably, everyone in our group arrived that night and, as is our wont on these occasions, we sat around and had a “spirited” discussion until about 11:00 p.m.. During that time, the bear returned to tip over an empty garbage can. He sat on his haunches and grasped a paper bag against his tummy. He was big for a black bear and since we wanted to go to bed in our respective cabins, we had Al let out his bear whoop. It consists of a loud guttural “Get out of here, bear!” and is highly effective. Startled, our bruin raced up the driveway and disappeared into the dark night. And we all did too, looking over our shoulders to check that only mycophiles were among us.

The next morning we met at breakfast, broke into our foray groups, and went our various ways until 5:00 p.m.. Now the really interesting part starts.

Five tables with black garbage bags covering them were quickly filled with our day’s fungi. The russulas alone took up a whole table. Among the notable edibles were four perfect *Boletus edulus* buttons tagged with a sign that read “Warning: these

will set off an alarm if removed.” A myxomycete was, for me, one of the strangest finds. It looked like tiny white roe clumped together but Christine explained that it was actually a colony of migrating protozoa that clump together to form a sporulating body. Weird scientific specimens aside, several pot hunters came away with buckets of edible white and golden chanterelles.

The smells were incredible – everything from the shrimp-like odor of the *Russula xerampelina* to the sulphur or coal gas smell of a *Tricholoma sulphureum*. When one left the display room and re-entered, there was an overall pleasant fruity odor of fungi. By Sunday morning, there was the decidedly overall stench of decaying mushrooms.

But I honestly don’t know why any facility lets us fungi foray types come. The floor of our display room was littered with gills, dirt, pine needles and spit (scientific testing, you see). The room became more and more pungent as the heat of our bodies warmed our fungal specimens. We tramp absolutely any place on the property, walking paths or not.

The foray, from the remarks I heard, was a success and the biggest one to date - over 30 people forayed and 20 people stayed overnight. It was especially nice that many new members turned out for this event. The pluses were our own bathrooms/showers, all bed linen and towels supplied, a sumptuous Saturday night dinner with four desserts, and a kitchen staff that didn’t yell at us. John gave us a preview of the slide show he was providing for the Lake Cowichan second annual Salmon and Mushroom Festival. Adolf astonished everyone at Sunday breakfast by producing colour photos of fungi and fungi associated participants. Give the man a digital camera and he travels with a portable computer and printer, now. And not to be forgotten, the bear provided a heady shot of adrenaline.

Remarks heard at the Cowichan Lake Foray:

Bruce: Listen up everyone! We've got a bear.

Christine: Ptui! (after tasting a russula)

John: Whew that stinks! (after smelling a *Thelephora palmata*)

Al: Hey, let the bear in!

Jean: You don't have to kiss anyone (after banging a glass for attention)

Lake Cowichan foray list October 26, 2002 SVIMS

Compiled and submitted by: Ian Gibson

Highlights in the list are the *Phaeocollybias* and *Oligoporus leucospongia*. Several other highlights have already been eaten.

Agaricus campestris
Agaricus praeclaresquamosus
Aleuria aurantia
Amanita franchetii
Amanita gemmata
Amanita muscaria
Amanita pachycolea group
Amanita pantherina
Amanita silvicola
Amanita smithiana
Armillaria ostoyae
Bisporella citrina
Boletus chrysenteron
Boletus edulis
Boletus mirabilis
Boletus piperatus
Boletus zelleri
Cantharellus formosus
Cantharellus subalbidus
Chroogomphus tomentosus
Chrysomphalina aurantiaca
Clavaria purpurea
Clavariadelphus sp.
Clitocybe clavipes
Clitocybe deceptiva
Clitopilus prunulus
Coltricia perennis
Coprinus comatus
Coprinus sp.
Cortinarius alboviolaceus
Cortinarius croceofolius gr.
Cortinarius semisangineus
Cortinarius traganus

Craterellus tubaeformis
Dacrymyces chrysospermus (= *palmatus*)
Fomitopsis pinicola
Ganoderma applanatum
Ganoderma tsugae
Geopetalum porrigens
Gomphidius oregonensis
Gomphidius subroseus
Gymnopilus punctifolius
Gymnopus acervatus
Hebeloma crustuliniforme
Hebeloma sacchariolens
Helvella lacunosa
Hydnellum aurantiacum
Hydnellum caeruleum
Hydnellum peckii
Hydnum sp.
Hygrocybe miniata
Hygrophoropsis aurantiaca
Hygrophorus eburneus
Hypholoma capnoides
Hypholoma dispersum
Hypholoma fasciculare
Hypomyces cervinigenus
Hypomyces chrysospermus
Hypomyces lactifluorum
Inocybe calamistrata
Inocybe geophylla
Inocybe pudica
Laccaria amethysteo-occidentalis
Laccaria laccata
Lactarius deliciosus
Lactarius deterrimus
Lactarius fallax
Lactarius cf. *luculentus*
Lactarius pallescens
Lactarius pseudomucidus
Lactarius rubrilacteus
Lactarius scrobiculatus
Lepiota sp.
Leptonia sp.
Lycoperdon perlatum
Lyophyllum decastes group
Macrocystidia cucumis
Marasmius salalis
Mycena adonis
Mycena aurantiidisca
Mycena galericulata
Mycena haematopus
Mycena pura

Nolanea sp.
Oligoporus leucospongia
Omphalina ericetorum
Otidea sp.
Paxillus atrotomentosus
Paxillus involutus
Phaeocollybia ammiratii
Phaeocollybia fallax
Phaeocollybia kauffmanii
Phaeocollybia redheadii
Phellodon atratus
Pholiota astragalina
Pholiota terrestris
Pleurotus ostreatus
Pluteus cervinus
Psathyrella longistriata
Pseudohydnum gelatinosum
Ramaria spp.
Russula bicolor
Russula brevipes
Russula cremoricolor
Russula murrillii
Russula nigricans
Russula sanguinea
Russula sororia
Russula stuntzii
Russula veteriosa
Russula xerampelina
Scutellinia sp.
Sparassis crispa
Stereum sp.
Strobilurus trullisatus
Stropharia ambigua
Suillus granulatus
Suillus lakei
Suillus luteus
Tapinella panuoides
Thaxterogaster pingue
Thelephora palmata
Trametes hirsuta group
Trichaptum abietinum
Tricholoma flavovirens
Tricholoma inamoenum
Tricholoma saponaceum
Tricholomopsis decora
Truncolumella citrina
Tyromyces fragilis
Xeromphalina campanella
Xeromphalina fulvipipes
Xylaria hypoxylon

Mushroom production information from MushWorld (www.MushWorld.com)

The latest production figures for South Africa is a total of 35-40 mushroom farmers producing up to 22,000 metric tones per annum. Currently, the total output of Agaricus mushroom is 165,000 tons in France and its yearly output is the largest in Europe. In 1997~98 Australian Fresh Mushroom production was estimated at 47,000 tonnes with a farm gate value of \$180m.

Gutien Prefecture, China, has cultivated mushrooms for about 1,400 years since 605 A.D. Nowadays, its main products are white jelly mushroom (*Tremella fuciformis*) and shiitake.

In Japan, the gross mushroom production in 1999 stood at 231.5 billion yen (approximately US\$ 2.25 billion), down 10.2% from the previous year due to mushroom price drops. In 1999, Japan's mushroom production and imports totaled 390,000 tons and 120,000 tons, respectively.

Mushroom Facts from BC Mushroom Marketing Commission

www.bcmushrooms.org

- BC is the 2nd largest producer of mushrooms in Canada, after Ontario, producing 31% of Canada's mushrooms.
- Mushroom production in BC is the second largest volume of all vegetables and fruits in the province.
- Mushrooms have the highest commodity value to any other fruit or vegetable in BC.

Another kind of mushroom farming

Ants first started to cultivate fungi in underground gardens around 50 million years ago. Today, leafcutter ants remove more of the vegetation in a tropical American rainforest than any other group of animals, including mammals. Their fungal partners break down cellulose providing the ants with a predigested source of food (<http://fungus.org.uk/nwfg.htm>).

In downtown Victoria, BC, the Bug Zoo has for years displayed a living

ant/fungus farm. There, the leafcutter ants harvest leaf pieces in a terrarium in one room, haul them bit by bit through see-through pipes into another room, and add them to the fungus farm in a chamber many, many metres away. I hope that the ant/fungus farm survives the move of the Bug Zoo to its new location.

Potato Gratin with Fresh Wild Chanterelles

<http://www.wild-harvest.com/pages/recipe.htm#recipe9>

Ingredients:

- 1 cup dried porcini mushrooms (or cepes)
- 1 quart boiling water
- 4 large garlic cloves, minced
- 1 garlic clove sliced in half lengthwise
- **1 pound fresh chanterelles**
- Salt to taste
- 5 teaspoons olive oil
- 2 teaspoons fresh thyme leaves or 1 teaspoon dried
- 2 tablespoons dry red wine
- Freshly ground black pepper to taste
- 3 pounds potatoes cut into ½ inch slices
- 2 ounces Gruyere cheese, grated

Place the dried porcini in a bowl and cover them with the boiling water. Let them soften in the water for about a half hour. Being careful to save the liquid, drain them through a strainer or sieve lined with cheesecloth, then squeeze them. Rinse thoroughly, then squeeze them dry and chop them coarsely.

Preheat your oven to 400 degrees and rub the inside of a three quart gratin dish with the cut side of the garlic clove. Combine the fresh chopped chanterelles with salt in a large, heavy skillet and cook over medium heat until they begin to release their moisture. This should take only one or two minutes, depending on the size and weight of the skillet.

Continue to cook the mushrooms while stirring them for about five minutes, or until most of the moisture has evaporated. Add three teaspoons of the olive oil, the chopped

porcinis, the minced garlic, and the thyme. Continue to cook for a few minutes, until you can smell the garlic. Add the red wine and pepper, and cook, stirring, for a short time, or until the wine has been absorbed. Remove from heat and mix with the potatoes. Arrange the mixture in the gratin dish. Measure out three cups of the liquid reserved from soaking the porcini and pour it over the mushroom and potato mixture.

Bake for about 90 minutes, or until the potatoes are tender and the top is crusty. Several times during baking, stir the potatoes from the bottom up to the top. When the top begins to turn golden brown, sprinkle with the cheese and the remaining olive oil. Continue baking until the top is a rich, golden brown and the cheese is bubbling.

Serves four to six

Mushroom Identification Workshops

Rob Countess M.Sc., Owner/Guide/Instructor
Vancouver Island Nature Exploration
P.O. Box 188, Coal Harbour BC, V0N 1K0
www.nature-exploration.com
countess@island.net
(250) 902-2662

- Nov 9 Swan Lake Nature Sanctuary (Victoria)
- Nov 10 Field trip to Cowichan Lake area departing from Victoria (transportation included)

Member news:

Welcome new members Roy Natsuhara, Gordon & Rhonda Usipiuk, Chris Peterson, Brian McLennan & Jennie Eastman, Angela Aarts-Faris. Laurel Allen & Jon Schalke, Linda Boyd, Christa Imhof, May Kald, Barry & Karen Philbrook, Akiko Shewring, Jeff Wright, Paul & Helen Vincent, Jack & Neil Greenwell, and Earl Claxton Jr.

Thanks to the great publicity work that **Diane Luong and Justin Hodkinson** are doing, we have welcomed almost 20 new members this year!