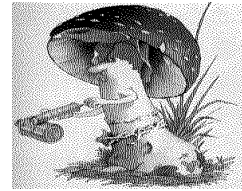


# Fungifama



The Newsletter of the South Vancouver Island Mycological Society  
January 2003

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**SVIMS web site:** [www.svims.ca](http://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.

**Caution:** The South Vancouver Island Mycological Society (SVIMS) newsletter, Fungifama, is not intended as an (online) identification or medicinal guide to mushrooms. There are risks involved in eating and in using wild mushrooms. The possibility may exist that you are allergic to a specific mushroom, or that the mushroom may be anomalous. SVIMS, Fungifama and the authors on this site

warn that the reader must accept full personal responsibility for deciding to use or consume any particular specimen.

## Monthly Meetings:

### **Thursday, February 6**

**Morels.** Richard Winder will present information on these most desirable spring mushrooms.

### **Thursday, March 6**

**Mushrooms by Kroeger.** Paul Kroeger, President of the Vancouver Mycological Society, will present his annual introduction to the mushroom season. Paul is entertaining and always informative.

### **Thursday, April 3**

**Mushroom Identification:** Finally understand what makes one of those poisonous look-a-likes different from one of those excellent edibles. A host of experts will show you the easy and, yes if you want, some of the more difficult methods used to identify mushrooms. Bring in mushrooms to be identified by the group. Learn some of the basics about identifying mushrooms.

### **Thursday, May 1:**

Program to be announced.

**June:** no meeting, but don't miss The President's Picnic (see Events and Forays).

**July:** no meeting

**August 16, 17, 18. Special Meeting: International Workshop on edible Mycorrhizal Mushrooms.** There will be a special meeting with guest speakers from

the workshop. An email will be sent with the details.

### Events and Forays:

#### **Survivors Banquet**

Saturday, January 18, 2003 at 6:00 p.m. At the Horticulture Centre of the Pacific in the Kempster Building, 505 Quayle Road, Victoria. Organized by Shannon Berch.

#### **Details:**

- **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. 3) two or three of your best mushroom photos for the new CD mushroom calendar.
- **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. This year we will have some very serious items, so don't miss it. You might still want to bring along a "gift" that you hope to part with by evening's end.
- **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.

#### **Thursday June 5 @ 5:00 p.m.**

**The President's Picnic:** To be held at Beaver Lake Park. Bring the family. There will be barbequing, games, and maybe even some mushrooms to identify and eat.

#### **Prez Sez**

Happy New Year to all mycophiles, and I hope you had a great Christmas or Hannukah.

We drove down to San Fransisco for the holidays and were pleased to find that fungiphilia is spreading, Bob's daughter's Christmas tree sported some cute little glass Amanita muscaria's! Whilst there we had a really heavy rainstorm, so obviously we had to go hiking in it-finding Leucopaxillus albissimus and bright orangey-red Stopharia aurantaica gleaming amongst the eucalyptus and pines. When we arrived back in Victoria, we were greeted by a fabulous fruiting of Pleurotus on the bag of straw we put together with John Dennis last September. I had not had much luck with it and in disgust, had left it outside in the cold and wet, where it obviously preferred to be.

The New Year has brought some lovely sunny weather and I am hoping it will soon bring out some hedgehog mushrooms too. There should be some up the coast but so far, no luck locally.

After all the kerfuffle in the paper about the dog in Vancouver digging up truffles I am pleased to report that Russell of the Prospect Lake area has a pair of truffle dogs (Labradoodles) who spontaneously trained themselves. Russell brought two slightly dog-chewed specimens of what I think are a Geopora species, eaten by some humans and evidently enjoyed by dogs. We don't have many records of truffles, real or false from the Island, so please bring to SVIMS any you do find, they keep several days in the fridge or you can cut them in half, write a description of them when fresh, especially noting odours and texture, then dry them. I hope you will join me in thanking John Dennis for being such a great President the last couple of years, he will be a hard act to follow. John is the new editor of Fungifama, taking over from Shannon, who we also thank for her hard work. I am so pleased that Jean Johnson is still our secretary, she will keep me in order! Richard Winder is our new vice president and as he spent a few years as Prez I am happy to have his experience on call. Renata Outerbridge and Bruce Norris are new to the executive and Brucelooks set to hone his computer skills by helping out with the website. The rest of the

executive has not changed so we are gifted with a competent bunch to keep SVIMS running smoothly, thanks.

For me the highlights of last year were the Cowichan Lake Foray, in which we chased off a bear, found some perfect *Boletus edulis*, and Renata and John found *Sparassis crispa*; the Swan Lake show, which was fabulous in spite of the dry weather due to the hard work and enthusiasm of so many of you, and John's "Stuff-a-bag-with-straw" *Pleurotus* event, which was very messy and therefore much fun.

We have a great line-up for this year's programs, starting of course with the **Survivors' Banquet**. In addition to potluck dish and raffle items, **please bring two or three of your favourite slides/photos or digital printouts to show us all**, we will select some of the best for our 2004 calendar, which will actually be a *new* one this time! In February you will again be wowed by the distinctive voice and fascinating observations of Paul Kroeger (Vancouver MS). Richard Winder will give a timely talk on Morels in March and we plan a workshop on developing and honing your identification skills in April, so plan to bring those recalcitrant mushrooms that you just can't figure out.

A couple of new summer events this year to put in your calendar, the Presidents' Picnic in June, and in August 16-18 the International Workshop on Edible Mycorrhizal Mushrooms is coming to town, so we will have a special meeting that month with one of the speakers from the event, more details later.

I look forward to seeing you all this spring,  
Christine

### **The Season's Potential**

The dry weather we had last summer and fall put quite a damper on the mushroom season. Yes, we had a very successful Mesachie Lake foray and an equally successful Swan Lake SVIMS Mushroom Show, but it was more difficult to find specimens than past years. However,

looking at the bright side, it is January, 2003 and mushrooms are popping up everywhere! Edible mushrooms fruiting in the wrong season are still edible! Shaggy *Lepiota*, Slippery Jacks, Blewits, Princes, oysters, and Hedgehogs (it is the season for them) are showing up in lots of places. So, don't let this great "winter" weather go to waste. Get out and work off the turkey and find those marvelous mushrooms. Save some examples and bring them and the unidentifiables to the SVIMS Survivor's Banquet. There will be lots of edible mushrooms there. Editor.

Published in the San Francisco Chronicle, Section E and E8, November 13, 2002.

**White Magic; With the seductive power of pheromones, white truffles may be a splurge worth considering.** By Janet Fletcher, Chronicle Staff Writer

The summer rains that have challenged northern Italy's wine producers have created a banner year for white truffles. Importers say the supply is as strong as they have seen in 15 years and for a fleeting period late last month and earlier this month, the wholesale price was half that of last year's. Local restaurants placed orders and planned truffle dishes and dinners and chefs talked about shaving the aromatic fungi with abandon

For the first time in years, it looked like white truffles might be an affordable holiday luxury for home cooks--not a bargain to be sure but at \$100 for a one-ounce truffle large enough to serve four, something worth a special occasion. But now, it seems that a 100 percent tariff on truffles which some importers thought may have been scuttled, is in fact in place. That will keep the cost high, although the good supply should counteract the recent decline in the dollar and keep the price under last year's \$3,300 a pound. Still the truffles themselves and their very short season (only through December) make them a splurge worth considering. Gather three friends pitch in \$40 each and you can

shower a platter of tagliarini with shave white truffles.

Imbued with what Piemontese food authority Matt Kramer calls "the perfume of the earth itself," *Tuber magnatum* - the celebrated white truffle of central and northern Italy - blends the aromas of damp earth, garlic, honey and hay into a scent with the seductive power of pheromones.

Like mushrooms, white truffles are the short-lived fruiting bodies of fungi; unlike mushrooms, they mature underground. They are symbiotic, surviving on the sugars provided by their favorite host plants - oaks, poplars and willow. But exactly what conditions compel a few spores to become a full-fledged "white diamond" is anyone's guess.

Scientists have minutely analyzed the ecosystems where the white truffle grows. They have parsed its DNA, but still it eludes cultivation. Local folklore suggests that the tubers grow in sync with the moon. According to the Piemontese, the best specimens come from - surprise - Piemonte; others insist that white truffles from Umbria, Le Marche and Tuscany are equally fine. Richard Armanino of Italfoods in South San Francisco, the main supplier of imported truffles in the bay Area, says that a less aromatic *Tuber magnatum* turns up in southern France and Croatia. But beyond those few regions, don't bother looking.

### **The nose knows**

Researchers attribute most of the white truffle's alluring aroma to bismethylthiomethane, a sulfide compound also found in wine, where it is considered a flaw. Kramer says the scent is powerful enough that humans could locate buried white truffles, if only we walked on all fours with our nose to the ground. Instead, Italy's truffle hunters, known as trifolau, use trained dogs.

To demonstrate the prowess of dog and handler, the Italian Trade Commission and other sponsors recently flew a Piedmontese trifolau and his canine assistant, Leo, to San Francisco. Organizers buried four white truffles on a hillside near

Fort Mason, then the trifolau and an unleashed Leo went to work.

Surrounded by spectators and urged on by the hunter in rapid-fire dialect, Leo found tree. Each time, he would nose around the suspected spot, then begin digging in a frenzy. The trifolau would drop down beside him, diver Leo with a biscuit, and then continue the digging himself with bare hands. When he brought up the truffle, the pooch got a quick sniff and another biscuit. Now 5 years old and a truffle authority, Leo is worth \$5000 to \$6000.

In Italy, where the white truffle season begins, in a good year, in September, much of the hunting occurs under cover of night. No trifolau wants another to know his best spots, because truffles tend to reappear in the same places. What hunters do with their valuable haul is a matter of some interest to the Italian government because so much of the trade takes place in the untaxed underground.

"It's extraordinarily like a drug deal," says Bob Klein of Oakland's Oliveto restaurant, who has gone to Italy for the last seven years to source white truffles for the restaurant. Although some buyers shop the local truffle fairs, which are largely patronized by consumers and tourists, Klein says the prices are always higher there. He buys 80 percent of his truffles direct from hunters and what he cagily terms "people I deal with".

### **Under lock and key**

Armanino says that calling on one of the truffle companies his firm deals with is "like going into a bank. There are security locks on the front door, and they lock the door behind you." Unless you have a trustworthy supplier or know how to recognize a quality yourself, you can easily get taken in the truffle trade. Disreputable brokers mix the less valuable Croatian truffles with the prized Italian harvest, or ship a poorly cleaned product, which means they get a high price for dirt.

Knowledgeable buyers depend on sight, smell and touch to evaluate a specimen. The best white truffles are

smooth, spherical, clean and unmarred by dog scratches or insects. They are firm to the touch but not unyielding which would indicate underripeness. Soft or squishy truffles are old or overripe. Above all, they should have a powerful and pleasing fragrance. Off odors - smells of fermentation or ammonia - diminish the truffle's value.

### **Lots of perks**

Klein believes he gets better quality truffles by buying them himself. Then there's the perk of being in Italy at truffle time. He and Oliveto chef and co-owner Paul Bertolli have to sample the local dishes, of course, so they can gather ideas for their four-day truffle festival. Interviewed by phone from Piemonte, Bertolli says he expects to be shaving this year's 14 pounds of truffles over baked eggs, tagliarini, carne cruda (the Italian version of steak tartare) and possibly a cardoon sformatino (baked custard). One of his hunters smashes the smallest truffles into olive oil to make a flavorful drizzle, an idea he will borrow and use on tagliata (grilled sliced beef).

Most authorities seem to agree that white truffles show best on simple dishes such as buttered fresh pasta, carpaccio or scrambled eggs. The fungi are never cooked, which would compromise their perfume; instead they are shaved raw, with a special slicer, directly onto the dish, preferably under the diner's nose. Watching the paper-thin slices alight in a heap is appetizing beyond words; the aroma is immediate, and profound, especially on hot dishes.

"Risotto is probably the best way to really show off the truffle," says Gianni Fassio, proprietor of San Francisco's Palio d'Asti. Fassio, whose family is Piemontese, goes to Italy in the fall to select truffles for the restaurant. The effort is not a money-maker, he says, he does it for fun and for his customers' pleasure. If he shaves \$15 worth of truffles (his cost) on a risotto, he adds \$15 to the price.

Consumers who want to serve truffles at home even once should probably spring for a truffle slicer to get the most from their

investment. The idea is to shave the tubers as thinly as possible while achieving neat slices. The aroma is proportional to the surface area exposed, so the more slices obtained from a single truffle, the better.

How much to buy? Most diners will be reasonably content with about 1/4 ounce. That could hardly be called a generous serving, but enough to understand what the fuss is about. Still, "It depends how much you love them, need them, want them" says Juliana Uruburu, a buyer for the Pasta Shop in Oakland and Berkeley. "An ounce is enough for two to six people, but I have customers who get an ounce per person."

And then there's Colette, the renowned French writer. She didn't want truffles, she once said, if she couldn't have too many.

Submitted by Diane Luong and Justin Hodkinson.

**The Business is Mushrooming:** an article on the potential of new businesses in small communities. Lots of potential for mushroom related activities.

Reprinted from North Island Gazette and written by Teresa Bird

The Venture Capital Corporation is on its way to creating new business on the North Island.

VCC is a new body for investors looking for opportunities and for new business ideas needing capital, says Annemarie Koch of the Regional District of Mount Waddington (RDMW).

"They (VCCs) are not very common here, but they are very common on the Lower Mainland," says Koch. "We (the RDMW) were looking for another financing tool to be used by small and medium businesses on the North Island." Koch adds that while the RDMW helped in setting up the VCC, the RDMW will stay at arms length now that the corporation is established.

Koch says the RDMW secured \$10,000 in federal funds for VCC start up, through the Mt. Waddington Industrial Adjustment

Strategy Committee.

Ramsey Farran, who has been actively involved in trying to develop non-timber forest products on the North Island, is managing VCC through his company RF Business Services.

"The idea behind VCC is to encourage investment in non-traditional businesses," explains Farran. Real estate ventures, extractive industries (such as mining) and retail businesses do not qualify for funding under VCC regulations.

Farran says VCC already has its first business venture underway.

"We have been able to attract investors in a business around bracken fern that will be harvested and dried for the Korean market," says Farran.

The business was suggested by Korean Canadian Cho Chong, who was involved in supplying the New York market with dried bracken fern in Ontario. Chong, who attended a workshop sponsored by the RDMW, is moving to the North Island from Vancouver this month to head up the operation.

Bracken fern, which grows abundantly in North Island forests, is harvested for about two months in the spring, explains Farran. He hopes by year three, 2005, the North Island will ship about 40,000 pounds of dried fern, about half a million pounds of raw fern. Farran predicts the two months of production would provide about \$200,000 of employment income. The fern would cost about \$6 a pound to produce and would sell to a supplier in Vancouver for \$12 to \$14 a pound.

Aside from the seasonal economic opportunity, Farran says that other business could arise and benefit from the fern business.

"The beauty of this is that it is viable as a business on its own two months of the year, but the drier would be available for other products like mushrooms during the year. It makes good business sense," says Farran, adding two or three options are being considered for a drying facility on the North Island.

Although disappointed more investment didn't come from the North Island for the bracken fern project, Farran says about half the money needed came from North Islanders while the other half from other investors in BC. As an incentive, investors receive a 30 percent tax credit on the money they invest in VCC endeavors.

Investors looking for an opportunity and entrepreneurs with a business idea are invited to contact Ramsay Farran at [farran@uniserve.com](mailto:farran@uniserve.com)

Although the organism causing Sudden Oak Death disease in California is no longer considered a fungus, it is still interesting to see how the disease is progressing. Read on to find out how you can fight it.

Reprinted from Mercury News:

### **Promising treatment found for oak disease By Glenda Chui Mercury News**

In a small sign of hope for California's beleaguered

Oak trees, scientists reported Tuesday that they have found the first potential treatment for sudden oak death, which has spread to 22 plant species.

"There won't be a universal cure-all," said Matteo Garbelotto, a plant disease specialist at the University of California-Berkeley. Trees that are highly susceptible to the fungus-like disease will probably still die, he said, "and those that are very resistant would probably survive anyway."

But for trees that fall somewhere between, he said, application of common fungicides known as phosphonates could spell the difference between life and death, especially if given before or just after the tree is infected.

The report on the potential treatment came as 300 researchers, forest managers and educators met in Monterey for the first formal scientific conference on sudden oak death, which has devastated trees from Mendocino

County to Big Sur and cropped up in Oregon and parts of Europe.

Garbelotto's group has been testing potential treatments on young tanoaks and coast live oaks in Berkeley, Marin County and Santa Cruz County. The active ingredient in phosphonates is phosphoric acid, said Glenn Brank, a spokesman for the California Department of Pesticide Regulation.

A clear, colorless liquid compound, it is used by farmers to kill fungi. Last year, 94,000 pounds were used in California, with the largest applications on cotton, almonds, grapes, alfalfa and walnuts.

When absorbed by plants, phosphonates inhibit the growth of disease organisms and enhance the plant's natural defenses.

### **Successful tests**

Garbelotto said tests in hundreds of saplings showed that the fungicide is an effective treatment for young tanoaks and coast live oaks, two of the species hardest hit by the epidemic.

"The disease doesn't even develop once you inject the chemical," he said.

While the situation is more complicated for adult trees, he said, phosphonates significantly slowed the development of oozing cankers, one of the disease's hallmarks.

Garbelotto said a year of experiments has produced enough information to recommend that the Department of Pesticide Regulation approve the use of the fungicide on oak trees. It now must be injected into individual trees, but he said his group is trying to develop a way to deliver the chemical by swabbing it on the trunk.

"We have been consulting with the UC researchers," Brank said. "We are looking at this and other pesticides that may be a useful tool in combating sudden oak death syndrome. More research needs to be done, but we are certainly cooperating."

Caused by a fungus-like organism called *Phytophthora ramorum*, sudden oak death was first noticed in California in 1995 and has since spread to at least 22 types of plants, from redwood, Douglas fir and big leaf maple to manzanita and rhododendron.

The disease has killed tens of thousands of oak trees in the state.

Some, such as the California bay laurel, are not greatly affected themselves but can readily spread spores that carry infection to more susceptible plants. The spores can travel on splashes of rainwater, in streams, on the boots of hikers and in shipments of plants and firewood for sale.

The list of infected plants includes five new hosts announced Tuesday: salmonberry, poison oak, canyon live oak, cascara and the Western starflower, the first non-woody plant known to harbor the disease.

"It's like finding out that something that was killing monkeys is now killing cows," Garbelotto said. "It ecologically complicates the issue" and demonstrates that the fungus knows no bounds, he added.

Research on *Phytophthora* has geared up dramatically over the past few years, with scientists carrying out dozens of studies on hundreds of test plots up and down the state. They have been mapping the extent of the tree die-off from airplanes and trying to figure out how to get an equally broad view of the spread of the fungus itself.

In one indication of the amount of effort and detail involved, a group led by U.S. Forest Service researcher Jennifer Davidson is monitoring 10,000 individual leaves from 100 bay trees to see how many become infected, and how the infected leaves may contribute to the spread of the fungus.

### **Surprise findings**

Other studies indicate that infected trees may live much longer with the disease than previously thought -- three to five years or more. And within a single species, some trees appear to resist the **tests** fungus better than others, according to a study by Berkeley researchers.

In laboratory experiments, the researchers infected coast live oak shoots taken from half a dozen places in the state. Those from Southern California developed smaller lesions than those from other parts of the state. But even within each location there were significant variations in resistance, Garbelotto said.

If researchers could identify the most resistant trees, he said, they could use their trees to replant infested areas, thus slowing the spread of the fungus.

Mercury News Staff Writer Paul Rogers contributed to this report. Contact Glendda Chui [gchui@sjmercury.com](mailto:gchui@sjmercury.com) or (408) 920-5453.

Submitted by Wynne Miles

### **Another Deadly Amanita Incident:**

#### **Fungi can pose deadly danger**

By M. CRISTINA MEDINA  
[cmedina@montereyherald.com](mailto:cmedina@montereyherald.com)

Like a scene from a fairy tale, the ring of mushrooms circled the base of the lichen-covered oak tree.

But the white and greenish mushrooms in a Monterey Peninsula forest Tuesday were anything but quaint. They were "death cap" mushrooms, the kind that nearly killed

A Salinas man last week after he picked some from along a Salinas road and ate them with shrimp.

The man, whose name has not been made available, was rushed to UC-San Francisco Medical Center on Dec. 23 and received an emergency liver transplant on Christmas Day. His surgeon, Dr. Ryutaro Hirose, said last week that the toxins were killing the man's liver so rapidly that he would have lived only days without a transplant.

The man was steadily improving this week and could be released by today, said UCSF spokeswoman Janet Basu. "The doctor shared with me that he examined the man's liver after taking it out for the transplant and just about every cell was dead," Basu said. "He wouldn't have made it - he was very lucky."

Stories such as that are too common, said local chef and mushroom expert John Pisto.

"Unfortunately, this seems to happen every year," said Pisto, who last year was called by doctors at Community Hospital of the Monterey Peninsula to help identify a

poisonous mushroom a local woman had picked and eaten. That woman, who was never publicly identified, survived her ordeal.

"What's troubling is that it's totally avoidable," Pisto said. "People have to understand that unless they go out with a group of mushroom experts, they should not go out and pick wild mushrooms, period."

Armed with a basket, a wooden walking stick and a worn book he uses to help identify mushrooms, Pisto pointed out the poisonous patch of about 40 mushrooms on Tuesday. They were all of the *Amanita phalloides* variety - the death cap's scientific name.

"Bad mushrooms grow all over, especially under oak trees and pine trees," Pisto said. "They reappear in the same place each year during the rainy season and can very easily be confused with edible mushrooms."

Pisto said death caps are so prevalent in the area that he's even spotted them growing in his back yard in Monterey. Often times they grow next to edible, safe wild mushrooms.

"I want to dispel all of the myths and half-truths that people have about telling safe mushrooms from bad ones," said Pisto, who has been studying mushrooms for 16 years and has picked them in places such as China, Alaska and British Columbia. "It doesn't work if you put them in water with a silver dime. The bad ones don't all have white fleshy gills. The best thing to do is to join a club and learn about them."

Pisto said edible mushrooms resembling death caps are common in Mexico and parts of Asia. He said it's especially important for people from those countries or those who have visited there and eaten the mushrooms to recognize the danger. The man who ate the deadly mushrooms in Salinas was an American citizen but told doctors that while in Mexico, he'd eaten similar-looking mushrooms that were safe.

Pisto is so concerned about another deadly mushroom experience that he's offered to identify mushrooms to anyone with questions. His office is at 786 Wave St. in Monterey.



"I just don't want to see this happen again, but sadly, it probably will," Pisto said.

The California Poison Control System also has a 24-hour hot line to help answer questions about potentially deadly mushrooms. The hot line can be reached by calling (800) 876-4766.

Submitted by Bryce Kendricks

### **Congratulations Jean Johnson:**

Jean Johnson won a recipe contest for her "Bukovinian Natchynka with Smorzhee in Sour Cream". This is a cornmeal casserole topped with wild morels in a sour cream sauce. Christine Cushing will be demonstrating this recipe on her Food Network show (Channel 43) on January 16th at 11:00 a.m. and 4:00 p.m. The recipe reads "First you have to find the morels...." I won't be missing that show!

### **Speaking of Recipes, after many requests, Marinade Magic from Chef Astra**

Anybody that attended the SVIMS Swan Lake Mushroom Show and tried the mushrooms that Astra Outerbridge and Jocelyn Lalonde were grilling will like the following marinades.

For Chanterelles, Oysters & Portabellos:

- 5 tbl Balsamic Vinegar
- 5 tbl Olive Oil
- garlic powder, salt, pepper to taste

For the Shiitake mushrooms

- 5 tbl Soya sauce
- garlic powder, oregano to taste

For Oyster & Portabello mushrooms

- 1/2 cup chicken stock
- garlic powder to taste

**Membership News** Welcome new members Carole & Rob Caron. Also welcome to our first meeting, guests and potential members, Robert Cummins and Dave Smith.

### **A Special Thanks:**

Thanks from the Executive and all the members of SVIMS to Shannon Berch for doing such a great job as Fungifama editor. Shannon set a standard that will be hard to match.

your enthusiasm up and your taste buds salivating, nothing will!

### Mushroom Photos:

Below are 2 photos from Diane Luong and Justin Hodkinson, thanks to a visit to San Francisco. Look at them in colour on the web ([www.SVIMS.ca](http://www.SVIMS.ca)). If this doesn't get

