

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
July 2003

<i>President</i>	Christine Roberts	250-478-2976
<i>Vice-President</i>	Richard Winder	250-642-7528
<i>Treasurer & Membership & Subscriptions</i>	Jean Johnson 2552 Beaufort Rd., Sidney, BC V8L 2J9 jeanwade@islandnet.com	250-656-3117
<i>Refreshments Organiser</i>		
<i>Foray Organizers</i>	Adolf & Oluna Ceska	250-477-1211
<i>Fungifama Editor</i>	John Dennis Jdennis@pfc.forestry.ca	250-595-7499
<i>Directors-at-large</i>	Bruce Norris Renata Outerbridge Diane Luong (Publicity) Justin Hodgkinson	250-743-0782 250-595-7499 250-382-8287 250-382-8287
<i>Webmasters</i>	Ian Gibson ig@islandnet.com Rob Countess	250-384-6002 250-902-0562

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.

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:

August 16, 17, 18. Special Meeting: International Workshop on edible Mycorrhizal Mushrooms. There will be a special meeting with guest speakers from the workshop. See the details under Announcements.

Thursday, September 4th:

Mushrooms of Clayoquot Sound – Christine Roberts will tell us about the work she has been doing in this area and show us slides of things she has found. Jean Johnson will provide refreshments, entertainment and a prize of dried morels. I wonder how I can win those?

Thursday, October 2nd :

John Dennis will present a slide show on common edible and easy to identify fall mushrooms.

Thursday, November 6th: TBA

Events and Forays:

Saturday, September 27th:

Lizard Lake Foray with Richard Winder – a one-day Chanterelle hunting trip to the wilds of Port Renfrew culminating in a BBQ at the beach. We are looking into providing some sort of transportation to make it easy for everybody to join in. For now, mark this day as taken on your calendar!

October 3-5th:

The Last Resort – Manning Park Foray with the Vancouver Mycological Society lead by our own Adolf Ceska. I’ve been on this one before and it is a fabulously diverse area to hunt for mushrooms. Anybody interested in going call him at 250-477-1211. For those who booked a spot, Adolf needs the balance as soon as possible.

October 24-26th:

The Annual Cowichan Lake Foray – mark this weekend on your calendar too. Cowichan Lake Education Center Foray - October 24 - 26th, 2003
Contact Jean Johnson (656-3117 or jeanwade@islandnet.com) if you need more Information.

CONFIRMED RESERVATIONS AND PAYMENT REQUIRED BY THURSDAY, OCTOBER 16th

Accommodations: 2 people to a bedroom with your own bathroom and shower. All bed linens and towels supplied.
Parking: free for passenger vehicles; \$17.25 per night for RV's and Campers
Meeting Room: Large, indoor conference room with display table, chairs and snack goodies at night
Cost: To make things simple, the people at this center charge a basic rate of \$17.25 per service, whether it is accommodation or meals (don't ask why, they just do it that way).

Friday night accommodation:	\$17.25
Saturday breakfast	\$17.25
Saturday bag lunch	\$17.25
Saturday dinner	\$17.25
Saturday night accommodation	\$17.25
Sunday breakfast	\$17.25

Total package price	\$103.50
GST	\$ 7.25

Total cost \$110.75

Please note the cost for RV's and Campers. Sorry – that's their policy. RV and Camper people might try for free parking in the Town of Cowichan.

For those who want to join us for forays and not stay or eat at this facility, we will meet at 9:00 a.m. and 2:00 p.m. at the conference center. Some of the morning forays go all day (thus the bag lunch) but some return to the center and foray locally in the afternoon. You can also join us for meals at \$17.25 each.

Cowichan Lake Education Center is located about 1 km. from the Town of Lake Cowichan on the Lakeview Road (Mesachie Lake side). You will receive a map when you sign up. The address is 8885 Lakeview Road and the telephone number is 250-749-6213.

Prez Sez - May

Our April club meeting featured a video made by a local Nanaimo cable television station about our own Rob Countess and his enthusiasm for fungi that he passes on to other people via his mushroom tours. The mushroom and also his caving tours are a great way to earn a living, doing what he most enjoys and introducing people to those fascinating interests. The rest of the evening we looked up all the fungi we'd found using keys, and checked out some of the interesting microscopic details with the three microscopes brought along for the evening. Bryce showed us what characters to look out for from the many illustrations and micro-photos on his 5th Kingdom CD, and Ian and Adolf helped people to use Ian's Matchmaker program to identify their fungal mysteries. I'm not sure how many of the collections on the table actually got named, but we all had a good time playing at scientists.

In May the gourmets got a turn and we discussed methods of preserving mushrooms and best of all got to taste dishes made with dried mushrooms, Marlee's incredibly good canned

chanterelles, Renata's delicious black trumpet and boletus soup, and John's barbequed marinated portabellas. I made a mushroom extract recipe that Sean sent to me and everyone was very polite about my cooking, thank you! Jean held a competition to guess the 11 ingredients of her tasty mushroom pate, with extra points to guess the method of preserving the mushrooms used, the kind of onions used, the method of cooking and the colour of her kitchen walls. Jean gave out three prizes of dried boletus, shitake and morels? And the winners were Christian, Marlee and Jeff. To complete the evenings' culinary theme we watched a NAMA video on using dried mushrooms in Indian and Japanese dishes, although the camera angle meant we couldn't really see the process as well as we wanted, unfortunately.

The 3-club foray at Tall Timbers, Lake Wenatchee, was pretty darn good. The sun shone and the snow-capped peaks looked as beautiful as I recalled from last trip, and our group cabin actually had bathrooms and a sort of kitchen (no stove, just a microwave) however, this was more than we expected so we were happy. Saturday we were led to more hot spots by Claude Dilly (Bellingham club), except they were hot either two weeks ago or were still warming up. Poor Claude, his self-image as a mushroom guide took a real dive! Sum total of that day were about 5 puffballs, a nice Calocybe, some Clitocybes and other LBJ's and ONE morel, found by Steve Johnson. Because of the lovely surroundings, no one seemed too down about that, but we mentioned to Igor Malcevski (Snohomish club) that just a few morels would be really-really nice, especially since their club were bringing in baskets-full. Next morning, bright and early, Igor led our intrepid team to HIS hot spot, where Marlee and Gerald celebrated their 30th wedding anniversary by collecting a very respectable pile of morels, declaring it a lovely way to mark the event, and the rest of the team did OK too. One highlight of the trip was the Saturday night dinner, where Fien Hulscher, (Bellingham club), presided over the cooking

of a wonderful meal, Igor barbequed salmon and chicken, and everyone else contributed hors d' oeuvres or dessert, so we didn't go hungry! The evening meal was a nice opportunity to socialize with the other clubs' members and make new friends, hear about new places to go, and to begin to plan future joint ventures. Our thanks to Margaret Dilly of the Bellingham club for arranging the accommodations, to Igor for sharing his local knowledge and to he and Fien for arranging and preparing the meal. There are probably many more people who deserve thanks for making the whole trip so great – we appreciate it even if we don't know who you are!

Prez Sez – June

The weather was overdoing it a bit on the sunny and warm end of the scale last Thursday for the picnic at Beaver Lake. There was consequently not much enthusiasm for running about playing baseball, volleyball etc. Richard's family sensibly brought swimsuits and towels and headed for the lake to cool off. Meanwhile your President, not knowing the difference between a BBQ pit and the coal dump, had Bob light a couple of bags of charcoal in said dump. We did rather wonder about the wide spacing of the bars and the rather too deep pit, but carried on regardless. Shannon pointed out the fact that it was not a BBQ, and we realized that when Jean had booked and checked out the site, there had been a BBQ, which was now missing. Undaunted, Christian went and got some wire mesh which he fashioned into a sling to hold sweet corn and sausages, and which he suspended over the coals by means of bits of broom (see picture). See, broom does have a use!

John and Renata, our knights with shining barbeque arrived at that point, and with the gas canister from our stove and some tinkering with valves, we got it fired up so folks could cook their food.

I am now richer by one white plastic lawn chair so if you would like it back call me on 478 2976.

Al and Bernice came to say goodbye. The Witiuks have been providing our refreshments at club meetings for several years now, AND they donated the big beautiful wooden Money Mushroom, AND they have served on the executive, AND come to lots of forays and trips AND been lots of fun as well. They are off in their RV to satisfy their wanderlust with no set plans, just to go where they fancy for as long as they feel like it! Well we will really miss you Al and Bernice. You have done so much for SVIMS and contributed such a lot to the happy and friendly atmosphere of the club. Bon Voyage, and please keep in touch. You will always be welcome here. Hope you all have a great summer and I'll see you in August at UVic.
Christine.

The Season's Potential

Did you get out in the rain this weekend? Don't worry if you didn't. The rain is just a trigger and because it has been so dry, it will take a little time for the mushrooms to respond to the moisture. I love the smell of things to come. What are we looking for at this time of year? The King Bolete (*Boletus edulis* and its white/cream coloured cousin *B. barrowsii*) should be coming up soon. Also, look for scaber stalks (*Leccinum scabrum*, etc.) under birch trees. There may be some early spots that have the sulfur shelf (*Laetiporus coniferarum*) and maybe even field mushrooms or horse mushrooms (*Agaricus campestris* and *Agaricus arvensis*). Keep the butter handy.

Announcements:

3rd International Workshop on Edible Mycorrhizal Mushrooms

August 17 – 19 2003

David Lam Auditorium, MacLaurin Building
A144, University of Victoria

By Shannon M. Berch

Chanterelles, pine mushroom and truffles are the topics of discussion during the first afternoon of this workshop. What's new in attempts to cultivate matsutake in Japan? Are there guidelines for joint forest and chanterelle management? Given recent taxonomic changes, how do we know which chanterelle is which? Is it possible to grow Perigord black truffles here on southern Vancouver Island? On the afternoon of Sunday, August 17, from 1 p.m. to 4:30 p.m. these topics and more will be discussed by three international experts who have been asked to gear their talks to the interested public. Admittance to the Sunday afternoon session is by donation to encourage lots of participation.

The workshop's technical sessions are on Monday, August 18 and Tuesday, August 19. Topics will range from an overview of harvestable Canadian mycorrhizal mushrooms and principles of forest management for conserving populations of harvested forest fungi to the colonial ambitions of *Boletus edulis* in New Zealand and the role of the ectomycorrhizal community in *Tuber melanosporum* truffières in Northern Spain.

In addition, the workshop features two field trips, a one-day trip on Wednesday August 20 and a 3-day trip from Wednesday August 20 – Friday August 22. The one-day trip (\$50) will include guided tours of the biogeography and views from Mount Douglas (see [Mount Douglas Provincial Park, Victoria](#)), the towering cedars of Goldstream Provincial Park (see [Goldstream Provincial Park](#)), a wild mushroom buying station, and an award-winning Vancouver Island winery. The 3-day trip (\$350) will include habitat for matsutake, chanterelle, bolete and other mushrooms on eastern and northern Vancouver Island. We will visit a mushroom buying station and taste some of BC's edible mycorrhizal mushrooms. We will visit mushroom research sites and speak with the researchers. Starting from the University of Victoria, the trip will include stops in the Cowichan Valley, Comox Valley,

Nimpkish Valley, and northern Vancouver Island, and then return to Victoria.

For more information on the workshop, telephone Shannon Berch at 250-952-4122. To register for the full workshop (\$300 regular, \$200 student) go to the workshop web site found at:

<http://www.uvcs.uvic.ca/conf/IWOEMM/>

NAMA 2003 FORAY – QUEBEC – August 29 – September 1, 2003

The 2003 North American Mycological Association's foray will be held at Saint-Augustin-de-Desmaures in Quebec from August 29th to September 1st. The meeting will be organized by the Cercle des mycologues de Montreal (www.mycomontreal.qc.ca) and the Cercle des mycologues de Quebec (<http://site.voila.fr/CmaQ>). The foray will coincide with the Association de mycologie du Quebec's annual meeting which gathers six Quebec mycological groups. From an ecological point of view, the chosen area holds a special interest, considering it is at the junction of the Canadian Shield, the Appalachian Mountains, and the Saint-Lawrence Plain. A great diversity of mushroom-picking sites are found all around this area. More information and registration forms can be found at www.mycomontreal.qc.ca or telephone Jean Johnson at 656-3117 for a hardcopy of the form.

ANNUAL TELLURIDE MUSHROOM FESTIVAL –DENVER, CO - August 21-24, 2003 -

This event is designed for people interested in edible, psychoactive and poisonous mushrooms. This year marks the debut of the Festival's mushroom Cook-off Feast. Nationally recognized authorities on mushrooms that will present lectures and workshops include Dr. Andrew Weil, Gary Lincoff, Paul Stamets, Ethan Nadelmann, Marsha Rosenbaum, Dr. Emanuel Salzman,

John Corbin and others. Complete information can be found at www.shroomfestival.com or by contacting Telluride Mushroom Festival at Box 480503-20, Denver, CO, USA 80248, Tel: 303-296-9359

The Search for Understanding

Sometimes you find some wonderful information on websites on the Internet. Not all are in English, but never mind! When you use the Google search engine it has a little box asking if you want the page translated. Try this, it makes for interesting reading -as I found when I got a page from the Societe Mycologique de Strasbourg. Here is a sampling:

***Russula versatilis* Romagnesi**

Small with average, with the hat (4-5 cm) plane convex, viscidule, moderately grooved, or little depressed, strongly not faded, the circumference gray-beige olivâtre hardly letting guess with the margin a diluted vinous-rosâtre reflection, more distinct in the center which is in addition brightened of reddish ochre more constant.

Cream-coloured blades ocracé.

Feather-grass thicker than the preceding one, clavé, very slightly yellowing, mackled the reddish one towards the base.

Soft savour; odor (relatively) strong of stewed apples, pointing out that of *R. fellea*.....

These two odors, out of their borders, finish though it is by resembling oneself more or less: the cross appreciations of the authors in the literature, testify some with pleasure. A preceding harvest, in forest of Hagenau, under charms, had shown it to us with dyed with carmine or purpuraceous nuances (definitely bleaching) undoubtedly more typical (and perfectly returned by P. Moëgne-Loccoz in Reumaux, 1996, p. 233).....

But what over any sign *versatilis*, it its is sporée, likely to sail of the cream supported to the clear yellow (from where its name, moreover) and the single ornamentation of this spore among all its neighbors: a subglobuleuse spore of 8 - 8,6 -

10,2 X 7 - 7,8 μ , densément spinuleuse, these high from 1 to 1,5 μ and insulated conical warts (seldom subisolées by junction of two warts).

Well, I guess that makes it all very clear!

Christine

If you like to eat out and be charitable too, this note found in the November 11th, 2002 Los Angeles Times is for you.

That's some shroom. Commercial director and restaurant owner Joe Pytka paid \$35,000 for [a single 2.2 pound white truffle](#). Pretty excessive, but it was for a charity auction. It'll arrive at his new French restaurant Bastide in West Hollywood and will be used in a variety of dishes made by chef Alain Giraud. Get ready to mortgage that house if you wanna eat there.

"A Mushroom Mystery: What's Killing the Mushrooms of Pennsylvania?" Article published in the [December 2002](#) issue of *Agricultural Research* magazine.

In early spring, after winter-dormant fields have been tilled and seeded, farmers walk over their fields and look for signs of life. They scan the newly furrowed earth for tiny shoots of green and give a small sigh of relief when they find them.

Most farmers, that is.

If there's one thing a farmer of mushrooms fears, it's seeing the color green in his or her crop beds. Mushrooms are fungi and lack chlorophyll. Instead of relying on the sun and photosynthesis, they draw their nutrients from the ground and their growing medium. Healthy colors for the most popular commercially grown mushrooms in the United States are white, brown, and beige. Green spells disease. For mycologists with the [Agricultural Research Service's](#) Systematic Botany and Mycology Laboratory (SBML) in Beltsville, Maryland, green also spelled a challenge not long ago

In the early to mid-1990s, mushroom farmers in Pennsylvania were under siege.

Commercial production of their crop was being seriously affected by a green mold epidemic. According to the National Agricultural Statistics Service, Pennsylvania farmers grow more mushrooms than farmers in any other state, and in 1995 the farmers in Chester County—the state's mushroom Mecca—experienced crop losses of 30 to 100 percent.

Initially, scientists identified the culprit as *Trichoderma harzianum*, a common fungal species used commercially in the biological control of other fungi that induce plant diseases, including Botrytis gray mold. It also has the potential to enhance plant growth and has been credited with degrading pesticides in soil and preventing mycotoxin synthesis.

But if *T. harzianum* were the fungus causing the green mold epidemic, its commercial viability would be in jeopardy: It would be attacking a valuable and popular food commodity.

Mushroom Love

Americans love mushrooms, now more than ever. Per capita consumption in the United States increased from 3.7 pounds in 1993 to 4.2 pounds in 2000. Sales of the 2001-2002 U.S. mushroom crop totaled 851 million pounds, and consumers spent \$912 million on them. Mushrooms are a good source of selenium, potassium, and copper, and some types have significant amounts of three B-complex vitamins. In a fight between the commercial production of mushrooms and the commercial production of *T. harzianum*, mushrooms would win.

But the mycologists at SBML were not so sure that the beneficial biocontrol fungus *T. harzianum* was to blame. They looked at the green mold problem and saw that not just one, but four distinct *T. harzianum* biotypes had been identified as the cause. And only two of those could be associated with appreciable mushroom loss.

Says Gary Samuels, an SBML mycologist and world-renowned *Trichoderma* expert, "We suspected that the four biotypes identified as causing the green mold

epidemic might not all be from the same species. A few studies suggested genetic distinctions between them, but no one had studied the differences closely."

That's when the systematic expertise of SBML researchers came into play. Systematics is the science of classification, and the researchers at SBML focus on describing and classifying fungi and plants. They use morphological (structural), biochemical, and molecular data to identify and characterize agriculturally important species and sort out their relationships.

The Aggressive Mold

Samuels and SBML mycologist Sarah Dodd examined 99 strains of the 4 *Trichoderma* biotypes found in cultivated mushroom beds. Only two biotypes were associated with mushroom loss; the other two were benign. SBML studies confirmed others' findings that the benign biotypes were the real *T. harzianum* and *T. atroviride*—a common, nonpathogenic fungus.

"There were consistent genetic differences between the biotype we knew to be *T. harzianum* and the two biotypes that were causing the mushroom losses," says Dodd. She compared all four biotypes through molecular analysis, using particular sequences from their nuclear ribosomal DNA and a protein-coding gene called EF-1-alpha.

Samuels says, "The differences are detectable at more than just the molecular level. We could also distinguish the benign fungi by their rate of growth and odor. For example, only the real *T. harzianum* grows well and forms spores at 35 °C [95 °F]. And *T. atroviride* has a characteristic coconut odor."

Through their morphologic and molecular studies, the SBML researchers were able to exonerate *T. harzianum* and to name a new *Trichoderma* species as the mushroom killer.

"As we suspected, the two strains of *Trichoderma* causing damage to cultivated mushrooms aren't from the species of good biological control fungi," says Samuels. "They're from a different species altogether." The scientists named the new species *T.*

aggressivum because of its aggressive nature.

An article containing a description of *T. aggressivum* and expanded descriptions of *T. harzianum* and *T. atroviride* appeared in the January 2002 issue of *Mycologia*.—By [Amy Spillman](#), Agricultural Research Service Information Staff.

This research is part of Plant Disease, an ARS National Program (#303) described on the World Wide Web at

<http://www.nps.ars.usda.gov>.

[Gary J. Samuels](#) is with the USDA-ARS [Systematic Botany and Mycology Laboratory](#), 10300 Baltimore Ave., Bldg. 011A, Beltsville, MD 20705-2350; phone (301) 504-8279, fax (301) 504-5810.

I often get asked about mushroom nutrition, so I had to include the following from the same source (*Agricultural Research* magazine).

Little-Known Mushroom Facts

- One portabella mushroom has more potassium than a banana; white and crimini mushrooms are also good sources. Potassium helps the human body maintain normal heart rhythm, fluid balance, and muscle and nerve function.
- Mushrooms contain significant amounts of selenium, which plays an important role in the immune system, thyroid system, and male reproductive system. It also works closely with vitamin E to produce antioxidants that help the body fight cell-damaging free radicals.
- Mushrooms are an excellent source of copper, a mineral that the body needs to produce red blood cells and for other functions.
- Mushrooms have significant amounts of three B-complex vitamins—riboflavin, niacin, and pantothenic acid—particularly riboflavin. The B vitamins help release energy from the fat, protein, and carbohydrates in food.

Submitted by Jean Johnson

"Familiarity with mushrooms sometimes breeds conceit. The gifted composer and organist at the court of Versailles, Johann Schobert, picked mushrooms with his family in 1767 in a village near Paris. They took the mushrooms to a restaurant and asked the chef to cook them. This chef refused, as did another, saying the mushrooms were deadly. The overconfident composer then cooked them himself. Schobert, his wife, and all but one of his children died."

I'm sure the following is an ancestor of mine (editor):

"In 1991 the remains of a Stone Age man who lived 5,000 to 5,500 years ago were found in the Tyrolean Alps. Among his possessions were three different kinds of mushrooms."

The above two quotes were taken from the President and Fellows of Harvard College and submitted by Shannon Berch.

If you were at the May meeting you will have tasted the following recipe and will want to make some in the future.

Mushroom Extract

From the "Ultimate Mushroom Book" by Peter Jordan and Steven Wheeler 1995 Acropolis books, also in "Mushroom Magic" Steven Wheeler 1996 Smithmark Publishers Inc., and tried and tested by Sean McCann.

Use mushrooms free from infestation as this can cause fermentation at a later date. The flavour extracted from the mushrooms will keep in the refrigerator in a screw-topped jar or bottle for 8-10 weeks. Use readily to enliven and enrich winter soups, stews and game dishes.

- 450g / 1lb field, horse and parasol mushrooms, shaggy ink caps, orange birch bolete, slippery jack and/ or winter chanterelles, trimmed and roughly chopped.
-300ml / ½ pint / 1 ¼ cups water

-200ml / 7 fl. Oz. / 7/8 cup dark red wine

-60ml / 4 tbsp dark soy sauce

-3ml / 1tsp salt

-1 sprig thyme

1. Place all ingredients in a stainless steel pan. Bring to the boil and simmer uncovered for 45 minutes.

2. Strain the mushrooms through a nylon sieve, pressing as much liquid as possible back into the pan. Return the extract to the boil and reduce by half its volume.

3. Sterilize a preserving jar or bottle by immersing in boiling water for a few minutes. Drain. Fill the jar or bottle with the mushroom liquid, cover and allow to cool. When cool label and store in the refrigerator.

Mushroom extract can also be frozen and used in ice cube portions. (Christine's note, freezing is a safer bet to avoid food poisoning.)

Desserts/aperitifs

Chanterelle vodka

(from Mushroom Magic by Steven Wheeler)

-3oz trimmed, cleaned chanterelles (or matsutake/ pine mushroom/ Tricholoma magnivelare)

-1 1/2 cups vodka

-Put mushrooms in a clean preserving jar and cover with the vodka. Cover and leave at room temperature till the mushrooms have sunk to the bottom.

Suggestions from Antonio Carluccio in "A Passion for Mushrooms".

-Preserve small *Laccaria laccata* and *Laccaria amethystea* in the Italian liqueur Strega.

-*Craterellus tubaeformis* (winter chanterelle) in Cointreau.

-Small *Cantharellus cibarius/formosus* (chanterelles) or *Marasmius oreades* (fairy ring mushroom) in the Hungarian apricot liqueur Baracs.

-*Clitocybe odora* (the blue-green anise Clitocybe) in Sambuca.

These concoctions are for garnishing ice cream and other desserts.

Membership News

Welcome new member: Diane Wallrich.

Au Revoir

Bernice and Al Witiuk and their Motor home:

Little did I realize when I was encouraging Bernice to retire, that the club would lose them to wanderlust. Bernice and Al, our Refreshment Directors and creators and donators of the "Money Mushroom", have sold their house and will hunt mushrooms in far off places from their motor home. I have been in this "beast" and it is one comfortable escape vehicle. They will be missed because of their reliable contributions at meetings, forays and shows but most of all because they were so much fun to be with. Please, please keep in touch and let us know how you are doing and what fungi you are finding. Best wishes and a big "Thank You" from all of us in the club.

It should be noted that we now need a new Refreshment Director/s. It may be a hard act to follow, but if you would like to have the respect, adoration and love of all the SVIMS members, please volunteer for this task. Talk to Christine, Jean or anyone on the Executive about how easy it can be.

The passing of SVIM's member Norman Didur:

It is with great sadness that I have to report that Norman Didur passed away on February 11, 2002. Norman was an active member of the club bringing lots of good ideas to many meetings and forays. I shared another of Norman's passions, fishing, and will miss the stories of the exotic places he fished. We will also miss the fabulous smoked halibut that he contributed to the Bamfield foray last year. A memorial service will be held on Friday, August 8th from 2:00 - 4:00 p.m. at the Sands funeral Chapel, 1803 Quadra, Victoria. Norm was 69 years old and is survived by his wife, Geraldine, and family.
Editor.

P.S. check out the Photo section on the web site. A new set of photos to wet your foray appetite.

Also don't forget to submit your 4 or 5 mushroom photos for the new calendar that we are putting together. Send them to anybody on the SVIMS executive. You could become famous!