

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
August 2005

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To broadcast a message to SVIMS members via
email: svims-l@victoria.tc.ca

SVIMS web site: www.svims.ca

Dues: \$20.00 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:

September 1: SVIMS at Shop the Wild.
Various club members will discuss and
illustrate our experiences at this event,
including what we learned from David
Arora!

October 6: TBA.

November 3: Mushroom Madness and
Election of SVIMS Executive. Richard
Winder will challenge us with a mushroom
quiz.

PREZ SEZ

By Christian Friedinger

Welcome back to the cooler fall
forests and the hot topics of this winter's
program of the SVIMS. What was for us
nice summer weather must have been for
some other creatures quite some
unsettling conditions. Gardeners,
mushroomers and other interested people
did find some unusual occurrences of
plant, animal, and fungal behaviour. Until
now we've only seen and heard some
anecdotal evidence, however, in one of
our next meetings I am sure this topic will
surface. Just for example, the
chanterelles in the middle of the
summer.... though it was a fine dinner. It
would be interesting to compare these
unusual fruitings to the different
parameters of the weather. Or are there
microclimates that develop locally? Or
special sub varieties that come up under
"abnormal" conditions? Since we have so
many members with all their "private"

patches of different reoccurring varieties, what about implanting on those location some modern mini weather stations and see if mushrooms fruitings could become predictable. Your computer dials up the patches regularly and downloads the data.... and then, "Oh, patch 436 will have some boletus by the weekend, will have a walk there Saturday afternoon and let's get people together for dinner Saturday evening..." Maybe we have already some technically advanced SVIMS members? Modern agriculture is using such devices already. My prediction system works a bit differently, just before that first rainstorm mid-August, my oysters became active - and when there is enough rain, normally one or two weeks later the first forest mushrooms show. But that only works if you get out in the woods, so forget bikini, beach and barbecue and find the cool and mossy slopes around an old growth fir were mystic mushrooms make you reel.

MUSHROOM OF THE MONTH

The Executive decided that, in order to further education of our members, one mushroom per monthly meeting would be featured. One individual would be responsible for collecting the specimens and filling in the information to present at the meeting.

September: Gerald

October: Tineke (replacement needed)

November: Christian

SVIMS CALENDAR 2006

Get your photographic entries in to Kevin Trim (kevintrim@shaw.ca) or at the Sept. SVIMS meeting.

LOCAL EVENTS AND FORAYS:

SPECIAL LAST MINUTE EVENT!!!

Hunting Wild Mushrooms Around the World

Speaker: David Arora, author of *Mushrooms Demystified*

When: 4 p.m., Sunday, August 28

Where: The Quarterdeck in the Grant Building, Royal Roads University

Cost: Free to the public but donations gratefully accepted

This presentation is supported by the South Vancouver Island Mycological Society and is being sponsored by the Centre for Non-Timber Resources at the Royal Roads University in conjunction with "Shop the Wild 2005", an international Trade Show and Public Exhibition of Non-Timber Forest Products.

See the web site at www.shopthewild.com for more information and a schedule of events.

SVIMS Mushroom Show at Swan Lake

- Sunday, October 23
- Forays on Saturday to collect for the show will be announced in October.

3rd Annual Bamfield Mushroom Festival

- Saturday, October 15
- Contact Jim Jones at jtjones@alberni.net for more information.

FAR AWAY EVENTS AND FORAYS:

Newfoundland and Labrador 2005

- Gros Morne National Park, NFLD
- Sept 2-5, 2005
- Labrador Straits – Sept 6-9, 2005
- For details: www.swge.mun.ca/hnhs

Annual Gary Lincoff Mid-Atlantic Mushroom Foray

- Sept 10, 2005
- For details: rsdme@imap.pitt.edu or telephone Dick Dougall at 412-486-7504

Priest Lake, Idaho Foray

- Spokane Mushroom Club

- Sept 23-25, 2005
- For details: telephone 509-328-7973 or www.spokanemushroomclub.org

Wildacres Regional NAMA Foray

- North Carolina
- Sept 29-Oct 2, 2005
- For details contact Allein Stanley at wildacres@namyco.org

3rd International Medicinal Mushroom Conference

- Port Townsend, WA
- Oct. 12 – 17, 2005
- Contact Steve at 800-780-9126 (Ext. 10) or email at immc@fungi.com

8th International Mycological Congress

- Cairns, Australia
- Aug 21-26, 2006
- Check website for periodic updates: www.sapmea.asn.au/imc8

SOMA Winter Mushroom Camp Coming Up!

The Sonoma County Mycological Association (SOMA) invites you to the 9th annual SOMA Winter Mushroom Camp. The Camp will be held during the Martin Luther King weekend, January 14, 15, 16th 2006, situated near Occidental in beautiful Sonoma County. The camp is located about one hour north of San Francisco.

The Camp, a benefit for SOMA, will be full of mushroom forays, specimen tables, slideshows, and speaker presentations. Of course, the SOMA culinary group will provide a great wild mushroom cuisine.

Classes: photography, cooking, medicine making, truffle hunting

Workshops: cultivation, papermaking, mushroom dyeing,

Lodging: The spacious, modern camp buildings are set amongst 225 acres of

most gorgeous oaks, madrones, Tan oaks, redwoods, and Doug fir in the state of California. The shared cabins are heated, bright, clean, and airy, with hardwood floors and stylish bunks.

Registration information:

Early registration opens August 15, 2005. Fees are \$195 until November 15.

Registration after November 15, 2005 is \$225 until Wednesday January 5th 2006.

Registration closes on Wednesday January 5th 2006.

Sunday only, February 16 2006 day fee: \$110.

Fees include lodging (Sunday's fees do not include lodging), meals, and all classes, presentations & activities.

To obtain a registration form, or for more information, check out our website at www.SOMAmushrooms.org, or call Rick Meininger at (707) 887-1888 or (707) 938-4106.

INTERESTING MYCOLOGICAL WEB SITES

Russulales Web Site

http://w3.uwyo.edu/~fungi/Russulales_site.html

Put together by Dr. Steve Miller at the University of Wyoming, the Russulales web site contains a visual guide to species of *Russula* and *Lactarius* (i.e. photographs of a large number of species), bibliography of *Russula* in the Western Hemisphere, recent Russulales publications, and links to other mycological web pages.

Northern Ireland Fungus Group

<http://www.nifg.org.uk/home.htm>

"We are a voluntary organisation whose aim is to promote the conservation of and interest in Fungi in Northern Ireland.

“Three of the best places to find images of (European) fungi on the web are the Polish index of images <http://www.grzyby.pl/fglobal-directory-a.htm> , the Danish site, Fungi Images on the Net <http://www.in2.dk/funqi/> and Bioimages <http://www.bioimages.org.uk/HTML/T74.HTM> in the UK. Try them all if you are looking for fungal images!”

Armillaria root disease

http://www.forestpathology.org/dis_arm.html

From the web site of Jim Worrall

Probably the coolest thing about *Armillaria* species really has nothing to do with pathology. Its mycelium glows in the dark! The mushrooms do not glow much, if at all, but if you open a piece of wood with advanced decay caused by *Armillaria*, and view it in the dark, you stand a good chance of seeing the luminescence. It helps to let your eyes adjust to the dark. The amount of light varies greatly from different pieces of decaying wood. It's not likely to blind you, but some pieces are quite bright. Other fungi glow, including in some cases the fruitbodies, but *Armillaria* is certainly the most common and widespread luminescent fungus.

It certainly is a wondrous thing to see in the night, bringing a strange mix of delight and spookiness. So it is easy to imagine strange and magical things behind it. Glowing wood has indeed found its way into folklore and mythology. It has been termed "fairy fire" but is more commonly called "foxfire" in modern times (is that derived from "faux," or false, fire?). Aristotle called it a "cold fire". It made a brief appearance to lend an eerie air of dread to a scene in the oldest surviving piece of English literature, *Beowulf* (see below).

Beowulf and Armillaria

. . . it is not that far hence in milemarks, that the mere [swamp] stands; over it hangs frost-covered groves, tree held fast by its roots overshadows the water; there one may every night a horrible marvel see: fire on the water; not even the wise of them lives, of men's sons, that knows the bottom.

Though the heath-stepper harassed by hounds, the hart with strong horns, seeks the forest, put to flight from far, first he will give up his life, existence on the shore, before he will leap in to hide his head; it is not a pleasant place!

translation © Benjamin Slade 2002

. . . Not far is it hence in measure of miles that the mere expands, and o'er it the frost-bound forest hanging, sturdily rooted, shadows the wave. By night is a wonder weird to see, fire on the waters. So wise lived none of the sons of men, to search those depths!

Nay, though the heath-rover, harried by dogs, the horn-proud hart, this holt should seek, long distance driven, his dear life first on the brink he yields ere he brave the plunge to hide his head: 'tis no happy place!

translation from The Harvard Classics, Volume 49 by Frances B. Grummere, presented on the web by Erik Max Francis

ARTICLES OF INTEREST

Edible ectomycorrhizal mushrooms: challenges and achievements, by Wang Yun and Ian R. Hall

Canadian Journal of Botany Volume 82, Number 8, August 2004

http://pubs.nrc-cnrc.gc.ca/cgi-bin/rp/rp2_tocs_e?cjb_cjb8-04_82

Abstract: There are about 2500 recorded species of edible mushrooms. The most

expensive and sought after of these mushrooms belong to the mycorrhizal group and include *Tuber melanosporum* Vitt. (Périgord black truffle), *Tuber magnatum* Pico & Vitt. (Italian white truffle), *Tricholoma matsutake* (Ito & Imai) Sing. (matsutake), *Boletus edulis* Bull: Fr. sensu lato (porcini) *Cantharellus cibarius* Fr.: Fr. (chanterelle), and *Amanita caesarea* (Scop.: Fr.) Pers: Schw. (Caesar's mushroom). The total market for these is measured in billions of US dollars. Over the past 100 years, harvests of many mycorrhizal mushrooms have declined dramatically, which has prompted interest in the development of methods for their cultivation. So far only a few species of truffles have been produced in commercial quantities, although methods have been developed that may see the cultivation of species such as *Cantharellus cibarius*, *Lyophyllum shimeji* (Kawam.) Hongo, and *Lactarius deliciosus* (L.:Fr.) Gray. Despite this, many of the most expensive mycorrhizal mushrooms, including *Tuber magnatum* Pico & Vitt. and *Tricholoma matsutake*, have defied cultivation. Our paper will attempt to highlight possible reasons why mycorrhizal mushrooms have proven to be so difficult to grow and how we might better manage mycorrhizal mushroom forests to sustain natural production.

Commercial morel harvesters and buyers in western Montana: an exploratory study of the 2001 harvesting season

Rebecca J. McLain, Erika Mark McFarlane, Susan J. Alexander. GTR-643 (2005) 05-163.

http://www.fs.fed.us/pnw/publications/new_pubs.shtml

Abstract: This exploratory study examined aspects of the social organization of the commercial wild morel

industry in western Montana during 2001. We talked with 18 key informants (7 buyers and 11 pickers) and observed social interactions at one buying station near the Kootenai National Forest and three buying stations near the Bitterroot National Forest. The key informant and observational data permitted us to construct a picture of social interactions at field buying stations, buyer strategies for attracting pickers, changes in prices over the course of a season, and the ways in which various participants in the wild morel harvest construct their livelihoods. In the discussion, we contrast our findings with the results of a recently published study on nontimber forest product harvesters in the Eastern United States. We end the report with a discussion of management implications for managers and scientists.

Mushrooms

By Sylvia Plath

Overnight, very
whitely, discreetly,
very quietly

Our toes, our noses
Take hold on the loam,
Acquire the air.

Nobody sees us,
Stops us, betrays us;
The small grains make room.

Soft fists insist on
Heaving the needles,
The leafy bedding,

Even the paving
Our hammers, our rams,
Earless and eyeless,

Perfectly voiceless,

Widen the crannies,
Shoulder through holes. We

Diet on water,
On crumbs of shadow,
Bland-mannered, asking

Little or nothing.
So many of us!
So many of us!

We are shelves, we are
Tables, we are meek,
We are edible,

Nudgers and shovers
In spite of ourselves.
Our kind multiplies:

We shall by morning
Inherit the earth.
Our foot's in the door.

Editors note: Thanks to Dr. Steve Miller,
University of Wyoming who posts this
poem on his web page
http://w3.uwyo.edu/~fungi/UW_Mycology.html
If you like this poem and want to hear it
read by Sylvia Plath, go to:
<http://archive.salon.com/audio/poetry/2001/03/19/plath/index>

Book review

Jack in the Pulpit by Cynthia Riggs

Fourth in a series of mysteries
featuring the character Victoria Trumbull, a
wise and sprightly nonagenarian. The
story is set in a peaceful nook of Martha's
Vineyard where the sudden death of four
people in one month has upset the island's
tranquility. Mushrooms are definitely
involved. Although a little predictable at
the end, the book is a good read and, as it
is only 200 pages, could be knocked off in
an afternoon.

With thanks to Britt in the
July/August 2005 issue of *The Mycophile*.
Submitted by Jean Johnson.

Membership News

Richard Winder is the co-author of "A
Case Study on Morel Mushrooms in the
Kootenays, BC, Canada" a paper which
will be presented by Michael Keefer at an
International Symposium at Royal Roads
University on Friday, August 26th.

Dr. Kang-Hyeon Ka and his family
finished their year in Canada and returned
to their home in Seoul, Korea, in mid-
August.

Note: Photos placed here in e-mail edition
are available in the website for a limited
time.