

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
January 2006

Introducing the SVIMS Executive for 2006

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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.

Monthly Meetings:

January: SVIMS Survivors Banquet

- 6:00 pm, Saturday, January 28, 2006
- Strawberry Vale Community Hall, 11 High Street
- To help defray hall rental costs there will be a contribution of \$2 per person collected at the door

Please Bring:

1) A potluck dish big enough to serve 6 & serving utensil. Mushroom dishes are welcome but not required. Prepare a label in advance for your dish that describes what is in it.

2) Your own plate, utensils, cup.

SVIMS provides: coffee and tea. There is a small stove and microwave oven for quick re-heating of your culinary contributions.

Raffle: Part of our entertainment for the evening will be a raffle of unwrapped silly or sensible items. Bring **one and only one unwrapped item** to contribute to the fun.

Help: Set-up begins at 5:00 and help is welcomed for moving tables, chairs and such. Or stay after to help clean up.

For more information contact Joyce Lee at joleebc@lycos.com.

Pre-banquet foray to Knockan Hill Park, right next to Strawberry Vale Community Hall, will be organized by Joyce Lee. If interested in participating, contact her at joleebc@lycos.com

February 2: Mushrooms of Haida Gwaii by Paul Kroeger, VMS, Vancouver BC

March 2: Toxicology of Fungi by Mike Beug, Evergreen State College, Olympia WA

April 6: Fungal foxspots and other archival adventures by Mary-Lou Florian, Royal BC Museum, retired

May 4: Truffling in Spain by Shannon Berch, SVIMS, Victoria BC

June 1: President's Picnic – details to follow

Sept 7: An Introduction to Fall Mushrooms by John Dennis, SIMS, Victoria BC

Oct 5: Mushrooms and their Habitats in the Amazon Jungle of Brazil by Jean Johnson, SVIMS, Victoria BC and Mushroom Madness

Nov 2: Mushroom Identification DVD by Taylor Lockwood and Elections Visit: www.fungiphoto.com/Treasurechest/MIT/mit.html

PREZ SEZ

By Christian Friedinger

In anticipation of an enjoyable survivor's dinner, we wish all the members of SVIMS a safe 2006. Safe, because our interest in mushrooms is not without risks.

Besides the culinary risk of overeating, some mushrooms activate allergies in some people, medical side effects are starting to be researched, and there are some poisonous ones and even some deadly ones. In the coming year we will again work on those topics; the do's and don'ts.

There are also some other risks involved, which are often forgotten. Last fall, we discussed dangerous plants and animals in the forest. This spring, we will

look into the risks when strolling around in the woods.

Hikers' and climbers' main concern is to be well prepared for the terrain - and this should be our concern too, besides the filling of the collecting basket. Sometimes, in the excitement to get out to hunt, we might forget to take a proper map, a small compass, a whistle, a flashlight and maybe an insulation blanket with us. Our forests are not without risks: there can be deep sinkholes, holes from old tree stumps, slippery rocks, old underground installations covered with rotten lids etc.

As our membership grows, we would like to develop some basic rules for our forays. Think of information about the terrain such as what area to cover, which direction to go if somebody feels lost, which landmarks to use for orientation. Other foray safety issues include a fixed time to come back to the meeting point, attendance checks, and what measures to take if somebody is missing.

Along with that, I wish us all an enjoyable and safe fungus hunt this year.

MUSHROOM OF THE MONTH

Mushroom of the Month continues! For the first two meetings members of the executive will be responsible for collecting the specimens and presenting information at the meetings. After that members will be selected from the crowd to participate. Get ready to select your mushroom!

February	Jack Greenwall
March	Heather Leary

Information to be presented:

Latin Name
Common Name
Cap (colour, description, size)
Stem (colour, description, size)
Gills/Tubes/Pores (colour, description)
Veil and or Volva (if any)
Spore Deposit Colour
Odor
Habitat and When Found

Edibility
Additional remarks

LOCAL EVENTS AND FORAYS:

Chinese New Year town foray

February
Organized by Joyce Lee and Jack Greenwell. Details to follow.

SVIMS Annual Fall Foray

Oct. 13, 14, 15, 2006
Organized by Jack and Neil Greenwell
Lake Cowichan Education Centre
\$83 per person, room and board for Friday night, Saturday and breakfast Sunday

Swan Lake Mushroom Show

October 29, 2006
Swan Lake Nature Centre

FAR AWAY EVENTS AND FORAYS:

NAMA Foray 2006

17-20 August 2006
VentureScape Wilderness Retreat
William Schweitzer Provincial Park
Alberta, Canada
<http://www.namyco.org/>

Crested Butte Wild Mushroom Festival

17-20 August 2006
Crested Butte, Montana
<http://crested-butte-wild-mushroom-festival.com/>

Manning Park Foray

September 8 – 10, 2006
Vancouver Mycological Society
<http://www.vanmyco.com/>

Sicamous & Shuswap Lake Wild Mushroom & Food Festival

September 18 - 24, 2006
Needed: mushroom guides for tours
For more information or to volunteer, call 250-836-2220

Presenters for 2006:

Paul Kroeger – Vancouver Mycological Society

Jim Jones – Bamfield Mushroom Festival

Brenda Cadieux - Misty Mountain Wild Mushroom Products
Barbera Dutot - Wild Roots Herbal Learning Centre
www.shuswaplakemushroomfestival.com/

7th Annual Yachats Village Mushroom Fest

October 20 - 22, 2006
Yachats, Oregon, USA
Phone 541-547-3530 or 800-929-0477
Fax +01-931-964-2200
www.yachats.org/events.html

OTHER MYCOLOGICAL EVENTS:

Growing Shiitake and Oyster Mushrooms on Wood Logs, Aldergrove, BC, Canada

January 28, 2006
Cost: \$35
Western Biologicals, Ltd.
P.O. Box 283
Aldergrove, BC, V4W 2T8
Canada
Phone/Fax: 604-856-3339
E-Mail: westernb@shaw.ca

FIRST Annual Oregon Truffle Festival

January 27-29, 2006.
Co-sponsored by the North American Truffle Society
For more information call or email Steven Remington at 541-517-6707 or steve@oregontrufflefestival.com.
Also see the website at www.oregontrufflefestival.com

Cowichan Salmon/Mushroom Festival

October 28 & 29, 2006
Organized by Ingeborg Woodsworth
MayoCreekGardens@shaw.ca

INTERESTING MYCOLOGICAL WEB SITES

BC mushrooms
<http://bcmushrooms.forrex.org/>

Tofino area tourist site

Mushroom photo pages:
www.gotofino.com/tofinophotopages.html

BC biodiversity, Mushrooms of BC
www.bcbiodiversity.homestead.com/mushrooms.html

Mushroom research follows in wake of province's wildfires
www.pfc.forestry.ca/news/InfoForestry/Aug2004/mushrooms_e.html

E-flora BC
www.geog.ubc.ca/~brian/florae/fungi.html

ARTICLES OF INTEREST

For glamour and hype, nothing beats the truffle (excerpts)

Wednesday, December 28, 2005

By MARY ANN CASTRONOVO FUSCO
For the Star-Ledger

At New Year's, it's customary to pull out all the stops -- the good champagne, maybe a bit of caviar and, for those with hefty wallets, truffles. Not the cocoa-dusted chocolate morsels neatly packed in decorative tins, but the soil-encrusted underground fungus that are so costly they're often referred to, depending on their color, as black or white diamonds. Gastronomic bling, if you will.

During an international satellite-linked charity auction last month, a group of Hong Kong bidders purchased a 1.2-kilogram white Alba truffle from Italy for a record 95,000 euros, or \$111,477.

Demand can be triggered by Food Network programs and articles in culinary magazines about the Tubers, noted Jo Natale, a spokesperson for Wegmans Food Markets, which is currently selling black French truffles, stored in locked cases, for \$799 per pound. "Holiday time is really the biggest demand we have for truffles," she added. "The price fluctuates pretty drastically, even day to day sometimes. Over the course of the year, the cost can be as low as \$299 a pound and as high as \$999 a pound."

The fruiting body of a fungus that grows completely underground, the truffle springs from a complex web of mycelium, invisible filaments linked with the roots of certain trees in a mycorrhizal relationship that benefits both the fungus and the tree. The truffle filaments help the tree draw nutrients from the soil, while the leaves of the tree photosynthesize nutrients for the truffles. Certain trees, such as poplars, willows, and oaks, are more likely to develop truffles, and the characteristics of the truffles can be affected not only by weather and soil conditions, but also by the nature of the tree that supports their growth. Since truffles develop underground, specially trained pigs (muzzled to prevent them from eating the aromatic tubers) or dogs (who seem to prefer their traditional reward of bread over the prized delicacies) are used to sniff them out.

When chefs speak of black or white truffles, they're usually referring, respectively, to the black truffles (*Tuber melanosporum*) of southwest France's Périgord region and the white Alba truffles (*Tuber magnatum*) found in northwest Italy's Piedmont region. But these species can be found outside France and Italy, according to vegetable authority Elizabeth Schneider. There are also summer truffles (*Tuber aestivum*) from various parts of the world, Tuscan truffles, Oregon white and black truffles, and Asian truffles, each with varying degrees of flavor and aroma. In ancient times people believed that truffles were produced by spontaneous generation, or wherever lightning had struck. Because the ground where truffles are found often has a scorched or otherwise devastated appearance, Spanish lore held that the fungus was the product of the devil.

Now that plant scientists better understand the unique relationship between the truffle and the trees beneath which it grows, trees are sometimes inoculated with *Tuber melanosporum* or *Tuber magnatum* to foster truffle production at their roots. But cultivating

truffles can be a hit or miss proposition, and finding them remains a tricky -- and given their market value, potentially risky -- business. When truffles are found, they're traditionally not sold but auctioned.

That is one of the reasons the cost of truffles doesn't necessarily reflect their quality. "It's just hype -- how many crazy (people) want to buy truffles. I don't mind paying for quality, but I don't want to pay for hype," said Ciszak.

Mushroom Fuel on the Way?

By Bjorn Carey

http://www.livescience.com/imageoftheday/siod_051202.html

Forwarded by Jean Johnson from Juliet Pendray, Vancouver Mycological Society

New research could move Shiitake mushrooms out of your kitchen and into your gas tank. These fungi, which some people consider a delicacy, grow on fallen logs in the forest. The mushrooms digest the wood and turn it into sugars that they use for food. Now scientists with the USDA's Agricultural Research Service are investigating whether this technique could be used to produce fuel.

The researchers have discovered and copied the Shiitake gene, Xyn11A, which gives the mushroom the ability to produce the enzyme xylanase, which dissolves wood into sugar. Now that the researchers have isolated the gene, they are looking into whether it can be used to produce vats of the enzyme for digesting rice hulls or other harvest leftovers into sugars that could be used for making ethanol or other fuel types.

Currently, these scientists are experimenting with transferring the gene into yeast, in which they have already produced xylanase. The next step will be to modify the gene so the yeast can produce greater amounts of the enzyme in less time.

Have you got an interesting article, anecdote, poem or website to share? We'll include it in Fungifama. Email your submission to shannonberch@telus.net or hleary@shaw.ca

2005 Survivors Banquet Mushroom Songs

'We all lived through the mushroom cookery'

**Words by Christine Roberts
Sung to 'Yellow Submarine'**

Chorus

We all lived through the mushroom cookery
The mushroom cookery
The mushroom cookery
Etc.

Verse

In the days when it was dry
We all walked around
The woods all day
But we never found a cep
Or a chanterelle
To make it pay

Chorus

We all live for *Boletus edulis*
Boletus edulis
Boletus edulis
Etc.

Verse

Then in August rains came down
And the Russulas
Were all around
Now the chanterelles were found
And the pine mushrooms
Thrust through the ground

Chorus

We all lived through the Matsutake glut
The Matsutake glut
The Matsutake glut
Etc.

Verse

When the forests fires burn
Then morels will take their turn
They pop their heads
Up here and there
And when friends ask
We know not where.

Other spur-of-the-moment verse ideas:

Words by Jennifer English:

Verse

In the fields
And wood chip parks
See the flashlights after dark
Talking dogs
And skies of green
In the land of psylocybeen...

Words by Tova Krentzman

Verse

Though Alice gave us fame
Yet no one knows our name
People use us
To make them trip
But in the end
They'll all feel sick

Chorus

We all lived through the fly agaric trip
Etc.

Words by Chuck Dary

Verse

So we ate
Muscaria
And we ate
All that we pleased
We all felt so wonderful
But then all felt ill at ease

Chorus

Russula emetica, an emetic set us right
Emetic set us right
Etc.

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.

Mushroom Humour

<http://www.globalgourmet.com/food/egg/egg0697/mushumor.html>

A mushroom went into a bar and saw some algae at a table. He went up to one and said, "You're lookin' all gal."

She looked him over and said "You look like a fun guy."

And they took a likin' to each other.

<http://www.mykoweb.com/>

A doctor, an engineer, and a fungal taxonomist arrived at The Pearly Gates. The doctor said how he'd healed the sick, helped the lame; but he was a sinner and was sent to Hell. The engineer told how he'd built homes for the homeless, etc.; but he'd messed up the environment, so he was sent to Hell. The taxonomist was frightened by all this, but as soon as he mentioned his occupation, God said "You've already been thru Hell: Welcome to Heaven."

Wayne's Wacky Mushroom Glossary

© Wayne Harrison, publisher of Mycelium
<http://www.thegreatmorel.com/humor.html>

autodigestion - eating in the car on the way to mushroom hunting grounds

bolete - The very best of the bowlers.

cap - what you wear when foraging
cellular - within cell phone range while foraging

convoluted - the directions you give to your favorite mushroom spot so they won't find it

deliquescing - stopping at a deli to relax on the way to or from a foray

Membership news

Welcome new members: Sasha & Kristen Kvakic, Rebecca Jehn, John Cabeldu, Ross Cameron, Carolyn Dixon, Naomi Ellis, Zak Henderson, Nika Jessen, Peter & Orysia Koelbleitner, Violet May Leclair, Kathryn Milliken & Jay, Andrew & Cindy Petrie, Arora Skala & Brandon Graham-Knight