

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
May 2008

Introducing the SVIMS Executive for 2008

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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.

Just a reminder to pay your dues Cheques can be sent to SVIMS c/o Karen Rowe, Treasurer
4750 West Saanich Rd
Victoria, BC V8Z 3H3

Monthly Meetings:

SVIMS is adopting a more environmental approach. We are asking members to bring their own cups/mugs for coffee and tea. This will cut down on our Styrofoam cup usage each month.

June: picnic/BBQ

September: TBA

October: Mushroom Basics

Prez Sez

Saturday morning I worked with the Saturday Restoration Volunteers at Glendale Garden and Woodlands (formerly known as the Horticulture Centre of the Pacific) planting trees in white-out snow conditions. Sunday afternoon I basked in the sun on a great flat chunk of granodiorite below the sea cliffs on Island View Beach. Nothing very mycological about either experience, just, apparently, a typical stretch of 2 days in this springtime of extreme weather. You can understand, given how odd the weather has been recently, that a few days of nice weather is going to send morel hunters out into the woods looking for their first morel feed of the season. And given the tantalizing reports from Mae and Kevin at the April SVIMS meeting and via our listserve, we know that morels are out there!

But a recent report in the Canadian Journal of Emergency Medicine reminds us to approach morels and their relatives with knowledge and caution. In the article *Poisoning due to raw Gyromitra esculenta (false morels) west of the Rockies* (Can J

Emerg Med 2007; 9(2): 127-130) by Anne M. Leathem, BSP, MSP; and Thomas J. Dorran, MD, MBA, the authors report on an Asian couple who presented to the emergency department in Kamloops, BC, with vomiting and abdominal distress. "They were discharged with no definite diagnosis, but on a return visit the following day were diagnosed with toxic ingestion of *Gyromitra esculenta*, commonly known as the western false morel. The patients were admitted and treated with intravenous hydration and pyridoxine. Both patients developed mild hepatotoxicity but went on to fully recover. This case demonstrates that the western false morel may cause significant toxicity and it highlights the importance of obtaining a complete history in patients who present with non-specific gastrointestinal symptoms. Vomiting with abdominal pain is a common presentation in the emergency department. Without a careful history, unusual causes, such as toxic ingestion, may evade diagnosis."

Which reminds me of the largest mass mushroom poisoning in North America ('Yumm,' said the police chief. By Paul Kroeger, Mushroom The Journal, Fall 1991, p. 34) which occurred in 1991 at one of the best hotels in Vancouver and which did not for long evade diagnosis. At a retirement banquet for the city chief of police, 483 people were served an exotic pasta salad: three colour forms of egg fettucine were mixed cold with raw mushrooms (*Agaricus brunnescens*, *Lentinus edodes*, *Morchella angusticeps* and *Morchella esculenta*) marinated in soy sauce, oyster sauce, sambal sauce, sesame oil. Of the 483 people, at least 77 experienced symptoms typical for raw morel poisoning: nausea, diarrhea, vomiting, cramps, rapid and severe sensation of bloating, and a hive-like rash.

So, be careful out there. Don't eat morels raw. And don't be seduced by the name *Gyromitra esculenta*; although esculent is an English word taken from Latin that means 'edible', this fungus causes lots of poisonings. According to Tom Volk's Fungus of the Month for May 2002: *In an*

attempt to prevent poisoning caused by ingesting these mushrooms, they are usually parboiled to evaporate the gyromitrin, which gives off a chocolaty odor. The process is usually repeated twice, with the water being discarded each time. However, the volatile chemical can be inhaled through the nose, and enough can be left in the mushrooms to cause illness when eaten. So just standing near the boiling pot of mushrooms can cause problems, and there is still the possibility of poisoning by ingestion.



Daniel Winkler presented to SVIMS about Tibetan mycology and in particular the Caterpillar fungus (*Cordyceps sinensis*).

FAR AWAY EVENTS AND FORAYS:

Yukon Morel hunting trip

June 15-24, 2008

www.morelmushroomhunting.com

Pacific Northwest Lichen Tour

July 7-13 2008

Road trip from Seattle WA to Monterey CA
\$500 includes room and some food.

<http://home.comcast.net/~nwlichens/montereyfieldtrip.html>

Summertime tours to Tibet

August 2-19

Foray in Tibet with Daniel Winkler
www.mushroaming.com

Mexican Mushroom Forays

August 17 - 24

Foray to the central state of Michoacan, which ranges from Pacific coastline to volcanic mountains where Monarch butterflies come to roost by the millions. Lakes, colonial towns, indigenous villages and remarkable arts and handicrafts will be on the mushrooming route.
www.mexmush.com

Vancouver Mycological Society Fall Foray at Manning Park

Sept 12 - 14 2008

www.vanmyco.com

Fourth Annual Sicamous and Shuswap Lake Wild Mushroom and Food Festival

September 21 to 28, 2008

A celebration of mushrooms and food. Includes guided mushroom hunting tours, a boat tour, a walking tour, live entertainment, wine and beer tasting, find foods, car show.
www.fungifestival.com

Fraser Valley Mushroom Club Annual Mushroom Show

October 5, 2008

St. Andrew's United Church Hall, 7756 Grand Street, Mission Admission \$3.00
Displays of identified mushrooms and other fungi, with their edible, poisonous or dubious status. Bring your own specimens for identification!
www.fvmushroomclub.ca

Vancouver Mycological Society Mushroom Show

October 26, 2008

Displays of identified mushrooms and other fungi, with their edible, poisonous or dubious status. Speakers, slide shows, books and roving experts on cultivation,

preservation, gourmet cooking, medicinal use, hunting, ecology, and cultural use. Bring your own specimens for identification! Admission \$3.00 VanDusen Botanical Garden, Floral Hall, West 37th and Oak Street Vancouver.
www.vanmyco.com

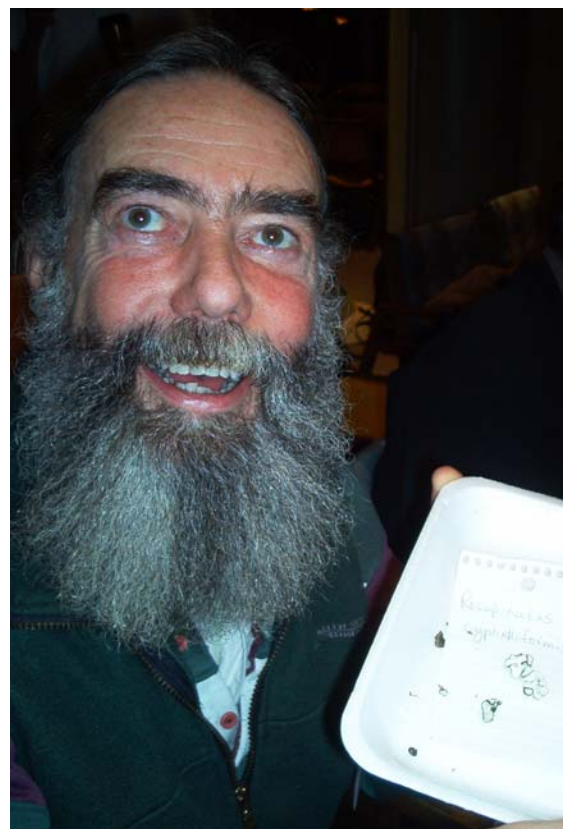
MYCOLOGICAL WEBSITES

www.huh.harvard.edu/libraries/Amanita_exhibit/fun.htm

For die-hard (pun intended) fans of deadly Amanita species, a selection of poetry and crime fiction references

www.forrex.org/publications/jem/ISS42/JEM-Vol8_no3_full.pdf

Two articles on commercially hunted mushrooms in B.C. can be found in the latest issue of JEM The B.C. Journal of Ecosystems and Management



Paul Kroeger presented to SVIMS in February on saving Mt. Elphinstone.

www.metroactive.com/metro/01.09.08/cover-fungus-0802.html

Companies Matter of Trust and SmartGrow are using matted human hair and oyster mushrooms to clean up oil spills around the planet.

www.livescience.com/strangenews/070423_mystery_fungus.html

20 foot tall fungus? A fossil from about 400 million years ago has been identified as likely being a fungus. Called Prototaxites, it would have been the largest known organism of its day and it lived worldwide. It stood in branchless, tree-like trunks, more than 20 feet tall and a yard wide.

www.fs.fed.us/pnw/pubs/gtr576.pdf

Copies of the USDA & Forest Service publication "Ecology and Management of Commercially Harvested Chanterelle Mushrooms" that Lorelei Norvell brought to our April meeting are available online.

There is a brand new mycological magazine! For details see the website **www.fungimag.com**.

ARTICLES OF INTEREST

A Little Illustrated Book of Common Mushrooms of Newfoundland and Labrador

by Andrus Voitk, Gros Morne Co-operating Association, 2007.

Reviewed by Jean Johnson

This book is written for the neophyte amateur. It assumes no prior scientific, botanical, or mycological background. It contains very short sections on identification, names, taxonomy and keys to fungi but the bulk of the book is devoted to specific mushroom genera.

This is not a field guide. The photographs are marvelous and in some cases, very detailed, and there is a spore print colour guide on the page edges which is a unique feature. The writing style is entertaining and gives information on over 300 fungal species to be found in Newfoundland and Labrador with a simplified identification key at the back of the book. There is also a "help" section which references other mushroom books, websites and CDs,

including SVIMS member, Bryce Kendrick's, *The Fifth Kingdom*.

This book tries to make mushrooms, regardless of edibility, both interesting and accessible. This is a great beginner's book and best of all, the profit from the book goes to support the Gros Morne Co-operating Association, a volunteer group interested in promoting the preservation of the Gros Morne National Park, a UNESCO World Heritage Site.

Order from Gros Morne Co-operating Association, P.O. Box 130, Rocky Harbour, NL A0K 4N0.

Email Jackie.hiscock@pc.gc.ca Price: \$24.95 plus \$3.49 GST plus \$3,00 shipping. Telephone: 709-458-3610. MasterCard or VISA by telephone.

Roasted Green Bean, Tomato and Shiitake Fricassee

This attractive side dish goes well with a simple grilled breast of chicken

1 lb green beans, trimmed
2 medium tomatoes cut into eighths
1/4 cup olive oil
1/4 tsp salt and freshly ground pepper
1 red onion, chopped
2 cloves garlic, finely chopped
8 oz shiitake mushrooms, sliced
1 tbsp freshly squeezed lemon juice
1½ cup dry white wine or vermouth
1 tbsp chopped fresh basil

Preheat oven to 400F. Arrange green beans and tomatoes on baking sheet. Drizzle with 2 tsp olive oil and toss to coat. Sprinkle with salt and pepper. Roast in oven for 10-12 minutes or just until tender.

Meanwhile, in frying pan heat remaining oil over medium-high heat. Add onion and garlic; cook, 1 minute. Add mushrooms; cook until soft and golden, about 5-7 minutes.

Add lemon juice, then pour in wine and cook until wine is absorbed, about 2-3 minutes. Add green beans, tomatoes and basil; toss.
Makes 4 servings

Taylor Lockwood has posted 5 pages of fungi from Brazil, with scientific names, at www.fungiphoto.com/LD/brazil_picks/index.html

SONGS TO THE MUSHROOM By J.

Sherry

(Reprinted from an issue of the Potomac Sporophore, Mycological Association of Washington DC)

Oh Virosa, my Virosa
So tall and stately white.
A joy it is to see you there,
Despite your deadly bite.
Oh, Russula, my Russula
Who has knocked you down?
Who has taken such a bite,
And left you to be found?
Oh Grifola, my Grifola
You're so hard to clean.
I scrape away all that waste,
It makes you very lean.
Oh Edulis, my Edulis
In every land you're chased.
You're called the king and all do sing
Of your very noble taste.
Oh Sulphureus, my Sulphureus
On a log you perch.
If I knew where and I knew when
I'd leave now for the search.
Oh, Chanterelle, my Chanterelle,
Where have you been this year?
Someone must have found you,
Perhaps it was the deer.
Oh, mushroom, lowly mushroom,
Disregarded by most folk,
Though some do seek you for your taste
And know you aid the mighty oak.

SVIMS welcomes new members!

Darryl Craig & Jill Wilkie

Hans Iten

Loretta Puckrin



Naematoloma capnoides (Smoky-gilled woodlover). Photo taken January 17 by

Marcie Gauntlett

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.

Royal Roads Foray Species List
February 9, 2008

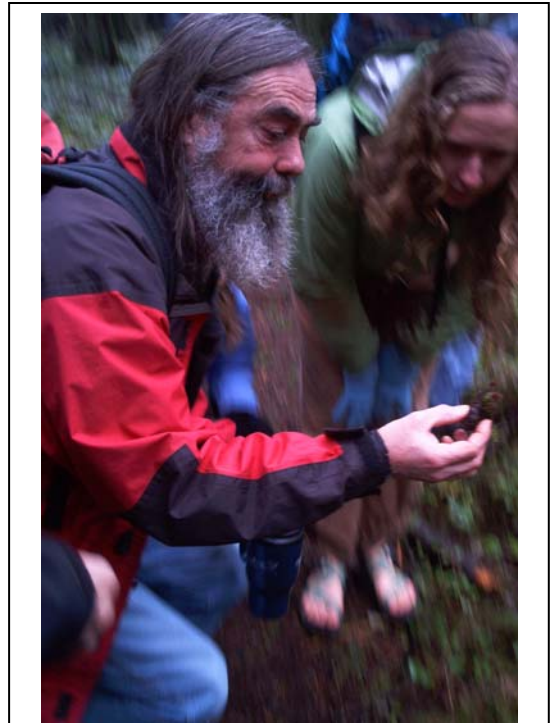
- Aleurodiscus grantii*
- Aleurodiscus penicillata*
- Antrodiella semisupina*
- Ascocoryne cylichnium*
- Auriscalpium vulgare*
- Calocera viscosa*
- Clitocybe "georgiana" apud Breitenbach*
- Crucibulum laeve*
- Cryptoporus volvatus*
- Cystoderma amianthinum*
- Flammulina velutipes*
- Galerina dimorphocystis* var. *dimorphocystis*
- Galerina vittiformis* var. *vittiformis* f. *tetraspora*
- Ganoderma tsugae*
- Gymnopilus sapineus*
- Heterotextus luteus*
- Hohenbuehelia petaloides*
- Hypocrea species*
- Hydnum umbilicatum*
- Hygrocybe miniata*
- Hygrophorus pratensis*
- Hymenochaete tabacina*
- Hypholoma capnoides*
- Inocybe assimilata*
- Inocybe geophylla*
- Inocybe pudica*
- Lachnellula calyciformis*
- Lepista nuda*
- Melanoleuca stridula*
- Mycena alcalina'*
- Mycena amicta*
- Mycena filopes*
- Mycena leptocephala*
- Mycena metata*
- Mycena parabolica*
- Mycena purpureofusca* R
- Nolanea cetrata* f. *cetrata*
- Nolanea hirtipes*
- Oligoporus caesius*
- Oligoporus fragilis*
- Polyporus badius*
- Pseudohydnum gelatinosum*
- Psilocybe crobula*
- Psilocybe rhombispora*
- Ramaria myceliosa*
- Rhodocollybia butyracea*
- Rhodocybe aureicystidiata*
- Stereum hirsutum*
- Stereum sanguinolentum*
- Tremella mesenterella*
- Tremellodendropsis tuberosa*
- Trichaptum abietinum*
- Trichoglossum hirsutum*
- Tubaria hiemalis*
- Xeromphalina fulvipipes*



Bryce Kendrick holds up a "little brown mushroom".



Shannon Berch shares a mushroom find with Royal Roads forayers.



Paul Kroeger and Aurora Skala examine winter mushrooms at Royal Roads