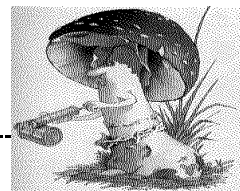


Fungifama



The Newsletter of the South Vancouver Island Mycological Society
March 2009

Introducing the SVIMS Executive for 2009

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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 meets the first Thursday of most months. Please remember to bring your own coffee cup

May 7. Duane Sept - Adventures of producing a Mushroom Book

June. President's Picnic. Date TBA

September 3. Speaker TBA
Introduction to the Top 20 Edible Mushrooms

October 1. Oluna Ceska - The miniature beauty of fungal microscopy. Through photos discover the fascinating beauty of fungal samples under the microscope.

November 5. Richard Winder, Medicinal Mushrooms and their applications. SVIMS Elections

Prez Sez

By Shannon Berch

Welcome, all, to a new mushroom year with SVIMS. Your Executive has been working tirelessly (OK, we met one Sunday afternoon recently at my house) to pull together another exciting and informative annual program of mycological presentations, forays and events.

As President of SVIMS, I was recently contacted by a person planning to open a commercial mushroom-growing enterprise on Vancouver Island. I was reminded of this when I stumbled upon the web site for the 20th North American Mushroom Conference in Niagara Falls, Canada, May 3-6, 2009. This conference is clearly intended for the commercial mushroom grower but some of the topics being covered by the invited speakers sound very

intriguing: The Future of Mushroom Farming and Agriculture; Underground Drugs: Manufacture of Biopharmaceuticals in Mushrooms; and On-Line Training of Mushroom Growers. My own personal favourite is: Pinning for Optimal Stagger. What do you suppose that might mean?

Another fascinating conference would be The 5th International Medicinal Mushroom Conference, 18-21 June 2009, Nantong, China, with topics including: taxonomy, ecology and germplasm depositories; nutritional attributes and medicinal effects; cultivation techniques and fermentation processes used in medicinal mushroom production; and medicinal mushrooms in folklore, and their coincident and differing roles in modern-day Chinese and Western medicine.

And, have you checked out the (relatively) new FUNGI magazine (www.FUNGI.org)? You can get a look at some of the content of the magazine at the web site. According to the Editor, *each issue of FUNGI will explore the world of mycology from many different angles. With regular features ranging from toxicology to medicinal mushrooms; from photography to book reviews, FUNGI will inform and entertain everyone from beginner to professional mycologist.* The SVIMS Executive has recently decided to subscribe to the magazine and put it into the SVIMS library. (Which reminds me to remind you to return borrowed materials to the SVIMS library!)

I encourage you to step up your involvement in SVIMS this year. For instance, you could volunteer to do a **Mushroom of the Month** presentation. What does this involve? Find a mushroom that interests you, collect it, figure out what you think it is perhaps by looking in your mushroom books, bring it in to the meeting, and tell us about your find (when and where you found the mushroom, what its habitat was, and what you think it is). If you are right, we all learn something. If you are wrong, we all learn even more, such as what are the key features of the mushroom and what species can be confused with it.

And if you haven't a clue what it is, probably someone in the audience will, and again many of your fellow SVIMSerS will learn a new species with you.

LOCAL EVENTS AND FORAYS

SVIMS Cowichan Foray October 16 - 18

Accommodation at the Cowichan Lake Education Centre. Cost is approximately \$172 for the weekend. To register contact Heather Leary at hleary@shaw.ca.

FAR AWAY EVENTS AND FORAYS:

Puget Sound Mycological Society Ben Woo Memorial Foray.

May 29 to May 31, 2009

CISPUS Environmental Learning Center in Western Washington. Early Registration to April 30, 2009.

Learning opportunities, book and art sales, general interest displays, and two evenings of talks by foray mycologist, Dr. Steve Trudell from the University of Washington. Visit the PSMS Web site www.psms.org for reg form and info.



Jeff Hutjens considers a blewitt at the February foray at Royal Roads.

Photo: Sinclair Philip

2nd Annual Fungus Festival of Haida

Gwaii September 2009 Fungus Festival in Skidegate: Mushrooms of Haida Gwaii Sponsored by CHN-Forest Guardians, Haida Heritage Centre, Gwaii Forest Society, Gwaii Haanas National Park Naikoon Provincial Park. Haida Heritage and Forest Guardians tel: (250) 626-6058

Annual Si-ca-mous and Shu-swap Lake Wild Mushroom and Food Festival

September 20-27, 2009 Sicamous
<http://www.fungifestival.com> Phone: 250
836 2220 E-Mail: narrows@sicamous.com

2009 OPMS 2009 Wild Mushroom Show

October 18, from noon to 4:00 pm at the Art Building at the Jefferson County Fairgrounds in Port Townsend. The moss foray will be on Friday, the 16th, and field trips to collect mushrooms for the show will be on Saturday, the 17th of October. Show setup will be Saturday from 11 am to 5 pm, with a potluck to follow from 5:30 to 7:30 pm. We can also set up on Sunday from 9 am to noon. 360-477-4228

VMS Annual Fall Foray

October 18-20, 2009
Manning Park, Manning B.C.
Info: info@vanmyco.com
Registration includes accommodation in dorm-style rooms at Manning resort, bedding & towels, all meals and forays from Friday to Sunday.

The Last Resort at Manning Park is a 3 story cabin that sleeps 50 friendly people in dorm-style rooms spread throughout the building. Bedding & towels are supplied by the lodge and meals are provided by the VMS including ingredients for a bag lunch on the Saturday & Sunday.

Fraser Valley Mushroom Club's Annual Mushroom Show

October 11am - 4pm
The show provides displays of identified mushrooms and other fungi, with their edible, poisonous or dubious status. Bring your own specimens for identification!
Contact: juergenk@shaw.ca
www.fvmushroomclub.ca Admission \$3.00, children under 12 free.

MYCOLOGICAL WEBSITES

Taylor Lockwood has been busy over the winter: Sortable Mushroom Photo Index
After many good suggestions about the previous version and much work on the new one, the Mushroom Photo Index is

launched. You can sort by genus, common name, location, cap color, deadly, etc., 400 images to start. Take a look at: www.kingdomoffungi.com/db/index.php

ARTICLES OF INTEREST

Survivor's Banquet – 2009

By Jean Johnson

The SVIMS Survivor's Banquet was once again held in the Strawberry Vale Community Hall that provided not only plenty of hip room while dishing up at the pot-luck dinner, but a platform and piano for the musicians to perform.

As folks gathered to set up the tables, they were greeted by a musical trio called the "Home Made Jammers": SVIMS member **Mabel Jean Rawlins** on piano, **Jim Sadlish** on fiddle, and **Dave Byford** on banjo. "**Zee Zee**" (**Zdenek Zvolanek**) joined them and played his accordion.



Jean Johnson makes announcements at SVIMS Survivors Banquet.

Photo: Ken Wong

As usual, the food was all delicious so it is difficult to single out any particular offering but this year I have to note three dishes. One dish was a delicious and pungent black trumpet mushroom (*Craterellus cornucopioides*) in a cheese sauce over steamed broccoli – not something we usually have at the dinner as this mushroom is rarely found in our area. The other dish was a huge, succulent

roasted pork leg transported to the hall in a JABSCO toilet box (complete with picture on the outside). The third dish was a plateful of delectable spring rolls labeled “Mushroom Haggis”. Thanks also to whomever provided the only dessert on the table – a very tasty cake.

This year’s theme was “Music and Mushrooms”. The Shroom Costume Contest drew a few contestants: **Shannon Berch** with her glass mushroom pendant, **Karen Rowe** with her pearl mushroom earrings, and **Jean Johnson** with her SVIMS club t-shirt. The two winners (it was a tie) went to **Anne and Christian Friedinger**.

Anne Friedinger was very attractive as an *Amanita pantherina* complete with CAUTION tape and a yellow slug draped becomingly on her “stipe”, her veil wafting down from her “pileus” (a straw hat) which



Christian Friedinger at the SVIMS Survivors Banquet.

Photo: Ken Wong

was adorned with white universal veil remnants that looked suspiciously like packing popcorn.

Christian Friedinger, on the other hand, was a complex jumble of anything you could possibly need while foraging in the forest, including a hanging toilet roll, numerous ropes and gizmos, and a camouflage hardhat festooned with cedar

branches. A wooden bird call transformed him from a mushroom hunter to a bird watcher (for those passing cars that are way too interested in what you are doing).

Christian had set up his Cider Station as usual and folks just meandered over there at will to fill up their glasses with this seemingly endless supply of tasty brew. I saw **** going back four times to refill his glass – but who’s counting?

Jean Johnson led the group in singing several songs to warm up their throats for yelling and carousing during the auction.

Jeff Wright and **Aurora Skala** played auctioneer and beautiful assistant at the auction. They started the proceedings with a donated purse (groan) filled with chocolate bars (hooray). Apparently, this was the real hit of the evening and was hotly contested. Not far behind were three bottles of wine. A hair dryer that drew several raised eyebrows actually found a happy home.

Thanks to all those people who helped set up and clean the Hall and to **Erin Feldman** for securing the premises. Thanks also to **Karen Rowe** and **Lee Smith** for taking memberships and selling auction tickets. Of course, a huge thanks to all 32 people who attended and brought goodies to share. Once again we have proven that expertise and attention are potent advantages to “surviving” a year of fungal feasting. I can hardly wait for April and the appearance of those tasty morels.

LACCARIA BICOLOR GENOME India edunews.net, March 6, 2008

Trees grow better and faster when certain specialized micro-organisms interact with their roots. One of them is *Laccaria bicolor*, a soil fungus that draws on the sugars in the roots.

An international collaborative project, set up to characterise the genome of *Laccaria bicolor*, has now sequenced the DNA of the fungus. Its DNA analyses has resulted in new knowledge, including the discovery of an arsenal of small proteins, known as SSPs, secreted where the fungus and tree roots are in contact.

Now that the genome of the *Laccaria bicolor* as well as the poplar tree-with which it forms a relationship-have been fully sequenced, it is possible to find out exactly how tree and fungus cooperate and react to stress factors such as drought or extreme temperatures resulting from climate change.

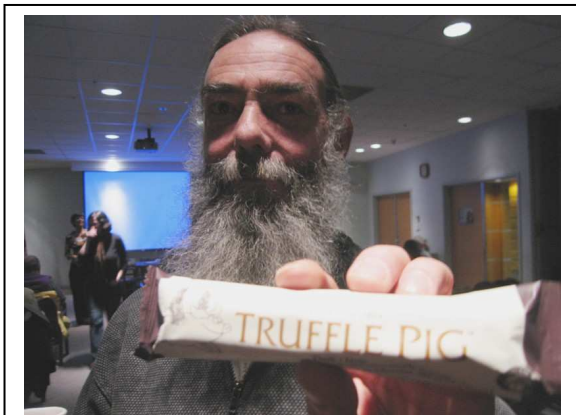
This information could lead to concrete applications in which trees and fungi can be deployed to the benefit of both people and the environment.

Mushrooms might be key to Stradivarius sound

November 7, 2008 |CBC News

If the violin sounds good, it might be the mushrooms.

A Swiss researcher announced Thursday that treating maple wood with a certain mushroom improves its sound quality.



Paul shows off a treasured snack.

Photo: Sinclair Philip

Speaking at a conference in Basel, Switzerland, Francis Schwarze said his maple violin, a replica of a 1698 instrument made by the Italian master Antonio Stradivari, has a sound comparable to the elusive timbre of a Stradivarius, according to a report from Agence France-Press.

Schwarze, of the Zurich-based Federal Materials, Science and Technology Institute, treated the wood with *Xylaria longipes*, a mushroom that grows on the bark of trees. The mushroom nibbles lightly on the wood, reducing its density and intensifying the sound, he said.

"It has a very good sound and also carries well," violin maker Michael

Rhonheimer said at the Swiss Innovation Forum in Basel.

Many researchers believe the unmatched sound of Stradivarius violins comes partly from the instruments' age. Researchers have studied the density of the wood, the quality of the finishes and the shape of the violins and other string instruments made by the Stradivari family in an effort to determine why their sound is so rich. As of yet, the sound has proved irreproducible.

Because of the high value placed on the violins, which can sell for more than \$1 million, numerous con artists have tried to pass off other instruments as Stradivariuses.

Further truffle news

By Shannon Berch

You may recall my earlier report of finding 10 small white truffles that I thought were one or other of the Oregon white truffles (*Tuber oregonense* or *Tuber gibbosum*). I asked my colleague Dr. Mary Berbee at UBC to sequence the DNA of the collection and compare it to other *Tuber* species. She graciously did this and told me that the fungus was actually *Tuber rapaeodorum*.

Greg Bonito, PhD candidate at Duke University in *Tuber* taxonomy, tells me "*this is a European species, but has been found all over the world including NE & NW USA, and New Zealand. It is the most widespread Tuber, and most common "unidentified Tuber" in GenBank. It likely has been introduced to these regions unintentionally*

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.

via horticulture. It tends to be small in size, and pale, similar to *Tuber maculatum*.”

I believe that we must have introduced it on the willow we bought from a local nursery, but who really knows?

Then, about a month later, I found a couple specimens of *Hydnangium carneum* at the drip line of the big *Eucalyptus* growing at Glendale Garden and Woodlands in Saanich. According to the North American Truffling Society (<http://www.natruffling.org/>): “*Hydnangium*

Shiitake Mushrooms and Pea Pods

Fresh and dried shiitakes are practically different mushrooms; they are so unlike in texture and flavor. But both are delightful when combined with pea pods, which provide a vivid contrast of green, sweetness, and crunchiness (if you do not overcook them). This dish makes a good accompaniment to fish and also goes well with grains.

Ingredients

1 pound snow or sugar snap peas
1/2 pound fresh shiitake mushrooms or 1 cup dried
2 teaspoons canola or grape seed oil
1 teaspoon toasted-sesame oil
2 teaspoons light brown or raw sugar
1/4 cup sake or dry sherry
2 tablespoons shoyu or other natural soy sauce

Trim the ends and any strings from the pea pods. If using fresh mushrooms, trim the stem ends and discard (or save for soup).

Slice the mushrooms into 1/2-inch-wide slices. If using dried mushrooms, put them in a bowl with enough cold water to cover. Place bowl in microwave, uncovered, and microwave on high for 1 minute.

Let the mushrooms sit in warm water until completely softened, about 30 minutes, then drain, squeeze out the liquid (save for soup), and cut off and discard the tough stems. Cut the caps into 1/2-inch-wide pieces.

Heat the oils in a skillet and add the mushrooms. Sauté over medium-high heat, stirring, until the mushrooms just begin to brown. Sprinkle the sugar over the mushrooms and add the wine and shoyu.

Cook and stir for 1 minute, and steam until the pea pods are just tender-crunchy and bright green, about 2 minutes. Remove cover and continue to cook, until most of the liquid is evaporated.

Serve immediately.

carneum associates exclusively with *Eucalyptus* trees. It is native to Australia but hitch-hiked to North America on the roots of imported ornamentals.”

I believe that both of these finds constitute new reports of these fungi for Canada. I have deposited both collections into the Pacific Forestry Centre fungal collection (DAVFP) and the truffles are also in the fungal collection at UBC.

Tubaria punicea on Saturna Island

Pam Janszen, SVIMS

On Sunday, Jan. 25 we finally found Oluna's Christmas mushroom (*Tubaria punicea*)! It looks like they are pretty much over for the season here, there were several remains as well as those pictured below which were also showing signs of



Tubaria punicea on Saturna Island.

Photo: Harvey Janszen

decay. We found them in two trees relatively close to each other on the trail down to our dock.

The next day, when we were walking the dogs on a different trail, we checked some more arbutus on our property and found another tree with a single specimen. But we were only out for about 30 minutes and only checked about 20 trees so not too bad. The *Tubaria pucinea*'s colour is the perfect camouflage for hiding with arbutus bark!

SVIMS welcomes new members!

Yvon Beaudoin
John Birinyi
Jeff Hutjens
Michelle Meier

Jennifer Smirl
Simon (Sungyun) Sohn
John Westover
Amy Lynn Young