

Fungifama



The Newsletter of the South Vancouver Island Mycological Society
November 2009

Introducing the SVIMS Executive for 2009

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To broadcast a message to SVIMS members via
email:

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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:

SVIMS meets the first Thursday of the month, February – May and September – November. Please remember to bring your own coffee cup.

November 5

Note change in speakers:

Speaker: Jean Johnson and Mabel Jean Rawlins, SVIMS members



Topic: Far Away Forays

December: No meeting

January 23: Survivors' Banquet

Details to follow

February 4

Speaker: Paul Kroeger, VMS



Topic: Mushrooms of Haida Gwaii A to X (we found no Zelleromyces) with photos by Bryce Kendrick and Adolf Ceska

Prez Sez

By Shannon Berch

I was lucky enough to get over to Germany in early October for a conference and then spend some vacation time visiting family and friends. After the conference, I took a 2-hour hike from our hotel in the lovely hamlet of Wershofen over hill and dale, forest and field. While on the hike, I encountered some familiar fungal friends.



Honey mushroom (*Armillaria* sp.)



Shaggy mane (*Coprinus comatus*)



And some not so familiar...

The evening that we arrived in Cologne, I switched on the TV and lucked onto an hour-long program (on a series called PlanetWissen) on poisonous and edible mushrooms! Because it was in German, I understood relatively little of the program, but I recognized many of the fungi! I have discovered that bit of this program can be viewed on-line at http://www.planet-wissen.de/natur/technik/pilze/gift_und_speisepilze/ideo_giftpilze.jsp



Dr. Rita Luder being interviewed for PlanetWissen

During the TV program, I saw reference to Deutsche Gesellschaft für Mykologie (German Mycological Society). Since then, I have learned that the German Mycological Society (DGfM) “trains *Pilzsachverständige* (‘Specialists in Fungi’) in educational institutions admitted by DGfM, examines *Pilzsachverständige* and organizes continuation courses. These courses are obligatory. Examination regulations guarantee a general and high standard. After passing the examination *Pilzsachverständige* are able to give public advice (in schools, adult evening classes, associations, advisory places for fungi) regarding edibility and toxicity of fungi and regarding their role for man and biosphere. *Pilzsachverständige* are able to control markets regarding fungi to be sold, they give lectures and lead excursions.”

Given all the calls I got this fall from people wanting to have their mushrooms identified, I was left regretting that such a training program does not exist in Canada.

Remember that November is election month for SVIMS. Please consider how you might be able to contribute to the club by putting your name forward for one of the executive committee.

Cowichan Lake Foray

By Heather Leary

From October 16 to 18 an enthusiastic group gathered in Cowichan Lake for a rainy weekend of mushroom picking. The torrential rain brought out the mushrooms and 113 species were collected from the Cowichan Lake Research Station and the Gordon Bay Campground. A full list will be posted on the SVIMS website shortly.

A huge thanks to Adolf and Oluna who spent the weekend teaching and identifying for our group. Their dedication is much appreciated.

(Note from Editor: Many thanks once again to Heather for organizing this foray with all its logistical complexities.)

SVIMS Swan Lake Mushroom Show

Sunday, October 25, 2009

In contrast to last year's 137 fungal species, this year's show produced over 190 species. And a constant stream of very interested members of the public.

Thanks to all of the SVIMS members who helped out with the mushroom show by collecting fungi for display, identifying the specimens, helping set up and take down the room, providing food both for the volunteers and the visitors, talking with visitors about mushrooms and about SVIMS, providing artwork and our wonderful new calendars for sale, signing up new members, liaising with Swan Lake and much more. From donations, we received \$87.85 for SVIMS and \$88 for Swan Lake.

LOCAL EVENTS AND FORAYS

Royal Roads University Foray

Saturday, February 6, 2010

With Paul Kroeger, VMS

Details to follow



Shannon, Ian, Oluna, Adolf setting up



Helga cooks and Kevin advises

FAR AWAY EVENTS AND FORAYS

2009 NAMA Annual Foray

November 26-29

Lafayette, Louisiana

Hosted by Gulf States Mycological Society

www.namyco.org

SOMA Wild Mushroom Camp 2010

When: January 16-18, 2010 (Sat-Sun-Mon)

Online registration available soon.

Please join us!

To watch for further announcements and see the wide variety of activities at past SOMA camps, please check out our Website at www.somamushrooms.org

For the 13th annual SOMA Wild Mushroom Camp we are planting a theme: Trees and Mushrooms.

Nestled in acres of oak, madrone, tan oak, redwood, and Douglas-fir near Occidental, California, we will sway from class to woods to dining feasts, enjoying it

all. There is so much to enjoy! Mushroom forays, gourmet mushroom cuisine, classes & workshops on: mushroom identification, cooking, dyeing, paper-making, medicine making, photography, cultivation, and more.

Our delight is further assured with featured speakers: Tom Bruns on Saturday evening and Tom Volk on Sunday night.

MYCOLOGICAL WEB SITES

Fascinating Fungi - Ceramic Mushrooms and Toadstools

Designed and made by Shirley Talboys
<http://www.talboys.fsnet.co.uk/FFungi/Fascinatingfungihomepage.htm>

Mad about Mushrooms – Gifts

Check out the clocks and fabric!
http://www.madaboutmushrooms.com/mad_about_mushrooms/mushroom-themed-products/

WARNING!

from Kevin Trim

We often talk about the various dangers and things to look out for while picking mushrooms in the forest. So far this danger has not been mentioned and for the safety of everyone I will do so now.

If you see this creature, named Helga, (our kind and beloved librarian, refreshment person and barbecue wizard), don't be fooled by it's gentle appearance.



When confronted with someone approaching it's favourite patches, this creature can be unpredictable.



Try not to make eye contact, back off slowly and, most importantly, drop your mushrooms.

ARTICLES OF INTEREST

The Fungus Files

An educator's guide to fungi for K-6 by Terra Brie. Sponsored by the Federation of Alberta Naturalists, this guide is clearly written, amusing and well illustrated. This is a good beginner's resource, which increases ones awareness about the importance of preserving global biodiversity.

The link below will enable you to download the pdf file.

<http://fanweb.ca/resources-services/alberta-natural-history/fungus/TheFungusFiles.pdf/view>

CRISPY PORCINI PANGRATTATO

MushRumors, Ore. Myco. Soc., May/June 2009

1/2 ounce dried porcini (*Boletus edulis*)
4 ounces artisan bread, preferably stale, cut into chunks
Salt
Black pepper
2 tablespoons olive oil
2 cloves garlic, crushed
4-in. sprig fresh rosemary

Process the mushrooms, bread, and garlic with a pinch of salt and pepper in a food processor until the mixture looks like breadcrumbs. Heat olive oil in a large frying pan. Add the sprig of rosemary and cook for a minute, then fry the breadcrumbs in the oil until golden and crisp. Keep shaking the pan—don't let the breadcrumbs stick to the bottom. Discard the rosemary. Cool the breadcrumbs and store in the refrigerator.

It isn't often that you discover a new and truly different way to include mushrooms in dishes. "Crispy Porcini Pangrattato" is part of a recipe for "Pappardelle with Slow-Braised Leeks" from the Food Network. The pasta recipe sounds tasty but it is the crispy topping that offers a novel use for dried porcini. Brainstorm ways to use these crumbs, for example, as a topping for a casserole or to garnish vegetables.

Adapted from a recipe in *Jamie at Home*, by Jamie Oliver and available on the Food Network at

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_122644,00.html

Glow-in-the-dark mushrooms discovered

Freaky findings shed light on evolution of luminescence in nature

http://www.msnbc.msn.com/id/33179052/ns/technology_and_science-science/

As if teensy night-lights were dangling from tree trunks and branches, glow-in-the-dark mushrooms illuminate the forests across the globe. Now, scientists have discovered several species of such radiant 'shrooms.

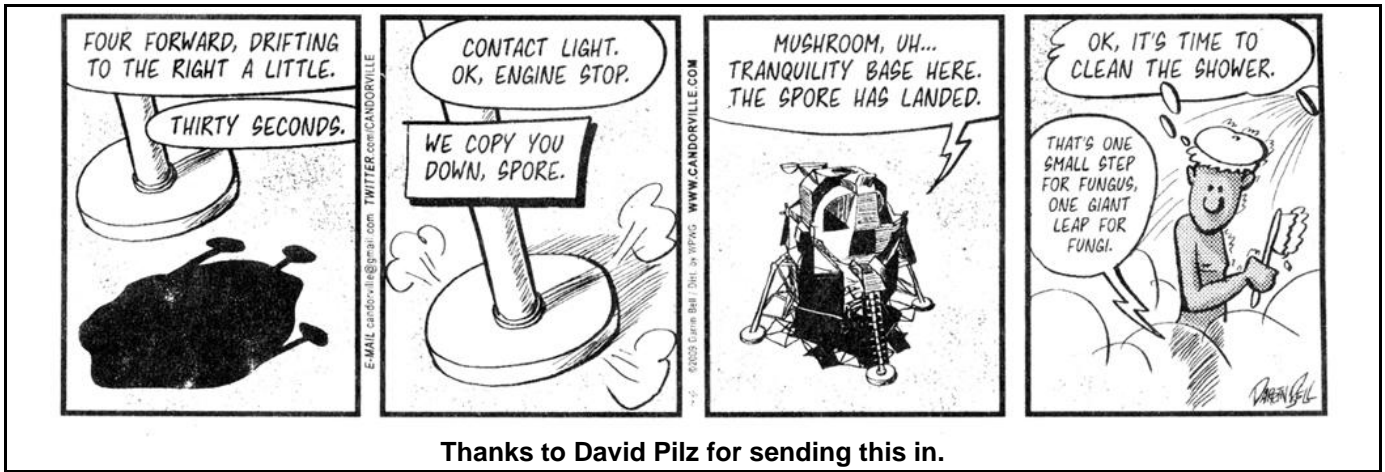
The freaky findings, reported today in the journal *Mycologia*, increases the number of aglow mushroom species from 64 to 71, shedding light on the evolution of luminescence in nature.

The newly identified mushrooms, which emit a bright, yellowish-green light 24 hours a day, were found in Belize, Brazil, Dominican Republic, Jamaica, Japan, Malaysia and Puerto Rico. They include four species new to science and three new reports of luminescence in known species. Found on sticks in an Atlantic forest habitat, *Mycena luxaeterna* is tiny, each cap spanning 0.3 inches (8mm) in diameter, with jelly-like stems. (The species' name, which means "eternal light," was inspired by Mozart's "Requiem.") One psychedelic-looking mushroom, called *Mycena silvaelucens*, was found on the bark of a standing tree at the Orangutan Rehabilitation Center in Borneo, Malaysia. Each mushroom cap measures just over a half inch (18 mm) in diameter. So-called *Mycena luxarboricola* was collected from the bark of a living tree in an old growth Atlantic forest in Paraná, Brazil. Each cap measures less than 0.2 inches (5 mm) in diameter.

"If daylight was not so bright you could see them during the day, but the greenish-yellow light does not stand out against daylight so we cannot visualize them," lead researcher Dennis Desjardin of San Francisco State University told LiveScience. "But take them into a dark room at any time of day, and wait until your eyes adjust to the darkness, and you'll see them glow very nicely."



***Mycena luxaeterna*: The glow is easier to observe at night (right).**



SVIMS welcomes new members:

- Peter Bell
- Wayne Dennis
- Stacy Dwyer
- Elaine Jeffery
- Howard Joe
- Matthew Larmour
- David Lemieux
- Agnes Lynn
- Aaron & Emmy McMillan
- Christine Smart & Stefan Lehmann
- David Lestock-Kay

DIY fungi: A hobby that's mushrooming

By Wency Leung
 Globe and Mail Published on Tuesday, Oct. 27
<http://www.theglobeandmail.com/life/food-and-wine/diy-fungi-a-hobby-thats-mushrooming/article1340830/>

Spurred by a desire for healthy and locally grown food, an increasing number of home gardeners are testing their skills beyond the vegetable patch and cultivating oyster, shiitake and other gourmet fungi in bags of straw or on logs in their yards, starting from spores or ready-to-grow kits.

Bill Chalmers, owner of Aldergrove, B.C.'s Western Biologicals Ltd., which sells mushroom-growing equipment and supplies, has seen his sales to hobbyists double from a year ago.



Kevin's First in Show
 Photo by Heather Leary



The Lobster Strikes Back
 By Drew Parker