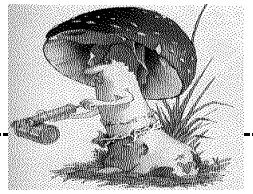
Fungifama



The Newsletter of the South Vancouver Island Mycological Society
January 2010

SVIMS Executive for 2010

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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:

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

January 16 (Saturday)
Survivors' Banquet
Location: Gordon Head Lawn Bowling Club, 4105 Lambrick Way, Victoria. By the Gordon Head Recreation Centre, just off Feltham. Lots of parking.
Time: 6:00 p.m. (5:00 p.m. - come early and help set up tables and chairs if you can)
Food: a potluck dish big enough for 8 people
Bring: plate, cutlery, mug, glass; BYOB or beverage of choice
Provided by SVIMS: coffee and tea
Auction Item: One highly prized item only

February 4 (Thursday)
Speaker: Paul Kroeger, VMS

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

March 4 (Thursday): to be announced

PREZ SEZ

By Richard Winder

Welcome to 2010, a new year of mushrooming, and another new change in the SVIMS executive.

Let me start this column by thanking Shannon Berch for her excellent efforts as president this last little while, and the entire past executive for supporting her with their efforts. I think the past executive has handed us a club that is in excellent shape and only hope we can try to match that as we carry on.

For some of our members, this 'new' change in the executive will actually seem like an 'old' one, since I was the second president of SVIMS. That was way back in the second millennium, when this column was called "Winder's Woodlot" and we laboriously assembled Fungifama by printing it out from a Commodore Amiga 1000. We cut the columns from paper with real scissors, taped them to a master sheet, photocopied like crazy people, and licked hundreds of stamps. We even had to extract the printer ink from shaggy manes- that was back when *Coprinus* was a large genus with more than three species. O.K., maybe we did use real ink and not inky caps, but you get the idea. Time has moved on, and we now have 'green' ways to distribute things without using so much paper. Even mushroom club presidents are being recycled.

I look forward to joining you all at the survivors' banquet this year. Please don't forget to label your mushroom-containing dishes with your name, the species in it, and the precise location they were found (preferably indicated with a bookmark on Google Earth). Also, please remember - anyone bringing in morels must set those dishes aside for preliminary testing by an expert panel (chosen by myself), to ensure that quality standards are met.

Happy New Year, and Happy Hunting!

LOCAL EVENTS AND FORAYS

SVIMS foray with Paul Kroeger

Location: Royal Roads University
Date: Saturday, February 6, 2010

Details to follow.

The VMS Last Resort Annual Foray

http://www.vanmyco.com/index.htm
Location : Manning Park
Dates: Sept 17,18,19 – 2010

Details TBA

FAR AWAY EVENTS AND FORAYS

Foray Newfoundland and Labrador 2010

http://www.nlmushrooms.ca/
Location: The Great Northern Peninsula
Dates: September 10-12, 2010
Guest Faculty*

Renée Lebeuf
Ed Lickey
Brandon Matheny
Peterjürgen Neumann
Machiel Noordeloos
Esteri Ohenoja
Roger Smith
Greg Thorn

*tentative at time of publication

NAMA Annual Foray

Location: Snow Mountain Ranch, Winter Park, Colorado
Dates: August 12-15, 2010
Note: NAMA membership is required to attend the annual foray.
Hosted by: Colorado Mycological Society
For more information: Ed Lubow by email: NAMA2010@gmail.com

Northeast Mycological Foray 2010

Location: Kerhonkson, NY
Dates: September 23-26, 2010

The next Sam Ristich Foray will be held at the Soyuzivka Ukrainian Cultural Center in Kerhonkson, NY.

Click here to see an amusing YouTube promo video: http://www.youtube.com/watch?v=gywcNs0quxw&feature=autofb

Registration (form here) opens January 4, 2010. Look for details on the NEMF website.

24th NZ Annual Fungal Foray

This is a preliminary notice to advise you that the 24th NZ Annual Fungal Foray will be held between 2-8th May 2010 based at Glentui Meadows near Oxford just northwest of Christchurch.

It is directly adjacent DOC walking tracks into beech forest. Many of the other areas on the following list are within reach of Glentui base camp:
http://www.doc.govt.nz/parks-and-recreation/tracks-and-walks/canterbury/waimakariri-area/

There are also a few remnant bush sites in the plains, and Cragieburn. More details are to follow.

Please contact Jerry Cooper for any details: cooperj@landcareresearch.co.nz

MYCOLOGICAL ARTICLES AND NEWS

Cortes Island Foray Species List
November 6 – 8
Compiled by Jean Johnson with input from Sharon Godkin

Aleuria aurantia
Orange Peel Fungus
Amanita muscaria
Fly Agaric
Amanita pantherina
Panther Agaric
Amanita sp.
Bisporella citrina
Boletus aereus
Queen Bolete
Boletus chrysenteron
Cracked-cap Bolete
Boletus edulis
King Bolete
Boletus mirabilis
Admirable Bolete
Boletus piperatus
Peppery Bolete
Boletus zelleri
Zeller's Bolete
Calocera cornea
Small Staghorn Jelly Fungus
Cantharellus formosus
Pacific Golden Chanterelle
Cantharellus infundibuliformis
Winter Chanterelle
Cantharellus subalbidus
White Chanterelle
Clavulina cinerea
Grey Coral Fungus
Clavulina cristata
Crested Coral Fungus
Coprinus sp.
Cortinarius semisanguineus
Red-gilled Cortinarius
Cortinarius violaceus
Violet Cort
Cortinarius sp.
Crepidotus applanatus
Flat Crep
Cystoderma amianthinum
Pungent Cystoderma
Cystoderma fallax
Common Conifer Cystoderma
Cystoderma granulosum
Dacrymyces palmatus
Orange Jelly (on conifer)
Daldinia grandis
Carbon Balls
Crucibulum laeve
Birds Nests with eggs, orange covers.
Flammulina velutipes
Velvet Foot
Fomes fomentarius
Hoof Fungus
Fomitopsis pinicola
Red-belted Polypore
Gomphidius glutinosus
Hideous Gomphidius
Gomphidius subroseus
Rosy Gomphidius
Gomphus floccosus
Woolly Chanterelle
Hebeloma crustuliniforme
Poison Pie
Helvella lacunosa
Black Elfin Saddle
Hydnum repandum
Hedgehog Mushroom
Hygrocybe conica
Witches Cap
Hygrocybe flavescens
Golden Hygrocybe
Hygrocybe punicea
Scarlet Waxy Cap
Hypholoma fasciculare
Sulfur Tuft
Hypomyces lactifluorum
Lobster Mushroom
Inocybe lilacina
Laccaria amethysteo-occidentalis
Western Amethyst Laccaria
Laccaria lacata
Common Lacaria

Lactarius deliciosus
Delicious Milk Cap
Lactarius sp. (white latex)
Leccinum sp.
Lepiota clypeolaria
Shaggy-stalked parasol
Leptonia sp.
Lycoperdon perlatum
Gemmed Puffball
Lyophyllum descastes
Fried chicken mushroom
Marasmius oreades
Fairy Ring Mushroom
Marasmius salalis
Garlic Mushroom
Mycena epipterygia
Yellow-stemmed Mycena
Mycena sp. (bleeds red)
Nidula sp. (bird's nest fungus)
Oligoporus (Tyromyces) chioneus
White Cheese Polypore
Paneolus sp.
Pholiota sp.
Phylloporus rhodoxanthus
Gilled Bolete
Pleurotus ostreatus
Oyster Mushroom
Pluteus cervinus
Deer Mushroom
Pseudohydnum gelatinosum
Toothed Jelly Fungus
Ramaria (pink-tipped coral mushroom)
Ramaria sp.
Russula brevipes
Short-stemmed Russula
Russula xerampelina
Shrimp Mushroom
Russula sp. (red cap)
Strobilurus trullisatus
Fir Cone mushroom
Sparassis crispa
Cauliflower Mushroom
Suillus lakei
Western Painted Suillus
Suillus luteus
Slippery Jack
Suillus umbonatus
Umbonate Slippery Jack
Trametes versicolor
Turkey Tail
Tremella mesenterica
Witch's Butter
Tricholoma leucophyllum (var. of *T. flavovirens*) - white gills and stipe
Tricholoma magnivelare
Pine or Matsutake Mushroom
Tricholoma pardinum
The Dirty Trich
Tricholoma pessundatum group
Xylaria hypoxylon

Dress Made of Fungus

From the Melbourne Leader, Nov. 9, 2009

Bio-artist Donna Franklin gets all maternal when she talks about the dress she made from fungus.

"It's my baby, "she says of the orange bracket fungus she hand raised in a Petri dish in a university lab, reared on blended potato, and then grew on silk for three months until fashioning it into the adult-sized dress.

The growing Fibre Reactive gown is now in a perspex case at RMIT Gallery and one of 12 works in an exhibition there exploring the convergence of art and science.

"It's only three years old, and it's still quite young," said Perth-based Franklin, who studied "bio arts" during her master's degree in contemporary arts.

Like all mothers, she has experienced the pain of a child flying the nest: another of her fungus dresses in an Italian gallery will never get home due to quarantine laws.

Franklin said her work was inspired by a desire to bridge the worlds of nature and fashion. "I was trying to bring something we use every day together with something alien to get people thinking about where their clothes come from."

"I always had a fascination with the biological world. For my honours degree I grew wheat into fabric," she said.

Franklin said she once donned her Fibre Reactive dress, which has a suede-like texture. "It felt cold and really solid, like armor." Not content to stop at fungus, her latest creation is a fabric from wine and bacteria which is "red, spongy, slimy like plum skin."

Squamanita paradoxa

By Adolf Ceska

http://www.ubcbotanicalgarden.org/potd/2009/12/squamanita_paradoxa.php

Squamanita paraxoda, or powdercap strangler, is an extremely rare fungus and this is the first record for Canada. It is a parasitic fungus that grows from another mushroom, the common widespread *Cystoderma amianthinum*. The "wellingtons" at the base are remnants of the host.

Oluna and I found it on November 27, 2009 on Observatory Hill in Victoria, exactly five years after Oluna started her inventory of macrofungi of Observatory Hill. So far, her inventory has yielded about 835 species from the area of about 75 hectares.

For more on fungi parasitizing other fungi (mycoparasites), see Tom Volk's entry on *Hypomyces lactifluorum*, the lobster mushroom (he jokingly refers to the phenomenon as "mycological cannibalism").

If you are keen on learning more about the genus *Squamanita*, Ian Gibson has assembled a key to *Squamanita* in the Pacific Northwest; it includes historical accounts of species in the genus.

http://www.svims.ca/council/Squama.htm

Mulch fungus kills British gardener

http://www.abc.net.au/news/stories/2008/06/13/2273324.htm

British doctors have warned gardeners of the danger posed by a common fungus after a previously healthy man died from breathing in fungal spores found in dead plant material.

The unusual case involved a 47-year-old who came into contact with the fungus *Aspergillus fumigatus*, and was admitted to hospital after a week of coughing and chest pain.

"The patient's partner revealed that his symptoms had started less than 24 hours after he had dispersed rotting tree and plant mulch in the garden, where clouds of dust had engulfed him," doctors reported in the Lancet medical journal.

Aspergillus spores are often found in decaying plant matter and are known to be capable of triggering an allergic response.

Such an acute reaction, or aspergillosis, is luckily rare, but Dr David Waghorn of Wycombe Hospital and colleagues said it could be considered an occupational hazard for gardeners.

The victim, who worked as a welder, smoked around 10 cigarettes a day but had no other medical history.

Climate change fruitful for fungi

By Richard Black, Environment correspondent, BBC News website

http://news.bbc.co.uk/2/hi/science/nature/6524013.stm

A remarkable father-and-son research project has revealed how rising temperatures are affecting fungi in southern England. Fungus enthusiast Edward Gange amassed 52,000 sightings of mushroom and toadstools during walks around Salisbury over a 50-year period. Analysis by his son Alan, published in the journal Science, shows some fungi have started to fruit twice a year. It is among the first studies to show a biological impact of warming in autumn.

"My father was a stonemason, and his hobby was mycology," recounted Alan Gange, an ecology professor at Royal Holloway, University of London. "For 50 years of his life, he went out and recorded the appearance of mushrooms and toadstools around Salisbury, and he also got his friends in the local natural history group to bring back samples they found when they were out walking.

"When he retired, he bought himself a computer, taught himself (the spreadsheet program) Excel, and typed in all these 52,000 records." Now Mr. Gange senior finds his enthusiasm and diligence rewarded as a named author on a paper in one of the two most eminent scientific journals in the world. "I'm on top of the world, I can't quite believe it yet," he told the BBC News website.

The records included sightings of 315 species of mushrooms and toadstools which appear in the autumn, being the seasonal fruiting parts of fungi that live in the soil, on rotting wood or in tree roots.

One of the changes Professor Gange turned up was that the autumnal fruiting period has expanded. Some mushrooms and toadstools are emerging earlier each year, others later, which he thinks are responses to warmer temperatures and higher rainfall.

More spectacularly, he found that more than one third of the species recorded have started to fruit twice per year. There was no record of this before 1976; but since then, 120 species have shown an additional fruiting in spring.

"I looked up the data on the average temperature for February in southern England during the 1950s, and it was 3.5C," he said. "In the current decade it's 5.2C. We used to get cold days and nights in February which caused fungi to be dormant; these days we get very little of that."

In recent years a significant number of studies have found changes in species' behaviour during springtime apparently related to climate change, with growing seasons starting earlier, and young animals born in months which would, in previous years, have been too cold. This is one of the first studies to show a parallel trend in autumn.

After more than 50 years of observing the natural world, Edward Gange is convinced that the climate is changing - at least within a 30km radius of Salisbury - though he prefers to attribute the warming to natural cycles rather than humanity's production of greenhouse gases.

"When I was a lad, it was an absolutely categorical fact that Red Admirals would not survive the winter," he said. "This year we saw them on 19 January. That's a heck of a change, and it's not the only one."

Orchids and Fungi -- Partners for Life
ScienceDaily (Aug. 22, 2009)

Three Thai orchids have been found to rely on a wide range of fungi to help them take carbon out of the soil instead of producing their own organic carbon. A detailed study of the relationship, published in the open access journal BMC Biology, also features stunning pictures of the plants.

Marc-André Selosse and Mélanie Roy, from the Centre d'Ecologie Fonctionnelle et Evolutive, Montpellier, France, studied *Aphyllorchis montana*, *A. caudata* and *Cephalanthera exigua* orchids with Suyanee Vessabutr and Santi Watthana from the Queen Sirikit Botanic Garden, Thailand. These orchids have no chlorophyll and rely on fungi colonizing their roots for their carbon supply.

The plants, which grow on the ground in mountain forests, were collected

from 10 different sampling sites in diverse parts of Thailand. The two *Aphyllorchis* orchids studied were found to associate with a wide range of fungi, while the *Cephalanthera* was much more specific.

Selosse said: "We show for the first time that certain tropical orchids associate with highly diverse soil fungi colonizing their roots; using stable isotopes, we show that they are likely to use these fungi as a carbon source." Most importantly for conservation concerns, all these fungi associate in turn with the roots of nearby green trees, where they collect carbon for the orchids.

Speaking about the results of the study, Selosse said: "Plants really interact with fungi in an unexpectedly diverse way - the impression one gains is that there is a great need for more research on biological interactions in the tropics to unravel this diversity."

WEB SITES OF MYCOLOGICAL INTEREST

McIlvainea: Journal of American Amateur Mycology
http://www.namyco.org/publications/mcil_journal.html

McIlvainea is a peer-reviewed journal, with scientific papers, toxicology reports, and more.

The Mycophile: Newsletter of the North American Mycological Association
http://www.namyco.org/publications/myco.html

The Mycophile is published bimonthly by the North American Mycological Association (NAMA), with articles of interest to NAMA members, including nationwide forays and announcements, photography contest winners and award recipients, and news about the NAMA annual foray.

Each issue below has a link to a PDF file. In some years, not all issues were published; in other years, notably 2004-2005, some of the files are not available.

Fungi 4 schools
British Mycological Society
http://www.fungi4schools.org/

"The one place on Earth it's almost impossible to find fungi is in the UK National Curriculum for schools.

This website is devoted to compensating for this deficiency by providing resources for use within the current NC that address NC topics and also give proper representation to fungi. Specially-produced and ready-to-use lessons and classroom activities, teacher's guides and pupil class sheets, are among the many resources available for free download from this website. Basically, all you have to do is select the resource you want to use, download it and use it. When you download a file, you can save it to your own local disk, or print it, or edit it immediately. It's up to you. You can use these any way you like for your teaching. Remember that PDF files should preserve our formatting, but the formatting of other file types depends on the fonts and settings of your machine."

War of the fungi in the microworld
Fungi versus the rest
How do I kill Thee? Let me count the Ways!
http://www.uoguelph.ca/~gbarron/2008/hdiktlis.htm
By George Barron

"There is a host of microbial 'nteractions we know that we know nothing about and this section gives a hint as to the extent of our ignorance in one area."

One example:
Stropharia rugosoannulata - setae-like acanthocytes destroy nematodes.

Efficient killing of nematodes by *Stropharia rugosoannulata* cultures was observed. This fungus showed the ability to immobilize the free-living nematode *Panagrellus redivivus* within minutes and to immobilize the pine wilt nematode *Bursaphelenchus xylophilus* within hours on agar plates (from Luo et al. Appl Environ Microbiol 72: 2982).

"An acanthocyte appears as a cluster of stiff, spiny, setae-like growths

arising from a tightly branched lateral from the vegetative hyphae in some species of *Stropharia* (Basidiomycota) and described in detail by Farr in Mycotaxon 11:241 (1980). The function is possibly to protect nutrient rich hyphae from marauding microfauna. There is a multitude of chemical and physical anti-feedant methods found in fungi that need further study."

NAMA photo contest

http://www.namyco.org/photography/contest_2009.html

To see the terrific fungus photos, see the web site above. For one fabulous example, see the first place winner below:

First place: Todd Elliott photographed these prime *Amanita jacksonii* near his home in Painters Gap, North Carolina.

Notes from Underground

The Mycologically Strange: Fungi and Myxomycetes in Surrealism, Fantasy, and Science Fiction

by David Rose

Part 1

http://www.fungimag.com/spring-09-articles/9_Rose.pdf

Part 2

http://www.fungimag.com/summer-09-articles/Rose.pdf

"The surrealist revolution that exploded in Paris in the 1920s spawned a visual legacy of clock faces that melt like camembert cheese and telephones in the form of lobsters thanks to the enduring popularity of the art of Salvador Dalí. The chief theoretician of the surrealist movement, Andre Breton (1896–1966), disdained Dalí's pandering to popular taste and insisted that the true intention of surrealism was based on the search for the marvelous and "on the belief in the superior reality of certain forms of previously neglected associations, in the omnipotence of dream, [and] in the disinterested play of thought." Breton directed a critical but fascinated eye toward nature in this search and delighted in geomorphic transformation and in botanical incarnations of the marvelous among "surrealist flora" like Indian pipe (*Monotropa uniflora*) and staghorn fern. Not surprisingly, Breton's surrealist colleagues, working in poetry, prose, and the plastic arts, also induced a surreal potential from the subvisible world of mold and decay and from the astonishing display of form and distortion among the macromycetes. Fungi, in a word, are surreal, and the mycological undercurrent that exists in surrealism and related forms of literary endeavor claims our attention by the eerie luminescence that seeps from the realms of poetry and dream into that of science and into our regular perception that these life forms — the mushrooms — are an extraordinary and persistent intrusion from another world."

Go to the web site for more…

Mushroom humor?

http://www.mykoweb.com/humor.html

Did you hear that the French are such mushroom lovers that they eat dried slices of regular button mushrooms with milk in the morning like we eat cereal?

.....they call it the "breakfast of champignons".

SVIMS WELCOMES NEW MEMBERS:

Jessie Brown, Erik Budwill, Brian and Charis Faught, Anne Henderson, Valerie Johnson, Stéphanie Koett, Ping Lu, Scott Mair, Kirsten Musial, Shawn O'Hara, Edward Osis, Helen Pool and Walter Pascolin, Dan Sanderson, David & Mei-Sheng Shanks, Loretta Slavik