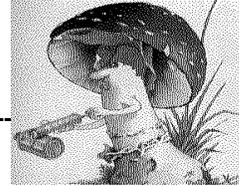


Fungifama



The Newsletter of the South Vancouver Island Mycological Society
September 2010
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Dues: \$20.00 per year per household, payable in
January by cheque made out to SVIMS or by cash
at meeting.



Monthly 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. Please remember to bring your own coffee cup.

September 2

Speaker: Andy MacKinnon



Topic: Mycoheterotrophs - plants that steal from fungi

October 7

Speaker: Richard Winder



Topic: Medicinal mushrooms

November 4

Speaker: TBA and SVIMS Elections

Prez Sez

As our President, Richard Winder, was unable to write this column, I can take this opportunity to start the new mushroom season off with a welcome and a warning. When the rain comes, so too will the mushrooms. Some are wonderful edibles like chanterelles and hedgehogs; learning how to safely recognize these delectables is part of why new members join SVIMS. But they also want to learn which mushrooms to avoid. One of the most dangerous mushrooms that we have in Victoria and one that it is critical to recognize is *Amanita phalloides*, the Death Cap. I recently heard from Vivian Moreau of the Saanich News that the Death Cap is once again fruiting on the boulevards in Oak Bay.

Death Cap was inadvertently introduced to the west and east coasts of North America (along with Australasia, Southern Africa, and South America) probably on the roots of landscaping trees. In Victoria and Vancouver, the Death Cap does not (yet?) appear to be spreading from these landscape trees into native forests. This is not the case, however, in California where Anne Pringle of Harvard University and her colleagues have documented its spread into native live oak (*Quercus agrifolia*) forests. Dr. Pringle and her team have also confirmed that Death Cap was first collected in California and deposited into fungal collections in the early 1940s; the earliest documented observation of Death Cap on the east coast was not until the 1970s.

What does the future hold for us and for the Death Cap here in Victoria? Will we see it spread from the city to our native Garry oaks? This is hard to predict although the recent work in California suggests that a Mediterranean climate with mild winters, such as we experience here, favour the fungus. It is critically important that we stay alert to this possibility.

The take home message? Learn

how to identify the poisonous and the edible mushrooms in your area before becoming a wild mushroom forager.

Shannon Berch (Fungifama Editor)



Shannon with her Prince

LOCAL EVENTS AND FORAYS

VMS Last Resort Annual Foray

<http://www.vanmyco.com/index.htm>

Location : Manning Park

Dates: Sept 17, 18, 19 – 2010

SVIMS Cowichan Lake Annual Foray

Location: Cowichan Lake Education Centre

Dates: Oct 22 - 24, 2010

Cost per person is \$163.50 plus HST and includes accommodation on Friday and Saturday evening, breakfast, lunch and dinner on Saturday and Sunday breakfast. Saturday we head into the forest, led by Adolf & Oluna Ceska and other experienced club members. Sunday morning we will review the species collected. It's fun and educational. Contact Heather Leary at hleary@shaw.ca.

SVIMS Swan Lake Mushroom Show

Location: Swan Lake Nature Centre

Date: Sunday, October 31, 2010, 10 - 4

FAR AWAY EVENTS AND FORAYS

Foray Newfoundland and Labrador 2010

<http://www.nlmushrooms.ca/>

Location: The Great Northern Peninsula

Dates: September 10-12, 2010

NAMA Forays

Note: NAMA membership is required to attend annual and NAMA-endorsed forays.

Wildacres, North Carolina Foray

October 7-10, 2010

Wildacres Retreat is situated at 1,600 feet elevation just off the Blue Ridge Parkway. This regional foray is very relaxed, with lots of time to both learn and socialize, and attracts mushroomers from all over the US. Dr. Brandon Matheny of the University of Tennessee will serve as Lead Mycologist, Dr. Walt Sundberg will be Recorder, and Dr. Patrick Leacock will serve as an identifier.

The foray is limited to 40 NAMA members at \$215 per person, double occupancy. For more information, contact: Glenda O'Neal by email. Registration is nearly full. Contact Glenda before sending your registration.

Camp Sequanota Joint Foray

Jennerstown, Pennsylvania

October 8–10, 2010

The annual Camp Sequanota Foray of the Mycological Association of Washington, DC is being held jointly with the Western Pennsylvania Mushroom Club. Guest mycologists will be John Plishke III and Noah Siegel. Camp Sequanota is located near Jennerstown in the Laurel Highlands of Western Pennsylvania.

Registration information can be found at www.mawdc.org or by contacting Connie Durnan at czdurnan@msn.com or (202) 362-1420.

New Book

Milk Mushrooms of North America: A Field Identification Guide to the Genus *Lactarius*, by Alan E. Bessett, David B. Harris, and Arleen R. Bessett, 2009. Syracuse University Press, ISBN 0-8156-3229-0. \$110 hardcover.

Articles of interest:

Finnish customs in Estonian mushroom and berry crackdown

BALTIC BUSINESS NEWS 23 August. TOOMAS HÖBEMÄGI, Helsinki Times

Imports of Estonian berries and mushrooms into Finland are growing fast as businessmen are taking advantage of the price difference. For instance, one can buy a litre of Estonian chanterelles on the Helsinki open air market for two euros, while Finnish-grown mushrooms cost eight euros per litre, writes Helsingin Sanomat. The Finnish customs is now cracking down on imports of mushroom and berries that often arrive in unmarked boxes from Estonia and go straight on sale as 'authentic' Finnish produce. The Finnish Environment Institute has been monitoring the sales of the popular chanterelle mushrooms in outdoor markets and the sales of strawberries in the wholesale market. However, suspected cases of fraud are not easy to expose. 'Every year, one or two offences relating to foodstuffs are reported to the police, and fines are imposed very seldom', notes Helsinki City Veterinarian Riikka Åberg. Fines of a few hundred euros are not enough to restrain shady businessmen. In street markets, a consignment of 2,500 kilos of mushrooms and berries can easily be worth 10,000 euros..."

Hunt on for 'perfect' Sask. mushrooms

CBC News

Chanterelle mushrooms, known for their spicy taste and bright orange colour, are found in damp wooded areas. It's prime time for mushroom pickers in Saskatchewan's northern forests. They're busy searching for chanterelles, bright orange mushrooms that are a delicacy in gourmet kitchens all over the world. Wild Saskatchewan chanterelles are a prized commodity, says Tyler Gray, a B.C.-based mushroom buyer who supplies chefs at some of North America's finest restaurants

and gets most of his stock from the La Ronge area. "The Saskatchewan chanterelle is one of those rare products that is just absolutely perfect," he said. "Anytime a chef sees them, they can't believe that they're real." While wild mushrooms typically grow in dirt, or under moss, in areas where they tend to get dirty, one of the defining characteristics of Saskatchewan chanterelles is that they're generally quite clean, he said. Dozens of pickers, like Sandy Wicks, are now at work. For almost 20 years, she and her husband have hunted for chanterelle mushrooms in the forests around White Fox. Selling mushrooms can help pay the bills, although the market is currently a little soft, she said. "Last year the market was way better, they paid about \$6 a pound," she said. "Right now, it's about \$4.75." However, supply and demand — and the influence of European buyers — could push prices up later this year, she said. It's not known how long this year's growing season will last, but people in the industry say that with the right growing conditions, the mushroom pickers could be busy until snowfall.

Mad about mushrooms: A foray for fungi

Adapted from article by William Porter, The Denver Post

Britt Bunyard was on the hunt, picking his way through a stand of lodgepole pine, knife in one hand and a red-and-white polka-dotted basket in the other. Bunyard pointed at an array of copper-tinted *Laccaria* mushrooms dotting the tawny duff of the forest floor. In a flash, one was dug up and deposited in his basket. For Bunyard, it was one of the sundry triumphs at the North American Mycological Association's 50th Anniversary Foray, held earlier this month at Snow Mountain. "This is the best year I've seen since I've been hunting mushrooms," said Pete Marczyk, owner of Marczyk Fine Foods in Denver and an officer in the Colorado Mycological Society, which

hosted the conference. "I've seen mushrooms I've never seen before. The fruitings are outrageous." Mycologists are a band of believers, a subculture enraptured by a world at their feet. They are also a vital part of the burgeoning locavore movement, which celebrates, among other things, the bounty growing wild on the land.

"Fungi do a weird type of sex," said Bunyard, a Wisconsin resident who publishes *Fungi* magazine. "The spores work their way through the forest until they find a like type of fungi." He held up one of the *Laccaria*. "This variety has four genders. Some have 100." Clearly, date night in mushroom land is more complicated than dinner and a movie.

From the Bay Area Mycological Society web page: Larry Stickney 1926-2010

Intrepid mushroomer Larry Stickney passed away on June 12, 2010. During several decades of collecting fungi, Larry was four term president of the Mycological Society of San Francisco, a long term member of the North American Mycological Association, and a vocal supporter and member of BAMS. He steadfastly led Sunday morning mushroom forays at Land's End in San Francisco for many, many years.

Larry loved to eat wild mushrooms and was a great resource for scrumptious recipes. He was a fixture at local fungus fairs, either checking in visitors or volunteers, or informing the public about fungi. Larry was a mentor to many — he was very open about telling people where to hunt for mushrooms, promoting cooperation rather than competition.

Larry Stickney will be greatly missed.

—David Rust

We first met Larry at an MSSF Salt Point foray in the late 1990s, where he extolled the edible virtues of *Russula brevipes* to this doubting Thomasina! Soon

after, as newbies ourselves, we attended a formal tribute to the man, where many, including David Arora, got up on stage and spoke praise of him as a pioneer CA mushroomer and told stories about his many mycological exploits.

He was quick to encourage any newbie to mushrooming, sharing his love of the hobby to all who showed an interest, and always generous with his hot mushroom tips. The very first morels that David and I ever picked here in California were directly dependent upon Larry's generous and precise directions to a hunting ground, although he was a bit surprised to hear how many we ended up pulling off of that morel-laden slope above Fresh Pond, back-picking the Master!

We were pleased to have been able to help Larry celebrate his 84th birthday with a blazing *Amanita muscaria* cake (no actual mushrooms were harmed or added to the batter), and we enjoyed the fact that we were both Pisces People, and shared birthdays in March. Several of Larry's friends and colleagues helped to bring him to the NAMA foray in McCall, ID two years ago, where he had a wonderful time hunting and socializing with his many friends from across the country and decades, a man in his element.

Despite the fact that Larry had little money or effects, he was rich in friends and experiences, and always willing to share what little he had with others.

Now that great spirit is free to roam the cosmos without restraint. There are surely mushrooms in heaven, and somewhere, Larry is in the thick of them.
- Debbie Viess

Mushrooms Packaged in Hermetically-Sealed Containers

<http://www.hc-sc.gc.ca/fn-an/advisories-avis/mushrooms-champignons-050817-eng.php>

Mushrooms can contain spores of *Clostridium botulinum* bacteria. Since the product is fresh, both the mushroom tissue and any native microflora would continue to

respire; and it is expected that sealed packages would become anaerobic within a few days of packaging. In the absence of oxygen, *C. botulinum* can grow and produce toxin before visible signs of spoilage appear. Botulism is a neuroparalytic disease with an incubation period of 12 to 36 hours. Vomiting, diarrhea, nausea, fatigue and muscular weakness are the first symptoms. They are soon followed by optical effects, such as droopy eyelids, sluggish response of pupils to light, blurred and double vision. Effects in the mouth include dryness with difficulty in speech and swallowing. Muscles controlling the limbs and respiration become progressively paralysed. If not treated, death from respiratory failure may occur within 3 to 5 days.

Mushrooms displayed in unrefrigerated trays wrapped in a non-perforated plastic film provide an environment in which *C. botulinum* may grow and produce toxin. Since mushrooms are often consumed fresh, without cooking, there is a risk of acquiring botulism poisoning by consuming fresh mushrooms in trays wrapped in non perforated plastic. Studies with sealed trays of mushrooms inoculated with *C. botulinum* spores have shown that toxin can be produced in three or four days at room temperature, before the mushrooms become unsightly or organoleptically objectionable.

Wild Mushrooms - Delicious or Deadly?

Date: Tuesday Nov.9th, 6-9pm

Location: Mayo Creek Gardens, Lake Cowichan, BC

Increase your comfort level eating wild mushrooms by knowing what not to eat. During this introductory workshop, Ingeborg Woodsworth will highlight varieties of toxic mushrooms, their effects on humans, and their treatment needs. Cost per person \$45. Advance payment required. To register call 250-722-2292 or go to www.jessicawolf.ca.



Planting the UBC truffiere in March with *Tuber melanosporum*-inoculated oak seedlings. Shannon Berch, photo



Who would have thought - these beauties less than an hour drive from Winnipeg? Not me, but I picked them and I know it's true. August 2010. Tom Mahler, anecdote and photo



Found these beauties in Victoria today (June). Am no expert in ID but I think they got the name wrong. Kevin Trim, anecdote and photography

Ever wondered about the best way to cook mushrooms?

<http://www.magnorth.bc.ca/events.htm>

Cooking Class: 12 noon - 5:00 pm

Deerholme Farm, Duncan, 250-748-7450

Saturday, October 2, 2010

Porcini Mushrooms (*Boletus edulis*)

Porcini Mushrooms in all their glory.

Everything you ever wanted to know (but were afraid to ask).

- Sourcing, habitat, preserving
 - Grilled Alsatian flatbread with fresh cheese, porcini and herbs
 - Grilled, Sauteed and Preserved Porcini tasting plate
 - Porcini and pork noodles, Taiwanese style (vegetarian and alternatives available)
- \$100/person (plus Tax)

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.