

FUNGI FAMA

SOUTHERN VANCOUVER ISLAND MYCOLOGICAL SOCIETY



VOLUME 17, ISSUE 4

OCTOBER 2014

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This photograph by Shannon Berch was taken last August in South Korea, in forested hills southeast of Seoul. This stinkhorn might be *Phallus indusiatus* (also known as *Dictyopora indusiata*), for which the common names include crinoline stinkhorn, bridal veil fungus, or veiled lady, although this species seems most commonly to have a white indusium or skirt. The taxonomy of the tropical and sub-tropical species of stinkhorns seems to be in flux so perhaps another name will emerge for this strikingly yellow-skirted version.

6th Annual Mushroom Festival

Presented by the Sunshine Coast SHROOM

Friday, October 17, 2014

“Spirits of the Forest”

Slides and presentation by Taylor Lockwood, guest mushroom expert & photographer

Roberts Creek Hall, 1309 Roberts Creek Rd, Roberts Creek

7:00 pm Admission: \$10 at the door

Saturday, October 18, 2014

Mushroom Festival - celebrate all things mushroom, from mushroom books to cooking and fabric dying demonstrations with mushrooms - bring your own mushrooms for identification.

Pender Harbour Community Hall, Madeira Park

10:00 am - 3:30 pm Admission: \$3 per person at the door

“Spirits of the Forest”

Slides and presentation by Taylor Lockwood, guest mushroom expert & photographer

room expert & photographer

Sunshine Coast Botanical Society, 5941 Mason Road, Sechelt

7:00 pm Admission: \$10 at the door

Sunday, October 19, 2014

Mushroom Foray with local knowledgeable foragers in Roberts Creek (location TBA)

11:00 am

\$30.00 with limited registration – Foray is followed by an I.D. session and cook-up of the edibles that are collected.

This year, the chefs at Ruby Lake Resort, The Painted Boat and Gumboot restaurants will offer multiple course dinners highlighting wild mushrooms, some with wine pairings selected for the event. Please come out and try something different and new.

For more information visit the website at www.scsroom.org.

**WELCOME TO OUR
NEW MEMBERS!**

FUNGIFAMA DEADLINE

Please submit your stories, announcements, and photos by **December 15th** for the next edition of the newsletter.

jillstanjs@hotmail.com

David Woodward

Jill Robinson

Jamie Weitman

Jim Rawling

Mark Johnston

Shannon Rooma

Jennifer Lacy & Tim Terry

Christopher Justice

Jeremy Hackett

Carole Witter

Geraldine Hutchings

Marie Maccagno & Rod Heitzmann



UPCOMING EVENTS

Oct. 24-26, 2014

SVIMS Cowichan Lake Foray

\$140.45 forays, accommodation, food
Contact Heather Leary, hleary@shaw.ca

SVIMS meeting—Nov. 6, 2014

Pacific Forestry Building, 7pm

All Is Not What It May Seem: How convergent evolution may be a source of your mycological frustration!

Britt Bunyard

Editor, Fungi magazine

SVIMS meeting—Dec. 4, 2014

Pacific Forestry Building, 7pm

Mushroom spawn and plant pathogens: fungal allies and antagonists

Andrew C. Wylie MSc RPBio

PhD Candidate, in the lab of Professor Zamir K. Punja, Biological Sciences, Simon Fraser University

Nov. 2, 2014, 10am-4pm

Swan Lake/SVIMS

Mushroom Show

By donation
Swanlake.bc.ca

Nov. 8, 2014, 9:30am-2:30pm

Metchosin Mycoblitiz 2014

Inventory of fall mushroom species in Metchosin
Free—bring lunch
Metchosinbiodiversity.com

Nov. 9, 2014, 10am

Victoria Natural History Society

Mushroom Foray

Royal Roads U, near tennis courts
Free
<http://vicnhs.bc.ca/calendar.html>

FOR MANY MORE EVENTS IN OUR AREA:

Metchosinbiodiversity.com/mushrooms

WILD MUSHROOMS: AN INTRODUCTORY COURSE FOR ADULTS

Wed. Oct 15, 7-9 pm

Session 1: Intro to Mushrooms

Instructor: *Shannon Berch*.

PowerPoint lecture. Students should bring mushrooms to class for identification, discussion.

Wed. Oct 22, 7-9 pm

Session 2: Mushroom Field Taxonomy 1

Instructor: *Juliet Pendray*.

Students should bring mushrooms to the class. Juliet will discuss morphological clues for mushroom identification.

Wed. Oct 29, 7-9 pm

Session 3: Identifying Mushrooms with Keys and Books

Instructor: *Ian Gibson*.

Illustrated talk, Mushroom MatchMaker demonstration, keying practice. Free MatchMaker CD.

Sat. Nov 1, 2-4 pm

Session 4: Mushroom Field Taxonomy 2

Instructor: *Kem Luther*.

Place TBA. Students work on field identification skills, collect mushrooms for upcoming mushroom show

Sun. Nov 2, 10-4 pm

SVIMS annual Swan Lake Mushroom Show

Supplementary event to beginner program. Admission by donation.

Wed. Nov 5, 7-9 pm

Session 5: Cooking with Wild Mushrooms

Instructor: *Bill Jones*.

Lecture/demonstration/tasting.

Wed. Nov 12, 7-9 pm

Session 6: Mushroom Cultivation

Instructor: *Scott Henderson*.

Lecture/demonstration/hands-on practice.

The cost of the program will be \$20/class for Swan Lake and SVIMS members (\$25 without membership). There is a 10% discount if you register for all 6 classes. Call Swan Lake at 250-479-0211 to register. Sessions at Swan Lake Nature Sanctuary (except Session 4).

A tattoo of Fungus Man on the arm of Andrew Colin Wylie,

inspired by the Haida story of the origin of women. Fungus Man is paddling the canoe with Raven in the bow in search of female genitalia. Of all creatures that Raven placed in the canoe only Fungus Man had the supernatural powers to breach the spiritual barriers that protected the area where women's genital parts were located (Blanchette et al. 1992).



Our guest speaker for December, Andrew Colin Wylie, is a PhD candidate at Simon Fraser University, where he investigates how soil communities affect fungal plant pathogens and their biological controls. This research is important for sustainable integrated pest management practices, particularly when dealing with emerging diseases of intensive organic greenhouse vegetable production. Andrew's family business, Wylie Mycologicals, produces specialty mushrooms and inoculum in Ontario, which “spawned” Andrew's interest in fungi at a young age.

Reference

Robert A. Blanchette, Brian D. Compton, Nancy J. Turner, Robert L. Gilbertson. 1992. Nineteenth Century Shaman Grave Guardians Are Carved *Fomitopsis officinalis* Sporophores. *Mycologia* 84(1): 119-124.

Not only “the European comfort shoe”, Joseph Siebel shoes now have the distinction of having the best shoebox for packing Oluna Ceska’s formidable collection of fungal specimens destined for the UBC Herbarium. In honor of the Oak Bay shoe store’s contribution, note the photograph of Oluna’s undescribed blue mushroom proudly displayed. For those of you keeping count, Oluna’s collection is now up to a whopping 5600 specimens in 82 shoeboxes.



**SVIMS Foray, September 27, 2014
East Sooke Park, Pike Rd.
Species List**

<i>Agaricus hondensis</i>	<i>Hydnellum peckii</i>	<i>Phaeolus schweinitzii</i>
<i>Agaricus moelleri</i>	<i>Hydnum umbilicatum</i>	<i>Pholiota astragalina</i>
<i>Albatrellus flettii</i>	<i>Hygrocybe laeta</i>	<i>Pseudohydnum gelatinosum</i>
<i>Aleurodiscus grantii</i>	<i>Hygrophoropsis aurantiaca</i>	<i>Ramaria sandaracina</i> var. <i>euosma</i>
<i>Amanita franchetii</i>	<i>Hypholoma fasciculare</i>	<i>Rhytisma punctatum</i>
<i>Baeospora myosura</i>	<i>Inocybe geophylla</i>	<i>Russula fragilis</i>
<i>Boletus edulis</i>	<i>Inocybe grammata</i>	<i>Russula olivacea</i> group
<i>Cantharellus</i> sp.	<i>Ischnoderma benzoinum</i>	<i>Russula veternosa</i>
<i>Chalciporus piperatus</i>	<i>Laccaria laccata</i>	<i>Sarcodon versipellis</i>
<i>Chroogomphus tomentosus</i>	<i>Lactarius deliciosus</i> group	<i>Sepedonium chrysospermum</i> on <i>Boletus</i> sp.
<i>Clitopilus prunulus</i>	<i>Leucoagaricus rubrotinctoides</i>	<i>Stereum hirsutum</i>
<i>Coprinopus atramentaria</i>	<i>Marasmiellus</i> sp.	<i>Strobilurus trullisatus</i>
<i>Cortinarius</i> sp. subgen. <i>Telamonia</i>	<i>Mycena aurantiidisca</i>	<i>Tapinella atrotomentosus</i>
<i>Crepidotus applanatus</i>	<i>Mycena galericulata</i>	<i>Trametes</i> sp.
<i>Fomitopsis pinicola</i>	<i>Mycena leptocephala</i>	<i>Xeromphalina campanella</i>
<i>Gomphus floccosus</i>	<i>Mycena pura</i>	<i>Xylaria hypoxylon</i>
<i>Hemimycena</i> sp.	<i>Mycena rorida</i>	



1. *Marasmiellus candidus*
Photo: Adolf Ceska

2. *Tapinella atrotomentosa*,
Photo: James Holkko

3. *Hydnellum peckii*,
Photo: James Holkko

4. Polypore
Photo: Kevin Trim

The Oyster Mushroom that Ate Vancouver

By Shannon Berch

Through an Invasive Plant Technician in the Provincial Invasive Plant Program I recently learned about an inquiry from a member of the public about mushrooms growing from the wall in the rented basement apartment of his house.



If wood products in walls get wet, it is not unusual for wood decay fungi to grow and fruit. But this was the first time that I had ever heard of this particular mushroom, the wonderfully edible oyster mushroom (*Pleurotus ostreatus*), causing problems. Dr. Brenda Callan, Pacific Forestry Centre, told me that she had heard of the problem before but certainly only rarely.

This mushroom is reported to form wet rot of wood products in the UK and was illustrated in a handy guide 'Identifying Dry Rot & Wet Rot in the Home' (Anonymous undated), produced by Garratt's Damp & Timber Ltd., a company in Abbots Langley, Hertfordshire, England.

Most of us are familiar with either harvesting oyster mushrooms from the wild or growing them in our homes from kits. If you have grown them from a kit, you may well have noticed the white blanket of spores deposited by the maturing fruiting bodies. You may also have been warned that some people have developed lung

problems due to exposure to high loads of oyster mushroom spores (Mori et al 1998). But, you were likely not warned that oyster mushroom could spread from the kit to your walls.

Proliferation of oyster mushroom in your walls would only happen if the wood products in the wall were moist, a bad condition for house timbers to be in with or without a wood decay fungus being ready to pounce. The tenants in the house in question swore they had not been cultivating oyster mushrooms.

In BC, *Pleurotus ostreatus* seems to prefer broadleaf hosts like aspen to conifer hosts. Aspen is used to make oriented strand board (OSB) and many other wood products. Fungal decay columns are common in aspen stems and appear to be little deterrent to the use of the stems to make wood products. But, high temperatures are used to cure the resin in OSB and it seems unlikely that oyster mushroom mycelium or spores would survive the process. So, I am left wondering how the fungus got into the wall.

References

Anonymous. Undated. 'Identifying Dry Rot & Wet Rot in the Home'. [http://www.dampproofing-london.co.uk/Garratts_Damp_and_Timber_Identifying_Types_of_Dry_Rot_and_Wet_Rot\[1\].pdf](http://www.dampproofing-london.co.uk/Garratts_Damp_and_Timber_Identifying_Types_of_Dry_Rot_and_Wet_Rot[1].pdf)

Mori, S., K. Nakagawa-Yoshida, H. Tsuchihashi, Y. Koreeda, M. Kawabata, Y. Nishiura, M. Andot and M. Osame. 1998. Mushroom worker's lung resulting from indoor cultivation of *Pleurotus ostreatus*. *Occup. Med.* Vol. 48, No. 7, pp. 465-468. <http://occmmed.oxfordjournals.org/content/48/7/465.full.pdf>

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2013—2014**

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After a hot dry summer, this fall in the Shuswap was a banner year for Lobster Mushrooms (*Hypomyces lactifluorum*) but not much else. For the first time I barbecued our lobsters...with great success. Tossed in olive oil and sprinkled with an amaz-



ing steak spice mix from Master's Meats in Calgary, I roasted big chunks directly on the grill, 400 degrees for 30 minutes, and a tasty, almost meat-like treat resulted. Mmmm.

THE LAST WORD

Do you have trouble identifying trees? So often we fungi-philes spend so much time with our eyes down that we barely see the forest around and above us. For too many years I have labelled all conifers as Christmas trees, partly out of frustration and partly laziness! So I was all ears when Dr. Andy MacKinnon spoke at the October SVIMS meeting about trees and their associated fungi. The Western Hemlock is a tree I can identify if I can see the top where it bends over, but its bark looks like our most common tree, the Douglas Fir, so it helped to know I can look for tiny cones on the ground and possibly that glamorous fungi, the hawkswing (*Sarcodon imbricatum*) might be nearby. I also didn't know that the delicious cauliflower (*Sparassis crispa*) is associated with Doug Firs, as well as *Suillus lakei* and the precious Oregon white truffle. You can bet at the next foray my questions will be all about trees. And it's about time too.

Cheers, *Jill*