

# MushRumors

The Newsletter of the Northwest Mushroomers Association

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August - October 2013

## Record Rainfalls Hit Washington! The Perfect Myco - Storm!

In the aftermath of one of the most memorable spring mushroom seasons in recent memory, highlighted by perhaps the best morel onslaught ever before seen, the rains of June which led to these ideal conditions, yielded to what would be a warm, dry July and first half of August. Then it happened. Unlike last year, when high pressure dominated Washington's weather, dismissing any and all precipitation for a record 88 consecutive days, on August 10, 2013, a very unusual weather pattern produced intense thunderstorms all across the region, dousing both the eastern and western slopes of the Cascades and dumping nearly 6 inches of rain on some of the alpine passes. In addition to causing mudslides that would close some of the highways leading over those passes, the storms had another profound effect: fall mushrooms, which have not enjoyed any truly favorable conditions in our area's high country since 2009, were awakened with a vengeance.

Photo by Daniel Viney



King boletes, emerging in droves, in August!

Within a week of these storms, a full array of mushrooms rarely seen at these elevations until late September, were in stunning abundance. King boletes, admirable boletes, gypsy mushrooms, and shrimp russulas fruited in staggering numbers. As a result of temperatures holding into the mid- 70s, the only real challenge was getting to the boletes before the worms could devour them. The heat greatly accelerated the life cycle of the offending flies. Fortunately, there were so many, and they were popping up at such a fevered pace, even taking one out every ten seen, we were able to amass 40 pounds of beautiful *Boletus edulis*, in only a couple of hours on the hunt.

Meanwhile, in the western lowland forest and the foothills of Komo Kulshan, reports arrived of gluts of chanterelles and monstrous fruitings of lobster mushrooms. Club member Tom DiNardo found a cache of lobster mushrooms which yielded 40 pounds on consecutive weekends! At last report, these fruiting are ongoing and show no signs of waning.

After the first storms had rolled through over the entire area, I had a suspicion about what might result with our fungal friends, and called David Arora to inform him of those suspicions. It turned out that David had planned an imminent trip to China, for the purposes of relaxing and drinking tea.

Photo by David Arora



More *B. mirabilis* than ever before seen

Upon hearing my portent of mushroom mayhem he told me that he was thinking of cancelling the trip, and flying up. On the following Saturday, Dan Viney, Tom Dinardo and I set out to one of the passes, and found that the woods had started to deliver exquisite fruitings. David told me to keep him posted via email, and he could cut his trip short, if things got really crazy. They did, and he changed his plans on the evening of Sunday, September 8, at 11:00 pm, the night he was supposed to leave, and called to tell me that he was flying in to Seattle

Photo by Jack Waytz



Part of a *Russula xerampelina* fruiting of over 100 caps

in the morning, our friend Sherrie Schneider would be picking him up, and he would be staying in Wenatchee for “a few days” to check things out. He ended up staying for two weeks, unable to tear himself away, in the

face of epic fruiting of mushrooms wherever we went.

First, we met on the eastern slopes of the Cascades, where white chanterelles weighing in excess of a pound a piece are known to occur, but normally by the end of the first week of October. Sherrie led our eager band to a spot, and where we parked the car, there was a startling fruiting of

Photo by David Arora

*Russula xerampelina*, the shrimp *Russula*, featuring about 100 fruiting bodies! Next we discovered a large fruiting of *Albatrellis flettii*, the sheep’s foot, a beautiful white, sometimes tan, and sometimes powder bluish edible polypore.



The brilliant white chanterelles pushed up the hem of the forest. Look out for the shrumps!

As we suspected, the fruiting of the white chanterelles was already in full swing, a month

early. The group, which included me, David Arora, Jen Green, and Sherrie Schneider, came up with about 30 pounds each!

Photo by David Arora



First white chanterelle haul, fully 5 weeks early.

## Northwest Mushroomers Association Officers and Contact Information

**President: Peter Trenham** (360) 685-3642 ptrenham@yahoo.com

**Vice President: Richard Morrison** (360) 393-4297 seeddoc07@yahoo.com

**Treasurer: Mariepaule Braule** mariepaule@wavecable.com

**Secretary & Book Sales: Margaret Sullivan** (360) 724-3158 or Maggie@fidalgo.net

**Membership: Vince Biciunas** (360) 671-1559 or vbiciunas@comcast.net  
**Field Trip Coordinator: Bruce Armstrong** (360) 595-2420 or bruce.armstrong45@gmail.com

**Science Advisor: Dr. Fred Rhoades** fmrhoades@comcast.net

**Web Site Manager: Erin Moore** chanterellerin@gmail.com

**Mailing Address:**

NMA

P.O. Box 28581

Bellingham, WA 98228-0581

The Northwest Mushroomers Association meets on the second Thursday of the months April, May, and June and September, October, and November, from 7 - 9 pm.

Meeting location is the Bellingham Public Library. We will inform you in advance of any changes of venue. Membership dues are \$15 for individuals and families and the special price of \$10 for students. Please make checks payable to NMA and send to: membership, at the mailing address above.

Bruce Armstrong is our field trip coordinator. Field trips are scheduled for the Saturday after each meeting.

*MushRumors* is published every other month (roughly). Deadlines for submissions are the 15th of odd-numbered months. (Of course, exceptions will be made in the event of fungal finds of unusual import!)

Editor: Jack Waytz

Phone: 360-752-1270 or

gandalf5926@comcast.net

MushRumors c/o Jack Waytz

P.O. Box 28581

Bellingham, WA 98228-0581

www.northwestmushroomers.org

Meanwhile, back in the alpine, Dan Viney made another trip to the north pass area where we had been the previous week, and things were really heating up. He discovers increased diversity, finding fresh, young king boletes, hundreds of gypsy mushrooms, and the beginnings of the rare and elusive *Polyozellus multiplex*, the blue chanterelle, and a myriad of *Russula* species. Dan had caught these mushrooms at the beginning of their

fruitings, and it would prove to be just the tip of the iceberg by the time that Sherri, Jen, David, David's friend Wendy, and I hit this area two weeks later.

Shifting back to a more southern mountain pass, Dan is again the first to stick his nose into the woods that we have so many times driven past on the way to hunts, and wondered what mushroom wonders might lie within. To his astonishment, one of the biggest fruitings of *Boletus edulis* ever seen was exploding up there at 3600 feet. Gypsy mushrooms were plentiful, and unlike in

Photo by Daniel Viney



Dan's haul from the very first patch

most years, maggot-free, and in prime condition. Gypsies are a very tasty mushroom, whose value sadly remains unknown to most pot hunters.

Also found was this 5 pound *Hericium*, a different species than the *Hericium abietis* that we are used to seeing in our area. This one is *Hericium coralloides*, and is every bit as delicious as its close relative. So frenzied was the hunt on this day for Dan, that in an unfortuitous moment reaching for one more beefy bolete, he lost his footing, slid off of the slope and was t-boned by a young pacific silver fir tree, breaking two ribs. Bravely, Dan hunted for two more hours, but was out of commission for what would happen for the next two weeks.

A few days after Dan's fated hunt, David Arora and I met in the very same pass, in the same area, and were treated to bolete heaven once more. The fruiting was still going strong, with more diversity than we had previously seen. Many of the alpine boletes were in play, including *Boletus smithii*, *Boletus coniferarum*, *Boletus mirabilis*, and, of course, *Boletus edulis*. gypsy mushrooms, *Russulas* in dizzying variety and quantity, *Lactarius* mushrooms, *Gomphus floccosus*, and a myriad of other mushrooms. These all captivated David's attention, and kept him photographing until daylight had begun to wane.

What would follow the South high passes adventures, would dwarf even those epic conditions. The foraging to the north pass areas would require that we traversed one of the most challenging alpine trails in Washington, twice in a three-day period. It would prove to be well more than worth the effort. Jen and I met David and Sherri at the parking lot of the trailhead shortly after 9 am. Upon parking my car, peering into the relative darkness inside the woodline on this gloriously bright and sunny day, the forest floor was literally covered with mushrooms of every color, size, and description, that I have never seen before in 25 years of mushroom hunting.

It was mushroom overload. I didn't know where to start. There was *Boletus mirabilis* everywhere, in all life stages, polypores, *Russulas*, gypsy mushrooms, *Cortinarii*, *Clavariadelphus truncatus* (on right), and many

Photo by Daniel Viney



*Hericium coralloides*, 5 pounds!

Photo by Jack Waytz



*Clavariadelphus truncatus* I have sought out this mushrooms for 12 years, delicious! I sauteed it in coconut oil and served it with Acme vanilla bean ice cream, and a dram of amaretto liquer

Photo by Daniel Viney



Massive *Sarcodon* found by Dan in the north pass.

more, in unfathomable quantities.

Along this particular trail, within under one quarter mile, there is a log foot bridge which brings the hikers over a good sized creek. Such was the variety of mushrooms, it took David 4 hours just to get to the other side of this bridge, having to take photographs for the much anticipated revision of *Mushrooms Demystified*. This was our third trip to this trail, each visit wildly different from the last, with this one at the zenith of a monstrous fruiting of all of the mushrooms we might see during the course of an entire fall season, if one was able to get through every trail in the western Washington alpine, in one place, at one time; the perfect myco-storm. After a furious day of collecting for us, and photography for David, we had barely

scratched the surface, of this marvelous trail. After traversing a good portion up the slope, a short days later, another foray group would assemble at this now fabled trailhead for another run into this magical alpine forest.

On the trip with me was David Arora, Fred Rhoades, Buck McAdoo, and Tom Dinardo, and Joe Ammirati with one of his graduate students for another day of staggering discovery. Getting higher up the trail than on our previous outing, more mushrooms joined the party, such as the orange capped large leccinum formerly known as *Leccinum aurantiacum*, which, according to Dr. Ammirati, will be getting a new name in the near future, and *Cortinarius violaceous*, the striking purple cortinarious mushroom found in the alpine forests of our area. This is one of the most beautiful mushrooms to find while foraging at these elevations, as evidenced by the picture below.

Fast on the heels of these monumentous excursions in the alpine of the North Cascades Highway, more action was about to take place in parts east of the beautiful Cascades mountain passes dividing the state of Washington. With David residing with the Schneiders for the next several days, a band of intrepid easterners

Photo by David Arora



Only the second time seeing this mushroom in the wild. There was plenty this fall, the blue chanterelle.

Photo by David Arora



The exquisite *Cortinarius violaceous*, one of my favorite mushrooms to run across, and edible, too!

set out for the Icicle River gorge to see what might unfold at higher elevations into the high country. We discovered an incredible assortment of mushrooms, nearly never seen together. Just when it seemed that the fall mushroom season couldn't get any more outrageous, it did. Scaling the heights revealed the elusive *Polyozellus multiplex*, the blue chanterelle, a large fruiting of white chanterelles, growing together under the mountain hemlocks with a brand new robust fruiting of the prized matsutake mushroom, and lest I forget to mention, on the road banks where these treasures were found, worm-free king boletes, weighing 2 - 3 pounds a piece! To top that off, in the sections that a fast burn had barreled down the slope, luscious, plump gray morels, still coming out along the receding snow line, well into October.

This year has truly been a mushroom lovers fantasy come true. It began in the spring, the natural morels appeared first on our side of the mountains by the Ides of March, and were thick in the islands by April 1. After a rainy June on both sides of the Cascades, the charcoal left behind from the vast and plentiful fires resulting from the drought conditions of the summer and fall of 2012, started to wake up, and burn morels in legendary quantity and variety began jumping out of the saturated charcoal like the flames of the fires themselves. What none of us could guess at, is that the weather pattern would keep this fruiting going until the publication of the fall edition of this newsletter. Shortly after the ignition of the Morel Megafruiting of 2013, came a fruiting of the same magnitude of *Boletus rex-veris*, the grand spring king. This too, went long and late.

Reflecting on the year in mushrooms so far, a number of things have happened in one year, that in my experience living in the Pacific Northwest, seldom happen in the same year. First, we experienced a very rainy

Photo by Jack Waytz



Very rare to find this quantity of 6 different edibles in one spot—what a haul!

June, on *both* the western and eastern slopes of the North Cascades mountains. This is not so unusual on our side, but generally, there is virtually no rainfall much after Memorial Day, in the valleys to the east. This year they received the same cool, rainy weather that we did, and the results were dramatic, not only for the spring frutings of burn morels and spring king boletes, but for the tremendous frutings to come in the late summer and early fall as well.

Second, I have always observed that in the best mushrooms years, on one side of the Cascades, the other side has experienced mediocre to barely average frutings. But this year, both sides have been epic, which brings me to the third point. These fall frutings, to include everything from ridiculous quantities of chanterelles and lobster mushrooms on our side of the mountains, to *Boletus edulis*, *Boletus mirabilis*, and gypsy mushrooms in the high passes, and ending with king boletes, white chanterelles and matsutakes in the eastern high country, started very early, in the middle of August! And all the while that these remarkable fruiting have appeared, endured, and waned, morels are still coming out of the burned areas, much to our amazement.

As we come into the home stretch of the season, and begin to prepare for our fall mushroom show October 20th, 12 - 5 pm at Bloedel Donovan Park, in earnest, one can only ponder what strange and rare fungi might make an appearance in the collections brought in from the mushroom minions. We have already observed many things which are quite rare, found in huge numbers, such as *Clitocybe odora*, the fragrant clitocybe. In *Mushrooms Demystified*, David Arora states that he had seen this mushroom only twice before in his mushroom travels, yet this year we stopped in a spot where we found literally thousands of them, littering the forest floor. The entire woods was filled with the scent of sweet anise.

Photo by David Arora



A combination of mushrooms found on one foray that we may never see again: white chanterelles, king boletes, matsutakes, and gray morels.

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Photo by Fred Rhoades



Another fascinating find, the very rare *Cortinarius paragaudis*, turned up by Fred, near the parking lot.

Photo by Wendy So



The guy writes a book about mushrooms, then thinks he owns them all! Wrestling with my bountiful basket in the northern pass, with mushrooms everywhere.

Photo by Jack Waytz



From one of the early excursions on Mt. Baker, *Boletus abeiticola*, the butter bolete-tasty!

**Notable mention:** I have added 5 edible mushrooms so far this year to my already formidable list of mushrooms eaten. 1. *Boletus abeiticola*, the butter bolete, pictured here, 2. *Albatrellis flettii*, a fragrant and tasty polypore from the east side, 3. *Clavariadelphus truncatus*, an amazing desert mushroom that tastes like maple butter, 4. *Hericium coralloides*, and 5. *Clitocybe odora*, the anise flavored fragrant clitocybe. Wonderful year!

Jack Waytz will be speaking on mushroom cookery at the Fall Wild Mushroom show. Come join us!

### Smoked salmon with a creamy blue chanterelle mushroom sauce (Serves 4)

Smoked salmon:

- 4 4-ounce salmon fillets, butterflied
- 1 teaspoon salt
- ½ teaspoon fresh pepper

Creamy blue chanterelle mushroom sauce:

- 1 cup blue chanterelle mushrooms
- 1 cup heavy cream
- ¼ cup minced onions
- 1 tablespoon butter
- 1 tablespoon fresh parsley, chopped
- Salt and pepper, to taste

Photo by Daniel Viney



Beautiful young buttons found by Dan Viney

Procedure:

Season salmon fillets with salt and pepper. Place in a smoking box lined with applewood chips, and set on a hot grill for 10 minutes.

Place mushrooms in a hot frying pan, and cook until all the liquid has evaporated. Add butter and onions, and sauté for 1-2 minutes. Add heavy cream, and boil for 3-4 minutes. Add chopped parsley, and season with salt and pepper, to taste. Place each salmon fillet on a plate. Top with creamy chanterelle mushroom sauce. Garnish with roasted potatoes and vegetables.

*This recipe was brought to you by [www.pacrimmushrooms.com](http://www.pacrimmushrooms.com)*

## Mushroom of the Month *Polyporoletus sylvestris* (Overholts ex Pouzar) Audet

By Buck McAdoo

Photo by Buck McAdoo

On September 18, 2000, our club was treated to a most unusual spectacle. At our normal Thursday evening meeting a large polypore with an olive-ochre cap and purple-gray pores sat right in the center of the identification table. We veteran identifiers were simply nonplussed. It seemed like it had dropped in our midst from another planet.

A few minutes passed and we at least could identify the person who brought it in. It turned out to be club member Jeremy Ferrera, one of the youngest people in the club. Fred and I had been trying to groom him into becoming a major identifier, but Jeremy's passion had remained mountain hiking. If he happened to run into a mushroom during a hike, he would try to bring it in. He had found this one in a hemlock forest off the Cascade Pass Trail near Marblemount the day before. It was one of the few fungi tough enough to survive the hike back to the parking lot.

The next day we keyed it out in North American Polypores. Sort of. The genus *Polyporoletus* has affinities with the genus *Albatrellus*. Both are tough yet fleshy polypores that fruit on the ground. But the genus *Polyporoletus* had to be erected because of the unique shape of the spores. They were subglobose, minutely verrucose, and double-walled. The inner walls were evenly pocked with cavities.

Dr. Joe Ammirati was notified. We learned that this was an extremely rare polypore that he had been tracking for years. He wanted to know exactly where it was found. Jeremy could not expound on this. You know how it is. You are hiking all day, you find a mushroom, toss it into your backpack and keep on trucking. We sent a piece of the *Polyporoletus* to Joe and heard no more.

The first *Polyporoletus*, *Polyporoletus sublividus*, was introduced to the world by Walter Snell in 1936. The genus name is a combination of *Polyporus* and *Boletus*, which gives you an idea of how bewildering it initially was. The genus was described as having tough, corky fruiting bodies with short, inseparable tubes that descended to the base of the stipe at times. The stems themselves were stout, short, and eccentric. Spores were subglobose, verrucose to echinulate. Collections of this species were from the Great Smokies. Then in 1941 Overholts introduced *Polyporus canaliculatus* and *Polyporus sylvestris*. Both were from the Pacific Northwest. However he forgot to supply a Latin description for *Polyporus sylvestris*, so it didn't become a valid species until Pouzar authenticated it in 1972. Then he placed it in the genus *Albatrellus*. It was then discovered that all three had the same uniquely shaped spores, double walls with evenly distributed pockmarks between them. Gilbertson & Ryvarden listed *Polyporus canaliculatus* and *Polyporus sylvestris* as synonyms of *Polyporoletus sublividus* in 1987.

Then in 2010, Serge Audet conducted DNA sequencing tests on all three. The result? All three were autonomous species. Outside of the genus *Polyporoletus*, there is hardly any polypore that looks like this.

*Albatrellus ellisii*, the Greening Goat's Foot, might come the closest. It has very coarse, hairy caps that darken dramatically as they age. It might be considered a look-alike if the pores weren't white and turned green in age. (This half rotten specimen depicted in the photo seen here smelled so badly it had to be tossed from the car.)

My description of Jeremy's find was sadly rather brief. The caps were imbricate (overlapping), convex and



*Polyporoletus sylvestris*

subfibrillose. They were olive-ochre with pale salmon to buff rimose cracks. The context was thick, fleshy, and white to cream color with tiny purple flecks. The stem was short, dingy, and eccentric. The tubes were dark purple gray and so decurrent that they ran to the base of the stipe. The spore deposit was gasoline color. Only later did I realize I had omitted any measurements.

Collections of *Polyporoletus sublividus* were made by Snell and Dick in Allardt, Tennessee, and by Smith & Hesler in Cades Cove and Indian Camp Creek in Tennessee. Collections of *Polyporus canaliculatus*, (now *Polyporoletus bulbosus*), were made by A.H. Smith from Mount Rainier National Park, Washington. The original collection of *Polyporoletus sylvestris* came from Cowichan Lake, B.C. on Vancouver Island in 1929. Both Dr. Jim Ginns and Paul Kroeger have found it several times in southwestern British Columbia since. Paul told me he usually finds it at altitude, near the tree line in the mountains.

The species is so rare that edibility hasn't even come up.

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## **Northwest Mushroomers Association donates two mushroom poisoning posters to Peace Health hospital Emergency Room and Intensive Care Unit** *By Fred Rhoades*

*Photo by Jack Waytz*

One thing we all do not want to experience is a meal of toxic mushrooms. But if we do, and if we end up at the hospital, we would like the medical personnel there to be aware of the complexity of determining the culprit mushroom species and the location of nearby expertise in mushroom identification.

Last year the Northwest Mushroomers board of trustees decided to provide the local hospital with two copies of the very informative poster, "Diagnosis and Treatment of Mushroom Poisoning on Basis of Symptoms and Mushrooms," with information assembled by the Rocky Mountain Poison Center and a number of American experts. In addition, we have provided them with the names and contact information for several of the club's best identifiers. The poster includes descriptions of all toxin types, symptoms of poisoning, the mushrooms likely responsible and suggested treatment. The club has extra copies of this poster for sale if you are interested. See the book sales table at the show.

Let us trust that none of us ever needs to use this information.



**The deadliest of them all, *Amanita phalloides*, found last summer in Bellingham**

## The story behind ‘Slime Molds: An Illustrated Guide’ *By Angela Mele*

I’m a scientific illustrator, which is an obscure occupation in itself. I’ve decided to take that specialized skill to the next level by focusing on fungi, lichens, slime molds, and insects. (Let’s just say ‘soil ecology.’) I’m finding that making a living in such a particular niche requires quite a lot of creative maneuvering, graceful self-promotion, and networking with other talented individuals. I used Kickstarter to fund my current project: an illustrated field guide to slime molds. Kickstarter is an online crowd-sourcing platform that allows one to ask for a specific amount of money from backers to complete a specific project. In exchange for donations, backers receive ‘rewards’ (for example, a mini illustrated field-guide to slime molds). Though up until this point I’ve mostly avoided social networking, I have really enjoyed integrating contemporary methods of communication with traditional illustration techniques - including working from real specimens and rendering them slowly and carefully, by hand.

This project wouldn’t have come about if it weren’t for the field guide existing in the first place. It is being written by one of the world’s leading researchers of these tiny organisms (Dr. Steven L. Stephenson, University of Arkansas). It is a rare treat for an illustrator to have a specialist approve their every spore texture. I’m also lucky enough to have in my possession four dozen matchbox-sized boxes containing some of the world’s most cosmopolitan, and exquisite, specimens of slime mold, collected by Dr. Stephenson himself. Each field guide illustration requires about a dozen hours of staring through a microscope and into these boxes. It is without a doubt a labor of love.

Scientific illustrators often find it necessary to use photographic or online references rather than tangible specimens. It is true that technology is now good enough to be able to photograph slime molds in all of their iridescent, tortuous splendor. But I hope that by staring into a microscope for hours, zooming slowly in and out of that magnified world, and creating a visceral recording of my experience, people will be able to wander along those leaf-vein maps and delicate push-pin fruiting bodies with me. In the era of patron- and royalty-funded art, scientific illustration was an important aspect of exploration. Drawings were taken as proof of the most fantastical living things imaginable. I aspire to follow in that vein of old-fashioned natural history and exploration, inspiring others to closely inspect the unbelievable microcosms at their feet. Soil is, after all, one of the final frontiers.

Kickstarter not only allowed me to spread the word about my project. It also created a platform for conversation between me and slime mold enthusiasts around the world. As it turns out, engineers, video game nerds, HP Lovecraft fans, and elderly ladies in Paris all seem to have a secret, or even undiscovered, love of these organisms. It has been wonderful to hear so many stories about peoples’ first slime mold encounters. The most exciting accounts were from those who’d never heard of them until they saw my Kickstarter project online. A former classmate even told me that it was just a few days after checking out my project that she noticed yellow *Fuligo septica*, or ‘dog vomit slime mold’, her first real-life slime mold, growing on a wheelbarrow at her farm. She said she didn’t think she’d have noticed it if it weren’t for my project.

These stories made me realize I didn’t actually know where I’d first learned about slime molds, or when I’d first found one in nature. I think at first I just filed them under my list of awesome-sounding organisms that I’d probably never have the opportunity to really get to know. When I was first getting really into fungi I carried around the *Audubon Field Guide to North American Mushrooms*, which includes a short section on slime molds. It was around the same time that I came across Dr. Stephenson’s research. He traveled the world, I learned, searching for slime molds in places like Antarctica, the high deserts of South America, and the rainforests of



*Craterium leucocephalum.*

Thailand. I had to wonder if by any chance he needed a scientific illustrator to document his findings. A year later, I ended up living a couple hundred miles away from him, when I was an intern for a natural history exhibit design company in the Ozarks of Missouri. I drove south to Fayetteville one weekend, and Dr. Stephenson dazzled me with all the showstoppers: *Diachea leucopodia* (which my friends call ‘iridescent corn-dogs’, based on my representation), *Cribraria cancellata* (the most delicate bronze spherical birdcage on a long slender

stipe, protecting a sparkling orange spore mass), and *Lamproderma scintillans*, which is as breathtaking as the species name implies. I zoomed, stared, and drew for a while, and then a few days later he asked if I wanted to illustrate his field guide to Australian slime molds, due out in 2014.

This fall I’m beginning a master’s degree in museum studies at the University of Washington, where I’ll be focusing on creating public art projects which illuminate soil organisms. My grand scheme for a thesis project is to create a traveling, inflatable, interactive slime mold diorama, with the fruiting bodies being about the height of an average five-year-old. This should serve as a centerpiece for an exhibit representing a magnified cubic foot of soil. In a very literal



*Craterium leucocephalum* spore dispersal mechanism

way, I will soon be deeply immersed in the microscopic worlds I’m so fond of. I hope to bring many others along for the journey.

You can find my project, and links to other work, at <http://www.kickstarter.com/projects/945448437/slime-molds-an-illustrated-guide>. Don’t miss *P. Roseum*: Out in the Sticks: a silent documentary about a traveling slime mold saleslady, featuring me and my father, who happens to be one of the world’s leading experts on free will.

## Mushroom Day at Bow Little Market

*By Chuck Nafziger*

*Photo by Chuck Nafziger*



Christine Roberts identifying the day’s catch.

The Bow Little Market invites displays and activities of interest to enhance the market. Thursday, September 26, 2013 was Mushroom Day. The market asked Kathi Marlow and me to put up a display. We went gathering mushrooms on Wednesday the 25th and got a good selection to display. Christine Roberts was kind enough to accept our invitation to be our expert identifier. Cascadia Mushrooms set up a booth next to us where mushrooms and mushroom growing kits were displayed and sold.

Kathi and I set up a mini-mushroom show, with an entry display, a table of individual specimens with id labels, a collection of reference

books, some mushroom art, spore prints and a few books and guides for sale. Jim and Sandra Stringer helped with the entry display, Kathi made some delicious mushroom soup for all, and Christine fielded lots of questions from interested market goers. We sold a couple of books, but more importantly, opened a few eyes to the beauty and diversity of the kingdom of fungi. A great time was had by all.

*Photo by Chuck Nafziger*



Chuck’s wondrous centerpiece display

## **Upcoming for the Fall 2013 Mushroom Season**

### **Puget Sound Mycological Society Annual Wild Mushroom Show**

The Mountaineers  
Magnuson Park  
7700 Sandpoint Way NE,  
Seattle, WA 98115

Saturday, October 12, 2013 – 12pm - 7pm  
Sunday, October 13, 2013 – 10am - 5pm  
Lectures, mushroom tasting, displays, and more

### **Snohomish County Mycological Society Fall Mushroom Show**

Forest Park - Floral Hall  
802 E. Mukilteo Blvd, Everett, WA

Sunday, October 13th, 2013 10am - 5pm

### **Vancouver Mycological Society 34th Annual Mushroom Show**

Floral Hall  
Van Dusen Botanical Garden  
37th Ave. & Oak St. Vancouver, BC

Sunday, October 27 11 am - 4 pm

### **Northwest Mushroomers Association Annual Fall Wild Mushroom Show**

Bloedel Donovan Park  
Community Building  
2214 Electric Avenue  
Bellingham, Wa

Sunday, October 20, 2013 12pm - 5pm

## **Northwest Mushroomers Annual Fall Mushroom Show**

Here is the show we have all been waiting for. Since 2009, we have struggled against the elements to put together our beloved Wild Mushroom Show, and have had to deal with early frosts, late snow melts, drought, and various other adverse factors. We have risen to the occasion, to put shows on worthy of display, but it has been a challenge. This year, all of the factors we would have wanted to have come together for mushrooms, have. If mushrooms could order their own weather, this is it! We look forward to gathering our fungal friends together, combing the forests and alpines, and emerging with diversity and variety in record numbers.

The more people who go out to collect, the more of northwest Washington we are able to cover, and the better this show will be. Club members should think about foraging both Friday and Saturday (October 18 and 19) before the show, and perhaps even Thursday, if possible. Collect your mushrooms, remembering to get the entire fruiting body, and a bit of the substrate on which they are growing, be it wood or moss. Bring only specimens that are in good condition. Keep each species in a separate container, different sized Chinese take out containers are ideal, other containers can also be used. Clean them up a bit, and keep them in your refrigerator, (if stored overnight). Bring them with you to the Bloedel Donoven Park Pavillion beginning at 5 pm, Saturday, October 19, where the arduous task of sorting will start.

In addition to our already stellar identification team, featuring: Dr. Fred Rhoades, Buck McAdoo, Erin Moore, Margaret Dilly, Christine Roberts, and others, David Arora and Dr. Joe Ammirati will be joining us, identifying mushrooms! Don't miss out on this opportunity, the mushrooms are out there, the team is ready, all we need is you!

*Photo by Jack Waytz*



**Mushroom photography is harder work than one might think. This *Polyzellus multiplex* proved to be quite exhausting, even for David Arora.**