

MushRumors

The Newsletter of the Northwest Mushroomers Association

Volume 19 Issue 3

September - October 2008

Northwest Mushroomers Association Fall Mushroom Show Set To Be Fungal Extravaganza! *Plenty of August rain lends optimism for a bumper crop.*

Our highly anticipated annual event will be held on Sunday, October 19th, 2008, at Bloedel Donovan Park in the pavilion from 12:00 pm until 5:00 pm. We will assemble, as is customary, with our massive collections of mushrooms in tow, on Saturday, October 18th, to begin the arduous process of sorting, classifying, and identifying our catch to prepare them for dazzlingly artistic display in the appropriate moss and earth laden trays.

All are welcomed and encourage to help in any capacity you feel comfortable in doing. We will need people to put together the display trays, stage the actual displays, and help at the various stations in the identification process. We will also need help at the end, to put everything away and clean up. The show is the highlight and culmination of our mushrooming season, and it is fast becoming a public favorite in Bellingham. It is also a great deal of work for the people involved. The more people we have to put it on, the more impressive it will be, so volunteer! Contact Jack at 360-303 4079, or at: gandalf5926@comcast.net.

How To Collect For Identification

When collecting mushrooms for study, it is important to gather the entire specimen (including the base of the stem) and whenever possible, also include a representative bit of habitat, eg. twigs, grass, pine needles, or moss.

Caring for the catch:

Handle the specimen as little as possible, especially the gills, pores, and stem. Leave older

photo by Jack Waytz



Great lobsters already observed! aaarg matey

photo by Jack Waytz



Show centerpiece from the past

specimens so the mature spores may proliferate. Containers and wraps: Place specimens in separate small containers and place in your basket. Waxed paper bags or small (or large) lunch bags work well as do squares of wax paper or aluminum foil. Or you might carry plastic nursery pots, milk cartons, salad bar containers or anything that will help to keep specimens whole and fresh. Never use plastic bags or wrap. An airtight container will encourage bacterial growth. Keep *Amanitas* upright if you want the stem to stay straight. *Collection hints furnished by Margaret Dilly*

The June 6-8 Morel Madness weekend kicked off with a lot of first timers warily staking out positions in the common room, and ended with total conviviality as great wines, fabulous dishes, and a full display of regional fungi got everyone fired up. It was a total hoot. Over in Othello, one of the A frame cabins we stay in, the Kuhn brothers broke all previous records for territorial expansion. Julia Toomey cooked up a fabulous beef bourgignon on potluck night. Vince followed that with a superb pork roast with slices of the local ‘Queen Bolete’ on top. Nadine supplied us with seven bottles of excellent wines. Debbie and Don showed up against all odds. Someone found a morel practically at the foot of the doorstep of the main lodge. And whenever there was a lull in the conversation, someone else would come through the door with more weird or edible mushrooms, and the place would just explode. We’ve all got to doff our hats to Vince for hosting the event and also to Fien for the signature morel omelette breakfast on Sunday. The secret, or one of the many secrets, is cooking up the filling the night before. This consists of chopped leeks and morels all cooked in a roux with white wine and cream and God knows what else, because when I waded into mine the next morning, capers and cocktail onions popped out one side. Probably the best omelette yet to cap off a splendid weekend that I hope all enjoyed.

Some of the mushroom finds deserve special mention. Marilyn Eisner found a fine clump of the edible coral mushroom, *Ramaria rasilispora* var. *scatesiana*. Jeff and Shane Kuhn found a bunch of this also. It is not named after some sort of scat, but for Kit Scates who did a lot of research on the *Ramarias* and founded the Pacific Northwest Key Council. Cris and Lisa Colburn came back as the sun was going down and brought in an all-black morel, including the stem, a possible new species of morel none of us had seen before. They also brought in a clump of orange-capped *Clitocybe* that we’ve been calling *Clitocybe sinopica* for years, which also might be a misunderstood species. Our foray group, consisting of myself, Nadine, and the Kuhn brothers, also found a nice collection of *Clitocybe albirhiza*, which was cooked up later as an hors d’oeuvre along with succulent slices of sautéed bolete. John Weber got the nod for bringing in the largest morel. Cris and Lisa trumped us all again in sheer numbers of morels, but Cris told us it wasn’t as good as last year. They had to go all out for eleven hours to gather half as many as they found the year before. Shane and Jeff got the prize, hypothetical of course, for the most boletes, some of them plucked from right under my feet. This suited me just fine because Dr. Roy Watling of the Royal Botanical Garden in Edinburgh really wanted some of this *Boletus* for his herbarium. A fellow in Toronto is on the verge of introducing it as a new species, and Roy, as the remaining world authority on the boletes, doesn’t want Edinburgh left behind. The name we have been using, *Boletus pinophilus*, has very little in common with the *B. pinophilus* of Europe, where it was first described, and the alternative name, *Boletus edulis* var. *aurantioruber*, probably just won’t work anymore. Finally, Erin Moore came staggering back with the largest bolete of the day. This monster had a stem 6 ½ cm. thick, 19 cm. long, and a cap 35 cm. wide! This species shouldn’t remain unknown for long.

And now, without more ado, on to the species list, prodigious in itself.

June 2008 Morel Madness Species List

Cortinarius sp. – every year we find up to a half dozen small brownish Cortis we don’t identify.

The genus is large and complex, and without a microscope, we can’t name them in the field.

Discina perlata – these are the ones that looked like orange-brown flattened ears. Edible and quite good. There was a good collection of these. An early snowbank species.

photo by Jerry Eisner



Erin poses with the queen of boletes: Unboleteable!!

‘The Queen Bolete’ – we are just coining this name for now. This was the large rusty-pinkish bolete that dominated the porch area. You might remember how great they tasted when Fien was through with them. In Roger Phillips’ *Mushrooms of North America*, you can find this bolete under the name *Boletus edulis* var. *aurantioruber*. Since then, Alan Bessette realized it shouldn’t be attached to *Boletus edulis* and changed the name to *Boletus aurantioruber* in his guide *Mushrooms of Cape Cod and the National Seashore*. His description is surprisingly similar to our ‘Queen Bolete’, but differs in having the stem reticulations stain black when bruised. Perhaps because of this plus DNA factors, a fellow in Toronto is on the verge of describing our ‘Queen Bolete’ as a new species. Meanwhile, many of us have been calling it *Boletus pinophilus* for years. According to Dr. Watling, *B. pinophilus* is a very different taxon.

Sarcosphaera crassa – this is the spherical gray discomycete that brakes up into stellate arms and is amethyst purple inside. In many guides it is called *Sarcosphaera coronaria*. Best not to eat it. Some guides claim it is poisonous.

Fuligo septica – looks like a pile of yellow-gray barf on duff and twigs. The Kuhn brothers found it near Fish Lake, but for obvious reasons, left it there. It is a slime mold.

Cortinarius subtorvus? – this was a small Cort with rusty cap and gills, but a violet stem. The stems were cut off halfway to the base, so identification cannot be verified. In the future, if you want a species identified, you have to bring in the whole thing. If you are worried about dirt from the stem base getting into your edibles, put them in a

separate wax bag. Wax bags aren’t easy to obtain, but they are better than plastic

which cause the mushroom to sweat and rot faster.

Agaricus portobellus – what a trip this was. Somebody already had this wine-brown *Agaricus* out on the identification table when I arrived. Again, the stem had been cut off, so I couldn’t tell whether the surface was wooly below the ring or not. After piloting the species through Margaret Dilly’s *Agaricus* key, and then Laverne Chariton’s *Agaricus* key, and not finding the answer, I noticed the folks around me were all smiling. Turns out Fien had bought the Portobello at the Grocery Outlet for 75 cents.

Inocybe lacera – very small brown species with a scaly-fibrillose cap. I found them fruiting on mud at one of our stops, and took a photo, thinking it might be a new *Cortinarius*.

Cortinarius flavobasalis – might still be a nom. prov. This is another small *Cortinarius* with a rusty cap, but it has a brilliant yellow patch of color at the stem base. Joe Ammirati may have introduced it by now.

Morchella elata – this is the dark morel that most of us burned up \$50 of fuel to find. It has also been called *Morchella angusticeps* in the past. It has been years since I have found one. Nadine Lihach always finds just one. This year was no excep-

tion, but instead of toting it back to camp, she placed it on the windshield wiper of a pick-up truck belonging to a rifle range shooter who earlier had advised us where to go to avoid all the bullets he would soon be firing. Nice token of gratitude, wouldn’t you say?

Morchella esculenta – quite a few of these pale ochre morels showed up. Even now I am not sure whether they were found in our area or not. Outside of Wenatchee, they can be found under old apple trees. They also like burned or disturbed soil, and are every bit as good

photo by Jerry Eisner



John Weber with his morel of impressive girth

as *Morchella elata* to eat.

Pluteus cervinus – there was only one of these lying flat on the table with a bent stem, pinkish gills, and a brown, lubricous cap. The stem was unusually narrow for the species. A good edible, but sort of an acquired taste.

Inocybe albodisca – Erin Moore helped with this one. It is a brown-capped *Inocybe* with a white disc. One of the few *Inocybes* that looks truly bicolorous. The new name is supposed to be *Inocybe grammata*, but Matheny described the stems as pink in his Key Council key. These stems were not pink, so we went back to the former name on this one.

Psathyrella sp. – very fragile grayish-brown mushrooms with pallid stems. We find it every year, and one of these days I will have to put it through the *Psathyrella* monograph to get a name for it.

Lyophyllum sp. – medium sized mushrooms with lubricous dark brown caps that fade very quickly to cardboard color. There are many *Lyophyllums* in the eastern Cascades that haven't been identified or are poorly understood. Spores were white and inamyloid. In this case, the gills did not change color when bruised. Found under hemlock further up the Tall Timbers road.

Suillus lakei – only one mangled specimen was brought in. This is a bolete with a slippery cap with reddish scales. Edible but not incredible.

Pleurotus pulmonarius – this is the correct name for our ochraceous west coast Oyster Mushroom.

photo by Jerry Eisner



Culinary delights at Tall Timbers

be the same taxon as the classical red *Amanita muscaria*, at least as far as the DNA proves on our side of the Atlantic. More testing is needed.

Calbovista subsculpta – looked like large golf balls on the table. Excellent edible when found fresh and firm. Make sure interior is white and there is no hint of a stem and gills forming inside. I found a cluster of five smack dab in the middle of a logging road.

Gyromitra esculenta – very controversial fungus in terms of edibility. This is the classic false morel. It has a more crinkly, irregular, dark chestnut colored cap, and a stem not attached to the cap margin. The stems are usually flushed with pinkish tones. It contains monomethylhydrazine, a toxin used in rocket fuel, so parboiling is advised before eating. It agrees with some people and not others. In Europe it is deemed poisonous, but is less toxic here. The flavor is nothing great, so why even bother?

Gyromitra montana – this is the correct name for *Gyromitra gigas*, which we were calling it at the foray. Looks like *Gyromitra esculenta* but is much thicker of stem and lacks the pink tones. A lot of folks asked me about this one. I've eaten it twice. The first time it was very disappointing because the specimens were old and on the verge of rotting. The second culinary adventure went better. It had a nice, crisp texture and good nutty flavor, but

Pleurotus ostreatus has a darker brown cap and is found further east. A very good edible, it can be found this time of year shelving off downed alder, and maybe also aspen. This may be the first time I have seen it on a Morel Madness foray. *Amanita muscaria* var. *formosa* ss Thiers – this was the brilliant yellow *Amanita* with the grayish velar patch over the cap disc. We normally associate the color orange with this variety. But thanks to DNA sequencing, experts now realize that the *Amanita muscaria* var. *formosa* of Europe is a different species. Meanwhile, Rod Tulloss, our world expert on the genus has suggested to me that the yellow and orange forms are most likely going to

these specimens were fresh.

Amanita gemmata – there was only one dried-out specimen on the table. It's an *Amanita* with a dark ochre cap with white warts on top. Poisonous. Do Not Eat.

Peziza vesiculosa – usually found on dung or the vestiges of dung, this collection was evidently out of habitat. The pallid and scurfy outer surface contrasting with the smooth, ochre inner surface is very typical of the species.

Verpa bohemica – differs from the true morel by sporting a cap argin unattached from the stem.

Usually found under cottonwoods in the spring, often along stream beds. A good edible when fresh and cooked with chicken and various herbs. It also contains small amounts of monomethylhydrazine, so parboiling is also advised if you dine on it regularly. Turns into a train wreck if you dry it, rehydrate it, and try to cook it up. I don't bother with parboiling because I dine on it rarely.

Gymnopus dryophilus – yes, this is the new genus name for *Collybia dryophila*, one of our most common forest fungi. This collection had small, dull orange caps, whitish gills, and a smooth, dull orange stems. Some people find it edible and good. Others feel queasy.

Cortinarius glaucopus 'group' – these are good-sized Cortis with viscid to sticky caps and purple gills. There are a number of color varieties. Identification is made more difficult because the cap colors can change as the specimens mature. The one specimen on the table had a dingy cream colored cap and stem.

'*Clitocybe sinopica*' – I put this in parenthesis because I once tried keying it out in Dr. Bigelow's monograph, and it didn't work out. It is a medium sized, orange-capped mushroom with decurrent buff gills, and very common in the eastern Cascades. We've been calling it 'sinopica' for years because nothing else comes closer.

Ramaria rasilispora var. *scatesiana* – these leather colored coral fungi began appearing on the table in the late afternoon. Edible when fresh. Many of the specimens were destroyed by larvae or skipjacks, so I doubt anyone had a chance to try them out. The usual procedure is to soak them in salt water to get the bugs out, then do the sautee. I like them with chicken, garlic, and tarragon.

Sarcosoma mexicana – one of Mexico's best known imports, this was the black, gelatinous blob that appeared on the table in the late afternoon. Arora calls it 'the starving man's licorice', and comments that you really have to be hungry to eat it.

Tricholoma saponaceum – these were relatively small examples of the species. They had shiny olive-gray caps, white stems with a hint of orange at the bases, and white gills. This is one of the few *Tricholomas* with clamp connections. The odd thing is that there are quite a few undescribed brownish *Tricholomas* in the same region that also have clamps. Considered mildly poisonous by most guides.

Agrocybe pediades – small, thin-stemmed ochre mushrooms with gray-brown gills and a ring on the stem. Plentiful. Edible but not particularly appetizing. They give that 'autumn leaf' look to any table they land on.

Agrocybe praecox – same appearance and flavor as the above, but larger and stockier. I made puff pastry duxelles with it once. Only once.

Fomitopsis pinicola – so common that no one bothered to bring one in. This is the ubiquitous, appanate polypore found on logs and trunks wherever you go. The pore surface can be white to brown, often turning yellow when bruised. *Continued on page 10*

photo by Jerry Eisner



Buck pours over this flurry of fungus as the dust settles on the hunting ground

Mushroom of the Month:

Cantharellus subalbidus (Morse & A.H. Smith)

Cantharellus subalbidus is that 'other' chanterelle that we forage for in the Pacific Northwest. Considerably less common than *Cantharellus formosus*, our yellow-orange chanterelle, it is generally larger and meatier while maintaining the same great flavor. There are those who believe the flavor superior to that of *Cantharellus formosus*, and for those folks in particular, this is one of the great treasures of the forests.

It is a secretive species. It is often obscured by duff and not often found with the orange chanterelles. I only know of one spot in the county where I could count on it year after year. This is no longer a sure thing since the Ukrainians have found the location. These people are superb mushroom hunters and to their credit they leave the forest in as pristine a state as they found it. Not a leaf is disturbed. Not a chanterelle is left behind. It just means heading back to the mountains to find a back-up spot in case they beat me to it again.

Common belief was that the White Chanterelle could only be found from the coast of Washington south to northern California. Now they have been reported from Vancouver Island south to San Mateo County in California, and eastward into Idaho. Very rarely they show up in the Sierra Nevadas. They are found under conifers in mixed woods and appear to be mycorrhizal with Douglas fir and maybe hemlock. Biek reports them from northern California in yellow pine forests or with madrone and oak on the coast. Lincoff reports it with lodgepole pine, which implies that it fruits in the eastern Cascades. Olle Persson, author of *The Chanterelle Book*, believes the white chanterelles that fruit under evergreen oak in northern California belong to an undescribed species.

The caps of *Cantharellus subalbidus* run from 6-14 cm. wide. They are convex at first but soon become depressed at the disc to funnel shaped with irregular, undulating margins. In age, the margins tend to become eroded. There are those who believe the caps start off smooth and end up roughly scaly. And there are those who believe the reverse is true. Caps and gills are dead white in color but bruise slowly yellowish when handled. The cap context is thick and white, also turning slowly yellow when exposed. The gills are blunt, decurrent ridges often branched and intervenose with cross-hatching shallower gills. The stems are up to 2 cm. thick and 3-6 cm. long. They are equal or taper towards the base. They, too, are white, but stain ochre to rusty, eventually becoming brown at the base. The texture is smooth to appressed fibrillose. The odor and taste are mild. The spores are white and inamyloid.

As for the microscopic characters, the spores measure 7-9 x 5-6 microns. They are smooth-walled and ellipsoid to subovoid in shape. The pileipellis consists of an interwoven cutis. Clamps are present, but there are no cystidia.

In the woods you will find them partially covered with humus. They will greatly resemble the large, whitish *Russula brevipes*, which fruits in the same places at the same time. This species has true gills instead of blunt ridges, and if you happen to cook it by mistake, you will not want to try the White Chanterelle again. Other look-alikes include the large white species of *Leucopaxillus* and *Clitocybe* that also can be separated by their thin gills. And finally, Lorelei Norvell points out that old yellowing fruiting bodies of *Cantharellus subalbidus* can be confused with older carpophores of *Cantharellus formosus* because they become more pallid in age. In fact, much to our dismay, European buyers generally shun *Cantharellus subalbidus* because they mistrust the yellow staining reaction of cap, stem, and gills.

There are, of course, the usual taxonomic and nomenclatural issues. Tylutki reports that in Idaho the gills can



photo by Fred Rhoades

be white or pastel pink in color. We don't have the pastel pink gills in the western Cascades, so the Idaho collections may represent another form or variety. Another close relative is *Cantharellus pallens* of Sweden. Often considered to be just a form of *Cantharellus cibarius*, DNA studies are suggesting it might be a separate species altogether. According to Olle Persson, it fruits under hazel and oak and is different from *C. subalbidus*. The watercolor depiction of it shows a fleshy whitish cap with contrasting pale yellow gills. *Cantharellus pallidus* Velenovsky is a synonym of *C. pallens*. *Cantharellus pallidus* Yasuda of Japan is something else. It differs from all these other pallid chanterelles by having ornamented, ellipsoid spores that measure 8-12 x 4-4.5 microns. The name would be illegal because Velenovsky used that epithet first, but since many of Velenovsky's collections were never properly housed in the correct herbariums, the Yasuda name might be a keeper. Nonetheless, it is unsettling to have one Latin name representing two different species, even if one has already been sunk. The Yasuda *Cantharellus* may need a name change anyway. The photo of *Cantharellus pallidus* Yasuda shows a clustered off-white carpophore that seems less fleshy than *C. subalbidus*. It would be interesting to compare that taxon with our oak associated version of *Cantharellus subalbidus* in northern California.

But not to worry... the good news is that none of these species and potential varieties are often attacked by maggots. While slugs are known to dine on *Amanita phalloides*, for some reason, the flesh of the chanterelles is only accepted by the most desperate of the mushroom flies. Thank God, it's not the other way around.

As Phyllis Glick writes in *The Mushroom Trail Guide*, '*C. subalbidus* is a very fleshy, delicious mushroom, one of the choicest edibles around.' No one seems to disagree with that assessment, not even A.H. Smith, who nonetheless couldn't help but take a parting shot at it. He wrote of *Cantharellus subalbidus*, 'the fruit body of this species is a model of nature's inefficiency in using raw materials for spore production. The amount of supporting structure relative to the amount of spore producing tissue is the reverse of that for most mushroom fruiting bodies and one reason for regarding this species as primitive in the scale of evolution.'

If primitive is this tasty, we're all for it. No mushroom cookbook that I could find had a specific recipe for the White Chanterelle. One treats it the same way as the orange chanterelle.

Terrific photos of the taxon can be found in *The New Savory Wild Mushroom* and in Arora's *All That the Rain Promises and More*.

- Buck McAdoo

Bibliography

David Arora, *All That the Rain Promises and More*, 1991.

Ammirati, McKenny, & Stuntz, *The New Savory Wild Mushroom*, 1987.

R. Bandoni & A. Szczawinski, *Guide to Common Mushrooms of British Columbia*, 1976.

David Biek, *The Mushrooms of Northern California*, 1984.

Phyllis Glick, *The Mushroom Trail Guide*, 1979.

Imazeki, Hongo, & Tubaki, *Common Fungi of Japan in Color*, 1970.

Gary Lincoff, *The Audubon Society Field Guide to North American Mushrooms*, 1981.

Lorelei Norvell, *Preparation for a Key to the Cantharelloid Fungi of British Columbia, Washington, Oregon, and Idaho*.

Olle Persson, *The Chanterelle Book*, 1997.

Alexander H. Smith, *A Field Guide to Western Mushrooms*, 1975.

Harry Thiers, *Agaricales of California: 2. Cantharellaceae*, 1985.

Edmund Tylutki, *Mushrooms of Idaho and the Pacific Northwest, Vol.2*, 1987.

Upcoming Events

Mushroom Identification Classes!

Conducted by Dr. Fred Rhoades, Science Advisor, NMA

We will meet in the Fireplace Room downstairs at the Fairhaven Library, 7-9 p.m., Tuesdays, Sept 16, 23, 30, Oct 7, 14 and possibly, if there is interest and enough sign up, Oct 21. (i.e. it starts the Tuesday after next week's meeting). This will be a "Beginners Mushroom Identification" class, stressing learning mushroom genera. Some presentations and discussion by Fred and/or Margaret but mostly hands on guidance in assessing mushroom characters and identifying the genera (and species if folks are up to it) of specimens the class attenders bring in. It will be open to club members and will cost them \$15 (to cover room and copying costs). The class will be limited to the first 20 members who sign up. Call Fred Rhoades (733-9149) to sign up (I'll keep the master sign-up list and will be at the meeting next week with it). We will have a sign-up sheet at the meeting on September 11th, 2008.

I have reserved the Fireplace room for those days. I suggest that money collected for the class go into the general club coffers and that we pay the library and the copying costs out of club funds. The room usage fee will be \$30 per night and copying costs should be no more than \$5 per class attender. If anyone else wants to be involved in this class as a teacher or helper, let me know. Fred

Northwest Mushroomers Association Meeting Thursday, September 11th, 2008, at 7:00 pm at the Bellingham Public Library

The guest speaker will be NMA member and illustrious cultivator of fine fungus, Alex Winstead of Cascadia Mushrooms. His presentation will be: "Growing Mushrooms Around the World for Economy, Community & Environment"

Mushroom Foray at Rockport State Park Saturday, September 13th, 2008 Hosted by Fien Hulscher

A terrific day of hunting at Rockport State Park, located about 5 miles east of Concrete. Take I-5 South and exit at highway 20, traveling east on highway 20 toward Baker Lake. The sign for the park is on the right side of the road. Margaret Dilly will be along and available for identification, and potentially Buck McAdoo will be there as well.

Northwest Mushroomers Association Annual Fall Mushroom Show

Bloedel Donovan Park Sunday, October 19th, 2008 12:00pm - 5:00pm

This is it! The year's big event for our modest club. Please pitch in with what ever assistance you are willing to give, and most importantly, BRING US YOUR MUSHROOMS!! Chanterelles and boletes donated for cooking demonstrations are eagerly accepted.

Price of admission: \$5.00 for adults, \$3.00 for students, kids 12 years old and younger for free. See everyone there!

photo by Jack Waytz



A princely summer gift indeed!

photo by Jack Waytz



Monster 9 3/4 pound three-headed king discovered in 2004: does a mushroom of this magnitude lie in wait in 2008?

Northwest Mushroomers Association Officers and Contact Information

President: Doug Hooks 360-715-0729 or doug41hooks@hotmail.com

Vice President: Sue Blethen 360-734-9310 or cblethen@bham.wednet.edu

Treasurer: Cris Colburn 360-738-3067 or crisc@ridewta.com

Secretary: Margaret Sullivan 360-724-3158 or Maggie@fidalgo.net

Book Sales and Membership: Vince Biciunas, 360-671-1559 or vince@biciunas.com

Mailing Address:

NMA

P.O. Box 28581

Bellingham, WA 98228-0581

The Northwest Mushroomers Association meets at the Bellingham Public Library, 210 Central Ave., Bellingham, in the Lecture Room, at 7:00 pm on the second Thursday of the months April, May, and June and September, October, and November. *Note:* Each year one or two of these meetings may be moved to the NW Room of the Fairhaven Public Library. We will inform you in advance of these changes. Membership dues are \$15 for individuals and families and the special price of \$10 for students. Please make checks payable to NMA and forward to: Cris Colburn, Membership, at the mailing address above.

Fien is our new 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

Hygrophorus erubescens – this was the mushroom with the pinkish-brick streaked cap, white gills, and white stem. It tends to bruise yellow overnight in the fridge. Common at high elevations in the eastern Cascades. Phillips writes that it is inedible due to bitter taste.

Hygrophorus subalpinus – this is the one that looked like a big white *Russula*. It is edible but not very tasty, according to some authors. Excellent photo of it can be seen in *The New Savory Wild Mushroom*.

Cryptoporus volvatus – looks like a pale cinnamon colored ping pong ball cut in half and stuck on the side of a log. According to A.H. Smith, the worms that live inside, and spread the spores around when they venture forth, are also good for fish bait. That's a good thing to know when the mushrooms aren't biting and the fish are up.

The Black-Footed Morel – perhaps the most curious find of all, this small morel was totally black from head to toe. Moser once named a morel *Morchella esculenta* var. *atrotomentosa*, which implies from the name that it had a black, velvety stem. This eventually became *Morchella atrotomentosa*. Cris had to cut off the lower portion of the stem because it was beginning to rot, but judging from the upper part, the stem did not appear to be velvety. A photo of this fuzzy footed black morel can be viewed on page 181 of *Morels* by Michael Kuo. Cris and Lisa's find differs in having much more open pits, even blacker cap, and a non-fuzzy stem. Dr. Nancy Weber has agreed to take it on. It is now in my dehydrator waiting for the dust to settle.

- Buck McAdoo