

# MushRumors

The Newsletter of the Northwest Mushroomers Association

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April - June 2016

## 2016 Spring Mushroom Season Highlighted By Survivors Banquet, Morel Madness

**Northwest Mushroomers Survivors Banquet, March 12th 2016**, by *Christine Roberts*

The Banquet was at the Unitarian Fellowship again this year. This seems to be our most popular venue yet, as the room is spacious, clean, bright and attractive and there is a representative from the fellowship to explain the intricacies of the coffee machine and where things are and what to do with what at the end of the evening. The team of trusty volunteers were there early and we got the room all set up and looking colourful and

*Photo by Jack Waytz*



Levity and delicious food highlight the 2016 Survivor's Banquet.

welcoming in record time, the fellowship folks had already erected many of the dining tables so that helped. Laurita got folks decorating the tables while Linda got the coffee and tea going. Mike and Richard got the remaining tables set up and Dick and Marian organised the serving area with some snazzy new laminated labels made by Pat, who was unfortunately nursing a freshly broken leg at home. Meanwhile, Tom and Erin our technology whizzes got the projector set up and our slide show running and while we snacked on the appetizers and socialized, John and Martha sold us all raffle tickets.

Soon the serving tables were filled with aromatic and beautifully presented dishes for all tastes. Ingredients were labelled as requested and there was plenty of food and plenty of choice, and a very good balance between the various food groups. We could all have brought a spare stomach to do full justice to the banquet, and the discussion round our table centred on the possibility of putting a club recipe book together, although it is so much more fun when you don't have to make it yourself!

Our Annual General Meeting followed dessert, and we made this as efficient as possible so as not to cause indigestion. Andrea gave us a summation of club finances (healthy), Linda extolled the virtues of the Morel Madness adventure and had sign-up sheets and information available, Jack says it will be at the zenith of the morel season and that *Boletus rex-veris* should also be out then. Darrell stood by to take memberships and Vince as chair of the nominating committee had garnered a slate of nominees for the board.

This slate was unanimously voted in as presented and our board for this year is: President - Brennen Brown, Vice President - Christine Roberts, Secretary - Linda Magee, Treasurer - Andrea Miner.

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Trustees: Buck McAdoo, Richard Mollette, Darrell Lambert (also Membership Chair), Christa Simmons, Mark Johnson, Stephanie Truitt. Many thanks to one and all of our board members.

Finally we asked people to consider chairing the Wild Mushroom Show, planned on October 16th, and for which Maggie and Chuck wrote a detailed "How to" file, and also to consider becoming our newsletter editor. Jack Waytz has done this service for 12 years, and is looking for a wannabee journalist to work with and pass his knowledge onto. A group of Canadians who had read every issue online, were moved to join us and become members on the strength of those newsletters. Well done Jack.

Our finale for the evening was of course the raffle, and Linda and John stepped up gamely to administer it. The rules were that on winning a prize the winner could select from the table or "steal" a previously won prize, at which the stealee could then go and claim another prize instead. A limit of three exchanges for any item reduced the potential for all out warfare. There were several hotly contested items including several books, brandy glasses engraved with mushrooms, a Mah Jong set and a watercolour painting of *Agaricus* (artist unknown). These all reached their maximum trades and for a while all was chaos and laughter as folks ran around claiming coveted prizes and got well into the spirit of the thing.

Clean-up went very quickly as everyone there helped out and got our stuff outta there. I wish to thank everyone for their food and raffle contributions, and the volunteers who helped make this event successful, especially:

Vince Bičiūnas, Martha Dyck and Jim Zito. Darrell Lambert, Linda Magee, Andrea Miner, Richard Mollette, Erin Moore, Pat Royce and Mike, Marian and Dick Tobias, Stephanie Truitt, John Weber, Jack Waytz, Laurita Whitford, Tom Wilmore, and all those who pitched in on arrival and/or clean-up. If I missed anyone, I apologise.

## April 2016 Silver Lake Foray Report

by Christa Simmons and Christine Roberts

The April 16 Mushroom Foray turned out much better than I expected for this time of year. Sixteen members and guests joined yours truly, Christa Simmons, acting as host. We started with coffee, tea, bagels and cream cheese as we got to know some of the new members and greeted old friends. Around 10:30 we set off to comb

Photo by Bill Wilcox



*Mycena haematopus*

Silver Lake park for mushrooms. As always, people found a surprising variety including some edibles. We returned 12:30 to enjoy lunch and watch Christine and Richard identify the various finds. During lunch we had a visit from an unusually cute mouse. It found some dropped bagel crumbs and left happy. My apologies to people who came from the other direction and assumed the location was in the shelter. They never saw the signs at the earlier entrance to the Group Camp where we setup. But mushroom hunters don't give up easily and all found us eventually. I'm already looking forward to another foray and am hoping one of our members gives me a call to volunteer to host the May or June foray. I have all the info and items you will need, contact Christa Simmons at 360-961-8470.

The weather was balmy and it was a delight to be out in the delectably fresh new growth in the woods. There were no morels but quite a lot of buttons of various sorts peeking through the duff or rotten wood. Anyone going out there a few days later would probably find a goodly serving or three of oyster mushrooms, which were just starting to appear. This rain and warm weather will have encouraged their growth I expect.

As usual the one collection of *Psathyrella* had me stumped. It is a relatively easy genus to identify, but a glance at Matchmaker shows dozens of species having very similar characters to one another. Also, they tend to disintegrate the minute you pick them.

Mark brought in what he thought might be the smallest mushroom, a tiny *Xeromphalina* on a bit of wood. When I looked at it with a handlens I saw something even smaller, a tiny but perfect little white hairy cup fungus I figured was *Lachnum virgineum*, only about 1/2 mm diameter. Buck showed up towards the end of the potluck having caught an early ferry from Victoria and driven like a speed freak to get to us in time to put some labels on

Photo by Bill Wilcox



finds for us. He also brought a rare *Ramaria* and an unusual *Amanita* from Vancouver Island to show us. Here is a list of what we found, spot the April fool's mushroom.

### **Gilled mushrooms**

Cortinarius sp. -clustered, yellow universal veil remnants, no discernible volva, maybe *C. parkerii* just starting?  
Cortinarius sp. sg. Seriocybe,  
Inocybe geophila  
Inocybe lanuginosa  
Hypholoma fasciculare (=Naematoloma fasciculare)  
Mycena haematopus  
Nolania holoconiata  
Pleurotus pulmonarius  
Psathyrella sp. -large  
Galerina marginata  
Xeromphalina campanella

### **Non-gilled basidiomycetes**

Polyporus elegans  
Ganoderma applanatum  
Nidula candida  
Nidula niveotomentosa  
Pycnoporellus fulgens  
Phaeolus schweinitzii

### **Ascomycetes**

Caloscypha fulgens  
Gyromitra esculenta  
Helvella compressa  
Kretzschmaria deusta  
Lachnum virgineum  
Trickiatus golfballensis

### **Lichens**

Cladonia cornuta  
Lobaria pulmonaria  
Alectoria sarmentosa  
Parmelia cf. sulcata

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The Northwest Mushroomers Association meets 7–9 p.m. on the second Thursdays of Apr, May, June and Sept, Oct, and Nov. Meeting location is the downtown Bellingham Public Library.

We will inform you in advance of any changes in time or venue. Fungal forays and field trips are scheduled for the Saturday after each meeting. To stay apprised of forays, events and more, please join our googlegroups email list by signing up as a member.

Membership dues are \$15 for families and individuals and \$10 for students. Please make checks payable to NMA and mail "Attn: Membership" to the address above, or use Paypal online at [northwestmushroomers.org/join-or-renew-membership/](http://northwestmushroomers.org/join-or-renew-membership/)

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## **NEWSLETTER**

*MushRumors* is published in the months of March, June, September, November, and January online at [northwestmushroomers.org](http://northwestmushroomers.org). Club members are encouraged to submit stories, photos, recipes, and artwork. Submissions should be made two weeks prior to the month of publication.

For newsletter content or comments, contact editor Jack Waytz above or mail to:  
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## Mushroom of the Month: *Mycena amicta* (Fries) Quelet

By Buck McAdoo

Photo by Fred Rhoades

It was back on April 14, 2008 when Dr. Fred Rhoades ran into a cluster of brown-capped *Mycenas* about a third of the way up the Baker Trail on Lummi Island. Normally I give brown-capped *Mycenas* a wide berth, but Fred noted a few pruinose granules on the cap surface, so we took photos and made the collection. The caps were broadly conical with obtuse umbos, but it was the stems that caught our attention. They were entirely pruinose from base to apex. After a session with his microscope a few days later, Fred informed me we had found a brown version of the famous blue *Mycena amicta* (See photo below). Not all fungi are what they seem to be out here on the west coast, and this particular *Mycena* can change cap colors as it ages. The clincher, according to Fred, was the presence of subfusiform to nearly cylindrical cheilocystidia. Many *Mycenas* have cheilos with digital projections, so this was the last major step in the identification process.



Known as the Coldfoot Bonnet by Buczacki & Shields, *Mycena amicta* has quite a history in Europe. Back in 1889, The Finnish mycologist, Petr Karsten, called it a rare species from Mustiala. Since then it has appeared all over Europe and on both coasts of North America. It seems to have an affinity for spruce because it is ubiquitous on the Haida Gwaii islands in northwestern British Columbia. Paul Kroeger and his mycological associates found it during all five collecting expeditions they made to these islands. It is much rarer on the mainland, but we have found it a few times on the Stimpson Reserve outside of Bellingham, Washington. A full description gleaned from several sources follows here: Caps – 3-20 mm wide, conical becoming campanulate with an obtuse umbo in age. Subviscid when moist, the cap pellicle can be peeled off, just as in the genus *Psilocybe*. The cap margins have short striations or can be lined halfway to disc. The edges of the cap margins are often minutely crenulate. Cap colors vary from dark brown to gray-brown, dull blue-green to even beige with fawn colored discs. They fade hygrophanously in age, becoming pale brown with pale grayish margins. Young specimens are minutely pruinose at first, then bald in age.

Photo by Buck McAdoo



The brown version of *M. amicta*.

Gills – They are simply attached out here on the west coast, but European authors report them as adnate to decurrent and finely toothed. In Scandinavia the gills sometimes secede to form a pseudo-collarium. They are crowded to subdistant with up to three tiers of lamellulae, and pale gray with pallid edges. Stipe – 3-8 cm long and 1-2 ½ mm thick, hollow, equal, and often rooting. The stems are pale gray-brown to bluish-gray with a dense covering of gray-blue to whitish pruina. Sometimes the only bluish tints on the mushroom can be found only at the base of the stem or on the mycelium

Odor & Taste – Always mild for N. America, but described as a radish odor by several British authors.

Edibility – ‘Senza valore’ according to Count Cetto.

Habitat & Growth Habit – Solitary or in small troops on a wide variety of substrates. The collection from Lummi Island was found on rotting sword fern fronds. Brian Perry has found it in the Sierras under the bark of decaying logs. Generally on the west coast it is found with conifer debris or on rotten stumps and cones. On the east coast it is found in deciduous woods on rotten beech, birch, or poplar. But Worthington G. Smith has reported finding it in England from the roots of mattgrass.

Microscopically, *M. amicta* has amyloid, ellipsoid spores 6-10 x 4-5 microns, often with oil droplets and a

Photo by Fred Rhoades



A collection showing the wide variety of colors found in *M. amicta*'s fruiting bodies.

large apiculus. The basidia are 4-spored, clamped at the bases, and measure 17-25 x 6-8 microns. The caulocystidia on the stem surface are cylindrical to subfusiform in large clusters, a few measuring up to 100 microns in length. The cheilocystidia are cylindrical to spindle-shaped with blunt or tapered apices. They are thin-walled and clamped at the bases. And finally the pileipellis is a cutis of parallel but branched hyphae with exerted ends. They are in a gelatinous matrix and differentiated from the hyphae of the context.

Initially one might suppose that any *Mycena* with blue on it would represent *Mycena amicta*, but this would be wrong. It turns out to have an entourage of look-alikes, some legit and others in varying degrees suspicious. I will present them here

in no particular order and then attempt a key.

*Mycena subcaerulea* (Peck) Sacc. – This is the east coast counterpart to *M. amicta*, differing mainly by its globose spores measuring 6-8 x 6-8 microns. Found in deciduous woods among rotten wood and leafy debris.

*Mycena pseudoporticola* (Kuehner) – Has gray-blue caps and globose spores. Fruits on the bark of living trees.

*Mycena cyanothrix* (Atkinson) – Has bright blue viscid caps at first. Fimbriate gill edges, subglobose spores, and a stem base with blue hairs. Dried material is uniformly ochre-tawny.

*Mycena subcaerulea* form *cyanobasis* (Peck) – Has non-viscid greenish-brown to bluish caps, gill edges that are minutely fimbriate, and stems that don't radicate at the base.

*Mycena pachyderma* (Kuehner) – A tiny species with gray-blue caps that turn whitish. Found in Europe on rotting elm and willow stumps. It has subglobose spores, adnate gills, and pubescent white stems.

*Mycena cyanorhiza* (Quelet) – Found with spruce in Europe, it has pale gray distant gills, a turquoise blue stem base, and ellipsoid spores. Detachable gelatinous threads can be found on the gill edges.

*Mycena pseudocyanorrhiza* (Robich) – A European species that has sooty gray caps, blue stem base, larger spores than *M. amicta*, and fruits on herbaceous plants and leafy debris.

*Mycena cyanipes* (Godey) – This is a species erected to replace Velenovsky's 1920 publication of *Mycena cyanescens*. It's a European species with red-brown stems that become white at the apices and dark gray-blue at the base. Gills are white, sometimes with emarginate blue edges. Spores are ellipsoid.

*Mycena cyanescens* (Montagne) Sacc. – This was the original *M. cyanescens*, published first by Montagne in 1887. The caps turn blue where wounded. It has ellipsoid spores, a pruinose stipe, and sometimes yellow gill edges. Velenovsky then came along and published another *M. cyanescens* in 1920, and yet a third taxon of this name in 1947. No one seems to mention the fate of this third offering, but *Mycena* expert Maas Geesteranus suspects that *M. cyanipes* (Godey) and *M. cyanescens* (Velen. of 1920) are not conspecific, and more work is needed on this group.

Even though these last two species are possible 'nomen dubiums', I'll insert them in the key with the information available.

#### A Key to Bluish *Mycenas*

- 1.) With yellowish caps and red-brown stems with dark gray-blue bases ..... *Mycena cyanipes*
- 1.) Stems with other colors ..... 2
- 2.) With caps that turn blue where bruised ..... *Mycena cyanescens*
- 2.) With caps that don't change color when bruised.....3
- 3.) A species with large ellipsoid spores, 9-11 x 6-7 microns..... *Mycena pseudocyanorrhiza*
- 3.) Species with smaller spores ..... 4
- 4.) With gelatinous and peelable cap pellicles .....5
- 4.) With dry caps that are not separable ..... 9
- 5.) With gill edges that have detachable gelatinous threads ..... *Mycena cyanorhiza*

5.) With fimbriate to entire gill edges .....	6
6.) Spores globose to subglobose.....	7
6.) Spores ellipsoid .....	Mycena amicta
7.) Species with blue hairs at stem base.....	Mycena cyanothrix
7.) Species without blue hairs at stem base .....	8
8.) Spores 6-8 x 6-8 microns .....	Mycena subcaerulea
8.) Spores 7.5-9.5 x 6-8.5 microns .....	Mycena pachyderma
9.) Fruiting on the bark of living trees .....	Mycena pseudocorticola
9.) With non-viscid caps and minutely fimbriate gill edges .....	Mycena subcaerulea form cyanobasis

And this may not be the end of it. In 1968 Milica Tortic published a find of *Mycena amicta* from a peuce pine forest in southern Macedonia. The species had light gray caps with short marginal striations, a viscid cap pellicle, fusiform cheilocystidia, and a greenish stem base. But it differed by having a mealy odor and longer, narrower spores at 9-11 x 3.5-4.5 microns. Could this at last be the 1947 Velenovsky version of *Mycena cyanescens*? It might be a collection well worth re-visiting.

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**Attention Northwest Mushroomers! After 12 years as the editor of *MushRumors*, the exalted publication that chronicles the exploits of our club, I have decided that it is time to hand over the reigns of editor to an enthusiastic and qualified individual with a desire to be the journalist that represents our fine organization. If interested, contact me, Jack Waytz, via email at: [gandalf5926@comcast.net](mailto:gandalf5926@comcast.net)**

## The Verpa Witches of Highland Drive

### A Cautionary True Tale of Intolerance Amongst Neighbors and Friends *By Sherri Schneider*

Photo by Sherri Schneider-Means



Typical habitat shows young *Verpas* peering out from under decaying cottonwood leaves.

Bouncing up one of our favorite Entiat mountain roads on a warm spring day, my friend Mary and I spotted the acre of back-burned ponderosa forest we were looking for, and eagerly jumped out of the truck. It was the end of April and we both knew it was too early to be finding many morels; but, as we often do, we calmed our competitive natures and high expectations with the well-worn phrase, “This is just a scouting day, so who cares if we find mushrooms or not!”

Mary gathered a handful of small black morels from the steep slope, but things didn’t look promising, so we headed further up the road to explore. At an elevation of 4000 feet, with a beautiful view of the Entiat Valley down below, we spied a steeply rushing creek shaded by cottonwoods barely leafed out.

It was dry and already getting hot as we picked our way through the scrubby alder and fallen cottonwood limbs. Mary, as she is apt to do when unable to spot a mushroom 30 seconds out of the truck, called out, “There’s nothing here! Shall we move on to the next spot?” And that was exactly when I spotted the first *Verpa bohemica*, glowing Dijon yellow in the dappled sunlight.

We found a boxful of big, fresh ones, one after the other, hiding under the leaf litter and half-dried mud. Only the weekend before, down along the Yakima River, we had found only two teeny-tiny little verpa babies, barely the size of pine nuts, peeking out of the mud, so we were ecstatic with our bounty.

Our excited conversation went something like this: “Who can we invite to dinner?” said I. “I dunno, who do you wanna call?” said Mary. “Let’s call everyone and make a feast!” said I. “That’s gonna be way too much work,” said Mary. “What shall we cook with all these beauties?” I asked. “Depends on what’s already in the frig, cuz the stores will all be closed by the time we get home,” answered Mary. “Let’s just tell everyone we’re making dinner and see who’s game,” said I, rather too breathlessly. “Who in their right mind is gonna come over for dinner at 10pm on a Sunday night?” replied Mary, rather too realistically.

She was right, it was already late and the sun was setting on the high mountain peaks. But by the time we got down the valley, one lucky neighbor still hadn’t had his dinner and said he would be thrilled to come over. Happy cooking chaos ensued as all three of us tried to convince the other two that our mushroom preparation methods were best. Mary mixed a generous batch of her famous elderflower cocktails and we began sautéing both kinds of morels for an appetizer and side-by-side tasting. The black morels from the burned area were fried a little crispier, so we all liked them best, but the “early morels” had a deep richness of flavor more intense than the blacks. So we ate them all and had another cocktail.

Spirits on the rise, we prepared a salad to go with the rich mushroom sauce and whole wheat pasta, and sat down to dinner. Our guest took his first bite. “Ohhhh my. Yum. Mmmmmmm,” he murmured ecstatically, slowing savoring the full umami flavor. Mary and I smiled proudly at each other as we happily chattered away, comparing and contrasting every ingredient we had ever used in 20 years of making mushroom sauces. He ate very slowly, barely speaking, enjoying each bite in a way I had never witnessed. Mary and I had both finished our plates and our first glass of wine and were struggling to continue making conversation because James was

Photo by Mary Woods



A very happy Sherri displays a killer haul.

completely lost in the slow, sensual pleasure of the meal. I fidgeted with my wine glass and began to trace its rim until the glass began to sing. Then I started to chant in a soft sing-song to match the mournful harmonics of the vibrating glass -- a chant about the beauty of the mountains and the bounty of the mushrooms and how much pleasure our guest was getting out of that mushroom sauce. Mary joined in with her glass and we had one of those rare moments where inhibitions fall away and the primitive music touches our soul and bonds us together as human beings. We chanted to James. We sang his life. We revealed the depth of his sensual soul and made him cry.

And he began to freak out. First, he tried to make music with his glass, but his finger couldn't trace the rim. When I reached over to help him, his hand was loose and sweaty like a big mass of pink meat and he couldn't hold onto the stem properly. Then he tried to sing along with us, but couldn't form the words. James is a big guy, and at 6'7" tall, he couldn't possibly have been drunk -- Mary and I both felt fine. We knew he normally enjoyed wine with his meals. But he looked confused and melty, like the cheese oozing from the sides of a toasted sandwich.

He pointed straight at Mary and me, with his floppy pink meat-paw, and slurred loudly, "You two are witches! You're witches!! What have you done to me?" It took us another day to realize what had really happened. James turned out to be extremely intolerant of *Verpa bohemica*. Before preparing dinner, we had asked him whether he had eaten these two mushrooms before. He saw the box full of "morels" and assured us that he had eaten them and was fine. Later, we

Photo by Mary Woods



Sherri holds an impressive specimen.

Photo by Sherri Schneider-Means



A mouthwatering dish of pasta with *Verpas*.

confirmed that he probably had never tried verpa and simply assumed that all morels were the same. And we made the mistake of not calling this out to him. He had eaten the *verpa* on an empty stomach as an appetizer, with alcohol, and then as a main course, with more alcohol, and after about 90 minutes, unlucky James had lost the fine motor control in his fingers. Then his hands went numb and became uncooperative. As we manhandled him down the back stairs for some fresh air a half hour later, it was clear that he had also begun to lose his major motor control. We did get him home safely to bed, but when I called him the next day to confirm the *verpa* poisoning (and apologize profusely for not being more careful), he reported that he had suffered a bad night of insomnia in a trance-like state and was having some follow-up "gastro distress".

The moral of this morel story should be obvious: When the *verpa* witches call at your door with a succulent and tempting treat, you had better know your morels--whether they be blacks, grays, falsies, naturals or earlies! **Editor's note:** Obviously, Mary's article employs more than a bit of satire in describing a case of mushroom poisoning. The importance of care in consuming wild mushrooms, cannot be overstated. Always try a small piece of a mushroom that you have never eaten, making certain that it is well cooked. Wait an hour and see how you feel. Even mushrooms described as edible, may cause an individual reaction. -Jack

## ***Cortinarius* mushroom named in honor of Paul Kroeger**

Paul Kroeger of the Vancouver Mycological Society has had a newly described mushroom from the *Cortinarius* group named after him, preserving his contribution to the science of mycology, in perpetuity. Paul has spoken a number of times at our monthly meetings, and furnished us with vastly interesting information on various aspects of the study of wild mushrooms. Here are links to pictures and a full description in the published paper: <http://mushroomobserver.org/230598>, [mushroomobserver.org/230586](http://mushroomobserver.org/230586), and for the description, <http://www.indexfungorum.org/Publications/Index%20Fungorum%20no.294.pdf>. A hearty congratulations to Paul!

## May 21st Foray at Doug Fir Campground

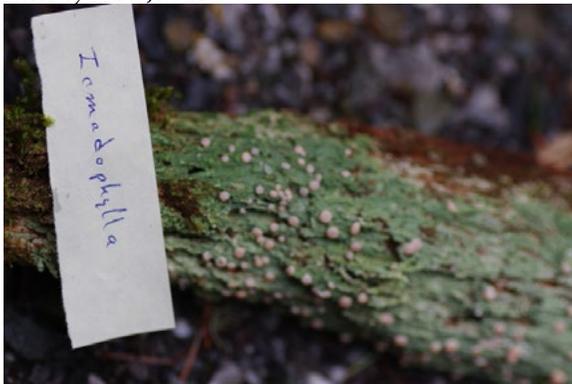
By Buck McAdoo

It was another gray dawn. I could hear the raindrops on my hatch cover just inches above my head. This seemed to be the last straw. Just two days before the National Park Service had informed me by phone that both Excelsior and Silver Fir Campground wouldn't open until May 26th. At the 99th hour we had had to switch the foray location to Doug Fir, a lesser place for mushrooming. I want to credit Christa Simmons, our foray coordinator, for announcing the change at our web site as fast as humanly possible.

With the rain and all I knew I had to get out to Doug Fir early to claim the only day use covered table out there. There was no time to wait for offices to open next to Fred Meyer's or out at Maple Falls to buy the park pass for the day. Nonetheless I visited the ranger station at Glacier before proceeding. They urged all-haste to get to that one table in time. I also found out we can't just arrive at Excelsior. It is only reserved for groups and you have to reserve it way ahead of time through the National Forest Service. (This is a superb mushroom area we should think about for the fall.)

So I pulled into the parking slots in front of the one covered table at 8:35 a.m. To my horror there was already a person at the table setting about preparing his breakfast. Coffee and oatmeal. He turned out to be Sean from Nashville. It was fine if he shared the table with us. He was camped further down the road and didn't want to cook in the rain. Little did he know that his stake on the table would start to shrink as the mushrooms came in.

Photo by Mark Johnson



*Icmadophila ericetorum*

time openings we google Hoodoo and get the word from them.

Meanwhile some of our people began to arrive. Tom and Linda along with Martha and real coffee to perk up my spirits. Evan and Pam showed up with a few soggy specimens of *Pleurotus dryinus* and the hunt was on. Sean had moved his stuff a few inches further down the table. He had no idea what was to come.

Frankly I didn't either. May was on a par with April for being our worst foray months of the year, and it was still drizzling. Several members arrived with large collections of the maroon capped polypore, *Polyporus badius*, a species with a black stem base. By the end of the foray there was more of this than anything else. All in all about 14 people showed up, and here is what they found:

*Cerrena unicolor*  
*Fomitopsis pinicola*  
*Galerina* sp.  
*Ganoderma oregonense*  
*Gyromitra esculenta*  
*Hypholoma capnoides*  
*Kuehneromyces lignicola*  
*Kuehneromyces mutabilis*

*Pleurotus dryinus*  
*Pleurotus pulmonarius*  
*Pluteus cervinus*  
*Polyporus badius*  
*Polyporus varius*  
*Psathyrella longistriata*  
*Trametes hirsuta*  
*Trametes versicolor*

Photo by Mark Johnson



A hale and hearty band of mushroomers pitted against the elements!

(This is a superb mushroom area we should think about for the fall.)

Mycena sp.  
Mycena stipitata  
Nolanea sp.

Trichaptum biforme  
Xeromphalina fulvipipes  
Icmadophila ericetorum  
Peltigera polydactyla

The last two are lichens. Thanks go out to Laura Nichols for bringing in the *Icmadophila* and to Mark Johnson for identifying the *Peltigera*. Not a bad haul for this time of year.

The day also turned out well for the solitary camper from Nashville. He got to hear some great conversation and got in on the excellent potluck as well. Last I heard he wanted to move out here and live on a boat. Amazing what one good foray can lead to.

## 2016 Morel Madness weekend Wrap-up

By Linda Magee

Morel Madness was hot this year...literally! From June 3-5, about 40 members of NMA and their guests stayed at Stonewater Ranch and nearby campgrounds in the Leavenworth area of eastern Washington.

Photo by Mark Johnson



The idyllic Lake Wenatchee valley

The call of the morel was heard from Oregon to British Columbia! We had enthusiastic kids, parents, grandparents, friends, couples, first-timers, and veterans of Morel Madness who braved the dust, heat and mosquitoes to comb mountains and valleys in search of the elusive morel. And they were elusive this year. Those of us lucky enough to find morels reported finding them at high altitudes—over 3600 feet and in burn sites. Some plucky foragers went all the way to Entiat, hiked into the back country and were rewarded for their labor. Others found morels nearby at high elevations near Table Mountain.

What nature denied in morels, she provided in large, easy-to-find spring boletes and coral mushrooms. These big, delicious mushrooms were collected by many of the attendees. The boletes were so plentiful on Chiwawa River Road that we could do “drive-by” foraging!

But it was not all hard work. After long hours of hiking in the heat, Stonewater provided a beautiful, calm retreat. Saturday afternoon was spent relaxing, socializing, and examining the fruits of our forays. Many thanks to Vince Biciunas who worked hard to identify every mushroom and other natural treasure that we brought back.

At the Saturday evening pot-luck dinner, the attendees' culinary skills were on display. We attacked the dishes with the vigor of the tired and hungry, but had leftovers to bring out for Sunday brunch.

Under the strict supervision of Chef Richard Mollette and the eager eyes of the hungry, volunteer slicers, dicers, toaster and egg wranglers whipped up scrambled eggs with veggies, toast, jam, plenty of coffee and, of course, some of our morels, coral mushrooms and boletes on the side. After breaking camp and cleaning the Chalet, we said good-bye to old and newly-made friends.

This event gives us a chance to get away and enjoy the treasures and bounty that nature provides. Thank you to every one of you who attended. Your enthusiasm and volunteerism made this event a success. I hope to see many of you again at the 2017 event and lots of new faces, too.

What nature denied in morels, she provided in large, easy-to-find spring boletes and coral mushrooms. These big,

delicious mushrooms were collected by many of the attendees. The boletes were so plentiful on Chiwawa River Road that we could do “drive-by” foraging!

Photo by Mark Johnson



Chef Richard Mollette hard at it in the kitchen.

## Morel Madness 2016 Species List

Prepared by Vince Biciunas

With thanks for ID help to Evan Sanford, Mark Johnson, & Christine Roberts, though any errors are mine.

Page references are to *Mushrooms of the Pacific Northwest* by Steve Trudell &

Joe Ammirati, 2009, Timber Press, Inc.

### Genus and species/common name/comments (for clarity)

*Agaricus arvensis* p. 191, yellowish,

but not the Prince

*Agrocybe dura* p. 179

*Agrocybe praecox* Spring Agrocybe p. 178

*Alectoria sarmentosa* Lichen p. 25

*Amanita gemmata* Gemmed Amanita p. 83, prolific this year

*Boletus chrysenteron* Cracked Cap p. 215

*Boletus rex-veris* Spring Bolete classic, red-brown cap

*Bovista plumba* Puffball p. 269, regular shaped

*Cladonia* sp. Lichen p. 25

*Coltricia perennis* Coltricia p. 258

*Coprinellus micaceus* Inky Cap p. 196

*Cryptoporus volvatus* the bug hole one, on bark

*Fomitopsis pinicola* Red-Belt Conk p. 258,9

*Gomphidius subroseus* Rosy Gomphidius p. 193,4

*Gyromitra californica* Umbrella False Morel p. 279,80, see *G. esculenta*

*Hypogymnia imshavgii* Lichen

*Hypholoma fasciculare* Sulfur Tuft p. 206,7

*Lyophyllum semitale* p. 113, stains black

*Morchella snyderi* Morel not abundant this week

*Mycena* sp. *Mycena* too dry to ID, p. 122

*Neourmula pouchetii* Cup Fungi p. 291, black with stalk

*Ramaria rasilispora* Spring Coral p. 247,8, not gelatinous

*Sarcosphaera coronaria* Crown Cup p. 288

*Suillus* sp. like a *brevipes*, but

no staining, yellow

*Suillus* sp. no staining, not yellow, pores decurrent

Photo by Mark Johnson



Photo by Mark Johnson



*Hello fellow mushroomers! It is my privelege to chair the now world famous Northwest Mushroomers annual Fall Wild Mushroom Show on October 16th, 2016. This is a position better handled by two than one. Chuck Nafziger and Maggie Sullivan have pefected the planning and organization of this event over the past 3 years, and have produced a guide for us to use to put on the show for our community at this high level of efficiency. I am looking for an enthuiastic mushroomer to assist me , learn, and have fun in the process. Interested? Contact me at: gandalf5926@comcast.net*

Photo by Mark Johnson



## Mushroom Identification Classes

*A note from Dr. Fred Rhoades*

This fall, NMA is offering two separate sessions of 3-week, Tuesday evening classes, 7-9 pm, upstairs in the Bellingham ReStore conference room.

Session 1 (Sept. 13,20,27) - Introduction to mushrooms and the procedures and resources used in mushroom collection and identification, emphasizing hands-on identification with keys. Students are encouraged to collect and identify mushrooms away from class and bring in their finds (identified or not) to each class. At the end of each class, 10-15 minutes are taken to discuss the interesting finds of the week. First-session students will receive a copy of the new Kit Scates' picture key and copies of beginner's keys to all groups of mushrooms. They are encouraged to use Trudell & Ammirati, "Mushrooms of the Pacific Northwest" (available for purchase at the first session).

Session 2 (Oct. 4,11,18) - These classes will continue hands-on identification of mushrooms that students and instructors bring to class. This session is also good as a refresher for prior students of ID classes to hone their mushroom IDing skills. (last class will review important finds from the Mushroom Show Sunday, Oct 16)

Each session is \$15, or register for both at once for \$25. Open to members only.

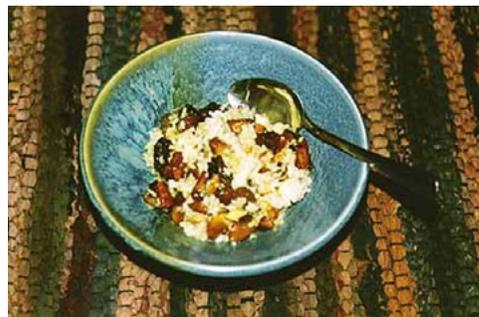
Details on how to register and pay will be sent out to members (via the NMA Google groups web emailer that contacts all members) on August 1.

*The prince has been very persistent this year. Here is a recipe of interest:*

**Sweet Augustus**      *Recipe furnished from rrich.com*

People often joke about mushrooms for dessert. Here's a casual, light mushroom dessert that actually works. It takes advantage of the almondy sweetness of *Agaricus augustus*.

- 1 large *Agaricus augustus* (about 8 oz.)
- 1 cup basmati rice
- 2 cups water
- 1/4 cup raisins
- 1/4 cup almonds
- 1/4 cup brown sugar
- 1 Tbsp. butter
- 1 tsp. cardamon
- 2-3 Tbsp. honey
- 2 Tbsp. brandy or port (optional)



Cook the rice with the water and cardamon in a covered pot for 20 minutes. While the rice is cooking, chop the almonds and set them aside. Chop the mushroom into small pieces. In a non-stick frying pan, Sauté the mushrooms until their liquid is about half-reduced. Add the butter, then add the brown sugar once the butter has melted. Cook until the brown sugar has started to caramelize (about 5 minutes) being careful not to burn the butter. Mix the mushrooms, almonds, raisins and honey into the rice. If desired, also stir in a bit of brandy or port to add additional complexity. Serve hot.

# Stop the Presses!

*Throughout the state of Washington, the forest's and alpine's wild mushrooms have awakened.*

Photo by Jack Waytz



*Lepiota rubrotinctoides*

Due to some very uncharacteristic weather patterns, and likely also connected to a complete lack of winter this past year, at least for the time being, a fall mushroom season has gotten under way, with summer not being two weeks old. A myriad of species associated with the beginning, and in some cases, the height of the fall wild mushroom season, have been spotted in the area's low to middle elevation forests. It began on the Sumas Mountain, where a speight of chanterelles was found in the last week of June! I know of no one who has ever seen them this far out of season. Previously, the earliest that I had ever found them was July 21st, and that is fully 3 weeks earlier than in the average year.

A hike up the Lookout Mountain yesterday, Sunday, July 10th, revealed at least 15 species of fall mushrooms, some of them pictured here. Meanwhile in north Whatcom County, Richard Mollette has had a beautiful fruiting of oyster mushrooms on some alder logs that he stacked before the winter. I observed *Russulas* and puff balls, and although these are normally encountered

in the beginning of the season, not normally in the beginning of the summer season. There were three different *Amanita* mushroom, *Lyophyllum decastes*, the fried chicken mushroom, *Hypholoma fasciculare*, *Gymnopus peronata*, a salmon

Photo by Richard Mollette



Richard's oysters!

Photo by Jack Waytz



Perfect chanterelles, for any season.

colored *Ramaria*, and enough chanterelles for a meal! Perhaps the most amazing find comes from Sherri Schneider-Means from the east side of the Cascades. While still finding the odd fruiting bodies of *Boletus rex-veris*, the prized spring king, on the 4th of July, she went foraging toward the higher elevation of the area burns for grays (the late large, furry burn morels), and to her shock, found a goodly fruiting of *Boletus edulis*, and one

Photo by Mary Woods



A kingly early July find

beautiful *Boletus barrowsii*! Sherri has been hunting those areas for decades, and this find is unprecedented. We can only wait and see, how our changing climate will further manifest itself in the subjects of the Fifth Kingdom.

*This issue in loving memory of TJ Olney*

Photo by Jack Waytz



*Ramaria leptiformosa*