

MushRumors

Newsletter of the Northwest Mushroomers Association

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Braving the burn for morels and spring kings

At the end of last month, Loree and I traveled to the Cougar Creek Fire in Chelan County. On the first day, we went to Sugarloaf Peak, along with every local picker and a few commercial pickers too.

Truthfully, not much was happening. The heavy rains had caused a lot of mudslides, and there was clear evidence of mushrooms being drowned in inches of mud. The smart people (not us) came up from Eagle Creek. We came up from Mavericks Saddle—a white knuckled, scary, four-wheel drive from hell. The roads were thin, with sheer drops of 300 or more feet, and dead snags from the burn on the side of the road. Our friend Sherry S. had warned us, but we figured if she could make the trip, then so could we. Never again.

Friend Jack Waytz, NMA's vice president, wanted to make this trip in one day, but there was no way it could be done. Further, the pickings up on Sugarloaf Peak were slim. The first day, we actually had better luck walking in the lower burn areas where literally hundreds of people before us had walked: but it just goes to show you that people can and do often miss the morels that are right before their eyes, as we proved. We found morels in people's contrails.

The advantage of the two-day excursion was that

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Photos: Tom DiNardo

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by day two we had figured out the lay of the land and learned from the mistakes of the day before. This time we went searching for a smaller burn, higher in elevation, which we never exactly found, yet we did find five truly perfect *Boletus rex-veris* (spring kings) and an amazing assortment of natural morels.

Towards the latter half of the day, we realized that The Road Less Traveled was definitely the key to our success. The Cougar Creek Fire was a massive fire that covers thousands of acres. We began to take the roads that actually did not go directly to the burn areas. In reality, virtually all of the Forest Service roads had some burns at lower elevation. This philosophy paid off handsomely.

We ended up visiting a burn at lower elevation that had been virtually ignored. I say “virtually” because while I found clear evidence of many people’s boot prints, either they did not know what they were doing, and/or they missed the blatantly obvious. In one burn, we must have picked fifteen pounds. It just goes to show you that there is always a “morel” to every good story.

—Tom DiNardo



Boletus rex-veris



Tom and Loree

See you, June 13, at the member meeting

The latest on morels and morel genetics



Morchella snyderii. Photo: Richard Morrison

Hear Dr. Tom Osmundson, UW, Madison, speak on the latest on morels and morel genetics, the stuff of life. Come learn the best science and newest discoveries about the complicated and wonderful world of the intriguing and delicious morel and its habits and family relationships. Be in the know and hang out with your local mushroom community. Brought to you by Northwest Mushroomers Association.

—Jack Waytz

Mushroom recipe

Gnocchi with Cream, Italian Sausage & Morels

This recipe is honor of my friend Richard Mollette (a fellow paisano) and good cook.

Loree and I had cooked this simple dish before we had left for our Cougar Creek Fire spring mushroom excursion. The basic ingredients were gnocchi, Italian sausage, sundried tomatoes, green onions, olive oil, half-and-half, dried morels (collected from the site of the Crescent Fire), and, of course, enough garlic to choke a horse, or buddy Jack Waytz.

After preparing the sauce, and allowing it to come to a simmer, I reconstituted the morels in boiling water. Do not throw out this wonderful broth!

You will use it to boil the gnocchi. Then, save the leftover broth (delicious) to add it into the sauce to thin the cream sauce as needed.

For the sauce, I added a little cornstarch to the olive oil to create a beurre blanc. White wine can be added (optional). The sauce was amazing!



We enjoyed this dish with garlic bread (like we didn't have enough garlic already) and a glass or two of white wine. For Loree's birthday we made it again, this time using a sundried tomato and mozzarella ravioli. Buon appetito!

—Tom DiNardo

Calendar of events

Special events

- Sept 20–21 30th Anniversary NMA Camp-out, Excelsior Group Campground
- October 20 Wild Mushroom Show, Bloedel-Donovan: come one volunteer, come all!
- November End-of-season Dilly Foray, Bowman Bay: a Saturday in early November

Member meetings *held at the Squalicum Yacht Club, 7–9 p.m.*

- June 13Tom Osmundson, the latest on morels
- September 12.....Cooking with mushrooms, your host is Jack Waytz
- October 10.....speaker and topic to come
- November 14.....speaker and topic to come

Member forays

Forays are often scheduled on Saturdays following member meetings. As a member you'll be apprised of time, place, carpooling, and other details of forays via Northwest Mushroomers Association's google group list, sent to all dues paying members.

Could this be you?

NMA needs a foray coordinator

You are an important part of your club! We join clubs, after all, for community and participation in those things that appeal to us.

Mushroom hunts, forays, are the cream of the club for some. A chance to meet up with others, test the terroir, gather news and learn techniques. There's something in the woods, how to find it? The club forays are scheduled at seasonal intervals, and are always enjoyed by members who attend.

The NMA club is inviting hearty members who might enjoy becoming foray leaders. Who me, you might say? Why certainly! All you need, you probably already have.

Foray leader—you

Your heart is in it, you essentially enjoy people, you have a generally cheerful and helpful disposition, and being part of a team has its basic benefits of more community and fellowship along the path of the elusive mushroom.

Some things you would do

- Reach out to other members and encourage them to lead friends on mushroom forays.
- Take guardianship of our big box of mushroom foray supplies (signs, hot beverage pots, mushroom trays, sign-in sheets ...) and loan it out to foray leaders.



Expert identifiers attend each foray. Photo: Martha Dyck

- Help foray leaders figure out logistical details like scheduling, carpooling, parking, and park rules.
- Talk/email with our mushroom identification pros to see if they are available to join forays.

Curious? Send any inquiries to bradlee@outfittercabins.com or Brennen Brown, 360nmapresident@gmail.com and someone will get back to you with the nitty gritty. The Northwest Mushroomers, one for all and all for one. Cheers!

—Bradlee Frierott

Board members give back

Northwest Mushroomers is looking for members interested in guiding NMA into the future and being on the organization's board of directors.

Interested in a board position, but have questions about the duties and time commitment? **Please contact Linda Magee**, chair of the nominations committee, by email at 360nmatreasurer@gmail.com. I'll be happy to answer your questions and welcome you to a board meeting to see how we operate (and

witness the great food we have for snacks during our working sessions!).

Nominations are open on September 10, 2019, so you have time get to know the board and make a decision.

A club makes it on the strength of its board members. Serving is a great and fun way to "give back" to your community and the mushrooms you love! Please step up and help NMA flourish.

—Linda Magee

Flash foray species list

Stimpson Family Nature Preserve—April 12, 2019

A small group of club members joined April's speaker, Paul Kroeger, on a flash foray and walk into the middle of the Stimpson Nature Reserve. Despite the cold and relatively dry days before, an interesting set of species was observed. Several of these were entered as observations in iNaturalist if you would like to see photos. The following species list comprises input from Christine Roberts, Paul Kroeger, Buck McAdoo, and Fred Rhoades.

—Fred Rhoades

Auriscalpium vulgare
Clitocybe vermicularis spp. *americana*
Crepidotus mollis
Dacrymyces stillatus
Exidia candida
Fomitopsis mounceae
Ganoderma applanatum (old)
Gypiniopsis alpina
Gyromitra ancilis (formerly *Discina perlata*)
Mycena atroalboides ?
Mycena spp. (two different ones, too old to determine accurately)
Nolanea cetrata ?
Nolanea holoconiota ?
Phaeolus schweinitzii (old)
Plicatura nivea (pure white crust on alder stick)
Stereum hirsutum
Stereum sanguinolentum (old)
Trametes versicolor
Tremella encephala (parasitizes *Stereum sanguinolentum*)



Gyromitra ancilis (formerly *Discina perlata*).

Photo: Michael Wood

Verpa bohemica
Xeromphalina fulvipipes
unknown Ascomycota (old, brownish perithecial clumps on sticks with *Plicatura*)

Lichens (those made a note of)

Cladonia chlorophaea group
Hypogymnia apinnata
Hypotrachina sinuosa
Lepraria pacifica
Menegazzia subsimilis
Ochrolechia laevigata
Parmelia sulcata
Parmotrema arnoldii
Platismatia glauca
Usnea sp.

The best of the group

***Agaricus bitorquis* found and eaten**

As Arora once wrote, “Edible, and in my fickle fungal opinion, the best of all *Agaricus* species.” Of course I needed to find this and share it with Jack. I had only seen it twice in my life, both times in Salt Lake City, but here I was back in that city with a few days to spare. One of these sites had been the Red Butte Garden in the foothills next to the University of Utah campus. I remembered I had set up the tripod to take the photo when a brazen squirrel had darted forward to pirate away one of the specimens. The remaining specimen was too old to eat.

So I returned to the same spot, and lo and behold, two more, at exactly the same spot! There were no squirrels in sight. I took the shot and left the overly mature one for them. *Agaricus bitorquis* is essentially a southwest mushroom. It can probably be found in Missouri, but it likes hard compacted soil near or on disturbed ground. Usually only the caps extend above ground. The gills and the stem remain below ground, thus a semi-hypogeous mushroom. If the gills were above ground, they would dry up before the spores even matured.

Not too long ago, this was called *Agaricus rodmanii*. This may have been the earlier and therefore more correct name for *Agaricus bitorquis*, but this latter name has returned. It may have returned via popular demand. A group can petition for a name change even if

technically incorrect, and the International Code of Nomenclature committee can consider their request. This may have happened here.

Whatever the case, the flavor remains the same. So after a four day interim, I cooked it up in my galley. Sadly, Jack couldn't make the lunch. There was dirt on the cap surface from where it burst out of the ground, so I brushed and rinsed that off first. Tiny worms had started in at the stem base, so the bases were discarded. I chopped it up into edible chunks and fried it in butter and olive oil with a few shavings of shallots. It's a very firm mushroom, hardly shrunk at all in the skillet. It had an attractive musky-smoky flavor, not the overpowering rich flavor of the Prince. But indeed, if I were living in Arizona, I also would consider it the best of the *Agaricus* group.

—**Buck McAdoo**



Agaricus bitorquis, aka "*Agaricus notorious*." Photo: Buck McAdoo

Mushroom of the Month

The scarlet cup, *Sarcoscypha coccinea* (Jacquin: Fries) Lambotte

“Wow, those reds could burn a hole in the back of your brain” —Ian Gibson (Matchmaker editor)

With its bright red cup-shaped fruitbody, scarlet cup is certainly an apt name for the beautiful ascomycete cup fungus *Sarcoscypha coccinea*. It is also commonly known as the scarlet elf cup, crimson elf cup, ruby elf cup and scarlet elf cap. *S. coccinea* is a cold tolerant species, and often one of the first mushrooms to fruit following winter.

Since moving to Washington State in 2007 I have only come across a few small and/or imperfectly formed specimens of *S. coccinea*. My luck was about to change when in late March 2019 I was invited to visit the home of NMA member Bradlee Frierott near Maple Falls, WA. The home is surrounded by a recovering mixed hardwood/conifer forest with many large big leaf maple trees whose fallen leaves blanketed areas of the forest floor. On our walk along a small streamlet I was delighted to find several groups of young, spectacularly colored scarlet cups peeking out from underneath the recently snow-free leaf litter, and was able to take photos of these beautiful cup fungi in prime condition. When I called NMA mushroom expert Buck McAdoo about the scarlet cup find, he said he had only come across *S. coccinea* a few times during his twenty-odd years in the Pacific Northwest. This suggests that although the scarlet cup is not considered a rare mushroom in our region, it is not particularly common, either.

Sarcoscypha coccinea is the type species of the



First of two groups of intensely red cups of the scarlet cup fungus, *Sarcoscypha coccinea*, fruiting near Maple Falls, WA, March 2019. Photo: Richard Morrison

Sarcoscyphaceae, one of the families of cup fungi in the order Pezizales. There are thirteen genera in the *Sarcoscyphaceae* and just over one hundred named species. The sexual stage fruitbody is a cup-like structure, the apothecium, made up of sterile tissues supporting the fertile interior surface, the hymenium, which is lined with asci containing the sexually produced ascospores and sterile supportive paraphyses. The following is a description of *S. coccinea*: Fruitbody 2 to 4 (6) cm across, round, deeply cup shaped, sometimes narrowed or irregular at maturity, margin incurved when young, often tattered in age. Fertile inner surface smooth, bright scarlet to red, fading to reddish orange in age. Outer surface whitish, covered with fine soft hairs, background with an opaque tint of red to reddish orange. Stalk central, whitish, stout, typically short, occasionally to 4 cm long. Flesh tough to rubbery when fresh. Ascospores hyaline, oblong to narrowly elliptic, ends rounded, not truncate, 25–40 x 9–14 um with many small oil droplets at both ends,

surface smooth with a gel-like sheath. Asci 375–475 x 13–15 um, inamyloid, containing a line of eight ascospores. Paraphyses cylindrical, slender, septate below, branched, containing red granular inclusions. Orange, yellow and even white color variants of *S. coccinea* have been reported in the literature. If you are in our Pacific Northwest region it is fairly easy to identify *S. coccinea* because no other larger cup fungus has such bright scarlet colors and fruits on decaying wood. According to the 2014 book *Ascomycetes of North America* by Beug, et al, *S. coccinea* occurs in North America in Washington State, Oregon, northern California, British Columbia, and Vancouver Island. It is also found in northern Europe, where it is said to be fairly common. *S. coccinea* has two closely related look-alikes in *S. austriaca* and *S. dudleyi*, but these occur east of the Rocky Mountains in the northeast and north central regions of North America. *S. austriaca* is also found in northern Europe. Morphologically, *S. austriaca* (also called scarlet cup by some) differs from *S. coccinea* in having truncate ascospores and cups with a whitish, scurfy outer surface. *S. dudleyi* differs in having ascospores containing one or more large oil droplets. Another red cupped eastern North American species is *S. occidentalis*, known

as the stalked scarlet cup, but oddly also called the western scarlet cup. It has a long stalk, the cup exterior is pinkish red to orange and lacks whitish hairs. The similarity in the appearance and ecology of these ‘scarlet cup’ species has at times resulted in their misidentification, causing confusion and contradictory information in some of the literature on them.

Sexual reproduction in *S. coccinea* requires two compatible haploid (n) strains, termed + and –, which are self-incompatible. Specialized organs of a + strain conjugate (fuse) with a – strain and result in a dikaryotic (n + n) mycelium with the cells having both a + and – strain nucleus. Asci develop from specialized dikaryotic cells into which a + and – nucleus migrate, which then fuse to form a diploid (2 n) nucleus. The diploid nucleus soon undergoes meiosis yielding four haploid nuclei in the developing ascus. These four nuclei then undergo a mitotic division and mature into the eight haploid ascospores typical of asci of the Pezizales. The tip of each ascus is equipped with a “lid,” the operculum. Increased pressure inside the mature ascus forcibly ejects the ascospores, pushing open the operculum and discharging them into the air. Ascospore release can be stimulated by a disturbance like a breeze,

physical contact, or a change in temperature and/or humidity. As Bradlee unexpectedly experienced, disturbing a mature cup can induce a large release of ascospores in a cloudy puff. In a quiet woods, you may even be able to hear a faint hissing sound during the release.

S. coccinea also reproduces asexually on its haploid vegetative mycelium, and is capable of producing great masses of colorless conidiospores by mitosis on specialized hyphae



Second group of *Sarcoscypha coccinea*, fruiting near Maple Falls, March 2019.
Photo: Richard Morrison

called conidiophores. The conidia germinate to produce new vegetative mycelium. The asexual cycle can continue as long as conditions are favorable. The asexual stage, also known as the imperfect stage, has been given the scientific name *Molliardiomyces eucoccinea*, in honor of Marin Molliard who discovered this life stage in 1904.

In climates with cold, snowy winters scarlet cups have been referred to as a “harbinger of spring” because large fruitings can occur in early spring as snow is melting and the ground thaws. When I lived in Minnesota I would begin to ply the woodlands of elm, basswood, and oak in late March to early April looking for the first evidence of spring growth as signaled by the appearance of the scarlet colored cups of the mid-western North American scarlet cup, *S. austriaca*, along with the emerging buds of flowering plants such as blood root and Dutchman’s britches. The appearance of the scarlet cups was also the prelude to a predictable succession of the early morels, *Verpa bohemica*, and *V. conica*, soon to be followed by the half-free morel, *Morchella punctipes*, and then by the classic and eminently delicious American yellow morel, *M. americana* during mid to late May. *S. coccinea* can also fruit in the fall, and in milder climates, in winter. In coastal northern California, David Arora writes the following in *Mushrooms Demystified*: “In our area I have found it in abundance in a riparian woodland composed of willow, alder, buckeye, and cottonwood.”

S. coccinea is considered to be a saprobe, most commonly fruiting on decaying hardwood sticks and branches that are partly or wholly buried in soil and/or covered by forest litter. It is reported to occasionally fruit on conifer wood. One study found that a cultured strain of the fungus had poor wood decaying abilities when evaluated on birch and pine wood substrates. It has been suggested that it might be a secondary decomposer of wood, or possibly a mycoparasite, feeding on other fungi, activities that are yet to be demonstrated.

The beautiful red colors in the hymenium of the fruitbody are the result of at least five types of carotene pigments, including beta-carotene (provitamin A) the precursor to vitamin A. These

pigments are contained in the sterile paraphyses. One theory is that the pigments absorb sunlight, increasing the temperature of the fruitbody, thereby hastening ascospore development and release. This might represent an adaptation of *S. coccinea* to tolerate the cold weather environments favorable to sexual reproduction.

Dried, powdered preparations of the eastern North American scarlet cups *S. austriaca* and *S. dudleyi* were used by Native American tribes of the Iroquois Six Nations as a styptic to reduce bleeding and improve wound healing. Modern medicine has found a use for the sugar binding lectin proteins of *S. coccinea* in blood typing and biomedical research, and one lectin has been developed that selectively binds to sugars like lactose. Scarlet cup species, dubbed ‘Fairy Cups’ in some local parlance, have been incorporated with other fungi, leaves, moss, and lichens to create a variety of natural artworks. In Victorian times the brilliantly red ‘Fairy Cups’ even inspired gentlemen to wax eloquent about their sweethearts with such sentiments as “Rosy must be the lips that do not pale beside them.”

S. coccinea is generally regarded as edible, and is rated as quite good by some. It has been described as having a subtle, earthy flavor with a hint of beet root—a description akin to that given to a fine wine. Charles McIlvaine, regarded as the father of American mycology and mushrooming, wrote this about the eastern North American scarlet cup (then named *Peziza coccinea*) in the 1902 classic book *One Thousand American Fungi*: “It is frequent when in season. A half pint of it may be gathered in a few acres. Its substance is tenacious, taste pleasant.” The British foraging website <http://www.gallowaywildfoods.com/scarlet-elf-cup-identification-edibility-distribution/> gives information on the edibility, collection, preparation and cooking of scarlet cup fungi. If you are fortunate to collect enough scarlet cups for a meal, you might want to investigate these culinary claims. As for finding them, as experienced mushroomers know, location and timing are everything.

—Richard Morrison

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Oyster mushrooms: Let me count the ways

I know oysters aren't as highly regarded as some other edibles, but I still love these mushrooms and cook them in a lot of different dishes and love to fry them up for a vegan "fish and chips."

Well, the return of the rains in April after a dry March brought some huge flushes to some of my local spots. One foray, I collected 5 pounds in 20 minutes and hardly made a dent.

You can still find oysters even in June. If you are lucky, you can find dozens of pounds at once.

Don't be afraid to get off the trail a bit. I often find the best flushes when I'm really off the beaten path.

These mushrooms dry really well in my opinion and add a delicious treat to soups or pastas.



Photos: Brandon Sigurdson



—Brandon Sigurdson

Northwest Mushroomers sponsor local North American Mycoflora Project

The North American Mycoflora Project (NAMP—more info at: <http://mycoflora.org/index.php/about/overview>) is a collaboration between professional mycologists and citizen scientists to identify and map the distribution of macrofungi throughout North America. It allows the scientific community to tap into the vast amount of knowledge and data amassed by individuals and mycology clubs and can provide a new focus for amateur efforts.

This is a vast undertaking, particularly if you compare it to the in-progress Flora of North American (green plants) currently being undertaken by botanists (http://www.efloras.org/flora_page.aspx?flora_id=1 for more information). Botanists are planning on providing keys to and descriptions of over 20,000 plants! This information is to be released in 30 volumes and they are almost halfway through publication of them. When you consider there are a larger number of macrofungi in North America than plants, but that there are far fewer mycological taxonomists than botanical taxonomists, and that these fungi are available much less of the time to find and study, the job is much bigger to assess and describe the macrofungi. Hence the plan to involve citizen scientists. There are more than 10,000 members of North American Mycological Association (NAMA) affiliated clubs (including our Northwest Mushroomers Association—NMA) and hundreds of thousands of people in online groups interested in identifying mushrooms. It is no easy task trying to coordinate the vast amount of crowd-sourced field observations, but whether you are surveying birds, observing ocean species, or counting mushroom species, crowd-sourcing the field observations can help move science forward.

Key components of these projects include careful documentation (including placing observations on iNaturalist or Mushroom Observer), preparation of specimens (vouchering), depositing these specimens in an herbarium, and DNA sequencing to complement the morphological observations that amateur mycologists already use.

Members of NMA have been monitoring species in the Stimpson Family Nature Preserve since the early 1990s. To date we have recorded the presence of about 420 species of macrofungi (plus a few slime molds). We have vouchered (kept dried samples) of close to 150 species of special concern (either questionable ID or unidentified to species) which we will start to have sequenced. Thus this location is a good focus for a NAMP project. Fred Rhoades and Buck McAdoo have registered the project entitled, "Mycoflora of the Stimpson Family Nature Preserve" with NAMP and we are asking NMA to help sponsor this project. We will be also be applying for other support through several other resources.

- Sponsorship by NMA can entail the following:
- Encourage members to locate, photograph and/or supply specimens or otherwise help in preparing/documenting interesting specimens
 - Possible integration of a web page at club site which describes projects and displays results
 - Financial help with costs of supplies (field data slips & tissue collection tubes—\$18 for 100) and sequencing (\$200 for 10 specimens)

As this project gets underway, we will be describing more how you can be involved in this cutting-edge science.

—Fred Rhoades

Close encounters with a mushroom at the end of the world

Disclaimer: This isn't a scholarly article, more of a traveler's observation of the wonders of nature—mushrooms with a hint of lichen to finish.

My husband Tom and I recently returned from a trip to Argentina and Chile, where we visited Tierra del Fuego—an archipelago off the southern tip of the South American mainland across from the Strait of Magellan.

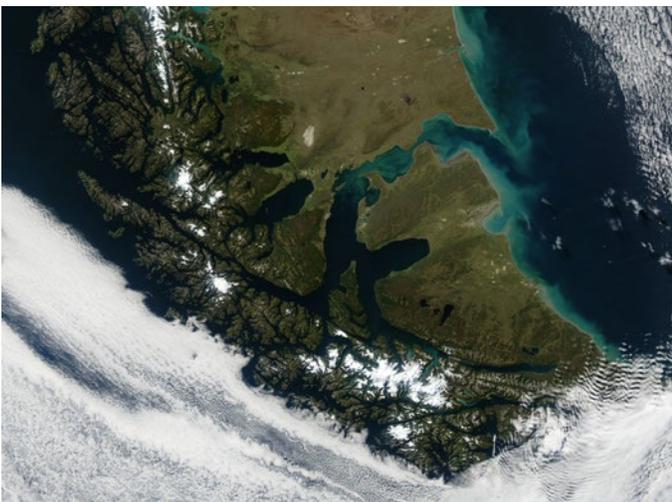
You are captivated immediately by the harsh beauty of the place and fascinated by the history of exploration, exploitation, and development of the area. But, I think the natural history of Tierra del Fuego offers the most opportunity for wonderment and continuing study.

Tierra del Fuego is home to the Magellanic Deciduous forests—the only forests in the world to develop in a climate with such cold summers. These forests originated over 45 million years ago on the Gondwana supercontinent and have been isolated from other forests for the last 10 million years. There are only six species of trees in this unique habitat—1) canelo (*Drimys winteri*), 2) Magellan's mayten or hard log mayten (*Maytenus magellanica*), 3) the world's most southerly conifer (*Pilgerodendron*

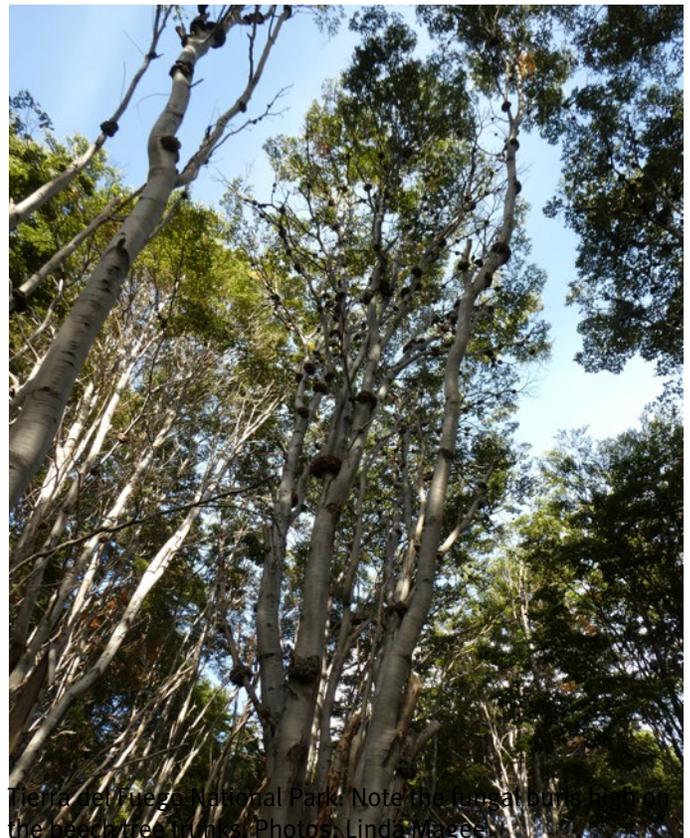
uviferum), and three kinds of southern beech: 4) nire (*Nothofagus antarctica*, 5) lenga (*Nothofagus pumilio*) and 6) coihue (*Nothofagus betuloides*).

While strolling through a forest of the southern beeches in Tierra del Fuego National Park, we noticed some strange spongy material littering the ground under the trees. We looked up and noticed large gall-like encrustations circling the trees' trunks and branches. Sprouting out of these burls were mushrooms: *Cyttaria darwinii*, called Pan de Indio (Indian Bread) or Llao-Llao by the indigenous people. These mushrooms were about the size of a golf ball and were light cream to bright orange in color. On the ground, they may have been an interesting sight, but growing in a ring around a tree, they were strikingly otherworldly. English-speaking guides enjoy calling them “little orange beech balls.”

As its name implies, this fungus is edible and was a staple for the indigenous Fuegians. I am sorry now that I didn't taste one. It was the beginning of



Tierra del Fuego. NASA image, public domain, <https://commons.wikimedia.org/w/index.php?curid=118401>



Tierra del Fuego National Park. Note the fungus growing on the beech tree trunks. Photos: Linda Magee

summer, so most of the specimens were old or out of reach. Our guide and other people who had tasted Pan de Indio did not describe them as a culinary treat—somewhat like a mild cheese when young to mildly sweet when riper, but nothing to actively forage for. All witnesses seemed to agree that it was a food that offered nutrition and kept people alive in that harsh environment.

Pan de Indio is a parasitic fungus of the southern beech trees. The gall-like encrustations are the trees' method of keeping the fungus as far away as possible from the tree's more vulnerable interior.

European settlers found an interesting use for these protective growths. Attracted to the bounty of interesting burls, settlers began to collect, exhibit and even carve and fashion them into boxes for jewelry, cigarettes, cards, etc. They were in high demand for carving in prisons and on ships.

Now for the lichens...

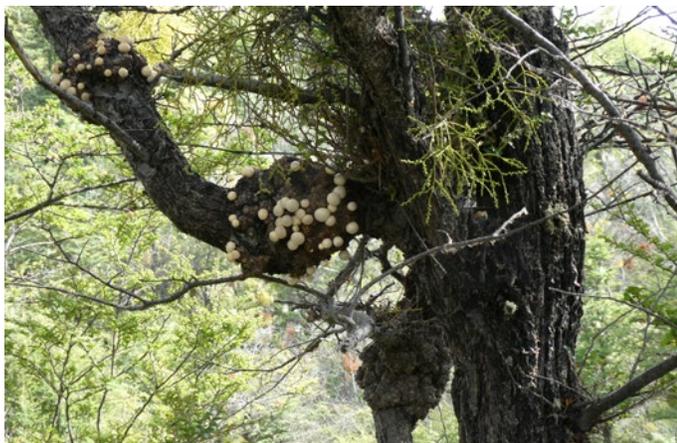
While walking through the forest, your eyes are immediately drawn down to the tiny world of mosses and lichens. One of our guides mentioned that Omora Ethnobotanical Park is the place to go for lichen viewing. It's a short trip by boat, or a 38-hour trip by car, from Tierra del Fuego National Park to Omora Ethnobotanical Park on Isla Navarino. We didn't make it to Omora, but I was curious about a park dedicated to the quiet activity of examining mosses and lichens.

I found the link below on BBC travel. It is an interesting article with great photos, including a nice one of a growth of Pan de Indio:

<http://www.bbc.com/travel/story/20170124-a-tiny-forest-on-the-tip-of-the-world>

Now, I'm waiting for someone from the Licheneers to make that trip to Omora and bring back some great photos.

—Linda Magee



Cyttaria darwinii, or Pan de Indio



Celebrate 30 years with NMA



Thirty years deserves a commemoration, and the Northwest Mushroom Association will indeed be celebrating our 30th anniversary this fall with a campout at Excelsior Group Campground on the Mt. Baker Highway east of Glacier.

Details are being worked out to camp September 21–22 in this beautiful wooded site which can hold 50–75 people. It's right alongside the Nooksack River, and adjacent to several good foray spots within short walking or driving distance. We'll potluck one meal and maybe even breakfast; ideas are encouraged.

Put this date on your calendar and plan to attend, either overnight or drop in for the day(s). More will be revealed as time grows shorter. —**Martha Dyck**

Northwest Mushroomers Association (NMA)
P.O. Box 28581
Bellingham, WA 98228-0581

northwestmushroomers.org
facebook.com/NorthwestMushroomersAssociation

The Northwest Mushroomers Association meets 7–9 p.m. on the second Thursdays of April, May, June and September, October, and November, at the Squalicum Yacht Club in Bellingham. To stay apprised of forays, events, meetings, and more, please join our googlegroups email list automatically by signing up as a member. Or visit northwestmushroomers.org/events.

Annual membership dues are \$25 (general—includes families and individuals); \$50 (benefactor); and \$15 (student). Make checks payable to NMA and mail "Attn: Membership" to address above. Or use Paypal online at northwestmushroomers.org/join-or-renew-membership

MushRumors is published online March 1, June 1, September 1, and December 1 at northwestmushroomers.org.

Club members are encouraged to submit stories, photos, recipes, and artwork. We appreciate your interest! Submissions should be made three weeks prior to the date of publication. Send to [chanterellerin \(a\) gmail.com](mailto:chanterellerin(a)gmail.com).

The Northwest Mushroomers Association promotes the understanding and appreciation of mushrooms: furthering the study of fungi, their identification, natural history, ecology and conservation. We serve mushroom enthusiasts in northwest Washington State, including Whatcom, Skagit, and Island counties.

