

# Fungifama



The Newsletter of the South Vancouver Island Mycological Society  
March 2002

<i>President</i>	John Dennis	250-595-7499
<i>Vice-President</i>	Christine Roberts	250-478-2976
<i>Treasurer &amp; Membership &amp; Subscriptions</i>	Jean Johnson	250-656-3117
	2552 Beaufort Rd., Sidney, BC V8L 2J9	
	jeanwade@islandnet.com	
<i>Refreshments Organiser</i>	Al Witiuk	250-478-6678
<i>Foray Organizers</i>	Adolf & Oluna Ceska	250-477-1211
<i>Fungifama Editor</i>	Shannon Berch	250-652-5201
	shannonberch@telus.net	
<i>Directors-at-large</i>	Bernice Witiuk	250-478-6678
	Diane Luong (Publicity)	250-382-8287
	Justin Hodkinson	250-382-8287
<i>Webmaster</i>	Rob Countess	250-902-0562

**SVIMS web site:** [www.svims.ca](http://www.svims.ca)

**Dues:** \$15.00 per year per household, payable in January by cheque made out to SVIMS or by cash at meeting.

**Meetings:** First Thursday of the month (no meetings December, January, July, and August), 7:00 p.m. sharp at the Pacific Forestry Centre, 506 Burnside Rd. W., Victoria. Lots of free parking. The meeting room is near the main entrance door. Non-members welcome.

## **Monthly Meetings:**

### **Thursday, March 7**

**Swann Gardner**, member of the Cultivated Forest Cooperative of Denman Island, will share the experiences of his Cooperative with fungus-based enterprise including growing edible mushrooms, saving fish-bearing streams, and producing neutraceuticals.

### **Thursday, April 4**

**Christine Roberts**, Ph.D. candidate, UVic and SVIMS Vice-President, will reveal to us

the right side of her brain by demonstrating mushroom illustrations from books, stamps and other media.

### **Thursday, May 2**

**Fred Rhoades**, Part-time Instructor and Research Associate at Western Washington University, will give us "An introduction to mushroom ecology". It will be a "standard" type of informal slide talk with the only difference being that the slides will be 3-D! We even get to wear those cool glasses!

## **Forays**

We have tentatively booked local, one-day forays for Saturday, March 30 and Saturday, April 20. Details will be discussed at our monthly meetings.

## **Prez Sez**

### **by John Dennis**

When there is snow on the ground and frost on the windshield, you may think there is nothing about mushroom hunting that we can do. This is far from the truth. Now is the time to browse your mushroom books, looking at the pictures, and finding out the time of year that your favourite mushrooms start and finish their fruiting. It is even the time to read about fungi in general, so that you really understand what they do and in what kind of environments they grow. Do they only grow when and where you have your secret spots or do they have a wider range and time of fruiting?

For instance, Jim Jones has found chanterelles in December. Many people find them in July. Most of us only look in September and October. Morels are most often found in May, but some records show they can come up as early as March. How early can we start to look for those King

Boletes anyway? How late do those Hedgehogs keep coming?

Looking at the pictures and, yes, even reading those fruiting body descriptions can really get your enthusiasm up and will pay off later on when mushrooms are fruiting so fast and prolifically that there is no time to look every one up. Now is the time to plan your mushroom hunting strategies!

It also may be the time to put that new mushroom book, basket, hand lens or piece of raingear on the birthday list. Maybe even on the Easter wish list.

Did you forget about our first one-day mushroom foray for 2002 with Christine Roberts at Royal Roads? I missed it last year and had to listen to the exciting reports of all the fungi they found. It was another surprise this year. I didn't miss it and it was super. I didn't find any of the hedgehogs, that several people collected, but Christine made some filo packets filled with the mushrooms and I got to try one. Delicious!

If you missed the Survivors' Banquet, you passed up a fabulous time. Jocelyn will give you the details, but I can tell you the lecture was interesting and informative, the raffle was a hoot and the food, a gourmet's delight! Thanks to all for planning, organizing and pulling it off without a hitch. It is one of my favourite SVIMS events.

Our February SVIMS meeting was a great success. Paul Kroeger from the Vancouver Mycological Society gave a terrific and very entertaining slide presentation. However, I didn't really need to know about dung fungi incubation in his kitchen containers! After all these years of listening to Paul's talks, I still come away with new information and a heightened enthusiasm for mycology.

As I said, this is the time to study and plan for the coming season. Remember, it only takes a few days of warm weather to trigger the late winter and spring fungi into fruiting. They don't call some of them "Snow Melt Fungi" for nothing. I look forward to seeing you at the meetings and the forays this year.

## **Feed Them and They Will Come**

**by Jocelyn Lalonde**

The annual Survivors' Banquet was held on Saturday, January 19 at the Horticulture Centre of the Pacific and was such a success we may have to find larger quarters for next year's event.

About 45 people attended and the food was plentiful and delicious. Joining my dinner companions John and Renata with my plate heaped with the most exquisite goodies, I paused a moment while John looked around the room and commented on how much he enjoyed the people in the club and how they really make an event like this. I looked around and then down at my plate and said "No John it's the food, the food."

There were so many great dishes, most either containing mushrooms like the devilled eggs with black trumpets and truffle oil or shaped like mushrooms such as the beautiful meringue and chocolate agarics and as usual Christian Friedinger brought his homemade apple cider which is crisp and dry has a nice little kick to it.

And well yes the people are nice too. Especially when they do wonderful, generous things such as Bernice and Al Witiuk did by donating a beautiful turned-wood mushroom to the club for use collecting donations at events such as the Swan Lake Mushroom Show. Now we just need someone talented at making signs to create something with our name and a statement saying something like "Donations gratefully accepted". Volunteers?

Dinner was followed by a slide show and talk given by Marty Kranabetter who is with the in Prince Rupert Forest Region and works out of Smithers. He discussed mushroom diversity after clear cut logging as compared with selective logging. He has found that mycorrhizal mushrooms disappear after clear cutting (they do eventually return) but can tolerate removal of 60% of the trees in selective logging. He also had some beautiful pictures of mushrooms and the abundance he spoke of makes me want to visit Smithers. He mentioned that May 24 was prime time for

morels and he runs out of appetite before he runs out of morels.

The raffle\swap was fun as usual with the hot items this year being the dried black trumpet mushrooms and the mushroom-shaped saltshaker and pepper grinder. An enormous kohrabi and a tea cozy that was worn as a hat added to the general silliness. Richard Winder's morel cultures could have caused a riot as they were greatly coveted but fortunately he was very generous and donated so many that things didn't get too ugly. The raffle this year made \$90 for the club.

Thanks to everyone who helped to set up, clean up and organize this event. I always enjoy myself and am grateful to everyone who participates. Especially whoever made that lima bean dish, oh and the cookies with the toffee centres and...

### **Annual SVIMS Cowichan Lake Foray** **Submitted by Shannon Berch**

Change is hard but change we must. Due to the current government cuts, the Cowichan Lake Centre will not be functioning this year, so we will have to find another place to hold our foray. I have been told that the Cowichan Lake Education Camp might be an option, but we'll need to check this out.

### **For Fungi Enthusiasts with a Taste for Adventure** **Submitted by Jean Johnson**

Mycophiles everywhere are invited to the third annual Mexican mushroom excursion, to be held September 1-8, 2002, in the verdant, volcanic highlands of Tlaxcala, 60 miles east of Mexico City. The tour features local expert fungi guidance, attractive, comfortable accommodations, special mushroom cuisine dinner events and a unique peek into the culture and history of an exciting part of Mexico seldom seen by foreigners. The fee for this all-inclusive, 7-day excursion, organized by Mexican Mushroom Tours, works out to US\$190 per person per day. Group size will be limited to 22 participants. For more information, a detailed itinerary and comments from

previous tour participants, please see [www.mexmush.com](http://www.mexmush.com) or e-mail or call/fax Gundi Jeffrey at: [gundi@servired.com.mx](mailto:gundi@servired.com.mx); from US/Canada dial 011-52 (246) 461-8829. Inquiries are welcomed and provisional, no-obligation reservations are available on-line.

### **2002 NAMA foray**

The North American Mycological Association (NAMA) annual foray will be held this year in beautiful Southern Oregon, land of the Matsutake and the Giant Golden Chanterelle.

**When:** Oct. 10-13

**Where:** Diamond Lake Resort  
[Diamond Lake \(http://www.diamondlake.net/\)](http://www.diamondlake.net/)  
(near Crater Lake in Southern Oregon)

**Chief Mycologist:** Dr. Jim Trappe

**Cost:** TBD (less than US\$265/half double room)

**Questions:** Contact Planning Coordinator:  
[Lee Yamada \(yamacole@cruzio.com\)](mailto:yamacole@cruzio.com)

### **Agaricus pecuniarus nomen imaginatum** **by Berny and Al Witiuk**

We now have a mushroom bank for donations. This is how it came about. At the last show at Swan Lake we had to search high and low for the donation box and felt that we should have a donation box of our own. We discussed this dilemma and decided to do something about it. We searched in many places for a mushroom shaped bank and found none. While at the Salt Spring Island Craft Fair we found a fellow who did wood turning. After discussions as to what we wanted we commissioned him to build it. Now we have a donation box for shows and meetings that fits our SVIMS persona. We have donated this to the club and hope it will last many years and be a conversation piece as well.

### **How to deal with wet mushrooms** **by Shannon Berch**

At the Survivors' Banquet, Marlee Lavoise shared a clever idea with me. As we have all experienced, fall and winter mushrooms here on the wet coast can be

saturated when collected. I, for one, find that these very wet mushrooms taste washed-out when cooked because there is too much water in them. Marlee uses her lettuce spinner to spin the excess water from her humid hydnums, soaking suilli, and clammy chanterelles.

Now, why didn't I think of that?

### **Royal Roads Foray, February 2, 2002** **by Shannon Berch**

There was some snow on the ground still, when Al and Bernie Witiuk, Renato Buchholz, Christine Roberts, Adolf and Oluna Ceska, Ian Gibson, Sharon Godkin, Marlee and Gerald Lavoise, John Dennis, and I headed off to explore the grounds at RRU for winter fungi. Although I had been on the RRU winter foray last year when we found about 70 species, I expected that we'd be skunked this time.

Boy, was I wrong. Here's the list of about 65 species found. Many thanks to Oluna Ceska, Christine Roberts, John Dennis and Ian Gibson, plus others, for the identifications.

#### **Species list**

*Aleurodiscus amorphus*  
*Amanita pantherina* ?  
*Ascocoryne sarcoides*  
*Auriscalpium vulgare*  
brown dangly jelly fungus  
*Calocera viscosa*  
*Camarophyllopsis foetens*  
*Chlorociboria aeruginascens*  
*Chromosera cyanophylla*  
*Clavaria rubicundula*  
*Clavaria vermicularis*  
*Clavulinopsis laeticolor*  
*Clitocybe aff. barbularum* (Moser p.115)  
*Clitocybe* sp. section *Vernae* with copious white rhizoids  
*Crucibulum laeve*  
*Dacrymyces palmatus*  
*Fayodia* sp.  
*Fomitopsis pinicola*  
*Galerina karstenii*  
*Ganoderma applanatum*  
*Ganoderma tsugae*

*Geoglossum simile*  
*Gomphus floccosus*  
*Gymnopilis sapineus* (has pileocystidia)  
*Helvella elastica*  
*Helvella lacunosa*  
*Helvella maculata*  
*Hericium abietis*  
*Heterotextus alpinus*  
*Hohenbuehelia petaloides*  
*Hydnum repandum*  
*Hydnum umbilicatum*  
*Hygrocybe flavescens*  
*Hygrocybe miniata*  
*Hygrocybe punica*  
*Hygrophorus odoratus*  
*Hypholoma capnoides*  
*Hypholoma fasciculare*  
*Inocybe albodisca*  
*Inocybe geophylla*  
*Inocybe grammata*  
*Inocybe pudica*  
*Inocybe umbrina*  
*Jahnoporus hirtus*  
*Laccaria amethysteo-occidentalis*  
*Marasmiellus candidus*  
*Melanoleuca aff. graminicola*?  
*Melanoleuca stridula* (Moser p.147)  
*Mycena parabolica*  
*Nolanea/Leptonia*  
*Oligoporus chionens*  
*Omphalina ericetorum*?  
*Phaeolus schweinitzii*  
*Pseudohydnum gelatinosum*  
*Ramariopsis kunzei*  
*Stereum hirsutum*  
*Tremelodendropsis tuberosa*  
*Trichaptum abietinus*  
*Tyromyces caesius*  
*Tyromyces chioneus*  
*Tyromyces fragilis*  
*Tyromyces mollis*

For those of you who save old copies of *Fungifama* or care to take a look at our web site, check out the foray list for the 2001 RRU winter foray. You may be interested to see many of the same fungi on the two lists. I figure that by next year, not only will I expect us to find dozens and dozens of fungi fruiting in February, I'll even know more or less which fungi we will find.

## **Fungi of New Zealand stamps**

<http://www.nzpost.co.nz/nzpost/control/main>

You must take a look at these fabulous stamps at the web site above. Breath-taking! Thanks, Bryce, for pointing this web site out.

You can even buy the stamps on-line, if you have the courage! The stamps are:

### **40c *Hygrocybe rubrocarnosa***

One of the most vivid and eerily beautiful of our native fungi, in a classic toadstool shape, generally found in autumn in mixed forests.

### **80c *Entoloma hochstetteri***

This striking blue mushroom type fungus is found in soil, moss and on rotting wood, generally in autumn, right around the country. This species can vary from a very bright blue to duller shades.

### **90c *Aseroe rubra***

Looking more like a sea anemone, with its waving Medusa-like petals, this is actually a scarlet flower fungus. Its spores are produced in the slimy mucus located in the centre.

### **\$1.30 *Hericium coralloides***

An icicle fungus, much-branched with many spines from each branch that are soft to the touch when young. Found through autumn and early winter.

### **\$1.50 *Thaxterogaster porphyreus***

Of the mushroom types of fungi, this variety is something of an anomaly. Instead of dispersing its spores aerially by opening its cap, it attracts insects and probably birds which feed on the cap, consume the spores and distribute them through their wastes.

### **\$2.00 *Ramaria aureorhiza***

A 'coral' fungi. These are related to the mushrooms, but produce spores over the whole surface of the fruiting body instead of solely on the gills under the cap.

## **Hey, there's bacteria in my chanterelle**

**Submitted by Shannon Berch based on the work of J. Ignacio Rangel-Castro and Eric Danell, Department of Forest Mycology and Pathology, SLU, Uppsala, Sweden**

A major obstacle in isolation of cultures from chanterelles is the constant presence of millions of bacteria in fruit body tissues. The basis for this association has been unknown until Rangel-Castro and Dannell found that *Cantharellus cibarius*, the European chanterelle, is not able to take up complex nitrogen sources such as proteins from the soil, but the bacteria associated with chanterelles have this ability. Bacteria associated with vegetative mycelium may therefore circumvent the disability of the chanterelle to use complex nitrogen sources. They propose an explanation for the relationship between chanterelle and its associated fluorescent *Pseudomonas*: the bacteria help the fungus grow in forest soils where most of the nitrogen is in complex forms.

Remember, when next reveling in the divine flavour of chanterelles, to stop and thank the teeming millions of bacteria you are eating for their contribution as well.

## **Threatened Fungi**

**Excerpt from J. Ginns, S.A. Redhead and T. Goward. 1998. *Mushrooms, Lichens and other Fungi in Smith, I.M., and G.G.E. Scudder, eds. Assessment of species diversity in the Montane Cordillera Ecozone. Burlington: Ecological Monitoring and Assessment Network, 1998.***

In the Montane Cordillera Ecozone there are a number of nonlichenized macrofungi which have been reported once or a few times. Some are known to be generally common species across Canada or in western North America. Others were either discovered and described from the ecozone or are believed to be relatively rare based upon intuitive judgement. Much remains to be documented and explored in this, one of the presumed biologically richest areas in Canada.

Tentative list of uncommon, rare or possibly rare non-lichenized fungi and their known frequency in the Montane Cordillera Ecozone:

## **BASIDIOMYCOTA**

### **Gasteromycetes**

*Battarrea stevenii*  
*Rhizopogon canadensis*  
*Rhizopogon cinnamomeus*  
*Rhizopogon columbianus*  
*Rhizopogon defectus*  
*Rhizopogon florencianus*  
*Rhizopogon hawkeriae*  
*Rhizopogon molallaensis*  
*Rhizopogon ochraceorubens*  
*Rhizopogon pseudoroseolus*  
*Rhizopogon roseolus* Corda sensu Smith  
*Rhizopogon rubescens* var. *ochraceus*  
*Rhizopogon rubescens* var. *rubescens*  
*Rhizopogon rubescens* var. *rileyi*  
*Rhizopogon subcaerulescens* var. *subcaerulescens*  
*Rhizopogon subcaerulescens* var. *subpannosus*  
*Rhizopogon subsalmonius*

### **Hymenomycetes**

#### **Agaricales**

*Hemimycena cyphelloides*  
*Hemimycena nebulophila*  
*Hemimycena substellata*  
*Hemimycena albicolor*  
*Hemimycena ignobilis*  
*Marasmius caricis*  
*Marasmius tremulae*  
*Mycena tubarioides*  
*Mycenella nodulosa*  
*Mythicomycetes corneipes*  
*Ossicaulis lignatilis*  
*Pachylepyrium carbonicola*  
*Pholiota brunnescens*  
*Pholiota molesta*  
*Pseudobaeospora pillodii*  
*Psilocybe sabulosa*  
*Resinomyccena montana*  
*Rimbachia neckerae*  
*Stagnicola perplexa*  
*Xeromphalina brunneola*  
*Xeromphalina cirris*

#### **Clavariaceae**

*Typhula mycophaga*

#### **Corticaceae**

*Gloeocystidiellum clavuligerum*  
*Gloiothete citrina*  
*Laxitextum bicolor*

*Scytinostromella heterogena*

*Scytinostromella humifaciens*

#### **Polyporaceae**

*Albatrellus caeruleoporus*

*Albatrellus syringae*

#### **Heterobasidiomycetes**

*Syzygospora subsolida*

**Ed. Note:** Full report available at: [http://eqb-dqe.cciw.ca/eman/reports/publications/99\\_montane/fungi/intro.html](http://eqb-dqe.cciw.ca/eman/reports/publications/99_montane/fungi/intro.html)

### **Pine mushroom exports**

#### **By Shannon Berch**

I have been exploring the pine mushroom industry in BC and discovered that Statistics Canada provides interesting, though not free, data. Although you will not find data from StatsCan on the amount of pine mushroom shipped to Japan, you can find data on "fresh and chilled mushrooms" shipped from BC to Japan. Since it is almost exclusively pine mushroom that we ship to Japan, we can figure that 's what the data's about. I summed this data for September through November each year from 1990 to 2000. It's interesting to see the fluctuation of pine mushroom exports from year to year:

<b>Year</b>	<b>kg</b>
<b>1990</b>	<b>151359</b>
<b>1991</b>	<b>171515</b>
<b>1992</b>	<b>154800</b>
<b>1993</b>	<b>218923</b>
<b>1994</b>	<b>336020</b>
<b>1995</b>	<b>251232</b>
<b>1996</b>	<b>321056</b>
<b>1997</b>	<b>474401</b>
<b>1998</b>	<b>283439</b>
<b>1999</b>	<b>332119</b>
<b>2000</b>	<b>193474</b>

### **Membership News**

Welcome new members **Jane Lindsell** (Nanaimo), **Claude Saint-Amour**, **Robert Gerry**, **Chris Curran**, and **Andy Ross**. May you each find your own personal patch of morels this spring!