Fungifama



The Newsletter of the South Vancouver Island Mycological Society January 2011

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Introducing the SVIMS Executive for 2011

President

Jean Johnson

Vice President

Lee Smith

Past President Richard Winder

Treasurer

Barbara Pendergast with Teresa Klemm

with Jeff Hutjens

Membership

Barbara Pendergast

Secretary

Jean Johnson Fungifama Editor

Heather Leary

Shannon Berch

Librarian

Helga Wolnicki

Webmaster

Ian Gibson

Directors at large

Bruce Pendergast

kevintrim@shaw.ca Kevin Trim sinclair@sookeharbourhouse.com Sinclair Philip

Foray Organizers

email:

Adolf & Oluna Ceska

Refreshments Organizers

Diane Humphrey

SVIMS list serve master

Kevin Trim

SVIMS web site: www.svims.ca

To broadcast a message to SVIMS members via

Dues: \$20.00 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.

A reminder to pay your dues Cheques can be sent to SVIMS c/o Barbara Pendergast, Treasurer Barbara Pendergast350 Benjamin Road Victoria BCV8Z 4W1

Cheques must be made out to South Vancouver Island Mycological Society (not SVIMS).

Monthly Meeting Info:



February 3 Speaker: Paul Kroeger Topic: Magic mushrooms; ancient and

recent history of use

March 3. Meeting. Speaker TBA **April 7.** Robert Rogers on Medicinal Mushrooms

May 5. Dr. Mary L. Berbee on "If only we had tricorders: can we speed up species recognition in difficult mushroom genera by DNA sequence barcoding?"

June. President's picnic. Details TBA.

Prez Sez

Bv Jean Johnson

Welcome to 2011 and our first meeting of the year. We have a new executive that has planned an exciting year for our membership.

The program topics will range from psychoactive mushrooms to medicinal uses of mushrooms, photography, amanitas and mycophagy (the science of cooking those tasty little darlings). Our speakers will be knowledgeable members and some invited scientists from as far away as Alberta and Wisconsin.

We're already booked for a Chinese Dinner foray on March 5th with a customized gourmet menu featuring the mushrooms of Chinatown.

This year, the executive has decided to dedicate several forays to beginners. Starting in February we will hold a beginner's field foray. We hope to widen your fungal knowledge early in the year and build on your initial enthusiasm.

We also hope to have more field trips this year and at least two if not three weekend forays. We've planned a President's Picnic at a scenic, waterfront location.

We're also very excited about the new laptop computer and digital projector that the Club purchased. With this equipment, we will be able to make presentations at meetings, forays, and banquet.

A T-Shirt Committee has been struck. Watch for an announcement about a design contest. Enter early and enter often. Maybe even volunteer to be on the committee.

While your executive has been meeting to discuss Club activities, there are several folks who also work on the Club's behalf in other ways: Matt Larmour who organized the Survivor's Banquet, Rich Mably who has produced the annual Calendar for over three years, Ken Wong who has agreed to be our IT person and maintain our equipment, plus the many folks who support our Annual Mushroom Show by gathering specimens and providing food for other volunteers.

I could go on and on about all the support various people contribute to your Club. If you are a new member, this is your year to find your way to contribute. We'll try to make your experience exciting and rewarding as you do so.

I just received a seed catalogue in the mail. Gardeners know that winter is the time to dream, the time to visualize the life force of seeds, and the time to plan how the garden produce will be used. As an avid mycophile, I use the winter to dream of morels, visualize finding them in profusion, and plan meals around their consumption.

So until Spring, happy dreaming. Cheers, Jean

LOCAL EVENTS AND FORAYS

February 5, 10 - 2

Beginners' Foray at Royal Roads University with Paul Kroeger. Leaders Oluna Ceska and Shannon Berch.

March 5

Chinatown dinner foray, Golden City Restaurant. Cost: \$40. Menu:

- Grifola Frondosa Maitake Mushroom Soup
- Stir Fried Scallop with Deep Fried Milk
- Steamed Prawns with Garlic on Glutinous Rice
- Straw Mushrooms with Dungeness Crab Meat on Chinese Greens
- Silky Egg Tofu on Fresh Bean Curd
- Baked Mushroom Tarte
- Shredded Mushroom Chow Mein
- King Oyster Mushroom with X.O. Sauce
- White Cimini Mushroom Fried Rice
- Mixed Mushrooms in Squash Bowl
 If you wish to attend the Chinatown
 dinner foray payment must be received by
 February 3. Contact Adolf Ceska for more
 info.

April 7

Field Foray with Robert Rogers. Details to be announced.

FAR AWAY EVENTS AND FORAYS:

NAMA Dr. Richard Homola Memorial Foray

August 4-7, 2011

Held at Clarion University in Clarion, PA, just off Interstate 80. It might be one of the biggest mushroom forays on the North American continent in many years. Info is posted at

http://namyco.org/events/index2011-0.html

ARTICLES OF INTEREST

SVIMS Foray – Mount Work Park – Sunday, October 10, 2010

Submitted by Jean Johnson

Rain was predicted for this foray but the afternoon turned out to be perfect: warm, sunny and dry. Twenty-two mycophiles met



Photo: Rene Zich
An enthusiastic group assembling for the
Mt. Work Foray

in the Mount Work parking lot around 1:00 pm with the goal of foraying until 3:00 pm. As Mount Work is a Park, the object of the foray was identification only. The terrain was an easily navigated wide path.

Shannon Berch led the foray along the Timberman Trail with Oluna Ceska, Adolf Ceska and Kem Luther providing identification expertise and Ian Gibson keeping the SVIMS foray list. About one-third of the group self-proclaimed themselves as "beginners". Rene Zich came all the way from Galiano Island to join our foray.

The mushrooms were incredible. We found mushrooms that folks hadn't seen for years. The summer rains and the tremendous amount of precipitation in September caused extremely interesting fungal fruitings. There were murmurs among the experienced of not having seen these types of mushrooms since 2004 – another high precipitation year.

The newcomers oohed and aahed over the *Pseudohydnum gelatinosum*, otherwise known as "Mother Nature's gummy bear". We all gaped and chattered over the *Clitocybe odura* with its blue-green cap and gills and unusual scent of anise. But Oluna gasped with joy when she beheld the

attractive *Hygrophorus calophyllus*, a graybrown waxy cap with delicate pink gills.

As I was walking down the path ahead of some people, I met a man walking his dog. Rather than looking at him, I kept my eyes down looking for mushrooms. He stopped me.

"I've seen your kind here before," he said. "What kind is that?" I responded.

"You know," he said, "the kind that look for mushrooms. Are you one of those mushroom people?"

"Yes." I answered.

"What do you call yourselves," he asked. "Something that begins with an M?"

"Well, we're with a club called a Mycological Society," I answered.

"Oh, yes," he said. "You're one of **those** kind."



Photo: Rene Zich Sinclair photographs while Oluna identifies mushrooms for the group

So me and my kind ended the foray trading mushroom recipes and hinting at our favourite foraying spots for edibles. This La Nina year has resulted in a high diversity of mushrooms with a rainbow of colours. We had a delightful time. Many thanks to Shannon for leading this foray and to the "experts" for making this such a rewarding experience.

SVIMS Mushroom Show – Sunday, October 31, 2010

Submitted by Jean Johnson

In September and October, Victoria enjoyed almost 15 cm. of rain while poor Port Hardy was deluged with 53 cm. "Mushroom" Jim Jones reported that the pink salmon were flopping up Port Hardy's main street at one point. The extreme precipitation this year resulted in copious fruitings of fungi and more than 220 species were on display at our Club's annual Mushroom Show at the Swan Lake Nature Sanctuary.



Photo: Jean Johnson
Paul shows mushroom show attendees
some of the diversity in the region

Our loyal scientific mycologists and some new folks helped to ID and explain the mysteries of the Fifth Kingdom. Shannon Berch, Oluna Ceska, Kem Luther, Kevin Trim spent all day in the ID bull pit with help from Jean Johnson, Erik Budwill and Yuri **Hagel.** The presence of visiting Vancouver mycologist Paul Kroeger, looking every bit the shroomer in his plaid wool shirt and survivor's vest, was deeply appreciated. We missed Richard Winder who was away on business. Paul and Shannon had gone on a foray the day before to collect specimens. Helga Wolnicki and Pauline Hutchinson also forayed the day before to collect edible pine and chanterelle mushrooms. Kevin brought in "a ton" of specimens and edibles as did Thomas Maler who arrived with a box of Lactarius rubrilacteus and golden chanterelles.

We don't know everyone to thank for receiving and sorting the mushroom specimens on Saturday afternoon and evening, but we know that Adolf Ceska, Oluna Ceska, Shannon Berch, Kevin Trim and Richard Winder had a lot to do with it. Adolf and Oluna stayed until 11:00 pm to identify and organize the display tables and we owe a big thank you to them

for their stamina and dedication. **Ken Wong** and **Sharon Godkin** also brought in specimens and helped organize the display tables. Our apologies for not mentioning any others who also helped.

Since it was Halloween, **Steve and Jean Johnson** brought several pumpkins, carved with mushroom themes, to decorate the room.

Karen Rowe and Barb Pendergast set up the membership table and also sold the calendars that Rich Mably brought in to the room. Rich came through with a gorgeous 2011 SVIMS calendar to sell. How can he make each calendar more beautiful than the year before? This year's entries are truly original in their composition.

Scott Mair of the Swan Lake Nature Sanctuary printed out mushroom colouring templates for the children's table.

Bill Chalmers from Western Biological in Langley did a roaring business selling his starter kits for shitake and oyster mushrooms. He also gave a log inoculation demonstration outside on the lawn. Bill's presence always adds so much interest to our show and he reciprocated with a very generous donation to our Club and a bucket of oyster mushrooms for Helga.

Many thanks to the folks who provided food and goodies for our volunteers: **Jean**



Photo: Heather Leary
Mushroom starter kits provided by Bill
Chalmers from Western Biological.

Johnson for brownies; Chris Tomaschuk for freshly made Spanikopita; and Zora Creery for yummy egg salad sandwiches. Steve Johnson picked up and delivered two large pizzas to round out the menu. All the food was gobbled up and enjoyed immensely by our volunteers.

This was the year of the rare mushrooms: *Clavicorona taxophila*, a small, whitish "fairy" club that likes to grow on debris, and *Clavariadelphus mucronatus*, a whitish club coral with a sharp apex.

As usual, **lan Gibson** came to enter all fungal species in our Club's database. He marked down 220 species which is at the high range for the Mushroom Show. After deeper analysis of several fungi by **Oluna Ceska, Adolf Ceska** is collating the final species list. Many members stayed to help clean up afterwards. After sharing with the Swan Lake Nature Sanctuary, our wooden mushroom gathered \$238.58 in donations another high! Unofficial attendance count was over 1,000 people and we attracted seventeen new members which is the most ever entered for a Mushroom Show. Thirty-six calendars were sold.

Thanks to **Heather Leary** for doing the Publicity for the show. As you know, **Richard Winder** appeared on Shaw TV and the Mushroom Show was featured in the GO section of the Times Colonist. **CHEK TV** and the **Saanich News** both sent staff out reporters. The remarkable attendance and donations were a direct result of Heather's efforts.

Special thanks is reserved for Helga



Photo: Jean Johnson Helga lures attendees inside with her aromatic mushroom cookery.

Wolnicki, who, despite drinking two cups of coffee, stood outside and cooked from 10:00 am to 4:00 pm without taking a break. Her aromatic pine, chanterelle and hydnum mushrooms cooking on a grill drew people to the front door of Swan Lake. While there was no direct coercion, people just naturally put their donations in the **Big Mushroom** after tasting Helga's delectable appetizers.

Many thanks to **Scott Mair**, **Zak**, and the **Swan Lake Nature Sanctuary** for hosting our show and providing coffee and help when we needed it.

We hope that everyone who contributed



Photo: Heather Leary Kevin demystifies the cauliflower mushroom.

gets thanked so if there are any errors and omissions in this summary, please let us know. The people who attended this event, whether SVIMS members or members of the public, all enjoyed themselves. And some of our mushroom specimens lived on –recycled by **Rene Zich** for the **Galiano Mushroom Show** on November 6th.

Dr. Alvin Funk, 1925-2010

Al Funk was one of the original members of SVIMS, dating back to 1994. He had a very successful 32-year career as a research officer at the Pacific Forestry Research

Centre. He added large numbers of interesting and unique foliar disease and stem canker collections to the PFC's fungal herbarium. A humble, quiet man, we will miss him.



Photo: Heather Leary
A record crowd for the Survivor's Banquet

SVIMS Survivor's Banquet - Saturday, January 15, 2011

Submitted by Jean Johnson

A record number of folks attended the SVIMS annual Survivor's Banquet on Saturday, January 15th at the Gordon Head Lawn Bowling Club. Fifty people brought delectable dishes, many of which included mushrooms. To our delight there was a leg of pork, **fresh** oyster mushrooms in a chicken stew, a yummy morel and cream dip, and a mushroom strudel. Delicious grains such as barley and buckwheat were offered as well as spanakopita, domades, and a Portuguese chicken dish. Thank you to everyone for your generous donation to the pot luck dinner.



Photo: Jean Johnson Happy Birthday John Preidt!

We ended the evening with many desserts and a special huge cake for John

Preidt's 78th birthday provided by Chris Tomaschuk.

After dinner, we had our usual "swap" auction with Lee Smith as auctioneer and Pauline Hutchinson as his beautiful assistant. It was ironic that the two items that were the most sought after were also the heaviest - a stained glass stepping stone and a humungous cement mushroom. Thanks to all who donated goods to this auction and a special thank you to those of you who resisted the urge to bring any porcelain mushroom decorated cookie jars.

Thanks to Matt Larmour for organizing the Banquet and all who stayed to clean up

SVIMS welcomes new members!

Derrick Ditchburn Karen Furber Chris Muscat Linda Quiring

Mushroom Apps for your iPhone!

Roger Phillips book "The Mushrooms of North America and Europe" is available as an iPod or iPhone app. Cost is \$1.99 (this is not a misprint!) You can read a review of this and other apps in the September/October issue of The Mycophile, posted at www.namyco.org.

If you try any of the apps let us know how you liked them.

http://itunes.apple.com/us/app/wild-mushrooms-north-america/id37062698

Caution: The South Vancouver Island Mycological Society (SVIMS) newsletter, Fungifama, is not intended as an (online) identification or medicinal guide to mushrooms. There are risks involved in eating and in using wild mushrooms. The possibility may exist that you are allergic to a specific mushroom, or that the mushroom may be anomalous. SVIMS, Fungifama and the authors on this site warn that the reader must accept full personal responsibility for deciding to use or consume any particular specimen.