

MUSHROOM SEASON IS HERE!

Welcome to one and all. With the fall mushroom season almost upon us, there are lots of reasons to get involved with SVIMS. Come to our monthly meetings for stimulating and informative presentations, chat with other friendly enthusiasts, participate in an organized weekend foray, and of course, get out into our forests with a buddy and start hunting.



SVIMS President, Lee Smith

Need to get a mushroom identified? Bring it to one of our monthly meetings and have a mycologist help you. You're a keen beginner who wants to learn more about which mushrooms to eat and which to leave alone? Sign up for one or more of the SVIMS/Swan Lake mushroom courses.

Here's to our hunter-gatherer instincts...may the next few months bring us rain and an abundance of edibles. Happy 'shrooming everyone.

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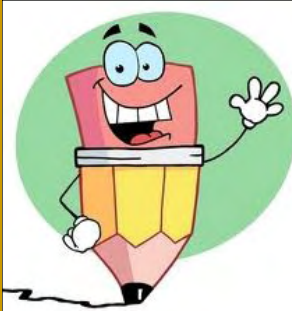
IN THIS ISSUE:

President's Picnic	P.2
My New Pride and Joy	P.2
New Members	P.2
Upcoming Events	P.3
Wild Mushrooms of S. Van. Isl.	P.4-6
In Memoriam	P.7

AUGUST 2012

Death Cap/Pancreatic Cancer	P.8-9
Mushroom Duxelle Quick Bread	P.10-11
A Tale of Two Passions	P. 12-13
Poems	P. 14
The Last Word	P. 14

GOT A MUSHROOM STORY FROM YOUR SUMMER?



Don't be shy! Share your stories and photos with us. We'd love to hear about your ventures into the woods, about the flush of morels you couldn't believe, the biggest mushroom you've ever seen, the forays you enjoyed. What's your favorite area of the Island to go mushrooming? What's your latest research find? We all would love to know. See P. 2 for the next newsletter deadline.

SVIMS President's Picnic - Saturday, June 16, 2012

by Jean Johnson



photo credit: Jean Johnson

Despite the rain, it was a fine party! As hosts Barbara and Bruce Pendergast said, "I guess the description changed from a "picnic" to a "party" when the event took place indoors due to the rain outdoors."

We had a good turnout of 33 persons--a few less than last year, and hopefully much less than next year. Thank you to everyone for bringing all the great food. It was a bountiful spread!

Barbara and Bruce had set up the house so that we had plenty of places for chatting and eating, plus they provided coffee, and anything else that was needed. Their warmth and hospitality made the President's Picnic a big success.

My New Pride and Joy by Helga Wolnicki

SVIMS has a new acquisition. In the past I used my little propane grill to cook the mushrooms at the SVIMS Swan Lake Mushroom show, but last year the wind kept blowing out the flames. So, I thought we should go with electricity instead. We bought an infrared cooking range, and with the SVIMS President's Picnic at Bruce and Barb Pendergast's coming up in June, this was a good opportunity to try it out. I found it has a precise temperature control and is easy to handle and clean. It also cooked those Chanterelles (which I had just picked in the morning) very well. Thank you, Barb and Bruce, for letting me give the new range a trial run at your place. Now I am ready to use SVIMS new grill--sorry "INFRARED COOKING RANGE"-- at the Swan Lake Mushroom Show in October.



Helga with the OLD grill at the 2011
Swan Lake Show

FUNGIFAMA DEADLINE

Please submit your stories, announcements, and photos by **October 1st** for the next edition of the newsletter.

jillstanjs@hotmail.com

WELCOME TO OUR NEW MEMBERS!

Larry Williams

Don Kissinger

Sarah Nichol

Sheldon Nicholson

UPCOMING

September 4, 2012, 7pm

SVIMS meeting, Pacific Forestry Centre

Speakers: Andy McKinnon & Shannon Berch

Topic: The first ever Radical Mycology Convergence—Truffling in the North African Desert

October 4, 2012, 7pm

SVIMS meeting, Pacific Forestry Centre

Speakers: Dan Luoma & Joyce Eberhart

Topic: Hypogeous Fungi

October 5-7, 2012

Quadra Island

2nd Annual Mushroom Fest

October 19-21, 2012

SVIMS Annual Foray

Forestry Research Centre, Lake Cowichan

\$129 + tax, 2nts accommodation, 4 meals,
forays

October 28, 2012

SVIMS Annual Mushroom Show

Swan Lake Nature Centre

November 1, 2012

SVIMS meeting, Pacific Forestry Centre

Speaker: Britt Bunyard

FURTHER AFIELD

Aug. 31-Sept. 3

NAMA Southwest Regional Foray

Portal, AZ

\$260 www.namyc.org/events

Sept. 28-30, 2012

Foray Newfoundland and Labrador

Terra Nova National Park

www.nlmushrooms.ca

Oct 12-14, 2012

Dec. 13-16, 2012

NAMA Annual Foray

Scotts Valley, CA. www.namyc.org

SVIMS is an affiliate of NAMA, the North American Mycological Association. One of the benefits of belonging is access to discussion groups and a treasure trove of information on mushroom cultivation. Check out the following links:

NAMA Cultivation Link and Cultivation forum:

<http://namyc.org/cultivation/links.html>

[http://tech.groups.yahoo.com/group/
NAMA_mushroom_cultivation/join](http://tech.groups.yahoo.com/group/NAMA_mushroom_cultivation/join)

NAMA Member Discussion Group - NAMA activities and news from the world of mycology:

[http://tech.groups.yahoo.com/group/
na_mycological_association](http://tech.groups.yahoo.com/group/na_mycological_association)

Wild Mushrooms of Southern Vancouver Island: Course for Beginners

SVIMS is partnering with the Swan Lake Nature Sanctuary, the host of the SVIMS annual mushroom show (October 28, 2012) on a new eight-session educational program for Island residents this fall. The *Wild Mushrooms of Southern Vancouver Island*, a course for adult beginners, will introduce students to the tricks and techniques of mushroom identification. It will also lead students through the major uses of mushrooms -- for eating, growing, photographing, and doing art. Local fungi experts will lead the classes.

The cost of the program will be \$20/class for Swan Lake and SVIMS members (\$25 without membership). There is a 10% discount if you register for all 8 classes. Call Swan Lake at 250.479.0211 to register.

Here are the sessions, dates, and instructors:

Wed, Sept 26, 7-9 pm -- Session 1: Intro to Fungi.

A Powerpoint presentation by past SVIMS president and current educational co-ordinator *Shannon Berch*.

Dr. Shannon Berch is a research scientist with the BC Ministry of Environment. She specializes in forest soil conservation and commercially harvested wild mushrooms. Shannon is a founding member of both the South Vancouver Island Mycological Society (SVIMS) and the Truffle Association of British Columbia.



Sun, Sept 30, 9-12 am -- Session 2: Mushroom Field Taxonomy I.

Richard Winder will talk about morphological clues for mushroom identification. Students should bring mushrooms to the class.



Dr. Richard Winder lives with his family at the maritime edge of British Columbia, in Sooke. His back yard is forest frontier, but he also explores the rest of Canada and forests around the world as a researcher. He has studied the ecology of plants, insects, and microbes, but fungi are perhaps his favorite subject. He is a founding member of the SVIMS, was the first editor of *Fungifama*, and has been President or Vice President of the organization at various times.

Wed, Oct 10, 7-9 pm -- Session 3: Cooking with Wild Mushrooms

Bill Jones will talk about the major types of edible mushrooms found in the BC wild and demonstrate how they can be prepared for the table. Tasting samples.



Bill Jones, chef and author, is based at Deerholme Farm in the Cowichan Valley. He is a French-trained chef, author of nine cookbooks, winner of two world cookbook awards, and a busy journalist, food consultant, and community builder. Bill and wife Lynn garden year round at Deerholme, which they style as an edible landscape. An acknowledged local expert on wild foods and foraging, he has a passion for wild mushrooms and keen respect of local First Nations ethnobotany and culture.

Wed, Oct 17, 7-9 pm -- Session 4: Mushroom Photography.

Instructor *Duane Sept* will give tips on another way to harvest wild mushrooms -- as photographic images.

Duane Sept is a biologist, freelance writer and professional photographer. His award-winning photographs have been published internationally, in displays and in books, magazines and other publications, for clients that include BBC Wildlife, Parks Canada, Nature Canada, National Wildlife Federation and World Wildlife Fund. Duane has written and illustrated 17 books including *Common Mushrooms of the Northwest* (Calypso Publishing)



Wed, Oct 24, 1-4 -- Session 5: Mushroom Field Taxonomy II.

Kem Luther will take the class to a local area where mushrooms can be harvested. During the foray, the group will practice field identification skills and collect mushrooms for upcoming mushroom show.



Dr. Kem Luther is a writer and amateur naturalist. He is a CRD volunteer warden and a member of the Victoria Natural History Society, the Native Plant Study Group, and the Southern Vancouver Island Mycological Society. Kem and his wife Jeanne live in Metchosin, BC.

Wed, Nov 7, 7-9 pm -- Session 6: Identifying Mushrooms with Keys.

Ian Gibson will discuss tricks and techniques for keying mushrooms (identifying mushrooms with a text).



Dr. Ian Gibson is the originator of the MatchMaker program for identifying the mushrooms of the Pacific Northwest. He is a lifelong naturalist who has been a member of the South Vancouver Island Mycological Society and the Pacific Northwest Key Council for seventeen years. After midnight he looks after several websites.

Wed, Nov 14, 7-9 pm -- Session 7: Mushroom Crafts

Christine Roberts will show the class how mushrooms can become art. The class will offer the opportunity to do hands-on crafts.

Dr. Christine Roberts has been a member of SVIMS since 1997. She served as VP in 2001-2 and as president in 2002-4. She completed her Ph.D. at UVic and moved to Bellingham, Washington, in 2007. Christine has given presentations to SVIMS on topics including: the Genus *Russula*, Slugs and Fungi, Fungi in Art, Fungi of Clayoquot Forests and Medicinal Fungi (of her local woodlands). Christine's fashion statement includes a generous splattering of mud and/or paint.



Wed, Nov 21, 7-9 pm -- Session 8: Mushroom Cultivation

Scott Henderson will explain and demonstrate the art of growing mushrooms at home. He'll also provide starter samples.



Scott Henderson is a mushroom aficionado and member of the Vancouver Mycological Society. Through his business, The Mushroom Man, Scott sells cultures and spawn of edible and medicinal mushrooms to both commercial and hobby mushroom growers across Canada. The Mushroom Man also conducts workshops to help people to learn to grow their own mushrooms at home. Scott helps people and businesses integrate permaculture mushrooms into edible landscapes.

In Memoriam

Mary Galloway (Forge) HAMPSON

1922-2012



Mary and Cy, 1991 photo credit Steve Patterson



Mary Hampson, passed away at Vancouver Island's Victoria General Hospital on April 12, 2012 after a lengthy battle with cancer. Mary was 89 years of age. She was pre-deceased by her husband Cy (Cyril), who passed away July, 1997. Both had moved to their home in North Saanich after Cy's retirement roughly 40 years ago. Mary was a great, gentle person, a good mycologist and an excellent photographer. She and her late husband Cy were one of the first SVIMS members and worked hard for our Society. She served as a Director of SVIMS for many years.

Julie-Anne LEROSE

We also note with sadness the passing of one of SVIMS Directors at Large. Julie –Anne passed away in the spring after a short illness. She was an enthusiastic newcomer to mushrooming who offered her time and welcome insights to the Executive's discussions. Her cheerful nature and outgoing personality will surely be missed by all who had the good fortune to know her.



Mary and Oluna at the 1992 SVIMS mushroom show



Photo credit Jean Johnson

Death Cap Mushroom Poison to Arrest Pancreatic Cancer in Mice, Study Suggests

ScienceDaily (Apr. 2, 2012)

Scientists of the German Cancer Research Center have coupled the fungal toxin amanitin to an antibody which recognizes a cancer-typical target molecule. Like a guided missile, the antibody carries its poisonous load to target cancer cells. The poison-loaded antibody arrested the growth of various types of cancer cells in the culture dish and even caused the complete disappearance of transplanted pancreatic tumors in experimental mice.



The mere thought of an identification error sends a chill down the spine of any mushroom lover: The death cap mushroom (*Amanita phalloides*), which resembles the common white button mushroom, contains one of the most deadly poisons found in nature, α -amanitin. This substance kills any cell without exception, whether it be healthy or cancerous.

At the German Cancer Research Center (Deutsches Krebsforschungszentrum, DKFZ) and the National Center for Tumor Diseases Heidelberg, immunologist Dr. Gerhard Moldenhauer, jointly with biochemist Professor Dr. Heinz Faulstich, Max Planck Institute for Medical Research, has now developed a method for destroying cancer cells using the dreaded fungal toxin without harming the body. The trick to accomplish this is to deliver the poison directly to the right address in the body using something that virtually serves as a cab. In this case, the cab is an antibody whose highly specific arms attach to a cancer-typical cellular surface protein called EpCAM. The fungal toxin is linked to the antibody in a stable chemical conjugation.

In the culture dish, the poison-loaded antibody arrested the growth of pancreatic, colorectal, breast and bile duct cancer cell lines. In mice bearing transplanted human pancreatic cancer, a single antibody injection was sufficient to inhibit tumor growth. Two injections of higher doses of the antibody even caused complete tumor regression in 90 percent of the animals. Even the higher doses did not cause any poison-related damage to the liver or other organs of the animals.

EpCAM, the protein chosen by the Heidelberg immunologists as the tumor cell recognition structure, is a characteristic membrane protein of epithelial cells. This type of cells lines all inner and outer surfaces of the body. Most malignant tumors originate from such epithelial tissues. Many of these, such as pancreatic cancer, breast and ovarian cancers, bile duct carcinomas and tumors of the head and neck, produce too much EpCAM -- and this is frequently associated with an extremely poor prognosis of the disease. EpCAM is therefore considered a suitable target structure for attacking tumor cells. "Treatments with un-

conjugated antibodies against EpCAM have already been tested in clinical trials such as for breast cancer. They were intended to attack the cancer solely with the weapons of the immune system, but they turned out to be clinically ineffective," said Gerhard Moldenhauer. "However, our amanitin-conjugated antibody has a much greater potential for killing cancer cells."

Details are of vital importance

Each antibody is linked to between four and eight toxin molecules. Amanitin is regarded as very suitable for this purpose. It is small enough not to be recognized as foreign by immune cells, while it is also robust enough to lend itself to chemical conjugation. "When developing toxin-conjugated antibodies you have to take an awful lot of things into account," Moldenhauer explains. "The cancer cell has to regularly take the target molecule including the attached antibody into its interior, for this is the only place where the poison can act. In the cell's interior, the poison needs to detach from the antibody or else it will not be effective. At the same time it is absolutely vital that it does not get lost while it is being carried through the body, because this could cause severe adverse side effects."

The dosage of the amanitin antibody needs to be determined with the utmost care. One problem is that liver cells are extremely sensitive to the fungal toxin; another is that other healthy cells carry the EpCAM molecule as well and are therefore endangered. However, the results obtained in mice give reason to be optimistic, according to Gerhard Moldenhauer: "Even at high doses we have not detected any organ damage in the animals. We therefore expect that there is a sufficient therapeutic window for a dosage that kills cancer cells while leaving healthy tissue unaffected."

Moldenhauer, who has many years of experience in developing therapeutic antibodies, already has plans for amanitin-conjugated guided missiles against other cancers. In particular, certain types of leukemia and lymphoma cells also carry highly specific surface molecules which lend themselves as target structures for poison-loaded antibodies.

Journal Reference:

G. Moldenhauer, A. V. Salnikov, S. Luttgau, I. Herr, J. Anderl, H. Faulstich. **Therapeutic Potential of Amanitin-Conjugated Anti-Epithelial Cell Adhesion Molecule Monoclonal Antibody Against Pancreatic Carcinoma.** *JNCI Journal of the National Cancer Institute*, 2012; DOI: [10.1093/jnci/djs140](https://doi.org/10.1093/jnci/djs140)

Helmholtz Association of German Research Centres. "Death cap mushroom poison to arrest pancreatic cancer in mice, study suggests." *ScienceDaily*, 2 Apr. 2012. Web. 2 Jul. 2012.



Mushroom Duxelle Quick Bread with Blue Cheese

by Myra Zaman

I do not want to mislead you with the name of this recipe: It is neither a quick bread nor a biscuit, something in between with all the tasty features of both. It is as light as a quick bread in taste, while keeping the fluffiness and richness of a biscuit.

I have been baking this quick bread with other fillings for a long time, and the **SVIMS 2012 President's Picnic** was the first time to give it another twist. I hope that you will enjoy every step of making of it and every bite while you are eating.

In the following, you will find not one recipe, but two: Mushroom duxelles and quick bread. Both are delicious on their own. However, the combination results in a heavenly taste, suitable as a delicate snack or as a mouth-watering side dish, or as a part of an hors d'oeuvre.

Mushroom Duxelle

Duxelle is a finely chopped mixture of mushrooms, onions and herbs sautéed in butter, and reduced to a paste. It is mainly used as a stuffing or as a part of the sauce or as a garnish. Duxelles can also be filled into a pocket of raw pastry and baked as a savory tart.

The following ingredients yield 2 ½ cups of mushroom duxelle.

Ingredients

1 lb. mushrooms, finely chopped
1 large onion, finely chopped
1/3 cup butter
2 cloves of garlic, minced
½ cup white or red wine
1 lemon, juice (2-3 Tbsp)
½ bunch parsley, finely chopped
Salt and Pepper to taste, (1 ½ tsp salt creates a desirable taste for me)



Mushrooms

I generally prefer either crimini mushrooms or dried Chinese mushrooms. I find them tastier and meatier than regular white mushrooms and affordable compared to the other wild or cultivated varieties. However, there is no limitation to the mushroom type in this recipe; it is completely up to your imagination and liking. Keep in mind that duxelle made with wild mushrooms will have stronger taste and depth than that made with white or brown mushrooms.

Wine

The original duxelle recipe does not ask for wine or garlic. However, these additional ingredients just add another layer and complement the main dish that you would like to pair the duxelle with. You can use either red wine or white wine. The red wine just complements dishes where duxelle is used with red meat and game, such as lamb chops, pork chops, pork tenderloin, and venison. For recipes with poultry, such as mushroom stuffed chicken breast or turkey tight ballotine, and for quiche, tarts, and quick breads, I find duxelle made with white wine pairs better than the red.

Method

In a big skillet, preferably non-stick, melt the butter and add the onions. Sauté the onions on medium heat for a minute, then add the mushrooms. At this stage, add the salt and cook it on medium heat until the mushrooms are tender to bite, and almost all the liquid in the pan evaporates. This will take about 5-8 minutes. Do not forget to stir occasionally for even cooking. When the mushrooms are tender to bite and almost cooked, add the garlic, and cook the mixture for one more minute. At this stage there should be barely any liquid in the pan. Deglaze the pan with wine, reduce heat to medium low and continue cooking the mixture until all the wine is reduced. Turn off the heat. Add the lemon juice, pepper and the parsley; mix well and adjust the seasoning. Serve it either hot on a slice of bread or cool it down for future use.

Mushroom Duxelle Quick Bread with Blue Cheese

Although the ingredients in this recipe are for Mushroom Duxelle Quick Bread, you may end up with baking many different varieties of quick breads if you substitute mushroom duxelle with other fillings. Feta cheese and chopped fresh herb mixture is a great alternative, while chopped tricolor bell peppers with some cheddar cheese, cayenne and chilli flakes is another.

I prefer to use the blue cheese as a topping on the bread, but if you like, you can add it directly to the batter and bake it all together. You can use any kind of loaf pans, muffin cups or mini loaf molds. Just keep in mind that this recipe yields one 8 x4 loaf, or 12 medium or 24 small muffins, or 12-15 free style biscuits.

Ingredients

1 cup vegetable oil
1 cup yogurt, plain
3 large eggs
3 cups all-purpose flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 cup mushroom duxelle
Blue cheese, crumbled or cubed, to top the bread(s)

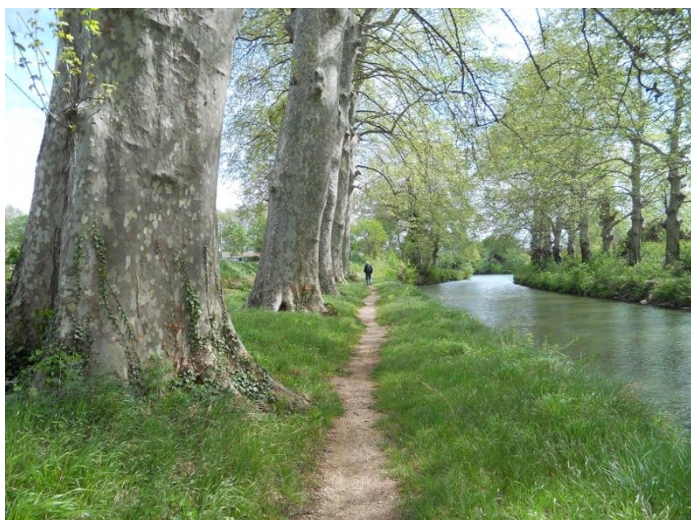


Method

Preheat the oven to 375F. Put flour, salt, baking powder, and baking soda in a bowl. Mix eggs, yogurt, and oil in another bowl, until well blended. Incorporate the dry ingredients to the wet ones. Add the mushroom duxelle and mix them all until uniformly blended. Put the batter in to a loaf pan or portion it into the muffin cups. You can also scoop the batter on to a parchment paper lined baking sheet and bake free style. Put a piece of blue cheese on top of the cakes/biscuits. If you do not want to use blue cheese, use a tsp of mushroom duxelle instead. Bake them between 30-45 minutes until golden brown and resistant to the touch. The cooking time depends on the cup that you are using. The small muffin trays cook in almost 30 minutes whereas a big loaf pan can take up to 45 minutes. Take them out of the oven and let them cool on a wire rack. Serve warm or cold.

SVIMS Member ,Chef Myra, has been cooking for more than 15 years She received her culinary degree from Pacific Culinary Art Institute in Vancouver, BC Canada and has certificates in Italian Cuisine, Spanish Cuisine and Tapas, Ottoman Cuisine in 16th Century, and Baking and Pastry, Istanbul and Tuscany She currently runs Roasted Pine Nut as a personal chef, caterer and cooking class instructor in the Greater Victoria Area

Web : <http://www.roastedpinenut.ca/>
Facebook : <https://www.facebook.com/RoastedPineNut>



A Tale of Two Passions

by Jill Stanley

(excerpted from a daily blog about Jill and Bernie's off-season stay in the South of France)

Two of my favorite things: mushrooms and the canal du Midi.

You're muttering, I can hear it:

How can she put those two things in the same sentence? What happened to wine, cheese, and torrid sex in the vines? Those two obsess over mushrooms, even in France. What's up with that?!

Until a truffle discovery at the Pézenas market, we hadn't seen anything at all fungally interesting anyway. Yes, we saw the common button mushroom and jars of dried *cèpes*, *girolles*, and *morilles* in the grocery store, but nothing out on our first country walks. For one thing, it's been a very dry winter and we'd have to go into the wetter mountains to do our searching.

The canal du Midi is different now from our previous summertime visits. It still winds through tidy vineyards and small villages hidden in (potential) sunflowers, under old stone bridges, through locks and by dozens of colourful old barges and hi-tech boats tethered for the winter. The ancient plane trees still guard the banks, but their look is sculptural now, without leaves or buds. They have smooth thick trunks, with leopard-like large spots of peeling bark similar to the papery skin of the eucalyptus, and their branches grow knobby, twisty and thick. When in leaf these glorious trees form a dense and shady parasol over the entire canal for the walkers, cyclists and boaters who meander their way along the path to their next glass of rosé. Salut, Napoléon!

Our very first sight of mushrooms was in a most unexpected place – on the side of someone's RV in Béziers, which, no doubt, had been left parked for too long a time and the graffiti artist could not resist its blank canvas. It was a jolly fungus, with a brown, toothy face and a shocking pink cap. One nibble of that and you'd be flying. A few days later, walking beside the canal in a completely different part of town, we ran across the same fungi fanatic again...painting on the underside of a bridge this time, a pair of mushrooms, equally as bright and giggly as the first. We were thrilled.

We have spent four days now walking along different sections of the canal. We take the bus from Béziers to a town or village, walk along the canal from there and then catch a return bus home from the next town. That way we hope to be able to walk most of the Canal from Carcassonne to Agde by the time we leave. The canal is untravelled and blessedly quiet at this time of year. Dead leaves pile in corners of closed cafés, shutters are tight, solitary farmers prune grapevines in their geometric fields. Hardy folk who live all year on their boats are hanging out their wash or planting spring flowers in their pots. Bargemen are giving a new lick of paint to their source of summer income, and tuning up their engines in time for Easter when summer starts in earnest. (To be exact, in Languedoc they say that summer begins on March 25th when the clocks move forward.)

Our next trip was to Villeneuve lès Béziers, where we were stunned to see our way down the canal blocked off. We could not continue our walk. Men were at work. Peering through the fence, we gasped.

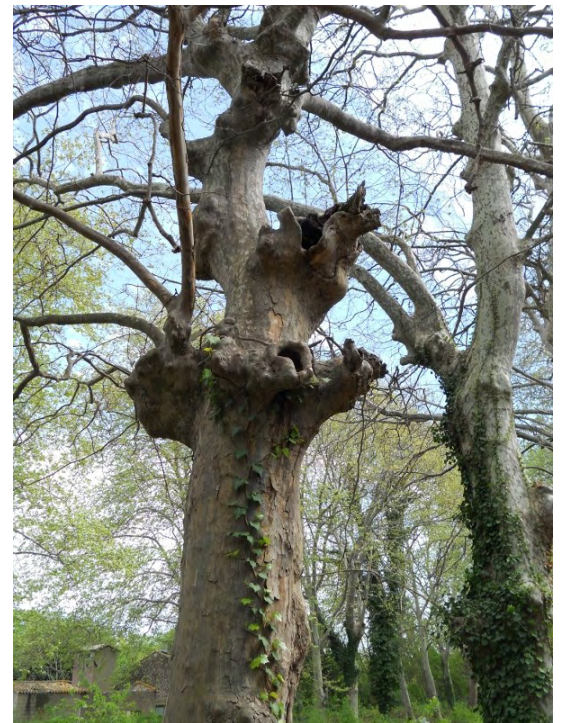
There were no plane trees on either side of the canal as far as the eye could see. Only stumps remained.

The magnitude of this misfortune literally took our breath away. It was like seeing denuded hillsides in Kamloops and the red wash of the Rockies from the pine beetle, only worse. Without the trees, the canal looked harsh, scruffy and somewhat tawdry. It had lost its majesty, its beauty, its timelessness.



It took us a week to learn what had happened.

The plane trees have been infected with a fungus (*Ceratocystis platani*) that infiltrates the heart of the tree through any small cut or abrasion in its trunk. There is no remedy except to cut it down, and even that does not guarantee the end of the spread of *Le Châncro coloré du Platane*, since the fungal spores are efficient travellers. Although the tools and machines they used to remove the trees were disinfected and the utmost care taken to avoid the spread of the disease, the water of the canal itself poses the biggest threat by carrying the spores to the roots of other trees.



As the trees leaf out, we are seeing more and more dead and dying planes. We are sick at heart. Imagine if the plane trees that line the entire canal were to become infected? The canal du Midi is part of “le patrimoine mondial de l’humanité” - it is a World Heritage Site. The loss of its plane trees would be an irreparable tragedy. It is hard to believe that one of our passions could be so

powerful as to eradicate the other.

For more updated information on the plight of the Canal’s plane trees, watch a video at:

www.aljazeera.com/news/europe/2012/08/201281164411112796.html



info

Le châncro coloré du platane est une maladie causée par un champignon microscopique (*Ceratocystis platani*) qui pénètre dans le bois de platane exclusivement, à la faveur d'une blessure, aussi petite soit-elle (clou, griffure...).

Le champignon se déplace ensuite dans les vaisseaux du bois et le détruit rapidement. L'arbre meurt en quelques années sans aucun traitement possible.

Seule arme curative : l'abattage des arbres pour neutraliser le champignon.

Pour limiter les risques de propagation, VNF met en oeuvre des mesures de désinfection de tous les outils ou engins de travaux susceptibles de véhiculer les spores du champignon et de blesser les arbres (élagage des arbres, terrassements à proximité...).

L'eau est un redoutable vecteur de propagation. Les racines des platanes, soudées entre-elles, favorisant la **contamination entre arbres**, l'abattage concerne également les sujets situés à proximité.

VNF, la Région et les services de l'état partenaires travaillent sur la gestion des plantations.

Des **actions de replantation** sont en cours d'étude, en prenant en compte les aspects paysagers, écologiques et techniques, pour restaurer le patrimoine végétal du canal du Midi, classé au patrimoine mondial de l'humanité.



**SVIMS EXECUTIVE
2011-2012**

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Richard Winder

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Turkey Tail

Its gray-green mummy ear
clings to the maple stump,
listening
for the first hoarse whisper
of rain



Toadstools

Soft umbrellas
of the underworld
push up
through beaded moss,
spokes rusted with spores,
eager for wind

by Christine Boyka Kluge

from *Decomposition*, by Roehl
and Chadwick

THE LAST WORD

Have you ever checked out Youtube for mushroom videos? It's amazing what you can find there, specific to Vancouver Island and BC. It's mushroom porn really, because you drool over people's collections of edibles, and lust after their secret hunting spots. But it is also very instructive for the beginning mushroomer because you get a chance to study the terrain in which the hunters are finding their edibles, and the close-ups of the mushrooms help with one's own identification skills.

The most recent one I watched was Eric Whitehead of Untamed Feast going morel-hunting with his wife and adorable 2 year old daughter. Not only were their patches of morels astonishing, but also their little girl was one awesome picker! I also noted that his wife was toting a rifle, casually slung over a shoulder with babe in the other arm. Defense against bears or other pickers??

I also like Islandshrooms (Mike Orr) from Nanaimo who posts his videos fairly frequently. It makes me feel so envious to see his hauls, but it also spurs me on to get out into the woods. And that's nothing but good, right?

http://www.youtube.com/watch?v=70sMCTsagm4&feature=youtube_gdata_player

http://www.youtube.com/watch?v=RvlZGcTZV-w&feature=youtube_gdata_player