

## BEGINNER'S LUCK?



Photo: Kevin Trim

It was an exciting day for **Larissa Taylor** when her sharp eye spotted this clump of *Agaricus augustus*, the Prince. Are you surprised that **Kevin Trim**, her teacher and guide, had something to do with it?

### VOLUME 16, ISSUE 3

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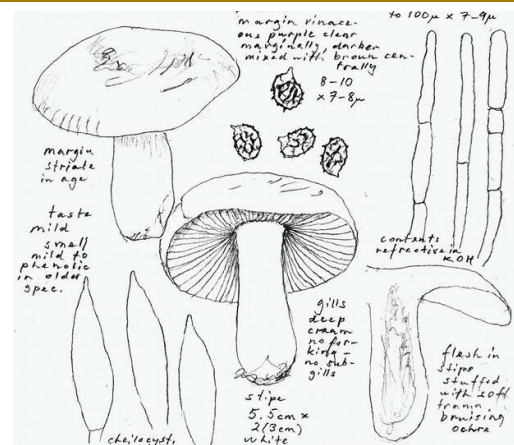
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"Birds, flowers, insects, stones delight the observant. Why not toadstools? A tramp after them is absorbing, study of them interesting, and eating of them health-giving and supremely satisfying."

Charles McIlvaine (1840-1909)

Illustration: *Russula brunneoviolacea*  
by Oluna Ceska



# MEMBERSHIP NEWS



**Karen Rowe**, after a grueling two years, has finished her studies, articling, and final exam for her Certified Management Accounting (CMA) designation - while working full time AND as Acting Comptroller at the National Research Council, National Science Infrastructure Portfolio (NRC-NSI). Congratulations!



**Richard Winder** studies the ecology and biology of microorganisms and their role in sustaining forests, examines the impact of harvesting systems on key microbial-communities of forest soils and explores the ecology of fungal non-timber forest products. But did you know he has also published a sci-fi book entitled **Stella**? Click [here](#) for a review and plot line.



**Andy MacKinnon** is a research ecologist with the BC Forest Service, an SFU adjunct professor in resource and environmental management, and the co-author of six best-selling field guides to plants of western North America. The degree of Doctor of Science, *honoris causa*, was conferred on Andy on Friday, June 14 at the 9:45 a.m. ceremony. Congratulations!

## FUNGIFAMA DEADLINE

Please submit your stories, announcements, and photos by **December 15th** for the next edition of the newsletter.

[jillstanjs@hotmail.com](mailto:jillstanjs@hotmail.com)

## WELCOME TO OUR NEW MEMBERS!

Jacqueline Kyle-Kelly

Tara Beninger

Christine Brennenstuhl

Vadim Junea

Heather Leech

Voytek Gretka

Bob Brett

# UPCOMING

September 5, 2013, 7pm

SVIMS Meeting, Pacific Forestry Building

## **Choice Edible Mushrooms of the West Coast**

Daniel Winkler, Eco-Montane Consulting

October 3, 2013, 7pm

SVIMS Meeting, Pacific Forestry Building

## **Russula**

Bart Buyck, Museum National  
d'Histoire Naturelle

October 18-20, 2013

## **SVIMS Annual Foray**

Forestry Research Centre, Lake Cowichan

October 27, 2013, 10-4pm

## **SVIMS Annual Mushroom Show**

Swan Lake Nature Centre

November 7, 2013, 7pm

SVIMS Meeting, Pacific Forestry Building

## **Huitlacoche, other smuts and rusts**

Britt Bunyard, Fungi Magazine

## **FURTHER AFIELD**

September 6-8

### **Foray Newfoundland and Labrador**

Fogo Island

[www.nlmushroom.ca](http://www.nlmushroom.ca)

September 12-15, 2013

### **Wildacres Regional Foray**

Wildacres, North Carolina

Info: [glendakoneal@yahoo.com](mailto:glendakoneal@yahoo.com)

September 20-22, 2013

### **Sicamous Fungi Festival**

[www.fungifestival.com](http://www.fungifestival.com)

October 18-20, 2013

### **Fungus Among Us Mushroom Festival**

Whistler, BC

<http://www.whistlernaturalists.ca/>

October 18-20, 2013

### **Shroom Mushroom Festival**

**With Robert Rogers**

Sechelt, BC

<http://www.scsroom.org/>

October 24-27, 2013

### **NAMA Annual Foray**

**The Ozarks AK**

For more information and registration:

<http://www.namyc.org/events/NAMA2013/index2013.html>



# Wild Mushrooms: An Introductory Course for Adults



SVIMS / Swan Lake Nature Sanctuary

Wed, Oct 9, 7-9 pm

Session 1: **Intro to Mushrooms.**

Instructor: **Shannon Berch**. PowerPoint lecture. Students should bring mushrooms to class for identification, discussion.

Wed, Oct 16, 7-9 pm

Session 2: **Mushroom Field Taxonomy 1.**

Instructor: **Richard Winder**. Students should bring mushrooms to the class. Richard will discuss morphological clues for mushroom identification.

Wed, Oct 23, 7-9 pm

Session 3: **Identifying Mushrooms with Keys and Books.**

Instructor: **Ian Gibson**. Illustrated talk, Mushroom MatchMaker demonstration, keying practice. Free MatchMaker CD.

Sat, Oct 26, 9-12

Session 4: **Mushroom Field Taxonomy 2.**

Instructor: **Kem Luther**. Place TBA. Students work on field identification skills, collect mushrooms for upcoming mushroom show

Sun, Oct 27, 10-4

**SVIMS annual Swan Lake Mushroom Show.**

Free supplementary event to beginner program.

Wed, Nov 6, 7-9 pm

Session 5: **Cooking with Wild Mushrooms.**

Instructor: **Bill Jones**. Lecture/demonstration/tasting.

Wed, Nov 13, 7-9 pm

Session 6: **Mushroom Cultivation.**

Instructor: **Scott Henderson**. Lecture/demonstration/hands-on practice.

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. Sessions at Swan Lake Nature Sanctuary (except Session 4).



# SVIMS ANNUAL CHINESE NEW YEAR'S DINNER

By Jean Johnson

Ten Chinese dishes liberally laced with a delicious variety of mushrooms were on the menu for the SVIMS fourth annual Chinese dinner at the Golden City Restaurant which took place on Saturday, March 16th. This dinner celebrates the Chinese New Year. 2013 is the Year of the Snake. The snake represents cleverness and tenacity - two characteristics that could also be attributed to mushroom foragers.

The menu was lavish and beautifully presented. We started with a chicken soup that had a variety of mushrooms in it. Oluna was so intrigued that she stuffed one of the mushrooms in a napkin and took it home to try and analyze later.

We had a cheerful time with lots of lip smacking and unbridled eating. We couldn't even finish all the food that was presented at our table. Here is a photo of my favorite dish: scallops with deep fried milk. How do you deep fry milk? Only the Chinese chefs know!



Photo: Jean Johnson



Photo: Jean Johnson

Thanks to Adolf and Oluna Ceska for planning the menu and reserving the restaurant. Thanks to Barbara Pendergast for taking in the money and keeping the list. And thanks to Vicky and her staff at the Golden City Restaurant for a lovely meal and great service.

# President's Picnic



Every June SVIMS welcomes summer with its last meeting of the year, the President's Picnic. 2013 was no exception. We enjoyed a warm, sun-dappled evening in the tranquil gardens of Agnes and David Lynn's Ten Mile Point home. About 40 people contributed to the—as always—delectable potluck, and friendships were renewed and begun with good conversation and yummy food. A big thank you to Agnes and David for hosting this fun event.





## THOUGHTS ON MUSHROOM FORAGING

The Mycophile, July-August 2013

By Bill Bakaitis

*(NAMA Editor: The following essay by Bill Bakaitis was written in response to concerns expressed by officers of the Mid-Hudson Mycological Association that often new members join just to find out where the best sites for hunting mushrooms are, (and are) never to be seen again. The issue of extensive foraging for profit also surfaced and is addressed, as is his concern that the recently released movie, NOW FORAGER, may serve to encourage more people to forage without reflecting on environmental impact. With his permission, I am publishing his views so that it may start a conversation among NAMA members, who surely have their own informed opinions on these matters).*

The most successful clubs I know have developed an ongoing in-club base of expertise in the identification of fungi, which goes beyond the mere foraging for edibles.

I found during my tenure as president, and later as educational director, that many people would join primarily to get to know how to identify edible mushrooms. Once they felt comfortable with that task, they would simply disappear as members. Sad to say, some would even ransack once productive foray sites where they had learned their newfound skills, leading the sites to become barren of fungi at the

club's next scheduled walk. In some cases landowners who had allowed/invited local clubs to collect on their property were shocked to find 'club members' returning to trespass on their property with apparent abandon. I know of a number of morel sites so affected.

How to deal with that? The most successful clubs I know have developed an ongoing in-club base of expertise in the identification of fungi, which goes beyond the mere foraging for edibles. This process serves two purposes. First, the club activities become more centripetal, pulling members into the club by collecting, photographing, identifying and sharing the joy of getting to know the thousands of species which fruit in their area. Secondly, the interest in non-edibles as part of the natural ecosystem becomes more obvious, at times compelling. By its very nature this discourages the wanton collection of edibles from



our forests and fields. Thirty years ago, when I founded this club we often would have trained biologists walk with us and the conservation ethic was paramount.

I recall Dr. Al Feldman's admonition to a group of enthusiastic young collectors way up on a side trail connecting Mt. Tremper with a remote trailhead near Shady. It took nearly two hours to get to this spot. On a clonal clump of Birch there was a stunning fruiting of *Pholiota squarrosoides* (which at that time was a complex considered a safe, if not choice, edible. For more, see the comment below\*). A pair of members was

Having collected mushrooms in Southern France I have seen the complete destruction done to the forest as commercial truffle hunters ravaged the area with their rakes.

about to have at it with their knives and collecting baskets. He halted the removal, called in those nearby who might want to photograph the specimen, discussed it, and then allowed those interested in collecting to remove only a portion of the clump, stressing the importance of conserving the remainder for various ecological reasons that he described. What the members in attendance gained from this experience was far, far greater than a few forks full of fungi!

As a model for club activities, consider those who are birders: they don't just go out to hunt for edible species, such as ruffed grouse and woodcock; they find joy in seeing the diversity of species and are particularly thrilled in seeing a rare or even a completely new species. As for edibles consider a

group like Trout Unlimited. Trout are wonderful eating but members of this group typically practice 'catch and release'. A trout they say is much too valuable to be caught only once. And the reason they fish, many will say, is because trout only live in beautiful places. In fact many fishermen restrict their 'collecting' to photographs and memories of the places they visit, and often spend little time actually fishing. When they do fish they restrict themselves to the most challenging of techniques like attempting to catch (and release) a 20" trout on a size 20 dry fly. As for myself, I do keep an occasional trout, and open it at streamside to learn more about what this particular fish was feeding on, before committing it to the creel and the evening meal.



This makes me a better fisherman and a keener observer of the natural processes, which surround the fish, the stream and the season. Aside from these few, however, I release nearly every fish I catch even though they are edible, choice in fact.

Because fungi and other wild foods have suddenly become quite chic we have seen quite an interest in getting to know them.

If you have followed this line of reasoning it should come as no surprise to learn that I am opposed to commercial foraging for wild foods. There may have been a place for this in the past and perhaps in some parts of the world today, but certainly not in heavily populated areas such as surround us.

Having collected mushrooms in Southern France I have seen the complete destruction done to the forest as commercial truffle hunters ravaged the area with their rakes, disturbing hectares of duff, exposing the hillsides to the elements and consequent erosion, and rendering the area hostile to the fruiting of all other fungi. One might think that it would be in the long term financial interests of the collectors to conserve the area for future harvests, but as the areas become degraded/destroyed the total yield decreases, the price per ounce/pound rises and competition for the remain resources grows. In addition, the economic factors, which encourage commercialization, not only continue but also escalate as the investment in capital and demand from the markets increases and the need to feed and sustain one's own economic enterprise increases.

Close to home, I recall one particularly robust stand of black morels which had produced for decades suddenly collapsed after a collector/collectors ransacked the site scraping, raking and 'plowing' the area clean. When my co-leader and I arrived at the site we were shocked beyond belief. Because the damage was confined to the precise areas where we had led classes in the past we had to assume it was one of the class participants who ruined the area. It has not subsequently recovered, a loss shared by every student who has since followed.

Because fungi and other wild foods have suddenly become quite chic we have seen quite an interest in getting to know them; witness the recent increase in membership of Mycological Societies, the recent film which glamorizes foraging for wild crafted foods, and the increase in commercialization of these products.

I have seen hillsides in the mid-Hudson area where ramps [*Allium tricoccum*] once thrived. They stood for generations, yet within the past two years these sites have become almost completely denuded; only the potholes, trenches, and threadlike baby ramps remaining. If you have ever tried to grow ramps, you know that it takes a decade or more to get a harvestable crop, and scientists tell us that it takes about one hundred years for a recolonized area to become sustainable.

In a similar fashion I have sadly come to learn that there are a group of morel collectors in the Hudson Valley, young college-aged, middle-class children of privilege who collect morels for commercial market. Why? Well the family of one young fellow proudly said he uses the proceeds from his foraging to finance summers in the Mediterranean! I find this particularly troublesome. Coming from a well off family he simply has no need for the profits gained from exploiting our common wealth, and I am distressed and confounded by the failure of the educational process in his life. The collecting pressure in our crowded Northeast corridor is simple too great to provide sustainable commercial harvesting. In such a situation, history teaches us, the ‘tragedy of the commons’ appears with sudden collapse.

I see the same thing in Maine where my wife and I live in the summer. Young collectors take a class with one of the area’s better known amateur mycologists and then go precisely to the spots where he trained them and collect there for markets both in the local and NYC area. Several have contacted me because of the mushroom articles I have written and offered to ‘show me’ their sites imploring that we ‘collect together’. I know some of the places they collect and have seen what remains of the black trumpets and chanterelle sites. Particularly striking are the neatly trimmed *Gri-fola* stumps, which show up on roadside Oaks as autumn approaches.

Commercial collectors have told me they constantly peruse the internet to locate sites where mushroom clubs go and follow the leads that other collectors post.

So, as you can imagine, I have questions about the mixed messages threaded throughout the movie local groups are choosing to sponsor. By all accounts it is a tender, romantic and well-made gem of a film. But I know it is in the nature of film making (or essay writing for that matter) to select, edit, surround and frame issues in ways that support the story. That is the essence of good story telling. It is the romanticiz-

ing of foraging which troubles me. To the extent we encourage this activity we bear the consequences which, logic, history, and analytical analysis tell us will likely follow.

The first order consequence will be a growing interest in collecting edible mushrooms and other wild products. This may be something which mushroom collectors would like to see happen. After all, most of us are foodies of one sort or another and most like a good tearjerker of a story so we often accept these emotionally clad promo pieces without hesitation. Once past the carefully crafted veneer however, various unanticipated consequences are likely to follow, among them, in this case, being the decreased abundance of 'choice' species on your walks and at your sites.

Commercial collectors have told me they constantly peruse the internet to locate sites where mushroom clubs go and follow the leads that other collectors post. They move around with the seasons. At times they 'purchase' or trade GPS locations. Being mobile, otherwise unemployed, unencumbered by domestic responsibilities, and often supported by others, they can cast a wide net and ply their trade twenty-four seven... Think about this for a while and see where it takes you. I doubt that many of us will see this as something we wish to encourage.

A third order of consequence is also likely to follow, namely the closing of collecting areas available to us. I wanted to share these concerns with you beforehand. In short, however natural, inviting, and satisfying foraging for wild foods might be for the individual collector, commercial exploitation of these forest products raises issues and poses problems of an entirely different scale, scope and magnitude. Local members who have been with the club for only a year or two will know of a nearby collecting area which the owner has posted because of past foray trespassing by collectors (whom she suspected to be club members).

I do systematic species identification/collection/cataloguing of vouchers in a few locations for conservation and educational institutions and have seen rapacious collectors in some of these posted and sensitive areas, their bags filled and the hillsides trimmed. Watch for the enforcement of environmental and property laws to be enforced once the voluntary self-enforced violations fail.

Some may look at the vast public land areas available in the Catskills and Adirondacks and think of them as limitless in potential. My discussions with State Officials while in the process of founding our local club

led me to the unwritten understanding that limited collection of fungi for individual use would be tolerated, but heavy or commercial use (save perhaps in Multiple-Use Areas after permits were approved)

would not. Once commercial come obvious I suspect we are existing laws which prohibit the mushrooms) of forest products.

when a commercial harvester ic mushroom in the collection control networks in the North- es where even experienced col-

Recently I have been asked to being considered by a nation-

However natural, inviting, and satisfying foraging for wild foods might be for the individual collector, commercial exploitation of these forest products raises issues and poses problems of an entirely different scale, scope and magnitude.

pressure in these State Lands be- likely to see enforcement of the ex- collection of even the 'fruits' (e.g. This will become much more likely makes a mistake and includes a tox- basket. Working with the poison east I regularly consult on such cas- lectors make serious errors.

comment on a comprehensive plan wide professional consortium in-

volving both governmental and commercial groups. This consortium has an interest in product safety and commercially offered 'wild harvested' (e.g. foraged) foods. There is a great deal of interest, not only in the protection for consumers, but also in the liability issues involved. These include liability for the state, the purveyor, the restaurateur, the collector, the trainer of the collector, as well as the credentialing process itself. Given the complexity of the problem and the increasing commercial pressure to provide foraged products to an increasingly interested restaurant industry, the problem has led some states, including one here in the Northeast to completely prohibit the use of wild harvested foods in commercial establishments. (Having seen only summary reports of the laws I don't know if this includes the gathering and sale of such forest products.) This is not something being considered for the hazy distant future, but is already legally in force, some enactments taking place within the past year or two. I wanted to share these concerns with you beforehand.

In short, however natural, inviting, and satisfying foraging for wild foods might be for the individual collector, commercial exploitation of these forest products raises issues and poses problems of an entirely different scale, scope and magnitude.



# MOOSE STEW

## With Shitake and Rosemary

By Barbara Pendergast

Adapted from a recipe in **Wild Mushrooms** by Cynthia Nims

Cynthia Nims' recipe calls for lamb and porcini mushrooms, but for the Survivor's Banquet, Bruce and I had moose meat to cook and we had fresh shitakes because of the mushroom log Bruce had purchased from Scott Henderson (shroomstore.ca). Dried mushrooms, available in Chinatown, have concentrated flavour and the liquid from soaking them adds depth to the stew. This serves 8-10.



**8-10 dried shitake mushrooms**

**2-3 cups stock**

**1/4 cup olive oil**

**2 lbs stew meat, cut into 1" cubes**

**Salt and ground pepper**

**1 onion chopped**

**Garlic**

**2 potatoes, diced**

**3 carrots, diced**

**1 Tablespoon fresh rosemary, minced**

**1/2—3/4 lb. fresh shitake, coarsely chopped**

Cover dried mushrooms with 1 cup boiling water and let soak about 30 mins. Drain, save liquid for part of stock. Coarsely chop mushrooms.

Brown meat cubes in oil (2-3 batches). Place meat in slow cooker. Brown onions, soaked mushrooms and garlic. Add to slow cooker. Add stock to fry pan, heat, and add to slow cooker. Add potatoes, carrots and rosemary. Cook 6 hours.

This could all be done on low heat on the stove as well, with less time.

30 minutes before serving, brown the fresh mushrooms and add to the stew. Check for seasonings and add more if needed.

**SVIMS EXECUTIVE  
2012-2013**

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Richard Winder

**Vice President**

Bruce Pendergast

**Treasurer/Membership**

Barbara Pendergast

**Assistant**

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**KEEP YOUR EYES OPEN!**

This summer, on the Kludahk Trail, Shannon Berch pointed out a tree with a black resin flow and a small fungus growing in the resin. According to Shannon's ID, it was similar to *Sorocybe resinae* she knew from her research plots. We sent a link to our [Mushroom Observer observation](#) to Dr. Jouko Riikinen from the University of Helsinki. He spent some time as a post-graduate student in Corvallis, OR. He suggested that our find might be *Chaenothecopsis nigripunctata* Riikinen, the species he described as a new species from the resin of *Tsuga heterophylla* in WA and OR.



Photo: Adolf Ceska



Photo: Adolf Ceska

Dr. Riikinen listed 4 occurrences from OR and WA, always growing on the resin of western hemlock, *Tsuga heterophylla*. This would be the first record of this species for BC and Canada. Interesting is its elevational distribution: in WA and OR this fungus occurs at mid-and higher elevations (ca. 350 -1100 m).

We would greatly appreciate if you could look for this fungus at other sites in and around BC. Oluna & Adolf Ceska

**THE LAST WORD**

The season for mushrooms will soon be upon us...hurrah! Bernie and I are planning on a couple of forays this year: SVIMS own Cowichan weekend Foray—of course— as well as The Great Alberta Mushroom Foray in Castle Mountain, AB. on the Labour Day weekend. If we add just a couple of new species that we can learn to identify, we are well satisfied. Spending time with fellow enthusiasts, being outside in natural surroundings, learning by doing, are great reasons for anyone to attend a foray. And there are many to choose from, near and far. Is there a foray in your future? Do take photos and share your experience with us.

*Jill*