

Please note—SVIMS May meeting on May 8th, not May 1 as usual.

THE GREAT STINKHORN CONTEST



J.C. Jacobs, Wikimedia Commons

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Win a wonderful prize for your best Stinkhorn photograph!

Accompany it with a short observation including where & when found, and it could bring you fame and fortune as well as publication in Fungifama. Deadline is October 31st 2014 and the winner will be announced at the November 6th SVIMS meeting. All entries to jill-stanjs@hotmail.com Open to SVIMS members only.

In Memoriam



PREIDT, John (Johann) 1933 - 2013 Born in Draas (Transylvania), Romania, he was the son of Johann Preidt and Katharina Markus; both parents were born in Draas, then part of Hungary. After the Second World War, at the age of 17, John found himself living as a displaced person in Austria. He was able to immigrate to Canada, where he worked on the largest fruit farm in New Brunswick. He moved to Kitchener, Ont., where many of his townspeople were living, then to Lethbridge and then worked as a mechanic in Gunnar, in the far north of Saskatchewan. In 1983 he moved to Castor, Alberta and to Edmonton in 1988. He lived in Edmonton for 5 years and 20 years in Victoria. In Castor, John joined the Benevolent and Protective Order of Elks and remained very active with the Elks for the rest of his life. For many years, he organized Victoria Elks as Marshals of the Victoria Day and Santa Claus parades. John enjoyed: Victoria, his walks on the Gorge, his garden, Gorge-Tillicum Urban Farmers, the Big Blue and Cousins Computer Club, his position on the board of the Juan de Fuca Seniors Centre, yoga, and weaving his rag rugs at home. John is survived by his partner, Chris Tomaschuk; sister, Kathy Ables in Kansas; sons, Danny and David, many grandchildren and great-grandchildren. A celebration of John's life was held on Sunday, January 19th, 2014 at the Juan de Fuca Seniors Centre.

FUNGIFAMA DEADLINE

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

jillstanjs@hotmail.com

WELCOME TO OUR NEW MEMBERS!

Jessica Planeta

Wayne Lackner

Tom Witte

Alison Slater

Douglas Fleet



Photo: Liz Williams

Don't forget the annual

Mushroom Dinner!

March 22, 2014, 6pm

Golden City Restaurant

You must reserve your seat by paying \$40/pp to Karen Rowe by March 15th latest.

For more information, contact Adolf at aceska@telus.net



SVIMS meeting—April 3, 2014

Pacific Forestry Building, 7pm

THE HYPE AND HOPE OF MYCOREMEDIATION

This presentation will address how fungi can and can't be used in environmental clean up. What is the potential of mycoremediation, what are its limitations and what are the impediments to its commercialization?



Dr. Thom O'Dell has over thirty-five years experience collecting, studying, growing and eating mushrooms. His research has ranged from ecology of mycorrhizae to applied mycoremediation among other topics. He received his BS from the Evergreen State College and a PH.D. in Botany and Plant Pathology from Oregon State University.

SVIMS meeting—***May 8, 2014***

Pacific Forestry Building, 7pm

THE NON-CULINARY USES OF FUNGI BY NORTHERN FIRST NATION PEOPLE

We seldom think of fungi as being present in the Arctic and Subarctic, so it might come as a surprise that First Nations peoples in the North use (or have used) certain fungi in a variety of ways -- as insect smudges (Cree), chewing tobacco (Yupik), stiptics (Inuit), and as a means of getting rid of evil spirits (Chukchi). Dr. Lawrence Millman will tell you about some of these uses, and in taking you on a tour of the North, he will also provide you with an introduction to ethnomycology.



Dr. Lawrence Millman has written books on both mycology and ethnography. His most recent book *Giant Polypores and Stoned Reindeer: Rambles in Kingdom Fungi* combines both. His 14 other books include such titles as *Last Places*, *Lost in the Arctic*, *Northern Latitudes*, *A Kayak Full of Ghosts*, *Our Like Will Not Be There Again*, and *Fascinating Fungi of New England*. He lives in Cambridge, MA, USA. His essays have appeared in *Smithsonian*, *National Geographic*, *Fungi*, *Outside* and numerous other publications.



May 9-11, 2014

The Oregon Mycological Society (OMS) will be hosting its Spring Mycology Camp at Suttle Lake, Oregon. For more information see www.wildmushrooms.org.

NORTH AMERICAN MYCOLOGICAL ASSOCIATION (NAMA)

2014 FORAY— EATONVILLE, WASHINGTON

OCTOBER 9-12, 2014



Put these dates on your calendar! For SVIMsers, here's a foray not to be missed. The Patrice Benson Memorial NAMA foray is right in our backyard this fall and it promises to be amazing. Eatonville lies close to great mushrooming habitat in national forest lands of the Cascades Mountains and Mount Rainier National Park. Paul Stamets, who received the 2013 NAMA Award for Contributions to Amateur Mycology, is the keynote speaker and Steve Trudell of the University of Washington is the Foray Leader. With a wonderful line-up of speakers, workshops and forays, you will want to be there. For all the autumn opportunities in Mount Rainier National Park, check out http://www.visitrainier.com/pg/fall_activities/fall-activities-in-the-mt-rainier-national-park-area#mush and for more information about the Foray and to register, go to <http://www.namyc.org>

Hitchhikers and Eucalypts

By Shannon Berch

Back in the fall of 2009, I reported in Fungifama having found a couple specimens of *Hydnangium carneum* (Figure 1) at the drip line of the big *Eucalyptus perriniana* (Spinning Gum) growing at the Horticulture Centre of the Pacific in Saanich. At that time, I learned from the web site of the North American Truffle Society that “*Hydnangium carneum* associates exclusively with Eucalyptus trees. It is native to Australia but hitch-hiked to North America on the roots of imported ornamentals.”

Ever since then I have visited that same *Eucalyptus* each fall just before our Mushroom Show to collect specimens of that same truffle for the show.



Figure 1. Fruit body of the fungus *Hydnangium carneum*. Specimen photographed in Mountain View, California, USA, by Douglas Smith. From Wikimedia Commons.

Then, this last fall for the very first time, I spotted another truffle poking out of the ground around the drip line of the small Eucalyptus growing just outside of the entry to the Horticulture Centre. I photographed the fruiting bodies (Figure 2a) and then checked the spores under the microscope (Figure 2b). I sent these pictures to Dr. Jim Trappe, who found them interesting and encouraged me to send him my collection.

Shortly after he received it, Jim sent me the following information:

“Your splendid hypogeous collection from a eucalypt planting is *Descomyces albellus* (Masse & Rodway) Bougher & Castellano, that used to be *Hymenogaster* but belongs in the Bolbitiaceae rather than Hymenogastraceae. The Bolbitiaceae contains the ECM mushroom genus *Descolea* (Figure 3), the ancestor of *Setchelliogaster* (Figure 4) which is a small stipitate, sequestrate ECM genus, and *Descomyces*. *Descomyces* looks like a *Hymenogaster* (Figure 5) except that it has a scanty to well-developed suprapellis of large, brown hyphae that resemble the partial veil of *Descolea*, possibly either an atavistic structure on the part

of *Descomyces* or remnants from an ancestor common to both. In *Descomyces* it breaks into patches with age and even nearly disappears, leaving mostly the white pellis but generally still evident as seen with a hand lens.”

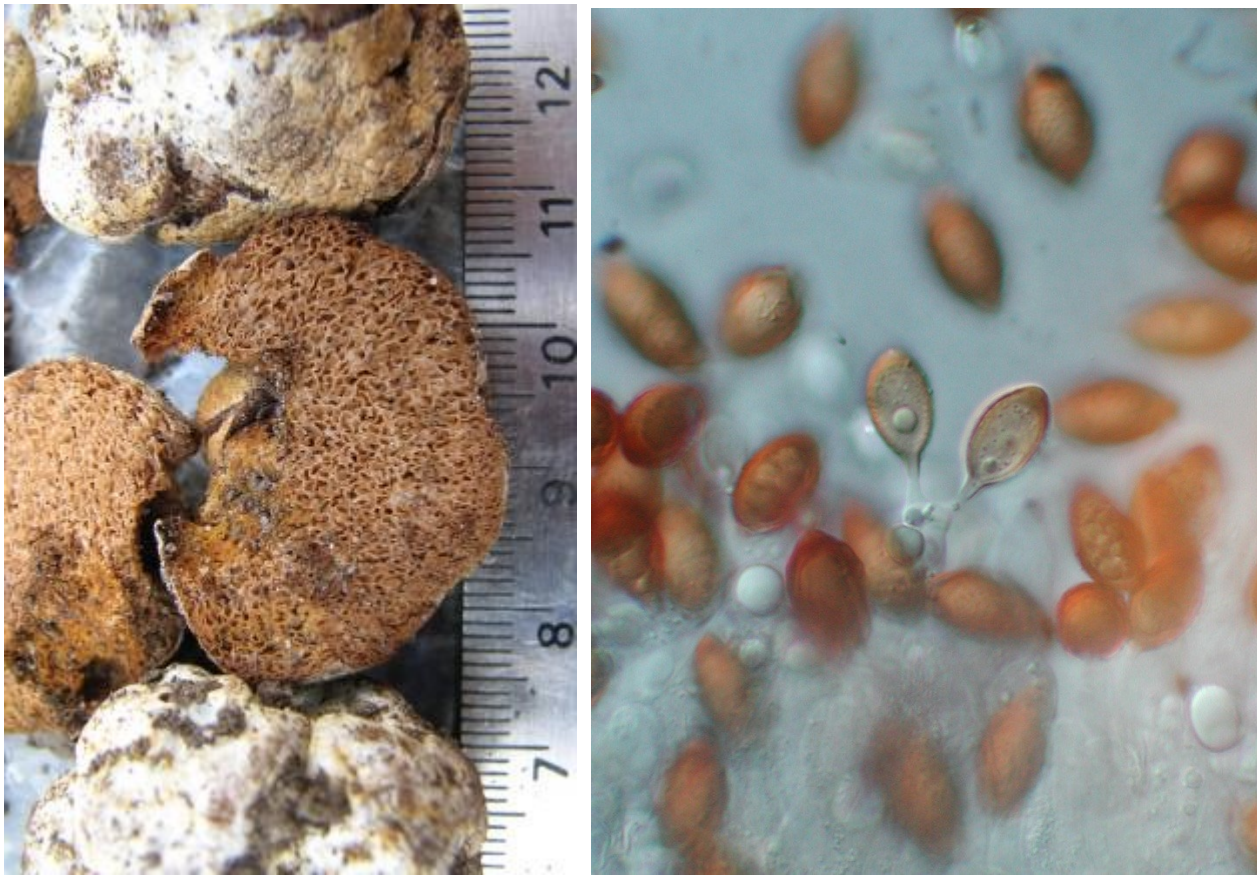


Figure 2a. Fruit bodies of the fungus *Descomyces albellus*. Specimens photographed in Saanich, BC, by Shannon Berch. b. Spores of *Descomyces albellus*.



Figure 3. Fruit bodies of the fungus *Descolea recedens*. Specimens photographed in Comboyne State Forest, New South Wales, Australia, by Ian Dodd Kundabung. From Wikimedia Commons.



Figure 4. Fruit bodies of a fungus in the genus *Setchelliogaster*. Tentatively identified as *Setchelliogaster tenuipes*. Specimens collected in Melbourne, Victoria, Australia, and photographed by Lord Mayonnaise (according to Mushroom Observer). From Wikimedia Commons.



Figure 5. Fruit bodies of *Hymenogaster gilkeyae*, photographed by Matt Trappe.

In their 1993 publication on the delimitation of *Hymenogaster sensu stricto* and four new segregate genera, Bougher and Castellano (Mycologia 85(2): 273-293) said that *Descomyces albellus* is “probably indigenous to Australia but now widespread throughout the world in gardens and plantations of *Eucalyptus* and other Myrtaceae”.

Although none of the truffles (false truffles, if you prefer) mentioned here are favoured for the table by humans, in their home ranges they are excavated and consumed by various animals. I do wonder what our native mycophagous animals make of these exotic fungi and whether they find them palatable.



What's in NAMA's March-April 2014 Issue of '*The Mycophile*'?

Reviewed by Gary Sawayama



The lead article is a contribution about Hair Ice from Jan Thornhill of the Mycological Society of Toronto. If in your late fall hikes through alder or maple stands you noticed a fallen branch that appears to have a thick growth of long, wispy-white whiskers, it was likely Hair Ice, a phenomenon reputed to be triggered by fungi and plunging temperatures.

In the movie *Ghostbusters* the science geek character matter-of-factly lists his hobby as collecting 'spores, molds and fungus', a pick-up line if I ever heard one. For SVIMS members who have been channelling the recently-deceased Harold Ramis without knowing it, you can immerse yourself in the pictorial of NAMA's 2013 Photography Contest.

Last fall SVIMS narrowly missed an opportunity to schedule Taylor Lockwood as a speaker; the stars just didn't align. In this issue of *The Mycophile* Lockwood relates the story behind the story for his *Spirits of the Forest* video. If you haven't viewed fungal bioluminescence, try Googling him.

Brandon Matheny leads us on an interesting odyssey that not only focuses on *Inocybe* but traces his mycelial career path from his early days as a forager in Seattle with the Puget Sound Mycological Society. Michael Beug writes about the challenge he and his two coauthors faced in sorting out Gyromitra-like fungi for their new book, *Ascomycete Fungi of North America*, and of course he ends the article with some words on consumption.

Because NAMA is an umbrella for so many regional and local mycological interest groups, it is impossible to synchronize the release of our respective newsletters. The March-April edition of *The Mycophile* that is the subject of this advanced review will be posted at the beginning of April. Look for it at <http://www.namyc.org/publications/index.html>

What happens when
you leave your jacket
in my yard?

It becomes
mycota.



Without a sequenced specimen, it's a rumour.

THE NORTH AMERICAN MYCOFLORA PROJECT

By Jean Johnson

The long-term goal of this project is to produce a modern, comprehensive mycoflora of macrofungi for North America. This would be a resource that contains monographic treatments of all the macrofungi. It would provide online keys and downloadable applications, up to date distribution maps, links to macroscopic and microscopic images, and links to nucleotide sequences and phylogenetic trees.

Dr. Tom Bruns of UCLA Berkeley has stated that DNA sequencing is transforming our ideas about mushroom taxonomy. He is also leading the development of the North American Mycoflora Project, a comprehensive survey of North American macrofungi which relies heavily on the contribution of “citizen science”.

To view videos from the first workshop, held July 14-15, 2012 go to www.northamericanmycoflora.org where you can also see videos of all the presentations and read pdf articles.

Of special interest is the video presentation by **Dr. Scott Redhead**, a leading research scientist at Agriculture & Agri-Food Canada in Ottawa where a fungal herbarium is housed. He speaks about the resources housed in Ottawa plus many Canadian mycological groups, especially the Quebec club which has a paid mycologist. He mentions other Canadian mushroom clubs, including SVIMS, that contribute valuable fungal knowledge as citizen scientists. It is well worth viewing this video.

What a great way to celebrate SVIMS 20th anniversary! The Annual Survivors' Banquet in January

surpassed itself this year with more than 70 hungry gourmands in attendance. The tables were groaning under the weight of food, from breads to salads, from pates to casseroles, from soup to bbq ribs and pizza. And that was before the dessert table.

Many of the dishes had wild mushrooms as their main ingredient. There was even a pizza with pine mushroom toppings. Other interesting dishes were Mushroom Spanokopita with Plum Sauce, a Walnut-Cheddar Loaf with Cauliflower mushrooms, Mushroom Leek Casserole, Salmon Sushi, Sunflower Pate, and Sour-dough Chocolate Cake. Tom Maler (recipe in Mar '12 Fungifama) brought his spectacular Kulajda soup again along with a dynamite Cream of Porcini. Anne Henderson delighted us once more with her decadent Tiramisu. It was a feast beyond words.

After we had gorged ourselves and enjoyed laughs and conversation with those around us, the fun of the gift raffle ensued. Much coveted was an Amanita hat, and that was "stolen" again and again. Juliet Pendray didn't give up, and she went home the lucky winner. There were teapots up for grabs, Kevin Trim's garden mushrooms, truffle oil, chocolates, wine, a key-finder, a jigsaw puzzle, a painting, a goji berry seedling, pickled mushrooms, perfume, a mortar and pestle, books, and much, much more.

Notable this year were the multiple wins for individuals. Some lucky gal who shall be nameless had FIVE



Photos: James Holkko

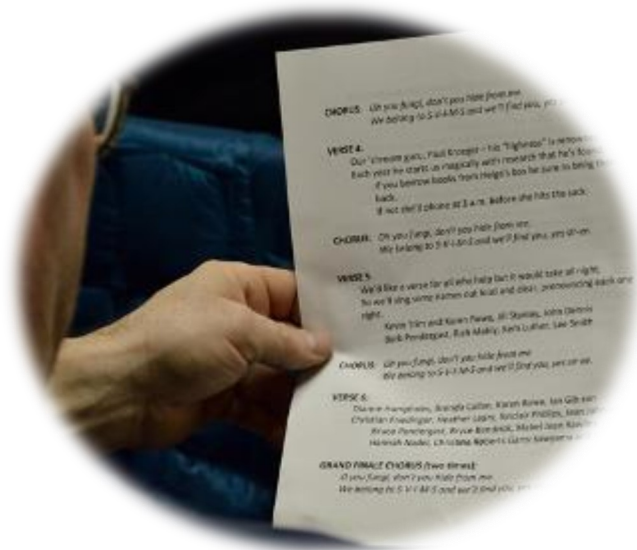


winning tickets. Her raffle tickets were obviously sprinkled with lucky stardust. Thanks to all the people who contributed to the raffle table by donating their treasures, SVIMS was able to raise \$300 from the sale of the tickets.

We were also treated to anniversary entertainment. The stars of the show were Jonathan Francoeur on guitar, accompanied with gusto by singers Mabel Jean Rawlins, Bruce Pendergast, and a friend of Jonathan's. Jean Johnson was the spark behind this idea, and together the group wrote the lyrics. At the February meeting there was a reprise, much to the delight of the people who could not attend the Banquet.

A big thank you to all who helped organize the event this year, from those who did the arrangements, set up and took down the tables, made the coffee and tea, to all of us who laboured over gourmet dishes and donated goodies for the raffle table. Bravo!

Jill Stanley



Photos: James Holkko

SVIMS ANNIVERSARY SONG

By Jean Johnson, Bruce Pendergast, Mabel Jean Rawlins, and Jonathan Francoeur

Sung to the tune of "Oh Suzanna"



Photos: James Holkko

Chorus:

Oh you fungi, don't you hide from me.

We belong to S-V-I-M-S and we'll find you, yes sir-ee.

We came together to have some fun in 1994.

Twenty years on we've just begun to learn about them spores.

For a name we chose an acronym—S-V-I-M-S.

Members came from all around with lots of breadth and depth.

We sign in and we sign out in the building P-F-C.

We're not federal felons, so we leave at nine-thir-ty.

Adolf guards the SVIMS list serve: don't swear or advertise.



His photographs are world renowned and their beauty makes you cry.
 On forays they're like mountain goats and Adolf is the slave.
 If you don't pick mushrooms properly, Oluna just might rave.

Richard's key to P-F-C. We're wiser when he talks.
 A yellow slime mold, his favorite pet, wound up taking a walk.
 Shannon's held most offices. She is our truffle queen.
 When we are looking at the ground she's searching underneath.

Our 'shroom guru, Paul Kroeger—his "highness" is renowned.
 Each year he starts us magically with research that he's found.
 If you borrow books from Helga's box be sure to bring them back.
 If not she'll phone at 3 a.m. before she hits the sack.

We'd like a verse for all who help but it would take all night.
 So we'll sing some names out loud and clear, pronouncing each one right.
 Kevin Trim and Karen Rowe, Jill Stanley, John Dennis
 Barb Pendergast, Rich Mably, Kem Luther, Lee Smith.

Dianne Humphries, Brenda Callan, Karen Rowe, Ian Gib-son
 Christian Friedinger, Heather Leary, Sinclair Phillips, Jean John-son
 Bruce Pendergast, Bryce Kendrick, Mabel Jean Rawlins
 Hannah Nadel, Christine Roberts, Gary Sawayama and friends.



Photos: James Holkko



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CALENDAR 2015



Brooke De Paoli's winning entry for the 2014 Calendar

Your name and your genius can be published. Start now to select your own photos and/or art of mushrooms to enter into next year's SVIMS calendar. All SVIMS members are encouraged to submit up to 15 items. Details will be emailed to you next month.

THE LAST WORD

When *The Mushroom Hunters* by Langdon Cook arrived promptly after my library hold request for it, I procrastinated on all else until I had read it. It's a romp of an introduction to the west coast world of professional mushroom picking, and an oft-times cutthroat, seedy one at that. There's Doug, the picker, Jeremy, the buyer, and Matt the chef, who share the love of the outdoors and the lure of foraged foods. Along with mushrooms, Doug picks watercress, salal, fiddleheads, miner's lettuce and vanilla leaf, but the Big Money comes with fungi. I learned some new myco-lingo too. A "blow" is a big bolete that is soft and worm-infested; a "flag" is a fully open bolete with yellowing pores that signals the area to search for other, fresher specimens. A "bread and butter pick" is the kind of chanterelle we all crave— young, with that nice rolled rim. All in all, a satisfying read that made it apparent why I am not professional picker, merely a "recreational".

Happy hunting, however you pick!

Jill