Fungifama

January, 1997 The newsletter of the South Vancouver Island Mycological Society

Volume 4.1

Officers:

President: Richard Winder
Vice President: Jennifer Lawlor
Secretary: Jocelyn Lalonde
Treasurer Sue Thorn

Directors: Renata Outerbridge

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Hannah Nadel

Membership & Subscription: Hannah Nadel

Dues: \$15.00 per year per household; after July \$7.50. Please make checks payable to SVIMS or bring cash to meetings.

Meetings: First Thursday of every month (except December, January, July, and August) 7:00 p.m. Sharp at the Pacific Forestry Centre, 506 West Burnside Rd., Victoria. Parking is plentifulk, and the meeting room is by the entrance. Nonmembers are welcome.

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WINTER RECIPES

SURVIVORS' BANQUET Saturday, January 25

Time: 4:00 - 9:00 p.m. (bring the kids!)

Place: Gordon Head Lawn Bowling Club

1742 Lambrick Park Way, Victoria

(Go north on Shelbourne from McKenzie, turn right onto Feltham, turn left at the signs for Lambrick Park and Gordon Head Recreation Centre.)

Please bring a pot-luck dish and a beverage. Because the date falls on Bobby Bums Day, the theme will be tartans, tarts, and fungi, but no dish will be turned away if it doesn't conform! A haggis will appear! For last-minute heating or cooking, we have use of the clubhouse's kitchen.

This year's entertainment will include raffles, slide shows, and a not-to-be-missed video by Adolf Ceska. Please bring silly or serious items for the raffle (as many as you wish -- the more, the merrier), and slides or videos of,mushrooming activities. Any musical performances, poems, stories, etc. by the highly talented SVIMS crew will also be appreciated! The club has an upright piano (tuned?). Please let Hannah know at the start of the banquet. or before, if you plan to do something, so that you can be fitted into the schedule.

A few volunteers will be needed to help set up at 3:00 p.m. and to clean up afterwards. Please phone Hannah if you can help (544-1533).

MEETING Thursday, February 6

In keeping with SVIMS tradition, our first presentation of the year will be given by the incorrigible Paul Kroeger, fungophile extraordinaire of the Vancouver Mycological Society. Paul will regale us with a Medley of Mushroom Madness, a hodgepodge of exciting mushroom news and slides.

Don't forget to bring a mug for coffee break, and we always appreciate your samples of homemade cookies!

DUE'S NOTICE:

It's that time of the year when most members should think of paying their dues. If you're not sure, please check the front page of your newsletter: a red mushroom in the upper right-hand corner means that you owe dues for this year. Members who joined late last year do not have to pay for 1997,but look for the red mushroom if you're unsure.

NEW YEAR'S MESSAGE FROM THE PRESIDENT

Welcome back everyone to what I hope will be a laid-back but exciting year for SVIMS. Laid back, in that SVIMS seems to be maturing nicely as a society, and I expect that we will continue to thrive as a group in our usual good-natured way. Exciting, in that a number of interesting things are on the mycological horizon (field guides, web sites, growing expertise in our membership, projects, etc.). Whether you are a professional mycologist, an amateur mushroomer, a grower, a picker, or just someone who likes to get out and take a look at nature, I think this will be a very interesting time to be involved in the mushroom scene, and I encourage all of you to share your particular interests with your fellow SVIMS members. This year, I an hoping to put an emphasis on identification skills as the expertise within our group increases. Toward that end, I hope that everyone remembers to take some pictures and collect some specimens for preservation this season so that we can all help each other learn. It's never too early to start looking - there are snowbank fungi out now, and the very delectable hedgehog mushrooms have been known to appear around this time of year.

Happy New Year, and Happy Hunting!

-Richard Winder

FROM THE EDITORS' BASKET:

Because most of southern Vancouver Island is covered in snow, there are few wild mushrooms to be found. Some of us will dig into our stores of dried morels, boletes, or store-bought dried shiitake, or dip into our pickled honey mushrooms and chanterelles. Others will march to the local supermarkets where there is now a steady supply of more than just fresh button mushrooms on hand. We can choose from fresh cultivated oyster mushrooms (whitish ones, which also grow wild here, and sometimes the pink Southeast Asian species), shiitake (an Asian species), and portobello (a larger and more flavourful variety of the domesticated button mushroom).

What to do with these? The potential is more vast than the number of spores produced by a polypore. Winter is undoubtedly the season for hearty soups. There's nothing nicer than coming home from the chilly outdoors and savouring a hot, stick-to-your-ribs soup. The wonderful thing about it is that it can be made in large batches and frozen for quick retrieval when you're too tired to cook or when unexpected company arrives. We're certain you all have your favorite recipes, and would like to have them for future newsletters. So write them down on cards and hand them to us at the banquet or meetings. Here is a selection of our favourites:

Ovster Mushroom Cheese Chowder

(Even better with chanterelles! Also good with shrimp Russula and blewits.)

4 Tbs	Butter
1	Large onion, chopped
2 C	Cubed potatoes
2 C	Water
1 lb	Mushrooms, chopped
2 C	Milk
1 C	Cream (or milk)
1 C	Grated Swiss cheese

In a large pot, saut6 onion in 2 Tbs butter. Add potatoes, water, (salt & pepper). Boil, covered, until potatoes are tender. Add mushrooms and milk, simmer for 10 minutes. Add remaining butter, cream or milk, and cheese. Keep on low heat until cheese melts. DO NOT BOIL. Serves 4-6.

Here's a recipe from Vegan Nutrition, by Michael Klapper, MD, that appeared in the December 1996, newsletter of the Snohomish County Mycological Society. It's very rich despite the low quantity of oil. Try it with portobellos!

Mushroom Barley Soup

2 Tbs	Oil
1	Onion, chopped
1 stalk	Celery, diced
1 clove	Garlic, minced
1/2 lb.	Fresh mushrooms, sliced
1/4 C	Soy sauce
1/2 C	Hulled barley
5 C	Water
1/2 tsp	Salt
1/2 tsp	Garlic powder
1tsp	Dried dill
1 tsp	Fresh parsley, chopped
1-2	Carrots, chopped

In a large pot, saut6 onion, celery, minced garlic, and mushrooms in oil for 5 minutes. Add barley, soy sauce, seasonings, and water. Bring to a boil, then simmer for 2 to 3 hours. Add carrots about 45 minutes before it's done.

You can expect a larger newsletter next time!

SEE YOU AT THE BANQUET!!!