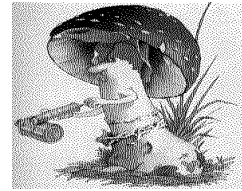


Fungifama



The Newsletter of the South Vancouver Island Mycological Society
April 2004

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SVIMS web site: www.svims.ca

Dues: \$15.00 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.

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.

Prez Sez: January

February

At our February meeting we were able to give our concrete tokens of appreciation to Jean Johnson and Paul Kroeger for their efforts over a long time to keep SVIMS the interesting club that it is. Paul is the president of the Vancouver Mycological Society and has given a talk to our club every year since it started. His talks are always interesting and this year's was no exception. Paul showed us slides of wooden mushrooms he had been given, not the kind of thing that shows up on our raffle table in January, but exquisite, very realistic replicas of real species. The story behind these Czech mushroom carvings and the detective work he and Adolf Ceska did to find the carver and his life story made for an interesting anecdote. Paul then told us about his current work testing mushroom extracts for antibiotic and insect repellent activity. It seems several of the polypores contain antibiotic compounds, which may be one reason they are used in Asia as medicines. The work aims to identify the antibiotic compounds involved with a view to replicating them in the lab rather than extracting from wild stock, which would not be a viable proposition in most cases anyway.

The following Saturday morning we had a foray with Paul at Royal Roads, and went in

search of *Hygrophorus foetens*, which as the name suggests, stinks! It smells of mothballs so was interesting to Paul for his research. Oluna "eagle eyes" Ceska spotted them first, and once we had a search image they were quite numerous, if still very small. I will be interested to find out if they repel insects, shame they don't grow when the mosquitoes are about!

March

Our March meeting began with a short video clip of an interview with Darcy Mitchell of Royal Roads explaining her work in gathering information on the economic values of non-timber forest products. It seems that a lot of people rely on an intact healthy forest for their livelihood, and lose all this when logging occurs. These alternative forest products are not big company interests so the economic and employment value to local communities has not been taken into consideration before selling the timber. If you use the forests to generate income and want this value taken into consideration in future forest planning contact Darcy.

Jim Jones came back from Bamfield for the evening to give us a summary of the Bamfield Mushroom Festival that he initiated last October. Those photos of mountains of *Boletus* will I think tempt a number of us over there this fall. Jim and I discussed the possibility of a long-weekend trip/foray for SVIMS members in Bamfield for this year's festival, (perhaps instead of the Cowichan Lake foray). Let me know what you think.

Our main speaker was our own Ian Gibson, who has slaved away for the past few years on Matchmaker, a computer program to help you identify mushrooms of the Pacific Northwest. There are over 2000 species descriptions for gilled mushrooms and many excellent illustrations for gilled and non-gilled species. Descriptions are gleaned from multiple sources of specialized literature and field guides, all fully referenced. Ian showed us how to use the program and gave us some tips and tricks to make sure we got the

right identification at least 80% of the time. He then led us on to the new feature - the QUIZ, which is kind of addictive. I think SVIMS members did OK on the quiz with 8/10 in spite of the rigged quiz scores which put Ian at the top with 50/50 correct!

Ian's Matchmaker program is available on the web or (more conveniently) as a CD which he sells for only the price it costs him to make them plus postage if mailed - around \$10, but check with Ian.

Christine.

Monthly Meetings:

Thursday, April 1:

Dr. Jim Ginns, an expert on many basidiomycetes, will combine a foray with his presentation. Jim retired from the Biosystematics department in Ottawa, moved to Penticton and is adding to his taxonomic reputation by taking excellent mushroom photographs.

Thursday May 6:

Although not finalized yet, we hope to have the Ceskes and Shannon Berch give a presentation on forest habitat and mushrooms. The editor will not miss this one because that is the key to finding, not just any mushroom, but specific ones. If somebody describes a certain habitat, I guarantee you these experts will be able to tell you what mushrooms will be there and other places to find the said habitat. Maybe we can squeeze some information on the King bolete from Adolf. Just separate him from Oluna and he tends to tell all!

Thursday, June 3: TBA

Thursday, September 2:

Tyson Ehlers is an ecologist and forest consultant working on Non-Timber Forest Products. He is an expert on pine mushroom ecology. Tyson is sure to give us insight on where to find these wonderful

mushrooms. If you are intrigued by the value of this mushroom or just its unique culinary characteristics, don't miss this presentation.

Thursday, October 7:

We are not sure of the presenter, yet, but the topic for this month will be "The Human Side of Mushrooms" plus identification of the most common fall mushrooms".

Events and Forays:

Morel Forays:

-I have not heard what the results were from the Mill Bay foray lead by Bruce Norris. Regardless of the morel success, I'm sure it was fun.

-SVIMS is still hoping to join up with VMS on a May foray to burn sites, that will be camping. Details to be finalized.

-Do you know a place that might be interesting to go and foray? Suggest it at the next meeting, or on the SVIMS listserve, or to Adolf and Oluna our foray coordinators. The aim is to have at least one foray each month so that we can see what's coming up. We need an excuse to be out in the woods. Dig out your maps, phone your landowner friends, think of an unusual habitat - whatever, lets get out there!

NAMA 2004 - A FIRST!

This year for the first time NAMA will hold its 2004 Annual Foray in conjunction with the Mycological Society of America meeting in Asheville, NC, USA July 15 - 18. The foray will be at the University of North Carolina at Asheville campus, in the heart of the city. The city of Asheville is surrounded by the Pisgah National Forest and the Blue Ridge Parkway where over 500 different species have been collected. Some of the scheduled speakers are Orson Miller, Gary Lincoff, Walt

Sundberg, Walt Sturgeon, Bill Roody, Coleman McClenaghan, Glenn Freeman, John Plishchke II, Tom Volk, Greg Mueller, and Andy Methven. Bart Buyck from Paris will be in attendance studying Russulas of the southeastern USA and will enlighten us on this extremely variable genus.

For an application form, go to www.namyco.org or telephone Jean Johnson at 656-3117.

24th Annual Telluride Mushroom Festival in Telluride, Colorado, August 19-22, 2004. Complete information can be obtain at www.shroomfestival.com or writing to the Fungophile, Box 480503, Denver, CO, USA 80248-0503.

Exotic Forays in Mexico

In its fifth year of organizing mushroom/travel adventures "south of the border" for small groups of fungi aficionados, **Mexican Mushroom Tours** is offering three, one-week mushrooming events for 2004 For details, see www.mexmush.com.

Announcements:

Our treasurer had to be first! This is the announcement I've been waiting for:
"Hi, all. This did not happen to me personally. My sister found a morel (about the size of her thumbnail) on her property. Be on the look out. The season has started! Cheers, Jean"

Greetings from the Centre for Non-Timber Resources at Royal Roads University.

Our Centre was officially launched in January 2004, and we are pleased to let you know that our website is now up and running, and can be found at www.royalroads.ca/cntr . This will be an on-going work-in-progress, with updates on activities, links and projects as often as we can, so please do check back often. Available on-line now, through our website, is the March issue of "A Year Beneath the Trees", in .pdf format. We hope you enjoy

reading it, and please feel free to offer any comments or suggestions on the content or accessibility of the website or the newsletter.

A special note to Vancouver Island learners: Dear neighbours on Vancouver Island, Since the official launch of the Centre for Non-Timber Resources, we have been receiving quite a number of inquiries about when the Certificate in Non-Timber Forest Products will be offered at Royal Roads. The Certificate offers both credit and non-credit learning opportunities. Please see our website at www.royalroads.ca/cntr for information about the program. We'd like to offer the program beginning in the fall of 2005. By answering the following very short questionnaire, you can help us decide which of several possible courses we should deliver. Please take a few moments now and respond by return email. Thanks a lot!

1. Would you be interested in taking the entire 15-credit undergraduate certificate?

Yes No

2. If no, would you be interested in taking some two day workshops (topics provided below)?

Yes No

3. The first phase of the program is designed for both credit and non-credit learners. The two-day workshops are focused, applied, hands-on and interactive. Of the following topics (usually offered on weekends or at night), which six most interest you?

Floral Greens (harvesting and processing, including wreathes, garlands, and moss products)

Wild Mushroom Identification

Getting started in the Wild

Mushroom Business

Wild Foods - Identification and uses

Wild Foods in small scale commercial food processing

Wild Medicinals - Identification and uses

Wild Medicinals - legislation and regulation

Cedar Bark Harvesting
 Wild plant technologies (basketry and other uses)

Wild plants in gardening, landscaping and restoration

Non-Timber Forest Products in Tourism and Education

Thanks for your input. Best wishes,
Darcy Mitchell
Director, Center for Non-Timber Resources
Royal Roads University

SVIMS Calendar 2004:

No this is not the old, recycled calendar of 1997 or whatever year it was. This is the new SVIMS calendar with all sorts of new mushroom pictures! There were a limited number of these printed. They are only \$12 per calendar for members. If you haven't got one, ask any of the executive to see if any are left. Otherwise, you might have to beg, borrow or

Articles of Interest:

Recipe of the Month:

Following is a mushroom dish that Jocelyn Lalonde brought over for us to try. It was so good, I convinced her to supply the recipe for this issue. Simple but very, very tasty!

Baked Mushroom Caps

Ingredients:

- Mushrooms - your choice brown, white, portobello etc.

- Pesto sauce - packaged or your favourite recipe

-Chevre - goat cheese

Snap the stem off the mushrooms (use these in some other recipe), Brush tops with olive oil and place top down in a baking dish.

Bake at 350 degrees or microwave until warm but not fully cooked. Take out of oven and spread with pesto sauce (amount depends on how much you like pesto sauce). Place a dollop of cheese on top, return to the oven and bake until cheese is melted and beginning to brown. Serve.

Morel Tales: The Culture of Mushrooming
Author - Gary Alan Fine

Cambridge, Mass.: Harvard University Press, 1998, 324 pp., \$US 35.00 cloth.

A review by Robert A. Stebbins

Gary Fine has been on the scholarly trail of mushroomers since the mid-1980s, and this wonderfully written, immensely informative book contains the fruits of these labors of love, as crafted from portions of six previously-published articles and a great deal of new material created specifically for it. Three years of this period were spent in intermittent sessions in the field, both literally and methodologically, where he observed, talked to, and hunted with members of the Minnesota Mycological Society, an organization of amateurs and hobbyists who embrace mushrooming as their chosen serious leisure. In addition, he conducted in-depth interviews with approximately two dozen active members, analyzed a range of documents, and followed up all this with two surveys. Because the mushroomer's social world is too large and complex to tackle in its entirety in a single-handed exploration, Fine decided to concentrate on one of the most common types, the hobbyists, or those who enjoy listing or collecting the mushrooms they find. Nevertheless, he also devotes some space to the more scientifically oriented mycological amateurs, particularly in chapter 6 where he treats of the relationship with their professional counterparts. Two other categories of mushroomers are given little coverage, however: the "pothunters", who gather mushrooms for the table (and pot), and the photographers who regard these fungi artistically.

This book is first and foremost an eminently readable ethnography about the everyday lives of hobbyist mushroomers, the social world framing these lives, and the mentality of these enthusiasts as it springs from their leisure passion. Their routine consists, in the main, of "forays" into the woods to hunt mushrooms; talk afterward about what

happened there - no small amount of it being about the problematic process of identification of specimens - and attendance at weekly club meetings. The hobbyist mushroomer's social world is made up in part of the local club as well as various state, national, and international organizations. It includes the rare but nonetheless esteemed professional who presents a talk at a club meeting or helps with the identification problem. It also includes networks and friendship groups of like-minded hobbyists. The most significant backdrop of this social world is the natural world, the beloved out-of-doors where mushrooms are 'met'.

Fine spends considerable time on the mushroomer's distinctive outlook, which he also links to larger contemporary issues related to nature and the environment, and to culture and how people interpret the first two. For humans nature does not exist separately from culture, he says. Rather nature is interpreted, transformed into a cultural construction through "naturework". Mushroomers engage in naturework by metaphorically naming their fungi (e.g., slippery jacks, stinkhorns, puffballs), by valuing some mushrooms and depreciating others; and by viewing some as male, others as female. Ideologically, mushroomers seem to adhere to what Fine calls the "humanist" vision of nature: using nature to meet human needs and desires, always with an eye to conserving it, however, protecting what benefits us. Consequently, mushroomers are unlikely to embrace the "protectionist" vision that nature be left untouched or the "organic" vision that, since they are part of nature, humans have no greater need to restrain themselves in exploiting it than any other class of creatures. Notwithstanding this discussion of nature and the environment, Fine's ethnography falls more squarely in the sociology of leisure than in environmental sociology. Besides the highly original ethnographic material itself, he contributes to leisure studies in several additional ways. His provisioning theory is a contribution; it explains how leisure groups provide what members strive to get from

them. This is accomplished by distributing knowledge of the central activity (e.g., how to identify poisonous mushrooms), arranging for sociability (e.g., club meetings), and giving access to identity symbols (e.g., books, postcards, apparel, stationery, bumper stickers). He makes another contribution in elaborating the concepts of secrecy and trust, conditions central to the successful functioning of certain leisure groups. In mushrooming secrets are held about favorite sites and trust is put in the expertise of club members to determine what is and is not poisonous. Third, Fine reports valuable data on the relationship between amateur and professional mycologists, on the tension between the two, on their mutual support of each other, on the ways the first advance their science, and the like. Finally, this study constitutes a rare contribution to the sociology of science, a field where ethnographic research is rare and the role of amateurs consistently ignored. Will we hear more from Fine on this subject? I hope so. Yet he has been at it for many years, and could hardly be blamed for deciding to do no more. But there is hope, for he says "I feel the wild urge to traverse the fields once again". If his desire wins out, I am sure he will gather much more than mushrooms in those fields.

With kind permission of Dr. Robert A. Stebbins of the Sociology Department at the

University of Calgary. This review appeared in the Minnesota Mycological Society's Toadstool Review of August 2003 and was taken from Mycelium, the newsletter of the Mycological Society of Toronto (Vol. 30:1).

Membership News

Our club just had its newest and youngest member arrive. Brenda Callan, mycologist at the Pacific Forestry Centre and one of the founding members of SVIMS, had a baby girl, Maura Mae Brannigan. Check out the photo on our SVIMS web site. I wonder what group she will specialize in. Congratulations!

Welcome new members: Leslie Drew, Hal Enocken, Dan Cooke and his daughter, Lelania. Welcome back former member Gina Kiellerman who is now one of two SVIMS members living in Duncan. Also, welcome Karen and Wayne Aske. Karen and Wayne pick and sell mushrooms throughout the province under their "Wild Mountain Mushrooms" label. Wayne had packages of dried morels, etc. at the last SVIMS meeting and, from personal experience, they were excellent. You can contact them at (250) 480-9932 or kwkermode@hotmail.com if you would like to try some of their products.