

# FUNGI FAMA

SOUTHERN VANCOUVER ISLAND MYCOLOGICAL SOCIETY

## COWICHAN LAKE FORAY



14.10.25 SVIMS Annual Foray

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Photo: Adolf Ceska

*wild mushrooms  
all the shades  
of autumn clouds*

*Rachel Sutcliffe*

# WELCOME TO OUR NEW MEMBERS!

Donald & Jackie MacIntyre

Paulina Hubregtse

Belinda, Stuart, Arielle Anderson

Bryan & Lynn Kemper

Rolf Mayrhofer

Christophe Poirier & Anne Delente

Bev Kallstrom

Chris & Vladimira Gat

Charlie, Chelsea, Micaela Twaddle

Heather Thomson

Margaret Argue

Bette Andreas

Rochelle Relyea & Anne Relyea

Scott Bisgrave & Paula Paziuk

Greg Wood

Anne Deleurie

Carol Milo

Dianne McNair

Florence Raffaelli

Leela Ford & Charles Campbell

Darlene Young

Julia Schopp

Mitchell Morse

Crystal Edey

Isto Prokkl

Helen Vokaty

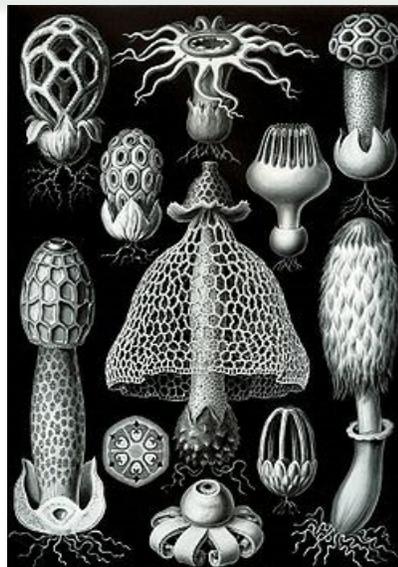
Mike Legge

Linda Guenther & Jack Wells

## FUNGIFAMA DEADLINE

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

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



## Basidiomycetes

Ernst Haeckel's 1904

*Kunstformen der Natur*

Wikipedia



## UPCOMING EVENTS

### **SVIMS meeting—Feb. 5, 2015**

Pacific Forestry Building, 7pm

#### **Vancouver's Death Cap Survey**

Paul Kroeger

### **SVIMS meeting—Mar. 5, 2015**

Pacific Forestry Building, 7pm

#### **Mycological Adventures in South Korea**

Richard Winder and Shannon Berch

### **Royal Roads—Feb. 11, 2015**

7-9pm

Growing and Wild Harvesting Truffles

Talk by Shannon Berch

By donation. Register by Jan. 28

[cstudies.royalroads.ca](http://cstudies.royalroads.ca)

### **Oregon Truffle Festival**

Jan. 15-18, 2015, Portland & Yamhill OR

Jan. 23-25, 2015, Eugene, OR

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

### **Great Alberta Foray**

Jul. 31-Aug. 3, 2015

Grande Prairie, Alberta

Sponsored by the Alberta Mycological Society

[www.wildmushrooms.ws](http://www.wildmushrooms.ws)

### **NAMA Blue Ridge Foray**

Sept. 24-27, 2015

Black Mountain, North Carolina

[namyco.org](http://namyco.org)

This'll truffle your feathers!

How much would you pay for a truffle the size of a football? A white truffle sold at auction in New York recently for a stunning \$61,250. At 4.16 lbs, it far outweighed the previous 2.5lb record-holder. That's a lot of truffle-infused butter, eggs, goat cheese, chocolate, oil, vodka...mmmm.

NBC news, Dec. 8/14

Your Highness?

Hallucinogenic mushrooms were found growing in the gardens of Buckingham Palace. The ubiquitous *Amanita muscaria* was discovered during the filming of a TV show. Found in the garden, but never in the kitchen, according to the Palace.

CBC. Dec. 12/14

Shannon Berch was the winner of the SVIMS most beautiful stinkhorn photo contest as well as the spore print art contest. She received a beautiful book of watercolour mushrooms donated by long-time member and former President, Jean Johnson. Congratulations to our talented SVIMS Director!

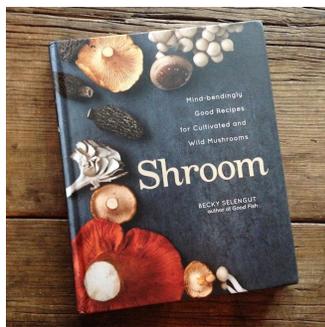
Wanna nosh on some wild mushrooms you didn't have to search for yourself? According to Eat magazine (Jan, 2015), Café Brio on Fort Street in Victoria is offering a pork trotter stuffed with truffles, foie gras, pine mushrooms and roasted pureed celery root. Out the window with those diet resolutions!

Mexican scientists are growing *Pleurotus ostreatus* on disposable diapers filled with liquid waste, which over the course of 10-12 weeks degrades the diaper by 80% of its volume and weight. Although the mushrooms aren't going to be produced for human consumption, it is possible that they could be fed to cattle. Apparently all the researchers survived a mushroom taste test.

Livescience.com Sept. 4/14

Périgord truffles, anyone? Italian scientists have discovered that these black truffles contain a "bliss molecule", the compound anandamide, which can activate mood enhancement similar to the effects of tetrahydrocannabinol (THC) found in marijuana.

BBC.com Dec.21/14



Seattle chef, Becky Selengut, has written a lavishly-illustrated cookbook, Shroom. Her new book covers 15 types of mushrooms and offers 75 recipes, complete with wine pairings. By all accounts, this is a must-have for the fungi-loving gastronome.

## RED-PORED BOLETUS IN THE PACIFIC NORTHWEST

| SPECIES             | CAP COLOUR  | PORES  | STEM  | HABITAT                                      |
|---------------------|---|--|---|--|
| <i>amygdalinus</i>  | Rose-red to ochre-red   | Cinnabar-red, pale rusty red, or dull red  | Equal to ventricose; yellow, marked with <b>red granules, or tomentum *</b> , not reticulate  | Under oak and manzanita                      |
| <i>eastwoodiae</i>  | Greyish to pallid or olive-buff, <b>suffused with pink</b> when old         | Deep red becoming red to pink, orange or yellowish   | <b>Abruptly bulbous</b> ; upper part coloured as cap, <b>reticulation</b> usually reddish, bulb pinkish at first                    | Under oak                                    |
| <i>haematinus</i>   | Yellow-brown, olive-brown, or pale-brown with reddish tints, no grey colour | Yellow when very young, pale red to dark red to reddish brown, but <b>stays yellow near margin</b> | Somewhat bulbous (not abrupt) to equal; yellow, no pink tones, <b>red reticulation</b> occasionally breaking up to appear granulose | Under mountain conifers, especially true fir |
| <i>luridiformis</i> | Dark brown becoming reddish brown to olive brown                            | Red to orange  | Nearly equal; <b>reddish to orange-cinnamon pruina</b> on yellow ground, not reticulate, often red or red-brown at base             | Under conifers or hardwoods                  |
| <i>pulcherrimus</i> | Reddish brown   | Dark red, becoming red-brown, may be yellow near margin  | Bulbous (not abrupt) to equal; pale reddish brown, red <b>reticulation</b>  | Under conifers or in mixed woods             |

\*The bold text marks important differentiating features.

This table is not a good guide for edibility. Distinguishing between mushrooms for eating requires considerable hands-on experience.

*Boletus eastwoodiae* has been known as *Boletus satanas* (or *Boletus satanus*) in western North America. What had passed in California under the same name *Boletus eastwoodiae* was renamed *Boletus pulcherrimus*.



*Boletus pulcherrimus*

Photo credit: Dimitar Bojantchev, [www.mushroomhobby.com](http://www.mushroomhobby.com) used with permission

This is the first in a series of helpful identification charts of various fungi by SVIMS member **Ian Gibson** of Match-Maker fame. The next edition of *Fungifama* will feature the new research and names for *Morchella* species, just in time for morel-hunting. Stay tuned!

# 2014 Swan Lake Mushroom Show

## By Tabitha Jones

The 2014 Swan Lake Mushroom Show was a huge success and an all around fun day, with a steady flow of fungi enthusiasts of all ages and levels of expertise. Some attendees were interested in the science of Mycology and others were hungry for knowledge of edible and medicinal mushrooms. Over 20 SVIMS volunteers worked hard to make this event a fun and educational day for almost 1000 visitors.



The rain poured down throughout most of the day, but despite the chill in the air, dedicated SVIMS volunteers worked outside greeting Mushroom Show visitors. Near the Swan Lake Nature House entrance sat two lovely, hard-working volunteers at a table under a big white tent. Stephanie Hurst brushed the dirt from fresh Nit nat Pacific Golden Chanterelles (*Cantharellus formosus*). She was preparing them for sale and for sampling. Anne Henderson sautéed in salted butter a wide variety of sample fungi, including Chanterelles (*Cantharellus formosus*), Birch boletes (*Leccinum scabrum*), King boletes (*Boletus edulis*), Oyster mushrooms (*Pleurotus ostreatus*) and highly prized Pine mushrooms (*Tricholoma matsutake*). She artistically placed her scrumptious fungi samples on tiny baguette slices for visitors to enjoy.

The Volunteer Welcome Table inside the main Mushroom Show room was welcoming indeed. Mabel Jean Rawlins sold 32 SVIMS 2015 calendars, while Barbara Pendergast welcomed 22 new SVIMS members to the society.

Volunteer Kevin Trim had been here, there, and everywhere in between while collecting fungi specimens for the show. He proudly displayed them on the tables along with other specimens collected by

fellow SVIMS members. The knowledgeable and enthusiastic volunteers inside the specimen display area talked about the mushrooms with anybody who wanted to. Three surprise volunteers from the Vancouver Mushroom Society, who had arrived a weekend ahead of time for another event, participated as well. The specimen table area was a bustling and jovial space full of conversation and knowledge sharing.

Juliet Pendray set up an exciting Ethno-mycology display table. It offered useful information on a glorious array of fungi harvested, found and purchased. This Ethno-mycology table was intended to educate and inspire us regarding the value and uses of fungi for many groups of people on our culturally diverse coast.

All in all, it was a most successful day for SVIMS and the curious public.

Did you get your 2015 SVIMS mushroom calendar yet? It's not too late to scoop up one of the few remaining. This year's photographs are spectacular, the production professional, and besides, the calendar is a great way to enjoy fungi all year round.

Contact Mabel Jean at  
[seagulls@islandnet.com](mailto:seagulls@islandnet.com)  
to reserve your copy.

\$15



Photo: Jill Stanley

# SURVIVORS' BANQUET

Jan. 10, 2015



Photo: Jill Stanley



Photo: Thor Henrich

What do you do with a great haul of pine mushrooms? If you are a SVIMS member like **Kurt Raeder**, you bring **Matsutake Mini Muffins** to the Survivors' Banquet. He's also sharing the delicious recipe with us. Thanks Kurt!

1 tbsp sesame oil

6 oz matsutake mushrooms, finely chopped

1/2 cup all-purpose flour

1/4 cup cake flour

2 tsp baking powder

1/2 cup veggie broth

1 clove garlic, crushed

1 egg, beaten

1 tsp soy sauce

1 tbsp minced green onion

1 tbsp finely snipped toasted seaweed

1/2 tsp black pepper

1/2 tsp grated fresh ginger root

Heat the oil in a non-stick skillet over med-high heat. Sauté mushrooms 5 minutes.

Place the flours and baking powder in large bowl. Add broth, garlic, egg, soy sauce, onion, seaweed, pepper, ginger root and sautéed mushrooms.

Fill 24 oiled mini muffin cups, using about 1 tbsp of batter per cup. Bake at 400 degrees for 15-20 minutes until golden. Serve warm or at room temperature.

Photo credits: Thor Henrich





Photo: Jill Stanley

## A FEAST OF MUSHROOMS

By Barbara Pendergast

One of the treats of being on the SVIMS executive is surprise requests. On January 6, I received the following email:

**My mum has a collection of about 50 ceramic mushrooms that she would like to find a good home for. Could they be of any use to your group?**

I responded that it was a fun challenge, but I'd help the mushrooms find new homes.

Apparently (mum) Margaret, at 86, was needing to downsize and that meant she had to give away or reduce her collection. When she suggested contacting the mushroom club, her daughter was doubtful that there was such a thing, but began the search as her mum had requested.

Our Survivors' Banquet was Jan. 10 and our tables were graced with colorful ceramic mushrooms, 56 in all. Everyone who attended the dinner had a mushroom to take home with them so no one left without a gift this year. Some took several as they wanted a "garden grouping". Our thanks to Margaret and her daughter for thinking of us and for getting the collection to us.

Margaret is happy to hear that the mushrooms are being enjoyed by others.

**President**  
Lee Smith  
**Past President**  
Richard Winder  
**Vice President**  
Bruce Pendergast  
**Treasurer**  
Karen Rowe  
**Membership**  
Brooke de Paoli  
**Membership Assistant**  
Barbara Pendergast  
**Secretary**  
Gary Sawayama  
**Director**  
Shannon Berch  
**Director**  
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Mabel Jean Rawlins  
**Guest Speaker Coordinator**  
Shannon Berch & Andy MacKinnon  
**Billeting**  
Tabitha Jones, Bob Cosburn, Brooke de Paoli  
**Guest Speaker Intros**  
Juliet Pendray

## THE LAST WORD

Do you have a Facebook account? If you do, you will want to check out the **Pacific Northwest Mushroom Identification and Information Forum**. Despite its lumbering name, it is a lively and active group with a broad range of expertise. I joined in early fall last year and have been impressed by the number of posts and the sheer enthusiasm out there for mushrooms. People from California to BC post photos of their finds, often with requests for identification. Answers usually come fast and furious, with knowledgeable people chiming in on the more difficult species. There are requests for good books and websites...Mushroom Observer gets major thumbs up...as well as ways to cook the edibles that people are finding. To tell the truth, it drove me a little crazy to hear of the hauls of chants, pines, and cauliflowers in Oregon, while I was pulling in a big fat zero here on the Island. It is interesting, though, to see the season move south. Now it's Northern California where the winter chanterelles are popping up all over and in some places chanterelles too. Debates ensue over "magic" mushrooms, the correct way to harvest truffles, the laws that protect forest lands in the PNW, the medicinal uses of fungi, you name it. An informative and generally kind and helpful group, it'll feed your fungi-mania!

Cheers and Happy New Year to you all,

*Jill*