

MushRumors

Newsletter of the Northwest Mushroomers Association

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Stereum hirsutum group. Eduard Schwan(Songs)

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Silverlake Foray report

Seventy enthusiastic Northwest mushroomers met at Silver Lake State Park near Maple Falls, Washington, on April 16 for great weather for the first foray of the year. There was excellent and delicious potluck food (see requested recipe for Wild Mushroom Conserva on page 18) and a warm fire built up for those in the cupola. Several tables were filled with funga and lichens found. The spring “haul” was good thanks to our eager forayers. It was fun for everyone!

You're never alone in the woods: garter snake (*Thamnophis sirtalis*). Eduard Schwan(Songs)



Continued next page

SPECIES LIST

Mushroom foray species list from Silver Lake State Park, 4-16-22

Basidiomycetes: Gilled

Agaricus cf. silvicola
Agrocybe dura
Arrhenia chlorocyanea
Armillaria rhizomorpha
Conocybe tenera
Conocybe (small in woods)
Cortinarius sp. traganus gp. (immature, clustered)
Galerina sp.
Heimiomyces fulvipes
Lichenomphalia umbellifera (Masses on dead stumps and logs - a basidiolichen)
Mycena galericulata
Mycena leptocephala
Mycena maculata
Mycena spp. (Fred working on these)
Nolanea cf. verna
Nolanea holoconiota (paler than verna with more yellowish cap)
Nolanea sericea
Pleurotus pulmonarius
Pluteus exilis
Xeromphalina spp.

Basidiomycetes: Non-gilled

Auriscalpium vulgare
Cryptoporus volvatus
Crucibulum laevae
Cyathus striatus
Dacrymyces chrysospermus
Fomitiporia robusta
Fomitopsis mounceae
Fomitopsis ochracea
Ganoderma brownii
Ganoderma applanatum
Ganoderma oregonense
Guepinopsis alpina or *Heterotextus alpinus* (same thing, depends on which source you use)
Lentinus brumalis (Sharon took for sequencing)
Nidula candida
Nidula niveotomentosa
Picipes badius (new name for *Polyporus badius*/*Cerioporus leptocephalus*)
Polyporus sp. (no black on stipe) (Like *Phellodon*, but pores not spines)
Porodaedalea pini
Rhodofores cajanderi
Stereum hirsutum
Trametes versicolor

Fomitopsis betulina (from 100 acre woods)

Ascomycetes

Gyromitra ancilis
Kretzschmaria deusta (sexual & asexual stages)
Pseudoplectania nigrella (hairy black cup)
Ciboria rufofusca (cluster of little brown cups on Doug fir cone)
Xylaria hypoxylon
Calocscypha aff. fulgens
Verpa bohemica
Donadinia nigrella (black cup with stipe)

Lichens

Cetrelia cetrariooides
Cladonia fimbriata
Evernia prunastri
Graphis scripta
Lobaria pulmonaria
Menegazzia subsimilis
Nephroma bellum
Paulicauliona polycarpa
Peltigera canina

All photos this page and next by Eduard Schwan(Songs), except where noted (Renita Kolica)





Renita Kolica



Renita Kolica





Pigs ear, *Discina ancilis*, considered in Michael Beug's primer as one of several "false morels." Photo by member Mike Montgomery

Mushroom tips from *Fungi* magazine

Fred Rhoades

Many thanks to Jack Johnson for pointing us to Michael Beug's excellent article on "Gyromitra, False morels: Age-old questions of edibility, a primer." It turns out that some *Gyromitra* are edible, some are not—the article goes over all the details. Everyone should read it as it includes very important comments about eating the edible Ascomycota, including morels, which all must be cooked thoroughly. Access this excellent article here, <https://www.fungimag.com/spring-2014-articles-02/V711%20LR%20FalseMorels28-31pdf.pdf>

Note that *Fungi* has tables of contents of all the back issues and separate pdfs of some of the articles. Click [here](#). For example, those of you who want to better know the trees of the Pacific Northwest should read this one, "How to know the trees of the Pacific Northwest": <https://www.fungimag.com/fall-2014-articles/TreesOfNWLRF.pdf>.

Virtual forays

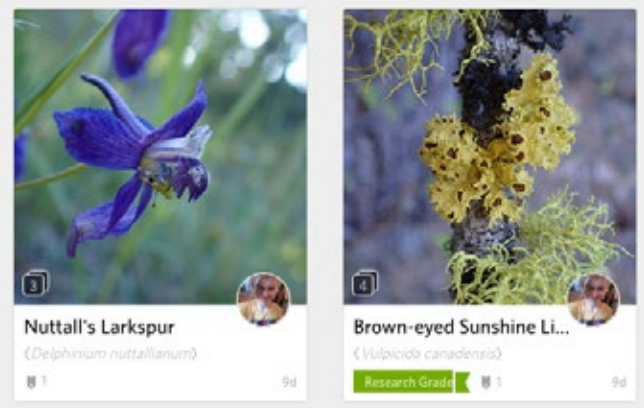
Fred Rhoades

NMA is trying something new. This year we initiated "virtual forays" for all of you who can't make our in-person forays (and for those of you who can). These interactive Zoom sessions are ongoing. They happen with your participation. You take iNaturalist observations with your phone then join our Zoom group to look at and discuss the observations you have made.

All Zoom sessions are announced on the club's group email. Online you'll find a helpful guide online for how to use iNaturalist with your phone camera, how to take good pictures, what information to enter into iNaturalist, and how to do so. See <https://www.northwestmushroomers.org/wp-content/uploads/2019/10/How-to-join-and-use-iNaturalist.pdf>

Between sessions: go on forays, take pictures, attempt IDs (either with iNat or using other guides), enter your observations into iNaturalist (iNat gives it a number. Note the numbers of your observations and email them to me, Dr. Fred Rhoades, at fmrhoades@comcast.net

Check your emails for upcoming forays, virtual and otherwise!



Sample entries on iNaturalist by outstanding contributor Luca Hickey. iNat is a top-of-the-line citizen scientist and ID app curated by researchers. It covers all major groups of living creatures, including fungi. While there are several nature ID apps out there, NMA prefers iNaturalist and highly recommends it to our members.

Margaret Dilly (1927–2021)

Fred Rhoades

Our esteemed member, Margaret Dilly, has passed away. We will miss her. She and her husband Claude have been Northwest mushroomers for a long time and active members of the Northwest Mushroomers Association since the mid-1990s.



Photo by Vince Biciunas

She was born Sept. 3, 1927, in Schenectady, New York, but moved at the age of seven months with her family when her father got another General Electric job in the Puget Sound area. Margaret met Claude and they were married in Seattle where they lived until the mid-1990s. At the Seattle World's Fair in 1962, the Dillys were intrigued by an exhibit of wild mushrooms. They began to hang out with a wine group that included UW mycologist, Dr. Daniel E. Stuntz, Ben Woo (first president of the Puget Sound Mycological Society, PSMS), naturalist Joy Spurr, and Dixie Lee Ray (at the time, science director at Seattle Science Center, later director of the Atomic Energy Commission and then Washington State governor).

PSMS was founded in 1964 largely under the mentorship of Dr. Stuntz (who passed away in 1983). The Dillys soon joined PSMS, and Margaret was an active participant in the running of the group from the earliest days. Claude did less direct work with the club but avidly supported Margaret's interests. He supplied the wine and since both wine and mushrooms are outputs from the Fungal Kingdom, they have a natural attraction to each other. Claude happened also to be a master beekeeper. Among Margaret's many mushrooming activities with PSMS were a stint as vice president in 1974 and later president in 1984 when she presided for the club's 20th anniversary. Throughout this period Margaret oversaw tray arranging for the annual show. She brought this expertise up to our club in Bellingham when the Dillys moved to Oak Harbor in the 1990s. Three years ago they moved from Oak Harbor to a Solstice Senior Living apartment here in Bellingham and then to Orchard Park Assisted Living.

During the early years of PSMS the more dedicated members, Margaret included, became quite frustrated with the incomplete state of knowledge about our Pacific Northwest mushrooms. Always proactive in the search for understanding about these organisms, PSMS members were participants in two projects. The first was the infamous PSMS Morel Committee.

Under the direction of Dr. Stuntz, this group took on a study with the goal of unraveling the true identities of the local members of the springtime genus *Morchella*. PSMS members had collected these on both sides of the Cascades for years and it seemed obvious that the European names being used for our species were inappropriate. But how many species were there? and what were their distributions? To get at these questions, the committee compiled dried samples and records of many of the collections made by members: recording photographs, physical descriptions of the mushrooms, and their microscopic features. It soon became apparent that they had bitten off a major project and the project was never finished. The samples are still lurking in the UW fungal herbarium and all the written



Margaret Dilly sorts *Agaricus* at the Wild Mushroom Show in Bellingham. Photo by Vince Biciunas

records are in a box somewhere. It was only very recently (2011) that others, using DNA analyses (data unavailable to the Morel Committee), have begun to unravel the taxonomic mysteries of Pacific Northwest morels. However, there may still be secrets of other new species hiding in that data from the original Morel Committee.

A second project Margaret was very active with was the Pacific Northwest Key Council. This group of professional and amateur mycologists formed in 1974 under the direction of Dr. Stuntz, with Kit Scates as the group's organizer, principal



The morel committee in Dr. Stuntz lab, Margaret lower left

recruiter, and first president. Margaret Dilly and other members of PSMS as well as the Oregon Mycological Society (Portland) were among the first 15 members. The goals of the Key Council were several: to compile an accurate list of Pacific Northwest fungi, to gather photographs and other information about them, to prepare macroscopic identification keys to groups (genera and sometimes larger groups, for example, “pleurotooid species”), and to involve both professional mycologists and dedicated amateurs all along the way. In those days there were no good resources available to the avid mushroomer. Ever the brave soul, Margaret Dilly took on the unenviable job of creating a key to the genus *Agaricus*. This key is still available at the Key Council, <https://www.svims.ca/council/Agari1.htm>. You can learn more about the Key Council and see a photo of both Claude and Margaret on the North American Mycological Association website, https://namyco.org/the_pacific_northwest_key_coun.php.



Margaret Dilly (right) examines a wily *Morchella*, 1974

Margaret got involved with mushroom politics while still living in Seattle. She lobbied against commercial pickers in Olympia and for recreational pickers, such as ourselves. She advised during the process of formulating Washington State regulations and the foraging restrictions bear her imprint today.

As mentioned, it has been the great fortune of the Northwest Mushroomers Association to benefit from the expertise of Margaret Dilly. When the Dillys moved to Oak Harbor, they began attending our meetings since Bellingham was effectively closer than Seattle. Margaret brought her skills to greatly help with the running of the club and especially organizing the annual wild mushroom show. For many years it was Margaret who deftly explained to members how to collect and save mushroom specimens for the show. Margaret introduced a system of maintaining labels for identified show collections. It was Margaret who, up until the last couple of years, had overseen arranging the species trays for the annual mushroom display you see at the show.

Margaret was an active participant in the club's annual ID classes. In that class and everywhere else, her overriding focus was always to educate others and share in the experience she so much loved. Margaret was a generous soul, always happy to share her knowledge and pick you up when you were feeling down. The Dillys loved to host visiting mycologists who came through the Northwest, and if you dropped in on them, you couldn't leave without getting a bite to eat.

We continue to celebrate Margaret and Claude each fall with our final foray of the season, the Dilly Foray, at Deception Pass State Park.



Margaret shares her knowledge, photo by Vince Biciunas

Remembering Louis Anzalone

This is to announce that Louis has indeed passed on to another more spiritual realm. Louis was a well-liked and significant part of our club.

I first met Louis over 10 years ago (I lose track of time) at one of our Survivor's Banquets. A total stranger approached me in the buffet line, squeezed my elbow and in a deep southern drawl (a deep southern Louisiana drawl, that is!), informed me, "I knew Lowe, you know." Not wanting to ruin this magic moment, I winked back at him and replied, "Ain't that something alright!" He gave me elbow another squeeze before moving on to the food. Truth be told, I had seen that name, Lowe, before, but I couldn't quite place him at that moment.



Louis and Allyne Anzalone

Back in my office I looked Lowe up—Professor Josiah L. Lowe. He grew up in Hopewell, NJ, but gravitated to the Deep South where he encountered Southern polypores. Lowe was a major contributor to North American mycology. He introduced so many new species that two genera carry his name—*Loweomyces* and *Loweoporus*.

It was at our annual mushroom show that I next saw Louis. He was part of an elite group who decorated our showcase entry display every year. Louis was engaged in nailing a shelf of brilliant orange *Laetiporus conifericola* to a stump on the exhibit table. He spotted me on the periphery and headed my way. With the same conspiratorial elbow squeeze, he whispered, "Lowe was my teacher, you know." Now, I was prepared! "You were born lucky. I doubt anyone here has had a teacher of that caliber," I replied. I received his approving glance of acknowledgment. We were now on the same page!

But Louis didn't follow Lowe into mycology. Louis was born in Independence, Louisiana, in 1931. In elementary school he met Allyne, his future wife of 70 years. Excelling in high-school football, Louis got a full scholarship to Southeastern Louisiana College. Allyne was already by his side as one of the school's majorettes, cheering on the team.



Louis in action and the excellent results.



Louis delivering mushrooms to the Wild Mushroom Show.

As with many of us, Louis made a radical course change in college, abandoning football and embracing botany. It was then he studied under Lowe and developed an interest in plant pathology that would define his career. He went on to earn a PhD in 1959, joined a team that worked on eradicating diseases that harmed sugar cane. In 1966, Louisiana State University and the Burden Foundation appointed Louis to act as general supervisor of R&D for Burden Research Center.

We'll all remember Louis and Allyne as avid participants in our Survivor's Banquets. One thing for sure, Louis and Allyne knew a 5-star mushroom dish when they saw one, and we all got to enjoy their culinary skill!

*Nolanea subcapitata*. Dick Morrison

Nolanea subcapitata Largent *Richard Morrison*

On a trip to San Juan Island this past March I came across this group of handsome mushrooms with a silky cap and acute brownish umbo along a wooded trail near Jakle's Lagoon. This had the appearance of one of the pink-salmon spored Entolomatoid mushrooms that fruit in the spring, possibly *Nolanea holoconiotum*, or *N. verma*. Since the Entolomatoid mushrooms can be tough to identify, and as I was uncertain of the species, I collected and dried several specimens for evaluation. Our club is fortunate to have NMA member Sharon Squazzo who is skilled in DNA sequencing, and I asked her to sequence the collection. The results showed that the San Juan Island collection was an exact ITS sequence match with the holotype of *N. subcapitata*. Morphological features also fit the description, leaving no doubt of the identity. (Holotype is the single physical example of an organism, used when the species was first formally described.)

N. subcapitata was described as a new species by mycologist David Largent in 1994 based on a specimen collected in April 1947 by D. E. Stuntz on the University of Washington campus. This collection was designated as the holotype, but Stuntz made additional collections from Washington that also turned out to be *N. subcapitata*. The University of Washington herbarium (WTU) houses five fully notated collections, all found in Washington State between March and May, indicating that it is a spring fruiting

mushroom. MycoMatch includes a description of *N. subcapitata*, along with a single photo. A search of the internet produced very few photos of the species. Consequently, I submitted my photo to MycoMatch. Sharon Squazzo has posted the Jakle's Lagoon find in iNaturalist as observation 112875287, with an additional photo.

Mycologists can have differing views on the taxonomy and phylogeny of fungi. *Nolanea/Entoloma* is an example, as some lump *Nolanea* and a few other pink-spored genera into the genus *Entoloma*. In *Species Fungorum*, the international index of fungal names, *N. subcapitata* is listed as *Entoloma subcapitatum*, with *N. subcapitata* as a synonym. MycoMatch follows Largent's view, using the name *N. subcapitata*.

Dr. Largent is Emeritus professor of Botany at Humboldt State University in Arcata, CA, and still very active as a mycologist. I made contact with him, emailing this photo and the identification information, which he was pleased to receive.

References

- Largent, David. 1994. *Entolomatoid Fungi of the Western United States and Alaska*. Mad River Press.
- Largent, David. 2020. Nomenclature changes in the "Entolomatoid fungi of western North America and Alaska" (Largent 1994). *Mycotaxon*, Volume 135(4), pp. 791–796(6).

Exploring the Guiana Shield *Jack Johnson*

For those who have not met Jack Johnson, he is a WWU graduate who studied molecular biology and focused wherever possible on fungi. His partner and fellow club member Lauren Ré studied biology at Evergreen State College and is chief mycologist of the South Sound Mushroom Club. Jack presented in May 2022 to NMA: view it here on Vimeo, <https://vimeo.com/710201190>.



Left: *Cookeina speciosa*, edible, but not widely consumed. Right: Mycologists Lauren Ré and Jack Johnson, Rincon Falls, Trinidad.

Back in the winter of 2019, I drafted an email to Professor Catherine Aime from Purdue University. I had spent a few nights reading her lab's work, reading whatever I could find about her career. At the time, I was working with a lab at WWU working with *Aspergillus* molds. Engaging with life on the molecular and cellular scale and with corneas burnt from daily microscopy work, I craved to study life outdoors where it exists uncontrolled. Much to my surprise, Cathie wrote me back and welcomed me aboard her crew. Only a few weeks later, the pandemic hit. A full two years later, in the lull between delta and omicron, Dr. Aime wrote to me again and asked if I'd still like to come. Did she have my name on a post-it note for two years? I still wonder.

Twenty-two years ago, Dr. Aime packed her bags and her hand lens and flew to the most remote region of South America. There, she boarded a Cessna, and landed in smack dab in the middle of the 55-million-year-old forests of Guyana. Her goals were to study the fungi, to learn from the people there, and to explore. She has returned every year and her fascination for the funga has continuously grown. From Guyana and elsewhere, she has described nearly 200 species: sixteen new genera and one new family and order of fungi.

I soon realized that if I was to go on a trip with such a professional, they ought to know: My partner Lauren Ré is just plain and simple a better identifier of fungi than I am. So, in a group meeting, I broke this news to Cathie and asked if Lauren could join the team. To both of our delight, the answer was yes. Lauren has researched the waxy cap family, Hygrophoraceae, and worked up a list of specimens to look out for from tropical experts in that family. Our role, in addition to general documentation,

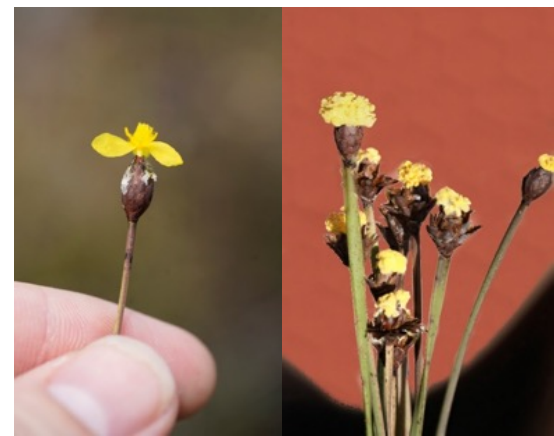
was to assist the team of all women researchers, along with our two Amerindian Guides Siego and Luciano, and to look around, closely and record what we saw.

I too gathered a "look out for ___" list from researchers at Purdue, OSU, and Harvard. Specimens from the expedition were to be studied at more than five universities; there was no shortage of bright minds involved. I tried to remember what my mycology elders had taught me "It's genera, not genus's" (Thanks, Fred). I donned my travel gear, got a haircut, and read up as best I could. Luckily, good posture is taboo in mycology, so I had need not worry about that.

On our team was PhD candidate Terry Torres-Cruz of Penn. State, whose research focused on a most peculiar fungus.

These are called "pseudoflowers," and they are the focus of Terry's studies. What you see below (right) is part fungus, part plant, *Fusarium xyrophilum*, on the spike (inflouescence) of *Xyris surinamensis*. At left, you can see an unparasitized plant in flower. When this fungus was discovered in an old herbarium collection, sequencing work was done. The results showed it was in the genus *Fusarium*, a filamentous fungi. A common contaminant in sequencing work, researchers looking at the results thought "It must be a mistake!"

So, they sequenced it again... And again.. Until Cathie Aime had enough of the hoopla and did the sequencing work herself. The results? It is indeed a *Fusarium*.



Top right: *Coprinellus cf. dissematum*. A member of the inky cap family, unique as it is the only species which does not deliquesce into black goo. Bottom left and center: A small, highly xerotolerant species of *Marasmius*. It is difficult to distinguish this from a moss sporophyte, as it closes its cap when dry to appear nearly identical to a moss sporophyte. Bottom right: “SplatGaster”—*Tremellogaster surinamensis*: an ectomycorrhizal species which looks like a purple meatball wrapped in caviar and dirt. When fully matured, it turns into a large brownish pile of goop, hence the common name.



An anomaly in the genus: no other like it is known.

We performed work collecting volatiles, assessing distribution and trying to understand more of this mysterious fungus’s role in the ecosystem.

This meant spending days in open, white-sand habitats—under the heat, in the sundews and razor grass. Vibrant dragonflies go about their business. Hundreds of tiny frogs around, tadpoles wriggling in the ephemeral pools. Vultures swaying in a breeze overhead, it is dead silent—save a flock of parrots squawking by now and again. Other types of pseudoflowers have been studied, this one however is known only from Guyana.

The bulk of our time in Guyana was spent at the Iwokrama Research Centre. A conservation and ecotourism reservation over 1400 sq miles in size. Waking up at 6:30am, we’d eat and find our way into the bush and start collecting. We’d write up our finds until around midnight, and do it all over again. Here, our task was simply to document the fungi of the reserve. An advantage

in this leg of the trip was our love for small fungi. We regularly become enthralled staring at specks of life in duff and under logs. To my knowledge, no mycologist before us had traveled here with the desire and the camera equipment to photograph the tiniest of fungal life. There were many things which we could ID only to order, but DNA sequencing and further study will inform us better about those finds. In places like these, new species are found almost every time you stop to look closely.

We worked also with the PhD student and associate professor at the University of Guyana, Dillon Husbands. She is focused on *Xylaria*, which are extremely abundant in the tropics. Her work focuses on a species which parasitizes the seeds of an important lumber tree known as greenheart.

In Trinidad we joined a local PNW mycologist and botanist, Luca Hickey. We were lucky to connect with many naturalists in our time there. From herpetologists to ornithologists, even a few mycophiles. So long as you stay wary of insect bites and venomous



Some of our smaller finds. Above left, a red species of *Favolaschia*, a relative of our common *Mycena*. Center: *Ceratiomyxa sphaerosperma*—a shnazzy pom-pom looking slime mold, common at Iwokrama. Right: A 7mm tall species of *Gloiocephala*.

At side is *Xylaria karyophthora*, described by (soon to be Dr.) Husbands and Dr. Aime, on a greenheart seed.



snakes, I recommend Trinidad to anyone looking at a Caribbean itinerary. A beautiful island. The people are friendly, the food is good, and there are always steel drums playing on at least one radio station at a given time.

Another focus of our trip were the insect parasitizing fungi, also known as Cordyceps. Friends and researchers from Oregon State University, Connor Dooley and PhD candidate Richard Tehan, focus on the metabolites and taxonomy of entomopathogenic fungi. These fungi produce a baffling array of

molecules, some of which have already been turned into drugs which we see in common use in medicine. Per their counsel, we cultured some of these fungi, and brought them back to the PNW for research.

All in all, we vouchered around 360 collections over six weeks, acquired a similar number of bug bites, met many fine people and only a handful of mediocre ones. I would go again in a heartbeat. I'll update the club with more interesting results of research from this trip, we'll be sequencing around 250 specimens.



Below, top row left: *Hygrocybe cf. astatogala*—a species described out of Madagascar, found widely in the tropics. Perhaps a species complex, this collection from the Aripo Savannah in Trinidad will be sequenced. Top row right: *Akanthomyces tuberculatus*, a Cordyceps which preys on the many moths in the tropics. Bottom row right: *Ophiocordyceps dipterigena* group—a parasite on a robber fly. Bottom row left: *O. dipterigena* again, but this time with a hyperparasite. The white projections are asexual growths of an unknown fungus, preying on the Cordyceps! Making this a fungus on a fly.



Mushroom trekking in Wisconsin and Maine

Richard Morrison

With the opening up of travel in 2021 as COVID infections waned, my wife Marcia and I ventured out on a late summer drive-and-fly trip to visit family in Wisconsin and Maine. Starting out in mid-August, we drove to west central Wisconsin to visit Marcia's brother for a week, then flew from Minneapolis to Maine for a visit with our daughter and family who live near Bar Harbor and Acadia National Park. Our trip gave me the chance to scout for and photograph some of the mushrooms found in these locations. What follows is a photo journey from that trip along with some snippets of information on the mushrooms.

A NOTE ON PHOTOS: To help judge the size of mushrooms in a photo compare them with the surrounding material, such as leaves/needles, moss, seeds, etc.



Photos left, top to bottom:

One of the Flat Cap Agaric group, *Agaricus placomyces* is a medium size, common eastern North American mushroom in or near woodlands. The odor of crushed flesh is unpleasantly tarry sweet, or antiseptic, warning that it is toxic, causing diarrhea, vomiting and other unpleasant effects.

The underside of a young cap of *Agaricus placomyces* reveals the exquisite partial veil as it begins to detach from the cap.

This group of mushrooms with a thick cog wheel partial veil were along a woodland trail. Unsure of the ID at first, they keyed out to *Stropharia rugosoannulata*, the Wine Cap Stropharia. This fungus is particularly fond of wood chips and is a desirable edible that is cultivated. Common in North America and Europe, it was introduced to Australasia where it is now listed as an invasive.



With its pumpkin color and gills that emit a faint greenish glow in the dark, *Omphalotus illudens* is the well-known Eastern Jack-O'-Lantern Mushroom. It fruits in clusters at the base of dead and living hardwoods, especially oak, which is where this one was found. Our Wisconsin hosts were delighted one night when this collection cooperated by giving off its greenish glow in their darkened basement. An eastern North American species, it is poisonous, resulting in nasty gastrointestinal symptoms.



Photos right, top to bottom:

The Violet Cort, *Cortinarius violaceus*, occurs throughout North America, and is a sure attention getter with the intensely vivid violet color and dry roughened cap. It has an odor reminiscent of cedar wood.



These small yellow capped mushrooms were tucked in a nook with white pine needles and moss. Dried for later evaluation, and using Buck McAdoo's library resources, they keyed out to the European species *Hygrocybe insipida*. This species usually is more red, but can also be yellow, and has been reported from North America. It is possible this may not actually be the *H. insipida* of Europe, but no matter, because its beauty transcends a name.



A mini Black Trumpet mushroom? Yes, it is *Pseudocraterellus calyculus* of eastern North America. Found scattered and in groups in woods, it is mycorrhizal with oaks and other hardwoods. I accidentally spotted these two amongst the leaf litter, then searched the area for more without success, finally giving up to look for larger quarry.



A close-up of the Common Bird's Nest Fungus, *Crucibulum crucibuliforme*, shows the whitish spore containing 'eggs' nestled in the small nest-like fruiting bodies. This species is found on twigs and woody debris across North America.





Photos left, top to bottom:

Stereum ostrea is a colorful wood decay fungus found on hardwoods across North America. False Turkey Tail is the common name. One of the parchment fungi, it has been used in folk remedies. Research shows it produces antibacterial and antifungal compounds.



A look at the base of the stipe shows why *Ampulloclitocybe clavipes* is named the Club Foot. Found across North America in mixed woods, it has a sweet odor some liken to bubble gum. Listed as edible in some mushroom guides, the Club Foot can cause moderately unpleasant reactions when eaten along with alcoholic beverages.



Fruiting in clusters on hardwoods and occasionally on conifers, *Armillaria mellea* is the classic Honey Mushroom. This attractive group displays more yellow than is normal. It is a serious pathogen of numerous hardwood plants. Although often collected as an edible, some people experience unpleasant stomach problems, so it should be eaten with caution.



Even lightly touching the Bluing Bolete, *Gyroporus cyanescens* var. *violaceotinctus*, instantly turns the area dark blue, as this photo shows. First described in Europe in 1788, it also occurs in eastern North America and Asia. Regarded as a delicious edible with a nutty flavor, the blue color disappears in cooking. It is also used in dye making.

Photos right, top to bottom:

I had never encountered a mushroom so super slimy it was difficult to pick up or hold. Turns out I had found *Limacella illinita*, the Slimy White Limacella, and my first Limacella! This genus in the family Amanitaceae is not particularly common, and has only fifty six species world-wide. Four of them are listed for the PNW in MycoMatch, but not *L. illinita*.



The Chestnut Bolete, *Gyroporus castaneus*, occurs in mixed and hardwood forests, and is found across North America, including the PNW. Some mycologists suspect that more than one species may currently be included under this name. All are regarded as edible.



Cantharellus cinnabarinus is a small, colorful reddish-orange mushroom of eastern North America aptly named the Cinnabar-Red Chanterelle. Abundant in some years and not others, it would take a lot to fill a basket. Some say it is not as tasty as other chanterelles.



The classic form of the Stinkhorn, *Phallus impudicus*, is unmistakable. This group was growing in my brother-in-law's lawn. The father of modern taxonomy, Linnaeus, named it in 1753, giving it the specific epithet which means immodest or shameless. The cap is coated with a stinky, spore bearing slime, attracting insects that disperse the spores. The "egg" stage is eaten in parts of Europe, demonstrating that humans will likely eat anything that doesn't eat them first.



MEMBERS MUSHROOM PHOTO GALLERY



Peziza vesiculosa. Jorie Mitchell



Turkey tail. Martha Dyck



Eastside forest burn habitat. Brandon Sigurdson



Burn morels. Brandon Sigurdson



Coprinopsis atramentaria, inky caps. Erin Moore



Donadinia nigrella. Renita Kolica



Morels growing from wood chips at WWU. Gennaro Carbone



LBM: *Galerina* or *Conocybe*. Bernie Hilgart

Wild Mushroom Conserva

A dish as simple as this calls for good, quality ingredients. Use a fruity, extra virgin olive oil, a nice aged sherry vinegar and dense, button-type mushrooms. Hedgehogs are the perfect choice. Other meaty mushrooms will work well too, think buttons, cremini, chanterelles, lobster or porcini—a mixture makes it even more interesting. Chop all mushrooms into bite sized pieces and clean foraged or any soiled mushrooms with a quick water rinse just before cooking.

Make the conserva a day ahead and bring to room temperature or gently warm before serving. They're a perfect addition to an antipasto platter or served alongside roasted meats including chicken. Or whatever meat substitute works for you. Top grilled bread slices layered with whipped chèvre for an easy first course, and pair with warm greens or salad for a quick, light meal. The mushrooms will keep for weeks in the refrigerator if you can resist the urge to snack on them!

Makes 4 cups

- 1 cup olive oil
- 2–3 garlic cloves, thinly sliced
- 2 shallots, thinly sliced
- 1 heaping teaspoon fresh thyme leaves
- 2 bay leaves
- 1 1/2 teaspoons kosher salt
- 2 pounds hedgehog or assorted mushrooms
- 3–4 oil packed sun-dried tomatoes, drained and finely chopped
- 3 tablespoons sherry vinegar
- 3 tablespoons white wine vinegar
- 1 teaspoon honey
- 1/2 cup water
- Fresh thyme sprigs
- Fresh lemon juice
- Chopped fresh mild herbs: parsley, basil, tarragon (optional)

Heat the oil in a deep saucepan with a lid over medium-low heat, adding the garlic, shallots, dried thyme, bay leaves, and salt. Sauté until the shallots are translucent and the garlic begins to golden.

Stir in the mushrooms and tomatoes then cover the pan. Cook for about 8–10 minutes, lifting the lid and stirring occasionally until the mushrooms have softened and given up their liquid—they will release a good amount of water.

Add the vinegars, honey, and water, raise the heat to medium high, and bring to a boil for about two minutes. Remove from heat, cool, and adjust seasoning with salt and pepper if necessary.

Ladle into jars or a large, sealable glass container. The mushrooms should be covered with liquid. Top with more oil or water if necessary and add a thyme sprig or two to each of the jars. At this point you can transfer the jars to a water bath and process for canning, or store in the refrigerator for 3–4 weeks. For a little extra zest, add a squeeze of fresh lemon juice with a sprinkle of chopped fresh herbs before serving.



Photo by Dawn Sordt

Morel Ice Cream

Buck McAdoo discovered this amazing dessert from the book, *Morels of Europe* (by Pierre-Arthur Moreau and Philippe Clowez).

- 500 ml milk
- 100 grams dehydrated morels
- 70 ml cream
- 40 grams trimoline (invert sugar syrup)
- 40 grams sugar
- 15 grams powdered milk
- 2 grams ice cream stabilizer

Mix all the ingredients, bring to a boil, and cook over low heat in an open pan for a few minutes until morels are cooked through. Mix everything in a blender and pour into Pacojet bowls or other freezable containers. Allow to cool and store in the freezer for at least 24 hours.

