MushRumors

The Newsletter of the Northwest Mushroomers Association

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After the Epic Fall Mushroom Season of 2013, Northwest Mushroomers Survive the Winter and Share Their Bounty

The 2014 Northwest Mushroomers Association Annual Survivor's Banquet was a feast befitting a fall season of mushroom hunting that will go down in history as perhaps the best of all time.

By Christine Roberts

Photo by Vince Biciunas

Revelers toward the end of the feast, satisfied!

Our 2014 Survivors Banquet was held at Bellingham Unitarian Fellowship on March 29th. Thanks go to Jack Waytz for finding and setting up this new venue. Plenty of volunteers arrived early to help with set-up so we actually got off to an early start. The facility was one of the best we have had in many years, a large sunny room with a full kitchen available and a sort of bar to plug in crock pots and the like. We didn't have a screen for the slides, but it turned out just fine projecting slides onto the wall, so we ate with the slideshow of members' best photos running in the background. As always, the potluck was wonderful, varied and tasty, and we pretty much demolished every dish.

After the food we had elections and said a fond thank you to Pete Trenham as he stood down after 5 years of service as our President. Our new board was duly elected as follows:

President- Chuck Nafziger.
Vice President- Dick Morrison.
Secretary- Sue Blethen.
Treasurer- Mariepaule Braule.
Trustees: Buck McAdoo, Christine Roberts, Richard Molette, Doug Bannion.
Special assignments: Erin Moore- web page, Jack Waytz- newsletter, Fred Rhoades- scientific advisor, Bruce Armstrong- foray chair, Jen Green- membership, Richard Molette- refreshment chair.

Photo by Cynthia Hansen

The food table beginning to take shape, featuring Chuck's homemade bread; delicious!

The entertainment consisted of a short quiz, easy but with trick questions, compiled by Christine and won by Chuck Nafziger, our newly elected president. Next up was the raffle,

which this year had new rules. Jen Green found a couple of young helpers to select raffle tickets from the basket, and prize winners were allowed to poach prizes from those who had previously won, so there was a fair bit of competition for certain coveted items, which exchanged hands several times before their final destinations. Luckily, the majority of prizes were worth winning with some excellent comestibles, intriguing ornaments and useful items available. Thanks to everyone who brought raffle prizes.

Photo by Vince Biciunas

Thanks also to the cleanup crew, which was most of you. It took a very short time and, as if by magic, all the chairs and tables were put away, surfaces wiped and stuff washed up, and the church had assigned a helper to streamline any dishwashing and kitchen clean-up, so all went very smoothly.

Photo by Vince Biciunas

Pete Trenham (left) ends his storied tenure as club president

Photo by Vince Biciunas

Chuck Nafziger begins his presidency with the promise of great things to come

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The Northwest Mushroomers Association meets on the second Thursday of the months April, May, and June and September, October, and November, from 7 - 9 pm.

Meeting location is the Bellingham Public Library. We will inform you in advance of any changes of venue. Membership dues are $15 for individuals and families and the special price of $10 for students. Please make checks payable to NMA and send to: membership, at the mailing address above.

Bruce Armstrong is our field trip coordinator. Field trips are scheduled for the Saturday after each meeting.

MushRumors is published every other month (roughly). Deadlines for submissions are the 15th of odd-numbered months. (Of course, exceptions will be made in the event of fungal finds of unusual import!)
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Lake Padden Foray, April, 2014

By Bruce Armstrong

It was a beautiful, sunny April day out at Lake Padden, but it was cold with the breeze coming off the lake. Most of those who came were new to the club. New members are always excited to be there and keen to learn. I really enjoyed meeting them. After we'd spent some time talking to each other everyone split up into groups and went out searching. We didn't really find a lot, but Fien and Vince did find some morels. We asked them where, and they told us "in the forest." It was a lot of fun, and the new members got the opportunity to learn about how to hunt for wild mushrooms. Overall, a successful foray.

Basidiomycetes

Polypores:
Bjerkandera fumosa (Pers.) P. Karst.
Cryptoporus volvatus (Peck) Shear
Fomes fomentarius (L.: Fr.) J.J. Kickx
Fomitopsis pinicola (Sw.: Fr.) P. Karst.
Ganoderma applanatum (Pers.) Pat.
Ganoderma tsugae Murrill
Laetiporus conifericola Burdsall & Banik (old)
Phaeolus schweinitzii (Fr.) Pat. (old)
Porodaedalea pini (Brot.) Murrill (=Phellinus pini)
Polyporus varius?? Like a zoned P. badius,
still working on that one
Trichaptum abietinum (Dicks.: Fr.) Ryvarden
Trametes versicolor (L.: Fr.) Pilat
Stereum spp.

Jelly fungi:
Heterotextus alpinus (Tracy & Earle) G.W. Martin

Gilled:
Agrocybe erebia (Fr.) Kuehner
Chrysomphalina aurantiaca (Peck) Redhead
Clitocybe dealbata (Fr.) P. Kumm.
Coprinellus micaceus (Bull.: Fr.) Vilgalys, Hopple & Jacq. Johnson
Crepidotus mollis (Fr.) Staude
Flammulina velutipes (Curtis ex Fr.) Singer
Galerina sp. (small pale mycenoid shape on mossy branch)
Hypholoma fasciculare
Lichenomphalia ericetorum
Marasmiellus candidus (Bolton) Singer
Mycena galericulata (Scop.: Fr.) Gray
Mycena haematopus (Pers.: Fr.) P. Kumm.
Mycena leptocephala (Fr.) Gillet
Nolanea holoconiota Largent & Thiers
Nolanea sericea (Bull.) P.D. Orton
Psathyrella sp.
Russula in nigricans group with what look like spherical sclerotia of Asterophora sp.
Xeromphalina fulvipes (Murrill) A.H. Sm.

Ascomycetes

Morchella snyderi M. Kuo & Methven I think, light
grey and conical with the ladder-like pits.
Caloscypha fulgens (Pers.) Boud.
Chlorociboria aeruginosa (with 2 tiny
wizened fruiting bodies)
Ciboria rufofusca (O. Weberb.) Sacc.
(on Douglas fir cone, not Abies cone)
Peziza vesiculosa Bull. (from someone's garden)
Plectania melastoma (Sowerby ex Fr.) Fuckel
Xylaria hypoxylon (L.) Grev. (Black, teliomorph stage)

Photo by Vince Biciunas

Morels found around Lake Padden!

Photo by Vince Biciunas

Christine Roberts teaching in the field

Mushroom of the Month: *Suillus tomentosus* (Kauffm.) Singer *By Buck McAdoo*

Photo by Buck McAdoo

It's been a number of years now since club member Harold Mead first found an odd collection of *Suillus tomentosus* under shore pine near Heart Lake just south of Anacortes. The odd part, of course, is the specimen on the far left in the photo. It has a totally different pore color. Harold had no problem keying it out. But Harold is a colorist, as you would expect an expert photographer to be. Orange is orange and dingy ochre is dingy ochre. So why would a collection of this rather unexciting Suillus suddenly show up with carrot orange pores? I agreed with Harold. I found it perplexing.

Suillus tomentosus, a.k.a. 'The Poor Man's Slippery Jack', was first described by Calvin Kauffman from Tolland, Colorado in 1921. It is known to be a variable species. There are variations in cap colors (see second photo of a specimen from southeastern Oregon), cap fibrils, pore mouths, and even the glandular dots on the stipe. But there is nowhere in the literature a reference to pure orange pores. The internet shed no light. If you google 'orange-pored boletes' you get *Boletus subvelutipes* and relatives, whose normal pore colors are orange.

I had two theories. The orange pores would represent a genetic event similar to an albino specimen, or there were carotenes in the soil that were picked up by the mycelium. There was also a possibility that Harold had found a new species. I didn't know where to go with this. Then, in the winter of 2014, I received my copy of Field Mycology. There, on page 15 of the January issue was a photo of *Boletus satanas* from Spain. Three of the carpophores had the normal blood-red pores. A fourth had bright orange pores. It appeared to be the same syndrome, only now in the genus *Boletus*.

An e-mail to the editor and long time friend, Geoffrey Kibby, revealed an interesting fact. The orange pored *B. satanas* had fruited so closely to one of the specimens with dark red pores that their caps were almost touching. How could this be a genetic event if they were fruiting from the same mycelium? Geoffrey didn't know the reason. He pointed out that he had observed orange pored specimens in *Boletus erythropus*, *Boletus legaliae*, and *Leccinum crocipodium* also. Inquiries at Kew never materialized.

The next course of action was to examine both pore colors microscopically. We used one of Harold's orange-pored specimens from the Anacortes area and an ochre-spored specimen found with lodgepole pine at Easy Pass by Jack Waytz. Here are the results:

	Orange-Pored	Ochre-Pored
Spore sizes ----------	8.9-12 x 3-4.5 microns	7.7-9.4 x 2.8-3.4 microns
Caulocystidia ----------	30-47 x 5-7 microns	45-70 x 7.5-10 microns
Cheilocystidia ……....	27-49 x 5-7.2 microns	26-48.5 x 5-7 microns
Pleurocystidia ……..	52.5-64 x 13.8-16.8 microns	35-57 x 6-8 microns

There was more variation than I had expected. Kibby e-mailed me that the orange pored anomalies had led to a lot of misidentifications. If you fasten on the differences in spore and cystidia sizes, you might see why.

With no new information forthcoming, let's get into normal *Suillus tomentosus*. Most authors list caps at 5-12 cm wide, convex to plane with inrolled margins at first. However, Bandoni & Szczawinski reported monsters up to 20 cm wide with stems 15 cm long in British Columbia. They are subviscid under a coating

of dense fibrils that become more separated as the cap expands. The grayish-olive fibrils also change color in age in the Rockies. They become so reddish in higher elevations that one thinks the entire cap is red. Coastal specimens keep their grayish-olive fibrils, which cover a generally straw colored ground color. Inland from the Pacific Coast, cap colors are canary yellow to yellow-orange. Stems are reported as 4-11 cm long and 1-3 cm thick. They are equal or slightly expanded at the bases, yellow-brown and covered with glandular dots. These dots are gray-brown at first, then become deep violet to black in age. If smeared from handling the whole stem turns brown. According to Kauffman's original description the tubes are yellow-ochre at first, then tawny-olive in age. From the Colorado Rockies, Evenson reports cinnamon colored pores that stain brown to bluish-brown when bruised. Most authors report a strong bluing reaction from the pore surface, but a weaker reaction in all other parts. There is no velar material. The tubes are adnate or depressed when reaching the stem. The basal mycelium is whitish at first becoming pale vinaceous to reddish at maturity. And the spores are dark olive-brown.

Photo by Buck McAdoo

According to McKenny & Stuntz, no other northwestern bolete has both the bluing reaction and the brownish color of very young pores.

The Poor Man's Slippery Jack is always found with pine, especially two-needle pine. It prefers shore pine on the Pacific coast, jack pine in Michigan, New Brunswick, and Quebec, and lodgepole pine in the Sierras, the Rockies, and the eastern Cascades. Besides these locations, it has been found by Kroeger in sand dunes on Haida Gwaii, B.C., reported from North Carolina by Ernst Both, noticed by Grund and Harrison on Cape Breton Island, and seen by Yoshikazu Murata on Hokkaido, Japan in 1976.

A number of close relatives and look-alikes follows here:

Suillus tomentosus var. discolor – Differs by having dark brown to olive-brown tube mouths at first, reddish tones at the base of the stem, a cap context that turns pinkish and then lilaceous with KOH, and basal mycelium that is ochre to salmon-buff. This variety is particularly common at Priest Lake, Idaho.

Boletus subtomentosus – Differs by its dry, velvety brown cap surface that often becomes areolate in age. It has no glandular dots on the stem, and can be found with both oak and pine.

Suillus variegatus – A very similar European species that differs by lacking glandular dots on the stem, by having bronze colored spores, and by having flesh that turns gray when cooked. Found with Scotch pine in Scotland.

Suillus subvariegatus – Lacks the glandular dots on the stem, has spores 9-14 microns long, and pale yellow to pale orange tubes.

Suillus fuscotomentosus – Differs by having areolate olive-brown caps with fibrils that do not turn blue when bruised, and yellow pores.

Suillus americanus – Differs by its appendiculate velar remnants on the cap margins, brighter yellow viscid caps, and failure to turn blue when bruised.

Suillus punctipes – An eastern species that has an almond odor and does not stain blue.

Suillus subaureus – Another eastern species that differs by its brown spores and a cap context that stains reddish when bruised.

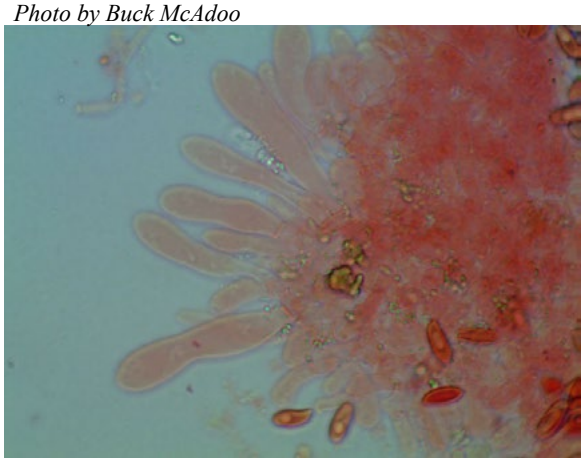
Suillus hirtellus – Differs by its dull cinnamon spores and a pore surface that turns vinaceous-brown when bruised.

Suillus californicus – A questionable species with a dry, subtomentose cap, black glandular dots on a yellow stem, and yellow pores that exude drops that blacken in age. The flesh does not bruise blue.

Suillus reticulatus – Differs by its viscid red-brown caps and yellow stems with yellow reticulation on the upper half.

Microscopically, Dr. Thiers gives the most thorough report. Spores were described as subfusiform, narrowing slightly at both ends, thin walled, and measuring 7-11 x 3.5-4.5 microns. The tube trama was gelatinous in KOH and divergent. The pileus cuticle was a tangled ixotrichodermium with scattered fascicles of hyphae representing the scales on the cap surface. Caulocystidia, cheilocystidia, and pleurocystidia were all clavate to cylindrical. No clamps were seen. The only thing I can add to this description is the presence of a few mucronate cystidia (a nipple on the apex) among the caulocystidia.

Photo by Buck McAdoo



Candelabra cheilos of ochre-pored specimen, 1000x

At about this time, Dr. Fred Rhoades came over to supervise the set-up for taking photos of microscopic features. This is a tremendous step forward, including the calibration of the images on the monitor, and here you see our first efforts….the candelabra cheilocystidia of ochre-pored S. tomentosus.

As you might expect from a Suillus that can evidently reach 20 cm in width, a number of experts have tried dining on it. Here is a smattering of their opinions:

Geoffrey Kibby – 'When cut, it has an acid, fruity odor.'

Grund & Harrison – 'It apparently has an acid taste even after cooking.'

Smith & Thiers – 'The taste starts off mild, but by the time the squamules turn reddish, the taste is often rather acid. Sometimes the reverse is true.'

Vera Evenson – 'It has a reputation as a second class edible and is best when very young.'

Bandoni & Szczawinski – 'Edible and good.'

David Biek – 'Edible and good. One of the better species.'

David Arora – 'Insipid. In a group noted for its blandness, it ranks near the bottom.'

Harry Thiers – 'Edible but of poor quality.'

Hope & Orson Miller in 1980 – 'The flavor is not outstanding, but the great numbers make it a desirable choice. We have fed 30 people at a time in the Canadian Rockies, and most have enjoyed the taste.'

Hope & Orson Miller in 2006 – 'Suillus tomentosus has caused gastric upset, including diarrhea and vomiting. Edible with caution.'

A.H. Smith – 'Since there are a number of variations of this species, it is possible that the edible qualities vary with the variety eaten.'

Dr. Smith might be onto something. If you ate a plateful of the orange-pored variety you might discover a brand new flavor or maybe a new way of getting sick.

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Rockport State Park Foray Report

By Buck McAdoo

May is possibly one of the worst months of the year to find large, fleshy agarics. Yet as I drove east on Highway 20 through a fine persistent drizzle, I tried to recall that Rockport never disappoints. There did seem to be one change since I was last there; there were elk crossing signs all over the highway. Maybe they had moved into Concrete the same way deer had moved into Bellingham. This reminded me of David Arora's confrontation with a deer on Railroad Avenue at midnight. Maybe he should avoid Concrete after dark.

Photo by Buck McAdoo

Veluticeps fimbriata

All these discombobulated thoughts were running through my mind when suddenly I was at the park entrance. A large sign read, 'No more camping as we want to protect the old growth'. Or something to that effect. I entered the parking lot very slowly. It was 10:30 and not a car was there. Senility is a terrible thing. Had I confused the weekend again? I finally decided to phone Vince. Good idea. She was on her way. It was the right weekend, only the opening hour was pushed back due to circumstances.

I set up the identification books on one table, laid a sandwich on the other. Then I strolled down a path that began just beyond the rest rooms, and soon came face to face with yet another problematic *Gymnopus*. In my own Key Council Key, I ended up at *G. confluens*. But this was wrong. That species has hairs all over the stem, and these were totally smooth. The foray was already interesting.

Then people started showing up. First to arrive was Marie Paule Braule. She came up to the tables with about a dozen species found in 35 minutes. The *Inocybe* was unkeyable because rain had obliterated the cap features. There were two *Nolaneas*, one of which turned out to be *Nolanea holoconiota* after microscopic analysis. The cute little *Coprinellus* species with the granules on the cap surface dead-ended in Fred Van de Bogart's key council key at Section *Setulosi*. This was too bad. The *Coprinaceae* are tricky. Someone must have told Fred he had to stick with field characters for his key, and that must have been impossible to achieve at that time.

At this point another lady arrived. She had spotted two *Amanita* stems near the parking lot, but both caps had been eaten by slugs. At least we now knew the fleshy agarics were here!

But Marie Paule had also found some interesting things, like *Flammulaster carpophilus*, a solitary pallid ochre species with a semi-granular cap surface on leaf litter. This is a rare species in the northwest. She also

found the Joy Spurr version of *Guepiniopsis chrysocomus*, which resembled a miniature yellow gum drop without the bumps.

Another good thing soon happened; it stopped drizzling so we could move the specimens to an outside table where they could actually be seen. Large amounts of *Kuehneromyces lignatilis* began piling in. This is a species that so resembles the deadly *Galerina marginata* that no one has bothered to try it.

Photo by Buck McAdoo

Cryptoporus volvatus

At this point Vince Biciunas returned with a solitary specimen that looked like a *Stereum*. I was blown away. This was one *Stereum* I knew instantly I had never seen before. It had a smoky dark brown hymenial surface, and a zonate cap that alternated with fuzzy rusty zones and smooth dark brown lines. It was on a hemlock log, not a typical substrate for non-bleeding *Stereums*. (Later it was observed that the spores were too large for a *Stereum*, and that Vince had found *Veluticeps fimbriata*, perhaps the third find ever for Washington State. We can thank Dr. Jim Ginns for steering us in that direction.)

Photo by Buck McAdoo

Hymenoscyphus epiphyllus

But more was to come…. Our foray host, Bruce Armstrong, showed up with *Cryptoporus volvatus*. This is the only polypore I know of that fruits with a little hole on one side so that a certain beetle can enter the hollow interior and walk out again with the spores on its feet, thus propagating the species. Trust Bruce to find that one, but that's not all. He also found a really tiny flat-topped ascomycete with a tapering stem. The caps were orange, the stems pale yellow. They were on a twig. Under the microscope, it had elongated spores and turned out to be *Hymenoscyphus epiphyllus*. Up to this point I had thought I would leave this earth without ever having seen it. You just never know who is going to make your day.

Our new President, Chuck Nafziger, also chipped in. He was able to key out *Coltricia perennis*, one of the most innocuous polypores in existence. Nice piece of work there.

And the chow, as usual, was well received. All the dishes disappeared eventually, a sure sign of culinary success. I especially enjoyed Pat Royce's finely chopped Oyster mushrooms marinated in soy and sherry. Now if I find fresh Oysters, I know just what to do with them.

To top everything off, a pair of fleshy edibles did show up. There were about six specimens of *Pleurotus pulmonarius* on the table and a pair of the yellow-gilled *Phylloporus rhodoxanthus*. A gal who lives in Rockport went home with these. As some researchers highly prize the P. rhodoxanthus while others find it insipid at best, we will be eagerly awaiting her report on the flavor.

Probably the best part of the day was the arrival of the park ranger. Since we were still there after he left, I realized we weren't in California anymore. And here's the foray list to prove it:

Coltricia perennis
Coprinellus micaceus
Coprinellus Sect. Setulosi species
Cudonia circinans
Cryptoporus volvatus
Flammulaster carpophilus
Fomitopsis cajanderi
Ganoderma applanatum
Ganoderma oregonense
Guepiniopsis alpinus
Guepiniopsis chrysocomus ss Spurr
Helvella elastica
Hymenoscyphus epiphyllus
Inocybe sp.
Kuehneromyces lignatilis
Lichenomphalia umbellifera
Mycena maculata
Mycena pura

Mycena sp.
Nidula candida
Nolanea sp.
Nolanea holoconiota
Phylloporus rhodoxanthus
Pleurotus pulmonarius
Pluteus cervinus
Polyporus badius
Polyporus elegans
Stereum gausapatum
Trametes versicolor
Tremella mesenterica
Veluticeps fimbriata
Xeromphalina campanella

32 species in May. Could have been a lot worse. There was still plenty of daylight on the way home, yet I noticed that most of the Elk Crossing signs now had blinking lights. I must have kept missing them by minutes.

Unbelievable Les Bourgeois Beef

Ingredients

1/4 ounce dried mushrooms (morels or chanterelles) (1/3 cup)
3 tablespoons butter
1 cup chopped red onion
1 tablespoon whole green peppercorns in brine, drained
2 teaspoons cracked black pepper
1 cup dry Marsala or dry red wine
2 cups whipping cream
1/2 cup condensed beef broth
Salt
8 beef tenderloin steaks, cut 1 1/4 inches thick

Directions

1. For sauce: In a small bowl, cover the dried mushrooms with hot water. Let stand for 20 minutes. Rinse under warm running water and squeeze out the excess moisture. Chop mushrooms.
2. In large skillet, melt the butter over medium heat. Add the mushrooms, onion, drained green peppercorns and cracked black pepper. Cook, uncovered, over medium low heat for 15 minutes, stirring frequently.
3. Remove from heat. Add Marsala. Return to heat. Bring to boiling; reduce heat. Simmer, uncovered, 8 to 10 minutes or till wine is reduced by about half and mushroom mixture is slightly thickened, stirring occasionally.
4. Add whipping cream and condensed beef broth. Heat over medium heat till tiny bubbles just form around the edge; reduce heat. Cook over medium-low heat, stirring occasionally with a wooden spoon, for 20 to 25 minutes or till mixture thickens to desired consistency. Season to taste with salt; set aside.
5. For tenderloin steaks: Trim fat from steaks. For a charcoal grill, grill on the rack of an uncovered grill directly over medium coals to desired doneness, turning once halfway through. (Allow 14 to 18 minutes for medium rare and 18 to 22 minutes for medium.) For a gas grill, preheat grill. Reduce heat to medium. Place steaks on grill rack over heat. Grill as above.
6. To serve, reheat the Marsala Peppercorn Sauce; transfer to a serving bowl and pass with steaks. Serve with your favorite mashed potatoes.

* The recipe comes from Les Bourgeois Vineyards in Rocheport, Missouri.

Northwest Mushroomers Association Foray to Larrabee State Park 6/14/2014

By Fred Rhoades

About 9 hearty mycophiles braved the northwest rain (i.e. very light mist) to poke around in the environs of Larrabee State Park. Not many fungi were about and most of them were small, but an interesting collection of about 25 different species. The list follows with a few comments about some of them. If you are wondering what they look like, Google the scientific name and click "Images" or check them in Matchmaker.

Photo by Fred Rhoades

As of yet unidentified specimen, possibly in the *Daldinia* genus

Agaricus sp. (small but very young, almond odor, in clusters close to the base of a tree)
Amanita pantherina
Annulohypoxylon multiforme "carbon cushion"
Antodia malicola ? a creamy poroid crust on hardwood bark
Boletus chrysenteron "red cracked bolete"
Coprinopsis atramentaria "inky cap"
Crepidotus mollis "false oyster"
Fomitopsis pinicola "red-belt conch"
Gymnopus dryophilus
Gymnopus peronatus
Hypoxylon ?? carbon cushion #2 - Very odd carbon fungus with lumpy stromatal surface and very large 1-septate spores; Jack Rogers, the Xylariaceae expert from WSU needs to look at it before deciding what it is
Inocybe napipes ? "turnip Inocybe" (Inocybes are notoriously difficult; this one is quite distinct in that the stipe is very light colored and completely without pruina and is quite swollen at the base - the latter feature a definite requirement for I. napipes; spores coarsely nodulose; this is the closest name I can find without more complete study of a larger collection)
Lycoperdon pyriforme "pear-shaped puffball"
Marasmiellus candidus
Orbilia coccinella ? "wax cup"
Phaeolus schweinitzii "dyer's polypore", old - left over from last year
Phylloporus rhodoxanthus "gilled bolete"

Photo by Fred Rhoades

Tapesia fusca

Plicatura nivea - there were several collections of this very light creamy white crusty scum (smooth spore surface) on twig wood and mosses
Nolanea verna - incorrectly I called this Pluteus cervinus "deer mushroom"; the genus Nolanea is distinctively different from Pluteus when examined microscopically; if we (I) had looked at this critically, we would have seen that the gills are not truly free as they are in Pluteus. It is very important to make this distinction since Pluteus is edible and Nolanea can be quite poisonous.
Scutellinia scutellata "eyelash cup"
Tapesia fusca
Trametes versicolor "turkey tails"
Trichaptum abietinum "purple turkey tails"

2014 Morel Madness Excursion

By Pete Trenham

The 2014 incarnation of Morel Madness was a great success in that the mushrooms proved maddening, but we were all there for one another with morel support. Our home for this year's Morel Madness was Stonewater Ranch about 15 miles north of Leavenworth. The facility was well suited for our needs with many small rooms, a nice large living room/dining room and a kitchen with multiple ovens, stoves, and refrigerators. When I arrived at 9pm on Friday night there was group playing pool in the basement and I heard rumors of live music around the fire outside.

Photo by Vince Biciunas

Buck in his element at the identification table

Members new and old were socializing and also surveying maps in hopes of better luck with the morels on Saturday. Vince Biciunas showed us the exact spot on the map where she and Migo had found their morel of the day, and other circles were drawn where Ken Goodpaster and his friends found some morels and king boletes back off of Highway 2. Everyone shared their theories and general lines of attack were planned for Saturday morning.

On Saturday everyone rose early and got properly fed and caffeinated for an all-day fungal expedition. Ken and his crew took a bunch of people back up to the site of their Friday successes, and another large group headed out to the Icicle Creek Road. I went with Cynthia Hansen and Lilly Justman to Icicle Creek.

Our first stop was lovely but bone dry. We had better luck at our next area. The Icicle Creek loop trail was beautiful, but for the first ¾ of the walk we saw no mushrooms. Then as we walked back along the north east side of the creek, I heard a shout. Lilly had looked down and seen a rotten morel – but a morel – just off the trail, and as we combed the area more were found, including some perfect ones as we braved the hordes of mosquitoes. It would turn out that our dozen morels was about as well as anyone did that day.

Photo by Vince Biciunas

Beaming over spring kings!

The late afternoon back at Stonewater Ranch was a flurry of activity with impressive culinary preparations heating up in the kitchen. The potluck spread was amazing and much appreciated by all. At my table the biodynamic wines courtesy of Gregg Conlee and Inga Charron flowed. Buck McAdoo, Dick Morrison, Jim Stringer, and I worked hard to absorb the biodynamicity and I think we all solved several of the world's problems in the resulting conversation.

Morel Madness 2014 Species Report

By Buck McAdoo

Leading up to this end of May foray a bit to the north of Lake Wenatchee, the elements were not in our favor. It had been too dry. Igor Malchevski, who happens to live in nearby Plain, had evidently visited his favorite spots a couple of days prior to the big weekend, and had found one morel! This announcement had been enough to persuade the Snohomish Club to cancel their potluck with our club on Saturday night. In fact they went one step further and cancelled out entirely. This is not what we wanted to hear.

As luck would have it, our news was already in a higher category. One of our members had found a break of *Boletus rex-veris* on the way over. Another group had found a number of morels on one spot and were now offering to lead others there. This was a magnificent offer since many newer members had no idea where to go. Boletus rex-veris is a large, fleshy bolete with yellowish pores and a pinkish-brick colored cap. Someone had instructed the finders to peel off the cap cuticle for whatever reason. So by the time I found the collection

a number of people were wondering where the white boletes were from. Generally one only peels off the slimy caps of *Suillus* species, so this was a first for me.

On the way over, Jairul and I checked out Beckler River Campground on the west side of the pass. Here the ground was moist, hinting of a recent rain. In about 45 minutes we found a number of species, which I will list here to juxtapose with all of our findings from the east side.

Photo by Buck McAdoo

Mycena overholtzii

Beckler River List

Clitocybe albirhiza
Cortinarius sp.
Gymnopus dryophilus
Gymnopus sp.
Gymnopus peronatus
Inocybe sp.
Inocybe lacera
Inocybe mixtilis
Lachnum virgineum
Lichenomphalia umbellifera
Lycoperdon umbrinum
Nidula candida

This seemingly paltry collection was all we had to look at on Friday night. No morels at all. The big issue now was whether enough morels would be found to cook up the legendary eggs and morels for the final Sunday breakfast. Vince and Migo had decided on a 'strata', a dish I had never heard of before. The beauty of this dish is that it incorporated no morels. Eggs, bread, cheese, ham, and herbs were baked together with a morel sauce made on the side. If there were no morels, it would still be a go.

Our group caravan of three cars went slowly up Icicle Canyon, stopping often to foray. We would generally add one species each time we stopped. Between the five of us searching all day, two morels were found. And no boletes. The beauty of the day was that it was a beautiful day to be in the canyon. The irony was that it had rained recently, so the earth was moist enough to bring forth fungi, but for us, too little too late.

Luckily, some other groups fared better. There were going to be enough morels for the sauce anyway. There was one small table outside of the main lodge, and this was completely occupied by fungi by the end of the day. Here are the species tallied by our club members from the east side of the Cascades:

Agrocybe pediades
Agrocybe praecox
Arrhenia epichysia
Boletus rex-veris
Calbovista subsculpta
Calvatia fumosa
Catathelasma ventricosum
Clitocybe albirhiza
Clitocybe glacialis
Coprinellus micaceus
Cortinarius brunneus group
Cortinarius cinnamomeus
Cryptoporus volvatus
Ditiola radicata
Fomes fomentarius
Fomitopsis pinicola
Gyromitra ancilis

Photo by Dick Morrison

Lachnellula arida

Gyromitra californica
Gyromitra esculenta
Heterotextus alpinus
Hygrophorus erubescens
Lachnellula aggasizii
Lycoperdon umbrinum
Morchella snyderi
Mycena overholtzii
Mycena pura
Nidula niveotomentosa
Nolanea sp.
Phaeolus schweinitzii
Pholiota carbonaria
Plectania nannfeldtii
Pluteus cervinus
Polyporus badius
Polyporus varius
Sarcosphaera coronaria
Trametes versicolor
Urnula paddeniana
Verpa bohemica

Photo by Buck McAdoo

Nidula niveotomentosa

Only *Clitocybe albirhiza* and *Lycoperdon umbrinum* were found on both sides of Stevens' Pass. Many people found the gray squashed bodies of the *Lycoperdon umbrinum*. The brown spore mass made it a choice between *L. pyriforme* and *L. umbrinum*. The spiny spores eliminated *Lycoperdon pyriforme*, leaving us with *L. umbrinum*.

Photo by Dick Morrison

Calbovista subsculpta

This foray also marked my first find of *Lachnellula aggasizii*, a tiny yellow-orange cup with a brown exterior. On the foray table, they shriveled up so only the brown was showing. The best edible on the table outside of morels and boletes was the *Calbovista subsculpta*, a white puffball about the size of a baseball with flattened, pointed warts on its surface.

New names for familiar fungi are *Clitocybe glacialis* for *Lyophyllum montanum*, *Urnula paddeniana* for *Sarcosoma mexicanum*, and *Gyromitra ancilis* for *Discina perlata*. These changes are the results from DNA sequencing. *Morchella snyderi* is soon to be the new name for a dark brown morel with a lacunose (deeply grooved) stem. Since Dr. Beug has already used that name in his fabulous new Ascomycete book, I feel we are liberated to use it here. True *Morchella elata*, which we formerly called all western brown morels, is evidently restricted to wood chip mulch, and may also require a new name.

Possibly the strangest thing about this foray was the total lack of morels in burn sites. Usually a second year burn site yields about a 15% morel crop from the first year. But time and again people showed me photos of the Eldorado results from year one after the burn, then informed me that they had returned to the same sites and found nothing. We were obviously too late or too early for this year's crop, or we were being punished for last year's greed.

All in all an excellent foray despite the lack of the prized edibles we went for. The 'strata' was superb, the company in fine spirits, and even the owners of Stonewater Ranch went out of their way to make sure we were happy with the facilities.