

MushRumors

The Newsletter of the Northwest Mushroomers Association

Volume 23, Issue 2

Summer - Fall, 2012

Record 88 Days Without Measurable Precipitation Defines Northwest Washington's 2012 Mushroom Season

As June had faded into the first week of July, after a second consecutive year of far above average rainfall, no one could have anticipated that by the end of the second week of July we would see virtually no more rain until October 13th, only days before the Northwest Mushroomer's Association annual Fall Mushroom Show. The early part of the season had offered up bumper crops of the prince (*Agaricus augustus*), and, a bit later, similar quantities of the sulphur shelf (*Laetiporus coniferarum*).

Photo by Jack Waytz



3 princes, 3 pounds!

There were also some anomalous fruitings, which seemed completely inexplicable, such as matsutake mushrooms found in June and an exquisite fruiting of *Boletus edulis var. grand edulis* in Mt. Vernon at the end of the first week of July, under birch, (Pictured on page 2 of this letter) and Erin Moore ran across the king at the Nooksack in Deming, under western hemlock! As was the case last year, there was a very robust fruiting of lobster mushrooms in advance of the rains. It would seem that they need little, or no moisture at all, to have significant flushes. Apparently, a combination of other conditions, which remain hidden from the mushroom hunters, herald their awakening.

The effects of the sudden drought were predictably profound on the mycological landscape. I ventured out to Baker Lake on September 30th, and to my dismay, the luxuriant carpet of moss which normally supports a myriad of species had the feel of astro turf, and I found not a single mushroom there, of any species. I then began to fear the worst, that we would have a few dried out polypores, and 15 people in attendance for our show. Thanks to a concerted and rather herculean effort by the membership, that turned out not to be the case at all.

Photo by Jack Waytz



Lobsters! Argh...

After the rains finally came, it seemed as though the mushrooms didn't know exactly how to react. Although the woods took a good dousing, there were still relatively few species to be found, especially the mycorrhizals. Then smatterings of chanterelles, and other early season mushrooms, such as *Chroogomphus tomentosus*, the woolly pine spike, and some woodland *Russulas*, started turning up.

Amid the growing concerns of Dr. Fred Rhoades that the drought may actually have damaged or perhaps even killed off the

Photo by Jack Waytz



A feast fit for the emperor!

mycorrhizal mushrooms partnered with the trees, the rains continued. As the days passed into November, the woods really started to wake up. Chanterelles were found in good numbers, cauliflower mushrooms, incredible amounts of shaggy parasols alongside many older cedars were, and a very robust and enduring

fruiting of the prized matsutake, which were found only at lower elevations in two separate, very secret locales in Whatcom County.

These fruiting continued well into December, taking the sharp edge off of the profoundly dry early fall. Some mushrooms never did get started, as it apparently just got too late into the year for them to answer the call of the rains. Hardest hit were those in the *Boletus* family. Although there were a few *Boletus chrysenteron*, *B. zelleri* found for the show, and I even was fortunate to find one very nice king bolete in a yard in Alger, the normal alpine fruitings of *Boletus edulis* were nonexistent, and at lower elevations, virtually no *Boletus mirabilis* either.

In years when conditions range from favorable to ideal, collecting for a wild mushroom show in the Pacific Northwest is easy: it only requires one to venture out into the forests and alpiners to find what one already knows is there, waiting to be discovered. It is another thing entirely, however, in a year like this, to accomplish assembling enough species to piece together a show worthy of the public's viewing and enjoyment. To my astonishment, the members of the Northwest Mushroomers Association did exactly that. When the

Photo by Jack Waytz



These monster king boletes were about a foot across! Sadly, I was a week too late to be able to put them on the table...

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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 back to 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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situation seemed utterly dour, people took to the woods, and found their way to the dark places and ferreted out old snags, where mushrooms, in their own desperation, dared to throw out a fruiting body or two. In the end, we were able to, incredibly, assemble a surprising 195 species of local fungi, and, with the careful, exquisite craftsmanship of the tray arrangers, under Margaret Dilly's superb guidance, present a very memorable display for all to enjoy.

Photo by Vince Biciunas



Chuck's awesome centerpiece: better each year.

The species that were turned up were similar to the array of species that showed up at last year's exhibit, in that saprophytes far outnumbered mycorrhizals, and polypores were varied and plentiful.

Some species did respond almost immediately to the sudden onslaught of precipitation. We were brought a surprising array of *Amanita muscaria*, in all variety of shapes and sizes, and these made for a most impressive display, as well as a real boon to Chuck Nafziger and crew, outdoing themselves yet again on the centerpiece, which unbelievably,

is getting better each passing year. With a stunning display like this, greeting the curious fungophiles, it's no wonder our show is so enthusiastically received.

There are many people who deserve a great deal of credit for the success of this year's exhibit. As I mentioned before, it began with the collectors. It is no small effort to turn oneself loose in the wild, and try to find organisms that love the rain, when no such rains have come. People remained undaunted, and the results were beyond my reckoning, in their success. Our crack team of identifiers, which may well be the best in the West, was on top of their game. Dr. Fred Rhoades, Margaret Dilly, Buck McAdoo, Christine Roberts, Chuck Nafziger, and Erin Moore, came together on Saturday evening and applied their formidable talents and organization, to giving us a great leg up on what Sunday morning would bring. In a departure from our normal operation, a perceived hindrance proved to be a help. We were unable to rent the big room for Saturday and made use of the pavilion, instead. The small spaced immediately impressed the sorting and identifying team as a more efficient and encapsulated area for working in, maximizing communication. The identification team was bolstered on Sunday morning, as Kira Taylor, her advisor, Western botany professor Rebecca Bunn, and fellow graduate student and lab mate Andy Cortese.

Photo by Vince Biciunas



The polypores starred in this year's exhibit.

They tackled the very large job of identifying the vast array of polypores with skill and aplomb. Tim Johnson lent his help, as well, with Buck at the identification table during the show.

Special thanks goes to Alex Winstead of Cascadia Mushroom Works, for bailing us out in the kitchen. He donated shiitakes and lion's mane mushrooms, to offset the glaring lack of woodland mushrooms available. The mushroom tasting is always a crowd favorite, so it would have been quite disappointing not to have the kitchen going. Speaking of which, a tremendous job was done by Richard Mollette, and his stalwart crew, comprised of Katrina Poppe, Abe Lloyd, Carol Pemberton, Mary Richter, Marie-Lise Bouscaren, the Anzalones, and Stas and Carol

Photo by Vince Biciunas



Christine and Bob display their beautiful wares.

Photo by Vince Biciunas



Alex's Cascadia Mushrooms has become a show stalwart

The display tray arrangers accomplished their designs in a manner that can only be described as magnificent. Led by Margaret Dilly, the results from this fine gathering were better than ever.

In addition to the normal fall show fare, this year, we were able to add to the already wonderful myco-experience, by having a series of 30-minute-long informational lectures in the pavilion, while the show was going on. The speakers were: Fred Rhoades, who gave a talk on lichens and another on fungal ecology, Buck McAdoo, gave a talk on the fungi of Haidagwaai Island, Christine Roberts, who taught people about drawing fungi, and Pete Trenham, who had a most interesting discourse about hallucinogenic mushrooms. These were very

much enjoyed by the public and speakers alike, so much so, that we are planning to incorporate them into the show permanently. Others to acknowledge for their work in the show include Nadine Lihach for great work at the door, label maker Christine Simmons, Harold Meade at the touch and smell table, Vince and crew at the membership table, Maggie Sullivan and crew at book sales. Great work by all, yet again.

After, the show, as I mentioned before, there were some curious little bursts of activity in the mushroom scape of our area. Fruitings came in waves: for example the species of *Lactarius* (which also arrived far later than usual) fruited for a week; and the matsutake, I ended up finding nearly 30 pounds of matsutake mushrooms, cleaning up on the same fruiting on five consecutive Thursday morning forays in the last half of November, and first half of December. To my knowledge, only Dick Morrison and I did well on them this

Photo by Vince Biciunas



The audacious crew of 2012!

year, though. Perhaps, even more astounding in terms of sheer production, was the are wide fruiting of *Chlorophyllum brunneum* version of the shaggy parasol. They were widespread, and came up with a rapidity that I have never seen. I was contacted by a man in north Whatcom County, that had a stand of old cedar trees, who said there was a fresh flush every 3 days for an entire month!

Things remained this way, while the weather was warm until about half way through the second week of December. I checked the Stimpson Reserve every week throughout the late season, and noted of a flush with several different species than had been there the week before and made a report to Fred. He also went

Photo by Jack Waytz



Dipped in tempura, deep fried in peanut oil: delicious!

in and added a few more species to the list that I had compiled. When I made my trek into the old forest the following week, all of the mushrooms that we had observed were gone, heralding in, finally, the end to this bizarre mushroom season. It ended officially, for me, on a high note, however, as Fred let me in on a wonderful fruiting of *Lepista nuda*, the fabled blewitt, which went into a delicious omelette the following Sunday morning.

Some Mushrooms That Represented Themselves Well, Despite the Unusual Conditions

Photo by Sonja Maxx



A beautiful *Hericium*, a rarity this year, found by Sonja.

Photo by Jack Waytz



The infamous *Amanita phalloides*. Found in June, in the company of filberts.

Photo by Fred Rhoades

Photo by Jack Waytz



These birch boletes were found in December—very late to the party, and perfect!



This collection of interesting *Cortinarius* mushrooms was found by Fred at the very end of the season: a spectacular photograph.

Local Family's Dogs Succumb to Apparent Mushroom Poisoning *By Bill Bliss*

On November 2nd, our two pugs, Milo and Maggie, who we have loved preciously for 8 and 10 years, respectfully, apparently ate poisonous mushrooms in our backyard. None of us knew they were poisonous. Milo died that day. Maggie spent a week in the hospital before passing and our entire family has suffered significantly with their loss before their time. So their death will not be in vain, we want to help other families from having to go through this grief and hardship. To do that, we want to share what our family discovered after they died.

Maggie first went to Fountain Veterinary Hospital and then to the Bellingham Animal Emergency Care and received excellent care. I was out of the country at the time, so my adult son called the Washington Poison Center (For pets: 800-572-5842; www.wapc.org/vet-pets) in Seattle to begin to discover what may have been the cause of our problems.

Returning home three days into this saga, I began to follow up on the details to find out what happened. I called the Washington Poison Center and was advised by Dr. Donna Mensching to collect the mushrooms from the yard and have them identified by a mycologist (mushroom expert). Dr. Mensching also recommended analyzing Milo's vomit for the presence of mushrooms since a postmortem examination was no longer an option. I then called the local mycologists in the Bellingham area (www.northwestmushroomers.org). Cascadia Mushrooms (www.cascadiamushrooms.com) was also very helpful in the quest to identify the right resources. On the evening of the fourth day, we had the mushrooms collected from our yard in the hands of local mycologists. Some were identified as poisonous and some were the safe varieties. More news from the mycologists the following day confirmed the presence of *Inocybe* species, possibly *Inocybe mixtilis*, in the yard. *Inocybe* species were also identified in Milo's vomit by the Washington Animal Disease Diagnostic Laboratory (www.vetmed.wsu.edu/depts_waddl/). Further information and photographs of this species can be found on the following websites: http://namyco.org/toxicology/pet_poisonings.html and <http://www.mushroomhobby.com/Gallery/Inocybe/index.htm>. All are very poisonous to dogs, little did we know. Maggie's clinical signs were a mixture of those caused by *Inocybe* species and a second type of poisonous mushroom causing liver failure, so we suspect she had access to both.

Now, to eliminate the problem in your yard. Mushrooms grow in wet areas where there is decaying organic material or in association with many trees, and prime growing season is in the spring and fall. In lawns this is usually grass or wood mulch, animal feces, and tree roots. Obviously, cleaning up animal waste as completely and quickly as possible will help a lot. Keeping mulch out of your lawn is also very good. Chemically, you can add nitrogen fertilizer to speed decomposition or lime to change the soil pH to discourage mushroom growth.

If you see them, pick them completely to the root, so your family and pets don't have to go through the grief that our family has suffered. If you think your pet or child has eaten something poisonous, call the Washington Poison Center (800-572-5842 for pets; 800-222-1222 for people) as soon as you know an exposure has occurred.

Thanks for reading. I hope everyone will pay close attention, so that not a single other pet (or unsuspecting small child) dies because of this innocent mistake.

The plot, in regard to this case of mushroom poisoning, has thickened. This is one of the other mushrooms present

Photo by Dick Morrison



Will this diminutive mushroom prove to be filled with *Amanita* toxins?

in the yard of the Bliss family. It was first noted, curiously, on my own lawn in Sudden Valley, and has, as of this year, apparently become widespread throughout our area, to include greater Seattle, and into the islands, as well. I was contacted by a woman on Bainbridge Island, who raises goats, and she also had this mushroom present in an area where the goats fed. I advised her to remove it, and she related a tale of another goat farmer on the island, who had a pregnant goat that suddenly died of unexplained causes, but did report that this mushroom was also present on her property. Currently, Rebecca Bunn of Western Washington University is conducting tests to determine whether or not amatoxins are present in this mushroom, tentatively identified as *Galerina cf. clavata*, although it doesn't adhere strictly to characteristics as described by the *Galerina* key. It may yet turn out to be a variety of that species, or possibly one that has yet to be described, in this very difficult and complicated genus. Look for updates on this mushroom in upcoming editions of this newsletter. -Jack

2012 Fall Show Species Report

By Buck McAdoo

This has got to be the craziest season we've had yet. Consider that this fall there hadn't been a rain since July 15th. That meant three months without rain except for random dribbles here and there in the mountains due to local thunderstorms. It was the opposite of last year. It was so bad this year that show organizer Jack Waytz combed the entire length of Baker Lake on the Thursday preceding the show and found Nothing. Earlier in the day he had stopped at his favorite kinikinik site and described the experience as 'walking on astro turf'. It looked like we might all have to hit the woods with chain saws and fill all the tables with conchs.

But then the mushroom gods came through. It drizzled and misted all through Friday, rained Friday night, and continued off and on through Saturday. A small break of *Agaricus arvensis* popped out of my lawn. But I had heard that it took 5-6 days before mushrooms reacted to a good rain. Prospects might still be dismal. I decided that our best chances would be with the bogs, those dried up depressions along creeks that normally have a few inches of standing water. The Anderson Creek logging road came to mind.

So Tom De Nardo and I headed out on Thursday for Silver Fir Campground. It was closed to cars. We drove into the enormous parking lot opposite the gate and found the Razor Hone Rd. at the other end, followed that for a bit and parked along the Nooksack River. Right away Tom found huge clusters of *Armillaria solidipes*. These normally appear in November but they weren't wasting any time after this drought. (For those who don't know, *Armillaria solidipes* is one of five or six species that emerged from the composite description of *Armillaria mellea*, the Honey Mushroom.) It looked like we would be finding fungi on or around wood. But then Tom found a bog. There were Little Brown Mushrooms all up and down this bog. *Alnicola melinoides*, a possible Flammulaster, *Laccaria tortilis*, *Conocybe filaris*, and one blue *Mycena amicta* found by Tom. The downside was that none of these diminutive things probably made it to the show. They were collected on Thursday, spent the next two days in Jen's fridge, and were probably too shrunken to use by Sunday. And then we saw Russulas. *Russula silvicola*, *Russula brevipes*, *Russula occidentalis*, and a highly unusual copper colored *Russula* with the shellfish odor of *Russula xerampelina*.

By the end of the day we had about 15 species. I figured that if others fared as well, we would have our show despite the drought.

And the baskets arrived from far and near, but most likely from far. It became clearer during the sorting on Saturday night that *Russulas*, *Pholiotas*, and numerous Polypores would be carrying the day. The sorting into genera went very well. It is infinitely easier to find the genus you seek alphabetically than by spore color. By 9:30 p.m. we were done. I was headed out the door when Margaret announced, "Now we will start keying them to species." I hadn't anticipated that. It was a luxury we could afford this year because we had fewer species.

Come Sunday morning a virtual horde of members arrived to put it all together. Fred and Margaret had worked hard over the year to streamline the identification process. It was all about the labeling. There were sheets of paper with lists of which box each genus was in. All you had to do was pick up that Tupperware box and start in on that genus. Even better than that, the species were all arranged alphabetically in groups with elastic bands binding them together. Huge time saver. You then broke off the radicating base of the hard plastic labels and substituted a real pin in its place. The pin could then be inserted into the mushroom cap with minimal damage. All this was presided over by Pam with great aplomb. Things like scissors, pens, labels, pins, and boxes of genera tend to get scattered around in the silent pandemonium, but she was able to round them up repeatedly throughout the day.

The other step belonged to Christa. She was in charge of making new labels for those mushroom names we didn't have in a Tupperware box. This can be a pressure packed job. She could have three or four identifiers backed up in front of her while she wrestled with names like *Pseudoarmillariella ectypoides* or *Ramaria acrisissescens* all jotted down in various handwritings unfamiliar to her. Never once did she lose her cool. The only snafu came at the very end when an electronic event shut down the whole process. By then almost all the specimens were on the tables, and we just had to finish a few off by hand.

It was a pleasure to see the event come together. A group of 'young people' presided over by Kira Taylor

attacked the giant boxes of polypores with gusto. There were so many outlandish clusters of *Armillaria solidipes* that Chuck could have made up a display of that species alone. Instead he outdid himself again with a spectacular fungal sculpture that stopped visitors in their tracks the moment they came in the door. It was a relatively big season for *Pholiota* and *Russula*, two genera that inhabit different substrates, but both react dramatically at the end of a drought. The *Cortinarius* box was the last one tackled. Erin and I labeled about seven of them just before the public arrived, but about an equal number remained in the box. The same thing happens at forays. A few obvious ones are named and then the Dark Ages of *Cortinarius* takes over. Even ones we think we know may have different DNA sequences from their counterparts in Europe, and would have to be labeled ‘*Cortinarius hemitrichus sensu auct. pacificus northwesticus*’ to be anywhere near correct.

For the second year in a row, Harold’s Touch and Feel Table was swarmed with visitors while the Identification Table, normally tended by Kira, Tim, and myself, seemed relatively ignored. I’d like to point out that this is not only due to Harold’s superior showmanship, but also a direct correlation with what fungi appear in peoples’ yards at the time of the show. In a year like this, the answer was probably none.

I have always liked having some appropriate commercial endeavors at the show and loved seeing the displays of Alex Winstead’s mushroom farm and Joel Kyle’s fungal-botanicals. I hope they fared well enough to want to return next year. They offer an element in the world of mycology that we don’t find at the forays. Subsequently I found out that Alex donated mushrooms from his farm to the kitchen crew. I have to admit I had been wondering about this out in the woods. After three days of collecting and only finding three chanterelles the size of my thumbnail, I thought we were cooked. But Alex came through and the public was fed.

We also got positive feedback on the presentations. All of them were well attended. Fred’s two lectures were standing room only while Pete was swarmed with a certain kind of aficionado who possibly anointed him the new pied piper of their singular avocation. My hunch is that presentations and slide shows will become a permanent part of future shows.

To sum it all up, we dodged a bullet this year. If it hadn’t rained at the 99th hour, I’m not sure what the back-up plan would have been. Instead, we were challenged enough by conditions to outdo even our efforts last year in rounding up the fungi. Symbolic of this effort was Daniel Viney’s entrance on Sunday with a box of fungi from Glacier Creek Rd. In just a 40-minute foray, he had two new species in that box!

After viewing the situation in field and forest over a three-day period, I was amazed that we were able to fill the tables with the fungi we found. It has to be the most feel-good day in the history of our club.

An Excellent Opportunity to Become More Active in the NMA

Here it is! Anyone wanting to assist in the research, completion, and production of this newsletter, please get in contact with me at: gandalf5926@comcast.net. If you are well versed with Adobe programs, such as InDesign, and Photoshop, and you are inclined to be interested in journalism, this would be a great opportunity to ply your skills, and have some fun in the process. I look forward to hearing from the would-be intrepid myco-reporters in the group!

Porcini-Gorgonzola Burgers with Veal Demi-Glacé

Demi-glacé

- 3 tablespoons vegetable oil
- 3 1/2 pounds meaty veal bones (such as shank knuckle bones or neck bones)
- 1 medium onion, chopped
- 1 medium carrot, chopped
- 1 celery stalk with leaves, chopped
- 12 cups cold water, divided
- 2 teaspoons tomato paste
- 3 fresh parsley sprigs
- 2 fresh thyme sprigs
- 1/4 teaspoon black peppercorns
- 2 cups dry red wine



Burgers

- 2 cups water
- 1 1/2 ounces dried porcini mushrooms,* broken into 1/2-inch pieces
- 3 pounds ground sirloin
- 1 1/2 teaspoons salt
- 3/4 teaspoon ground black pepper
- 2 tablespoons (1/4 stick) chilled unsalted butter
- 6 4-inch square or round sourdough rolls, halved horizontally
- Fresh arugula
- Olive oil
- 6 1/4-inch-thick slices Gorgonzola cheese

Preparation

For demi-glacé:

Heat oil in heavy large pot over medium-high heat. Add veal bones and sauté until deep brown on all sides, about 12 minutes. Transfer bones to bowl. Add onion, carrot, and celery to pot. Sauté until browned, about 6 minutes. Add 2 cups cold water, tomato paste, herbs, and peppercorns; bring to boil, scraping up browned bits. Add bones with any accumulated juices, then remaining 10 cups water to pot. Bring to boil. Reduce heat to medium-low and simmer uncovered until stock is reduced to 2 1/2 cups, about 4 hours. Strain into 4-cup glass measuring cup, pressing on solids to extract as much liquid as possible. Refrigerate stock uncovered 1 hour.

Spoon off fat from surface of stock. Place stock in heavy medium saucepan; add wine and simmer until reduced to 1 cup demi-glacé, about 25 minutes. (Can be made 3 days ahead. Cover and chill.)

For burgers:

Bring 2 cups water and mushrooms to boil in small saucepan. Remove from heat, cover, and let stand until mushrooms soften, about 20 minutes. Using slotted spoon, transfer mushrooms to medium skillet. Slowly pour soaking liquid into skillet, leaving any sediment behind. Boil over medium-high heat until liquid is reduced to glaze, stirring occasionally, about 6 minutes. Cool mushrooms. Transfer to work surface; chop mushrooms coarsely.

Transfer mushrooms and any juices to large bowl. Add meat, salt, and pepper; mix gently. Shape mixture into six 1-inch-thick patties. Place on foil-lined baking sheet. (Can be made 1 day ahead. Cover and chill.)

Preheat broiler. Rewarm demi-glacé over medium-low heat; add butter and whisk until melted. Remove from heat. Place rolls, cut side up, on baking sheet. Broil until lightly toasted, about 2 minutes. Remove rolls; maintain broiler setting. Arrange roll bottoms on plates. Top with arugula. Heat 2 large broiler proof skillets over medium-high heat; brush with oil. Add 3 burgers to each skillet. Cook to desired doneness, about 5 minutes per side for medium-rare. Top each burger with slice of cheese. Broil burgers until cheese begins to melt, about 1 minute. Place burgers on roll bottoms; spoon some demi-glacé over. Cover with roll tops. Serve, passing remaining demi-glacé separately.

Recipe furnished through Epicurious and yummlly.com

Lummi Island Foray Report

By Buck McAdoo

October 20, 2012 was actually a nice day. A whole slew of us arrived at the 10:10 ferry to carpool over. This has been a horrendous season for mushrooms so far. We weren't expecting much but were touched that local folks came out anyway despite the paucity. We found 22 or 23 species if you include the powdery blue-green *Penicillium*.

Photo by Buck McAdoo



New mystery from Lummi Island.

attention. One was found by Fred at the Otto Preserve. It was a large tan polypore fruiting in a rosette pattern on an old log. It looked to me like *Albatrellus confluens* since it grew in a confluent manner, but that species fruits on soil, not wood. I eventually sent a photo of it to Dr. Jim Ginns, who determined it to be close to *Oligoporus floriformis*. This is a lignicolous species of close to the same color that has the rosette pattern this one had. (Without seeing a specimen personally, an expert is often not going to commit to an identification.) But other west coast species of *Oligoporus* don't grow in a rosette pattern, so we're o.k. with his suggestion.

The other mystery was the tiny translucent mushroom with distant white gills that Jen and Annie spotted in the tall grass out at the Curry Preserve. I thought it to be a species of *Parasola*, but was wrong. None of the 14 species of *Parasola* worldwide are that transparent or all white. It is either something called *Resinomyces saccharifera*, or one of several grass-loving *Hemimycenas*, tiny white diaphanous species with domed caps. This borders on Fred's area of expertise, but the species literally shrank to a dot when we got it back to the main lodge. It is not easy to section a dot. Even if Fred had maneuvered the dot to a slide, he might not have been able to find it on that slide. This is a species to be looked for again, but for now, we can't attach a name to it.

We all enjoyed the potluck lunch while labels went up on the three separate tables. At some future Lummi foray there will be too many specimens for the tables, but that wasn't the case on this one.

Foray host Bruce Armstrong led a group up the wooded trail of the Baker Preserve, mostly switchbacks going through mixed woods. With him were Richard Molette, Christine Roberts, Vince Biciunas, and several other members plus a goodly contingent of islanders. They found 13 different species which outdid the Curry Preserve people who came in with 10 if you include the tiny transparent fungus that turned into a spot on a piece of paper. The Curry group consisted of myself, Jen Greene, Brandon from Anacortes, and Annie, our hostess. The Otto Preserve folks, led by Fred Rhoades, trumped everyone by finding 29 species. The total species list is an amalgamation of all three sites, but I will list them by preserve so our hostesses can divide them up accordingly.

There were several finds that deserve special

Photo by Buck McAdoo



One of the more fascinating fungal forms.

Calendar of Events For 2013

2013 Survivor's Banquet

The date is Saturday, March 30th from 5:00 to 8:00 pm at the Elks Lodge on Samish Way. Marianne and Keith Phelps are our Chairs this year. Thanks! You may call them (360-715-3245) with questions and to volunteer with set up and clean up. There will be a raffle of mushroom-related items, including some slightly frayed posters from our book sales department.

Fred would like to prepare a slide show. Send him up to 10 images of your favorite slides, suitable for projection.

Email to Fred (fmrhoades@comcast dot net) or deliver on a flash drive to Fred. Please bring your own plates and utensils if you don't want to use disposables. If you're bringing a crock pot, please also bring an extra extension cord. You may bring an alcoholic beverage, but WA State Liquor Laws require that bottles are to be turned in to the bartender upon entry. The bartender will be available to pour your drinks. You may also purchase beverages from the open bar.

We want to keep our potluck safe. Please make sure you follow Fred's guidelines for the mushrooms in your potluck dishes: Label your potluck dish with the ingredients, especially identifying the mushrooms, and limiting the mushroom types to only those listed below:

Boletus edulis - porcini, cepe, king bolete, etc.
Boletus rex-veras - spring king
Boletus mirabilis - admirable bolete
Cantharellus species - chanterelle
Coprinus comatus - shaggy mane
Hericium species - lion's mane and bear's head
Hydnum repandum, Hydnum umbilicatum-hedgehogs
Morchella species - morel; no Verpa, Ptychoverpa,
Helvella or Gyromitra
Tuber gibbosum & Tuber oregonense - Oregon white truffles
Lactarius fragilis
Lepista nuda-wood's blewitt
Leucangium carthusianum - Oregon black truffle

Pleurotus pulmonarius, Pleurotus populinus & Pleurotus ostreatus (& other cultivated species) - Northwest oysters & cultivated (in PNW) oyster
Sparassis crispa - cauliflower
Tricholoma magnivelare - American matsutake
Hypomyces lactifluorum on Russula brevipes - lobster
Agaricus augustus - prince agaricus
Agaricus brunnescens (= A. bisporus) - cultivated crimini,
portobello & white button
Lentinula edodes - cultivated shiitake
Flammulina velutipes - cultivated (only) enokitake
Tuber melanosporum - French black truffle
Tuber magnatum - Italian white truffle

Also safe are any species sold commercially, say, from Cascadia Mushrooms. Remember, no raw mushrooms: even store-bought or dried mushrooms fully rehydrated should be thoroughly cooked.

Meetings for 2013, second Thursday of the month at Bellingham Public Library, downtown, 7 pm:

April 11--Guest Speaker, Richard Winder
May 9
June 13
September 12
October 10-- Guest Speaker, Bart Buyck
November 14

Morel Madness at Tall Timbers Ranch, May 10, 11, 12--more info to come

Northwest Mushroomers Association Annual Wild Mushroom Show

Scheduled for Sunday, October 20th. We need to start organizing, and publicity by June. So please VOLUNTEER by letting the nominating committee know how you want to help.

Mushroom of the Month:

Cortinarius lucorum (Fries)

Karsten By Buck McAdoo

Photo by Buck McAdoo

This flamboyant *Cortinarius* was found by Stas Bronisz on September 22, 1996 at a Lake Padden foray. It was found in a mossy lawn between the jogging path and the ball field. The nearest trees were red alders with cottonwoods just behind them. Over the years, Stas has brought numerous *Cortinarius* specimens to our fall show, but none as stunning as this one.

The caps measured 3 ½-6 cm wide. They were convex to domed, dry, and appressed fibrillose. The cap color was pale grayish-violet becoming chestnut color at the disc. The context was buff and thickish. The gills were adnate and gray-violet before turning rusty from the spores. There were two tiers of lamellulae. The stems were 7 ½ -8 cm long and 1-1 ½ cm thick until the clavate base which measured 2 ½ -3 cm thick. The stems were also dry. They were violet at the apex becoming gray-violet below and then dingy ochre-brown on the clavate, partially rooting base. The stipe context was violet at the apex and buff below. It stained brown in KOH. The cortina was white and copious. There also appeared to be a mottled band of whitish, cottony velar material just above where the base widened out. This represented the remains of the universal veil, which can form a peronate sheath around buttons. The taste was soapy, the odor faintly musty raphanoid. Spores were rusty in deposit. They were ellipsoid, distinctly verrucose, and measured 9.3-10.4 x 6.1-6.3 microns. The Q was 1.54.



Even in Europe, this is deemed a rare mushroom. According to Ammirati and Matheny, Washington records have come from Redmond, Issaquah, and the Hazel Wolf Wetland. And now, thanks to Stas, Lake Padden. Unfortunately, when it was found, I hadn't noted whether it was hygrophorous or not. This feature alone is enough to send you dozens of pages away in a *Cortinarius* key.

Fortunately, Dr. Joe Ammirati came to the rescue. He took one look at the photo I emailed him and realized I was not considering the whole mushroom. I drove back out to Lake Padden and re-affirmed the trees. Tree associations can have great importance in helping to identify a species in *Cortinarius*. It is a genus with so many members and so many relationships and look-a likes that during Key Council forays, 90% are simply ignored. *Cortinarius lucorum* has a mycorrhizal relationship with cottonwoods. The red alders had simply grown there to throw me off course.

There's not too much to add to flesh out the above description. Various authors note that caps can be dark purple-brown at first, fading quickly to pinkish-buff. Margins are incurved. The surface and context turned brownish with KOH. The gills have even edges, are distant and thick, and turn darker when touched. The stems are fibrillose-streaked, and the base is sometimes found with rhizomorphs. The taste is mild to fungoid or slightly bitter. And finally the spores are dextrinoid in Melzer's solution.

One of the problems with *Cortinarius lucorum* is that both Jakob Lange of Denmark and Petter Karsten of Finland transferred the species to *Cortinarius* at different times. Both concepts seem to be a bit off from the modern interpretation we see here. In *Flora Agaricina Danica*, Vol.3, Lange upgraded *Cortinarius impennis* var. *lucorum* to species status in 1937. In both his description and illustration there is no hint of any purple or lilac

color. This same illustration is then used by his brother Morten Lange in 1963 in the first British Collins' guide, A Guide to Mushrooms and Toadstools. The entire fruiting body is a cinnamon-flesh color. Jakob Lange also noted that Karsten's version, which dated back to 1879 when he transferred it from *Agaricus*, had subglobose spores. This led Jakob Lange to conclude that Karsten had found a different species. Either two well-regarded experts interpreted Fries differently, or there were two versions floating around with different origins.

And this had repercussions on this side of the Atlantic. Calvin Kauffman sunk his own *Cortinarius umidicola*, turning it into a synonym of *Cortinarius lucorum* (Fr.) J.Lge. His concept included subserrulate gill edges, a violet-white partial veil, and smaller spores at 7-9 x 5-6 microns. It appears that his concept differs from both Lange's and Karsten's, and DNA testing may be called for to see if *Cortinarius umidicola* represents a species that differs from both.

Meanwhile Dr. A.H. Smith reported finding *Cortinarius lucorum* under spruce in 1935 at Lake Takhenitch in Oregon. *Cortinarius lucorum* is not a conifer associate. It is likely he found another look-alike.

There are a number of look-alikes, some of which are not even in the same section. Most frequently noted in the literature is *Cortinarius saturninus*. This differs from *C. lucorum* by its smaller spores at 7-9 x 4-5 microns, pallid gray to pale ochre stems, and white velar patches on the cap margins. Others mentioned in the literature are *Cortinarius canabarpa*, *Cortinarius adustus*, and *Cortinarius evernius*. *C. canabarpa* differs by its girdles of dark brown velar material on the stem, grayish-white caps, and habitat in montane spruce forests. *C. adustus* has little to no velar material on the stem, fruits with conifers, and has more crowded gills. *C. evernius* has dark brown caps, fruits with spruce, and always has tapered stem bases.

Other look-alikes not closely related to *C. lucorum* can be *Cortinarius subtorvus*, *Cortinarius agathosmus*, and a *Cortinarius* hidden inside the *Cortinarius subpurpureus* concept. All of these can have violet-grayish caps with brown to tawny discs, purplish gills, and copious pallid velar bands on the stems.

Cortinarius subtorvus is a subalpine species that has been found with dwarf willow on the Hannegan Pass Trail about where the hemlock ends. It has dark purple brown caps that fade to pale chestnut brown, and slightly shorter spores. *Cortinarius agathosmus* looks like a more slender version of *Cortinarius lucorum* that differs by its strong perfume-like odor and habitat among mountain spruces. The species that comprises a part of the original *C. subpurpureus* description has pale ochre-orange gills and was found at the Alger Bog with hemlock.

Every *Cortinarius*, even *C. violaceus*, has a look-alike. They are very difficult to pin down taxonomically. When you add to this the problems in communication at the turn of the nineteenth century, it is not surprising there were different opinions and concepts. So it is especially gratifying to find a modern concept accepted by both the Scandinavian authors of Funga Nordica and Dr. Ammirati of the Pacific Northwest. And if Stas hadn't happened to find it, we may never have known of this major advance with *Cortinarius lucorum*.

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Bowman Bay Field Trip November 5, 2012

By Margaret Dilly

On a beautiful fall morning in November we arrived at Bowman Bay State Park to find Maggie Sullivan our faithful member had already set out the signs and was hauling the club supplies up to the shelter. This area was closed for the winter so toilet facilities were a bit of a walk away but as opposed to last year we did have running water at the site. Soon with the help of a few other early arrivals who had already found some nice specimens, tables were moved around and set ready for the day. Claude made a nice roaring fire and the day began with coffee and cookies. Soon baskets were in hand and the eager hunters dispersed in all directions the hunt began.

Soon Larry Baxter and Kay Kelly arrived from Camano Island. Larry spent the day with me identifying, sorting and displaying mushrooms. As the day went on more members and friends arrived, Among them Dick Morrison, Harold Mead, Evan Sanford and Chuck Nafziger and Buck McAdoo who all helped with identification of the many species of mushrooms brought in.. When Dr. Fred Rhoades arrived with his collections of specie he was able to identify some of the teeny tiny collections. The collections varied from a tiny *Strobiluris tullisatus* and the beautiful collection of *Phaeolepiota aurea*. As impressive as this mushroom is, it definitely is not for eating. Just ask Jack.

New and old members alike were very helpful throughout the day with the display and showed great interest in learning more about the art of giving names to the mushrooms. The fall identification class should fill quickly. We didn't have time to identify all species but of those we did came to 92. This is good for strange weather this year and the short time we had to hunt.

Twenty five people signed in and shared a wonderful potluck lunch. As always Fien was at the stove warming up some of her delicious soups and cooking up hot goodies for all to savor. Thanks to one of our generous members, Chanterelles (*Cantharellus formosus*) were donated, cooked up and enjoyed by all. No Blewitts (*Lepista nuda*) were found. Traditionally this area produces them in abundance every year but not one appeared this year. The strange weather conditions we have seen have definitely affected the fungal fruiting this year.

As it began to cool by early afternoon and the clean up began the hunters gathered up their baskets with a few specimens they wanted to keep and headed for home. Maggie and Harold and several loyal members helped with clean up. All in all it was a successful fall outing with many wonderful people who share the same interest.

Now we can all look forward to the new mushroom year starting with the *Survivors Banquet* in March and *More! Madness* in May. Be thinking of volunteering to help for both of these events. I look forward to seeing all of you then.

Photo by Buck McAdoo



Another mushroom yet to be identified; it tasted better than it looks!

This oddity was found by a woman brand new to Northwest Mushroomer's Association. She had borrowed Margaret's basket and set off into the woods. She came back with a full basket and then left. Later, when several of us went through the basket, this one emerged! It tasted just like the Madeleine cookies I had brought to the potluck. Sweet like sugar. Due to the curved stem, we can surmise it was found on wood. Coniferous or deciduous? We may never know. The spores were buff and inamyloid. The cap was tough, rubbery, irregularly convex with lobed and wavy margins. It was ochre-brown with a few random dark brown spots. The stem was dark ochre-brown, central, tough, and subvelvety. The context was buff becoming yellow towards the base. It went dark red with KOH.

This species has a lot of strong characters and might be keyable once microscopic features emerge. The

interesting dilemma is that if it did turn out to be a potential new species, we would need to identify the woman who found it before proceeding further. She might be able to tell us what kind of wood it was on. There is no point in putting it through DNA sequencing if we don't have the correct substrate at the beginning. This is not to fault anyone. It's just a requirement for a new description if you happen to hit a 'jackpot'.

Photo by Buck McAdoo



Harold once again ferreted out the mushroom that had Buck scratching his head.

Harold Mead found these out at Lighthouse Point in moss near shore pine. I thought it was just another nondescript Collybioid species until the spores turned out to be weakly dextrinoid with Melzer's solution. We will now need to look at microscopic features to key it out properly.

There are so many different habitats out at Deception Pass Park that every foray turns up something unusual. This is just a prime example of the fact.

Nice Day at Silver Lake

By Vince Biciunas

Saturday, November 10th, morning dawned sunny and not as cold as predicted, just a light frost on the ground. Remember, we had had a very dry early autumn, then got plenty of soaking rains starting in mid-October, so by the time we gathered for this foray, we knew there'd be plenty of mushrooms, even if the early frost had also come. We shared a yummy pot luck lunch with hot stew and sauteed chanterelles, among other treats.

Our guest from Vancouver, BC, Paul Kroeger, attended with host Christine Roberts and about twenty hardy club members came out for a lovely walk in the Silver Lake forests. There were plentiful honey mushrooms found (*Armillaria ostoya*) and a large variety of species to identified by Christine:

(There is a yellow *Russula* that I am still working on and would like more habitat details on, if you picked it please let me know- Christine Roberts.)

Photo by Vince Biciunas



A respectable array of mushrooms turned out for this late season foray, with Paul Kroeger along to identify.

Photo by Vince Biciunas



Happy mushroomers, trying to keep the chill off.

Agarics

Agaricus moelleri = (praeclaresquamosus)
Ampulloclitocybe avellaneoalba
Armillaria solidipes
Armillaria sp.
Cantharellus formosus
Chlorophyllum olivieri
Chrysomphalina aurantiaca
Clitocybe deceptiva
Clitocybe sp. -small, pale greyish with darker grey-brown cap centre, cap slightly convex, not depressed in centre, spores ellipsoid.
Clitocybe maxima I think
Clitopilus prunulus
Conocybe filaris
Coprinellus micaceus
Crepidotus sp.
Flammulina velutipes
Gomphidius subroseus
Gymnopus peronatus
Hypholoma fasciculare
Inocybe cf. submuricellata Smooth spores, metuloids, pale yellow cap, odour strange-a bit fetid, don't know what base of stipe was like as collector cut them off.
Laccaria laccata
Lepiota castaneidisca ?
Lepista densifolia
Leucopaxillus gentianeus (= amarus)
Melanoleuca melaleuca group
Mycena oregonensis
Mycena maculata
Mycena haematopus
Panellus serotinus
Paxillus involutus
Pholiota astragalina
Pholiota alnicola group
Pluteus cervinus
Russula silvicola
Russula albonigra group (blackened Russula)
Strobilurus trullisatus
Stropharia ambigua
Tricholoma saponaceum

Photo by Vince Biciunas



Xeromphalina fulvipes

Polypores

Phlebia tremellosa
Fomitopsis pinicola
Ganoderma tsugae
Jahnoporus hirtus
Cottony fluffy marshmallow-like reflexed polypore- I have not yet found a name for.
Phaeolus schweinitzii
Polyporus badius
Trametes versicolor
Stereum complicatum

Other

Pseudohydnum gelatinosum
Nidula candida
Sparassis crispa
Lycoperdon umbrinum
Lycoperdon pyriforme
Geastrum saccatum
Lycogala epidendrum -slime mould

How One Man Is Using Fungus to Change the Violin Industry

Connor Simpson

Online article

Posted Sept 8, 2012

A Stradivarius is the best violin a player could ask for thanks to a very specific biological reaction in the wood used to construct them during the seventeenth and eighteenth centuries. But a new study reveals that fungus might be the trick to making new violins that sound nearly identical.



Science Daily reports Professor Francis W. M. R. Schwarze discovered a way to use a fungus treatment on two of the most common kinds of wood used for violin making so their biological structure would be ideal for a violin, and the results were even comparable to a Strad:

He discovered two species of fungi (*Physisporinus vitreus* and *Xylaria longipes*), which decay Norway spruce and sycamore -- the two important kinds of wood used for violin making -- to such an extent that their tonal quality is improved. "Normally fungi reduce the density of the wood, but at the same time they unfortunately reduce the speed with which the sound waves travel through the wood," the researcher explained. "The unique feature of these fungi is that they gradually degrade the cell walls, thus inducing a thinning of the walls. But even in the late stages of the wood decomposition, a stiff scaffold structure remains via which the sound waves can still travel directly." Even the modulus of elasticity is not compromised; the wood remains just as resistant to strain as before the fungal treatment -- an important criterion for violin making.

"Low density, high speed of sound and a high modulus of elasticity," is what signifies good wood for violin making. This process recreates the same treatment effect the "long winters and the cool summers," had on the wood Antonio Stradivari used to make his famous violins. Previously, researchers have tried for years to figure out how or why the wood used by Stradivari has such an amazing structure for violins, but haven't been able to come up with a rock solid answer. When Schwarze took his fungolin and put it against a Strad in a blind test the panel of judges and the audience thought the fungus violin was actually the Strad.

No word yet on how this will affect the value of existing Stradivarius violins, or when a fungolin will make its debut on *Law & Order*.

Here is the link to the on line article:

<http://www.theatlanticwire.com/technology/2012/09/how-one-man-using-fungus-change-violin-industry/56652/>

Fall 2012 Species List Annex

October 2012 Lummi Island Foray Species List

From Otto Preserve

Geastrum saccatum
Gomphidius glutinosus
Heterobasidion annosum
Leccinum holopus
Leccinum scabrum
Leucopaxillus gentianeus
Marasmiellus candidus
Mycena galericulata
Mycena leptocephala
Mycena maculata
Strobilurus trullisatus
Mycena pura
Mycena sp.
(small, gray, on twigs)
Oligoporus floriformis
Phaeolus schweinitzii
Piptoporus betulinus
Psathyrella ocellata (?)
Rhytisma punctatum
Russula silvicola
Antrodia sp.
Armillaria nabsnona
Cantharellus formosus
Crepidotus applanatus
Crepidotus mollis
Fomitopsis pinicola
Fuligo septica
Ganoderma applanatum
Ganoderma oregonense

From Curry Preserve

Gymnopus peronata
Jahnoporus hirtus
Mycena filopes
Penicillium sp.
Pleurocybella porrigens
Stereum gausapatum
Stereum hirsutum
Strobilurus trullisatus
Hemimycena sp.

From Baker Preserve

Colocera cornea
Clitocybe avellaneialba
Fomitopsis pinicola
Geastrum saccatum
Gymnopus peronatus
Phaeolus schweinitzii
Pholiota aurivella
Pleurotus pulmonarius
Rhytisma punctatum
Stereum gausapatum
Strobilurus albipilatus
Strobilurus trullisatus
Trametes hirsuta

Bowman Bay Foray, November 17, 2012

Agaricus campestris
Agaricus hondensis
Agaricus moelleri (A. praeclarisquamosus)
Agaricus sp.
Amanita muscaria (red form)
Amanita muscaria (yellow form)
Armillaria nabsnona (A. mellea)
Armillaria solidipes (A. ostoyae, A. mellea)
Bolbitius vitellinus
Boletus chrysenteron
Boletus zelleri
Bondarzewia mesenterica (B. montana)
Cantharellula (Clitocybe) umbonata
Cantharellus formosus (C. cibarius)
Chrysomphalina (Omphalina) aurantiaca
Clavulina cinerea
Clitocybe nebularis
Clitocybe sp.
Coprinus comatus
Cortinarius anomalus
Cortinarius cinnamomeus
Cortinarius duracinus
Cortinarius malicorius (C. croceofolius)
Cortinarius sp.
Craterellus "tubaeformis"
Dacrymyces chrysospermus (D. palmatus)
Entoloma rhodopolium
Galerina sp.

Gomphidius glutinosus
Gomphidius maculatus
Gomphidius oregonensis
Gomphidius smithii
Gomphidius subroseus
Gymnopilus penetrans
Gymnopilus spectabilis group
Gymnopus (Collybia) fuscopurpureus
Hebeloma incarnatulum (H. crustuliniforme)
Hebeloma praeolidum
Hydnum umbilicatum
Hypholoma capnoides
Hypholoma dispersum
Hypholoma fasciculare
Inocybe sp.
Lactarius deliciosus var. olivaceosordidus
Lactarius luculentus var. laetus
Lactarius rubrilacteus
Lepiota magnispora (incl. in L. clypeolaria)
Lepiota sequoiarum
Lepista (Clitocybe) inversa
Lepista (Clitocybe) nuda
Lepista saeva (L. personata)
Leucopaxillus (Clitocybe) giganteus
Lycoperdon (Morganella) pyriforme
Lyophyllum (Clitocybe) connatum (Clitocybe dilatata)
Lyophyllum decastes
Lyophyllum sp.

Marasmius plicatulus
 Melanoleuca melaleuca
 Melanoleuca sp.
 Mycena aurantiidisca
 Mycena capillaripes
 Mycena egregia ?
 Mycena filopes
 Mycena leptocephala
 Mycena pearsoniana ?
 Mycena pura
 Mycena quinaultensis
 Mycena stipitata (M. alcalina)
 Mycena sp.
 Oligoporus caesius
 Pholiota spumosa
 Pseudohydnum gelatinosum
 Rhodocollybia (Collybia) butyracea
 Russula brevipes
 Russula nauseosa (= R. laricina)
 Russula xerampelina
 Russula xerampelina var. isabelliniceps
 (= R. isabelliniceps nom. prov.)
 Russula sp.
 Strobilurus albipilatus

Stropharia ambigua
 Stropharia caerulea
 Suillus caerulescens
 Suillus lakei
 Suillus luteus
 Trichaptum biforme
 Tricholoma saponaceum
 Tricholoma terreum
 Tricholoma sp.
 Tubaria furfuracea
 Vascellum lloydianum (V. pratense)
 Xylaria hypoxylon

Lichens (just a few - the ones that were on the table with names)

Chrysothrix candelaris
 Lichenomphalia (Omphalina) umbellifera ? small thing that looked right
 Peltigera malacea - this is an interesting find if it came from the local area; usually more common east of the Cascades but it is reported from coastal areas of BC. I haven't seen it here before.
 Usnea lapponica
 Usnea silesiaca

Northwest Mushroomers October 14, 2012 Show Species List

Ascomycota

Chlorociboria aeruginascens
 Cudonia circinans
 Helvella crispa
 Helvella lacunosa
 Hypomyces lactifluorum
 Peziza brunneoatra
 Rhytisma punctatum
 Scutellinia scutellata
 Xylaria atropictor
 Xylaria hypoxylon

Gasteromycetes (Puff Balls & Allies)

Crucibulum sp.
 Lycoperdon (Morganella) pyriforme
 Lycoperdon perlatum
 Scleroderma bovista (S. fuscum)
 Scleroderma cepa

Jelly Fungi

Pseudohydnum gelatinosum

Boletes

Boletus (Xerocomus) zelleri
 Boletus calopus
 Boletus chrysenteron
 Boletus coniferarum
 Boletus edulis
 Boletus mirabilis
 Boletus pulverulentus
 Boletus sp.
 Chalciporus (Boletus) piperatoides
 Leccinum scabrum
 Suillus caerulescens
 Suillus luteus

Polypores & crusts etc.

Bondarzewia mesenterica (B. montana)
 Chondrostereum
 Coltricia cinnamomea
 Coltricia perennis
 Daedalea quercina
 Daedaleopsis confragosa
 Fomes fomentarius
 Fomitopsis (Fomes) pinicola

Fomitopsis rosea
 Ganoderma applanatum
 Ganoderma oregonense (G. tsugae)
 Jahnporus (Polyporus) hirtus
 Laetiporus conifericola (L. sulphureus)
 Perenniporia tenuis var. pulchella
 Phaeolus schweinitzii
 Piptoporus betulinus
 Polyporus badius
 Polyporus elegans
 Porodaedalea (Phellinus, Fomes) pini
 Pycnoporellus alboluteus
 Trametes (Coriolus) hirsuta
 Trametes (Coriolus) versicolor
 Tyromyces chioneus
Teeth Fungi
 Hericium abietis
 Hydnum (Dentinum) repandum
 Hydnellum regium
 Hydnellum suaveolens
Corals
 Clavulina coralloides (C. cristata)
 Ramaria testaceoflava
 Sparassis crispa (S. radicata)
Chanterelles
 Cantharellus roseocanus
 Cantharellus formosus (C. cibarius)
 Craterellus (Cantharellus) tubaeformis
 Gomphus clavatus
 Turbanellus (Gomphus) floccosus
 Gomphus kaufmanii
Agarics (gilled)
 Agaricus arvensis
 Agaricus augustus
 Agaricus campestris
 Agaricus moelleri (A. praeclarisquamosus) ?
 Amanita muscaria
 Amanita pachycolea
 Ampulloclitocybe (Clitocybe) avellaneialba
 Armillaria nabsnona (A. mellea)
 Armillaria solidipes (A. ostoyae, A. mellea)
 Bolbitius vitellinus
 Brauniellula albipes
 Catathelasma imperiale
 Chlorophyllum (Lepiota) agaricoides
 Chlorophyllum (Lepiota) brunneum (previously
 lumped into L. rachodes)
 Chlorophyllum (Lepiota) olivieri
 (previously lumped into L. rachodes)
 Chroogomphus tomentosus
 Chroogomphus vinicolor
 Chrysomphalina (Omphalina) aurantiaca
 Clitocybe diatreta
 Clitocybe ditopa
 Clitocybe filaris
 Clitocybe nebularis
 Clitocybe obsoleta
 Clitocybula atrialba
 Clitopilus prunulus
 Conocybe filaris
 Coprinopsis (Coprinus) lagopides
 Coprinus comatus
 Cortinarius anomalus
 Cortinarius caninus
 Cortinarius croceocaeruleus
 Cortinarius griseoviolaceus
 Crepidotus sp.
 Gomphidius glutinosus
 Gomphidius maculatus
 Gomphidius oregonensis
 Gomphidius subroseus
 Gymnopilus spectabilis group
 Gymnopilus ventricosus
 Gymnopus (Collybia) peronatus
 Hebeloma mesophaeum
 Hebeloma sacchariolens
 Hebeloma sp.
 Hygrocybe conica
 Hygrophorus rainierensis
 Hypholoma (Naematoloma) dispersum
 Hypholoma (Naematoloma) fasciculare
 Inocybe geophylla
 Inocybe pusio
 Laccaria bicolor
 Laccaria laccata
 Laccaria sp.
 Lactarius alnicola
 Lactarius controversus
 Lactarius deliciosus group
 Lactarius glyciosmus
 Lactarius hepaticus
 Lactarius kauffmanii
 Lactarius obscuratus var. radiatus
 Lactarius olivaceoumbrinus
 Lactarius pallescens
 Lactarius rubrilacteus (L. sanguifluus)
 Lactarius scrobiculatus
 Lepiota cristata
 Lepiota magnispora
 Lepista irina var. irina (Clitocybe irina)

Leucopaxillus albissimus
 Lichenomphalia (Omphalina) umbellifera (O. ericetorum)
 Lyophyllum decastes
 Macrocyttidia cucumis
 Melanoleuca sp.
 Mycena purpureofusca
 Mycena galericulata
 Mycena haematopus
 Mycena pura
 Mycena robusta (M. plumbea)
 Nolanea sp.
 Omphalina pyxidata
 Paxillus involutus
 Phaeocollybia kauffmanii
 Phaeocollybia tibiikauffmanii
 Phaeolepiota (Pholiota) aurea
 Pholiota agglutinata
 Pholiota aurivella
 Pholiota flavida
 Pholiota flavopallida
 Pholiota lubrica
 Pholiota populnea (P. destruens)
 Pholiota sienna
 Pholiota sipei
 Pholiota spumosa
 Pholiota squarrosa
 Pholiota squarrosoides
 Pholiota terrestris
 Pleurocybella (Pleurotus) porrigens
 Pleurotus dryinus (elongatipes)
 Pleurotus pulmonarius (P. ostreatus)
 Pluteus cervinus
 Pluteus sp.
 Psathyrella
 Rhodocollybia oregonensis
 Russula adusta
 Russula aeruginoides
 Russula americana
 Russula brevipes var. acrior
 Russula brunneola
 Russula cremoricolor
 Russula dissimulans (R. nigricans)
 Russula exalbicans
 Russula fragilis
 Russula murrillii
 Russula occidentalis
 Russula olivacea
 Russula placita
 Russula placita group
 Russula silvicola
 Russula sphagnophila
 Russula stuntzii
 Russula veteriosa
 Russula xerampelina var. isabelliniceps
 Schizophyllum commune
 Strobilurus (Collybia) albopilatus
 Strobilurus (Collybia) occidentalis
 Strobilurus (Collybia) trullisatus
 Stropharia ambigua
 Stropharia hornemannii
 Tapinella (Paxillus) atrotomentosa
 Tapinella (Paxillus) panuoides
 Tricholoma focale (T. zelleri, Armillaria zelleri)
 Tricholoma inamoenum
 Tricholoma magnivelare (T. ponderosum,
 Tricholoma populinum
 Tricholoma portentosum
 Tricholomopsis decora
 Tricholomopsis rutilans
 Xeromphalina campanella
 Xeromphalina caudicinalis
 Xeromphalina cornui
 Xeromphalina fulvipes
Lichens
 Alectoria sarmentosa
 Bryoria.sp.
 Cetraria cetrarioides
 Cladonia (Cladina) raingiferina
 Cladonia fimbriata
 Cladonia gracilis
 Cladonia ochrochlora
 Evernia prunastri
 Hypogymnia enteromorpha
 Hypogymnia inactiva
 Hypogymnia physodes
 Lepraria incana
 Letharia columbiana
 Letharia vulpina
 Lobaria oregana
 Lobaria pulmonaria
 Nephroma bellum
 Parmelia sulcata
 Peltigera neopolydactyla
 Platismatia glauca
 Usnea longissima
Slime Molds
 Fuligo septica