

MushRumors

The Newsletter of the Northwest Mushroomers Association

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October - December, 2013

Epic Fall Mushroom Season Capped Off by Record Turn Out at the Fall Mushroom Show

What a great mushroom show! 2013 will go down in history as the year the September rains brought out a fantastic selection of October mushrooms which in turn brought forth a show of mushroom wonders for a record number of attendees. Nadine Lihach, who took care of the entry, reports that we had 723 attendees which

Photo by Vince Biciunas



Chuck Nafziger and crew's now legendary centerpiece, leaving a great first impression!

included lots of children, many of whom spotted the fairy in the entry display. Add to that all the volunteers who put the show together, and we had close to 800 people involved. That's a big event for our club. Nadine said, "there were many people who came up to me starry-eyed after the show to tell me how excited they were and how the show has opened up a whole new world for them". What better acknowledgement that our club accomplished what it set out to do!

Erin Moore did a fantastic job of publicity again, so anyone interested in the mushrooms popping up all around them knew where to come to learn about these amazing fungi. We are very pleased that Cynthia Hansen stepped in to help Erin. A poster art contest had been held to select the artwork for the show poster. Christine Roberts

won the contest with a poster that jumped out from every bulletin board on which it was posted: I saw posters everywhere from Mount Vernon to Lynden. Erin was also involved with the mushroom identification and provided the new Conservation/Ecology/ Ethics display. She fills many roles.

Jen Green, our membership chair, reports that we got 50 new members. Upcoming forays should be very interesting.

Christine Roberts, another member who does everything, besides creating the artwork for our new show poster, did identification, both for specimens brought in for the show and specimens brought in by attendees, ran the microscope table and taught a class on making paper from mushrooms. She had a couple of observations from her many roles: "Everyone was very respectful handling the microscope and accepted assistance graciously, enjoying the amazing tiny world. One little girl, probably about 5 or 6 years old, did not want to leave it, she kept saying "wait, wait, there is something else

Photo by Vince Biciunas



Buck hard at work with the Big Book of Mushrooms, Fred and Harold pouring over specimens.

I see in there". Her parents were bemused by her fascination so I told them they should join the club and enjoy forays, talks and other activities as a family.

"The paper making was a bit high-speed, but a couple of young girls got in there with the mush and helped make it into the correct texture for paper-making, successfully producing a fine sheet of *Fomitopsis cajanderi* paper, another participant produced a nice sheet of *Fomitopsis pinicola* paper. More people wanted a go at it than we had time for unfortunately, and a number of people asked if I would run a workshop on it, so I'll see what holes are in my schedule in the next month or three.

"On the identification table, one wit held out an *Amanita muscaria* and said she'd been told it was edible and had eaten half on the way to the show but was disappointed in the flavour -would it have been better to cook it first. I was horrified, reaching for the phone to call 911, she winked at me and said "just kidding"! Sometimes you just never know".

Sandra Stringer did a great job of herding cats and making sure we had expert identifiers people at the identification table at all times. With all the mushrooms popping up everywhere, and curious people wondering if they were edible, there was no slack time at that table.

Richard Mollette gives this report from the kitchen where samples of different mushrooms were expertly sautéed and served on slices of baguettes:

Slice and dice
Was really nice
We ran out
Without a doubt
Curious munchers

Photo by Jen Green



Helvela lacunosa, with
Phaeolepiota aurea in back

On the subject of food, thanks to Sue Blethen for setting up the Green Room where show volunteers could get snacks and coffee to keep them going during the long day. And the after show potluck was organized by Dianna Del Giorgio.

The children's table, chaired by Nancy Hoefer, was bigger and

Photo by Vince Biciunas



Bold cooks Richard Mollet and Tom DiNardo, put through their paces this year!

better than ever before with many of the volunteers helping by bringing in special activities such as clay for sculpting mushrooms, stamps for making prints and making art with Margaret Dilly's spore prints. They even had a "scavenger hunt" where they could earn a cup cake decorated with an

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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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Amanita muscaria if they could find one out in the displays.

Harold Mead set up and manned the touch and smell table along with help from various members. Every time I looked over, there was a crowd of people surrounding the table, getting their first tactile and olfactory introduction to fungi, getting away from the fear of touching and handling this new, to them, kingdom.

Photo by Vince Biciunas



Fred in a lighter moment in the presorting room.

Thanks to Julie and Greg Sommers for bringing the video “Splendor of Stimpson’s Fungi Realm”.

Maggie Sullivan and the book sales crew did wonders satisfying the longer term curiosity of attendees by vending books to help with identification. All of us know that once you get into mushrooms beyond chanterelles and morels, you tend to collect a library. Matching newcomers with the right first book is a talent.

Selling books, even at our discount prices, and selling t-shirts, show admissions and membership dues, are the major part of the fund raising that lets our club function. Those proceeds pay for our forays, provide honorarium for our guest speakers and pay the rent for meetings and banquets. They are vital and we are very lucky to have such responsible people as

Maggie with the books and t-shirts, Nadine dealing with the show admission, and Jen dealing with membership to keep the club financially solvent. Mariepaule, our treasurer, keeps it all straight.

Maggie was also the co-chair of the whole show and without her organizational skills and logistical magic, the show would have worked half as smoothly. The show pamphlets were done by Vince Biciunas. That is a last minute job demanding digging up info that is still in the process of firming up. Along with Maggie, Vince has been, and still is, a major part of the “back stage” leadership.

Thanks to Claude Dilly and Kirk Hayes for running the cleanup crew. More able and cooperative people cannot be found.

It is time to give some recognition to Louis Anzaloni and Rich Tobias for the outstanding job they do making the entry display. They had a new volunteer this year, Kristin, working with them. Mariepaule and I occasionally stuck in a bit of color here or texture there, but Louis and Rich do, and have done for as many years as I have been involved, most of the intricate work of making hundreds of mushrooms look beautiful and natural in a staged indoor setting. It is magic to watch them.

For the art display, I put up the easels holding the entries for the poster contest. Thanks to the artists who participated, it was beautiful to see their work. Some painted conks by Jill Backes, who was also one of the poster contest artists, decorated the easels along with one of my carved conks and a mushroom/lichen piece by my daughter Coral.

The display on preserving mushrooms was set up by Carol Bronisz. With the plentitude of mushrooms this year, that was important information to take home.

David Arora, author of the two mushroom identification classics, *All the Rain Promises and More* and *Mushrooms Demystified*, was present as a spectator during the show, after spending a week in Bellingham conducting an edible mushroom workshop, and taking extensive photographs for his much anticipated revisions of both *All That the Rain Promises and More*, and *Mushrooms Demystified*, which will include both many more color photographs and as many of the new mushroom names possible in the fast paced evolution of mushroom taxonomy. Who knows, a photo of one of the mushrooms you brought in to the show may be in his new book.

Photo by Vince Biciunas



Chuck and Maggie were fearless heroes in their first effort at the helm of the Fall Wild Mushroom Show. Congratulations!

The usual chaos of getting the mushrooms identified and put on trays was intensified by the record number of mushrooms brought in. Fred Rhoades who ably chaired the team of identifiers, spoke of the TMM problem, “too many mushrooms”. It was a chaotic delight. For a more detailed description of the mushrooms brought in, and their attempts to defy identification, see Buck McAdoo’s article on page 8 of this newsletter. One of the highlights was the *Albatrellus ellisii*, a.k.a. the Tiger’s Paw or the Greening Goat’s Foot that according to Buck “looked like a dead brown reptile on the table, studded with brown thorns”. It must have weighed close to 15 pounds. Also mentioned was the *Lyophyllum decastes* or fried chicken mushroom, at about 30 pounds. Both of those mushrooms brought by Sherri Schneider from the eastern side of the Cascades mountains. One of my favorites was the ten-inch tall *Helvella vespertina*, or elfin saddle. Another unusual mushroom was the huge *Tricholoma magnivelare*, or matsutake that was displayed in the “Edibles” tray. It was so big, my mind kept on saying *Russula brevipes* when I looked at it. Buck calls *R. brevipes* “The Earth Mover.” I had not seen a *T. magnivelare* that size before. Jack Waytz brought in some gargantuan boletes that could have been used for foot stools.

Mariepaule Braule dealt with the onslaught of identified mushrooms coming in from the Pavilion to be arranged on the display trays in the main hall. She was everywhere, teaching new tray arrangers how to get the flimsy mushroom species to stand up and look good in the display trays, finding mushrooms delivered to the wrong places by the runners who brought them from the Pavilion, getting the extra mushrooms to the entry display and making sure that the displays looked right even after being moved to the display tables. One would have thought Margaret Dilly was on roller skates from the way she was called on for her unmatched identification skills in the Pavilion and also required for fixing snafus at the tray arranging in the main building. Her special skill of being in two places at once is something more of us need to learn. There were some exciting times as the 12 o’clock show opening time came while finishing touches were still being done. It is amazing how it all comes together when everyone works at it.

The noon opening also brought exciting times to the Pavilion where the room had to be rearranged from an identification and science room to a place for presentations. Our club president, Pete Trenham, lined up an exciting array of speakers and classes: “Choice Edibles and Inedible Look-Alikes” by Dick Morrison; “Craft Workshop, Make Paper from Mushrooms” by Christine Roberts; “Growing Mushrooms at Home Demo” by Alex Winstead of Cascadia Mushrooms; “Cooking with Mushrooms” by Jack Waytz; and “Natural History of Psychedelic Mushrooms” by Pete himself.

We were happy to have Cascadia Mushrooms demonstrating and selling mushroom kits. It looked like they had lots of customers eager to get into mushroom cultivation.

As all who participated in the show can verify, it takes a lot of people doing a lot of work to put on the show. Pretty much, the whole club has to be involved. We are constantly working on how to put on the show more

Photo by Jen Green



One of the stunning trays put together by the the artists in the group, featuring the *Cortinarius* mushrooms, with the striking purple *Cortinarius violaceus*.

efficiently and use new volunteers better, but setup follows the elusive character of the mushrooms in it. Each year we understand it a little more, but each year different things pop up. When the dust clears, the mushrooms are composted, and all is tallied up, it is fun to put on the show. We hope all you club members had fun with your part in the show and that you will be back next year applying what you learned this year, making next year’s show run smoother than ever before.

FORAY ETHICS

By Chuck Nafziger

Ethically, it is considerate to leave enough mushrooms to conserve the aesthetics of the area and to allow the enjoyment of those who might follow you. Conservative foragers don't take more than a third of the mushrooms showing.

Consider the Trails and Forest

Keep the trails interesting and good looking. If you are picking mushrooms for identification and can get one from some distance away from the trail, take it in preference to the one near the trail. How about when there are signs saying stay on the trail? Let's use some common sense here. If you are careful when you leave the trail and do not damage the woods, by gathering from off trail, you will be leaving the trail better looking and more interesting.

When leaving the trail, do not to make a path. Bend branches to make room to go by; try not to break them. Try not to slide on the moss or step on lichen, which causes damage to these organisms and leaves a visible trail. Don't kick steps into a hillside. Be gentle with everything around. If you turn over a log, put it back the way you found it. The moss and creatures living in the log have oriented their homes and may die trying to reorient after a flip over.

If you pick a mushroom for identification and do not intend to keep it, don't just drop it on the trail. When that happens a few times, the trail starts looking like a bunch of vandals have been going by trashing things. Toss the unwanted mushroom deep into the woods, put it upright in a natural looking position, or at least, set it gill side down so it is not too conspicuous.

Don't leave paper bags or aluminum cans, or other trash. If everyone picked up a bag of trash, it would help clean up the unsightly mess that is already there.

Helping the Mushrooms

That covers aesthetics. What do the mushrooms need to keep producing? This is a subject that is still being debated with little actual testing being done. As I mentioned earlier, a conservative picker will only take one third of what is showing. Use common sense with buttons. It won't hurt to pick one or two for identification. If picking for food, most mushroom buttons are small and not much food. There are exceptions to this, such as picking matsutakes and shaggy manes for food; but in general, leave the buttons, so they get a chance to grow up, shed spores and be a meaty find during next week's foray.

When picking for food, leave the old ratty ones and the water-logged ones. They are may be still dropping spores and the are not much good to you. Don't take what you don't need or will not use. Raking for truffles or matsutakes, where a lot of duff is disturbed, causes harm. Pluck them instead. Disturb the forest floor, litter layer, and organic soil as little as possible. Remember that this is home to the fine roots and their mycorrhizal associates, the truffles. Take care of that habitat.

IF YOU CANNOT SEE WHERE YOU HAVE BEEN, YOU PROBABLY HAVE BEEN GENTLE WITH THE ENVIRONMENT

Common Sense Picking

Our culture has taken a bad turn where a "take it all" attitude is sometimes tolerated or even encouraged. This is a good place to bring back some common sense and respect for the bounty and beauty around us. Leave some. Our local woods, unlike alpine or desert areas, are pretty resilient and can tolerate gentle use, but don't push it: use common sense and be respectful of the woods. There are plenty of other forces trashing them. For me, it feels better to be part of the woods rather than part of the assault against them.

Boletus abieticola (Thiers)

By Buck McAdoo

The big, chunky bolete was lying on the side of the trail with its stem cut off at the base. We were at altitude, maybe around 4,000 feet, in a coniferous forest to the northwest of Baker Lake. Jack Waytz, our newsletter editor, gave it a nudge with his toe. A few maggots crawled out. Maybe this explained its presence on the trail. Jen Green, who had spotted it first, then found another more attractive specimen a few feet away. This one was in perfect condition.

We stood in a mini circle, silently staring down at it. It was a huge bolete none of us had seen before.

Boletus abieticola, the Fir Dwelling Bolete, is not normally seen this far north. The original find by British mycologist William Bridge Cooke was from the Mt. Shasta, California area on August 8, 1967.

Dr. Thiers eventually published it as a new species in 1975. Since then, it has been reported from the Montana Rockies, the Lassen National Volcanic Park in northeastern California, the high Sierras, southern Oregon, and Rainier National Park in Washington. Jen's discovery might be the most northerly report of this species yet. Small wonder we hadn't seen it before.

Our unusual find belongs to a select group known as the 'Butter Boletes'. This is because the stems are generally the color of butter. In this case, it was the context. Jack, on a whim, sliced the better specimen in half lengthwise. The flesh of the cap looked exactly like a stick of butter. Since the taste was mild and there were no obvious red flags, it was decided that Jack should take it home and give it the traditional culinary test.

Back at the car, we took a longer look at the specimens. The key characteristics were a fleshy cap with nacreous tan to pale pink flattened scales on a pale yellow ground, a yellow pore surface that bruised instantly dull blue-green, and a pale yellowish stem almost completely covered with a darker yellow reticulum, a raised net-like feature that is shared by many boletes.

Caps of *Boletus abieticola* run from 9-13 cm wide. They are convex to plane with margins that remain inrolled for most of their lives. The ground color is straw yellow covered by flattened scales of a pallid tan to pinkish hue, and so nacreous as to be almost white. The flesh of the cap is whitish to yellow, and either does not change color when bruised or else goes pale blue very slowly and erratically. The pore surface is citron yellow at first, becoming a sordid olive-yellow in age. It instantly stains blue-green when touched. The tubes are 1-2 cm long, adnate at first, then shallowly depressed in age. The stems are 9-12 cm long and 4-6 cm thick, usually enlarged at the base. They are pale yellow with a reddish flush on the lower half. The stem does not stain blue. The context is whitish becoming pale brick towards the base. A yellow reticulum covers nearly all the stipe. There was no velar material on the fruiting body. When KOH is applied to the cap surface, a pale violet reaction occurs. The spore deposit is olive-brown.

Microscopically, the spores are subcylindrical in profile and measure 14-17.5 x 4.5-6 microns. The cheilocystidia are rather varied in shape, and the hyphae of the pileipellis have spiral encrustations, a unique feature of the species. There are no clamps present.

Boletus abieticola is a high altitude species that is found with Douglas fir and silver fir. David Biek has also found it with red fir in the fall.

The Fir Dwelling Bolete happens to have a bunch of look-alikes, and we thought we had found *Boletus appendiculatus* until David Arora set us straight. *B. appendiculatus* is the original Butter Bolete. It differs by having brown to rusty-brown caps that do not have imbricate scales, an association that is nearly 90% with hardwoods, and smaller spores that measure 12-15 x 4-5 microns. In Europe, it is mostly a southern species that has been found as far south as Morocco. Two other European close relatives are *Boletus fechtneri* and *Boletus*

Photo by Buck McAdoo



subappendiculatus. *B. fechtneri* differs by having silky gray-brown caps that stain rusty-brown when touched. *B. subappendiculatus* differs by having caps that turn blood-red when KOH is applied, and no part of the fruiting body turns blue when bruised.

As for North American look-alikes, *Boletus calopus*, *Boletus coniferarum*, *Boletus radicans*, *Boletus calopus* var. *frustosus*, and *Boletus rubripes* can all be separated from *Boletus abieticola* because of their bitter taste. *Boletus regius* differs by its rose-pink caps that are tomentose at first, then smooth in age. *Boletus fibrillosus* has a more fibrillose cap and stem, and no part of it bruises blue when scratched. And neither does *Boletus edulis*, the first species that comes to mind when first seen.

And now for the question everyone wants to ask.... the edibility factor. Oddly, no one has even commented on it in the literature. But if you go on-line, a Herman Brown from California asserts they are delicious. For those of you looking for a little more beef than this appraisal, here is what Jack Waytz had to say: 'The flavor was excellent and reminded me of the taste of *Boletus badius* back in Germany in the old days. It also had a deep, buttery, rich texture. One noteworthy fact is that the flesh turned a deeper canary yellow in the frying pan.'

So if you are looking for that perfect yellow to contrast with your beets and green beans on the dinner plate, look no further than here.

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Mark your calendars for our annual Survivor's Banquet, Saturday March 29th, 2014 (5:00 to 9:00 PM) at the Bellingham Unitarian Fellowship's Social Hall, 1207 Ellsworth Street.

<http://www.mapquest.com/maps?address=1207%20Ellsworth%20St&city=Bellingham&state=WA&zipcode=98225>

The organizing committee for this year's survivors banquet is Christine Roberts (mycoart@gmail.com) and Pete Trenham (ptrenham@gmail.com). If you could help out with set up or clean up (basically just 1 hour before or after the main event), please let them know.

Please bring a dish to share, please keep your fungal ingredients within the list of approved species (see below) and provide a card listing the ingredients in your dish for those with allergies. If your dish requires heating, bring a crockpot and an extension cord.

Other items to bring: a plate, bowl and utensils, a mushroom-related raffle item (optional), some cash for raffle tickets, and beverages of your choice. Coffee and tea will be provided.

The Survivor's Banquet is also our Annual Meeting where the election of officers occurs. If you might be willing to serve on the board, please call Margaret Dilly at 360-675-8756, we have several board positions seeking interested mushroom enthusiasts.

Fred is looking for digital photos if you want to share any of your best. Please limit the number to 10, and email them to Fred at fmrhouses@comcast.net. Fred will assemble a "slide show" from member's photos that will be projected during the banquet. Please send him attachments of up to about 10 of your best digital photos of mushrooms or mushroomers, preferably in jpeg format. The images should be edited to be about 1024 x 768 pixels resolution and good to best jpeg quality. If you aren't adept at editing photo files, please contact Fred for further instructions.

Again, a reminder about edible mushrooms in your pot luck dish. **Please limit the mushrooms to any purchased commercially such as from Cascadia Farms, or if they're wild and collected by you, only these:**

- | | |
|---|--|
| Boletus edulis - porcini, cepe, king bolete, etc. | Pleurotus pulmonarius, Pleurotus populinus & Pleurotus ostreatus (& other cultivated species) - Northwest oysters & cultivated (in PNW) oyster |
| Boletus rex-veras - spring king | Sparassis crispa - cauliflower |
| Boletus mirabilis - admirable bolete | Tricholoma magnivelare - American matsutake |
| Cantharellus species - chanterelle | Hypomyces lactifluorum on <i>Russula brevipes</i> - lobster |
| Coprinus comatus - shaggy mane | Agaricus augustus - prince agaricus |
| Hericium species - lion's mane and bear's head | Agaricus brunnescens (= <i>A. bisporus</i>) - cultivated crimini, portobello & white button |
| Hydnum repandum & Hydnum umbilicatum - hedgehogs | Lentinula edodes - cultivated shiitake |
| Morchella species - morel; no <i>Verpa</i> , <i>Ptychoverpa</i> , <i>Helvella</i> or <i>Gyromitra</i> | Flammulina velutipes - cultivated (only) enokitake |
| Tuber gibbosum & Tuber oregonense - Oregon white truffles | Tuber melanosporum - French black truffle |
| Lactarius fragilis | Tuber magnatum - Italian white truffle |
| Lepista nuda-wood's blewitt | |
| Leucangium carthusianum - Oregon black truffle | |

No raw mushrooms: all mushrooms, even store bought and dried mushrooms (after rehydration), should be thoroughly cooked.

Observations From the Autumn Show, October 20th, 2013

By Buck McAdoo

This was the mother of all shows. To put it in perspective, this was the best mushroom season we have had since I arrived here in 1983. Maybe not for *naucoria* and *melanoleuca*, but the best or close to it for everything else. It was the first time in memory we had to toss prime specimens in the discard boxes. There was no more room for them on the tables.

We all felt the tidal wave coming. Jack Waytz had pretty well chronicled our season in our last newsletter. We all knew that record numbers of edibles were out there. On the Tuesday before the show Fred Rhoades had led a bunch of us out to Vendovi Island for a fungal inventory. The place was infested with your favorite genera, *russula* and *inocybe*. So on the Saturday preceding the show, Tom Di Nardo and I headed out to Silver Fir Campground, where we had done well last year. Although we later discovered that Ron Phair and others had been there before us, we still emerged with boxes of specimens after just one hour. As A. Conan Doyle might have said, 'the fungi lay fat and thick across the land.' It was still early in the afternoon. We decided to try the Hannegan Pass Trail. Last year we had found one excellent collection of *Geastrum saccatum* in those pristine moss beds, but that was it. Now the ground was littered with mushrooms. Another fungal bonanza! We had to return to Bellingham. There was no more room in the car.

Out in the woods, the usual suspects were everywhere. *Hygrophoropsis aurantiaca* (the False Chanterelle), *Chlorophyllum olivieri* (the Shaggy Parasol), *Gymnopus peronatus* (Peron's Gymnopus), *Russula brevipes* (the Earth Mover), and *Suillus caeruleus* (the Bluing Foot Suillus) all guaranteed we would have space fillers if needed. But there was a newcomer crashing the party. This was a brown *mycena* with a viscid cap and stem and a papillate umbo that we hadn't seen before. Fred nailed it. It turned out to be *Mycena quinaultensis* originally

Photo by Buck McAdoo



The very rare *Tricholoma atrovioleaceum* found by Dick Morrison in Sudden Valley

described from the Quinault. It decided to move eastward at just the right time.

Although we can all agree it was a stupendous season for fungi, we can equally reflect that the sheer numbers led to a somewhat frustrating show. We had never experienced 'over-load' before. It had all started off innocently enough. Dozens of volunteers showed up the

night before to herd the specimens into their appropriate boxes of genera. It took only 4 hours to get the job done. This is one of my favorite parts of the show. We are all excited to see the new boxes of specimens coming in. Each box brings with it a new energy of expectation. There might be a new species in that one. There might be a trophy bolete in this one, and so on and so on. It is also a time of much socializing and random chatter, of catching up on the past. We're all relaxed. This job is a done deal.

And then comes the World Series. Lulled into a sense of serenity from the night before, we start off operating as if it still was the night before. I get there half an hour late and take my time keying out species in *Tricholoma*. Somebody notices that we identifiers are falling a bit behind and the concept of 'runners' is born. These are newcomers to our show who can speed things up by running the specimens from the I.D. shack to the Big Room where the show will actually be. This works great for a while. But it's not a slam dunk. These are volunteers new to our club carrying a mushroom with a name on it to another building where a dozen mushroom trays are being set up simultaneously, many operated by more new members who are often struggling just to keep the mushrooms and labels from getting mixed up. The new runner might be bringing in a *Crepidotus*, but there is no *Crepidotus* tray per se. The folks manning the trays then have to surmise what genus *Crepidotus* might be aligned with, and then direct the runner accordingly. Arguments break out over

whether *Crepidotus* should go with *Hebeloma* or *Cortinarius*. But there are no *Cortinariii*. They are all back in the *Cortinarius* box in the I.D. shack awaiting the despairing identifier who has to do the *Cortinariii* because everything else is done. Well, not quite. *Ramaria* was left behind, too. There was just too much good stuff.

And this is just one scenario. Imagine the feelings of Marie Paule, a superb organizer, who has just analyzed a group of Bird's Nest fungi. She is running around trying to figure out what tray they belong in. The idea we all strive for is to place related genera together. She asks me where they should go. I can't rise to the occasion. I'm running around like an ape at the North Pole trying to figure out where my whole box of Hygrophoraceae went to. People are clearing out the identification shack to make room for the coming lectures, and genera are just disappearing right and left. Marie Paule and I scan the room. There is no Fred Rhoades in sight. He is the only one who can instantly tell us where the Bird's Nests belong. But he has a life. He can't be everywhere at once. We have the concept that Bird's Nests are gasteromycetes. They belong with Earth Stars and Phalluses. There are none out there. Our next choice is Puff Balls, but that seems ridiculous. Puff Balls look nothing like Bird's Nests. I leave Marie Paule wringing her hands while I charge off to the Throne Room where happily I find Tim Johnson working diligently on my Hygrophorus box. Tim has done nothing wrong. He's trying to help. We just didn't anticipate the chaos of moving everything out of the I.D. shack to another location to make room for the lectures and slide shows later. Our President now announces, 'Half an hour to go!'

There is no longer time for keying out specimens. You either know the mushroom name or you don't. If you don't, you ask your neighbor. If he or she can't solve it, you find yourself running around the tables until you get an answer. If you have 10 people doing this simultaneously, you have momentary pandemonium. You have long since discovered that getting a specimen to species is a different kettle of fish than getting it to genus. Meanwhile it helps to put it all in perspective. While you are struggling with a species concept, the very room is disappearing around you. Chairs, tables, boxes, even the boxes of mushroom labels are heading out the door, destined for the main show room where space must be created for them.

While this all sounds like self-condemnation, never lose sight of the fact that we got 'er done! Out of all this chaos due to a plethora of fungi, a show was born. It seems unlikely we will ever have a show like this one again.

In the aftermath we board members are primed to find solutions. My own idea would be to have a director of traffic positioned on a high stool just inside the main door where the specimens are entering from the I.D. shack. This would be a person like Margaret Dilly with over fifty years experience with the genera. She would be informed by the tray people what they were working on. The runner wouldn't have to search for that tray. Margaret would tell them exactly where to go and the runners could beeline it back to the identification shack without the collisions that usually accompany their odysseys.

And now for the fungi! Possibly the most spectacular mushroom in this year's show was the humongous *Albatrellus ellisii*, a.k.a. 'The Tiger's Paw' in China, a.k.a. 'The Greening Goat's Foot' in other climes. It looked like a dead brown reptile on the table, studded with brown thorns. It was hard and leathery. The pore surface was white, but already turning green in age. It must have weighed close to 10 pounds! It was the last thing in the show I expected to eat, but sure enough, David Arora cooked it up for a few of us a couple nights later. It had a texture like boiled white chicken and a subtle flavor of some herb yet to be discovered by man. Thank you, Sherry, for bringing it to us from eastern Washington.

The second most spectacular mushroom must have been the giant clump of *Lyophyllum decastes*, fondly known as 'the fried chicken mushroom' due to its flavor. This must have weighed closer to thirty pounds! In our area it is usually found on the sides of logging roads or gravel driveways, the cap colors varying from gray-

Photo by Jen Green



The monstrous *Albatrellis ellisii* brought over the Cascades Crest by Sherri Schneider. Amazing!

brown to tawny-brown to dark brown. I don't know why it finds car exhaust appealing. It should be thoroughly washed before eaten. Thank you again, Sherri, for bringing it to us from eastern Washington. If you ever entertained the idea that our mushrooms were superior to theirs, here's your answer.

Our top candidate, equal to both of these, wasn't put on the tables with the other specimens. This was the enormous *Boletus edulis* var. *grandedulis* found by Jack in suburban Bellingham. Chuck and Jack decided that it should be the showpiece for Chuck's fabulous fungal sculptural display. I had heard tales of a Bolete so large in Australia that they were used as picnic stools when found. These were close that category.

Third place should probably be attributed to the ten-inch tall *Helvella vespertina*. This sculptured gray-capped behemoth is our version of the European *Helvella lacunosa*, which turns out to have a different DNA. They are both edible but hardly incredible.

Which brings up David Arora. We were really lucky to have Dave around for the whole period around the show. He instantly recognizes which species are noteworthy and diligently takes them home for further study. Fred had asked him if he could drop by the show and check our identifications for us. He proceeded to do just that. Sadly, we couldn't always provide the corrected name because either the labeling operation had been suspended when the I.D. shack shut down or the machine itself had run out of material. Food for future thought.

It was a big year for *Leucopaxillus gentianeus*, formerly known as *Leucopaxillus amarus*, the Bitter Leucopax. They were all over the map, from Vendovi Island all the way down to southwestern Colorado where I found a fifty-foot fairy ring of the species all around an ancient Douglass fir. It has a cinnamon colored cap and a clump of white mycelium at the stem base.

The nod for most boxes of material was probably a tie between *russula* and *tricholoma*. Christine took care of the *russulas*, and it took me an hour and a half to do the *tricholomas*. This was nothing short of horrendous when thinking of all the other genera needing attention. But it was what it was what it was. There were scads of small scruffy gray-brown capped specimens that looked like *Tricholoma moseri* to me, but that taxon arrives in the spring. Fred thought they were *Tricholoma terreum*, others suggested *Tricholoma myomyces*. The microscope would have been called for, but where was the time? There were other specimens that looked just like *Tricholoma lascivum*, a common European species not supposed to be here. The newly published *Tricholomas of North America* by Steve Trudell & the Bessettes was heavily used. It solved most of the mysteries, but not the species brought in by Seren. I spent some time on this *tricholoma* with the black-brown scurfy cap surface, chunky stature, and thick, flesh-gray gills, and probably ended up misnaming it. I have just sent photos of it to Dr. Ovrebo, which might help in future shows.

Two other cool mushrooms in the show were *Hygrocybe psittacina* and *Hygrophorus pratensis* var. *pallidus*. The former has striking emerald green caps often mixed with yellow-ochre or orange. Some call it 'The Parrot' because of this discrepancy. The latter is a variety of the larger, orange-capped *Hygrophorus pratensis*, the best eating of all the east coast hygrophoraceae. It is a cream colored mushroom with orange tinges and can be found near the Sehome Arboretum.

Even prior to the show, David Arora had settled a long time northwest mystery for us. Fred and I have always wondered about the difference between *Suillus caeruleus* and *Suillus ponderosus*. Photos in guides always had them looking the same. Dave once approached Dr. Thiers with the heresy of making one a synonym of the other. However, modern DNA sequencing has proved them to be different. You will need young specimens to conduct the test. If your *Suillus* has a yellow velar flap around the cap margin and instantly turns blue-green at the stem base when scratched, you have the ubiquitous *Suillus caeruleus*. If you have a white velar flap around the cap margin and the stem base barely changes color when scratched, you have *Suillus ponderosus*.

It's great to get this kind of input. I doubt there is anyone else in North America who can travel to different zones in the continent and contribute to mushroom knowledge wherever he goes.

Photo by Jen Green



The herculean fried chicken mushroom brought by Sherri, barely contained in the display tray!

On a wonderful fall day with no rain an avid group of mushroom hunters gathered at Bowman Bay camp grounds for our annual hunt for the late fruiting fungi.

With fire wood from home Claude set to work building a roaring fire ready for those who brought food to be kept hot and a place to warm cold hands. Finding only 3 tables within the shelter and a need for several more our early husky fellows and a couple gals met the challenge and gathers more of these heavy critters from around the grounds. Soon the tables were set ready for a meal after the hunt. Hot coffee, tea and cookies were available for their send off.

More members both, old and new and a few guests arrived ready for directions on where to hunt. The areas were pointed out and they were on their way except for Larry Baxter and myself who began identifying specimens that had already been gathered and then placed on a table set outside the shelter for the mushrooms display. Mariepaule and her adorable little granddaughter came back rather early so we put her granddaughter to work placing the identified specimens on the display table. What a little trooper she was.

By noon all but a few of the die hard gatherers had returned with their finds. What a wonderful array including some of the choice edibles, matsutake among them. Fien was there ready with her frying pan and served up some nice edibles. The pot luck meal as always was delicious with lots of variety.

After most had finished their meal with lots of great conversations, Fred and Christine who had gone up to Hoypus Point returned to gather up what was left of the meal. They were in search of the *Russula stuntzii* that had not yet been found this fall and was one that Dr. Bart Buyck the international expert on *russulas* was looking for on his trip to the Northwest. They were generously rewarded with scads of this beautiful white mushroom with gray tones on the cap.

With the return of these two and the help of Harold Mead and Buck McAdoo we were able to at least identify 130 species of mushrooms and 35 attendees. The specimens covered the top and benches of the large table.

As the day began to cool die hard mushroomer's pitched in to clean up the shelter and disposed of all the mushroom finds. We then loaded up Buck's car with all the club foray supplies and he and Christine and Bob headed for home.

Thanks to all for making this such a successful and memorable outing, and the close of another mushroom season. Now lets all look forward to the year ahead, the Survivor's Banquet in March, and Morel Madness in May.

Thanks to all for making this such a successful and memorable outing, and the close of another mushroom season. Now lets all look forward to the year ahead, the Survivor's Banquet in March, and Morel Madness in May.

Addendum to Foray Report *By Buck McAdoo*

Beyond the impressive foray list of species logged, the November 9, 2013 foray At Bowman Bay yielded a number of boring grayish *Clitocybes* plus a few of the ever intriguing brownish *Cortinari* species. Two of the more colorful *Cortinari* turned out to be undescribed species in Section *Dermocybe*. This is a section Dr. Joe Ammirati has been

Photo by Pat Royce

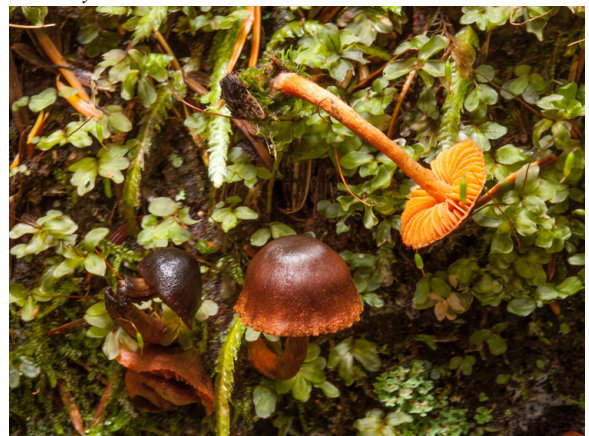


An impressive array of mushrooms, over 100 species!

Photo by Mary Ann Armstrong



Photo by Fred Rhoades



Fred turned up the first of two undescribed *Cortinari*

tracking for years. At his request, we sent him specimens of both finds. One of these collections was found by Fred at Hoypus Point. They were found on wood, an unusual substrate for *Cortinarius*. Caps were mauve-brown with tawny margins, and according to Fred, they had yellowish gills. My photo here shows the gills already rusty from spores. The second new *Cortinarius* was found by myself on a moss covered boulder at Lighthouse

Photo by Buck McAdoo



Point. The photo depicting specimens with olive-ochre caps represents that species. As Joe pointed out, *Cortinarii* must be mycorrhizal with some tree, so there must have been a seedling in that moss somewhere. A return trip would be helpful. This *Cortinarius* had bright yellow stem apices becoming more dingy below. The lower part of the stem was sheathed in brown velar material, which immediately separated it from the common *Cortinarius cinnamomeus*. Furthermore, Joe discovered that the spores were shaped like snow shoes, not an every day event in *Cortinarius*.

The whole of Deception Pass Park is an incredible site for *Dermocybes*, and this foray did not dissappoint!

Second of the mystery *Cortinarii* found on this last foray of 2013

Late Oyster Mushrooms, *Panellus serotinus*, Winter Treat By Chuck Nafziger

After the first hard freezes, many mushroomers leave the woods until spring morel season with the thought that there are few good edibles during the winter. The very common, easily identified, late oyster mushrooms, *Panellus serotinus*, are left in the woods because of many uninformed opinions from "experts" that say they are nasty mushrooms, bitter at best.

I differ in my evaluation. In fact, I prepared late oysters for groups of friends five times last year and got no bad reviews, many "good" or "very good" comments, and a couple of raves. Personally, I will not call them a top mushroom, but I certainly will not pass them up when I find them. The secret is in the preparation.

Photo by Chuck Nafziger



Surprisingly good winter edible, the late oyster mushroom

This is one of the mushrooms that has to be "dry sautéed" very thoroughly to eliminate its overly moist texture. I put them in a frying pan with no oil and let them dry out. I press down on them with the flat of my spatula to squeeze out moisture. It takes a while; these mushrooms are not the ones for impatient cooks. I squeeze often until they no longer sizzle and rise up between the slots of the spatula. I turn them often and repeat the process. Then I leave them in a couple of minutes more. One has to get past the

thought of over cooking vegetables. These are wood eating fungi and from what I hear, heavy cooking breaks down their resistance to being digested and liberates their nutrition. When they start to darken they are close to being done. Then add oil or butter, and onions and sauté until the onions caramelize. It is almost impossible to overcook late oysters and undercooking them results in a texture that I do not like. Let me mention once again, you have to dry sauté them a very long time. Today, when the onions were just about done, I added some chopped pears along with some diced garlic and a little diced fresh red pepper. When the garlic was tender and the pears warmed, my dish was done. I thought it was a fine breakfast.

If you are willing to put the extra time and patience into the preparation of these mushrooms, I think you will be surprised at how good they can be, and you will extend your mushrooming into the cool, crisp winter.. If you are hasty, you will likely join the folks who give them the frosty shoulder.

Giant fungus discovered in China

By Matt Walker, Editor, BBC Nature

The most massive fruiting body of any fungus yet documented has been discovered growing on the underside of a tree in China. The fruiting body, which is equivalent to the mushrooms produced by other fungi species, is up to 10m long, 80cm wide and weighs half a tonne. That shatters the record held previously by a fungus growing in Kew Gardens in the UK. The new giant fungus is thought to be at least 20 years old.



The first example of the new giant fungus was recorded by scientists in 2008 in Fujian Province, China, by Professor Yu-Cheng Dai of the Herbarium of biology at the Chinese Academy of Sciences in Shenyang and his assistant Dr Cui. “But the type collection was not huge,” Professor Dai told BBC Nature. However, “we found [the] giant one in Hainan Province in 2010.”

The researchers were in the field studying wood-decaying fungi when they happened upon the specimen, which they describe in the journal *Fungal Biology*. “We were not specifically looking for this fungus; we did not know the fungus can grow so huge,” he said. “We were surprised when we found it, and we did not recognise it in the forest because it is too large.”

The fungus, *Fomitiporia ellipsoidea*, is what mycologists call a perennial polypore - otherwise known as a bracket fungus. Being a perennial, it can live for a number of years, which may have enabled it to grow to such large size. By colonising the underside of the large fallen tree, the fungus also had a huge amount of dead and decaying wood to feed on, helping to fuel its growth.

Fruiting bodies, such as mushrooms and toadstools, are the sexual stages of a many higher types of fungi, producing seeds or spores that produce further generations. The giant fruiting body of *F. ellipsoidea* forms a long, brown shape up to 10.85m long, 82-88cm wide, and 4.6-5.5cm thick. Tests on the density of the fruiting body suggest the whole thing weighs 400-500kg; it is also estimated to hold some 450 million spores. “A small piece of the fruiting body is almost like my size,” said Prof Dai.

The previous record holder was a specimen of *Rigidoporus ulmarius*, a polypore with a pileate fruiting body found in Kew Gardens in the UK in 2003. It measured approximately 150cm in diameter with a circumference of 425cm.

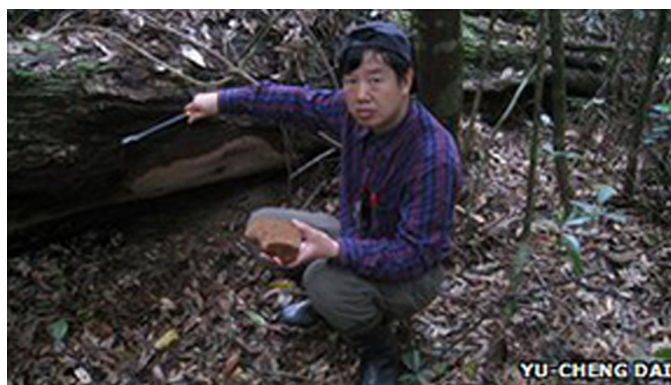
After their initial encounter with the new record-breaking fungus, the scientists took samples of it back to the lab where to be analysed. These tests revealed that the fungus was the species *Fomitiporia ellipsoidea*, and the researchers made two subsequent trips to study the specimen further.

Photo by Yu-Cheng Dai

Small fragments have broken off the single giant fungus.

Photo by Yu-Cheng Dai

The fungus was found growing on the underside of a large tree.



2013 Fall Mushroom Show Species List

| | |
|--|--|
| AGARICS (GILLED) (222) | <i>Cortinarius muscigenus</i> |
| <i>Agaricus arvensis</i> | <i>Cortinarius pyriodorus</i> |
| <i>Agaricus augustus</i> | <i>Cortinarius traganus</i> |
| <i>Agaricus hondensis</i> | <i>Cortinarius vanduzerensis</i> |
| <i>Agaricus moelleri</i> (<i>A. praeclarisquamosus</i>) | <i>Cortinarius violaceus</i> |
| <i>Agaricus silvicola</i> | <i>Cortinarius</i> spp. |
| <i>Amanita bakeri</i> nom. prov. | <i>Cystoderma amianthinum</i> |
| <i>Amanita constricta</i> | <i>Cystoderma fallax</i> |
| <i>Amanita egg</i> | <i>Cystodermella</i> (<i>Cystoderma</i>) <i>cinnabarina</i> |
| <i>Amanita franchettii</i> (<i>A. aspera</i>) | (<i>Cystoderma terreii</i>) |
| <i>Amanita muscaria</i> | <i>Entoloma rhodopolium</i> group |
| <i>Amanita pachycolea</i> | <i>Entoloma</i> sp. |
| <i>Amanita phalloides</i> | <i>Gomphidius glutinosus</i> |
| <i>Amanita porphyria</i> | <i>Gomphidius oregonensis</i> |
| <i>Amanita silvicola</i> | <i>Gomphidius smithii</i> |
| <i>Amanita vaginata</i> | <i>Gomphidius subroseus</i> |
| <i>Ampulloclitocybe</i> (<i>Clitocybe</i>) <i>avellaneaalba</i> | <i>Gymnopilus penetrans</i> |
| <i>Ampulloclitocybe</i> (<i>Clitocybe</i>) <i>clavipes</i> | <i>Gymnopilus ventricosus</i> |
| <i>Armillaria nabsnona</i> (<i>A. mellea</i>) | <i>Gymnopus</i> (<i>Collybia</i>) <i>acervatus</i> |
| <i>Armillaria sinapina</i> (<i>A. mellea</i>) | <i>Gymnopus</i> (<i>Collybia</i>) <i>fusco-purpureus</i> |
| <i>Armillaria solidipes</i> (<i>A. ostoyae</i> , <i>A. mellea</i>) | <i>Gymnopus</i> (<i>Collybia</i>) <i>peronatus</i> |
| <i>Cantharellula</i> (<i>Clitocybe</i>) <i>umbonata</i> | <i>Gymnopus villosipes</i> |
| <i>Chlorophyllum</i> (<i>Lepiota</i>) <i>olivieri</i> (previously lumped into <i>L. rachodes</i>) | <i>Hemimycena</i> (<i>Mycena</i>) <i>delectabilis</i> |
| <i>Chlorophyllum</i> (<i>Lepiota</i>) <i>rachodes</i> | <i>Hemimycena</i> (<i>Mycena</i>) <i>delicatella</i> |
| <i>Chroogomphus tomentosus</i> | <i>Hygrocybe</i> (<i>Hygrophorus</i>) <i>conica</i> |
| <i>Chrysomphalina</i> (<i>Omphalina</i>) <i>chrysophylla</i> | <i>Hygrocybe</i> (<i>Hygrophorus</i>) <i>miniata</i> var. <i>miniata</i> |
| <i>Chrysomphalina aurantiaca</i> (<i>Omphalina luteicolor</i>) | <i>Hygrocybe psittacina</i> |
| <i>Clitocybe dealbata</i> | <i>Hygrophoropsis</i> (<i>Clitocybe</i>) <i>aurantiaca</i> |
| <i>Clitocybe deceptiva</i> | <i>Hygrophorus bakerensis</i> |
| <i>Clitocybe dilatata</i> (<i>C. connata</i> , <i>Lyophyllum connatum</i>) | <i>Hygrophorus camarophyllus</i> |
| <i>Clitocybe nebularis</i> | <i>Hygrophorus chrysodon</i> |
| <i>Clitocybe odora</i> | <i>Hygrophorus erubescens</i> |
| <i>Clitocybula atrialba</i> | <i>Hygrophorus piceae</i> |
| <i>Clitopilus prunulus</i> | <i>Hygrophorus pratensis</i> var. <i>pratensis</i> |
| <i>Collybia tuberosa</i> | <i>Hygrophorus purpurascens</i> |
| <i>Conocybe</i> sp. | <i>Hypholoma</i> (<i>Naematoloma</i>) <i>capnoides</i> |
| <i>Conocybe</i> sp. | <i>Hypholoma</i> (<i>Naematoloma</i>) <i>dispersum</i> |
| <i>Conocybe tenera</i> | <i>Hypholoma</i> (<i>Naematoloma</i>) <i>fasciculare</i> |
| <i>Coprinellus</i> (<i>Coprinus</i>) <i>micaceus</i> | <i>Inocybe albodisca</i> |
| <i>Coprinopsis</i> (<i>Coprinus</i>) <i>lagopus</i> | <i>Inocybe geophylla</i> |
| <i>Coprinus comatus</i> | <i>Inocybe griseolilacina</i> |
| <i>Cortinarius</i> (<i>Rozites</i>) <i>caperatus</i> | <i>Inocybe hirsuta</i> var. <i>maxima</i> |
| <i>Cortinarius acutus</i> | <i>Inocybe lacera</i> |
| <i>Cortinarius alboviolaceus</i> | <i>Inocybe lilacina</i> |
| <i>Cortinarius anomalus</i> | <i>Inocybe pudica</i> |
| <i>Cortinarius armillatus</i> | <i>Inocybe sororia</i> |
| <i>Cortinarius cacaocolor</i> | <i>Laccaria amethysteo-occidentalis</i> |
| <i>Cortinarius croceus</i> | <i>Laccaria bicolor</i> |
| <i>Cortinarius glaucopus</i> | <i>Laccaria laccata</i> |
| | <i>Laccaria</i> sp. |

Lactarius alpinus var. mitis
 Lactarius deliciosus
 Lactarius fallax
 Lactarius glyciosmus
 Lactarius kauffmanii
 Lactarius luculentus var. laetus
 Lactarius luculentus var. luculentus
 Lactarius olivaceoumbrinus
 Lactarius pallescens
 Lactarius pseudomucidus
 Lactarius pubescens
 Lactarius pubescens var. pubescens
 Lactarius rubrilacteus
 Lactarius rufus
 Lactarius scrobiculatus
 Lepiota cristata
 Lepiota magnispora (L. clypeolaria)
 Lepista (Clitocybe) nuda
 Lepista tarda
 Leptonia formosa
 Leptonia serrulata
 Leucoagaricus (Lepiota) rubrotinctus
 Leucopaxillus gentianeus (L. amarus)
 Lyophyllum decastes
 Lyophyllum decastes
 Macrocyttidia cucumis
 Marasmiellus (Marasmius) candidus (M. magnisporus)
 Marasmius oreades
 Marasmius plicatulus
 Melanoleuca sp.
 Mycena adonis (M. amabilissima)
 Mycena aurantiidisca
 Mycena epipterygia
 Mycena filopes
 Mycena galericulata
 Mycena haematopus
 Mycena leptoccephala
 Mycena pura
 Mycena quinaultensis
 Mycena robusta (M. plumbea)
 Mycena speirea
 Mycena spp.
 Naucoria escharioides
 Panaeolina (Panaeolus) foenisecii
 Paxillus involutus
 Phaeolepiota aurea
 Pholiota (Kuehneromyces) mutabilis
 Pholiota astragalina
 Pholiota aurivella
 Pholiota decorata
 Pholiota sp.
 Pholiota spumosa
 Pholiota terrestris
 Pleurocybella (Pleurotus) porrigens
 Pleurotus pulmonarius (P. ostreatus)
 Pleurotus sp.
 Pluteus atromarginatus
 Pluteus cervinus
 Pluteus petasatus
 Psilocybe sp.
 Rhodocollybia (Collybia) butyracea
 Rhodocollybia (Collybia) butyracea
 var. ochracea nom. prov.
 Rhodocollybia (Collybia) maculata
 Roridomyces (Mycena) roridus
 Russula abietina
 Russula adusta
 Russula americana
 Russula brevipes
 Russula brevipes var. acrior
 Russula decolorans
 Russula dissimulans (R. nigricans)
 Russula eleaodes
 Russula exalbicans
 Russula fragilis
 Russula laurocerasi
 Russula murrillii
 Russula occidentalis
 Russula olivacea
 Russula puellaris
 Russula raoultii
 Russula sanguinea (R. rosacea)
 Russula semirubra
 Russula silvicola
 Russula stuntzii
 Russula veteriosa
 Russula xerampelina
 Russula xerampelina var. isabelliniceps
 Strobilurus (Collybia) albopilatus
 Strobilurus (Collybia) trullisatus
 Stropharia aeruginosa
 Stropharia ambigua
 Stropharia hornmanii
 Stropharia percivalii
 Stropharia rugosa-annulata
 Tapinella (Paxillus) atrotomentosa
 Tricholoma albobrunneum
 Tricholoma argenteum
 Tricholoma atroviolaceum
 Tricholoma aurantium

Tricholoma bufonium
Tricholoma flavovirens
Tricholoma focale (T. zelleri)
Tricholoma imbricatum
Tricholoma imbricatum
Tricholoma lascivum
Tricholoma magnivelare
(T. ponderosum, Armillaria ponderosa)
Tricholoma myomyces
Tricholoma platyphyllum
Tricholoma portentosum
Tricholoma sejunctum
Tricholoma sulphureus
Tricholoma terreum
Tricholoma terreum
Tricholoma venenatum
Tricholoma virgatum
Tricholomopsis rutilans
Xeromphalina campanella
Xeromphalina cornui

CHANTERELLES (7)

Cantharellus formosus (C. cibarius)
Cantharellus roseocanus
Cantharellus subalbidus
Craterellus (Cantharellus) tubaeformis
Gomphus clavatus
Polyozellus multiplex
Turbanellus (Gomphus) floccosus

CORALS & CAULIFLOWER (11)

Clavariadelphus truncatus
Clavulina cristata
Clavulina rugosa
Clavulinopsis laeticolor
Ramaria araiospora
Ramaria cyaneigranosa var. persicina
Ramaria cystidiophora
Ramaria cystidiophora var. citronella
Ramaria stricta
Sparassis crispa (S. radicata)
Thelephora terrestris

BOLETES (16)

Boletus calopus
Boletus chrysenteron
Boletus coniferarum
Boletus edulis
Boletus fibrillosus
Boletus mirabilis

Boletus zelleri
Leccinum arctostaphyli
Leccinum ponderosum
Leccinum scabrum
Leccinum sp.
Porphyrellus porphyrosporus (Tylopilus pseudoscaber)
Suillus caeruleus
Suillus lakei
Suillus luteus
Suillus tomentosus

PUFF BALLS & BIRD NEST F. (12)

"False Truffle"
Crucibulum laeve
Geastrum saccatum
Lycoperdon (Morganella) pyriforme
Lycoperdon dermoxanthum
Lycoperdon nigrescens (L. foetidum)
Lycoperdon perlatum
Lycoperdon umbrinum
Nidula candida
Nidula sp.
Vascellum lloydianum (V. pratense, V. depressum)

JELLY FUNGI (5)

Dacrymyces chrysospermus (D. palmatus)
Pseudohydnum gelatinosum
Tremella mesenterica
Tremellodendropsis tuberosa
Tremiscus (Phlogiotis) helvelloides

TOOTHED FUNGI (3)

Hericium abietis
Hericium coralloides (H. ramosum)
Hydnellum suaveolens

POLYPORES & ALLIES (22)

Albatrellus ellisii (A. scutiger)
Albatrellus sp.
Boletopsis subsquamosa
Coltricia cinnamomea
Coltricia perennis
Daedaleopsis conragosa
Fomes fomentarius
Fomitopsis (Fomes) pinocola
Ganoderma applanatum
Ganoderma lucidum ?
Ganoderma oregonense
Heterobasidion (Fomes) annosum
Janoporus (Polyporus) hirtus

Laetiporus conifericola (L. sulphureus)
Oligoporus (Polyporus) caesius
Onnia tomentosa
Phaeolus schweinitzii
Phlebia (Merulius) tremellosa
Polyporus melanopus
Polyporus varius
Trametes (Coriolus) hirsuta
Veluticeps (Stereum) abietina

ASCOMYCOTA (20)

Aleuria aurantia
Bisporella citrina
Chlorociboria aeruginosa
Gyromitra infula
Helvella compressa
Helvella crispa
Helvella maculata
Helvella vespertina (H. lacunosa)
Humaria hemisphaerica
Hypomyces lactifluorum
Kretzschmaria (Ustilinia) deusta
Otidea alutacea
Otidea leporina
Peziza arvernensis
Peziza sp.
Rhytisma punctatum
Roseodiscus sp.
Scutellinia scutellata
Spathularia flavida
Xylaria hypoxylon

LICHENS (4)

Lobaria pulmonaria
Peltigera canina
Platismatia glauca
Sphaerophorus tuckermanii

SLIME MOLDS (2)

Lycogala epidendrum
Trichia sp.

GRAND TOTAL COUNT = 324 species

Note. The following were also present as hand-written labels presumably on the "edibles" and "edibles & look-alikes" trays (Common names translated):

Agaricus arvensis
Boletus edulis

Boletus mirabilis
Boletus zelleri
Cantharellus formosus
Cantharellus subalbidus
Chlorophyllum brunneum,
C. olivieri, or C. rhacodes
("Shaggy Parasol" - not clear
which, so I did not change the
records for the main trays)
Coprinus comatus
Cortinarius violaceus
Entoloma sp.
Haploporus suaveolens (?
labeled Anise Polypore? - did the
person really mean Hydnellum
suaveolens?)
Lactarius rubrilacteus
Lepista nuda
Lyophyllum decastes
Phaeolus schweinitzii
Russula sanguinea
Russula xerampelina
Sparassis crispa
Tricholoma magnivelare
Turbanellus floccosus

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Ascomycetes

Aleuria aurantia
Gyromitra infula
Helvella lacunosa
Peltigera membranacea (lichen)

Basidiomycetes

Non-gilled:

Vascellum pratense (?= Vascellum lloydianum)
Pseudohydnum gelatinosum
Tremella mesenterica
Calocera viscosa
Clavulina coralloides (=cristata)
Ramaria testaceoflava ?
Ramaria sp.
Hydnellum aurantiacum
Hydnum umbilicatum
Phellodon melaleucas
Phellodon atratus
Phaeolus schweinitzii
Tyromyces chioneus
Jahnporus hirtus
Trichaptum abietinum
Boletus chrysenteron
Boletus mirabilis
Boletus zelleri
Suillus brevipes
Suillus caeruleus
Suillus lakei
Suillus tomentosus
Gomphus floccosus
Cotylidia diaphana

Basidiomycetes

Gilled:

Agaricus 'coepiochraceus' Isaacs nom. prov.?
Agaricus hondensis
Agaricus sp.
Amanita muscaria
Amanita silvicola
Armillaria nabsnona
Cantharellula umbonata
Chlorophyllum brunneum
Chlorophyllum olivieri
Chrysomphalina aurantiaca (=Omphalina luteicolor)
Clitocybe dealbata
Clitocybe dilatata (=connata)
Clitocybe nebularis

Cortinarius glaucopus
Cortinarius scaurus
Cortinarius semisanguineus
Cortinarius cinnamomeus
Cortinarius sp.x5
Cortinarius subpurpureus
Cortinarius vanduzerensis
Chroogomphus tomentosus
Cystoderma amianthinum
Dermocybe sp. -small, on mossy log -FR colln.
Gomphidius oregonensis
Gomphidius subroseus
Gymnopilus liquiritiae
Gymnopilus luteocarneus ?? Not in MM or online,
there is a luteofolius, might it be that?
Gymnopilus sp.
Gymnopilus spectabilis group
Gymnopilus terrestris
Gymnopilus confluens
Hebeloma crustuliniforme

Hygrocybe conica

Hygrocybe flavescens
Hygrocybe pratensis (= Hygrophorus pratensis =
Camarophyllus pratensis) var. pellidus
Hygrophoropsis aurantiaca
Hygrophorus bakerensis
Hygrophorus hypothejus ?
Hygrophorus penarius
Hypholoma capnoides
Hypholoma fasciculare
Inocybe albodisca
Inocybe geophylla
Inocybe lilacina
Inocybe sp. x3
Inocybe whitei (=Inocybe pudica)
Laccaria amethysteo-occidentalis
Laccaria laccata
Lactarius deliciosus
Lactarius luculentus var. laetus
Lactarius luculentus
Lactarius pseudomucidus
Lactarius rubrilacteus
Lactarius rufus
Lepista inversa (=Clitocybe inversa)
Lepista nuda
Lepista tarda
Leucopaxillus albissimus
Lyophyllum semitale
Marasmius oreades

Marasmius plicatulus
Mycena epipterygia
Mycena filopes
Mycena haematopus?
Mycena leptcephala
Mycena maculata
Mycena pura
Mycena purpureofusca
Nolanea sericea (= Entoloma sericeum)
Phaeolepiota aurea
Pleurotus dryinus
Pluteus cervinus
Psathyrella piluliformis
Russula americana
Russula brevipes
Russula dissimulans
Russula fragilis
Russula gracilis
Russula occidentalis
Russula parazurea
Russula placita Russula raoultii
Russula sp.
Russula sphagnophila group
Russula stuntzii
Russula veternosa group
Russula xerampelina
Stropharia ambigua
Tricholoma flavovirens
Tricholoma magnivelare
Tricholoma pardinum
Tricholoma portentosum
Tricholomopsis rutilans
Tricholoma saponaceum
Tricholoma sp.