



mushroom
SOCIETY OF UTAH

THE FUNGOPHILE

SUMMER 2002 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Conocybe lactea

Find it early in the morning on well watered lawns. It will be gone by mid-day.

Hot News

Some boletes are beginning to come out in the High Uinta's

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<<http://www.users.uswest.net/~dwjohnston>>

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Letters to the Editor may be addressed to MSU Fungophile, 2373 East 6660 South, Salt Lake City, UT 84121. MSU Fungophile is published by the Mushroom Society of Utah and is mailed to all current members. To become a member or to renew your membership, please complete the form on the back cover and return it with your check to MSU.

Summer Schedule

In spite of the dry weather our July 6 foray turned out to be fairly productive. A short hike along several streams in the Brighton area turned up eleven different species of mushrooms. Special thanks to those who had the fortitude to give it a try.

Remaining Summer forays will be; Saturday August 3. We will meet in the Olympus Cove Park & Ride at 3900 South Wasatch Blvd at 9:00 AM.

Our destination will depend on mushroom fruitings.

August 23 thru 25, our annual fall foray, see insert for details.

We still keep hearing reports that suggest higher than normal rainfall for this Fall season in Utah. Let's keep our fingers crossed.

A Meat Free Alternative

A substitute for meat has been available in Europe for about 17 years, and is now becoming available in the US. It is being marketed under the trade name Quorn. In reality it is a fungus, but is not being marketed as such. It is being promoted as mycoprotein. It has a fibrous texture that mimics the texture of meat. Grown thru a fermentation process the 'meat' is mixed with various flavorings to taste similar to beef or chicken.

Quorn is sold in one-box frozen entree's including; Garlic and Herb Chicken-Style Cutlets, Fettuccine Alfredo with Chicken-Style Tenders & Broccoli, Lasagne, Chicken-Style Nuggets, Chicken-Style Patties, Chicken-Style Recipe Tenders, and Beef-Style Recipe Grounds. All entree's are totally meat free and high in protein.

Criticism of entrees ranged from 'acceptable' to 'best forgotten, if possible' by Harley Barnhart in a recent article.

For more information go to <www.quorn.com>

Matchmaker

For those who have access to a computer and/or the World Wide Web, there is a great new opportunity for mushroom identification. Ian and Eli Gibson have developed a program using Matchmaker software, that can be used to narrow down or identify specifically a mushroom species.

If you have only a few characteristics of a mushroom, it will give you a list of species that fit that particular set of parameters. If you can identify enough of the mushrooms characteristics it will give you the species.

For instance, I entered a description that included a convex, white cap, and free gills. The resulting match included 44 different species including *Agaricus*, *Amanita*, *Agrocybe*, and several other genera. I then added dark brown spores to my description. That resulted in 13 different matches.

An anise odor narrowed the search to 4 *Agaricus* species. A cogwheel veil pattern isolated the species to *Agaricus arvensis*.

My impression is this is a very user friendly program that is very easy to master. Anyone who has an active interest in mushroom identification should use it.

There is a total of 2079 different species described on their list.

This software is also available on a disk you can load on your own computer. I have a copy of that, but have not been able to use it due to system problems on my own computer.

The web page can be found at

<www.pfc.forestry.ca/cgi-bin/matchmaker/matchmaker.asp>

Book Review

Mushrooms of Utah by Don Johnston, Mushroom Society of Utah

Mushrooms of Utah is a book for anyone interested in learning about our state's wild mushroom population. It covers both edible and inedible varieties, instructions on making a spore print as a useful tool in identification, as well as a short history of the Mushroom Society of Utah.

While many Utahns consider themselves plagued by lawn fungi, the author, Don Johnston, freely admits to watering his lawn daily to encourage the growth of *Marasmius oreades*. Otherwise known as the Fairy Ring Mushroom, he claims its taste is "simple but elegant" and recommends it sauteed with sugar peas over a bed of rice.

Fellow mycophagists -*mushroom eaters*- will be pleased with the attention he gives to the culinary class of fungi. Recipes include tempting selections from the society's members such as *Polenta Boletus Casserole* by Dick Hildreth, *Sarcodon Meatloaf* by Ardean Watts, and *Wild Mushroom Crostini* by Natalie and Pat Glenn.



Annual Fall Foray to the High Uinta's
August 23, 24, & 25, 2002

Francis Town Hall
½ Block South of the stoplight
Francis, Utah

Mushroom contest
For the kids. Prizes for the most colorful, most unique, and smallest.

Mushroom display
Francis is located 2 miles South of Kamas. Kamas is 45 minutes from Salt Lake City. Take I-80 East to exit 148 Denver/Heber, take highway 40 East 2 miles to exit 4 (Park City/Kamas). Follow signs to Kamas. Turn right at first intersection in Kamas, go 2 miles South to Francis. The display will be open to the public till 5:30 PM on Friday, and till noon Saturday.

Guided Mushroom Hunts
Members of MSU who are familiar with the area will conduct guided tours with small groups into the Wasatch National Forest along the Mirror Lake highway.

Camping at Pine Valley
A Group campsite has been reserved in the Pine Valley Campground, this year it's Group Site B. Pine Valley is at mile marker 10 on highway 150.

Orientation classes
We will have classes to give the basics on when and where to find mushrooms.

-----Detach here and mail before August 15th to be assured of your registration-----

Name _____ # of Adults _____
Children _____ \$ _____
Address _____ Camping @\$7.00 per
night _____ \$ _____
City, State, Zip _____

Total enclosed (do not send cash if mailing registration) \$ _____
Members \$12 per adult, Nonmembers \$18, under 18 free when with an adult.
Save \$\$, Join MSU now and pay the member price for the foray.

Mushroom Hunts

Whether you go on a guided field trip or freelance, the following items are recommended:

1. Waxed paper or paper bags, for wrapping your collections.
2. Trowel, for digging up mushrooms.
3. Pencil and Notebook, for notes on surrounding conditions.
4. Basket or Daypack, for carrying your equipment and collections.
5. Lunch or snacks, canteen.
6. Field Guide, MSU recommends the 'Peterson Field Guide to Mushrooms', by Kent H. Mcknight/Vera B. Mcknight; or 'Mushrooms Demystified' by David Arora.

Foray Schedule

Friday, August 23, 2002

5:00 PM Organize

display

Saturday, August 24

9:30 AM Orientation

Class for novices

Guided mushroom hunts

Mushroom identification

Display open to public

Mushroom contests

5:30 PM Display closes

6:30 Potluck dinner at

the campground

Sunday, August 25

Informal review and

discussion

Make check payable to MSU

Send check and registration form
to:

MSU c/o Art Dyck

847 East Canyon Breeze Lane

Draper, UT 84020

For further information phone

Mark Cannon at 801-466-5124

or

Don Johnston at 801-942-0637

My favorite part comes at the end of the book with detailed descriptions and vivid full-color photographs of individual species that were found along the Wasatch Front. Mr. Johnston points out those that are edible and those that are not, he offers his opinion on which are the most tasty, and also gives a general idea of where and when to find them.

The pages of the book come in a sturdy three-ring binder. Members of the Utah Mushroom Society of Utah receive regular updates and recipes through the society's newsletter. The pages are punched and ready to insert into the binder.

- Rose Lovage

Reprinted with permission from Wasatch Yard & Garden. Pick up a copy of their very interesting magazine at your local nursery.

"Trees of Utah" by Sherman Brough and Darrell Weber

For those who have an interest in studying the trees that surround you when you're out mushroom hunting, you should pick up a copy of this book. It is written in very easy to understand language, even for beginners. I used it to identify the pines growing in my own back yard after 20 years of not knowing what species they were.

An explanation of tree terminology appears right in the front of the book, followed by an explanation of the keys, then the keys themselves; used to determine fairly quickly and easily, which species you are looking at.

The technical descriptions are very accurate, with detailed drawings of all critical features. Also included is a section on selection, planting, and care of trees.

Sherm has been a member of MSU since it's beginning. Both Sherm and Darrell have been active supporters and contributors to many MSU activities.

Joining MSU

\$15 Family Membership in MSU

\$47 Family Membership plus membership in NAMA

\$30 Student Membership in MSU and NAMA

Your name _____

Address _____

City _____ State _____ Zip _____ Phone _____

Family membership includes all members of your household. Make check payable to MSU and send to: Ronna Conlon, Membership Secretary, Mushroom Society of Utah, 143 East Gregson, Salt Lake City, Utah 84115-3818. Any questions, you can reach Ronna at (801) 486-2717.