



THE FUNGOPHILE

SPRING 2003 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Mycena overholtsii

Found around melting snowbanks, but not often.

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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.

2003 Foray Schedule

It's almost time for our first foray of the year!!! There is a significant change in the monthly foray schedule this year so please make a note on your calendars. Instead of the FIRST Saturday of the month beginning in May, we are going to go out on the THIRD Saturday of the month beginning in April. This will allow us to increase the monthly outings from four to six (i.e. April-September--weather permitting). The date of our first foray will therefore be Saturday, April 19. The time and meeting place have not changed. Come to the "Park and Ride" lot on the northwest corner of Wasatch Blvd. and 3900 South at 9:00 A.M. Be sure to bring any interesting finds to show to the group.

Subsequent monthly forays will be on 5/17, 6/21, 7/19, 8/16, and 9/20.

Also, please mark your calendars for the MSU High Uintas foray which will be held on August 22, 23, and 24. We have again arranged for the use of the Francis town hall and are planning on a schedule of activities similar to those of past years. Because of the smaller number of people using the Pine Valley group sites for camping at the last two or three forays, we have decided not to secure a group camp site this year. Those wishing to camp along the Mirror Lake highway will need to secure their own sites. However, if you have strong feelings about this and would like a MSU group site, call Mark Cannon at 466-5124 as soon as possible. IF enough people want a group site (at least 18-20 campers needed), and IF a site is still available, then we will reserve one. This and a few other details are still "in the works" so watch for the final plans in the summer 2003 newsletter.

Meet our New Vice-President, Jared Haselton

At our January meeting a new Vice-President was elected, Jared Haselton. Our regular attendees all know Jared and his wife Susanne. They both rarely ever miss an MSU activity. Few of us know much of Jared's background. Here is a

brief synopsis.

Jared was born in 1936 in a 300 year old home in Wethersfield, Connecticut. He was raised mostly in Connecticut, except for a few years during WW II in Washington, DC. He graduated from St. Lawrence University in Canton, NY in 1959.

In June, 1962 he and Susanne Milburne, of San Antonio, Texas, were married. Continuing with his education, Jared received an M.S. in Geology from Lehigh University in Bethlehem, Pennsylvania in 1963.

In 1965 the Haselton's moved to Salt Lake City where they have been ever since. They have a daughter and three granddaughters currently living in Logan, Utah.

The Most Wonderful Time of the Year!

Spring officially arrived on March 21 and with it has come the promise of another mushroom season. Recent rain and snow storms have made the water situation a little less bleak and given some hope to local mycophiles. Slowly but surely, the evidence of good things to come accumulates. Around the bases of the aspen trees that I keep an eye on, the little drab Hebelomas have appeared, as if on cue, as they have done every year around the third week of March since I started paying attention five or six years ago. A compost pile that was used as a "dump" for old mushrooms last year is showing fungal growth in the moist areas just below the surface and, while it is impossible to say what might be growing, the mycelium is very dense and has the most delightfully strong smell of mushrooms. It will be exciting to see what, if anything, comes up. The extra water and cool temperatures have also brought a few new scattered fruiting of *Flammulina velutipes*, and even a potted living room fern has gotten into the swing of spring by hosting a surprise appearance of a cluster of *Leucocoprinus birnbaumii*--also known as *Lepiota lutea*. Even though the last four years of drought have taken their toll on enthusiasm, it seems that each little mushroom-y sign of spring has the power to renew interest and make anticipatory excitement build as we move toward our summer forays. It also helps to know that the weather will eventually improve, and perhaps sooner rather than later.

I would like to take a moment to thank all those, both MSU members and friends, who participate in MSU activities, and who have provided the advice, friendship, time, and effort that makes our little society work. As interesting and fulfilling as the study of mycology is, even at the amateur level, it is much more enjoyable to be able to share it with others who also love it and appreciate its wonders.

Thanks again and

Happy Hunting!

Mark

Porcini Rubbed Turkey with Shiitake Madeira Gravy

This is an adaptation of a recipe from Epicurious. Thanks to Cindy Thomas for passing it on to me. It makes a fantastic main course and you can use your own imagination to add to it as you wish.

- 1 Ounce dried porcini mushrooms
- 2 Tablespoons butter, room temperature
- 5 Pound Turkey Breast
- 2 Cups chicken broth
- 1 Onion, chopped
- 1 Cup carrots, chopped
- 4 Cloves garlic, peeled and smashed
- 2 Tablespoons olive oil
- 3 Cups Turkey stock
- 4 Tablespoons butter
- 2 Tablespoons flour
- ½ Pound shiitake mushrooms, stemmed and sliced
- ½ Cup madeira

Preheat oven to 325 degrees.

Grind porcini in processor or mortar and pestle until mostly powdered. Strain thru sieve, putting the powder into a bowl and the larger bits into a saucepan with the chicken broth. Bring the chicken broth and porcini bits to a boil and set aside to steep.

Mix the powdered porcini with the warm butter. Place the turkey in a small roasting pan. Rub the breast with part of the porcini-butter mixture. Place in the oven, roast for 1/2 hour. Rub the remaining porcini-butter mixture on the turkey breast. It will spread more easily now that it is warmer.

Place the onions, carrots, and garlic around the turkey. Add more of your favorite vegetables if desired. Potatoes would be a good addition, if you prefer them roasted rather than mashed. Return to the oven. Continue roasting, basting every half hour with the chicken broth-porcini mixture, until the internal temperature reaches 175 degrees. Add some of the turkey broth if it becomes too dry.

When done, transfer the turkey breast to a platter. Add the remaining turkey stock to the roasting pan, bring to a boil. Melt 2 tablespoons butter in a skillet. Add mushrooms and saute until the mushrooms release their liquid. Add madeira, cook until it is evaporated. Add to the liquid in the roasting pan. Mix two tablespoons butter and two tablespoons flour together. Add to the roasting pan, simmer, stirring occasionally till the mixture thickens. May be served with mashed potatoes or rice.

Little Lepiotas

A few MSU members have reported finding specimens of small Lepiotas in a variety of urban habitats including lawns, bare ground, and mulched landscaped areas. These petite mushrooms with their ½ to 1 inch white caps and concentrically arranged dark reddish brown scales have usually been identified as *L. cristata*, but a closer look at several collections from 2002 showed that *L. cristata* was present only once. Some of these beautiful little mushrooms may be *Lepiota atrodisca* or a close relative. Others appear to be *L. castaneidisca*. While sometimes very similar to *L. cristata*, at least one collection is unique in having a more distinctive ring that is dark on the underside. The scales and center of the cap are also somewhat darker than in *L. cristata*. Microscopic examination shows that they also have elliptical spores. On the other hand, *L. cristata* has unusual wedge or "bullet" shaped spores with a spur on the edge of the blunt end and this feature by itself is almost all that is needed for positive identification. According to one author, "there is a whole phalanx of small, so-called brown parasol mushrooms of the genus *Lepiota* with scaly whitish to brownish caps and flesh which may or may not turn pink. They are sometimes hard to separate from each other." What the small Lepiotas lack in size they make up for in elegance and, sometimes, toxicity. Several species are known to contain Amanita-type toxins so do not experiment with eating them. Watch for these mushrooms in lawns and landscaped areas in the valley as the weather begins to warm. Not only do they deserve to be better known, but you might be surprised at how common the small Lepiotas are once you start looking for them.

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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.