



THE FUNGOPHILE

WINTER 2010 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Psychedelic spore prints, from mushrooms stacked on top of one another

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2010 Schedule

Mushroom Feast and meeting

Thursday, January 28, 2010, at the home of Ardean Watts, 660 South University St. (1335 East).

From our President

Cold-weather 'shrooming' - a fanciful notion at best, but sometimes delightful things may be found. Sheltered spots can yield mid-winter surprises, and if it would stay sunny without inversion for several days, *Flamulina* will show up, eager to do a 'groundhog' routine. Keep on looking. In the meantime, we'll have our winter potluck and business meeting Thursday, January 28, starting about 7:00. The location will be our generous hosts, Ardean Watts and his wife Elna who live at 660 S University Street in SLC. Bring a potluck dish to share and we'll dispel some of the winter non-mushrooming blues.

Lisa and I have moved into a much smaller home and now need to find someone to store the MSU library. It consists of 8 boxes of *Mycologia* magazine, and two boxes of assorted books. Anyone have a home???

Does anyone have a friend who would analyse a few DNA samples for low cost or free? I've wondered for some time if our favorite Spring airport field of *Agaricus* is one big mycelium. The only way I know to test the theory would be DNA samples from the edges. Is there another method out there?

Use the dark days of winter to study your field guides, and to keep your fingers crossed for the perfect mushrooming year.

jim

New Items Worth Mentioning

A Field Identification Guide to the Genus *Lactarius*

There is a new book out titled "Milk Mushrooms of North America" that could be a valuable addition to your libraries. The authors are Alan E. and Arleen R. Bessette and David B. Harris. The publisher is Syracuse University Press. The Bessettes are two of my favorite authors. Alan is always a very accurate, easily understood, and concise writer. His wife Arleen is one of the best mushroom photographers in the field.

Milk Mushrooms of North America describes 150 different species and varieties of *Lactarius*, many of which we have in our area. Some of ours require an in-depth study of characteristics to determine the exact species. I had a particularly difficult time trying to identify an obvious *Lactarius* last fall because I couldn't identify the color of the latex. Milk Mushrooms provides the hint to assume the color to be white to clear if you cannot distinguish the color. (With our dry climate in Utah latex does not always flow as it normally would.)

I heard this book was to be coming out 5 or 6 years ago, and was anxiously waiting for it. It turns out Alan Bessette had a tour of duty in Iraq that delayed the release of the book.

I've had an unresolved issue, for several years, with some friends in Chicago who contend we do not have *Lactarius deliciosus* in North America. Orson Miller said we do. With the information provided in Milk Mushrooms I hope to make the distinction this summer.

Utah State University Key to Mushrooms

Dr. Michael Piep is working on a web site that currently has several keys to mushrooms found in Utah. The Key to Families can help get you in the ballpark and narrow down your choices for any new mushroom you may find. The keys to Dacrymycetaceae and to Ganodermataceae will quickly get you right to specifics.

The PDF format will let you print the keys so you can take them with you in the field. Go to herbarium.usu.edu/projects_fungi.htm. Click on "more information" under Fungal Identification Keys to get to the keys. Hint: You may find it useful to have a good mushroom glossary handy as you go thru the keys.

Mystery Mushroom

You may remember the odd and unknown mushroom on the cover of the last newsletter. It is no longer unknown, and you can read about it in the mushroom pages included in this newsletter. Thank you, Brad Kropp, for giving me the correct genus. It fits perfectly with the *Thelephora terrestris* description in Mushrooms Demystified. Thanks to Joey Faust for spotting this difficult to spot mushroom. He found it in the Uinta's at about 9000 feet on July 26, 2009.

Marels and Alfredo

½ pound morels

1/4 cup milk

1/4 cup flour

2 tablespoons butter

2 tablespoons olive oil

½ teaspoon salt

½ teaspoon sugar

½ teaspoon soy sauce

1/8 pound butter

1/8 cup cream

1/4 cup grated Parmesan cheese

8 ounces pasta of your choice

Clean and slice the morels lengthwise into 1/2 inch wide strips. Place in a bowl and sprinkle the milk over the mushrooms. Shake well to distribute the milk. Sprinkle with the flour and shake again. Add to the hot skillet with 2 tablespoons each butter and olive oil. Do not stir the mushrooms until they are golden brown. Turn and repeat on the other side. Add the salt, sugar, and soysauce at the end and mix well. Remove and set aside.

Add the butter, cream, and cheese to the skillet. Heat just till all is melted.

Cook fettucine according to package directions. Make sure it is well drained. Add to the butter-cheese mixture in the skillet and toss well. Taste and season with salt and pepper as needed. Top with the morel's and serve. Pass the parmesan cheese to add as needed.

Here's hoping we all find enough morels for a batch or two of this dish. It can't be too far away.

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