



THE FUNGOPHILE

SUMMER 2011 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Prime Bolete Country June 22, 2011, 2 blowers and a grader vs. 4 feet plus of snow. We are normally thinking of camping here at about that time of year.

Inside

MSU Officers	2	Fall Foray	insert
2011 Schedule	2	Mushroom pages	inserts
From our President	2	Publication of the Newsletter	3
Mushrooms of Utah	2	Sausage Mushroom Sauce	4
		Membership Info	4

Visit us online at

<http://groups.yahoo.com/group/msutah>

[facebook.com/search: mushroom society of utah](https://www.facebook.com/search/mushroom+society+of+utah)

MSU Officers

President
Stephanie Cannon 801-277-7039

Co-Vice Presidents
Jill Allen 801-272-1549
Brett Sutherland 801-750-1768

Secretary
Don Johnston 801-942-0637

Treasurer
Cindy Thomas 801-583-9246

Membership Secretary
Bill Thomas 801-583-9246

Directors

Mark Cannon 801-466-5124
Sherman Brough 801-943-6183
Ardean Watts 801-581-1931
Jim Stringfellow 801-532-1374

The Mushroom Society of Utah (MSU) is a 501(c)7 non-profit organization. Letters to the Editor may be addressed to MSU Fungophile, 2373 East 6660 South, Salt Lake City, UT 84121, or to djohnston@q.com. 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.

2011 Schedule

August 26, 27, 28 Fall Foray, See separate insert

September 3, Possible final foray of the year, weather dependent.

From our President

It has been great meeting so many of you this summer! We have had a very unusual mushroom hunting season with the cold wet weather this spring and then the long dry spell this summer. The rains we have seen recently bode well though for an excellent Fall Foray. Mark and I went up to the top of Millcreek Canyon last week and found a large variety of beautiful mushrooms, some of which we have not seen in years. We were also able to find some tasty samplings of *Flamulina*, *Pleurotis*, and *Lactarius*. We voted the *Flamulina* the all around favorite of the day. We also photographed some darling little purple mushrooms but were distressed to find them gone when we went back to collect them at the end of our trip.

I hope to see you at the Fall foray. It is the event of the year for our little mushroom hunting club. This year it coincides with the Persides meteor shower for an extra treat. You are welcome to stay and camp or come up for the day. Be sure to check the flier Don has put together.

Stephanie Cannon

Mushrooms of Utah

There are two areas in the book, *Mushrooms of Utah*, that I feel should be addressed. Thinking in terms of someday eventually going to press with it makes one wonder what it should have to make it a complete text. The one thing that stands out that I would like to add are sets of binomial keys

Binomial keys are usually a series of very simple questions that lead to eventual identification of a mushroom to a species name. I have made several

short sets of keys that have appeared in this newsletter. Those that I've done have served to demonstrate to me that to be complete, they require very tedious and time consuming research into areas that are not well addressed in today's field guides.

A key could be constructed in such a way that would cover all mushrooms in Mushrooms of Utah. Then as soon as an odd mushroom is encountered, the key would be useless. There are potentially so many mushrooms that could exist in Utah, a key to cover them all becomes a daunting task. We have a list of Utah mushrooms that has over 850 species on it. I have found many species that are not on that list, and there are still others that I, and others, have not been able to identify from currently known species. So who knows just how many mushrooms we might have.

We've all been using David Arora's keys in Mushrooms Demystified for years. They are very helpful and some of the very best available in print.

A quick search on the internet reveals numerous "mushroom keys" that are readily accessible to all. My favorite, and the one that I recommend to all is on www.mushroomobserver.com. It is still under development in some areas, but is as complete and up to date as any. Therein lies the huge advantage of the internet. If a key is found to be inadequate, it can be changed in a flash. A key printed in a book cannot be changed. Consequently I would like to inform all holders of Mushrooms of Utah that I will not likely be working on future binomial keys, and that I endorse the keys on mushroomobserver.com as a supplement to our book.

Sorting of mushroom pages is another area we don't say enough about. My current sort when I print new books is first by spore color (most pages indicate spore color) from light to dark and then in alphabetic order. I also maintain a list that shows the current sort for the pages if anyone would like a copy. Note that hyaline is not a color. It is sorted first. A grain of salt or sugar is hyaline. In mass, it appears white.

If you know the spore color of a mushroom you are trying to find, it will be much easier.

Don Johnston

Publication of the Newsletter

The editor now has the latest version of WordPerfect. With it comes the ability to publish the newsletter in PDF format on the internet or attached to email. This edition is going to be published both ways, that is, it will be mailed to all members thru the post office, and it will be emailed to all who have an email address. It will continue to be mailed to all who do not have email. You will notice on the PDF version the cover page of the newsletter appears last. This is for convenience in printing the mail version.

A question is: should we discontinue postal mail to those who have email? What do we do about the mushroom page updates. Can members print, cut, and punch their own copies of the book updates? Many will not have a cutter or punch. Your input on this subject will be very much appreciated. Please contact the editor, Don Johnston @ 801-942-0637 or [dwjohnston@q.com](mailto:djohnston@q.com).



mushroom
SOCIETY OF UTAH

Annual Fall Foray to the High Uintas

August 26, 27, & 28, 2011

Francis Town Hall,

½ block south of the stoplight

Francis, Utah

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 red light in Kamas, go 2 miles south to Francis. The display will be open to the public till 9:00 PM on Friday and Saturday, and till 12:00 PM on Sunday.

Tour of the Tables with

Ardean Watts

Our own "Mr. Mushroom" and founder of MSU will enlighten us on the mushrooms in the display. To be followed by field trips with local experts along the Mirror Lake Highway.

Camping by the Corral

Trailer or RV camping will be available northeast of the Francis town hall in the vicinity of the rodeo

corral. Tent camping on the back lawn is also available.

Kids Coloring Contest

Let's see how creative our younger generation is. Prizes for the most colorful, and most unusual mushrooms. The awards will be made after dinner Saturday evening.

Tune Up Your Limerics

Just for fun, let's see who can be creative with this line of work.

Taste Sampling

Samples of edible mushrooms brought in will be sauteed for comparing the various tastes we experience in different mushrooms.

Guided Mushroom Hunts

Go with one of MSU's experienced mushroom hunters on Saturday morning to collect specimens for the display tables or for taste sampling.

MSU Members only

Dues are \$15.00 and are payable at the door
Fill out the reverse side

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, water.

6. Field Guide, MSU recommends any of the following

Mushrooms Demystified by David Arora

North American Mushrooms by Dr. Orson K. Miller and Hope H. Miller,

Peterson Field Guide to Mushrooms by Kent H. Mcknight/Vera B. Mcknight

Mushrooms of Utah by Don Johnston.

Foray Schedule

Friday, August 26, 2009

3:30 PM at Francis to start setup of the display.

6:00 Potluck dinner.

Saturday, August 27

8:30 AM Registration

9:00 Tour of the tables with Ardean Watts. A discussion of mushrooms in the display.

Display open to public all day.

10:00 Depart in search of more mushrooms for the display tables.

3:30 PM Back to Francis with any additional specimens. Talk with the experts. Let them answer your questions.

Mushroom donations from your collections will be appreciated, to be used for taste sampling.

6:30 Festive Frank Feast

Fraught with Frivolity at the town hall. Hot Dogs and accouterments provided by MSU.

Contests will follow.

Sunday, August 28

Informal review and discussion
Open till noon

For further information phone
Stephanie Cannon at 801-244-7945
Don Johnston at 801-942-0637
Bill or Cindy Thomas at 801-583-9426

Name _____

Address _____

City, State, zip _____

email _____

phone _____

Sausage Mushroom Sauce

1/4	lb	bow tie pasta	6	oz	sliced mushrooms
3/4	lb	Italian sausage	2	tblsp	red wine
1	Tblsp	olive oil	1	cup	marinara sauce
1/2	cup	chopped onion	1/2	tsp	Italian seasoning
1/2	cup	chopped green pepper	to taste	salt & pepper	
1	clove	garlic	1/4	cup	grated Parmesan

Cook pasta to package directions. Heat the oil in a skillet over medium heat, add the sausage and cook till brown and crumbly. Remove sausage and drain well on paper towels. Drain all but one tablespoon of the oil from the skillet. Return to heat, add the onion, green pepper, and garlic. Cook, stirring, about 5 minutes., then stir in the mushrooms and wine. Continue to saute for 2 minutes, then add the marinara sauce, Italian seasoning, pepper and reserved cooked sausage. Reduce the heat and simmer gently for about 10 minutes or until ready to serve. Serve over the pasta with shredded Parmesan on top and garlic bread or green salad on the side.

Here's how to join MSU

\$15 Family Membership in MSU

Name(s) _____

Address _____

City _____ State _____ Zip _____

Phone _____ email _____

Family membership includes all members of your household. Fill out the form above, make check payable to MSU and send to:

Bill Thomas
1148 Sunnyside Avenue
Salt Lake City, UT 84102

Please Note: MSU is not at this time offering affiliated membership with the North American Mycological Association. You may contact:

Ann Bornstein, NAMA Membership Secretary
61 Devon Ct.
Watsonville, CA 95076-1160
831-786-0782