



# THE FUNGOPHILE

FALL 2007 EDITION OF THE MUSHROOM SOCIETY OF UTAH  
NEWSLETTER



*Can you see the four boletes in this photo?*

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Visit us online at

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

coming soon at <http://home.comcast.net/~d.wjohnston>

## **MSU Officers**

President  
Jim Stringfellow ..... 936-1276

Vice President  
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Treasurer  
Cindy Thomas ..... 583-9246

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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 2007 Schedule**

For all Saturday forays we will meet at 9:00 AM at the Park & Ride parking lot at 39<sup>th</sup> South on the East bench between I-215 and Wasatch Blvd.

August 21, Taylor Lockwood at the home of Ardean Watts, 660 So. University St. (1335 East). For a preview of Taylor's 'out of this world' photography visit <http://www.kingdomoffungi.com>

August 24, 25, & 26 Annual Fall Foray in Francis.

## **Presidential Notes**

...it all depends on rain, doesn't it?

And with the (finally!) advent of rainstorms the last full week of July, we have a hope of getting some good mushrooms in the mountains. And be sure to watch those burn areas (lots to watch for this season) to see if mushrooms come out of the disastrous fires next spring.

Upcoming events include seeing Taylor Lockwood's book and hearing some of his adventures at Ardean and Elna's house on the 21st, a Tuesday. His mushroom photo book is out and you can get a glimpse of it at [www.kingdomoffungi.com/a.pages/CTR.Book1.php](http://www.kingdomoffungi.com/a.pages/CTR.Book1.php); and the annual foray from Friday evening (with potluck) August 24, field trips on Saturday the 25th followed by identification and a 6:30 gathering and 7:00 Festive Frank Feast Fraught with Frivolity (the Frank feast is free, thanks to all of you who paid your dues); Sunday morning 9:30 will feature a Table Tour by our esteemed Ardean Watts. The Town will let us camp behind the Town Hall, so we have opted out of a group campsite. And if we get a few more storms, it could be a great year - hope to see you there!

While travelling through Oregon and Washington the beginning of July, I was amazed at the number of trailer houses in less-travelled-areas which had signs reading: MUSHROOM BUYING HERE. When I wandered out in search of said delicacies, I really didn't find a huge abundance. My most fun came from a

visit to San Francisco's Ferry Building shops and The Far West Fungi store - if you get a chance you should stop in and visit with the nice folks running it. Keep up the hunt, and remember to spread the spores.

Jim

## At Last the Boletes

This year has been a fickle one for timing of mushroom growth. We started the year with a thaw that was about three weeks early and that was followed by an early spring, and an early but rather feeble morel crop. Then everything started to dry up. There were no mushrooms at the airport this year because of dry weather. Even the *Gyromitra gigas* fruiting seemed to be diminished because the snowbanks were all dried up when the *gigas* were ready to start coming up.



*Some of our newest MSU members with their first Bolete on our August 4<sup>th</sup> foray*

there. I have found some boletes (up to about five pounds) each week for the last three weeks. This week, August 7<sup>th</sup>, I found a large haul of them. I had to cover a lot of ground looking for wet areas, and when I found wet areas I found boletes.

Some others are finding boletes as well, so it's not just my secret places that are producing.



*First batch of boletes for the dehydrator*

Finally, when the rains came in July everyone was excited to get out and look for boletes. They didn't seem to come at all for about three weeks after the first rain, then only a single mushroom came up here and there. Now, the second week in August, they are finally coming up in droves.

You may have to search diligently for areas where rain showers have saturated the ground, but they are

If you have any interest in other edibles, now is the time to capitalize on them. There are literally thousands of other tasty edibles out there. I've seen many *Lactarius deliciosus*, *Suillus brevipes*, *Agaricus*, assorted edible *Russula*'s, one of my favorite delicate edibles, *Laccaria laccata*, and even some of the notorious *Sarcodon imbricatum*. Keep on looking and searching.



*mushroom*  
SOCIETY OF UTAH

Annual Fall Foray to the High Uinta's  
August 24, 25, & 26, 2007

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 1:00 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 Coral**  
Camping will be available west of the Francis town hall in the vicinity of the rodeo coral.

**Kids Contest**

Prizes for the smallest, most colorful, and most unusual mushrooms. Awards to be made after dinner Saturday evening.

--<-----Detach here and mail before August 15<sup>th</sup> to be assured of your registration-----

**MSU Annual Mushroom Foray**

Name \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

# of Adults \_\_\_\_\_ Children \_\_\_\_\_ \$ \_\_\_\_\_

Total enclosed (do not send cash if mailing registration) \$ \_\_\_\_\_

Members \$10 per adult, Nonmembers \$15, under 18, free when with an adult.

Save \$\$, Join MSU now for \$15.00 and pay the member price for the foray.

Admission donation covers all events including the Fireside Franks & Fungus Frolic

Mail to: Cindy Thomas, 1148 Sunnyside Ave, Salt Lake City, UT 84102; or bring with you to 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, 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 24, 2007**

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

6:00 Potluck dinner.

### **Saturday, August 25**

#### **8:30 Registration**

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

Display open to public

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

3:30 PM Back to Francis with any additional specimens.

#### **6:30 Festive Frank Feast**

**Fraught with Frivolity** at the town hall. Hot Dogs and accouterments provided by MSU. Awards to follow.

### **Sunday, August 26**

Informal review and discussion

For further information phone  
Jim Stringfellow at 801-936-1276  
or  
Don Johnston at 801-942-0637

## **Chicken Breast with Rosemary, Polenta, and Porcini Mushrooms**

2 Chicken breasts, sliced to about 1/2 inch thick  
2 ounces olive oil, plus 1 ounce  
1 tablespoon chopped rosemary  
Salt

1 cup dry polenta  
1/2 cup flour  
1/4 cup dry white wine  
1 sprig rosemary  
1/2 pound sliced porcini (*Boletus edulis*) mushrooms  
1/4 cup chopped parsley

Place the chicken breasts in a ziplock bag with the 2 ounces olive oil, chopped rosemary and a pinch of salt. Marinate for 4 hours in the refrigerator. Prepare the polenta according to package directions. Remove the chicken from the marinade, dredge in flour, and place in hot skillet with the white wine. Cook for 10 minutes, turning once. Meanwhile, in another skillet heat the remaining olive oil. Add the rosemary sprigs. Simmer for a minute or two to flavor the oil. Remove the rosemary, and add the porcini. Cook for 5 minutes and add the chopped parsley. To serve place the chicken on a plate and add some of the wine sauce from the pan. Place some polenta on the side and top it with some of the porcini slices. Garnish with parsley and/or rosemary.

### **Here's how to join MSU**

Pass this on to a friend who may be interested in mushroom hunting.

\$15 Family Membership in MSU

\$47 Family Membership plus membership in NAMA

\$30 Student Membership in MSU and NAMA

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. If you have any questions call 801-583-9246